



INDIAN MENU

THE PERFECT CHOICE FOR YOUR NEXT EVENT

Crown Events & Conferences is the perfect choice for your next event, offering world class menu options featuring locally sourced produce.

Our menus are thoughtfully curated by Executive Chef, Blake Edwards and his team. Blake's multicultural and modern approach, using predominantly locally sourced ingredients, gives our menus a quality rarely seen in such large scale.

We pride ourselves on the quality of our produce and the creativity of our cuisine. Our Indian Menu features a modern take on authentic seasonal dishes designed to appeal to all of your guests.

Whether you are planning an intimate gathering or large celebration, Crown Events & Conferences offer everything you need to make your special event a spectacular one.

INDIAN MENU

MINIMUM OF 50 GUESTS REQUIRED | \$150 PER PERSON

Price is inclusive of one entrée served individually, main course buffet to the table and dessert platters. Indian menu includes poppadom's, pickles, raita, garden salad, homemade paratha.

ENTRÉE

INDIVIDUALLY SERVED.

Please select one item.

Murgh Kali Mirch — roasted chicken tikka marinated in yogurt, mix spices and cracked black pepper

Murgh Malai Tikka — roasted chicken thigh tenders in creamy cashew and yoghurt marinade

Chicken 65 — deep fried chicken tenders tossed in spicy chilli garlic sauce, flavored with mustard seeds and curry leaves

Machli Amritsari — crispy fried fish in spiced chick pea batter, flavoured with carom seeds, served with fresh coriander and mint chutney

Achhari Salmon Tikka — grilled salmon flavoured in mix pickling spice, served with burnt chilli and garlic aioli

Prawn Koliwada — crispy fried prawns marinated in homemade batter served with coriander chutney



MAIN

**SERVED BUFFET TO THE TABLE | PLEASE SELECT TWO VEGETABLE DISHES,
ONE LENTIL DISH, THREE PROTEIN DISHES AND ONE RICE DISH**

CHICKEN

Murgh Makhni — chargrilled tandoori chicken in rich tomato and cashew gravy

Chicken Vindaloo — spicy Goan style chicken curry with potatoes cooked in East Indian spice

Chicken Chettinad — spicy South Indian style chicken curry cooked in rich coconut gravy tempered with mustard seeds and curry leaves

Saagwala Murgh — Punjabi style chicken curry cooked in onion and spinach gravy

LAMB

Rajasthani Laal Maas — slow cooked lamb in onion and yoghurt gravy

Lamb Rogan Josh — slow cooked lamb in rich onion gravy with predominant flavour of Kashmiri chillies

Awadhi Lamb Korma — slow cooked lamb in creamy tomato and onion gravy flavored with saffron and kewra essence

Upgrade lamb to goat | \$10 per person

SEAFOOD

Prawn Kadhai — stir fried prawns and mixed capsicum in spicy tomato & onion gravy

Goan Fish Curry — authentic Goan style fish curry in raw mango and coconut curry

Chingri Malal Curry — prawns cooked in creamy tomato and coconut curry

VEGETARIAN

Methi Malai Paneer — homemade paneer cooked in cashew and fenugreek gravy*

Shahi Paneer — paneer simmered in almond sauce flavoured with fenugreek leaves and saffron*

Tarkari Navratan Korma — nine types of fruits and vegetables cooked in rich cashew gravy*

Makai Palak Sabji — corn cooked in flavorful creamy spinach and onion gravy*

Amritsari Chole — slow cooked chickpea curry in onion gravy*

DAAL

Punjabi Daal Makhani — black lentils slow cooked in creamy tomato and onion, flavoured with fenugreek leaves*

Daal Maharani — slow cooked mixed split lentils, tempered with whole red chillies, cumin and homemade ghee*

Dhaba Style Daal Fry — slow cooked spicy lentil curry flavoured with brown garlic and chillies*

RICE

Jeera Rice — basmati rice flavoured with ghee and cumin*

Tarkari Pulao — basmati rice cooked with mixed vegetables and dried fruits*

Paneer Mutter Rice — basmati rice cooked with paneer and fresh green peas, flavoured with ghee and cumin*

Plain basmati rice*

Additional rice dish | \$9.50 per person

* Denotes vegetarian dish



DESSERT

PLEASE SELECT INDIVIDUAL DESSERT OR SHARED PLATTERS TO THE TABLE

SHARED PLATTERS TO TABLE

Please select five items

Kala jamun*	Motichoor laddoo*
Ice cream barfi*	Malai sandwich*
Kaju apple*	Rasmalai*
Jalebi*	Rasagulla*
Besan barfi*	

INDIVIDUAL DESSERT

Saffron and cardamon panna cotta, sweet boondi,
pistachio kulfi*

ADDITIONAL ITEMS

TANDOORI NAAN

Upgrade to tandoori naan bread — shared to table

Additional \$10 per person

BIRYANIS

Chicken biryani cooked in rich onion and yogurt
gravy, flavoured with fresh mint and fried onions

Lamb biryani cooked in rich onion and yogurt gravy,
flavoured with fresh mint and fried onions

Prawn biryani cooked in rich onion and yogurt
gravy, flavoured with fresh mint and fried onions

Additional \$18 per person

* Denotes vegetarian dish





Menus and prices are valid until 30 June 2025. Dietary Requirements: Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge. Any other additional special meal requests will incur a 25% surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event. Important notice - While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however, requests for meals which are low gluten can be accommodated.