



Wyndham Orlando Resort and Conference Center Celebration
understands that your culture is priority.

Our mission is to help you find a one-stop shop for your special day, eliminating the hassles of coordinating with different vendors.
We will be proud to be your host for your Wedding Ceremony, Reception, Rehearsal, Henna, Mandap, Mehndi and more.

Traditional Cultural Wedding Package
CATERING MENU

Giulia Gonzalez | Catering Sales | 407-997-1213 | ggonzalez@wyndhamcelebration.com

TRADITIONAL CULTURAL WEDDING PACKAGE

- 1 Hour Soft Drinks Service during meal service
- Coffee and Tea service during dinner
- Water Stations with glassware
- Cake Cutting
- Complimentary use of ballroom for four hours
- Decorated buffets: China, Glassware, Serveware, Chafing Dishes
- White tablecloths, Napkins, Dance Floor, Staging, Cake Table, Headtable or Sweetheart table
- Mirror tile and votive candle centerpiece
- Complimentary Parking and WiFi
- Discounted Overnight Room Rates
- Complimentary VIP Accommodations for Bride and Groom for 1 night
- Complimentary Dressing Room for Bride
- Coordination with outside licensed caterer





TRADITIONAL CULTURAL WEDDING MENU

SILVER: \$55.00

- 2 Veg. Appetizers
- 2 Non-Veg. Appetizers*
- 2 Veg. Entrees
- 1 Dal
- 2 Non-Veg. Entrée*
- Jeera Rice/Pulao
- Naan (Butter or Garlic)
- Raita
- Papad
- Pickle
- Salad
- 2 Desserts

GOLD: \$65.00

- 3 Veg. Appetizers
- 2 Non-Veg. Appetizers*
- 3 Veg. Entrees
- 1 Dal
- 2 Non-Veg. Entrée*
- Jeera Rice/Pulao
- Naan (Butter or Garlic)
- Raita
- Papad
- Pickle
- Salad
- 3 Desserts



TRADITIONAL CULTURAL WEDDING MENU

PLATINUM: \$75.00

- 3 Veg. Appetizers
- 3 Non-Veg. Appetizers*
- 3 Veg. Entrees
- 1 Dal
- 3 Non-Veg. Entrée*
- Hakka Noodles or Pad
- Jeera Rice/Pulao Naan
- Raita (Butter or Garlic)
- Papad
- Pickle
- Salad
- 3 Desserts

UPGRADES

LIVE STATIONS:

Chat Stations, Dosa, Tandoor-Breads or Kabobs, Grilled Skwrs

CEREMONY DRINKS:

Mocktail Masal bar, Fresh Cocount Bar, Fresh Squeezed Sugarcane Juice, Fruit and Cheese Station

FUSION MENUS

Indo Chinese, Thai, Italian, Mediterranean, Mexican
**Action Dinner Stations

FUSION DESSERTS

Live Dessert Stations
Martini Glass or Shot Glass Display
Eggless Pastries and Cakes

NOTE: \$350.00 additional charges for one Live Station.
Guests can choose the dishes for package from menu that follows.
*Exact Non-Veg choices to be discussed based on client's preference.
Certain Non-Veg choices will incur additional costs.

All prices are subject to 25% service charge and 7.5% sales tax



Veg Appetizers

- Vegetable samosa
- Matar samosa
- Mixed pakoras
- Onion bhajia
- Chilli pakora
- Baby corn pakora
- Shara pyaaz pakoda
- Aloo tikki
- Hariyali tikki (matar)
- paneer sabudana tikki
- Stuffed Aloo tikki
- Hara Bhara Kabob
- Methi Rolls
- Kaju Rolls
- Til Tinka
- Kashmir ki Kali
- Masala Cutlets
- Matar Kachori
- Coconut Patties
- Paneer Calzone Bites
- Hariyali CalBites
- Paneer Shikampur
- Surti Kabob
- Chilli Mogo
- Arbi Kabobs
- Peshawari Kabob
- Mirchi ke Lehrein
- Karvari Aloo

Non- Fried Veg Appetizers

- Achari Potli
- Paneer Potli
- Vegetable Puffs
- Shabnam ke Moti
- Edamame Hummus
- Shooters
- Baba Ganoush Shooters
- Taboulleh Bites
- Pappadum Bruschetta
- Sheekh Kabob
- Paneer Tikka
- Hariyali Paneer
- Paneer Kali Mirch
- Achari Paneer
- Paneer Shashlik
- Gobi Skewers
- Achari Aloo Kabob
- Mushroom Tikka
- Gobi Tikka

Veg Appetizers

- Avocado Fries
- Artichoke cups
- Eggplant Chat
- Lotus Root Chat
- Chinese Bhel
- Mexican Bhel
- Chinese Samosa
- Mexican Samosa
- Asparagus Tikki
- Chilli Lotus Root
- Paneer Pappad Pops
- Pappadum Bruschetta
- Spinach Artichoke Dip
- Tofu Tikka
- Tandoori Fruit Skewers
- Achari Pineapple Shashlik
- Firangi Pakoras
- Fruit Walnut Kakori
- Paneer Quiche
- Veg Shammi Kabob
- Veg.Drums of Heaven
- Panchrattan Shooters
- Asparagus Pastry
- Lotus root Fritters
- Avocado Chat

All prices are subject to 25% service charge and 7.5% sales tax



Non-Veg Appetizers

- Chicken Keema Samosa
- Lal Murgh
- Chilli Chicken
- Chicken Manchurian
- Gontur Chilli Chicken
- Chicken 65
- Chicken Cutlets
- Chicken Til Tinka
- Chicken Motiab
- Garlic Chicken
- Chicken Spring Rolls
- Chicken Shashlik
- Chicken Lollipops
- Lamb Keema Samosa
- Lamb Shashlik
- Lamb Lollipops
- Fish Pakoras
- Amritsari Fish
- Fish Fry
- Fish Cutlets
- Fish Koliwada
- Fish Kaberaji
- Karvari Shrimps

Non- Fried Veg Appetizers

- Balchoo Potlis
- Chicken Tikka
- Hariyali Chicken
- Malai Methi Chicken
- Chicken Kali Mirch
- Reshmi Kabob
- Angaare Chicken
- Tandoori Chicken
- Tandoori Wings
- Drums of Heaven
- Gilafi Kabob
- Chicken Kali Mirch
- Bannu Kabob
- Lamb Sheekh
- Lamb Shola
- Lamb Chapli
- Hariyali Lamb
- Lamb Kali Mirch
- Lamb Chops
- Lamb Shanks
- Masala Crab Cakes
- Tandoori Lobster
- Fish Tikka

Non- Fried Veg Appetizers

- Hariyali Machli
- Tandoori Shrimps
- Shrimp Anardana
- Shammi Kabob Chicken/Lamb
- Shikampuri Chicken/Lamb
- Jalpari Kabob
- Fish Motiab
- Coconut Shrimps
- Cocktail Shrimps
- Pastry Potlis Chicken/Fish/Shrimp
- Grilled Herb Tuna
- Dhania Cod
- Hariyali Grouper
- Tandoori Red Snapper
- Devil Shrimp



South Indian Appetizers

- Aloo Bonda
- Masala Vada
- Medu Wada
- Kanchivaram Masala Idlis
- Cocktail Idlis
- Rawa Idli
- Perrigu Wada
- Thaiyer Wada
- Dollar Uthappam

Chat Display

- Bhelpuri Chat
- Papdi Chat
- Fruit Chat
- Dahi Wada Chat
- Dahi Bhalla Chat
- Pani Poori – 2 in fountains
- Lobia Chat
- Moong Sprout Chat

Regional Appetizers

- Paneer Koliwada
- Paneer Balchoo Potlis

Indo-Chinese Appetizers

- Gobi Manchurian
- Vegetable Manchurian
- Chilli Gobi
- Chilli Mushrooms
- Chilli Baby Corn
- Chilli Paneer
- Honey Gobi
- Honey Potatoes
- Sesame Paneer
- Sesame Vegetables
- Edamame Dumpling
- Vegetable Dumpling
- Chicken Manchurian
- Chilli Chicken
- Sesame Chicken
- Prawn Toast
- Lettuce Wraps
- Tofu/Paneer/Chk

Gujarati Appetizers

- Coconut Patties
- Lilva Kachori
- Sev Poori Chat
- Dhokla Khaman
- Handwa Khandvi
- Stuffed Dhokla
- Methi Gota
- Marble Corn Tokri
- Mixed Pakora
- Spinach Pakora
- Chilli Pakora



Vegetarian Entrees

- Tawa Vegetables
- Dewani Handi
- Aloo Benaras
- Matar Mushroom Malai
- Rogani Mushrooms
- Mushroom Pepper Fry
- Sarson Ka Saag
- Kalonji Mirch
- Cauliflower Mussallam
- Lauki Nazakat
- Bhindi Jaipuri
- Bhindi Masala
- Vegetable Mauli
- Miloni Sabzi
- Baigara Baingan
- Baingan Bharta
- Aloo Saag
- Achari Aloo
- Aloo Benaras
- Gobhi Aloo
- Aloo Matar
- Aloo Baingan
- Vegetable Jalfreizy
- Kadai Vegetables
- Navrattan Korma
- Kaju Vegetables
- Sabz Panchmel
- Vegetable Kolhapuri
- Vegetable Makhnwala
- Kaju Asparagus
- Kashmiri Vegetables
- Malai Methi Matar
- Paneer Akbari
- Kaju Paneer
- Paneer Dilbahar
- Paneer Ashrafi
- Basant Paneer
- Paneer Tak a Tak
- Shahi Paneer
- Palak Paneer
- Paneer Khurchan
- Paneer Makhani
- Paneer Tikka Masala
- Paneer Kadai
- Paneer Lababdar
- Maharani Paneer
- Paneer Pasanda
- Kesari Paneer
- Malai Kofta
- Shahi Kofta
- Hariyali Kofta
- Sham Savera
- Lychee Nargisi Kofta
- Kashmiri Dum Aloo
- Aloo Dilkhush
- Shahi Kathal
- Shahi Gatte
- Makhane ki Sabzi
- Tadka Dal
- Dal Makhani
- Dal Bukhara
- Rasmisi Dal
- Panchrattan Dal
- Balti dal
- Rajmah Masala Chana Masala
- Pindi Chana
- Lobia Masala
- Mirch Baingan Salan
- Aloo ka Salan
- Tamatar Kut

All prices are subject to 25% service charge and 7.5% sales tax



Chicken Entrees

- Basant Chicken
- Nawabi Chicken
- Chicken Khada Masala
- Chicken Bhuna Masala
- Achari Chicken
- Butter Chicken
- Chicken Tikka Masala
- Chicken Rizalla
- Chicken Jalfreizy
- Chicken Saag
- Kadai Chicken
- Chicken Korma
- Chicken Vindaloo
- Kesari Chicken
- Madras Chicken
- Murgh Shikora
- Murgh Badami Pasanda
- Murgh Dhansak
- Chicken Makhani
- Chicken Anardana
- Javintri Murgh
- Chicken Noorjani
- Murgh Sayal
- Coondapur Chicken
- Koli Fry-South Indian
- Kori Ghasi
- Pachekori Ghasi
- Chicken Makhmali Kofta
- Chicken Nargisi Kofta
- Tawa Chicken
- Chicken Bhuna Masala
- Chicken Khada Masala

Lamb Entrees

- Lamb Degi Mirch
- Lamb Rogan Josh
- Lamb Lahori
- Lamb Nargisi Kofta
- Lamb Do Piaza
- Lamb Saag
- Lamb Bhuna Masala
- Lamb Khada Masala
- Lamb Vindaloo
- Lamb Dhansak
- Lamb Chattinad
- Lamb Korma
- Lamb Kali Mirch
- Lamb Madras
- Keema Matar
- Pahari Goat
- Goat Korma
- Nawabi Lamb Chops
- Laziz Pasliyam
- Lamb Badami Pasanda
- Nali Gosht
- Nihari Gosht
- Haleem
- Dalcha

Sea Food Entrees

- Godavari Fish Fry
- Kerala Fish Fry
- Meen Varuval
- Bombay Fish Curry
- Allepey Fish Curry
- Lahori Fish Masala
- Koli Vada Machi
- Rawa Fish Fry
- Badami Machli
- Meen Kootan
- Bombay Fish Masala
- Tawa Fish-Punjabi
- Seafood Fricasse
- Masala Crab Curry
- Shrimp Malai Curry
- Shrimp Coconut Curry
- Shrimp Vindaloo
- Shrimp Makhani

Rice Entrees

- Peas Pulao
- Zafrani Pulao
- Parda Biryani
- Vegetable Biryani
- Moti Mahal Biryani
- Rim Jhim Biryani
- Chicken Biryani
- Lamb Biryani
- Goat Biryani
- Shrimp Biryani
- Noorjahan Biryani

All prices are subject to 25% service charge and 7.5% sales tax



Live Stations

- Palak Pate ki Chat
- Tokri Chat
- Rang Birangi Papdi
- Khasta Kachori Chat
- Bharwan Pani Pooi
- Rajkachori Chat
- Aloo Tikki Chat
- Marble Corn Tokri
- Lettuce Wrap Station
- Dabeli
- Pav Bhaji
- Keema Pav
(Chicken/Lamb)
- Vada Pav
- Missell Pav
- Masala Dosa
- Uthappam
- Falafel Station
- Fajita Station
- Any Pasta Station
- Manchurian (Gobi/Lotus Root/Chicken)
- Chilli (Paneer/Chicken/Lotus Root/)
- BabyCorn/Mushroom/Shrimp)
- Gobi Chapli Kabob
- Kathi Kabob (Malaysian Parantha)
- Paneer/Chicken
- Any Kabob made Live
- Kathi Rolls-Veg./Chicken
- Gola Station-Assorted Flavors
- Chana Chaurasia
- Stuffed Cheela
- Dal Bati Churma

Desserts

- Gajar Halwa
- Moong dal Halwa
- Doodhi Halwa
- Badam Halwa
- Aloo Halwa
- Rasmalai
- Gulab Jamun
- Angoori Jamun
- Kheer
- Seviyaan
- Jalebi
- Shahi Pakodi
- Shahi Tukda
- Janat-e-aam
- Sticky Toffee Pudding
- Chocolate fountain
- Tabla's Mousse
- Kulfi (Rose /Paan /Kesar/)
- Pista/Mango/Chikoo/Malai)
- Cassatta Ice cream
- Mango Jamun with shahi rabri
- Indian Dessert Pops
- Assorted Shot Glass Desserts
- Assorted Martini Glass Desserts
- Assorted Phirini in Clay Pots
- Edible Choco Tulip Cup
- Desserts
- Edible Orchid Desserts
- Chilled Kheer Shooters
- Chocolate Samosa
- Chocolate Banana Spring Rolls
- Ice cream with Toppings
- Fried Ice cream - Elaichi
- Mango Breule'
- Flan
- Churros with toppings
- Indian Snow Cone station
- Indian Mithais
- Bengali Sweets



Non-Alcoholic Drinks

- Disco Watermelon
- Aam Panna Shots
- Jaljeera Shots
- Fire n Ice
- Shikanji
- Green Lady
- Vasantneer
- Panakam
- Falooda
- Pista milk
- Rose milk
- Kesar Badam milk
- Thandai
- Masala Tea
- Madras Coffee
- Lassi - Salted/Sweet
- Shake -
- Mango/Chikoo/Coffee
- Lassi
- Mango/Pineapple/Banana

Soups

- Hot n Sour - Veg/Chicken
- Sweet Corn
- Oriental - Veg/Chicken
- Tomato
- Mulligatwany
- Nazokalli
- Lemon Coriander
- Rasam

Raitas

- Dahi bhalla
- Dahi Pakodi
- Lotus root raita
- Pineapple raita
- Cucumber carrot raita
- Kuchumber raita
- Boondi raita
- Baingan ka Raita
- Raita Hariyali Bhindi Raita

Seasonal Items

- Green Coconut Water
- (Market Price)
- Sugarcane Juice
- (Market Price)

All prices are subject to 25% service charge and 7.5% sales tax



BAR & BEVERAGE

- Imported & domestic beers, house wines & soft drinks
- \$15.00 first hour, \$6.00 each additional hour
- Call brand mixed drinks, Imported & domestic beers, house wines, juices & soft drinks
- \$25.00 first hour, \$9.00 each additional hour
- Premium brand mixed drinks, Imported & domestic beers, house wines, juices & soft drinks
- \$30.00 first hour, \$11.00 each additional hour

Hosted bar per drink pricing

- | | |
|------------------|------------------|
| • Call Brands | • House Wines |
| • Premium Brands | • Soft Drinks |
| • Domestic Beer | • Bottled Waters |
| • Imported Beer | • Cordials |

Champagne toast: \$5.00++ per Person

A Bartender fee of \$265.00++ per bar will apply (1 bartender per 75 guests)

Unlimited consumption: Minimum 3 hours

All prices are subject to 25% service charge and 7.5% sales tax

BAR & BEVERAGE

- Imported & domestic beers, house wines & soft drinks
- \$15.00 first hour, \$6.00 each additional hour
- Call brand mixed drinks, Imported & domestic beers, house wines, juices & soft drinks
- \$25.00 first hour, \$9.00 each additional hour
- Premium brand mixed drinks, Imported & domestic beers, house wines, juices & soft drinks
- \$30.00 first hour, \$11.00 each additional hour

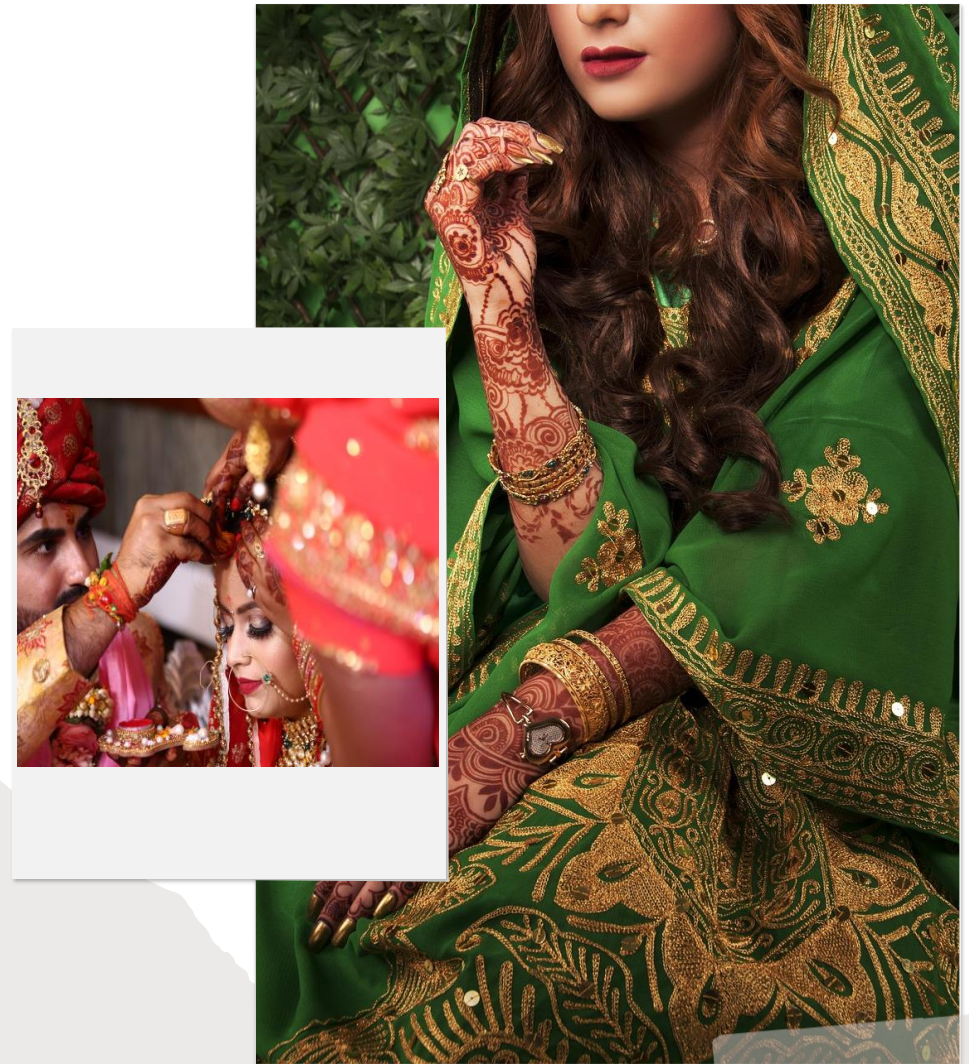
Hosted bar per drink pricing

- Call Brands
- Premium Brands
- Domestic Beer
- Imported Beer
- House Wines
- Soft Drinks
- Bottled Waters
- Cordials

CHAMPAGNE TOAST: \$6.00++ PER PERSON

BARTENDER FEE: \$265.00++ PER BAR

UNLIMITED CONSUMPTION: MINIMUM 3 HOURS



GARBA / MEHNDI

- Complimentary use of ballroom for four hours
- House Tables and Chairs
- White table linens
- Mirror tile and votive candle centerpiece
- Buffet equipment and professional servers
- Coordination with caterer
- Regular coffee, Decaffeinated coffee, and assorted hot teas
- Water station

\$ 30 . 00 + + PER PERSON



FOOD, BAR & BEVERAGE POLICIES FOR CULTURAL WEDDINGS

To ensure the health and safety of our guests, **it is not permitted** to bring outside food on hotel property. We understand that a cultural wedding will usually entail the use of an outside caterer and **only** on this type of event will we work with a licensed caterer who provides its certificate of insurance and signs a waiver. The licensed outside caterer is subject to Hotel's approval.

All beverage, however, **must** be purchased exclusively from the Hotel and served by its staff.

The Hotel is the only licensed authority to serve and sell alcoholic beverages on premises; therefore, outside alcoholic beverages are not permitted on the Hotel property. Florida Liquor Law requires all functions serving alcohol to have a bartender present (Hotel guidelines are 75 guests per bartender). All specialty banquet wines must be sold by the case. All wine orders must be received no later than the final guarantee. Additional fees will be assessed for any rush orders.

The Hotel also prohibits the removal of food and beverages from the Hotel premises or functions.



ADD ONS

- DJ Service for Welcome/Sangeet/Garba/Ceremony/Reception
- Mobile Bharaat
- Ceremony/Pithi/Satak DJ Service
- LED Portrait Panels
- Henna Specialist
- Stage larger than hotel-provided (16 x 12)
- Customized Décor Packages

DJ Services:

Single Event: \$5,150.00

- Service from 6:00 PM to 12:00 am
- DJ Controller/Monitor
- 2 wireless microphones
- Sound system for up to 400 guests
- DJ Façade

**Welcome, Sangeet, Garba, Ceremony,
And Reception: (multiple days) \$10,320.00**

Same as Single Event Plus:

- Mobile Bharaat Service with Live DJ
- Wedding Ceremony Service from 9AM to 12PM
- 1 Wireless Lapel mic for Officiate
- 1 Wireless mic
- 2-4 speaker sound system
- Reception DJ Service from 6AM to 12AM
- Professional MC/Host Service

Lighting Packages:

Bronze: \$1,875.00

2 moving head intelligent lights on 8 ft truss
16 wireless RGBAW led up lights

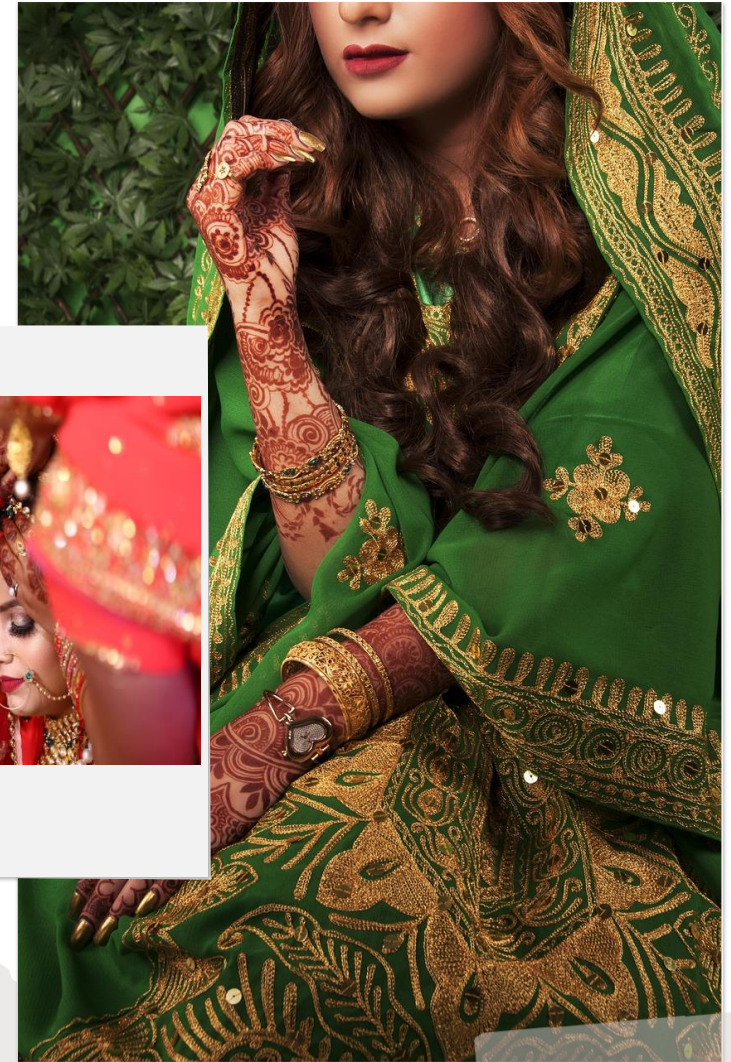
Silver: \$3,125.00

4 moving head intelligent lights on 8 ft truss
32 wireless RGBAW led up lights

Gold: \$4,200.00

6 moving head intelligent lights on 8 ft truss
48 wireless RGBAW led up lights

All packages include On Site Technician



A TREE STARTS WITH A SEED.

Indian Proverb

Giulia Gonzalez | Catering Sales | 407-997-1213 | ggonzalez@wyndhamcelebration.com