



Indian Mehfil offers an array of spaces suitable for a variety of events, ranging from an informal drinks reception, a corporate dinner, a Christmas party or milestone dinner, farewell lunch to client promotions.

With our experience and friendly team, mehfil is destination to come and relax, enjoy great company, great food and great wine. With the following features Indian mehfil can be the venue for next function :

- WIFI Available
- Music options available
- Audio visual equipments available on request
- Bar open till late
- Easy parking available

Seatings:

Function Room”

Seats: 30 Guests

Stand Up: 40 Guests

Outdoor deck:

Seats: 40 Guests

Stand Up: 60 Guests

Main Restaurant hall :

Seats: 60 Guests

Stand Up: 80 Guests

Please use this function pack for deciding for your function it will help us to serve you in better way.

mehfil banquets
Choose your own banquet
\$40.00 per guest (min 2 guest)

Entrée

choice of two vegetarian and two non-vegetarian appetizers (seafood excluded)

Main (number of curries varies with number of people)

different types of curries of your choice (including seafood) all curries served with rice

Breads

two different types of breads of your choice

Accompaniments

raita, mango chutney, mixed pickles, pappadums, Indian salsa

Desserts

assorted platter of different types of Indian desserts

Chef choice banquet
\$35.00 per guest (min 2 guest)

Entrée

Mixed platter

an assortment of items from vegetarian and non-vegetarian appetizers

Main (number of curries varies with number of people)

Butter chicken

chicken cooked in tomato, cream and spices in thick butter gravy

Vegetable korma

fresh vegetables cooked in yoghurt, cream, dried fruits and fragrant spices

Lamb rogan josh

lamb meat cooked with Indian spices and flavoured with fennel powder

Fish malabar

stir fried fish with ginger, onion, capsicum, coconut cream and tomato gravy

Accompaniments

raita, mango chutney, pappadums and pickles

Breads

all mixed naan breads from tandoor oven

Desserts

assorted platter of different types of Indian desserts

The menu can be adjusted according to your specifications such as dietary requirements and spice reduction.

DRINKS PACKAGES

- These are the standard packages you can add or change the drink as per you need.
- *You can add hard liquor (whisky, vodka etc.) in your package with some additional cost.*
- *Wine and beer brands can be changed or swiped on guest request.*

*Mehfil standard package 2 hours Extended @ 15 per person/per hour.
Inclusions:*

\$30 per person

<i>DRINK</i>	<i>CHOICES</i>
<i>BEER (select one)</i>	<i>Kingfisher ,Lager, India, (5%abv) Stone & wood, pacific ale, Byron bay(4.4%abv)</i>
<i>WHITE WINE (select one)</i>	<i>Sauvignon Blanc, Crowded house, (Marlborough, NZ) Chardonnay, Deakin Estate(Victoria)</i>
<i>RED WINE (select one)</i>	<i>Pinot Noir, Crowded House(Marlborough, NZ) Shiraz, Mojo (Barossa Valley,SA)</i>
<i>SOFT DRINKS</i>	<i>Unlimited soft drink and orange juice</i>

*Mehfil Premium Package: 2 hour Extended@ 15 per person per hour
Inclusions:*

\$40.00 per person

<i>DRINK</i>	<i>CHOICES</i>
<i>MINERAL WATER</i>	<i>Badoit sparkling water</i>
<i>SPARKLING WINE (select one)</i>	<i>Mojo Fizz (Adelaide Hils, SA) Azgara sparkling(Murray Darling, VIC)</i>
<i>BEERS (select one)</i>	<i>Han premium light(included in package) Kingfisher, Lager, India(5%) j.squire”150 Lashes”pale ale (4.2%)</i>
<i>WHITE WINES (select one)</i>	<i>Sauvignon Blanc, Shaw and smith(Adelaide Hills,SA) Reisling, Thorn Clarke(Eden Valley,SA)</i>
<i>RED WINES (select one)</i>	<i>Pinot Noir, Crowded House(Marlborough, NZ) Shiraz, Rockbare(McLaren wale, SA)</i>
<i>SOFT DRINKS</i>	<i>Unlimited soft drinks and orange juice</i>

FINGER FOOD PACKAGES

2 hour Standard package \$30 per person Extended @ \$11 per person/per hour

Onion Pkora : chopped onion dumplings dipped in gram flour & crisp fried.

Chicken Tikka : Chicken marinated in yoghurt and Indian spices and roasted in tandoor oven.

Lmab Sheek Kebab: Skewered lamb mince flavoured with cashew nut paste and & Indian herbs, cooked in tandoor oven

Fish Pakora : Bassa fish marinated in Indian spices dipped in gram flour batter & fried.

Served along with pappadums and chutney

3 Hour Package \$40.00 per person Extended @ \$14 per person/per hour

Prawn pakora: crispy fried seasonal prawn battered with chickpea flour and Indian spices.

Murg Malai Tikka: chicken marinated with tangy spices and flavoured with aromatic spices

Chicken Pakora : Chicken marinated in spices dipped in chickpea flour and deep fried.

Samosa: Homemade pastry stuffed with spicy potatoes and green peas.

Served along with pappadums and chutney.

- Customized finger food menu available as well. Please enquire.
- Menu subject to variation in price and items.