



## Indian Wedding Menu

# WELCOME

## A warm welcome from the Flaxton Gardens Wedding Team

Flaxton Gardens is an award-winning wedding venue perfectly positioned in the Sunshine Coast Hinterland. Nestled high on the escarpment, the venue combines the best of the Sunshine Coast with spectacular coastline and valley views along with genuine family owned and operated service.

The iconic Flaxton Gardens was created with “celebrating life’s special moments” in mind. The rustic, hinterland charm and endless views to the ocean are guaranteed to create a lasting impression for your wedding day.

With our dedicated and professional Wedding Team on your side, winners of the No 1 Wedding Coordinator in Queensland, 2020; you will feel that you are supported and guided every step of the way, from the planning, to your on the day coordination. Creating your dream wedding and offering you a stress-free and enjoyable experience is our aim.

With perfectly manicured gardens and rolling views over the Sunshine Coast coastline Flaxton Gardens offers a variety of wedding packages to help bring your special day to life. Onsite ceremony, reception and accommodation areas makes it the ideal no-stress venue. For reception you have a choice to dine under the stars in a clear marquee, enjoy the banquet-style Winery or enjoy the open air Tuscan Terrace.

Flaxton Gardens’ style has been described as ‘tranquil elegance’ and appeals to most brides, whether they’re embracing an elegant, rustic, boho or vintage style. Our Styling Team and Florist Team work alongside us with complimentary planning meetings to create your dream wedding.

Flaxton Gardens’ generosity is well known and apart from fair pricing and complimentary decor inclusions you’ll also find a whole lot of love and support for both you and your guests.



# INDIAN WEDDING MENUS

Each Menu is carefully designed to bring your guests the best experience in traditional Indian cuisine that will keep them talking about "the best wedding food ever" for a long time to come. The mouth watering dishes are all prepared onsite under the guidance of our experienced Chefs.

## CHAAT STALL ENTREES

*Choice of 4*

Samosa (Deep Dried Puff Pastry filled with Potato Stuffing)  
Samosa Chat (Samosa with Chickpea Curry, Various Chutneys and Spices)  
Tikki Chat (A Crispy Potato Patty Flavoured with Indian Spices and Topped with Yogurt and Chutneys)  
Onion Bhaji (Finely Sliced Onion with Chickpea Spiced Batter and Fried)  
Mix Veg Pakora (Deep Fried Vegetable Fritters with Chickpea Batter)  
Pani Puri (Hollow "Puri", Fried Crisp and Filled with a Watery Mixture of Tamarind, Chilli and Potato)  
Dahi Puri (Puri Shell that Is hollowed out, then stuffed with Potatoes, Chaat Masala, Onions)  
Special Indian Fries (Potato Fries with Mild Indian Spices and Fresh Herbs)  
Fries with Butter Sauce (Potato Fries Loaded with Butter Chicken Sauce)  
Chole Bhature (Fried Roti served with Chickpea Curry and Mint Sauce)  
Pau Bhaji (Mixed Vegetables Curry Served with Soft Bread)  
Chicken Tikka (Yoghurt Marinated Boneless Chicken Baked Using Skewer on Braziers)  
Chicken Wings (Chicken Wings Marinated in Indian Spices)  
Chicken Pakora (Chicken Pakora is a Flour Coated and Deep Fried Boneless Chicken Fritters. )  
Fish Pakora (a Lightly Battered Fish Fry in Indian Spices)  
Coconut Prawn (Crunchy Dish with the Prawn Coated with Coconut and Deep Fried)  
Malai Tikka (Pieces of Chicken Cooked in a Creamy Marinade with Yoghurt, Cheese, Ginger, Garlic and Chilli.)

INDO CHINESE:  
Chilli Chicken  
Paneer Chilli  
Veg Munchurian  
Noodles  
Fried Rice  
Spring Roll  
Indo Chinese Combo

## MAINS

*Choice of 4*

**NON-VEGETARIAN**  
Butter Chicken  
Chicken Madras  
Chicken Tikka Masala  
Chicken Saag Wala  
Goat Curry  
Lamb Korma  
Lamb Madras  
Mutter Paneer  
Daal Makhani  
Palak Paneer  
Veg Kadahi  
Veg Haydarabadi Mango Chicken  
Chicken Vindaloo  
Lamb Rogan Josh  
Lamb Kashmiri  
Butter Prawns  
Fish Malabar  
Garlic Prawns

**SPECIAL VEGAN CURRIES**  
Veg Korma  
Veg Madras  
Chana Masala  
Raajma Masala  
Daal Tadka  
Veg Soup Mix Mushroom  
Mutter  
Soy Champ Masala

## NAAN BREAD

Plain Naan  
Garlic Naan  
Cheese Naan  
Cheese and Garlic Naan  
Aloo Paratha  
Tawa Roti  
Peshwari Naan  
Cheese and Spinach Naan  
Cheese and chilli Naan  
Special gluten free Roti

## RICE

Plain Rice Saffron  
Rice Jeera Rice  
Coconut Rice  
Lemon Garlic Rice  
Royal Pilau  
Veg Biryani  
Chicken Biryani  
Lamb Biryani  
Goat Biryani  
Beef Biryani  
Seafood Biryani

## ACCOMPANIMENTS

Raita  
Pickle  
Mango Chutney  
Poppadom's  
Indian Salad  
Spicy Mint Sauce

## CHAAT STALL ENTREES

Choice of 4 for Chaat Stall Entrees  
for extra choices a \$5/head apply

Chaat stalls will be set up outside as a grazing stall where your guests can help themselves during the Ceremony and after.

## MAINS

Choice of 4 for Mains Curries  
Choice of 2 Rices  
Choice of 2 Naan Breads  
plus accompaniments

Food is served Buffet style on Thali Plates

## DESSERTS

Choice of 2 Desserts served in platters  
with your Wedding Cake.

## INDIAN DRINKS

Choice of 2 Indian drinks to be served with  
Chaat Stall Food.

## PRICING

Indian Buffet Menu will incur an extra  
\$15/head

# INDIAN WEDDING MENUS

## DESSERT

Rasmalai (engali desert consisting of soft paneer balls immersed in chilled creamy milk)  
Gulab jamun (fried dough balls that are soaked in a sweet, sticky sugar syrup)  
Gajar halwa (combination of Nuts, sugar, khoya, ghee and grated carrots)  
Shrikhand (semi soft, sweetish sour, whole milk product prepared from lactic fermented curd)  
Punjabi kulfi (frozen dairy dessert, Indian traditional ice cream)  
Kheer (Chilled south Asian dessert made with slow cooked rice, milk, and dry fruits)  
Jalebi (Traditional Indian dessert made with deep frying dough and sugar syrup)  
Laddo (Chickpea flour globules are fried in ghee and garnish with pistachios)  
Fresh Indian mix sweets (10-15 different types of sweets)

**Plus Your Wedding Cake**  
**Served on Platters to tables**

## TRADITIONAL INDIAN DRINKS

Masala Chai (Delicious Indian milk tea made with blend of spices)  
Indian style coffee (Indian filtered coffee made in pot traditional style)  
Sharbat Original rose syrup drink made with milk and basil seeds )  
Punjabi Lemonade (Lemon drink with Indian black salt)  
Sugarcane juice (Fresh sugarcane juice served with mint and black salt)  
Chaas (Butter milk drink made with roasted blended cumin seeds and sea salt)  
Punjabi lassi (Frothy yogurt drink blended with water, salt, and seasoning)  
Mango lassi (Delicious creamy yogurt drink made with mango, yogurt, dry fruits)  
Jaljeera (a tangy drink made with Freshly blended cilantro, mint, basil, spices mixed in water)

