

Wedding Menu

This document provides a detailed breakdown of all wedding event menus, organized by food category for easy catering management.



November 24th



Lunch (120 Pax)

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

Ganesh

Category	Items
Event Beverage	Mocktail, Dryfruit

Hi Tea (120 Pax)

Category	Items
Snacks/Chaat	SPDP, Kanda Bhaji, Sweet corn bhel
Bakery	Malpani Khari, Biscuit
Beverages	Tea, coffee, Virgin Mojito

Dinner / Sangeet (150 Pax)

Category	Items
Soup	Lemon Coriander (Jain), Manchow Soup (Regular)
Starters	Paneer Chilli (Jain), Veg Cigar Roll (Regular)
Chaat	Pani Puri, Oli bhel (Jain + Regular)
Indian Main	Amritsari Chole, Bhature (Punjabi); Matka Biryani (Jain)
Global/Regional	Pizza (Jain + Regular), Pasta White & Red (Italian) Thalepeeth, Loni, Dahi, Thecha, Aachar (Maharashtrian); Masala Dosa, Manchurian Idli, 2 types of chutney (South Indian)
Dessert	Mix Dryfruit Halwa, Almond Basket, Dollar Jalebi, and Sizzling Brownie with Vanilla ice cream
Beverage	Masala Milk



November 25th



Breakfast (150 Pax)

Category	Items
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
Bakery & Bread	Bread, butter, jam, Khari, biscuit
Beverages	Fresh orange juice, Tea, coffee, masala milk



Varmala Service (Interim Service)

Category	Items
Quick Service	Mocktail, dry fruit, and Starters from the lunch menu

Lunch (200-250 Pax)

Category	Items
Live Soup/Specialty	Hot & sour, Tomato, Kawsouy
Starters & Farsan	Green peas cheese ball, Mexican Tart (Starters); Alu wadi, Angoori Dahi wada (Farsan)
Main Indian Course	Paneer Tikka Masala, Veg Kolhapuri, Double B (Kathol) (Sabji) Jeera Rice, Dal Tadka (Jain + Regular) (Rice/Dal)
Breads	Fulka, Laccha Paratha, Stuff Kulcha
Sides & Refreshments	Roasted Papad, Fresh Green Salad, Aachar, Chutney, Mukhwas, Masala Chass
Dessert & Fruit	Rabdi Malpua, Coconut Tender, White roasted barfi (Sweets) American Dryfruit, Sweet paan (Ice Cream) 3 Indian Fruits, 2 Imported Fruits

Baraat Swagat

Category	Items
Beverages	Berry Crush & Piñacolada cocktail, 200ml water bottles
Snacks	Samosa, Harabhara Kabab
Sides	4 types of dry fruits



Hi Tea (120 Pax)

Category	Items
Snacks	Moongdal Chilla, Aloo kachori, Mix bhaji
Beverages/Sides	Tea, coffee, khari, biscuit



Dinner (120 Pax)

Category	Items
Main Course	Pav bhaji, Tawa Pulav, Raita
Dessert & Beverage	Garam Gulab Jamun, vanilla ice cream with chocolate sauce, Coffee



November 27th



Grand Reception Dinner (400 Pax)

Category	Items
Soup	Tomato, Machaw
Welcome Drinks	Peru chilli, Mix fruit punch, Blue lagoon, virgin mojito
Live Sweets	Tawa Mehfil, Malai ghewar, Dryfruit cake, coffee rasagulla
Starters & Farsan	Barbeque 3 types (Paneer, baby corn, pineapple) (Starter) Italian Boat, Papad Pudina delight (Farsan)
Main Indian Course	Paneer Mumtaz, Veg Bhoona, Live Tawa Subji (Sabji) Jeeta Rice, Dal Tadka
Breads	Fulka, Rumali Roti, Baby Naan (Confirm this!)
Global/Regional	Gravy Machurian, Hakka noodles, shezwan Rice (Chinese) Pizza, Pasta 2 types, Nachos, Tacos (Italian); Sabudana wada, Koshimbir (Maharashtrian) Bahubali dosa, Thatte Idli, 2 types of chutney (South Indian)
Dessert & Fruit	Butter scotch Ice Cream, kesar Rajbhog Ice Cream 3 Indian Fruits, 2 Imported Fruits
Beverages/Digestives	Coffee, espresso, Masala paan
Sides	Fresh green salad, aachar, chutney, Mukhwas