

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

Rizvi's

Wedding Reception

cordially invite you to the grand
reception celebrating the union of

Rumera & Hamza



The Taj Mahal Palace, Colaba, Mumbai

Thursday, 18th December 2025

Time: 7:30 PM onwards

With hearts full of love and gratitude,
we request the honor of your presence
as we celebrate the blessed union
of Rumera & Hamza in the evening of
elegance, joy, and get together

Rizvi Family

Itinerary

8:00 AM – 12:00 PM

Vendor arrivals, décor setup, sound check, stage preparation

12:00 PM – 2:00 PM

Photoshoot, catering setup, team briefing

2:00 PM – 5:00 PM

Anchor rehearsal, vendor confirmation, family prep

4:00 PM – 6:30 PM

Final inspection, welcome desk, gift setup

7:00 PM

Guest arrival with floral welcome & live instrumental

7:45 PM

Entry of families, anchor welcome

8:00 PM

Grand entry of couple with spotlight & petals

8:15 PM

Stage felicitation & guest photographs

9:00 PM

Cake cutting & toast

9:15 PM

Dinner opens



Itinerary

10:00 PM

Light instrumental entertainment & speeches

10:30 PM

Couple interaction & photo booth

11:00 PM

Closing note & gift distribution

Itinerary

Gifting Plan

- VIP Guests: Customized gold box with premium dates, dua candle & thank-you note
- General Guests: Elegant red-gold potli with sweets & 'Thank You' card
- Family Return Gifts: Monogrammed trays with assorted dry fruits

Performances

- Live Instrumental Set – Violin + Tabla (7:00 – 9:00 PM)
- Background Music – Soft Sufi + Instrumental
- LED Montage – Couple Journey from Nikah in Madinah

Photography & Videography

- Dedicated teams for stage, booth, candid moments
- Same-day highlights reel on LED screen

Décor & Ambience

- Colors: Deep Red, Antique Gold, Ivory
- Stage: Floral arch, gold throne chairs
- LED Monogram & Rose Centerpieces

Menu

Veg

Circulatory Snacks
Wasabi Tacos
Chilli Basil Paneer Tikka
Water Chestnut Wild Pepper in Cones
Dhai ke Kebab
Mushroom Baklava
Aloo Tuk

Non Veg

Mutton Seekh Kebab
Bhuna Gosht Tartlets
Chicken Farcha
Chilly Garlic Butter Prawns
Prawn Koliwada
Fish Wild Pepper

Soup

Nagpuri Santre ka Shorba
Chicken Coriander Soup

Salad

Mezze Bar – Hummus,
Babaganoush, Fattoush,
Tzatziki, Greek Salad,
Sanklesh, Pita Bread,
Lavash Watermelon Feta Salad
Kabuli Chana Chaat
Som Tam
Chicken Tikka Cesar Salad

Menu

Live Counter

Ghar ka Khana

Live – Ancient Millet Station

Millet - barnyard millet, foxtail millet, pearl millet

Sauces - ghee roast, makhani sauce, kalimiri sauce

Vegetables - corn, mattar, water chestnut, bell pepper, methi, paneer, beans, shredded spinach, broccoli, zucchini

Toppings - ghee, chilli flakes, almond slices, toasted papad churi

Live – Kothu Paratha

Flakey Paratha Accompaniments – Mix Vegetable

Paneer Sabzi Chicken Chettinad

Korma Gravy

Nawabi Nazakat

Live: Haleem

Gosht Haleem

Kumbh Haleem

Served with - Taftaan Sticks, Sheermal Bites

Add on - chop onions & tomatoes/green chutney/
ghee/ barista

Indian Static Buffet

Non-Veg

Laal Maas

Murgh Kundan Qualiyan

Machi ka Salan

Menu

Veg

Dum ka Paneer
Navratan Korma
Mutter ke Nimone

Sides & Accompaniments

Flakey Paratha Accompaniments – Mix Vegetable
Paneer Sabzi Chicken Chettinad
Korma Gravy

Nawabi Nazakat

Dal Makhani
Hyderabadi Gosht Biryani
Vegetable Dum Biryani
Steam Rice
Mirchi ka Salan
Burani Raita
Papad / Pickle / Kachumber
Assorted Indian Breads – Khameeri Roti, Rogni Naan,
Chopdi Roti, Mirchi Roti, Lacha Paratha

Live: Chaat Counter

Palak Fritters Chaat
Root Vegetable Tawa Chaat
Chlorophyll Paani Puri
Heirloom Tomatoes Chaat
Quinoa Bhel Puri
Shakarkandi ki Chaat
Dal Pakwan

Menu

Asian Culinary Journey

Live: Noodle Bowl

Rice Stick, Singapore, Hakka Noodle

Toppings –

Chicken Whole Garlic, Fish in Mustard Sauce Mapo

Tofu, Mix Veg Chilli Mustard

Live-: Buribop Hot Stone Bowl Sticky Rice

Vegetables – Snow Pea, Sprouts, Chinese Cabbage,
Pok Choy, Water Chestnut Tofu, Carrot, Bell Pepper,
Shiitake, Mushroom, Broccoli

Protein – Chicken

Sauce – Gochujang, Chilli Basil, Soy Ginger

Asian Static Buffet

Non-Veg

Chicken Chilli Oyster

Prawn Singapore

Chicken Thai Green Curry

Veg

Mix Veg Cantonise Sauce

Haricot Beans

Penang Vegetable Curry

Vegetable Garlic Fried Rice

Sticky Rice

Menu

Trans European Gateway

Live-: Pasta Station

Pasta- Rigatoni, Spaghetti, Orichetti Sauce- Pesto,
Telefono, Pomodoro, Alfredo

Add On

Exotic Vegetable

Protein – Chicken, Prawns

Accompanied with evoo, parmesan flakes, oregano,
chilli flakes, balsamic

Live-: Lombardy Risotto Counter

Flavours – Asparagus | Beet | Milanese | Carrot

Cheese – Bocconcini | Goat Cheese | Feta Cheese |
Grana Padano

Protein - Chicken, Prawns

Accompanied with Rosemary Focaccia, EVOO, Balsamic,
Baby Arugula

Smorgasboard

Artisan Breads - red cheddar brioche, polenta bread,
olive focaccia fingers, multigrain bread, sourdough
roll

Butter - herb, paprika, evoo, balsamic vinaigrette,
agli olio

Fromage - pink peppercorn chevre cheese (pate)

Menu

Classical French Static Buffet

Non-Veg

Lamb Sheppard's Pie
Chicken Mushroom & Leek Lasagna
Herb & Chilli Crusted Fish,
Coriander Beurre Blanc

Potato Dauphinoise, Fine Herb Sauce
Veg Au Gratin, Smoked Pepper Sauce
Ratatouille

Dessert Section

Indian Dessert
Strawberry & Gulkand Fhirni
Kesar Rasmalai
Badam Halwa
Mirchi Halwa
Khubani ka Meetha

European Dessert

Assorted Pastry - Chocolate Truffle, Nougat,
Strawberry, Opera Strawberry Tres Leche
Assorted Chesse Cake - Coffee, Biscoff,
Berry
Warm Chocolate Mud Pie
Bread & Butter Pudding
Warm Apple Pie
Tub Tim Grob

Menu

Panacotta Bar- Saffron, Raspberry, Vanilla,
Blueberry, Chocolate, Coffee
Crème Brule – Classic, Orange, Matcha

Kulfi

Tilliwali Kulfi

Pista Kulfi

Malai Kulfi

Served with Falooda, Sabja

Paan & Mukhwas Counter



Rumera & Hamza

Rizvi Family



Rizvi Family