

# Indian Package

- ✓ Dance Floor, 22m x 8m
- ✓ Seating Capacity 600
- ✓ Screen size 6.3m x 3m

- ✓ WEDDING
- ✓ BIRTHDAY
- ✓ ENGAGEMENT
- ✓ DINNER DANCE
- ✓ CHRISTENING
- ✓ SPORT OR SOCIAL CLUBS
- ✓ CHARITY OR FUNDRAISER
- ✓ CORPORATE

*Cathies*

LANE RECEPTIONS

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(03) 9088 2013

## **INTRODUCTION TO CATHIES LANE RECEPTIONS / THE GRAND RECEPTIONS ON CATHIES**

Cathies Lane Receptions is an Event Venue located just 30 minutes from the CBD and 2 minutes off the Burwood Highway.

Charmingly situated on 4.5 acres in the heart of Knox City, Cathies Lane Receptions is a first-class premier function venue that exceeds all expectations. Cathies Lane Receptions boast one of Melbourne's largest, pillarless ballrooms which can be reconfigured to suit any style and type of occasion.

Business Functions or Corporate Conference need good parking. We offer your guests private car parking for up to 250 cars.



### **FOYER**

With stylish and open-plan foyer, your guests will be welcomed and served with pre-drinks. This location offers a perfect opportunity for registration and entry pictures.



### **DISABILITY ACCESS**

Disabled access and facilities are available





## THE BALLROOM

The Grand Ballroom at Cathies Lane Receptions seats up to 600 guests and comprises a spectacular 22m x 8m dance floor with an open plan room your guests have an unobstructed view of the stage and all the action.

This is perfectly suitable for conferences, seminars, exhibitions, or award nights.

Wi-Fi is available to guests throughout the venue. Audio visual, massive LCD screen, Projector, sound equipment, such as PA, wireless microphones, a lectern, whiteboard, and flip charts can be supplied upon request.



## CATERING

Our inspiring menus created and prepared by our award-winning chef will delight your guests. Breakfast, lunch, dinner, morning tea and afternoon tea are all catered from our in-house kitchen. Suggested menus are available, dietary, and cultural needs can be accommodated with ease.

## WE WILL TAKE CARE OF THE WHOLE LOT

- ✓ Canapes,
- ✓ Entrees
- ✓ Mains, and
- ✓ Desserts



**WE SPECIALIZE IN BOTH  
SEATED AND BUFFET  
SERVICES**





## VENUE

- ✓ Function for 5 hours
- ✓ Beautiful and spacious bridal room
- ✓ Red Carpet
- ✓ White/Black Damask Linen Tablecloths
- ✓ Tiffany Chairs (chair covers/sash at extra cost)
- ✓ Cloth Napkins
- ✓ In-house center pieces
- ✓ In-house stage decorations
- ✓ Fully Air Conditioned & Heated Function Room
- ✓ Professional Lectern



## FOOD AND BEVERAGES

- ✓ Welcome drinks
- ✓ Unlimited soft drinks, and water served to the tables
- ✓ Mixers and ice available upon request
- ✓ Tea and Coffee Station
- ✓ Fully Licensed Premises
- ✓ Cash bar or beverage package available
- ✓ BYO only as agreed with Corkage fees



## SOUND SYSTEM AND AV

- ✓ Sound system: 10x PA Speakers and 2x Subs
- ✓ 2x Wireless Microphones
- ✓ Projector or Big screen for your presentations
- ✓ BYO USB stick or Laptop
- ✓ Elegant plain or ambience Lighting



## STAFF

- ✓ Function Manager for Your Entire Event
- ✓ Well-trained and well-presented wait-staff

## CROCKERY, CUTLERY AND GLASSWARE

- ✓ Assorted plates and cutleries
- ✓ Assorted glassware Chaffing dishes





## CANAPES ROAMING ON ARRIVAL

*Please select two of the following*

### WESTERN COLD

- Beet hummus and spiced relish sliders
- Caprese skewers (Bocconcini, cherry tomato and basil skewers)
- Compressed watermelon and feta squares
- Tzatziki on crispy crackers

- Smoked salmon canapés
- Spiced mayonnaise and pulled chicken vol au vent
- Ham melon and rocket leaf skewers

### WESTERN HOT

- Crispy ravioli with smoked tomato jam
- Cheese crispy fried with basil pesto aioli
- Pumpkin arancini with herb aioli

- Spiced crumbed prawns with spicy sriracha mayonnaise
- Smoked chicken and cheese arancini
- Pulled lamb vol au vents

### INDIAN COLD

- Ricotta topped crispy papdi with mint relish
- Puchka with orange water shots
- Achari aloo with cumin yoghurt mousse
- Cucumber and pomegranate cups

- Spicy chilli herb prawns
- Chutney chicken in cucumber cups

### INDIAN HOT

- Chukki matar khasta katori
- Ragra with crispy bread crisp

- Chicken tikka tarts with spicy mint mayo
- Chicken skewers with tangy tamarind sauce
- Talli macchi with mint anari mayo
- Chukka gosht with paratha crisp

### ASIAN HOT AND COLD

- Sweet potato skewers with tamarind chilli sauce
- Water chestnuts with three chili sauce
- Cucumber cups with grilled spiced tofu and siracha sauce

- Sweet chilli garlic prawns
- Honey ginger crispy chicken with onion and sesame
- Spiced Thai curry lamb in tarts





# ENTRÉE

Please select two veg and two non-veg from the following items

## VEGETARIAN

### VEGETABLE SAMOSAS

Savory pastries, selection of vegetables, mint chutney

### PANEER BHAJI

Fritters made with cottage cheese and Indian spices

### ONION BHAJI

A different version of onion rings with spices

### VEG PAKORAS

Mixed vegetable fritter

### ONION PAKORA

Onion fritters with Indian spices

### CHILI GOBI

Cauliflower with Indo-Chinese flavours

### VEG MANCHURIAN

Vegetables with Indo-Asian flavours deep-fried, topped with Gravy

### CHILLI PANEER

Ricotta cheese cooked and then mixed with Indo-Asian flavours

### HONEY GINGER PANEER

Ricotta cheese mixed with honey and ginger flavours

### ALOO TIKKI CHAAT

Spicy potato patty covered in chutneys and yogurt.

### CHANA CHAAT PAPRI

A traditional street snack with crunchy, soft, and fluffy textures, all smothered in tangy, sweet, and hot chutneys.

## NON-VEGETARIAN

### TANDOORI CHICKEN

Marinated in yoghurt and spices, roasted chicken

### CRISPY FRIED CHICKEN

Standard crispy chicken

### MURG KALI MIRCHI KABAB

Chicken marinated in barbecue sauce, black pepper

### CHICKEN 65

a spicy, deep-fried chicken dish

### CHICKEN KUNG PAO

a spicy, stir-fried Chinese dish made with cubes of chicken, peanuts, vegetables, and chili peppers.

### CHICKEN TIKKA TANGRI KEBAB

Oven-baked spicy chicken drumsticks

### CHILLI CHICKEN

Chicken in Indo-Chinese flavours

### SALT & PEPPER CHICKEN WINGS

Chicken marinated in Salt and Black Pepper

### LAMB SAMOSAS

Savory pastries, vegetable and lamb, mint chutney

### LAMB KALI MIRCH

Lamb Cooked with Black Peppers

### FISH AMRITSARI

Amritsari fish is a popular North Indian appetizer made with fish, gram flour and spices

### FISH PAKORA

fish, gram flour, corn starch, Chilli powder, garam masala, and aromatic Indian spices



# VEGETARIAN MAINS

*Please select two of the following items*

## **VEGETABLE KORMA**

Mixed vegetables, rich cashew gravy, nuts

## **VEGETABLE KOLAPURI**

Fried Vegetable Cooked with spice Red Sauce (V)

## **VEGETABLE JHALFREZI**

Mixed vegetables, onion, tomato, gravy

## **VEGETABLES KHEEMA**

Soya beans, vegetables, green peas, spices, cooked to perfection

## **DAL TARKA**

Yellow Lentils Tempered with Fresh Garlic and Cumin

## **DAL MAKHANI**

Black Lentils Cooked Overnight finished with tomato and cream

## **DAAL FRY**

Tempered Lentils

## **DAL MAHARANI**

Black dal, red kidney beans, chana dal, slow cooked

## **SHAHI PANEER**

Indian Cottage Cheese Red Gravy

## **PANEER MAKHANI**

Cottage cheese, tomato, and cashew gravy

## **KADAI PANEER**

Indian Cottage Cheese Cooked with Red Curry Gravy

## **PALAK PANEER**

Garlic spinach purée, cottage cheese, traditional Indian spices

## **PANEER TIKKA MASALA**

Cottage cheese cooked with onion, tomato masala

## **METHI PANEER**

Indian Cottage Cheese Cooked in Fenugreek Gravy

## **PANEER KHURCHAN**

Paneer, capsicum, semi-dried gravy

## **BHINDI DO PYAZA**

Curried okra braised in tomato sauce

## **BAINGAN DO PIAZZA**

Eggplant cooked in Onion Gravy

## **KADAI GOBI**

Cauliflower, onion, tomato sauce

## **BAIGAN BHARTHA**

Smoky eggplant, tomato gravy

## **BHINDI MASALA**

Sautéed Okra Curry

## **DUM ALOO**

Baby potatoes, spicy tomato sauce

## **ALOO JEERA**

Potatoes in semi dried sauce and cumin

## **ALOO GOBI MATAR**

Stir fried cauliflower with potato and green peas

## **ALOO METHI**

Potato cooked with Fenugreek

## **VEGETABLE NOODLES**

Noodles carefully prepared with a hint of Indian and Asian flavours



# NON-VEGETARIAN MAINS

*Please select two of the following items*

## **BUTTER CHICKEN**

Chicken tikka in rich cream and tomato gravy complimented with butter

## **CHICKEN CURRY**

Spicy Chicken Curry with blend of authentic Spices

## **MURG METHI**

Chicken Curry with Fenugreek

## **MURGH BADAMI**

Chicken almond sauce, traditional herbs and spices

## **MURGH MAKHANI**

Tandoori Chicken Tikka in Creamy Tomato Sauces

## **CHICKEN TIKKA MASALA**

Chicken cooked with onion, capsicum, tomato masala

## **CHICKEN VINDALOO**

Chicken with a red chili paste seasoned with ginger, garlic, red wine vinegar, tamarind, and spices

## **CHICKEN KORMA**

Chicken cooked with rich cashew gravy, nuts

## **CHICKEN MADRAS**

Madras sauce is a hot curry sauce with heavy use of chili powder

## **SAAG CHICKEN**

Spinach and chicken curry

## **CHICKEN DO PYAZA**

chicken curry in a masala onion sauce

## **CHICKEN NOODLES**

Noodles carefully prepared with a hint of Indian and Asian flavours with chicken pieces

## **MURG DIL PASANDA**

Nawab favorite dish, chicken, cream and cashew gravy

## **MUTTON MASALA**

Lamb in curry powder and masala are blended spice mixes

## **LAMB ROGAN JOSH**

Signature Lamb Delicacy from Kashmir

## **GOSHT TAMATAR KA SALAN**

Lamb Cooked in a tomato and onion gravy finished with coconut milk

## **LAAL MAAS**

Traditional Rajasthani dish, chili paste, Rajasthan spices Slow cooked

## **PUNJABI GOSHT**

Spicy Lamb Cook with Bones

## **DALCHA GOSHT**

Indian mutton, lentils, traditional herbs, and spices

## **MUTTON KORMA**

Lamb cooked with rich cashew gravy, nuts

## **SAAG LAMB**

Land and Spinach Curry

## **LAMB VINDALOO**

Lamb with a red chili paste seasoned with ginger, garlic, red wine vinegar, tamarind, and spices

## **SEAFOOD CURRY**

Traditional seafood curry Tamarind and spices

## **SARSON MACHCHI**

Fish cooked in a mustard sauce with brown onion, and cashew nut

## **FISH FILLET GOAN FISH CURRY**

Fish cooked in tangy tomato sauce finished with Coconut Milk Cooked with Onion, Yoghurt and Spices

## **MACCHI BHUNA**

Roasted Fish in a curry sauce base

## **KING PRAWN MOILEE**

Jumbo prawns poached in coconut sauce, tempered with dried red chili, mustard seeds, curry leaves

## **JHINIGA BHUNA**

Jumbo prawns, onion, yoghurt, spices





# COMPLIMENTARY

Please select two of the following items

## GHEE RICE

Pulao rice, vegetable stock, Indian ghee

## BASMATI RICE

Plain Basmati Rice

## JEERA RICE

Plain rice with cumin

## SAFFRON RICE

Plain rice infused with Saffron

## MATAR PALAO

Cooked rice with peas and Ghee

## VEGETABLE PULAO

Cooked Rice with Mix Vegetables and Ghee

## BIRYANI RICE

Basmati Rice Cooked with onion, cumin flavored with garam masala and fresh

## VEGETABLES BIRYANI

Perfectly cooked fresh vegetables and rice, traditional Indian herbs and spices

## CHICKEN BIRYANI

Rice, chicken, traditional herbs, and spices

## GOAT BIRYANI

Rice and goat cooked to perfection, traditional Indian herbs and spices

## PRAWN BIRYANI

Rice and friend prawns cooked to perfection, traditional Indian herbs and spices

## INDIAN VEGETABLES SALAD

Assorted fresh and crissy vegetables, carrot, radish, peppers, tomato, cucumber, lemon dressing

## KACHUMBAR SALAD

Fresh garden greens, cucumber, onion, tomato, chili, coriander leaves, fresh lemon

## CAESAR SALAD

Cos lettuce, cherry tomato, croutons, capers, anchovies, traditional caesar dressing, fresh parmesan

## COLESLAW

Finely shredded raw cabbage, carrots with a salad dressing or condiment, commonly either vinaigrette or mayonnaise

## ONION AND VINEGAR SALAD

## TRADITIONAL CONDIMENTS

- Boondi raita
- Cucumber raita
- Mango chutney
- Lemon pickle
- Mixed vegetable pickle
- Mint Chutney
- Tamarind Sauce

## BREADBASKET SELECTION

- Tandoori naan
- Butter naan
- Garlic Naan



# DESSERTS

Please select two of the following items

## INDIAN DESSERTS

### GULAB JAMUN

Deep fried condensed milk dumplings in sugar and cardamom syrup

### RASMALAI

Cheese dumplings, sweet milk

### JELEBI

Fried jelebi batter, rose water syrup

### RASGULLA

Cheese dumplings, sweetened with syrup

### GAJAR HALVAH

Carrot and milk pudding

### MUNG DHAL HALVAH

Lentils and milk pudding

### SOOJI KA HALWA

Semolina and Milk Pudding

### PHIRNI

Flavored rice pudding

### KHEER

Sweet milk and rice pudding, fruits, nuts

### MANGO PUDDING

Refreshing mango pudding

### RABRI

Sweet yogurt and flour pudding

### KAJU BARFI

Cashew and milk dessert

### SHAI TURKRA

Traditional Indian bread pudding

### SAMEYA PAYASAN

### VERMICELLI NOODLES, SWEET CARDAMOM MILK

### PISTACHIO CARDAMOM CHOCOLATE MOUSSE CAKE

Moist pistachio cake, chocolate mousse, caramelized apples, saffron jelly

### SLICED SEASONAL FRUITS

Watermelon, honeydew, rock melon, pineapple, mixed berries, grapes

## EUROPEAN DESSERTS

### DAY AND NIGHT CHOCOLATE MOUSSE

Liquor marinated raspberries

### VANILLA PANNA COTTA

Berry compote & cream

### STICKY DATE PUDDING

Caramel sauce & toffee ice cream

### DARK CHOCOLATE BROWNIE

Salted caramel sauce, pistachio praline & chocolate ice cream

### LOUKOUMADES

Served with crushed walnuts & drizzled with honey on top

### CHOCOLATE MOUSSE

Milk chocolate whipped mousse



# MOCKTAILS OR WELCOME DRINKS

*Please select two of the following items*

MANGO LASSI

KESARI LASSI

ELAICHI LASSI

ROSE LASSI

STRAWBERRY LASSI

NAMKEEN LASSI

SWEET LASSI

JALJEERA

AAM PANNA

BUTTER MILK

INDIAN MASALA SHIKANJI

KHUS KA SHERBET

ROSE AND PISTACHIO MILK

SUNRISE MOCKTAIL

CRANBERRY SPRITZ

PASSION FIZZ

PEACHY DELIGHT

BERRYLICIOUS

SPARKLING WINES

- Alcoholic
- Non-alcoholic

VARIETY OF JUICES

# THANK YOU



We appreciate your consideration for hosting your event at  
The Grand Receptions on Cathies / Cathies Lane Receptions

Our dedicated Event Manager and coordinators look forward to hearing from  
you to discuss your upcoming event! To arrange a meeting with a manager,  
please call Krishan on 0423 284 294.

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