



GRANDSTAR RECEPTIONS

INDIAN PACKAGES & MENU

BRONZE PACKAGE

\$90* Per Person, \$70* Per Kid
Venue hire for 5.5 hours

ARRIVAL

3 Finger Food items

TABLE BUFFET

3 Entrée (only 10-12 pieces per table)
4 Main dishes (accompanied by Naan, Rice and Raita)
1 Dessert (only 10-12 pieces per table)
Child meal 4-10 years old

DRINKS

Unlimited soft drink/orange juice
Tea/coffee with dessert

STYLING

Grand Star candelabra centrepieces
Black or white tablecloth
Colour LED Uplight
Cutlery and crockery
Table number
Grand entrance carpet (red or white)
Tiffany chairs (black chair with white leather cushion)
Wishing well, cake stand, cake knife and toasting
champagne glasses
Easel and stand for seating plan

OTHER

Staffing
Complimentary security guard
Complimentary carpark

GOLD PACKAGE

\$100* Per Person, \$80* Per Kid
Venue hire for 5.5 hours

ARRIVAL

4 Finger Food items

TABLE BUFFET

5 Entrée (only 10-12 pieces per table)
5 Main dishes (accompanied by Naan, Rice and Raita)
2 Dessert (only 10-12 pieces per table)
Child meal 4-10 years old

DRINKS

Unlimited soft drink/orange juice
Tea/coffee with dessert

PLUS - COMPLIMENTARY

Fresh flower arrangement and artificial vine
for the main table and fresh flower petals
scattered on each table - complimentary

BEVERAGE OPTIONS:

Standard beverage package for just \$40.00*
Premium beverage package for just \$50.00*
Option to supply your own choice of alcohol*

DIAMOND PACKAGE

\$230* Per Person, \$100* Per Kid
Venue hire for 5.5 hours

MORNING FUNCTION

4 Morning snacks
4 brunch items
Indian sweets (Mithai)

ARRIVAL

4 Finger Food items

TABLE BUFFET

5 Entrée (only 10-12 pieces per table)
5 Main dishes (accompanied by Naan, Rice and Raita)
3 Dessert (only 10-12 pieces per table)
Child meal 4-10 years old

DRINKS

Unlimited soft drink/orange juice
Tea/coffee with dessert

PLUS - COMPLIMENTARY

Complimentary room hire for your day ritual
Floral centrepiece
Eight fireworks and dry ice

Terms and Conditions apply* Offer subject to availability* Minimum of 100 adults* Offer valid for 2021*
Price is for any day of the week including weekend or public holiday



Canapes

Chef's selection of finger food

Entree

VEGETARIAN AND NON-VEGETARIAN

SAMOSA - spicy triangular filled with potatoes & peas

MIXED VEGETABLE PAKORA - seasoned vegetable fritters served with chutney

AMRITSARI FISH - juicy fillets of fish in chickpea batter

SHEEKH KEBAB - lamb mince specially seasoned and cooked on skewers in the tandoor

MURGH TIKKA - tandoori fillet of chicken marinated in yoghurt and cooked in the tandoor

BURRA KEBAB - lamb cutlets*

TANDOORI GOBHI - succulent pieces of cauliflower cooked in the tandoor

GOBHI MANCHURIAN - deep fried florets of cauliflower smothered in sweet and sour sauce

Main

CHICKEN

CHICKEN CURRY - Mild or Medium north Indian curry

CHICKEN MAKHANI - chicken barbequed in the tandoor and served in a delicate tomato and cream sauce

CHICKEN SAAGWALA - chicken cooked with spinach

CHICKEN VINDALOO - chicken cooked with homemade vindaloo hot paste

CHICKEN KORMA - done in a mild sauce with a taste of almond and cashew

CHICKEN NILGIRI - boneless chicken done in a delicate

CHICKEN TIKKA BUTTER MASALA - delicate morsels of chicken tossed with onion, capsicums, and tomato

TANDOORI CHICKEN - chicken barbequed Indian style

BEEF

BEEF ROGANI - beef curry Indian style

BEEF DO PIAZZA - beef curry garnished with onion rings

BEEF VINDALOO - spicy hot curry with a dash of vinegar

BEEF MADRAS - beef cooked in Madras masala

BEEF BURRA SAHIB - beef curry finished with coconut and a hint of rum

LAMB

LAMB KESARI - lamb curry north Indian style

SAAG LAMB - lamb cooked with spinach

LAMB RARHA - lamb cooked in a dry masala with green chillies and ginger

LAMB BHOONA - lamb cooked in a dry masala with moist gravy



Main

FISH AND SEAFOOD

FISH CURRY BENGALI - fillet of fish cooked in a traditional curry

PRAWN MALABARI - king prawn cooked in a coconut sauce*

SCALLOP MASALA - scallops cooked Indian style*

PRAWN CHILLI FRY - succulent prawns tossed in a wok with dry chillies*

Dessert

GULAB JAMUN, MATKA KULFI*, STICK KULFI*, MANGO ICE CREAM, RASMALAI, CARROT HALWA, SUJI HALWA, DAAL HALWA PAYASAM, JALEBI*, PUNJABI BURFI*

Bread

PLAIN NAAN, GARLIC NAAN, ROTI, POORI, PARATHA, CHOICE OF STUFFED BREADS*

Rice

PULAO RICE, COCONUT RICE, KASHMIRI RICE, VEGETARIAN BIRIYANI, CHICKEN BIRIYANI, MUTTON BIRIYANI

Side dishes

GARDEN SALAD, RAITA, KACHUMBER, PAPADAMS, MANGO CHUTNEY, MIXED PICKLE

TERMS AND CONDITIONS APPLY, SUBJECT TO AVAILABILITY

*HALAL OPTIONS ARE AVAILABLE

**ADDITIONAL CHARGES - PRICING DEPENDENT ON SELECTION

***MINIMUM OF 100 GUESTS

****ADDITIONAL CHARGE FOR BUFFET

