



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.



PHOTO CREDIT: SIMON MURRAY

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 6

- 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

RICE

Choice of 2

- 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

NAAN BREAD

Choice of 2

- 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

NON-VEGETARIAN

Choice of 2

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

SPECIAL VEGAN CURRIES

Choice of 2

- Veg Korma
- Veg Madras
- Chana Masala
- Raajma Masala
- Daal Tadka
- Veg Soup Mix
- Mushroom Mutter
- Soy Champ Masala

INDIAN WEDDING MENUS

DESSERT

Choice of 2

- 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)

TRADITIONAL INDIAN DRINKS

Choice of 2

- 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)

