

Wedding Menu

Wedding Menu

Day 1: Welcome Drink+ Tea+ Cofee+ Cookies

Day 1: Lunch-Timing: 1300 hrs to 1500hrs

01 Salads – Kimchi Salad/ Garden Green Salad/ Sprout Salad/ Lacha Onion Salad/ Russian Salad/ Cucumber Salad/ Sirke Wala Pyaaj/ Coleslaw Salad

01 Rice – Steam Rice/ Jeera Rice/ Peas Pulao/ Kashmiri Pulao/ Veg Pulao/ Matar Gobhi Khichadi/ Fried Rice

01 Paneer Dish – Matar Paneer/ Sahi Paneer/ Paneer Lababdar/ Kadhai Paneer/ Paneer 2 Pyaza/ Palak Paneer/ Paneer Butter Masala/ Paneer Methi Malai Matar

01 Dal – Dal Pancharatan/ Rajma Raseela/ Yellow Dal Tadka/ Dal Makhani/ Chane Ki Daal/ Udada Ki Daal/ Masoor Masala/ Kadhi Pakora/ Pindi Chhole/ Pahadi Phaanu/ Gahat Ki Dal

01 Dry Veg – Aloo Gobhi/ Bhindi Masala/ Mix Veg/ Shabnam Curry/ Novrattan Korma/ Veg Jalfrezi/ Aloo Palak/ Palak Corn/ Bhindi 2 Pyaza/ Jeera Aloo/ Baingan Ka Bharta/ Sarso Ka Saag/ Malai Kofte/ Capsicum Aaloo Dry/ Dum Aaloo/ Aaloo Methi/ Aaloo Baingan/ Gobhi Keema Matar/ Kandaali Ka Saag (Bichhu Ghas Seasonal)/ Kafuli/ Thechwani

01 Choice of Raita – Boondi Raita/ Mix Raita/ Pineapple Raita/ Cucumber Raita/ Aloo Raita/ Plain Curd

Assorted Indian Breads- Tandoori Roti + Tandoori Naan + Missi Roti

01 Sweet – Ice Cream/ Rasgulla/ Kesar Kheer/ Kaju Saivayan/ Phirni Elaichi/ Sooji Halva/ Fruit Cream/ Jhangore Ki Kheer

Papad+ Pickle+ Chutney+ Jaggery

Day 1 : Hi-Tea: 1700 hrs to 1800hrs

Hot Tea+ Coffee+ Cookies

Mix Pakora/ Veg Sandwich/ French Fries

Day 1 : Evening Veg-Snacks: 1900 hrs to 2030hrs

02 Items – 1930 hrs to 2100 hrs-Paneer Tikka/ Tandoori Gobhi/ Tandoori Mushroom/ French Fries/ Chilly Paneer/ Veg Dry Manchurian / Peanut Masala/ Hara Bhara Kebab/ Spring Roll/ Cheese Balls/ Honey Chilli Potato/ Tandoori Aaloo/ Tandoori Gobhi/ Tandoori Pinapple / Bread Pakoda/ Udad Dal Ke Pakode/ Corn Kebab

Day 1: Semi-Gala Dinner: 1930 hrs to 2300hrs

02 Salads – Kimchi Salad/ Garden Green Salad/ Lacha Onion Salad/ Russian Salad/ Macroni Salad/ Cucumber Salad/ Sirke Wala Pyaaj/ Coleslaw Salad

01 Soup – Veg Hot & Sour/ Tomato Soup/ Tomato Dhaniya Sorbaa/ Veg Talumin/ Sweet Corn Soup/ Veg Manchow/ Pepper Mashroom Soup

02 Rice – Steam Rice/ Jeera Rice/ Peas Pulao/ Kashmiri Pulao/ Veg Pulao/ Veg Biryani/ Matar Gobhi Khichadi/ Fried Rice

01 Paneer Dish – Matar Paneer/ Sahi Paneer/ Paneer Lababdar/ Kadhai Paneer/ Paneer 2 Pyaza/ Palak Paneer/ Paneer Butter Masala/ Paneer Methi Malai Matar

01 Dal – Dal Pancharatan/ Rajma Raseela/ Yellow Dal Tadka/ Dal Makhani/ Chane Ki Daal/ Udada Ki Daal/ Masoor Masala/ Kadhi Pakora/ Pindi Chhole/ Pahadi Phaanu/ Gahat Ki Dal

02 Dry Veg – Aloo Gobhi/ Bhindi Masala/ Mix Veg/ Shabnam Curry/ Novrattan Korma/ Veg Jalfrezi/ Aloo Palak/ Palak with Corn/ Bhindi 2 Pyaza/ Jeera Aloo/ Baingan Ka Bharta/ Sarso Ka Saag/ Malai Kofte/ Capsicum Aaloo Dry/ Dum Aaloo/ Aaloo Methi/ Aaloo Baingan/ Gobhi Keema Matar/ Kandaali Ka Saag (Bichhu Ghas Seasonal)/ Kafuli/ Thechwani

01 Chinese Dish – Fried Rice with Veg Manchurian Gravy/ Veg Noodles/ Vegetables in Hot Garlic Sauce with Fried Rice

01 Choice of Raita – Boondi Raita/ Mix Raita/ Pineapple Raita/ Cucumber Raita/ Aloo Raita/ Plain Curd

Assorted Indian Breads- Tandoori Roti + Tandoori Naan + Missi Roti

02 Sweet

– Ice Cream/ Gulab Jamun/ Rasgulla/ Kesar Kheer/ Kaju Saivayan/ Phirni Elaichi/ Gajar Halwa/ Sooji Halva/ Fruit Cream/ Angoori Rasmalai/ Jhangore Kei Kheer/ Mava Gujhiya

Papad+Pickle+Chutney+Jaggery

Day 2 : Morning Breakfast Timing: 0830 hrs to 1030hrs

Poori Bhaji/ Chole Bhature/ Tandoori Stuff Parantha/ Stuffed Aaloo Poori

Idli Sambhar/ Bada Sambhar

Bread Butter/ Veg-Sandwich

Poha/ Vermicelli/ Veg Pasta

Milk+ Corn Flakes

Fruits/Flavored Juice

Tea+ Coffee+ Curd

Day 2 : Lunch-Timing: 1300 hrs to 1500hrs

02 Salads – Kimchi Salad/ Garden Green Salad/ Lacha Onion Salad/ Russian Salad/ Cucumber Salad/ Sirke Wala Pyaaj/ Coleslaw Salad

01 Rice – Steam Rice/ Jeera Rice/ Peas Pulao/ Kashmiri Pulao/ Veg Pulao/ Matar Gobhi Khichadi/ Fried Rice

01 Paneer Dish – Matar Paneer/ Sahi Paneer/ Paneer Lababdar/ Kadhai Paneer/ Paneer 2 Pyaza/ Palak Paneer/ Paneer Butter Masala/ Paneer Methi Malai Matar

01 Dal – Dal Pancharatan/ Rajma Raseela/ Yellow Dal Tadka/ Dal Makhani/ Chane Ki Daal/ Udada Ki Daal/ Masoor Masala/ Kadhi Pakora/ Pindi Chhole/ Pahadi Phaanu/ Gahat Ki Dal

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01 Choice of Raita – Boondi Raita/ Mix Raita/ Pineapple Raita/ Cucumber Raita/ Aloo Raita/ Plain Curd

Assorted Indian Breads- Tandoori Roti + Tandoori Naan + Missi Roti

01 Sweet – Ice Cream/ Rasgulla/ Kesar Kheer/ Kaju Saivayan/ Phirni Elaichi/ Sooji Halva/ Fruit Cream/ Jhangore Ki Kheer/ Arsa

Papad+Pickle+Chutney+Jaggery

Day 2 : Hi-Tea: 1700 hrs to 1800hrs

Hot Tea+ Coffee+ Cookies
Mix Pakora/ Veg Sandwich/ French Fries

Day 2 : Evening Veg-Snacks: 1900 hrs to 2030hrs

03 Items – 1930 hrs to 2100 hrs-Paneer Tikka/ Tandoori Gobhi/ Tandoori Mushroom/ French Fries/ Chilly Paneer/ Veg Dry Manchurian / Peanut Masala/ Hara Bhara Kebab/ Spring Roll/ Cheese Balls/ Honey Chilli Potato/ Tandoori Aaloo/ Tandoori Gobhi/ Tandoori Pinapple / Bread Pakoda/ Udad Dal Ke Pakode/ Corn Kebab

Live Chaat Counter-04 Items

Veg Pasta/ Veg Noodles/ Gol Gappe/ Alloo Tikki/ Bhalla Papri/ Dahi Bhalla/ Fruit Chaat/ Masala Dosa/ Besan Chilla/ Kulhad Milk/ Pav Bhaji

Mocktail Counter- For 3 Hrs

Flavored Mocktail Drinks+ Cold Drinks+ Water Bottles+ Soda+ Ice Cube

Day-2 –Semi-Gala Dinner: 1930 hrs to 2300hrs

02 Salads – Kimchi Salad/ Garden Green Salad/ Lacha Onion Salad/ Russian Salad/ Macroni Salad/ Cucumber Salad/ Sirke Wala Pyaaj/ Coleslaw Salad

01 Soup – Veg Hot & Sour/ Tomato Soup/ Tomato Dhaniya Sorbaa/ Veg Talumin/ Sweet Corn Soup/ Veg Manchow/ Pepper Mashroom Soup

02 Rice – Steam Rice/ Jeera Rice/ Peas Pulao/ Kashmiri Pulao/ Veg Pulao/ Veg Biryani/ Matar Gobhi Khichadi/ Fried Rice

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02 Dry Veg – Aloo Gobhi/ Bhindi Masala/ Mix Veg/ Shabnam Curry/ Novrattan Korma/ Veg Jalfrezi/

Aloo Palak/ Palak with Corn/ Bhindi 2 Pyaza/ Jeera Aloo/ Baingan Ka Bharta/ Sarso Ka Saag/ Malai Kofte/ Capsicum Aaloo Dry/ Dum Aaloo/ Aaloo Methi/ Aaloo Baingan/ Gobhi Keema Matar/ Kandaali Ka Saag (Bichhu Ghas Seasonal)/ Kafuli/ Thechwani

01 Chinese Dish – Fried Rice with Veg Manchurian Gravy/ Veg Noodles/ Vegetables in Hot Garlic Sauce with Fried Rice

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Assorted Indian Breads- Tandoori Roti + Tandoori Naan + Missi Roti

02 Sweet – Ice Cream/ Gulab Jamun/ Rasgulla/ Kesar Kheer/ Kaju Saivayan/ Phirni Elaichi/ Gajar Halwa/ Sooji Halva/ Fruit Cream/ Angoori Rasmalai/ Jhangore Kei Kheer/ Mava Gujhiya
Papad+Pickle+Chutney+Jaggery

Day 3: Morning Breakfast Timing: 0830 hrs to 1030hrs

Poori Bhaji/ Chole Bhature/ Tandoori Stuff Parantha/ Stuffed Aaloo Poori/ Sattu Paratha/ Methi Palak Paratha/ Plain Ajvain Paratha
Idli Sambhar/ Bada Sambhar
Bread Butter/ Veg-Sandwich
Poha/ Vermicelli/ Veg Pasta
Milk+ Corn Flakes
Fruits+ Flavored Juice
Tea+ Coffee+ Curd