



SANDOS WEDDINGS

Sandos Hotels & Resort is the perfect location for your **South Asian Destination Wedding.**

Our team of professionals will make sure your wedding is a memorable event for you and your guests.

Wedding services available:

- ♥ Sangeet / Garba
- ♥ Luxury car rental for Baraat
- ♥ Authentic Indian Mandap and décor options
- ♥ Mehndi party
- ♥ Indian menu options
- ♥ And much more



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sandosweddings.com

INDIAN EVENT AND DECOR OPTIONS:

SANGEET/GARBA*	FROM USD 5,000
MEHNDI PARTY**	FROM USD 2,000
PRIVATE LUNCH OR DINNER (PER PERSON)	FROM USD 60
PRIVATE COCKTAIL HOUR WITH APPETIZERS (PER PERSON)	FROM USD 40
MODERN BRIDAL MEHNDI ART (ARMS & LEGS)	FROM USD 370
MODERN MEHNDI ARTIST (2HRS)	FROM USD 600

* Based on 50 people (3 hr private dinner, stage, DJ & lights)

** Based on 20 people (2 hr cocktail party with appetizers, modern mehndi art for bride and guests)

FLOWER GARLAND FOR JAI MALA CEREMONY	FROM USD 90
LUXURY CAR RENTAL FOR BARAAT DOLI	FROM USD 370 USD 215
AUTHENTIC INDIAN MANDAP OPTIONS CEREMONY LOUNGE	FROM USD 1,500 FROM USD 860
ALTAR FOR SACRED FIRE	USD 72
COLORED PILLOWS (PER PIECE)	USD 8
STATUES (PER PIECE)	FROM USD 45

Please request a personalized quote from our team.

Terms & conditions apply. Prices are subject to change without prior notice.

MENU OPTIONS

Buffet style



♥ Appetizers

- Chicken & Potato Samosas (Filled pastry)
- Vegetable Pakora (Vegetables fried in tasty batter)
- Paneer Tikka (Marinated and grilled cheese brochette)
- Kale Chane Ka Kebab (Kebab made of chickpeas, rice and spices)

♥ Soup

- Chicken Shorba (Chicken soup)
- Dal Shorba (Lentil soup)
- Green Pea Soup

♥ Entrées

- Chicken Tikka Masala (Marinated and baked chicken with spicy sauce)
- Shrimp Khorma (Shrimp braised in a spiced sauce of yogurt, cream and seed paste)
- Fish Koliwada (Fried fish)
- Lamb Rogan Josh (Lamb in a sauce of onions, yogurt and aromatic spices)
- Vegetables in Tomato Curry
- Dal Makhani (Lentils in creamy gravy)
- Naan bread: Natural, Cilantro, Chili, Cheese
- Sadha Chawal (Basmati Rice)
- Peas Pulao (Rice with Peas)
- Biryani (Spicy rice)

♥ Dessert

- Gajar Halwa (Carrot pudding)
- Gulab Jamun (Deep fried dumplings soaked in light sugary syrup)
- Rice Kheer (Rice pudding)
- Fruit Kheer (Seasonal fruit in a creamy sauce)
- Shahi Tukda (Indian bread pudding)