

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

Rizvi's
Wedding Reception

The Rizvi family joyfully invites you
to celebrate the colourful wedding
festivities of

Rumera & Hamza

Rizvi College, Bandra West
Thursday, 26th December 2025
Time: 7:30 PM onwards

With hearts full of love and gratitude, we request
the honour 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

Venue décor, sound & LED setup, stage preparation

12:00 PM – 2:00 PM

Sound checks, VIP seating inspection, signage setup

2:00 PM – 5:00 PM

Anchor rehearsal, vendor confirmation, family prep

5:00 PM – 6:30 PM

Venue walkthrough, hospitality briefing, gift setup

7:00 PM

Guest arrival with floral welcome & live music

7:30 PM

Family arrival & announcements

8:00 PM

Grand entry of couple with spotlight & petals

8:15 PM

Stage felicitation & photos

9:00 PM

Cake cutting & toast

9:15 PM

Dinner service opens



Itinerary

10:00 PM

Entertainment & family speeches

10:45 PM

Photo booth & guest interactions

11:15 PM

Vote of thanks & return gifts

11:30 PM

Event wrap up



Itinerary

Gifting Plan

- VIP Guests: Royal gold tray with dry fruits & thank-you note
- Guests: Grey-gold potli with sweets & dua candle
- Special Guests: Personalized keepsake with couple monogram

Performances

- 7:00 – 9:00 PM: Soft Sufi / Instrumental Music
- 10:00 PM: Family speeches or short montage presentation

Photography & Videography

- Stage coverage, candid shots, drone footage
- LED display of wedding journey montage

Décor & Ambience

- Theme Colors: Grey, Gold, Red
- Stage: Royal arch, gold sofa, floral accents
- Lighting: Warm gold ambience with fairy lights



Menu

Welcome juice

Jamun shots
Sunrise
Fresh orange
Worldvision
Litchi punch
Black current
Virgin mojito

Continental salad

Cesar salad
Spicy corn
Hamus with pita bread
Green salad

Barbeque counter

Mutton chop barra
Tandoori bakra
Murg changeze seekh kebab
Irani seekh kebab
Chicken zafrani tikka barra
Chicken lebanese tikka



Menu

Seafood counter

Pomfret tawa fry
Surmai big fish
Albaik fish
Prawns koliwada
Peri peri chilly prawns
Butter garlic prawns

Chinese counter 🇨🇳

Chicken Singapori noodles
Chicken Dragon rice
Chicken black bean

Tawa counter

Chicken cheese tawa roll
Mutton baida roti
Kheema gurda bheja
Tundey kebab
Lamba pav

Moghlai counter

Paya
Mutton indori korma
Butter chicken

Menu

Mutton biryani
Mutton mandi rice
Mandi soup

Roti counter

Nawabi naan
Sheermal
Ulte tawa ki roti
Lamba pav

Korean counter 🇰🇷

Stone rice
Korean noodles
Korean dumplings
Kimchi salad

Japanese counter 🇯🇵

Prawns tempura sushi
Chicken uramaki sushi
Fish californian sushi
Sushi dips
Kikkoman soya
Osabi dip
Pickel ginger dip



Menu

Mexican counter

Nachos with cheese sauce

Mini bean tacos

Mexican sauce dips

Quesadilla

Italian counter

Assorted thin crust Pizza

Penne pasta in arrabiatta sauce

Fusilli in formaggi sauce

Home Made Spinach in delbarone sauce

Ricotta ravioli in delbarone sauce

Beverages

Mineral water bottle

Desserts

Rabdi jalebi

Saffron Ummeali

Malpuwa rabdi



Menu

Turkish delight 🇹🇷

Kunafeh

Baklava

Turkish caramel tres leches

Turkish saffron tres leches

Waffle and pancake counter

Icecream counter

Strawberry cream with icecream

Sitafal cream

Mango maharaja

Milanian kulfi falooda

Falooda shots

Pastry's counter

Oozing jelly

Nutella cake

Lotus biscoff cheesecake

Exotic fruit counter

Tea and coffee counter



Menu

Mineral water bottle
Soft drink

Paan counter

Fire paan
Chocolate paan
Ice paan
Bundi paan
Spl mawa paan
Mitha paan
Sada paan
Paan shots



Rizvi Family