

South Asian wedding menu sample

Welcome

A choice of one welcome drink (non alcoholic) is offered on boarding the vessel .

Options

Shikanjvin (Indian lemonade with sugar and spices.)

Aam panna (natural coolant drink made with green mango pulp, sugar, spices and mint)

Mango lassi (yogurt based mango smoothie)

Orange juice

Pine apple juice

Various pops

Appetizers

All our menus include a pass around service of a variety of 4 different hor'devours (3 pcs of appetizers per person) plus alcoholic /non alcoholic fruit punch in summer or tomato soup shot in October weddings. Tea and coffee station is complimentary with all packages.

Options

Choice of Two	Choice of Two
Hara bara kebab	Chicken tikka
Aloo tikki	Chicken seekh kebab
Paneer tikka	Chicken pakora
Cocktail samosa	Lamb seekh kebabs
Paneer pakora	Fish pakora
Mixed pakora	Lamb chops **
Chaat papri	Fish Tikka**
Dahi Bhalla chaat	Tandoori Shrimps**
Mushroom tikka	Chilli Shrimps**

Family style** or Buffet style

Main course Options

Choice of Three

Choice of Two

Vegetarian	Non-Vegetarian
Dal Makhani	Butter chicken
Dal tadka	Chicken korma

Vegetarian	Non-Vegetarian
Shahi paneer	Chicken Vindaloo
Kadai paneer	Chicken curry
Matter paneer	Kadai Chicken
Chilli paneer	Goat curry
Palak paneer	Lamb Vindaloo
Aloo gobhi	Palak Lamb
Aloo matter	Kadai lamb
Dum aloo	Lamb roganjosh
Mix vegetables	Egg Curry
Malai kofta	Fish curry
Pindi Channa	Mutton do pyaza
Kadhi pakora	Mutton Kofta
Mushroom tikka masala	Prawn curry**
Bhindi do pyaza	Shrimp tikka masala**

**extra charge

Accompanied with

Choice of One in each

Rice options

Jeera rice

Peas pulao

Saffron Rice

Veg Biryani**

Mutton Biryani**

Chicken Biryani**

Salad options

Classic Green salad

Kachumber salad

Beans salad

Ceaser salad

Macroni salad

Mango salad

Raita options Boondi Raita Aloo Raita

Cucumber /Tomato Raita

Plain curd

Pineapple Raita**

Dahi Bhalla**

Choice of Two in each

Breads option	Dessert option
Butter Naan	Gulab Jamun
Garlic Naan	Ras malai
Tandoori Roti	Kheer
Parantha	Kulfi stick
Stuffed Naan**	Gajjar Halwa
Staffed Parantha**	Rabri/Malpua**
Missi Roti	Fruit cream**

**extra charge

Beverages

Soft drinks/juices/water are included with the food.

Option of host bar ,open bar or cash bar is there.

client will be charged according to his choice.

If bar revenue is less then \$ 750.00, a bartender surcharge of \$40.00 per hour

per bartender will be charged.

If above is not suitable for your palette, we offer vessel chartering and you can bring your own caterer. Per guest service charge will be applied. Certain conditions apply.

Group of 25 or less or budget-oriented guests can join our public cruises.

All packages are priced for a minimum of 100** guests

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Group of 25 or less or budget-oriented guests can join our public cruises.

For different cuisine menus please check us out on our website:

Looking forward to sail with you...



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