



Menu

BOOK



RIWAAZ LUXE EVENTS & CATERERS



Welcome Drinks

- Fresh Lime Water
- Jaljeera
- Shikanji
- Sweet Lassi
- Salted Lassi
- Rose Milk
- Mango Shake
- Cold Coffee
- Fresh Juices
- Soft Drinks
- Mocktail Counter
- Premium Mocktail Bar

Veg Starters

- Paneer Tikka
- Malai Chaap
- Afghani Chaap
- Veg Seekh Kebab
- Hara Bhara Kebab
- Spring Rolls
- Cheese Balls
- Honey Chilli Potato
- Crispy Corn
- Veg Momos
- Veg Manchurian
- Paneer 65

Sweets

- Barfi
- fruit Barfi
- Chocolate Barfi
- Pista Barfi
- Roasted Barfi
- Gulab Jamun
- Rasgule
- Cutles
- Milk cake
- Peda Khoya
- Cham Cham
- Khas Khas roll
- pastries

Non-Veg Starters

- Chicken Tikka
- Afghani Chicken
- Malai Chicken Tikka
- Tandoori Chicken
- Chicken Seekh Kebab
- Chicken Lollipop
- Fish Tikka
- Fish Fry
- Chilli Chicken
- Mutton Seekh Kebab
- Prawns

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Veg Main Course

- Shahi Paneer
- Kadhai Paneer
- Paneer Lababdar
- Dal Makhani
- Dal Tadka
- Mix Veg
- Malai Kofta
- Chole
- Rajma
- Aloo Gobhi
- Jeera Rice
- Veg Biryani
- Butter Naan
- Tandoori Roti
- Missi Roti

Non-Veg Main Course

- Butter Chicken
- Chicken Curry
- Kadhai Chicken
- Chicken Biryani
- Mutton Curry
- Mutton Rogan Josh
- Fish Curry
- Egg Curry

Live Food Stations

- Gol Gappa Counter
- Tikki Chaat
- Papdi Chaat
- Dahi Bhalla
- Raj Kachori
- Chole Kulche
- Amritsari Kulcha
- Pav Bhaji
- Dosa Live Counter
- Uttapam
- Noodles
- Hakka Noodles
- Chowmein
- Fried Rice
- Veg Manchurian
- Momos
- Pasta Live Counter
- Pizza Live Counter
- Burger Counter
- Sandwich Counter
- Wrap Counter
- Kathi Roll
- Maggi Station
- Soup Counter
- Shawarma Counter
- Momos Live Station
- Tandoori Momos
- Live BBQ Counter

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Punjabi Dhaba

- Makki Di Roti
- Sarson Da Saag
- Dal Makhani
- Chole Bhature
- Paneer Bhurji
- Amritsari Kulcha
- Live Tandoor
- Tawa Sabzi
- Lassi

Kids' Corner

- Cotton Candy
- Popcorn
- Chocolate Fountain
- Candy Counter
- Ice Gola
- Slush Station
- French Fries
- Mini Pizza
- Nuggets
- Mini Burgers

Desserts

- Jalebi with Rabri
- Gulab Jamun
- Rasmalai
- Gajar Halwa
- Moong Dal Halwa
- Phirni
- Kheer
- Ice Cream Counter
- Kulfi Counter
- Falooda
- Brownie with Ice Cream
- Donut Counter
- Waffle Counter

Tea & Coffee

- Tea
- Coffee
- Green Tea
- Hot Chocolate
- Kahwa

Fruit Counter

- Seasonal Fruits
- Fruit Chaat
- Dry Fruit Counter

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Dry Snacks

- Roasted Dry Fruits
- Roasted Makhana
- Chips
- Nachos
- Salted Peanuts

Regional Food Counters

- Punjabi Dhaba
- Delhi Street Food
- South Indian
- Gujarati
- Rajasthani
- Chinese
- Italian
- Mexican
- Continental

Wedding Sweets & Gifts

- Dry Fruit Boxes
- Kaju Katli
- Laddu
- Barfi
- Pinni
- Mixed Sweet Boxes
- Return Gifts
- Welcome Hampers

Stalls

- Fruit chat
- Juice
- Shakes
- Bakery



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OUR PROMISE

Quality Is Never Compromised.

Our starting menu is not a compromise on quality.

₹1,000 and ₹1,300 packages are designed to provide excellent food, quality ingredients and a complete catering experience.

The difference in our higher packages is the level of variety, customization, presentation, service style and luxury experience we create for your guests.

Because at Riwaaz Luxe, we believe:

“It’s not just about what is served on the plate — it’s about how the entire experience is remembered.”



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🌸 IMPORTANT INFORMATION

Starting Price:

Vegetarian — ₹1,000/person onwards

Non-Vegetarian — ₹1,300/person onwards

Final pricing may vary depending on:

- Quality and type of crockery selected
- Buffet counters and counter styling
- Serving dungas / serving equipment
- Premium ingredients
- Number and type of speciality stalls
- Live counters
- Menu customization
- Event scale and guest count
- Luxury presentation and serving concepts

Live stalls, speciality counters, mocktail/cocktail counters and other add-ons are not included in the starting plate price unless specifically mentioned in the final quotation.

Every Menu Can Be Customized.

Riwaaz Luxe Events & Caterers
Curating Food. Creating Experiences.
Celebrating Moments.