

Yash & Soniya wedding

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

 **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)

 **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

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

Quick Refreshments

 **Beverages:** Mocktail

 **Snacks:** Starters from the lunch menu

 **Sides:** dry fruit

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

25th Nov - Baraat Swagat (150 Pax)

Welcome Drinks & Snacks

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

 **Snacks:** Samosa, Harabhabra Kabab

 **Sides:** 4 types of dryfruits

25th Nov - Hi Tea (120 Pax)

Evening Snacks

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

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

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

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