

Wedding Package 150 People

Package Cost: Rs 84 lakh / \$114000

Inclusions

Events Covered:

DAY 1:

Mehendi

Ring Ceremony / Ladies Sangeet / Cocktail

DAY 2:

Haldi / Bhaat / Chooda

Phere - Dinner





ACCOMODATION

75 Rooms for 2 nights (Day 1 Check-inn & Day 3 Check-out)

Children below 6 years in allowed for free.

FOOD & BEVERAGES

Day 1

CHECK-IN

Complimentary buffet breakfast for 150 people in the coffee shop or restaurant.

Lunch for 150 people

PASS AROUND SNACKS: Herbed Cheese Profiteroles Potato and Corn Rolls Mushroom and Cheese Rissois Vegetable Curry Puffs

SALADS & APPETIZERS: Crudites with Curried Mango Mayonnaise Chickpea and Raw Mango Sundal Paneer Vindaloo on Goan Pav Bean Sprout Salad Chapati Rolls Cauliflower, Apple and Cashews Assorted Garden Greens with Artichokes and Tomatoes (Italian Dressing, Creamy French)

MAIN COURSE: Tandoori Vegetables Tandoori Fruit Skewers Tandoori Potatoes Vegetable Galawat

MAIN COURSE: Lady Finger and Cashew Caldin Channa Masala Hari Makai Dhingri Mattar Paneer Makhani Stuffed Capsicum Aloo Nazakat Goan Masala Dal Goan Vegetable Pulao Steamed Rice Goan Pao and Naan, Roti

DESSERTS: Vanilla Ice Cream Sliced Fruit Platter Belgian Chocolate Cake, Tea Soaked Prunes Mango and Almond Praline Mousse Rasmalai Assorted Goan sweets...Dodol, Coconut Chikki, Doss Gajjar halwa

High Tea for 150 people

Vegetable Flautas with Tomato Relish Assorted Pakodas Vegetable Samosas Cheese and Tomato Sandwiches Asparagus and Mushroom Quiche Chilli Cheese Toast Cookies Fruit Cake Coconut Pudding

Dinner for 150 people - SANGEET / COCKTAIL

PASS AROUND SNACKS: Herbed Cheese Profiteroles Potato and Corn Rolls Mushroom and Cheese Rissois Vegetable Curry Puffs

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MAIN COURSE : Tandoori Vegetables Tandoori Fruit Skewers Tandoori Potatoes Vegetable Galawat

MAIN COURSE: Lady Finger and Cashew Caldin Channa Masala Hari Makai Dhingri Mattar Paneer Makhani Stuffed Capsicum Aloo Nazakat Goan Masala Dal Goan Vegetable Pulao Steamed Rice Goan Pao and Naan, Roti

DESSERTS: Vanilla Ice Cream Sliced Fruit Platter Belgian Chocolate Cake, Tea Soaked Prunes Mango and Almond Praline Mousse Rasmalai Assorted Goan sweets...Dodol, Coconut Chikki, Doss Gajjar halwa





Day 2

Complimentary buffet breakfast for 150 people in the coffee shop or restaurant.

Lunch for 150 people

PASS AROUND SNACKS: Herbed Cheese Profiteroles Potato and Corn Rolls Mushroom and Cheese Rissois Vegetable Curry Puffs

SALADS & APPETIZERS: Crudites with Curried Mango Mayonnaise Chickpea and Raw Mango Sundal Paneer Vindaloo on Goan Pav Bean Sprout Salad Chapati Rolls Cauliflower, Apple and Cashews Assorted Garden Greens with Artichokes and Tomatoes (Italian Dressing, Creamy French)

MAIN COURSE: Tandoori Vegetables Tandoori Fruit Skewers Tandoori Potatoes Vegetable Galawat

MAIN COURSE: Lady Finger and Cashew Caldin Channa Masala Hari Makai Dhingri Mattar Paneer Makhani Stuffed Capsicum Aloo Nazakat Goan Masala Dal Goan Vegetable Pulao Steamed Rice Goan Pao and Naan, Roti

DESSERTS: Vanilla Ice Cream Sliced Fruit Platter Belgian Chocolate Cake, Tea Soaked Prunes Mango and Almond Praline Mousse Rasmalai Assorted Goan sweets...Dodol, Coconut Chikki, Doss Gajjar halwa

High Tea for 150 People

2 Veg snack, 1 Non-veg snack, 1 plain veg sandwich, 1 bakery option with readymade Tea, Coffee & Home baked assorted cookies

Dinner for 150 people

PASS AROUND SNACKS: Herbed Cheese Profiteroles Potato and Corn Rolls Mushroom and Cheese Rissois Vegetable Curry Puffs

SALADS & APPETIZERS: Crudites with Curried Mango Mayonnaise Chickpea and Raw Mango Sundal Paneer Vindaloo on Goan Pav Bean Sprout Salad Chapati Rolls Cauliflower, Apple and Cashews Assorted Garden Greens with Artichokes and Tomatoes (Italian Dressing, Creamy French)

MAIN COURSE: Tandoori Vegetables Tandoori Fruit Skewers Tandoori Potatoes Vegetable Galawat

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DESSERTS: Vanilla Ice Cream Sliced Fruit Platter Belgian Chocolate Cake, Tea Soaked Prunes Mango and Almond Praline Mousse Rasmalai Assorted Goan sweets...Dodol, Coconut Chikki, Doss Gajjar halwa

ENTERTAINMENT

Day 1:

Welcome - 4 x Dhol Wala
Lunch & High Tea: Small DJ System with Male &
Female singer as a welcome ceremony

Dinner: Big Sound System with Male & Female Anchor.

DJ & 2 dholis for late night party
LED Wall on Main Stage Backdrop

Day 2:

Lunch: Small Sound System for Musical Antakshari. Male & Female anchor.

Dinner: Big Sound Setup + live band





Other Inclusions:

- Traditional Welcome and Welcome drink on arrival
- Complimentary airport transfers by non-exclusive air-conditioned coach
- Accommodation
- · Buffet breakfast at a pre-designated area
- · Tea/coffee maker in the room
- Two bottles of packaged drinking water in the room; replenished daily
- Usage of swimming pool & gymnasium

Additional Items:

Pre-Wedding Photoshoot - 25,000 / Pre-wedding VideoShoot - 50,000 / Safa - 350/- Safa
 Bridal Makeup for 3 Events - 45,000 / Group Makeups - Not Allowed from Outside (Billed on Actuals)

Important Terms & Conditions:

- * All the payments will have to be made in advance, at least 30 days before the event.
- * The do not pay any advance or token amount without confirming the decoration with reference pictures.
- * Please do not pay without talking to a representative from the company. Feel free to ask for the Hotel Contract after paying the advance amount. Also confirm the contract credentials before making further payments.
- * If your event itinerary differ from the itinerary mentioned on the front page, the please contact us for a modified package. Usually the prices remain the same unless you have some unusual request.



