







# Chronological Meal Schedule & Full Menu Details

The celebration features 10 distinct culinary events. Each card below represents a single meal, arranged chronologically across the wedding dates.



 **24th Nov - Lunch (120 Pax)**

**Ganesh Event & Menu**

-  **Sweets:** Daal badam sheera, Angoori Rabdi, Karachi pista Barfi
-  **Farsan:** Gujarati Khandhavi, Sandwich Khaman, Mutter Roll
-  **Mains:** Bhendi Masala, Dum Aloo, Dewani Handi
-  **Rice & Breads:** Steam Rice, Regular Dal, Fulka, Puri
-  **Sides:** Fresh Green Salad, Achar, Chutney, Mukhwas, Boondi Chass, Papad/Fryums
-  **Event:** Mocktail (Ganesh Event), Dryfruit (Ganesh Event)

 **24th Nov - Hi Tea (120 Pax)**


**Street Food & Refreshments**

-  **Snacks:** SPDP, Kanda Bhaji, Sweet corn bhel
-  **Beverages:** Tea, coffee, Virgin Mojito

 **Bakery:** Malpani Khari, Biscuit

## 17 **24th Nov - Dinner / Sangeet (150 Pax)**


### **Global & Regional Feast**

 **Mains & Curry:** Amritsari Chole, Bhature (Punjabi), Matka Biryani (Jain), Masala Dosa, Manchurian Idli, Thalepeeth, Loni, Dahi, Thecha, Aachar

 **Starter & Chaat:** Paneer Chilli (Jain), Veg Cigar Roll (Regular), Pani Puri, Oli bhel (Jain + Regular)

 **Global:** Pizza (Jain + Regular), Pasta White & Red

 **Soup:** Lemon Coriander (Jain), Manchow Soup (Regular)

 **Sweets:** Mix Dryfruit Halwa, Almond Basket, Dollar Jalebi, Sizzling Brownie with Vanilla ice cream


 **Beverages:** Masala Milk, 2 types of chutney (South Indian)

## 17 **25th Nov - Breakfast (150 Pax)**

### **Royal Morning Spread**

 **Sweets:** Badam Halwa, Dollar Jalebi

 **Hot Indian:** Puneri misal with slice, steam idli, Medu wada, Poha, Masala Moong, sambhar, chutney

 **Farsan & Sides:** Lamba Fafda, Papaya chutney, yellow kadi, Club sandwich, barik shev, Kaju & Badam fried, Khakra ghee, peanut chutney, lemon

 **Beverages:** Fresh orange juice, Tea, coffee, masala milk

 **Bakery:** Bread, butter jam, Khari, biscuit

## 17 **25th Nov - Varmala (Interim)**

### **Quick Refreshments**


 **Beverages:** Mocktail

 **Snacks:** Starters from the lunch menu

 **Sides:** dry fruit

## 17 **25th Nov - Lunch (250 Pax)**

### **Daytime Buffet**

 **Soup & Starter:** Hot & sour, Tomato, Kawsouy, Green peas cheese ball, Mexican Tart

 **Mains:** Paneer Tikka Masala, Veg Kolhapuri, Double B, Jeera Rice, Dal Tadka (Jain + Regular)

 **Farsan:** Alu wadi, Angoori Dahi wada

 **Breads:** Fulka, Laccha Paratha, Stuff Kulcha

 **Sides:** Roasted Papad, Fresh Green Salad, Achar, Chutney, Mukhwas, Masala Chass

 **Desserts:** Rabdi Malpua, Coconut Tender, White roasted barfi, American Dryfruit Ice Cream, Sweet paan

 **Fruit:** 3 Indian Fruits, 2 Imported Fruits

## 17 **25th Nov - Baraat Swagat (150 Pax)**

### **Welcome Drinks & Snacks**

 **Beverages:** Berry Crush & Piñacolada cocktail, 200ml water bottles

 **Snacks:** Samosa, Harabhara Kabab

 **Sides:** 4 types of dryfruits

## 17 **25th Nov - Hi Tea (120 Pax)**

### **Evening Snacks**

 **Snacks:** Moongdal Chilla, Aloo kachori, Mix bhaji

 **Beverages:** Tea, coffee, khari, biscuit

## 17 **25th Nov - Dinner (120 Pax)**

### **Light Night Meal**


 **Mains:** Pav bhaji, Tawa Pulav, Raita


 **Desserts:** Garam Gulab Jamun, vanilla ice cream with chocolate sauce


 **Beverage:** Coffee

## 17 **27th Nov - Grand Reception Dinner (400 Pax)**


### **The Culinary Finale**


 **Soup & Drinks:** Tomato, Machaw, Peru chilli, Mix fruit punch, Blue lagoon, virgin mojito

 **Starters:** Barbeque 3 types (Paneer, babycorn, pineapple), Italian Boat, Papad Pudina delight

 **Indian Mains:** Paneer Mumtaz, Veg Bhoona, Live Tawa Subji, Jeeta Rice, Dal Tadka

 **Breads:** Fulka, Rumali Roti, Baby Naan (Confirm this!)

 **Global & Regional:** Gravy Machurian, Hakka noodles, shezwan Rice, Pizza, Pasta 2 types, Nachos, Tacos, Sabudana wada, Koshimbir, Bahubali dosa, Thatte Idli, 2 types of chutney

 **Sweets & Live:** Tawa Mehfil, Malai ghewar, Dryfruit cake, coffee rasagulla, Butter scotch Ice Cream, kesar Rajbhog Ice Cream

 **Fruit & Digestives:** 3 Indian Fruits, 2 Imported Fruits, Coffee expresso, Masala paan

# The Live Culinary Experience

Many events feature live counters, turning food into entertainment and ensuring every dish is served fresh, hot, and customized for the guests.



**Live Pizza**



**Live Pasta**



**Live BBQ**



**Live Chaat**



**Live Dosa**



**Live Tawa Subji**



**Live Tawa Sweets**



**Live Kawsouy**



**Live Tacos**



**Espresso Bar**