

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ

## An Evening of Light & Blessings

The Rizvi Family warmly invites  
you to grace the blessed gathering of

# *Bismillah Ceremony*

followed by

CHAADAR CEREMONY, SUFI MEHFIL &  
BIRTHDAY CELEBRATION OF HAMZA

# *Rumera & Hamza*

Venue:

Taj Lands End

Time:

4:00 - 10:00PM

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Friday, 5th December 2025

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A message from the families with the  
grace of Allah (SWT), we commence the  
wedding celebrations of Rumera & Hamza  
with this blessed Milad and Sufi evening,

Your presence and duas will make  
the occasion more special.'

*Rizvi Family*

# *Itinerary*

○ **4:00 – 4:30 PM**

## **Guest Arrival & Welcome**

- Guests welcomed with rose water sprinkle & attar.
- Background: soft Sufi instrumental + Quran recitation audio.

○ **4:30 – 5:00 PM**

## **Intro & Significance**

- Anchor welcome speech: significance of Bismillah Ceremony importance of the day.
- Short AV on preparations + wedding journey intro + gifts intro.

○ **5:00 – 5:30 PM**

## **Dua Session by Maulanas**

- Quran recitation followed by naat.
- Collective dua for bride, groom, families & ummah.

○ **5:30 – 6:30 PM**

## **Chaadar Ceremony**

- Groom & bride invited with families.
- Elder men guests join for chaadar covering ceremony.
- Background: Live Nasheed / Naat by Danish Dawar in soft mode.

# *Itinerary*

○ **6:30 – 7:00 PM**

## **Hamza's Birthday Celebration**

- Cake cutting on stage.
- Montage on LED of Hamza's childhood till present.
- Family & close friends felicitate him with Kashmiri shawl.

○ **7:00 – 7:30 PM**

## **Transition to Sufi Night**

- Guests move closer to stage.
- Anchor gives poetic Sufi transition note.

○ **7:30 – 9:30 PM**

## **Sufi Celebration**

- Live Sufi performance by Danish Dawar.
- Kashmiri folk integration: Rouf dance showcase.
- Audience engagement: chorus participation, chanting.

○ **9:30 – 10:00 PM**

## **Dinner & Closing**

- Kashmiri + Mughlai cuisine service.
- Anchor thanks all, announces next function.
- Guests exit with takeaway gifts.

# *Itinerary*

## **Media & Documentation**

- Coverage of Quran recitation & Bismillah ritual
- Bride's Iqra moment close-up
- Guest blessing moments & Sufi music highlights
- Final montage: "In the Name of Allah - The Journey Begins"

## **Photography & Videography**

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

## **Logistics**

- Valet parking, guest desk, return gift counter
- Security check & guest management

# Menu

## HI- TEA

Tea

Coffee

Kehwa

Dates

Veg and Non-Veg cold Sandwich

## DINNER MENU

### KASHMIRI WELCOME DRINKS

Kehwa (Saffron green tea with almonds & cardamom)

Noon Chai (Traditional pink salted tea served with kulcha & sheermal)

### STARTERS VEGETERIAN

Nadru Tikki (Crispy lotus stem cutlets)

Chaman Tikka (Grilled Kashmiri paneer with subtle spices)

Kashmiri Pakoda (Fritters made with seasonal vegetables)

Mini Dum Aloo Boats (Spiced baby potatoes in crispy shells)

### STARTERS NON VEGETERIAN

Seekh Kebabs (Smoky minced mutton skewers)

Chicken Kanti (Tossed chicken cubes with peppers & onion masala)

Yakhni Chicken Wings (Wings glazed in creamy yogurt-yakhni sauce)

Lazeez Mutton Sliders (Mini mutton patties in soft buns with chutney)

# *Menu*

## **MAIN COURSE VEG**

Dum Aloo (Kashmiri style)

Haakh (Kashmiri greens cooked with mustard oil)

Chaman Kaliya (Paneer in turmeric-saffron milk gravy)

Rajma Gogji (Kidney beans with turnips)

Nadru Yakhni (Lotus stem in a mild yogurt sauce)

## **MAIN COURSE NON-VEG**

Rogan Josh (Fiery red lamb curry, an iconic favourite)

Yakhni (Aromatic lamb curry in a yogurt-based gravy)

Gushtaba (Creamy mutton meatballs – served as the  
final royal course)

Chicken Korma

Dal

## **Rice & Grains**

Modur Pulao (Sweet saffron rice with dry fruits & ghee)

Kashmiri Mutton Pulao (Mild spiced rice with mutton pieces)

Steamed Basmati Rice

## **ASSORTED BREADS**

Sheermal (Sweet saffron flatbread glazed with ghee)

Kandur Ki Roti (Traditional tandoor-baked Kashmiri bread)

Naan-e-Tandoor (Plain, butter, or garlic varieties)

Stuffed Kulchas (Optional: Paneer or Keema)

# *Menu*

## **Served With:**

Doon Chetin (Walnut chutney)  
Yogurt & mint dip  
Kashmiri pickles

## **SIDE ACCOMPANIMENTS**

Fresh green salad with pomegranate pearls  
Radish walnut chutney (Mooli Akhrot)  
Kashmiri pickles (mixed)

## **SWEET ENDINGS**

Phirni in Clay Pots (Delicate rice pudding with  
cardamom & saffron)  
Kashmiri Shufta (Dry fruits & paneer tossed in spiced  
syrup)  
Seviyan (Vermicelli pudding)  
Domestic Fruit platter (three types of fruit)

## **FAREWELL KEHWA STATION**

Live brewing with flavors of:  
Saffron & Almond  
Rose & Cardamom  
Dry Fruit Infused Kehwa

# *Entertainment*



Danish and Dawar are creative, driven individuals with a shared passion for design and innovation. Together, they bring fresh perspectives, strong collaboration, and a commitment to excellence in everything they do.



[instagram.com/danish\\_dawar\\_official/](https://www.instagram.com/danish_dawar_official/)

# *Entertainment*



**Mr. Waqar Khan**

Kashmiri folk and Sufi singer  
with his 7 band members



[instagram.com/im\\_waqarkhan/](https://www.instagram.com/im_waqarkhan/)



**Mr. Adnan Manzoor**

Persian and Kashmiri instrumentalist  
with two more artists on Sarangi and  
Rubab



[instagram.com/adnan\\_manzoor\\_music/p/DMyVPyizjMz/](https://www.instagram.com/adnan_manzoor_music/p/DMyVPyizjMz/)

## **8 professional Sufi Dancers**

Whirling dervishes s perform as  
whirling derveches





*Rizvi Family*