

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

<https://cathieslane.com.au>

info@cathieslane.com.au

(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

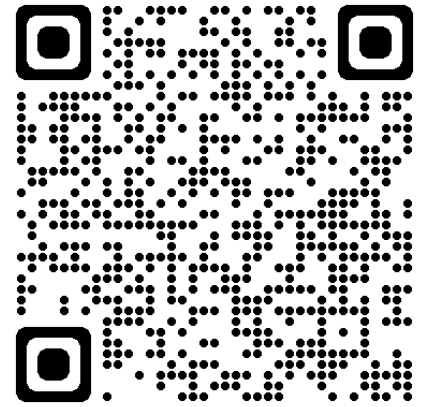
BERRYLICIOUS

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.

(03) 9088 2013

info@cathieslane.com.au

<https://cathieslane.com.au>

90 Cathies Lane, Wantirna South VIC 3152