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## 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 KasooriMethi. Your IndianWedding Celebration will be perfectly complemented by the classicflavor profile of all our Indiandishes, enhancing youroverall 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 <br> 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
ndian 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

## INDIANCOCKTAILPARTYINCLUDES

## Batatavada*-spiced potatofritte

Mini Chicken tandoori brochette- Cayene pepper and yogurt marinated chicken breast
Vegetable Cutlets*
Spicy chicken uttapam - Rice "pancake" with spicy chicken and vegetables
Aloo paneer pakora, tamarind chutney* - potato and paneer cheese fritters
Chole Vol-au-vent* - Spicy chickpeas stew
Garam masala duck breast and mini chapati - duck breast marinated with assorted spices Shrimp "ponganalu" (vegetarian available upon request)* - Ball-shaped savory shrimp or vegetables pancake Aloo Gobi Bonda*- Seasoned potato and cauliflower battered with spicy "besan
Mini spicy beef samosa - pastry stuffed with spicy minced beef
Onion-Tomato uttapam* - onion and tomato rice "pancake"
Tikka chicken lollipop
oconutshrimpandspicyraita
Minifish pakora

Vegetarian Option

Per Person
\$250usd
$\$ 3.50$ us
$\$ 2.50$ usd
$\$ 3.00$ usd
$\$ 3.00$ usd
\$2.50usd
$\$ 5.00$ usd
\$ 3.00 usd
$\$ 2.50$ usd
$\$ 4.00$ usd
$\$ 2.50$ usd
$\$ 3.00$ usd
$\$ 4.00$ usd
\$5.00usd

## FOOD DISPLAY <br> \$47.50 PERPERSON

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)

teamed 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 Chapatibread-Thin wholewheat 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
Friedredchilies
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 panneer 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 ladoo - 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 \$92.50 PERPERSON

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 beshared by the guests of that table. All maincourses are tray passed by servers.


## FAMILY STYLE MENUINCLUDES

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 breastskewer 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
Fishpakora-Indianstyle battered fishfritters 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 andbutter
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
Lambroganjosh-Hotandspicy IndianLambstewfromthe Kashmiri region
Lamb makahanni - Lamb cooked in tomato and spices curry, finished withyogurt
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 vegetablecurry-Selected vegetablescookedwith traditional tomatocurry
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 ricepulao-Basmati rice mixed with vegetables and wholespices
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 andraisins
Gajar Ka Halwa-Grated carrot cooked with sugar, milk, ghee and almonds
Sooji Halwa - Roasted cream of wheat pudding with saffron
CardamomKulfi-Condensedmilkand cardamom based "ice cream"
Mango lassi - Yogurt, mango and cardamom "smoothie"
Includes Masalachai

## PICK AND CHOOSE S51 PERPERSON

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

## MAIN COURSE (Pick three)

Cholebathure-Spicy chickpeasstewand 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 Vegetablebiryani-Aromatic basmati rice cooked with vegetables and assortedspices
Butter chicken- Classic chicken cooked with spicy tomato gravy and butter
Chicken tikka masala-Yogurt marinated chicken breast with tomato gravy
Vegetablejalfrezi-Selectedvegetableswithtangy-spicytomatogravy Lambrogan Josh-Hotandspicy IndianLambstewfrom 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 andcream

Rajma - Kidney beans and whole Indian spices curry Lamb hot curry

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 withsaffron
CardamomKulfi-Condensedmilkand cardamom based "ice cream"
Mango Lassi - Yogurt, mango and cardamom "smoothie Gulab Jamun - Milk cakes infused with saffron and cardamom syrup

## CURATED MENU 1 \$44 PERPERSON

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
Mixedvegetablecurry-Selectedvegetables cooked with traditional tomato curry
Spicy lamb tikka - Soft lamb cubes marinated with ginger andyogurt
Dal makhani - Slow cooked lentil and kidney beans, finished with butter and cream

## COMPLIMENTS (Pick two)

Jeera rice - Cumin scented basmati rice Naanbread-Traditionaloven-bakedflatbread 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 Masalacha

CHUTNEYS (Included)
Mint chutney
Tamarind chutney

## CURATED MENU 2 \$52.50 PERPERSON

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 Vegetablesamosa Punjabistyle-Flaky andcrispy pastriesstuffed with potatoand green peasseasoned with spices
Chicken tikka-Chicken breastskewer 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 tomatogravy
Channamasala-Chickpeasandspicytomatoand 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 Naanbread-Traditionaloven-bakedflatbread Raita salad-Yogurt, cumin, red onion and cilantro Fried papadi - Cumin seed fried cracker

## DESSERT (Pick one)*

Mango kulfi - Condensed milk, mango and cardamom based "icecream

Gulab jamun - Milk cakes infused with saffron and cardamom syrup

Includes Masalachai

CHUTNEYS (Included)
Mint chutney
Tamarind chutney

## CURATED MENU3 \$50 PERPERSON

 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 hickpeas flourbatter

## 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 cayennepepper

## COMPLIMENTS (Pick two)

Jeera rice - Cumin scented basmati rice Naanbread-Traditionaloven-bakedflatbread 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 Masalachai

CHUTNEYS (Included)
Mint chutney
Tamarind chutney

## CURATED MENU 4 \$45 PERPERSON

 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 flou
Masala Vadiandcoconutchutney-Spicedand crunchy lentils fritters

## MAIN COURSES (Pick three)

Traditional south Indian crispy dosa or masala dosa -Crispythin 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 seedcurry

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-bakedflatbread 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 Masalachai

CHUTNEYS (Included)
Mint chutney
Tamarind chutney

## INTERNATIONAL OPEN BAR

\$16 PER PERSON - COCKTAIL PARTY \$24 PER PERSON - DINNERS


## BEVERAGE LIST:

Includes blended drinks and wine of the house by glass.

## HOUSE WINES

Sparkling Wine
Sparkling Rose
WHITEWINE
Chardonnay
Sauvignon Blanc
Red Wine
Cabernet Sauvi-
gnon
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
CanadianMist
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
CapitanMorgan
Malibu
General Blanco General Oro Appleton Blanco Coconut San Marino

## TEQUILAS

Mezcal Gusano Rojo
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 Bite 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 DekuyperWatermelon Dry SecJerez
Frangelico
Fray Domenico
Sambuca Diamore
Xtabentun Daristi
OportoFerreira

## LIQUORS (Continued)

Rompope Santa Clara
Galiano
Cream Whiskey Fitz Patrick
Watermelon Liquor San Marino Curacao Blue San Marino Chabacano SanMarino
Peach San Marino
Triple Orange Sec San Marino Coffee SanMarino
Mint San Marino
White Mint San Marino
Banana San Marino
Cherry San Marino
Casis SanMarino
DarkCacaoSanMarino Amareto San Marino

White Cacao Blanco San Marino Gran Marnier
Strawberry San Marino

## PACKAGES:

Cocktail or Group Dinner Surcharge of \$24.00USD per person applies for Group Dinners.
Surchargeof \$16.00USD per person applies for Cocktail Parties.
For beverages service only (without foodservice) requires 2 hours minimum of $\$ 24.00$ USD per person per hour

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

by Karisma
Riviera Maya

