



*Dream*  
WEDDING  
INDIAN



## INDIAN WEDDING PACKAGE

\$115+ PER PERSON (dinner only)  
\$160+ 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

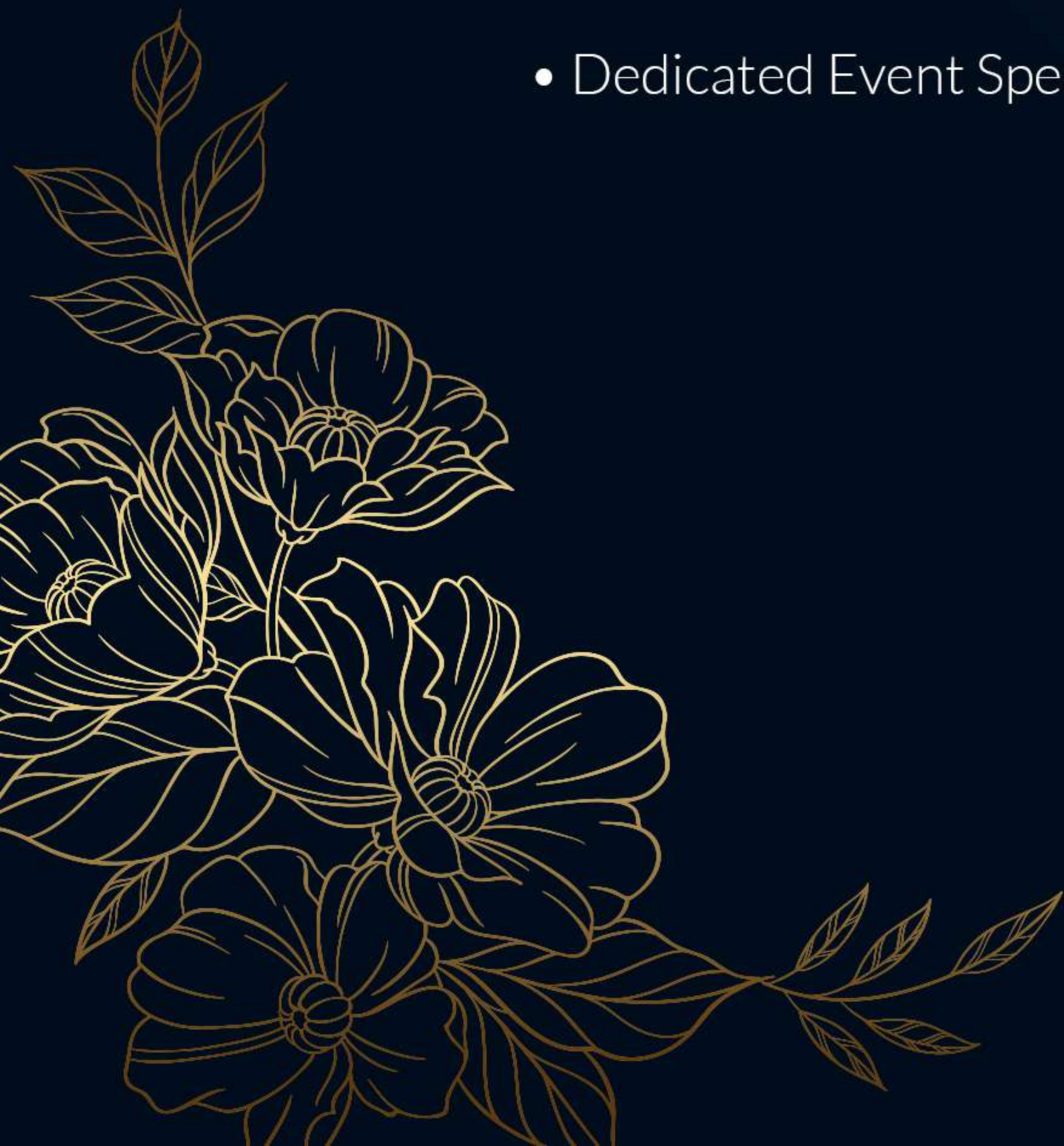
\*Custom made In-House Bose/RCF/Danley A/V Packages available at subsidized cost.

\*Please note pricing is subject to 7.75% sales tax and 21% service charge.





- Design your Wedding Cake with our Preferred Bakery
  - International Coffee and Tea served after Dinner
- Complimentary Bridal Rooms & Executive Suites with Private Bathrooms
- Floor Length White Table Linen with Choice of Napkin Color and Fold
  - Chair Covers and Sash Choice of Colors For Reception  
(Additional \$6 per chair for ceremony chair covers)
- Ceremony Chair Set up Fee \$10/pp without Full Day Package
  - The Matrix Club Standard Centerpieces
  - Coat check available (Additional cost)
- Complimentary Parking (Valet service for additional charge)
- Dedicated Event Specialists to ensure your special day is exceptional and memorable





## **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 Malai Tikka**

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

#### **Fried Idly/ Manchurian Sauce**

Steamed rice dumplings; deep fried served with Manchurian sauce





## 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

### 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





## 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

#### Saag 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

#### Kadai Saag

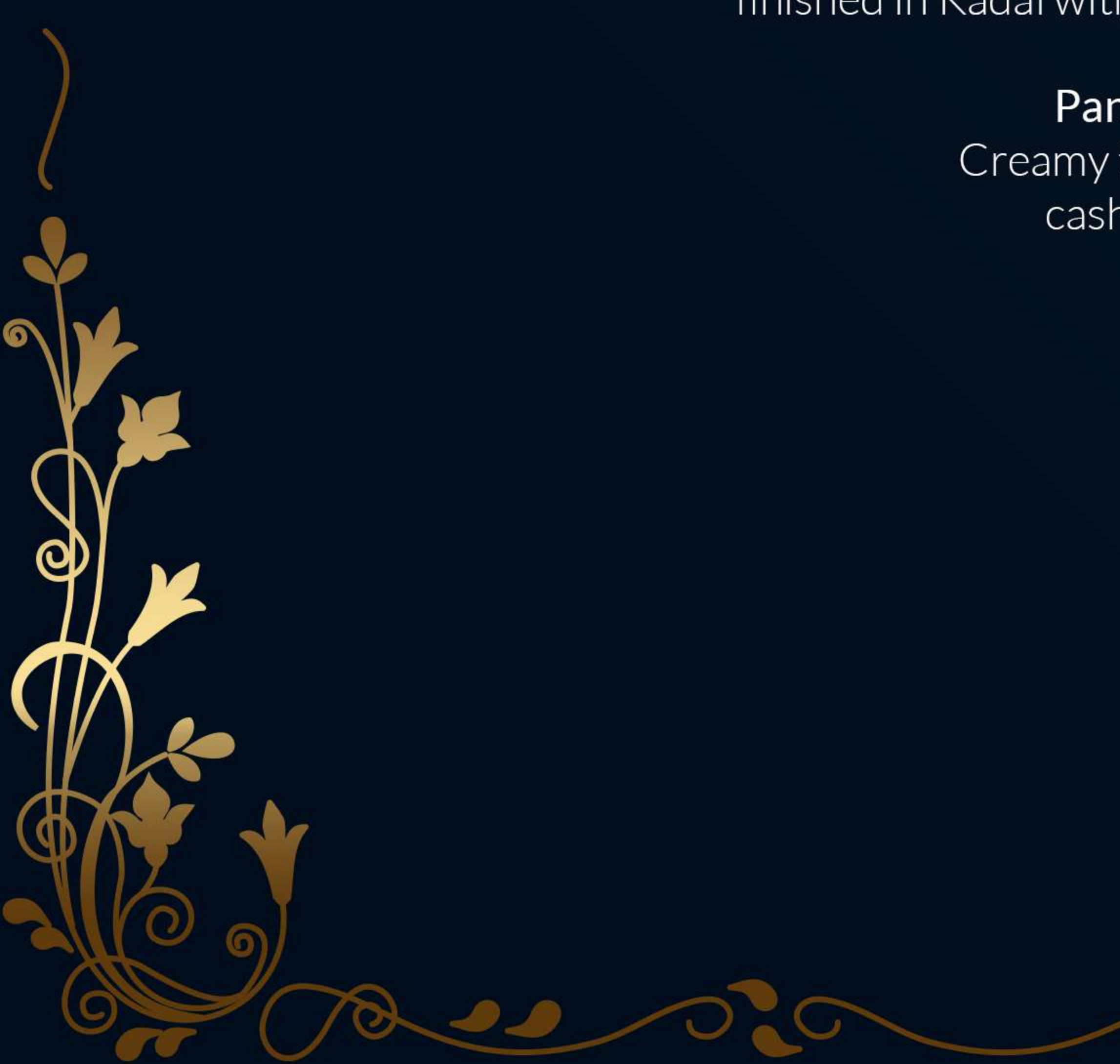
Spinach tempered with fresh garlic, dried fenugreek;  
cooked in a wok (Kadai)

#### Baigan Bhartha

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

#### Paneer Pasonda

Creamy tomato sauce with  
cashew and raisin





### **Baigaka Baigan**

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

## **NON-VEGETARIAN ENTRÉES**

### **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 \$6 per person

### **Shrimp Masala Curry**

Large shrimps cooked to perfection in a special masala sauce  
\*additional \$7 per person







## **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

### **Chicken Biryani**

Basmati rice with tender chicken, herbs & spices

\*additional \$4 per person

### **Lamb Biryani**

Basmati rice with lamb, herbs & spices

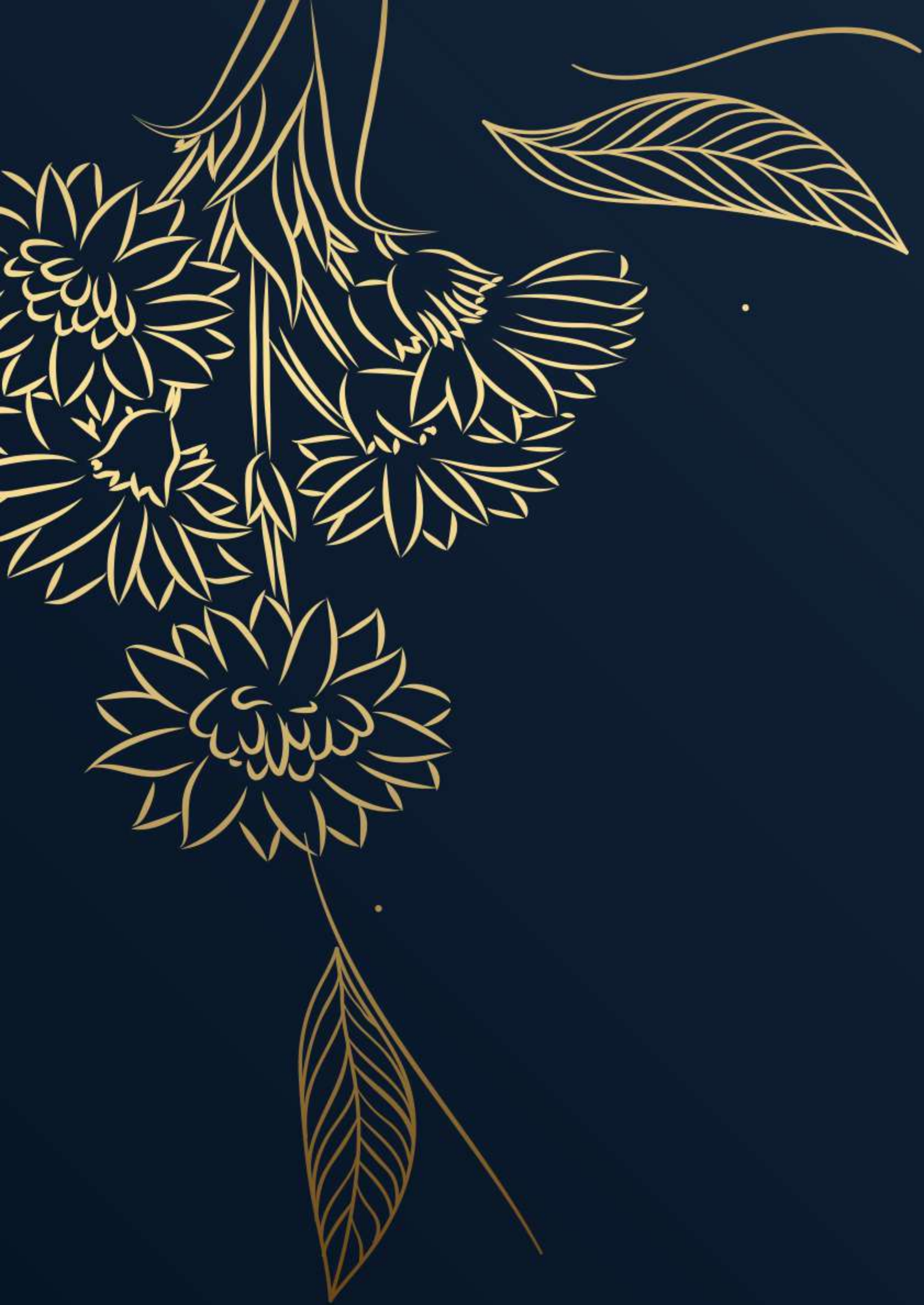
\*additional \$5 per person

### **Shrimp Biryani**

Basmati rice with shrimp,  
herbs & spices

\*additional \$7 per person





## **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

### **Chole Peshawari**

Spiced chickpeas

Tandoor Fresh Naan

Salad, Raita & Pickles





## DESSERTS

Please select one

### Rice Kheer

Indian rice pudding

### Carrot Halwa

Indian carrot pudding

### Pista Kulfi

Indian pistachio ice cream

### Fruit Custard

Indian custard with fruits

### Gulab Jamun

Golden fried cheese balls  
in a honey flavored syrup

### Mango Kulfi

Indian mango ice cream

### Ras Malai

Spongy cheese dumplings in  
kewra flavored rabd





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