

INDIAN *Gourmet*

CELEBRATION
CUISINE



KARISMA
GOURMET
INCLUSIVE®
WEDDING EVENTS


El Dorado
Spa Resorts by Karisma


BEACH RESORTS
by Karisma


*Generations
Riviera Maya*
by Karisma

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WE ARE PROUD TO OFFER INDIAN GOURMET CELEBRATION CUISINE

...at Karisma Hotels & Resorts for the biggest day of your life!

Providing guests with worldly fare is one of our gastronomic passions. Our chef will take you and your wedding guests on a culinary journey that includes only the freshest of ingredients in their traditional cooking techniques, utilizing a wide variety of authentic herbs and spices like traditional turmeric and Kasoori Methi. Your Indian Wedding Celebration will be perfectly complemented by the classic flavor profile of all our Indian dishes, enhancing your overall Gourmet Inclusive® Experience through native meals like Daal Tadka and Biryani, as well as modern tendencies like Butter Chicken, which are sure to capture your senses and transport you to India.



ABOUT OUR EVENTS



INDIAN COCKTAIL PARTY

MINIMUM OF 5 SELECTIONS

The Indian Cocktail Party is a two-hour event that includes your choice of tray passed gourmet bites and appetizers.



All menus include a non-alcoholic open bar with regular and decaffeinated coffee, herbal teas, soda, juices, and water.

Indian Cocktail Party is a maximum of 2 hours in length and set with high top tables draped with white linen.

Food Display, Family Style, Pick-and-Choose and Curated dinners are a maximum of 4 hours in length and set with 5 foot round tables that seat 8 people each.

All rates are per person in USD.

Rates are subject to change and cannot be guaranteed without a deposit.

Rates include service charge & sales tax.

Menus available at Mexico hotels only.

Minimum 16 guests required for all menus.

INDIAN COCKTAIL PARTY INCLUDES

	Per Person
Batata vada* – spiced potato frittes	\$ 1.50 usd
Mini Chicken tandoori brochette – Cayene pepper and yogurt marinated chicken breast	\$ 2.50 usd
Vegetable Cutlets*	\$ 1.50 usd
Spicy chicken uttapam – Rice “pancake” with spicy chicken and vegetables	\$ 2.00 usd
Aloo paneer pakora, tamarind chutney* – potato and paneer cheese fritters	\$ 2.00 usd
Chole Vol-au-vent* – Spicy chickpeas stew	\$ 1.50 usd
Garam masala duck breast and mini chapati – duck breast marinated with assorted spices	\$ 4.00 usd
Shrimp “ponganalu” (vegetarian available upon request)* – Ball-shaped savory shrimp or vegetables pancake	\$ 2.00 usd
Aloo Gobi Bonda* – Seasoned potato and cauliflower battered with spicy “besan”	\$ 1.50 usd
Mini spicy beef samosa – pastry stuffed with spicy minced beef	\$ 3.00 usd
Onion-Tomato uttapam* – onion and tomato rice “pancake”	\$ 1.50 usd
Tikka chicken lollipop	\$ 2.00 usd
Coconut shrimp and spicy raita	\$ 3.00 usd
Mini fish pakora	\$ 4.00 usd

*Vegetarian Option

FOOD DISPLAY

\$30 PER PERSON

Create your personalized food display by selecting the items of your preference from each category below.

FOOD DISPLAY MENU INCLUDES

One soup, four salads, five main courses, two rice, two breads, three desserts, and condiments.

SOUP (Pick one)

Lentils and tomato soup

RICE (Pick two)

Steamed basmati rice – Classic steamed aromatic rice

Carrot and green peas rice

Yellow rice

BREAD (Pick two)

Naan bread – Traditional oven-baked flatbread

Paratha bread – Unleavened Indian flatbread

Chapati bread – Thin whole wheat flatbread

Puri – Crispy thin flatbread

SALADS (Pick four)

Tomato, onion, cucumber and green chili salad

Yogurt salad

Spicy potato salad

Fruit and vegetable salad

Cucumber salad

Mango, red onion, tomato and mint salad

Raita salad

CONDIMENT

Lime

Chickpeas

Fried red chilies

Natural yogurt

Mango pickle

Green chilies

Croutons

Olives

Fried papadi

Sauté onion

MAIN COURSE (Pick five)

Butter chicken – Classic chicken cooked with spicy tomato gravy and butter

Lamb hot curry

Kadhai lamb curry – Lamb cooked in curry made with dry and roasted whole Indian spices

Fish moolie – Spicy fish and coconut curry

Rich prawn curry – Prawns cooked with spicy coconut curry

Fish fry – Roasted catch of the day marinated with spicy Indian dry rub

Daal Tadka – Selection of 3 yellow lentils stew and fried spices

Palak paneer or mushroom

Panner makhani – Indian fresh cheese cooked with tomato and cream curry

Aloo baignan – Potato and eggplant cooked with onion tomato curry

Aloo gobi – Potato and cauliflower “dry” curry

Kashmiri dum aloo – Potatoes, yogurt, spicy curry and whole caraway seeds

DESSERTS (Pick three)

Gulab jamun – Milk cakes infused with saffron and cardamom syrup

Kheer – Rice pudding flavored with cardamom, saffron and raisins

Gajar ka halwa – Grated carrot cooked with sugar, milk, ghee and almonds

Sooji halwa – Roasted cream of wheat pudding with saffron

Rava besan laddoo – Cream of wheat and chickpeas flour pastries

Coconut custard and mango coulis

Cardamom and tapioca pudding

Mango lassi – Yogurt, mango and cardamom “smoothie”



FAMILY STYLE

\$66 PER PERSON

The Family Style Menu offers the abundant selection of a food display but the comfort of all guests remaining seated for the food selection process. Salads, starters, rice and desserts are served in the center of each table to be shared by the guests of that table. All main courses are tray passed by servers.

FAMILY STYLE MENU INCLUDES

Two salads, two starters, four main courses, three rice and three desserts.

SALAD (Pick two)

- Chicken, mushroom and vegetables
- Sweet potato, carrot and yogurt
- Tomato, onion and cucumber salad
- Mango, red onion, tomato and mint salad

STARTER (Pick two)

- Chicken tikka – Chicken breast skewer marinated with ginger, lime and Indian spices
- Chili paneer – Hot red curry with fresh Indian cheese, bell peppers and onion
- Spicy lamb chops – Hot and spicy tomato based curry
- Fish pakora – Indian style battered fish fritters
- Mix vegetable pakora – Crispy vegetables in spiced chickpeas flour batter

MAIN COURSES (Pick four)

- Beef vindaloo – Traditional spicy and hot curry
- Butter chicken – Classic chicken cooked with spicy tomato gravy and butter
- Chicken tikka masala – Yogurt marinated chicken breast with tomato gravy
- Lamb chops Kashmiri style – Ginger, chili, fennel and mustard marinated
- Mild chicken curry – Mild in hot and spices curry
- Spicy masala chicken – Chicken breast cooked with spicy tomato gravy
- Lamb rogan josh – Hot and spicy Indian Lamb stew from the Kashmiri region
- Lamb makahanni – Lamb cooked in tomato and spices curry, finished with yogurt
- King prawns korma – Coconut and almond curry
- Fish masala curry – Roasted tomato masala curry and selected mix of spices
- Dal fry – Selected Indian lentils cooked with turmeric and tomato curry
- Dal makhani – Slow cooked lentil and kidney beans, finished with butter and cream
- Mix vegetable curry – Selected vegetables cooked with traditional tomato curry
- Aloo Mattar curry – potato and green peas cooked with spiced tomato curry

MAIN COURSES (Continued)

- Channa masala – Chickpeas and spicy tomato and onion curry
- Daal Tadka – Selection of 3 yellow lentils stew and fried spices
- Mix vegetable bajhi – Selected vegetables fritter
- Dum aloo – Potatoes, yogurt, spicy curry and whole caraway seeds

RICE (Pick three)

- Jeera rice - Cumin scented basmati rice
- Steamed basmati rice – Classic steamed aromatic rice
- Yellow rice
- Vegetable rice pulao – Basmati rice mixed with vegetables and whole spices
- Jeera matter rice - Cumin scented basmati rice with green peas

CHUTNEYS (Included)

- Mint chutney
- Tamarind chutney

DESSERT (Pick three)*

- Kheer – Rice pudding flavored with cardamom, saffron and raisins
- Gajar Ka Halwa - Grated carrot cooked with sugar, milk, ghee and almonds
- Sooji Halwa – Roasted cream of wheat pudding with saffron
- Cardamom Kulfi – Condensed milk and cardamom based “ice cream”
- Mango lassi - Yogurt, mango and cardamom “smoothie”

**Includes Masala chai*



PICK AND CHOOSE

\$33 PER PERSON

This Pick and Choose menu is a plated, three-course culinary journey for your guests. Select options for your wedding guests from a wide list of delicious gourmet items.

THREE COURSE PLATED PICK AND CHOOSE MENU INCLUDES

Three starters (Appetizers and Salad), three main courses, one dessert.

APPETIZERS (Pick two)

- Panni puri** - Crispy hollow cracker filled with seasoned chickpeas, vegetables and tamarind chutney
- Stuffed chili pakora** – Indian style battered stuffed chili
- Aloo bonda and coconut chutney** – Spiced potato snacks battered with chickpeas flour
- Spinach and onion pakora with mint chutney** – Indian style battered spinach and onion fritters
- Spicy lamb samosa** – Traditional fried snack filled with spicy minced lamb
- Hara bhara kabab and sweet potato raita** – Golden potato and spinach cutlet served
- Tandoori chicken wings** – seasoned with garam masala, cayenne pepper and other spices
- Vegetable pakora and tamarind chutney** – Crispy vegetables in spiced chickpeas flour batter
- Prawns tikka mini kebab** – Prawns skewer marinated with ginger, lime and Indian spices
- Pav bajhi** – Spiced mashed vegetables curry served with soft bread roll
- Spicy lamb tikka** – Soft lamb cubes marinated with ginger and yogurt
- Salmon tikka** – Salmon skewers seasoned with spices and yogurt
- Chicken 65** – Spicy and crispy chicken cubes
- Fish fry** – Roasted catch of the day marinated with spicy Indian dry rub

SALADS (Pick one)

- Tomato, onion, cucumber and green chili salad**
- Fruit and vegetable salad**
- Cucumber raita** – mixture of yogurt, cucumber, chili powder, cumin powder and cilantro
- Spicy potato salad**
- Mango, red onion, tomato and mint salad**

MAIN COURSE (Pick three)

- Chole bathure** - Spicy chickpeas stew and fried crispy flat bread
- Tandoori chicken** – Roasted chicken breast seasoned with garam masala, ginger and cayenne pepper
- Salmon tikka** – Salmon skewers seasoned with spices and yogurt
- Vegetable biryani** – Aromatic basmati rice cooked with vegetables and assorted spices
- Butter chicken** – Classic chicken cooked with spicy tomato gravy and butter
- Chicken tikka masala** – Yogurt marinated chicken breast with tomato gravy
- Vegetable jalfrezi** – Selected vegetables with tangy-spicy tomato gravy
- Lamb rogan Josh** – Hot and spicy Indian Lamb stew from the Kashmiri region
- Achor gosht curry** – Diced lamb cooked with mustard oil and pickled spices curry
- Panner makhani** – Indian fresh cheese cooked with tomato and cream curry
- Daal Tadka** – Selection of 3 yellow lentils stew and fried spices
- Mix vegetable bajhi** – Selected vegetables fritter
- Aloo Mattar curry** – potato and green peas cooked with spiced tomato curry
- Rich prawn curry** – Prawns cooked with spicy coconut curry
- Dal makhani** – Slow cooked lentil and kidney beans, finished with butter and cream
- Rajma** – Kidney beans and whole Indian spices curry
- Lamb hot curry**

**All above items are served with basmati rice and naan bread*

DESSERT (Pick one)

- Kheer** - Rice pudding flavored with cardamom, saffron and raisins
- Gajar Ka Halwa** – Grated carrot cooked with sugar, milk, ghee and almonds
- Sooji Halwa** - Roasted cream of wheat pudding with saffron
- Cardamom Kulfi** – Condensed milk and cardamom based “ice cream”
- Mango Lassi** - Yogurt, mango and cardamom “smoothie
- Gulab Jamun** – Milk cakes infused with saffron and cardamom syrup

CURATED MENU 1

\$24 PER PERSON

Each Curated Menu offers you a variety of carefully selected plated course options to choose from so that your guests are offered variety while being guided through a culinary journey.



THREE COURSE DINNER MENU INCLUDES

One starter, three main courses, two compliments, chutneys, and one dessert.

STARTER (Pick one)

- Spicy chicken and mushroom soup**
- Tandoori chicken lollipop** – Roasted and seasoned with yogurt and cayenne pepper
- Potato bajhia with tamarind sauce** – Crispy slices of potato with cilantro and ginger batter

MAIN COURSES (Pick three)

- Butter chicken** – Classic chicken cooked with spicy tomato gravy and butter
- Mixed vegetable curry** – Selected vegetables cooked with traditional tomato curry
- Spicy lamb tikka** – Soft lamb cubes marinated with ginger and yogurt
- Dal makhani** – Slow cooked lentil and kidney beans, finished with butter and cream

COMPLIMENTS (Pick two)

- Jeera rice** - Cumin scented basmati rice
- Naan bread** – Traditional oven-baked flatbread
- Raita salad** - Yogurt, cumin, red onion and cilantro
- Fried papadi** – Cumin seed fried crackers

DESSERT (Pick one)*

- Pistachio lassi** - Yogurt, pistachio and cardamom “smoothie”
- Coconut fried banana** – cardamom syrup

**Includes Masala chai*

CHUTNEYS (Included)

- Mint chutney**
- Tamarind chutney**



CURATED MENU 2

\$34 PER PERSON

Each Curated Menu offers you a variety of carefully selected plated course options to choose from so that your guests are offered variety while being guided through a culinary journey.



THREE COURSE DINNER MENU INCLUDES

One starter, three main courses, two compliments, chutneys, one dessert.

STARTER (Pick one)

Jeera gobi soup – Cumin scented, spicy cauliflower soup

Vegetable samosa Punjabi style – Flaky and crispy pastries stuffed with potato and green peas seasoned with spices

Chicken tikka – Chicken breast skewer marinated with ginger, lime and Indian spices

MAIN COURSES (Pick three)

Mild chicken curry – Mild in hot and spices curry

Beef and spinach – Slow cooked beef with spinach in seasoned tomato gravy

Channa masala – Chickpeas and spicy tomato and onion curry

Aloo gobi – Potato and cauliflower “dry” curry

Panner makhani – Indian fresh cheese cooked with tomato and cream curry

Vegetable rice pulao – Basmati rice mixed with vegetables and whole spices

COMPLIMENTS (Pick two)

Jeera rice - Cumin scented basmati rice

Naan bread – Traditional oven-baked flatbread

Raita salad - Yogurt, cumin, red onion and cilantro

Fried papadi – Cumin seed fried crackers

DESSERT (Pick one)*

Mango kulfi - Condensed milk, mango and cardamom based “ice cream”

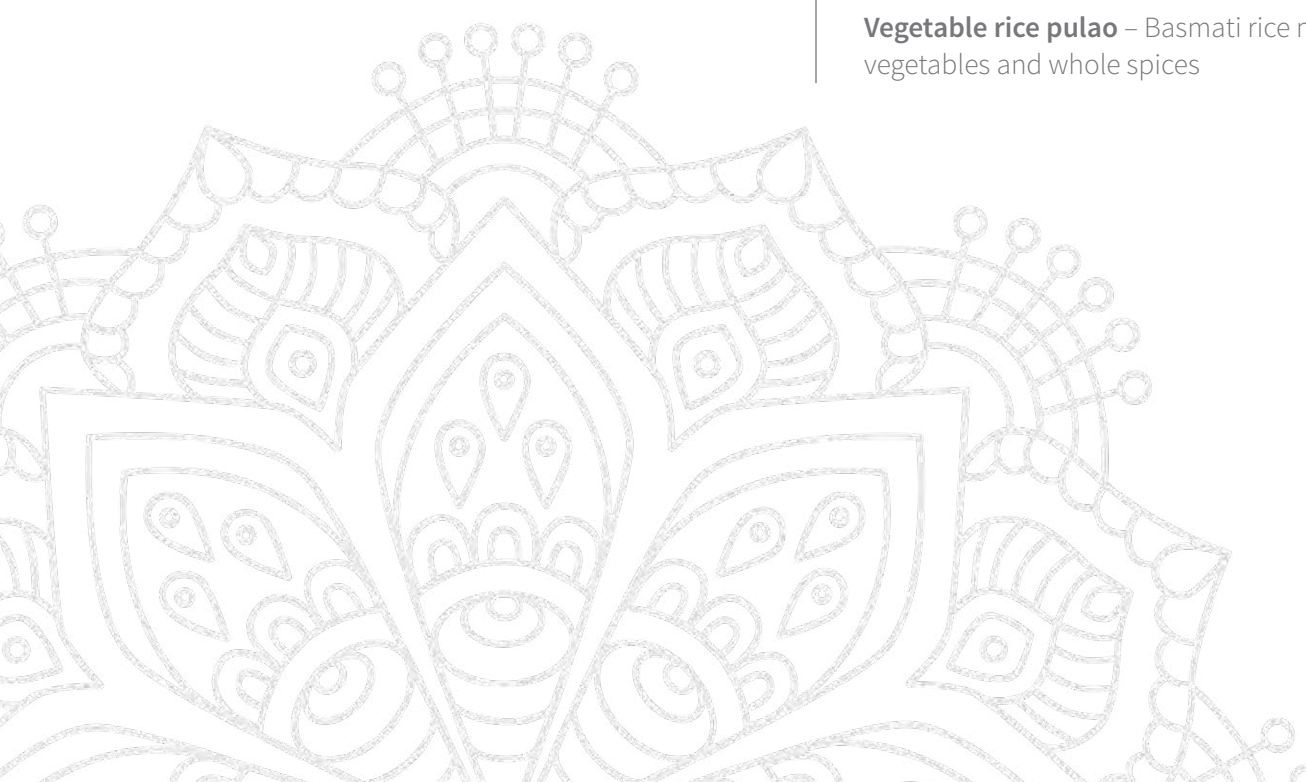
Gulab jamun – Milk cakes infused with saffron and cardamom syrup

**Includes Masala chai*

CHUTNEYS (Included)

Mint chutney

Tamarind chutney



CURATED MENU 3

\$32 PER PERSON

Each Curated Menu offers you a variety of carefully selected plated course options to choose from so that your guests are offered variety while being guided through a culinary journey.

THREE COURSE DINNER MENU INCLUDES

One starter, three main courses, two compliments, chutneys, one dessert.

STARTER (Pick one)

- Danhai tomato soup** – Coriander scented, silk roasted tomato soup
- Lamb chops Kashmiri style** – Ginger, chili, fennel and mustard marinated
- Mix vegetable pakora** – Crispy vegetables in spiced chickpeas flour batter

MAIN COURSES (Pick three)

- Chicken or vegetable biryani with cashew nuts** – Aromatic basmati rice cooked with vegetables and assorted spices
- Chicken masala gravy** – Yogurt marinated chicken breast with tomato gravy
- Tandoori chicken** – Roasted and seasoned with yogurt and cayenne pepper

COMPLIMENTS (Pick two)

- Jeera rice** - Cumin scented basmati rice
- Naan bread** – Traditional oven-baked flatbread
- Raita salad** - Yogurt, cumin, red onion and cilantro
- Fried papadi** – Cumin seed fried crackers

DESSERT (Pick one)*

- Coconut ice cream**
- Kheer** – Rice pudding flavored with cardamom, saffron and raisins

**Includes Masala chai*

CHUTNEYS (Included)

- Mint chutney**
- Tamarind chutney**



CURATED MENU 4

\$20 PER PERSON

Each Curated Menu offers you a variety of carefully selected plated course options to choose from so that your guests are offered variety while being guided through a culinary journey.

SOUTH INDIAN THREE COURSE VEGETARIAN DINNER MENU INCLUDES

One starter, three main courses, two compliments, chutneys, one dessert.

STARTER (Pick one)

South indian pepper water – Fragrant and warm tomato and bell pepper soup

Aloo bonda and coconut chutney – Spiced potato snacks battered with chickpeas flour

Masala Vadi and coconut chutney – Spiced and crunchy lentils fritters

MAIN COURSES (Pick three)

Traditional south Indian crispy dosa or masala dosa – Crispy thin pancake made with rice flour, filled with potato curry

Vegetable sambar – Hot and spicy lentil and vegetable stew

Potato masala – Potatoes cooked in turmeric and mustard seed curry

Daal fry with spinach – Selected Indian lentils cooked with curry and spinach

COMPLIMENTS (Pick two)

Jeera rice - Cumin scented basmati rice

Naan bread – Traditional oven-baked flatbread

Steamed basmati rice - Classic steamed aromatic rice

DESSERT (Pick one)*

Mango lassi - Yogurt, mango and cardamom “smoothie”

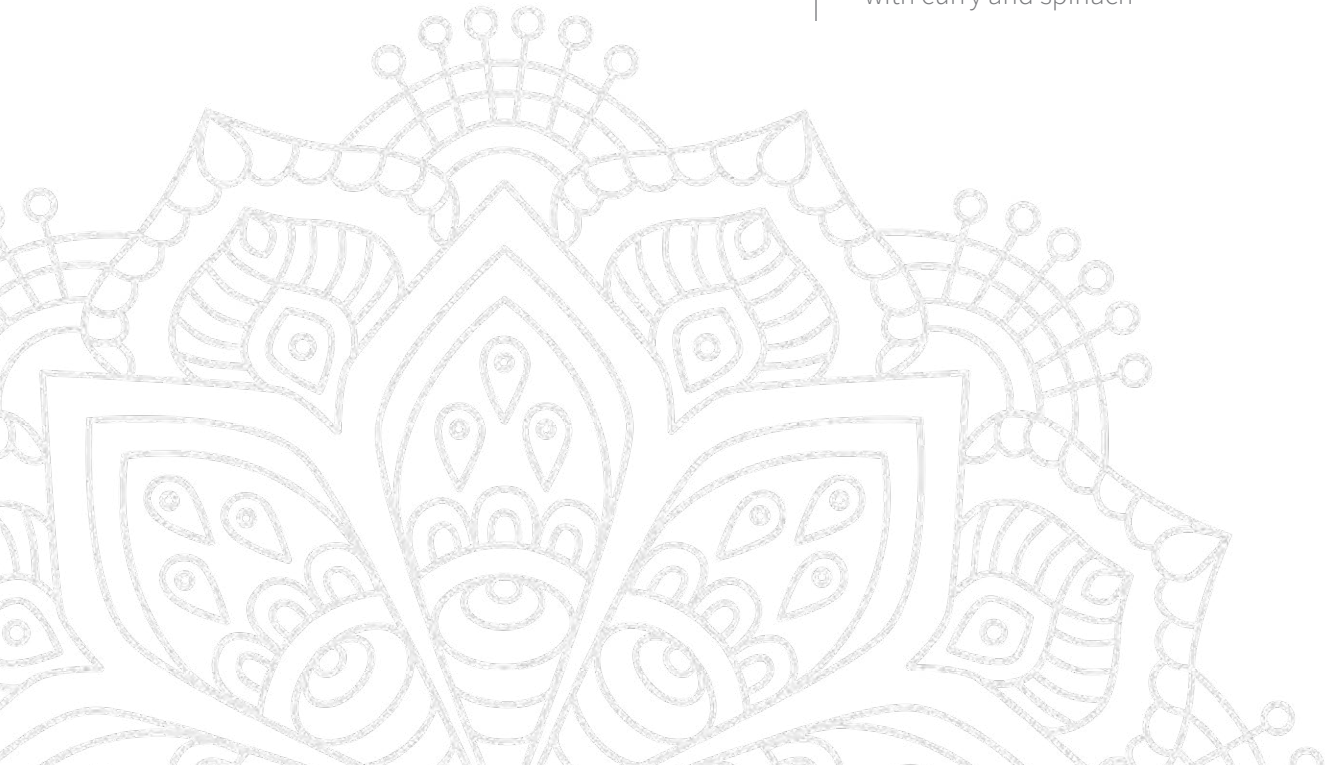
Gulab jamun – Milk cakes infused with saffron and cardamom syrup

**Includes Masala chai*

CHUTNEYS (Included)

Mint chutney

Tamarind chutney



INTERNATIONAL OPEN BAR

\$9 PER PERSON - COCKTAIL PARTY
\$15 PER PERSON - DINNERS

BEVERAGE LIST:

Includes blended drinks and wine of the house by glass.

HOUSE WINES

Sparkling Wine
Sparkling Rose

WHITE WINE

Chardonnay
Sauvignon Blanc
Red Wine
Cabernet Sauvignon
Merlot
Pinot Noir

BEER

Beer Barrel
Dark Beer Barrel
Sol Cero

GIN

Barton
Tanqueray
Beefeater

WHISKEYS

Red Label
Seagrams V.o.
Jack Daniels
Crown Royal
Early Times
Canadian Mist
Jim Beam
Canadian Club
Vodka
Barton
Smirnoff
Svedka Clemntina
Svedka Citron
Svedka Raspberry
Svedka Vainilla
Svedka Natural
Skol Lime
Skol Raspberry
Skol Vainilla
Skol Orange
Skol Apple
Stolichnaya

RUM

Apleton Especial
Bacardi Añejo
Bacardi Blanco
Capitan Morgan
Malibu
General Blanco
General Oro
Appleton Blanco
Coconut San Marino

TEQUILAS

Mezcal
Cuervo Especial
Don Julio Blanco
Don Julio Reposado
Gran Centenario Reposado
Jimador Blanco
Jimador Reposado
Orendain Almendrado
Cuervo Tradicional
Sauza Hornitos
Tequila Jaleo Blanco
Tequila Jaleo Oro

MARTINI

Campari Biter
Martini White Sweet
Martini Red
Martini Rossi Extra Dry

BRANDY & COGNAC

Brandy Don Pedro
Brandy Fundador
Cognac Martell V.S.

LIQUORS

Kahlua
Liquor 43
Amaretto Diamore
Amargo D Angostura
Dekuyper Green Apple
Liquor Dekuyper Watermelon
Dry Sec Jerez
Frangelico
Fray Domenico
Sambuca Diamore
Xtabentun Daristi
Oporto Ferreira

LIQUORS (Continued)

Rompope Santa Clara
Galiano
Cream Whiskey Fitz Patrick
Watermelon Liquor San Marino
Curacao Blue San Marino
Chabacano San Marino
Peach San Marino
Triple Orange Sec San Marino
Coffee San Marino
Mint San Marino
White Mint San Marino
Banana San Marino
Cherry San Marino
Casis San Marino
Dark Cacao San Marino
Amareto San Marino
White Cacao Blanco San Marino
Gran Marnier
Strawberry San Marino

PACKAGES:

Cocktail or Group Dinner

Surcharge of \$15.00USD per person applies for Group Dinners.

Surcharge of \$9.00USD per person applies for Cocktail Parties.

For beverages service only

(without food service) requires 2 hours minimum of \$20.00 USD per person per hour

For more information on our Indian Wedding options,
please visit www.memorablemomentsweddings.com/IndianWeddings

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