

ENGAGEMENT / NITCHAYATHARTHAM

ARRANGEMENT DETAILS

1. Vazhamaram@funtion Hall
2. Kolam @ Mandapam
3. Flowers & Garlands
4. Reception Items (Sugar Candy, Chocolates, Roses, Sandhanam, Kumkum, Paneer)
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. Vathiyar arrangement (If required)

SEEMANTHAM / VALAIKAPPU

ARRANGEMENT DETAILS

- 1 Vazhamaram@function 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 / Flower Decorations
- 7 Photography / Video
- 8 Seer Bakchanam / Paruppu Thengai Jodi
- 9 Thamboolam Bag
- 10 Coffee / Tiffin / Lunch / Dinner arrangements - as per customer Menu Choice and preference
- 11 Mineral water for Drinking
- 12 Vathiyar arrangement (If required)

PUNYAJANAM / AYUSH HOMAM

ARRANGEMENT DETAILS

- 1 Maailai thoranam
- 2 Kolam @ Mandapam
- 3 Flowers & Garland
- 4 Reception Items (Sugar Candy, Chocolates, Roses, Sandhanam, Kumkum, Panneer)
- 5 Vaideega Items / Pooja Items (as per Vathiyar checklist)
- 6 Backdrop / Flower Decorations
- 7 Photography / Video
- 8 Seer Bakchanam / Paruppu Thengai Jodi / Thirattippaal
- 9 Kaaparisi / Sweet Thattapayaru Sundal (Cradle Ceremony)
Thamboolam Bag
- 10 Coffee / Tiffin / Lunch / Dinner arrangements - as per customer
Menu Choice and preference
- 11 Mineral water for Drinking
- 12 Vathiyar arrangement (If required)



GRIHAPRAVESAM

ARRANGEMENT DETAILS

- 1 Paruppu Thengai Jodi / Nei Appam / Coconut Poorana Kozhukkattai
- 2 Thamboolam Bag
- 3 Coffee / Tiffin / Lunch / Dinner arrangement- as per customer
Menu Choice and preference



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

- 101 Nos 50 Nos 25 Nos 11 Nos

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

BREAKFAST MENU

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
 Coconut Chutney **Sambar** with onion without onion

Special 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

SWEET

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

PAYASAM

- Paal Payasam Semiya Payasam Jawvarisi 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

Sambar - Kadhambam Murungai Parangi Vendaikai
 Mullangi Onion

Pitlai - Paavaikai Parangikai Kathirikai

Rasam - Tomato Mysore Pineapple Lemon Pepper
 Jeera Garlic

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

Poriyal - Potato Kara Curry Vazhaikai Kara Curry Mixed Vegetable Poriyal
 Vazahaikai 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

Adaprathamam Chakkaipradhamam Sweet Pachadi Matthan Pachadi

Aviyal Erissery Kootu Curry Kalan Olan Thoran Sambar

Rasam Rice Paruppu and Ghee Pappadam Nendhram chips

Sakkara vettu Banana Curd Injipuli Pickle

VARIETY RICE

Sambar Rice Rasam Rice Vathakuzhambu Rice Bisibellabath

Vaangibath Pudhina Rice Malli Rice Tomato Rice Lemon Rice

Coconut Rice Tamarind Rice Curd Rice Vegetable Biryani

Mushroom Biryani Tomato Biryani Vegetable Pulao Vegetable Fried Rice

Jeera Rice Vadam Appalam Pickle Injipuli Onion Raitha

Cucumber Raitha 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 - Chappathi Phulka Rumali Roti Parotta

Bhattura Vegetable Kurma Mixed Vegetable Kadai Paneer Butter Masala

Paneer Peas Masala Gobi Peas Masala Aloo Peas Masala

Green Peas Masala Aloo Gobi Masala Chenna Masala Dhall.

Dhall Makhani

Dinner Menu - 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 Paniyaram 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 : *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
(Minimum 25 members)**

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