

COORDINATION AND MANAGEMENT

- ✓ Booking vendors & signing contract.
- ✓ Attendance at vendor planning meetings and ongoing coordination and communication with vendors.
- ✓ Review detailed timeline with all vendors confirm date and time of arrival and departure of all vendors.
- ✓ Meetings during the run up to your big day to discuss ideas, requirements and finalised details.
- ✓ Coordination of entire ceremony processional, line up the wedding party, check reception site and oversee the setup.
- ✓ Onsite coordination and management of entire wedding day.
- ✓ Reception layout, seating arrangements.

CUISINE AND CATERING

The food served to the guests in a marriage always decides the success of the marriage. The fixing of a talented caterer gets the same level of importance to that of the fixing of a decent marriage hall. Besides your location, the food and drink for your wedding bash will probably consume the largest portion of your wedding budget. Parents are willing to spend more money on catering arrangements, to serve excellent quality and tasty food during the marriages.

Indian marriages, with a range of wedding related functions, demand a variety of food choices to choose from. We have a comprehensive list of various Indian food preparations that include the different of both vegetarian and non-vegetarian cuisine that would gel with the overall ambience of the wedding. The moment we are invited for a wedding, we get excited and the first thing that comes to mind is about the great food you will probably have at the wedding! Wedding and good food has been inexorably linked since ages. Most guests pronounce a wedding to be good, if they had great food. Hence the wedding feast has to be given particular care and attention.

PWP, with a team of culinary experts, explain and discuss the catering menu for every occasion of the marriage. We are aware of the current trends in food preferences and offer a tailor-made menu for both sit down and eat table meals and buffet style services.

While arranging the marriages for families from two different states with varied food and taste preferences, PWP will draw a balance in the menu and include the traditional food items from both the states. We take both the groom and bride's side into confidence in fixing the menu for the marriage and offer our experienced suggestions to improve it.