

ENGAGEMENT / NITCHAYATHARTHAM ARRANGEMENT DETAILS

1. Vazhamaram@funtion Hall
2. Kolam @ Mandapam
3. Flowers & Garlands
4. Reception Items (Sugar Candy, Chocolates, Roses, Sandhanam, Kumkum, Panneer)
5. Vaideega Items / Pooja Items (as per Vathiyar Checklist)
6. Backdrop / Flowers Decorations
7. Photography / Video
8. Vethalai Pakku / Banana / Coconut
9. Dry Fruits & Fruit Variety Decorative Plates
10. Seer Bakchanam / Paruppu Thengai Jodi / Thirattipal
11. Thamboolam Bag
12. Lagna Pathirika (Pad / Paper / Pen)
13. Coffee / Tiffen / Lunch / Dinner arrangement - as per customer menu
Choice and preference
14. Mineral water for Drinking
15. Suppliers / Lady Cleaners / Masters / Supervisors
16. Vathiyar arrangement (If required)

SEEMANTHAM / VALAIKAPPU

ARRANGEMENT DETAILS

1. Vazhamaram@funtion Hall
2. Kolam @ Mandapam
3. Flowers & Garlands
4. Reception Items (Sugar Candy, Chocolates, Roses, Sandhanam, Kumkum, Panneer)
5. Vaideega Items / Pooja Items (as per Vathiyar Checklist)
6. Backdrop / Flowers Decorations
7. Photography / Video
8. Seer Bakchanam / Paruppu Thengai Jodi
9. Thamboolam Bag
10. Coffee / Tiffen / Lunch / Dinner arrangement - as per customer menu
Choice and preference
11. Mineral water for Drinking
12. Suppliers / Lady Cleaners / Masters / Supervisors
13. Vathiyar arrangement (If required)

PUNYAJANAM / AYUSH HOMAM

ARRANGEMENT DETAILS

1. Maailai Thoranam
2. Kolam @ Mandapam
3. Flowers & Garlands
4. Reception Items (Sugar Candy, Chocolates, Roses, Sandhanam, Kumkum, Panneer)
5. Vaideega Items / Pooja Items (as per Vathiyar Checklist)
6. Backdrop / Flowers Decorations
7. Photography / Video
8. Seer Bakchanam / Paruppu Thengai Jodi / Thirattipaal
9. Kaaparisi / Sweet Thattapayaru Sundal (Cradle Ceremony)
10. Thamboolam Bag
11. Coffee / Tiffen / Lunch / Dinner arrangements - as per customer menu
Choice and preference
12. Mineral water for Drinking
13. Suppliers / Lady Cleaners / Masters / Supervisors
14. Vathiyar arrangement (If required)



GRIHAPRAVESAM

ARRANGEMENT DETAILS

1. Paruppu Thengai Jodi / Nei Appam / Coconut Poorana Kozhukkattai
2. Nilavu Maalai / Poo Malai
3. Vaideega Items / Pooja Items (as per Vathiyar Checklist)
4. Thamboolam Bag
5. Coffee / Tiffin / Lunch / Dinner arrangement - as per customer menu choice and preference
6. Mineral Water for Drinking
7. Suppliers / Lady Cleaners / Masters / Supervisors
8. Vathiyar arrangement (If required)



MENU

SEER BAKSHANAM

- Kai Murukku Thenkuzhal Muthusaram - (11 Line / 9 Line / 7 Line)
 Adhirasam Ladoo (200gms) Mysurpak (150 gms)
 Badusha (150 gms) Maaladoo (150 gms)

DISTRIBUTION BAKSHANAM

- Kai Murukku Thenkuzhal Muthusaram Mixture - (5 Line)
 Adhirasam Ladoo (60 gms) Mysurpak (60 gms)
 Badusha (60 gms) Maaladoo (60 gms)

PARUPPU THENGAI JODI

- Ladoo Mysurpak Manogaram Cashew Nilakadalai
 Coconut Burfi Mittai

AASHIRVADH JODI (MINI SIZE)

- Ladoo Mysurpak Manogaram Cashew Nilakadalai
 Coconut Burfi Mittai

THIRATTIPAAL

- with decorated box without decorated box (1/4Kg /1/2Kg /3/4 Kg /1 Kg)

GHEE APPAM

- 21 Nos 11 Nos

**ENGAGEMENT / SEEMANTHAM / GRIHAPRAVESAM
BIRTHDAY PARTY / HOME POOJA / AYUSH HOMAM
ALL OTHER SMALL EVENTS**

BREAKFAST MENU

No of Members

SWEET

- Kesari Pineapple Kesari Kasi Halwa Ashoka Halwa
 Wheat Halwa Carrot Halwa Ilaneer Halwa

TIFFIN

- Ulundhu Vadai Vadai with Sambar Mysore Bonda Idli Rava Idly
 Pongal Rava Pongal Millet Pongal Vegetable Rava Kichidi
 Vegetable Wheat Rava Kichidi

UTHAPPAM VARIETIES - Plain Vegetable Onion

DOSA - Plain Masala Onion Podi Ghee Rava Dosa
 Poori

SAMBAR - with onion without onion Coconut Chutney

Kara Chutney Tomato Chutney Groundnut Chutney Malli Chutney
 Pudhina Chutney **POTATO MASAL -** with onion without onion

Idly Podi

HOT BEVERAGES Coffee Tea

LUNCH MENU

No of Members

SWEET

- Badam Halwa Jilebi Badusha Mysurpah Ladoo
 Badam Cake Cashew Cake Kaju Katli Gulab Jamoon
 Kala Jamoon Makkan Pedas Malai Sandwich
 Rasamalai Dry Fruit Halwa Chocolate Cake
 Karupatti Mysurepak Bread Malpua

PAYASAM

- Paal Payasam Semiya Payasam Javvarisi Semiya Payasam
 Kadalai Paruppu Payasam PaasiParuppu Payasam Palada Pradhama
 Chakka Pradhama Sadhasadhayam Godhumai Pradhama
 Ilaneer Payasam Akkaravadisal Sakkarai Pongal

CURD PACHADI Vellari Carrot Tomato Vendaikai

SWEET PACHADI - Pineapple Beetroot Mango Seasonal

VADAI - Paruppu Vadai Masal Vadai Vegetable Vadai
 Curd Vadai with Boondhi

SAMBAR - Kadhambam Murungai Parangi Vendaikai
 Mullangi Onion

PITLAI - Parangikai Kathirikai

RASAM - Tomato Mysore Pineapple Lemon
 Pepper Jeera Garlic

KOOTU - Aviyal Poosanikai Parangikai Chow Chow
 Vendaikai Puli Kootu Kathirikai Kondakadalai Vellarikai
 Cabbage Pudalangai Mixed Vegetable

PORIYAL - Potato Kara Curry Vazhaikai Kara curry Mixed Vegetable Poriyal
 Vazhaikai Poriyal Vazhaikai Podimas Potato Podimas Cabbage
 Carrot Beans Beans Usili Beetroot Avaraikai Idichakkai
 Seppankizhangu Fry Senaikizhangu Chops

VATHAKUZHAMBU - Manathakali Sundaikai Onion
 Kathirikai Kara Kuzhambu

MORKUZHAMBU - Poosani Vendaikai Sembu
 Nenthram Paruppu Urundai
 Arisi Appalam Vadam Pappadam
 4 cut chips Sakkaravettu Potato Chips Vazhaikai Chips
 Paruppu and Ghee Raw Rice Boiled Rice Curd

PICKLE - Lemon Mango Mangai Inji Inji Puli
 Orange Kosthu

OR

KERALA SADHYA

- | | | |
|--------------------|--------------------|-----------------|
| * Adapradhaman | * Chakkaipradhaman | * Sweet Pachadi |
| * Matthan Pachadi | * Aviyal | * Erissery |
| * Kootu Curry | * Kalan | * Olan |
| * Thoran | * Sambar Rasam | * Rice |
| * Paruppu and Ghee | * Curd | * Injipuli |
| | | * Pickle |

VARIETY RICE

- | | | | |
|---|---|---|--|
| <input type="checkbox"/> Sambar Rice | <input type="checkbox"/> Rasam Rice | <input type="checkbox"/> Vathakuzhambu Rice | <input type="checkbox"/> Bisibellabath |
| <input type="checkbox"/> Vaangibath | <input type="checkbox"/> Pudhina Rice | <input type="checkbox"/> Malli Rice | <input type="checkbox"/> Tomato Rice |
| <input type="checkbox"/> Lemon Rice | <input type="checkbox"/> Coconut Rice | <input type="checkbox"/> Tamarind Rice | <input type="checkbox"/> Curd Rice |
| <input type="checkbox"/> Vegetable Biryani | <input type="checkbox"/> Mushroom Biryani | <input type="checkbox"/> Tomato Biryani | <input type="checkbox"/> Vegetable Pulao |
| <input type="checkbox"/> Vegetable Fried Rice | <input type="checkbox"/> Jeera Rice | <input type="checkbox"/> Vadam | <input type="checkbox"/> Appalam |
| <input type="checkbox"/> Pickle | <input type="checkbox"/> Injipuli | <input type="checkbox"/> Onion Raitha | <input type="checkbox"/> Cucumber Raitha |
| <input type="checkbox"/> Carrot Raitha | | | |

SOUP VARIETIES - Tomato Sweet corn Mushroom Vegetable

FRY ITEMS - Chilli Gobi Baby Corn Chilli Gobi Manchurian
 Vegetable Cutlet with tomato sauce Spring roll with tomato sauce

ROTI ITEMS WITH GRAVY

- | | | | | |
|---|--|---|----------------------------------|-----------------------------------|
| <input type="checkbox"/> Chappathi | <input type="checkbox"/> Phulka | <input type="checkbox"/> Rumali Roti | <input type="checkbox"/> Parotta | <input type="checkbox"/> Bhattura |
| <input type="checkbox"/> Vegetable Kurma | <input type="checkbox"/> Mixed Vegetable Kadai | <input type="checkbox"/> Paneer Butter Masala | | |
| <input type="checkbox"/> Paneer Peas Masala | <input type="checkbox"/> Gobi Peas Masala | <input type="checkbox"/> Aloo Peas Masala | | |
| <input type="checkbox"/> Green Peas Masala | <input type="checkbox"/> Aloo Gobi Masala | <input type="checkbox"/> Chenna Masala | | |
| <input type="checkbox"/> Dhall | <input type="checkbox"/> Dhall Makhani | | | |

DINNER MENU

No of Members

TIFFIN - Idly Podi Idly Chilly Idly Rava Idly

Arisi Upma Arisi Upma Kozhukkatai

SEVAI - Plain Lemon Vegetable Coconut

Tomato Idiyappam

DOSA - Plain Masala Ghee Podi Onion

UTTHAPPAM - Plain Onion Vegetable

Adai with Aviyal Curd Rice Curd Semiya

Pickle Injipuli Coconut Chutney

SAMBAR - with onion without onion

CHUTNEY

Kara Chutney Tomato Chutney Groundnut Chutney Malli Chutney

Pudhina Chutney Potato Stew Veg Stew Kadalai Curry

Parangikai Kosthu Kathirikai Kosthu Vathakuzhambu

Note : *Sweet, Soup Varieties, Roti Items, Fry Items can be given for Lunch and Dinner

***Any other customised menu is also accepted**

***Some items will be accepted depending on the number of members**

*** Any other arrangements required can be organized accordingly.**