



WEDDINGS

SYDNEY

INDIAN

WEDDING PACKAGE & MENU

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DREAM PACKAGE

\$240 per person*

- Three course dinner including all three alternating courses
- Five-hour Crown Cellar beverage package
- Cakeage (served on platters)
- Personalised table menus (2 per table)
- Selection of upgraded linen
- Crockery and cutlery
- Bridal party, present and cake tables
- Dance floor and stage
- Complimentary accommodation in a Deluxe King room for the newlyweds
- Lectern and microphone
- Dedicated Crown wedding planner
- Access to onsite locations for photography (subject to availability)
- One Security Officer (maximum six hours)
- One Compliance Officer (four-hour duration)
- Complimentary menu tasting for the Bridal Couple

Terms and conditions: minimum spend applies to the Pearl Ballroom. Package exclusive to weddings booked in the Pearl Ballroom. Valid for any new weddings contracted and held before 31 December 2025. Events are subject to Crown Events and Conferences General Terms and Conditions which are available on request. All bookings are subject to availability. Should your event fall on a public holiday, a public holiday surcharge applies. Menus and prices are valid to 31 December 2024. 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 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.

DIAMOND PACKAGE

\$270 per person*

- Selection of four canapés per person
- Three course dinner including all three alternating courses
- Five-hour Crown Premium beverage package
- Cakeage (served on platters)
- Selection of upgraded linen
- Personalised table menus (2 per table)
- Crockery and cutlery
- Bridal party, present and cake tables
- Complimentary overnight accommodation in an Executive Suite for the newlyweds
- Dance floor and stage
- Lectern and microphone
- Dedicated Crown wedding planner
- Access to onsite locations for photography (subject to availability)
- One Security Officer (maximum six hours)
- One Compliance Officer (four-hour duration)
- Complimentary menu tasting for the Bridal Couple



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MENU

Price is inclusive of entrée, main course and dessert

PRE DINNER CANAPÉS

*(applicable as part of the Diamond package only)

Please choose 4 x canapés on arrival

Non - Vegetarian

- Pani Puri, Spicy Tuna with Mint Chutney Curry Leaf
- Grilled Chicken Kofta, Turmeric, Tamarind Glaze
- Tandoori Duck Breast, Spiced Orange, Mint, Masala Crepe
- Spicy Lamb & Onion Lollipop, Coriander Emulsion (GS)

Vegetarian

- Peas & Potato Curry Samosas, Roasted Chilli Dip (V)
- Spinach & Paneer Sausage Roll (V)
- Curry Spiced Poppadom 'Taco' Corn and Tomato Pickle
- Cauliflower Pakora, Yoghurt (V)

ENTRÉES

Please Choose Two

- Queensland Tiger Prawn Curry, Semolina Kofta, Spiced Pumpkin Seed Tuile
- Spiced Poached Chicken, Green Chilli Mayonnaise, Zucchini Flowers, Baby Zucchini, Cauliflower Achar
- Kashmiri Spiced Seared Scallops, Nimbu Pani, Corn Purée, Green Chilli and Cucumber 'Gazpacho'
- Goan Spiced Crab Cake, Coriander Emulsion, Red Tomato Pickle, Roasted Spicy Pepper
- Oven Roasted Marinated Lamb Cutlets, Toasted Seed and Spice Crust, Cummin Yoghurt, Beetroot and Coriander Salsa
- Tandoori marinated Paneer, Mined Pea Purée, Indian Mixed Pickle, Eggplant Chutney, Pea Shoots





MAINS

Please Choose Two

- Masala Crusted Barramundi, Spinach, and Sea Herbs, Steamed Clams, Coconut Curry (GS)
- Coriander Seed Roasted Duck Breast, Confit Leg, Griddled Pumpkin, Fresh Endive Salad, Nihari Curry (GS)
- Tandoori Chicken Breast, Potato & Pea Ragout, Mixed Rice Pulao, Compressed Baby Cucumber, Butter Chicken Gravy (GS)
- Tandoori Spiced Lamb Rump, Slow Cooked Shoulder, Rogan Josh Sauce, Yoghurt, Pomegranate Salad (GS)
- Spiced Butternut Pumpkin, Red Lentil Curry, Spinach, Coriander and Fennel Salad, Toasted Coconut and Lime

DESSERT

Please Choose Two

- Almond Rice Cream with Sourdough Honey Crisp, Cardamom Ice Cream & Coconut Micro Sponge
- Mango Kulfi with Pistachio and Coconut Chantilly, Passionfruit Gel (GS)





BEVERAGE PACKAGES

CROWN CELLAR COLLECTION

Includes a selection of soft drinks and mineral water

SPARKLING WINE

T'Gallant Brut Sparkling

WHITE WINE

Please choose One:

Motley Cru Pinot Grigio
Counterpoint Chardonnay
821 Sauvignon Blanc

RED WINE

Please choose One:

Seppelt Drives Shiraz
Jim Barry The Atherley Shiraz
Philip Shaw "The Wire Walker" Pinot Noir

BEER

Cascade light

Please choose One:

James Squire Broken Shackles Lager
Pure Blonde

CROWN PREMIUM COLLECTION

Includes a selection of soft drinks and mineral water

SPARKLING WINE

La Gioiosa Prosecco

WHITE WINE

Please choose Two:

Bimbadgen Semillon
Ross Hill Pinnacle Pinot Gris
Ross Hill 'Maya & Max' Chardonnay

RED WINE

Please choose Two:

First Creek 'Botanica' Cabernet Sauvignon
Alte Shiraz
Tarrawarra Estate Pinot Noir

BEER

Cascade light

Please choose One:

Crown Lager
Pure Blonde



Whatever your forever looks like, rest assured it will be executed to the finest possible standard at Crown. The stunning Pearl Ballroom, award-winning chefs and bespoke package options ensure your wedding will transcend the everyday beyond exceptional.

We look forward to discussing your unique wedding aspirations in further detail.

To book, contact our Wedding Managers on
weddings@crownsydney.com.au
