THE MATRIX CLUB

Dream Weddings

SOUTH ASIAN

808 S ROUTE 59. NAPERVILLE, IL 60540
(630) 581-7200 | MATRIXVENUE.COM

THE MATRIX CLUB

INDIAN WEDDING PACKAGE

$85++ per person (dinner only)
$130++ per person (full-day package)

WHAT'S INCLUDED:

- Four Hour Platinum Bar Service (Please Subtract $12 off our package if you require only a Soda & Juice Bar)
- Champagne Toast or Sparkling Cider for All Adult Guests
- Butler Wine Service Poured for your Guests with Dinner
- Elegant Dinner Prepared by our International Chef to Include:
    - Three Appetizers Served Butler Style
    - Three Entrees
    - Choice of Salad
    - Dal to Compliment your Entree
    - Naan Made Fresh in our Tandoor
    - Two Desserts
- Design your Wedding Cake with our Preferred Bakery
- International Coffee and Tea served after Dinner
- Complimentary Bridal Rooms & Executive Suites with Full Private Showers and Bathrooms
- Floor Length White Table Linen with Choice of Napkin Color and Fold
- Chair Covers and Sash- Choice of Colors For Reception
- ($3 additional per chair for Ceremony Chair Covers if Needed)
- Ceremony Chair Set up Fee $10/pp without Full Day Package
- The Matrix Club Standard Centerpieces
- Complimentary Coat Check (Seasonal)
- Complimentary Parking *Valet Service for additional Charge
- Dedicated Event Specialists to ensure your special day is exceptional and memorable

*Custom made In-House **Bose/RCF/Danley** A/V Packages available at subsidized cost.
*A 21% service charge plus applicable sales tax will be added to current pricing.

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APPETIZERS

Please select two vegetarian and one non-vegetarian option

VEGETARIAN

Vegetable Samosa
Flaky pastry stuffed with spiced potatoes & peas

Mix Vegetable Pakora
Batter fried vegetables

Vegetable Cutlet
Potato patties, with seasonal vegetables

Aloo Tikki
Sauteed potato chops with green peas & cilantro

Tava Vegetables
Fresh, marinated vegetables cooked in clay oven

Paneer Shashlik
Homemade cottage cheese, peppers, onions, marinated overnight; cooked in clay oven

Fried Idly/ Manchurian Sauce
Steamed rice dumplings; deep fried served with Manchurian sauce

Medhu Vada with Coconut Chutney
Lentil doughnuts, deep fried served with coconut chutney

Pani Poorie Station
*additional $2 pp

NON-VEGETARIAN

Murg Malai Kabab
Tender cubes of marinated white chicken roasted in tandoor

Haryali Kabab
Boneless white of chicken marinated in yogurt, fresh cilantro & mint; cooked in tandoor

Achari Kabab
Cubes of chicken marinated in a spicy blend of cumin, fenugreek, fennel & rye; roasted in tandoor

Tandoori Chicken
Chicken legs marinated in yogurt, ginger, garlic, chilies, lemon juice; cooked in tandoor

Tandoori Drumsticks
Another version of Tandoori chicken, only drumsticks

Keema Samosa
Flaky pastry stuffed with spiced minced lamb

Chicken Tikka
Bite size boneless breast of marinated chicken; roasted in tandoor

Lamb Boti Kabab
Cubes of marinated lamb; cooked in tandoor

Lamb Seekh Kabab
Finely minced lamb, seasoned with spices; char-grilled on a skewer

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ENTRÉES

Please select two vegetarian and one non-vegetarian option

VEGETARIAN

Mattar Paneer
A mild dish of cottage cheese and green peas in a creamy sauce

Malai Kofta
Cottage cheese “Kofta” in tomato and cream sauce

Saas Paneer
Spinach & cubes of homemade cottage cheese

Paneer Makhani
Cubes of cottage cheese in a creamy tomato & cashew sauce

Paneer Chili
Strips of cottage cheese sauteed with chilies, tomatoes & fresh onions

Paneer Bhurji
Strips of homemade cottage cheese sauteed with ginger, garlic, fresh tomato sauce

Kadai Saag
Spinach tempered with fresh garlic, dried fenugreek; cooked in a wok (Kadai)

Baigan Bhartha
Large eggplant half roasted in oven; finished in Kadai with sauteed onions & green peas

Basara Baisan
A popular dish from Southern India. Baby eggplants cooked in a thick masala sauce made from poppy seeds, peanuts & sesame seeds

Bombay Aloo
Quarters of potatoes, cooked with diced tomatoes, browned onions, tempered with rye seeds

Aloo Gobi Masala
Sauteed cauliflower and potatoes in a thick masala sauce

Gobhi Manchurian
Cauliflower florets, sauteed, cooked in manchurian sauce

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NON-VEGETARIAN

Chicken Methi
Boneless chicken cubes with fenugreek

Chicken Tikka Masala
Tender cubes of chicken cooked in a tomato creamy sauce

Kadai Chicken
Chicken with peppers, fresh tomatoes and chilies

Chicken Makhani
Boneless dark meat of chicken cooked in makhani sauce

Tandoori Chicken
Chicken legs marinated in tandoori masala; roasted in tandoor

Achari Chicken
Chicken sauteed with spices, rye, mustard seeds, cumin & fenugreek

Achari Gosht
Lamb sauteed in spicy achari masala

Lamb Rogan Josh
Lamb cooked with saffron & yogurt in a velvety sauce

Bhuna Gosht
Lamb sauteed with fresh onions, chilies, tomatoes in a thick masala sauce

Lamb Keema Mattar
Coarsely minced lamb with green peas

Lamb Saag
Marinated chunks of lamb with curried spinach

Fish Curry
Cubes of salmon in a traditional sauce tempered with rye & mustard seeds
*additional $2pp

Shrimp Masala Curry
Large shrimps cooked to perfection in a special masala sauce
*additional $2pp

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RICE

Please select one

Vegetable Pulao
Basmati rice with vegetables

Peas Pulao
Basmati rice with green peas

Jeera Rice
Basmati rice with cumin

Saffron Rice
Basmati rice with saffron & spices

Kashmiri Pulao
Basmati rice with raisins, cashews & almonds

Tamarind Rice
Basmati rice cooked with tamarind

Tomato Rice
Basmati rice with freshly ground tomatoes

Chicken Biryani
Basmati rice with tender chicken, herbs & spices
*additional $2pp

Shrimp Pulao
Basmati rice cooked with spiced shrimps
*additional $3pp

Lamb Biryani
Basmati rice with lamb, herbs & spices

DALS

Please select one

Pacharangi Dal
Five different lentils cooked to perfection

Toor Dal
Spicy toor lentils

Dal Makhani
Lentils cooked in a garlic butter sauce

Chana Dal
Spicy split pea lentils

Urad Dal
Spicy urad lentils

Sambhar
A vegetable broth with toor dal & vegetables

Chole Peshawari
Spiced chickpeas

ACCOMPANIMENTS

Indian Bread/ Naan made fresh in our Tandoor

Salad, Raita & Pickles

*additional $3p