

MARRIAGE

ARRANGEMENT DETAILS

1. Vazhamaram,Vazhaikannu Pandhal @Function Hall and Muhurthakal @ House
2. Welcome Board - Kuthuvilaku/Serial Light @ House
3. Kolam @ Mandapam
4. Mangala Vadhiyam - Nadhaswaram / Saxophone
5. Flowers & Garlands for 2 days
6. Reception Items (Sugar Candy, Chocolates, Roses, Sandhanam, Kumkum, Panneer)
7. Nandhi /Vaideega items (as per vathiyar checklist) / Vaideega Assistant - 2 members
8. Backdrop / Flower Decorations
9. Photography / Video
10. Kasiyatra set / Mapillai Cosmetics set / 2 Pattu Pai with name
11. Aupasana set with Paligai kinnam
12. Saptapathi set
13. Dry Fruits & Fruit Variety Decorative Plates
14. Thamboolam Bag with /without Name
15. Seer Bakchanam / Paruppu Thengai Jodi
16. Buffet Stall Arrangements / Round Table with Cloth Decorated chair fully covered
17. Bed / Pillow / Jamakalam / Blanket (If required)
18. Dining Table with frill
19. Coffee / Tiffen / Lunch / Dinner arrangements(2 days food arrangements including Kattu Sadam (Travel Lunch))- as per customer Menu Choice and preference
20. Mineral Water for Drinking
21. Coffee /Tea Stall (2 days)
21. Suppliers / Lady cleaners / Masters / Supervisors @ Mandapam
23. Welcome Ladies 2 members for 2 days
24. *Marriage Registration
25. 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

MARRIAGE

BREAKFAST MENU

No of Members

SWEET

Kesari Pineapple Kesari Ashoka Halwa Carrot Halwa

TIFFIN

Idly Thattu Idly Mini idly with sambar Ulundhu Vadai
 Mysore bonda Pongal Rava Pongal

UTTHAPAM - Plain Vegetable with cashew Onion Vegetable

Rava Roast

CHUTNEY - Coconut Chutney Pudhina Chutney Kara Chutney

SAMBAR - With Onion Without Onion Idly Podi

HOT BEVERAGES - Live @ Stall

LUNCH

No of Members

SWEET - Paruppu Poli Coconut burfi Mothichoor Ladoo Badusha

PAYASAM - Paal Payasam Kadalai Paruppu Payasam Semiya Payasam

Javvarisi Payasam Semiya Javvarisi Payasam Akkaravadisal

CURD PACHADI - Carrot Pachadi Cucumber Pachadi Tomato Pachadi

SWEET PACHADI - Pineapple Beetroot Mango (seasonal)

VADAI - Paruppu Vadai Masala Vadai Vegetable Vadai

KOOTU - Poosanikai Chow Chow Cabbage

Poosanikai Senai Kootu Curry

PORIYAL - Avaraikai Mixed Vegetable Vazhaikai Podimas

Vazhaikai Beetroot

SAMBAR - Parangikai Murungakai Vendaikai

VATHAKUZHAMBU - Manathakali Sundaikai Onion

RASAM - Tomato Rasam Lemon Rasam Pepper Rasam

RICE - Raw Rice Boiled Rice Paruppu/Ghee Curd

Ulundhu Appalam Arisi Appalam Vadam

PICKLES - Lemon Mango Injipuli Vadumangai

Mormilagai

SNACKS

No of Members

Gulab Jamoon

Makkan Peda

Kaala Jamun

Potato Bonda

Bajji Varieties with chutney

Medhu Pakkoda

WELCOME JUICE**No of Members**

- Rosemilk Lemon Mint Nannari Watermelon Fruit Punch
 Lemon Juice Mango Juice

DINNER (RECEPTION)**No of Members**

- CHAAT COUNTER -** Paani Puri Bhel Puri Paavbaaji Masala Puri
 Dahi Puri Cutlet with Chenna Masala

- SWEETS -** Rasamalai Basundhi Malpua Bread Malpua
 Malai Sandwich Rose Malai Sandwich Cashew Cake
 Badam Cake Agra Paan Dry Fruit Halwa Karupatti Mysorepak
 Hot Jangiri

- SOUP -** Tomato Soup Sweet Corn Soup Vegetable Soup
 Mushroom Soup Pumpkin Soup

- STARTERS -** Chilli Gobi Baby Corn Chilli Gobi Manchurian
 Vegetable Cutlet with Tomato Sauce Vegetable Kabab with Tomato Sauce
 Spring Roll with Tomato Sauce Dhokla with Mint Chutney
 Gobi Manchurian Vegetable Cheese balls Vegetable Pasta
 Cheese Pasta Vegetable Hakka Noodles

ROTI VARIETIES - Chappathi Phulka Butter Naan Rumali Roti

Wheat Parotta Parotta Chilly Parotta Bhattura

GRAVY - Vegetable Kurma Vegetable Kadai Navarathna Kurma

Paneer Butter Masala Green Peas Masala Paneer Peas Masala

Aloo Peas Masala Gobi Peas Masala Aloo Gobi Masala

Chenna Masala Vegetable Kofta Curry Kadai Paneer

Dhal Fry Dhall Makhani Chenna Masala

BIRYANI / VARIETY RICE -

Vegetable Biryani / Onion Raitha Vegetable Pulao / Onion Raitha

Jeera Pulao / Onion Raitha Tomato Biryani / Onion Raitha

Malli Biryani/Onion Raitha Bisibellabath / Vadam Vangibath / Vadam

Vathakuzhambu Rice/Vadam Rasam Rice / Vadam Curd Rice

Special Curd Rice Curd Semiya Special Curd Semiya

Pickle Orange Kotsu Mormilagai

KERALA SPECIAL ITEMS -

Idiyappam Aapam Vegetable Stew Potato Stew Kadalai Curry

DOSA - Plain Masala Podi Ghee Onion

Set Dosa / Vadacurry

CHUTNEY - Coconut Chutney Kara Chutney Pudhina Chutney

Malli Chutney Peanut Chutney

SAMBAR - with onion without onion

IDLI SPOT - Fried Chilly Idly Mini Pepper idly Mini Podi Idly

BEVERAGES - Badam Milk (Hot Cold) Sukku Paal

Panakarkandu Paal

ICE CREAMS - Vanilla Butterscotch Pista Chocolate

Sandwich Cassatta Stick Kulfi Pot Kulfi Strawberry

Blue berry Red Velvet

FRUIT BASKET - Banana Seasonal Cut Fruits (All varieties of fruits)

SPECIAL COUNTERS - POPCORN COTTON CANDY

SWEET BEEDA

DAY 2

BREAKFAST MENU

No of Members

SWEET

- Badam Halwa Kasi Halwa Wheat Halwa Kalkand Bath
 Ilaneer Halwa

IDLY - Idly Ilaneer Idly Rava Idly Vadai with Sambar

KICHIDI - Vegetable Rava Kichidi Vegetable Semiya Rava Kichidi
 Vegetable Wheat Rava Kichidi

SEVAI - Lemon Coconut Tomato Plain

Poori Potato Masala Coconut Chutney Malli Chutney

Groundnut Chutney Tomato Chutney

SAMBAR - with onion without onion Idly Podi

HOT BEVERAGES - Live @ Stall

MUHURTHAM JUICE

- Lemon Nannari Lemon Ginger Nannari Pineapple
 Grape Moosambi Muskmelon

LUNCH**No of Members** **SWEET** - Chocolate cake Mysorepak Ladoo Kaju Katli**PAYASAM** - AdaPradhama Ilaneer Payasam Godhumai Pradhama Chakkaipradhama SadhaSadhayam**PACHADI** - Carrot Pachadi Cucumber Pachadi Tomato Pachadi**VADAI** - Paruppu Vadai Curd Vadai with Boondhi**SWEET PACHADI** - Pineapple Beetroot Mango (seasonal)**PORIYAL** - Beans Usili Potato Kara Curry Sembu Fry Carrot Beans Aviyal**SAMBAR** - Kadhamba Sambar**MORKUZHAMBU** - Sembu Poosanikai Vendaikai Paruppu Urundai**VATHAKUZHAMBU** - Enna Kathirikai Kuzhambu**RASAM** - Tomato Mysore Pineapple Jeera**VARIETY RICE**- Tamarind Rice Coconut Rice Lemon Rice**CHIPS** - Potato Chips Vazhaikai Chips**RICE** - Raw Rice Boiled Rice Paruppu/Ghee Curd Ulundhu Appalam Arisi Appalam Vadam**PICKLES** - Lemon Mango Injipuli Vadumangai Mormilagai

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 |

KATTU SADHAM

No of Members

- | | | |
|---|--|---|
| <input type="checkbox"/> Idly with Podi | <input type="checkbox"/> Tamarind Rice / Vadam | <input type="checkbox"/> Curd Rice / Pickle |
| <input type="checkbox"/> Water Bottle | | |

***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.**