



*Grand Star*

WEDDING RECEPTIONS & CORPORATE EVENTS

# INDIAN WEDDING 2020

CATERED BY TANDOORI FLAMES

## BRONZE PACKAGE

|\$75\* Per Person, \$50\* Per Kid|

Venue hire for 5.5 hours

### TABLE BUFFET

Entrée (Selection of two)

Main (Selection of two plus Naan, Rice, Salad and Raita)

Dessert (Selection of one)

Child meal 4-10 years old

### DRINKS

Unlimited soft drink/orange juice

Tea/coffee with dessert

## STYLING

Grand Star candelabra centrepieces

Black or white table cloth

Cutlery and crockery

Table number

Grand entrance carpet (red or white)

White or black Chair covers, Sashes (choice of 25)

Wishing well, cake stand, cake knife and toasting champagne glasses

Easel and stand for seating plan

## GOLD PACKAGE

|\$85\* Per Person, \$50\* Per Kid|

Venue hire for 5.5 hours

### TABLE BUFFET

Entrée (Selection of three)

Main (Selection of three plus Naan, Rice, Salad and Raita)

Dessert (Selection of two)

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

## ALCOHOL

(ADDITIONAL \$25PP)

Beer

White wine (Moscato and Sauv Blanc)

Red wine (Merlot and Shiraz)

Sparkling Brut

## DIAMOND PACKAGE

|\$150\* Per Person, \$50\* Per Kid|

Venue hire for 5.5 hours

### TABLE BUFFET

Canapes (Selection of two)

Entrée (Selection of three)

Main (Selection of five plus Naan, Rice, Salad and Raita)

Dessert (Selection of three)

Child meal 4-10 years old

### DRINKS

Unlimited soft drink/orange juice

Tea/coffee with dessert

### PLUS - COMPLIMENTARY

Fresh flower arrangement on main table

Six fireworks, dry ice and confetti cannons

Ten Up-lights\*

Tiffany Chairs

Floral Centrepieces

## OTHER

Staffing

Event planner

Complimentary carpark

Additional \$7.5 per person for buffet ! Additional \$5 per person for extra dish ! Minimum of 100 adults ! Terms and Conditions apply ! Subject to availability

# CANAPES

COCKTAIL VEG SAMOSA - mini triangular filled with potatoes & peas

BHEL PURI SHOOTERS - bhel puri in cones

CHARGRILLED PINEAPPLE - spiced pineapple served on skewer

SPOON CHAAT - miniature chaat served on spoon

VEG BULLETS - bullet shape potato fritters served with chutneys

GARLIC PANNER TIKKA – charcoal cooked Panner tikka served on garlic bread

MINI HARA BHARA KEBAB - green veg patties made with peas, spinach, potatoes & spices

PANEER TIKKA – multi flavoured charcoal cooked panner on bamboo skewers

CHEESE CORN BALLS – fried corn & cheese balls served with tomato relish

CHICKEN CHEESE CORN BALLS – fried corn' chicken & cheese balls served with tomato relish

SHAMI KEBAB – mince lamb kebab cooked with spices

CHEESE CORN BALLS – fried corn & cheese balls served with tomato relish

COCKTAIL KACHORI - deep fried crispy & crunchy balls of maida

DHOKLA – lightly spiced Gujrati dish

ROLLED UP NAANS – variety of naans rolled & pinned

CHICKEN CHEESE SAMOSA - mini samosa filed with cheese n chicken

LAMB PAANI PURI – dry paani puri filled with Mince lamb and topped with yogurt

CHICKEN PAANI PURI – dry paani puri filled with Mince chicken topped with hot sauce

CORN CHEESY PURI - mini Puri stuffed with corn & cheese

GARLIC CHICKEN TIKKA – charcoal cooked tikka served on garlic bread

DAL MAKHANI SHOTS – dal makhani served with baby naans

KADAK KEBABS – chicken or lamb kebabs cooked in charcoal tandoori & crispy from outside

CHICKEN TIKKA CROISSANT – chicken tikka filled in crosaint

CHEESE JALEPENNO BALLS – chesse & jalepenos balls



# ENTREE

## VEGETARIAN AND NON-VEGETARIAN

VEGGIE SAMOSA - triangular filled with potatoes & peas

MIXED VEGETABLE PAKORA - seasoned vegetable fritters served with chutney

HARA BHARA KEBAB - vegetarian delight, distinctive combination of green peas, spinach, potatoes & spices

AMRITSARI FISH - fish fritters marinated in a traditional Amritsar way served with green spicy chutney

LAHORI FISH - fried spicy fish in Lahori style

PANNER TIKKA - marinated cottage cheese, skewered & cooked with peppers, onions in tandoor

TANDOORI CHICKEN - chicken marinated with yogurt, mild spices & cooked in tandoor

CHICKEN TIKKA - boneless pieces of chicken, marinated in yogurt, mild spices & roasted in traditional clay oven

CHICKEN MALAI TIKKA - cheese flavoured chicken kebab, cooked in tandoor

SEEK KEBAB - mince lamb mixed with aromatic spices & cooked in our clay oven

VEG SPRING ROLLS - yummy mixture of vegetables, rolled in a thin pancake and fried

MIX VEGGIE MANCHURIAN - stir fried vegetable dumplings in garlic and soya sauce

GOBHI MANCHURIAN - cauliflower florets batter fried, and tossed in Manchurian sauce

CHILLI PANEER - cottage cheese cooked with onions, capsicums, garlic, chilli & soya sauce

VEG 65 - spicy, deep-fried dish originating from Chennai (madras), India

CHILLI CHICKEN - fried battered chicken, wok tossed in special homemade chilli sauce

CHICKEN 65 - chicken flavoured from ginger, cayenne pepper, mustard powder & vinegar

CHICKEN MANCHURIAN - chicken cooked with Manchurian gravy

CHILLI GARLIC FISH - cottage cheese cooked with onions, capsicums, garlic, chilli and soya sauce

VEG NOODLES - noodles tossed with shredded vegetables and soya sauce

CHICKEN NOODLES - Noodles tossed with shredded chicken, vegetables and soya sauce



## MAJNS

### VEGETARIAN

DAL MAKHANI - black lentils cooked in butter & tomato gravy

DAL TADKA - yellow lentils cooked with herbs & spices

PANEER BUTTER MASALA - cottage cheese cubes simmered in medium spicy sauce

KADAHI PANEER - paneer cooked in a spicy tomato-based sauce, flavoured with chilly & fresh chilli

PUNJABI MALAI KOFTA - vegetables dumplings in tomato & cream sauce

PALAK PANEER - spinach cooked with cottage cheese

ALOO GOBI - potatoes & cauliflower cooked with cumin seeds & spices including turmeric

VEG KORMA - seasoned vegetables cooked in buttery & korma (cashew) sauce

AMRITSARI CHOLE - chickpeas cooked in tomato & onion gravy

METHI MALAI PANEER - creamer well done combination of paneer & fenugreek leaves

PANEER MAKHANI - cottage cheese cubed cooked with tomato sauce

PALAK KOFTA - potato dumplings cooked with spinach puree & spices

### CHICKEN

CHICKEN PUNJABI - traditional home cooked yellow chicken curry

BUTTER CHICKEN - tender chicken pieces cooked in the smooth tomato buttery sauce

CHICKEN METHI - chicken cooked with methi (fenugreek)

CHICKEN MADRAS - chicken cooked with mustard seeds, spices, curry leaves & coconut cream

CHICKEN VINDALOO - chicken cooked with homemade vindaloo hot paste

CHICKEN SAAG - boneless pieces of chicken cooked in a light & creamy spinach sauce

KADAI CHICKEN - boneless diced chicken cooked in a traditional kadai with ground spices & capsicum

CHICKEN TIKKA BUTTER MASALA - tender chicken tikka pieces cooked with onion & capsicum in tomato butter sauce

BALTI CHICKEN - boneless chicken cooked in authentic balti sauce

TANDOORI CHICKEN MASALA - tandoori chicken on bone tossed with masala, tomatoes, onions & capsicum

CHICKEN KORMA - chicken cooked in mild cashew & almond gravy



## MAINS

### GOAT | LAMB | BEEF - SELECT YOUR MEAT WITH CHOICE OF CURRY\*

ROGAN JOSH - succulent pieces of meat cooked in yogurt with cardamom, anise seed & other spices

VINDALOO - spicy hot dish made with coconut, vinegar & hot red chilli peppers

KORMA - mughlai delicacy, meat cooked with cashews & almond sauce

SAAG - lean meat infused with spices and cooked in fresh spinach

MADRAS CURRY - meat curry cooked in southern Indian style with coconut, mustard seed & curry leaves

GOAT CURRY - traditional goat curry cooked in home style, very tender

KADAI - meat cooked in Kadai sauce & flavoured with fresh coriander seeds & fresh ginger

GOAT MASALA - goat tossed with capsicum & cooked in semi dry gravy

BHUNA GHOST - meat cooked in dry masala & red onions

### SEAFOOD\*

FISH/ PRAWN MALABAR\* - Yellow curry seafood cooked with coconut, mustard seeds, curry leaves

FISH/ PRAWN VINDALOO\* - Choice of seafood cooked in homemade vindaloo paste

FISH/ PRAWN MASALA\* -Prawn or fish tossed in semi dried sauce

HALAL OPTIONS ARE AVAILABLE

\*\*ADDITIONAL CHARGES - PRICING DEPENDENT ON SELECTION





### RICE\*

BASMATI STEAMED RICE  
SAFFRON PULAO RICE  
ONION ZEERA RICE  
PEAS PULAO RICE  
COCONUT RICE  
GARLIC RICE  
SOUTH INDIAN RICE  
KASHMIRI RICE\*  
VEGETARIAN BIRIYANI\*  
CHICKEN BIRIYANI \*  
LAMB/GOAT BIRIYANI\*

### BREAD

PLAIN NAAN  
GARLIC NAAN  
BUTTER NAAN  
MINT NAAN  
TANDOORI ROTI  
BUTTER ROTI

### SALAD

GREEN SALAD  
ONION SALAD  
KACHUMBER SALAD SIDE DISH

### SIDE DISHES

RAITA  
BOONDI RAITA  
PAPADAMS  
MANGO CHUTNEY  
TAMARIND & MINT CHUTNEY  
MIXED PICKLE

### DESSERTS

GULAB JAMUN  
MANGO KULFI  
SHAHI PISTA KULFI  
COCONUT KULFI  
MANGO CHILLI KULFI  
TRADITIONAL STICK KULFI  
ORANGE KULFI  
PAAN KULFI  
GAZAR HALWA  
MOONG DAL HALWA  
MATKA KULFI  
KHEER  
PHERNI  
SUJI HALWA

# OUR PROUD PARTNERS



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Offer subject to availability – Terms & Conditions apply

