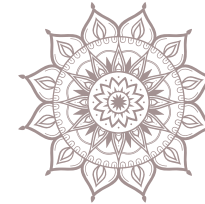




The Menu

Carefully Crafted, Thoughtfully Served



145/3, Orayana Events & Getaways, Opp. Manjula Palace, Nandur Naka, Sambhaji Nagar Road, Nashik



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Who We Are

Orayana is a sanctuary where nature, comfort, and celebration exist in harmony. Spread across three acres of lush greenery, Orayana is more than a venue — it's a thoughtfully curated destination designed for life's most meaningful moments. Every event here carries our signature blend of warmth, care, and quiet luxury.

What We Do

At Orayana, we believe every celebration deserves to feel effortless.

From Staycations at our luxurious Villa to Grand Celebrations in our event venues, we offer a complete event experience under one banner — venue, event management, catering, and décor — all seamlessly handled by our in-house team. This one-stop solution saves you the hassle of coordinating with multiple vendors, ensuring every element flows in perfect harmony.

The name Orayana itself means “Aura of a Journey,” reflecting our belief that every celebration carries its own unique energy — an aura shaped by people, place, and emotion. Our role is to nurture that aura — through thoughtful design, warm hospitality, and food that speaks the language of authenticity.

Why Choose Us

Because at Orayana, we make luxury feel personal.

We manage every detail with sincerity and precision, so you can simply arrive and experience your celebration as a guest of your own event. Our promise is simple: exceptional taste, seamless service, and an atmosphere that lingers in memory long after the day is done. With Orayana, you're not just hosting an event — you're creating an experience.



Aura of your Journey Through Taste

Four signature experiences, each a story of flavor and soul.

1. Authentic Maharashtrian,

A tribute to Maharashtra's rich culinary heritage — comfort served with authenticity. Traditional, soulful, and rooted in regional flavor.

- Green Salad – 1
- Mocktail – 1
- Maharashtrian Gravy Sabzi – 1
- Maharashtrian Dry Sabzi – 1
- Maharashtrian Breads – 2
- Dal – 1
- Rice – 1
- Mithai – 2

2. Classic Package,

Everyday favourites — comforting, balanced, timeless. Simple, satisfying and versatile — ideal for elegant yet homely gatherings.

- Salad – 1
- Welcome Drink – 1
- Gravy Sabzi – 1
- Dry Sabzi – 1
- Breads – 2
- Dal – 1
- Rice – 1
- Mithai – 1
- Special Dessert (choose any 1): Milk-Based or Pure Ghee Halwa

Please note that all packages include Papad of choice & 200ml Water Bottles

Aura of your Journey Through Taste

Four signature experiences, each a story of flavor and soul.

3. Premium,

An elevated dining experience with added variety and handcrafted starters.

- Salad – 1
- Soup – 1
- Signature Mocktail – 1
- Appetizer – 2
- Gravy Sabzi – 2
- Dry Sabzi – 1
- Breads – 2
- Dal – 1
- Rice – 1
- Mithai – 1
- Ice Cream – 1
- Special Dessert (choose any 1): Milk Dessert or Pure Ghee Halwa

4. Signature,

An elevated dining experience with added variety and handcrafted starters.

- Salad – 1
- Soups – 2
- Signature Mocktail – 2
- Appetizer – 2
- Chaat Counter – 3
- Gravy Sabzis – 2
- Dry Sabzis – 2
- Breads – 3
- Dal – 1
- Rice – 1
- Mithai – 1
- Ice Cream – 1
- Special Desserts (choose any 2): Milk Dessert & Pure Ghee Halwa

Please note that all packages include Papad of choice & 200ml Water Bottles

Breakfast Menu

For the Authentic Maharashtrian package, any two breakfast items are available at ₹250 per person; for the Classic, Premium, and Signature packages, two breakfast items are complimentary for up to 100 guests.

Maharashtrian Specialties

Poha
Upma
Sabudana Khichdi
Sabudana Wada
Batata Wada Rassa with Pav
Misal Pav
Thalipith
Kanda Poha
Sheera

Light, Continental & Accompaniments

Rawa Dhokla
Thepla
Potato Pattice
French Fries
Potato Wafers / Banana Chips
Bread Butter Jam
Fresh Fruits (Seasonal) (2 Fruits)
Cornflakes with Hot / Cold Milk
Vegetable Sandwich

South Indian Delights

Idli Sambhar with Coconut Chutney
Medu Vada Sambhar with Chutney
Plain / Butter / Cheese / Masala / Cheese-
Masala Dosa
Plain / Masala / Butter-Masala / Cheese-
Masala Rawa Dosa
Onion / Tomato / Cheese-Onion Uttappa
Mini Idli with Ghee & Podi
Pongal
Lemon Rice

North Indian Specials

Puri Bhaji
Chole Puri
Aloo / Gobi / Paneer / Mix-Veg Paratha
Stuffed Kulcha (Mixed Vegetable)
Paneer Bhurji with Paav
Halwa Puri

Authentic Maharashtrian Menu



पारंपारिक स्वागत पेय

Traditional Welcome Drinks

- पन्हा (Raw Mango Panna)
- कोकम सरबत (Kokum Sherbet)
- मोसंबी रस (Mosambi Juice)
- संत्रीचा रस (Orange Juice)
- लिंबू सरबत (Limbu Sharbat)
- खस सरबत (Khus Sharbat)
- बेल सरबत (Bael Fruit Sherbet)
- ताक (Spiced Buttermilk)

रस्सेदार आमट्या आणि भाज्या

Traditional Maharashtrian Gravies & Curries

- भरली दोडकी (Bharli Dodki)
- मटकी आमटी (Matki Amti)
- वांग्याची भाजी रस्सा (Vangyachi Bhaji Rassa)
- आळूची पातळ भाजी (Aluchi Patal Bhaji)
- कांदा-बटाटा रस्सा (Kanda Batata Rassa)
- डाळीची आमटी (Daalichi Amti)
- चिंच-गुळ आमटी (Chinch-Gul Amti)
- कडधान्य रस्सा भाजी (Kadhanya Rassa Bhaji)
- मेथी-बटाटा रस्सा (Methi Batata Rassa)
- काळ्या वाटण्याची आमटी (Kaalya Watanyachi Amti)
- मूग आमटी (Moog Amti)
- दुधी भोपळ्याची रस्सा भाजी (Dudhi Bhoplyachi Rassa Bhaji)

सुख्या भाज्या

Traditional Dry Sabzis

- कोबीची भाजी (Kobichi Bhaji)
- तोंडली-बटाटा भाजी (Tondli Batata Bhaji)
- दुधी भोपळ्याची भाजी (Dudhi Bhoplyachi Bhaji)
- मूग / मटकी अंकुरित भाजी (Moog Ankurit Bhaji)
- चवळीची सुक्की भाजी (Chawlichi Sukki Bhaji)
- पालक-बटाटा भाजी (Palak Batata Bhaji)
- दोडक्याची सुक्की भाजी (Dodkyachi Sukki Bhaji)
- फुलकोबी-बटाटा भाजी (Phulkobi Batata Bhaji)
- लाल भोपळ्याची भाजी (Bhoplyachi Bhaji)
- कोथिंबीर-वड्याची भाजी (Kothimbir Vadyachi Bhaji)
- पिठलं (Pithla Zunka Style)
- कारल्याची भाजी (Karlyachi Bhaji)



Authentic Maharashtrian Menu

पारंपारिक भाकरी आणि पोळ्या

Traditional Breads & Polis

फुलका (Phulka)
चपाती (Chapati)
ज्वारी / बाजरी / तांदुळाची भाकरी (Jwari Bhakari)
साधी / मसाला / पालक पुरी (Saadhi Puri)
भाकर पराठा (Bhakar Parotha)
पुरणपोळी (Puran Poli)
गुळपोळी (Jaggery Stuffed Sweet Poli)

डाळ आणि वरण

Traditional Lentil Preparations

दाल तडका (Daal Tadka)
दाल फ्राय (Daal Fry)
गुजराती कढी (Gujarati Kadhi)
महाराष्ट्रीयन कढी (Maharashtrian Kadhi)
फोडणीचं वरण (Phodniche Varan)
साधं वरण (Sadh Varan / Plain Varan)
डाळ-पालक आमटी (Dal-Palak Amti)
मसूर डाळ फ्राय (Masoor Dal Fry)

भाताचे प्रकार

Traditional Rice Varieties

शिजवलेला भात (Steamed Rice)
जीर्याचा भात (Jeera Rice)
वेज तवा पुलाव (Veg Tawa Pulao)
मसाले भात (Masale Bhaat)
कांदा भात (Kanda Bhaat)
लेमन भात (Limbu Bhaat / Lemon Rice)
कोथिंबीर भात (Kothimbir Bhaat)
भाज्यांचा भात (Vegetable Rice)

पारंपारिक मिठाई

Traditional Indian Sweets

- गुलाब जामुन (Gulab Jamun)
- जलेबी (Jalebi)
- मोतीचूर लाडू (Motichur Laddu)
- नारळाची बर्फी (Coconut Barfi)
- मावा बर्फी (Mava Barfi)
- बालूशाही (Balushahi)
- आंब्याची बर्फी (Mango Barfi)
- घेवर (Ghevar).
- ड्राय फ्रूट लाडू (Dry Fruit Laddu)

The Menu

Welcome Drinks, Salads & Appetisers

Signature Mocktail & Juices,

An inviting assortment of chilled welcome drinks

- Aam Panna Juice
- Orange Juice
- Sweet Lime Juice
- Kokum Sarbat
- Mattha
- Kiwi Cooler
- Orange Blossom
- Pineapple Lagoon
- Blue Lagoon
- Mix Fruit Punch
- Pineapple Punch
- Coconut Punch
- Watermelon Punch
- Virgin Mojito

Salads

A refreshing selection of classic Indian and continental salads

- Green Salad
- Russian Salad
- Mix Fruit Salad
- Pineapple Salad
- Sprout Salad
- Watermelon Salad
- Aloo Chaat Salad
- Chickpeas Salad
- Vegetable Raita
- Pineapple Raita

Paneer Ka Khazana,

Creamy, flavorful, and always a guest favorite

- Paneer Samosa
- Paneer Tikki
- Paneer Satay
- Paneer Lifafa
- Achari Paneer Tikka
- Paneer Tikka
- Malai Paneer Tikka
- Paneer Seekh Kebab
- Paneer Shashlik
- Tandoori Stuffed Pockets

Vegetable, Cheese & Traditional

Crisp, flavorful, and light

- Veg Cutlet
- Palak Roll
- Cheese Corn Ball
- Cocktail Samosa
- Mini Batata Samosa
- Cheese Corn Tikki
- Hara-Bhara Kebab
- Seekh Kebab
- Moong Bhaji
- Veg Manchurian Dry
- Crispy Corn
- Stuffed Mushroom
- Dahi Ke Kebab
- Veg Galouti Kebab

The Menu

Gravy Sabzi- Classics

Signature Paneer Gravies

The most popular and indulgent options
— perfect for weddings

- Paneer Makhanwala
- Paneer Tikka Masala
- Paneer Lababdar
- Paneer Pasanda
- Badami Paneer
- Paneer Do Pyaza
- Paneer Kaali Mirch
- Lachhedar Paneer Masala

Kofta Specialties

Dumplings in rich gravies — luxurious
and ideal for premium spreads.

- Shahi Malai Kofta
- Amritsari Kofta
- Kashmiri Kofta
- Mughlai Malai Kofta
- Nargisi Kofta
- Malai Veg Kofta

Vegetable & Legume Delights

A hearty collection of traditional and modern
vegetarian gravies.

- Rajma Masala
- Amritsari Chole
- Dum Aloo Kashmiri
- Aloo Mutter
- Aloo Gobi Masala
- Dum Aloo Banarasi
- Subz Rogan Josh
- Navratan Korma
- Veg Makhanwala
- Veg Handi
- Veg Jalfrezi
- Methi Malai Mutter
- Kaju Curry
- Bhindi Masala Gravy

The Menu

Gravy Sabzi - Regional Specials

Marwadi / Rajasthani Specials

Spiced with tradition — curd, besan, and red chilli form the base of these robust dishes.

- Gatte Ki Sabzi
- Ker Sangri
- Sev Tamatar
- Marwadi Paneer Masala
- Rajasthani Kadhi Pakoda
- Aloo Pyaz Ki Sabzi

Gujarati Favourites

Mild yet flavourful, these dishes bring a comforting balance to rich buffets.

- Undhiyu
- Bharela Ringan Batata
- Doodhi Chana Dal Curry
- Methi Mutter Malai
- Gujarati Kadhi
- Tamatar Sev Shaak

South Indian & Sindhi Favourites

Authentic Southern & Sindhi Flavours

South Indian Delicates

Vegetable Chettinad
Paneer Chettinad
Veg Kurma
Mushroom Pepper Curry
Drumstick Sambar
Avial

Sindhi Favourites

Sai Bhaji
Sindhi Kadhi
Aloo Tuk with Gravy
Bhindi Basar
Sindhi Tinda Masala
Bhugal Aloo Tamatar

The Menu

Dry Sabzi & Breads

Aloo & Tawa Specialties

A vibrant mix of homely dry sabzis and rich tawa-style preparations.

- Aloo Palak
- Jeera Aloo
- Lasooni Aloo
- Aloo Methi
- Sukha Aloo Masala
- Palak Corn
- Tawa Mix Veg
- Veg Bhuna
- Veg Zafrani
- Mehfil-e-Tawa Subzi
- Veg Tawa Masala
- Veg Kadai (semi-dry)

Vegetable & Regional Favourites

Vibrant, aromatic, and restaurant-style.

- Corn Shimla
- Navratan Korma
- Baby Corn Pepper Fry
- Corn Masala Dry
- Capsicum Masala
- Bhendi Fry
- Lasooni Methi
- Flower Batata Vatana
- Tomato Chutney
- Bhendi Do Pyaza
- Baingan Masala
- Tindora Fry

Indian Breads & Regional Rotis

A wholesome assortment of traditional and tandoor-baked breads

- Plain Tandoori Roti
- Butter Tandoori Roti
- Butter Naan
- Garlic Naan
- Butter Kulcha
- Garlic Kulcha
- Laccha Paratha
- Trikoni Paratha
- Phulka
- Chapati
- Jwari Bhakari
- Bajri Bhakari
- Rice Bhakari
- Saadhi Puri
- Masala Puri
- Palak Puri
- Puranpoli

The Menu

Daal & Rice

Daal & Kadhi Specialties

A soulful mix of lentil-based curries
and regional kadhis

Butter Daal Tadka
Daal Fry
Daal Makhani
Khatti Mitthi Daal
Moong Daal
Maharashtrian Kadhi
Gujarati Kadhi
Punjabi Pakoda Kadhi
Sambhar
Rassam
Panchmel Daal
Chilka Moong Daal
Trevti Daal
Palak Daal
Lasooni Daal

Rice, Pulao & Biryani

A fragrant collection of traditional rice
preparations.

Steamed Rice
Jeera Rice
Coconut Rice
Curd Rice
Lemon Rice
Butter Daal Khichada
Veg Tawa Pulaav
Kashmiri Pulaav
Green Peas Pulaav
Paneer Biryani
Mughlai Biryani
Hyderabadi Dum Biryani
Veg Dum Biryani
Masala Khichdi

The Menu

Sweets & Special Desserts

Traditional Mithai Selection

A rich assortment of classic Indian sweets

- Jalebi
- Gulaab Jamun
- Dry Gulaab Jamun
- Bikaneri Gulaab Jamun
- Balushai
- Shahi Tukda
- Mango Barfi
- Mawa Barfi
- Coconut Barfi
- Motichur
- Dry Fruit Laddu
- Rasgulla
- Kesar Pista Rajbhog
- Malpua

Signature Milk Delicacies

A curated collection of rich, slow-cooked milk sweets

- Rice Kheer
- Dalia Kheer
- Kesar Pista Basundi
- Angoor Basundi
- Fresh-Fruit Basundi
- Litchi Basundi (S)
- Mango Srikhanda
- Elaichi Srikhanda
- Laccha Rabadi
- Kesar Rabadi
- Mix-Fruit Rabadi
- Dry-Fruit Rabadi
- Anjeer Rabadi
- Sitaphal Rabadi
- Strawberry Rabadi (S)
- Jalebi - Rabadi
- Rabadi - Malpua
- Angoor Rasmalai

Pure Ghee Halwa Specialties

A decadent range of traditional Indian halwas

- Anjeer-Akrod Halwa
- Pista Halwa
- Badam Halwa
- Dry Fruit Halwa
- Chikku Halwa (Seasonal)
- Pineapple Halwa
- Mix Fruits Halwa
- Kaju Coconut Halwa
- Mawa Halwa
- Moong Daal Halwa

Ice-Cream & Kulfi

A decadent range of traditional Indian halwas

- Chocolate Ice-Cream
- Vanilla Ice-Cream
- Butterscotch Ice-Cream
- Strawberry Ice-Cream
- Kesar Ice-Cream
- Pista Ice-Cream
- Kesar Kulfi
- Malai Kulfi
- Pista Kulfi
- Dry Fruit Kulfi

Live Counters

Continental Counter

(Any Three) - ₹450.00/-

Starters/Appetizers

- Cheese Garlic Bread
- Herb-Crusted Potato Wedges
- Stuffed Bellpeper
- Stuffed Mushroom
- Veg Croquettes
- Mini Quiches
- Mini Vol-au-Vents

Live Pasta

- Choose Pasta:
- Penne/Spaghetti/Fussili

Choose Sauce

- Alfredo (White Sauce)
- Arrabbiata (Red Sauce)
- Mix Sauce
- Basil Pesto

Live Pizza

- Veg Cheese Pizza
- Perri Perri Pizza
- BBQ Paneer Pizza
- Tandoori Paneer Pizza
- Perri Perri Paneer Pizza
- Margherita Pizza

Chinese Counter

(Any Two - ₹180/Any Three - ₹240)

Starters

Veg Spring Roll
Paneer Chilli (Dry)
Gobi Manchurian (Dry)
Cripy Corn Chilli Pepper
Veg Lollipop
Veg Crispy
Baby Corn Manchurian
Paneer 65

Main Course

Veg Manchurian Gravy
Paneer Chilli Gravy
Gobi Manchurian Gravy
Veg Fried Rice
Paneer Fried Rice
Schzwan Fried Rice
Veg Hakka Noodles
Schezwan Noodles

Chaat Counter

(Any Three - ₹150/-)

Paani Puri
Shev Puri
Dahi Puri
Paapdi-Chaat
Kachori-Chaat
Punjabi Chana-Chaat

Samosa Chaat
Aloo Tikki Chaat
Bhel Puri
Mumbai Bhel
Tokri Chaat
Peanut Bhel
Ragada Pattice

Live Counters

Barf ka Gola

(Any Three) - ₹100.00/-

- Kala Khatta
- Vanilla
- Mango
- Rose
- Pineapple
- Red Cherry
- Orange
- Chocolate

Pav Bhaji Counter

(Any One) - ₹120.00/-

- Butter Pav Bhaji
- Cheese Pav Bhaji
- Butter Pav Bhaji
- Jain Pav Bhaji

South Indian Counter

(Any Two) - ₹150.00/-

- Loni (Butter) Dosa
- Masala Dosa
- Spring Dosa
- Rawa Dosa
- Mysore Dosa
- Cheese Dosa
- Paneer Dosa
- Schezwan Dosa
- Plain Uttapam
- Cheese Uttapam
- Masala Uttapam
- Onion Uttapam
- Tomato Uttapam
- Onion Tomato Uttappam
- Perri Perri Uttapam
- Loni (Butter) Uttapam

Ice Cream Counter

(Any Two) - ₹120.00/-

- Chocolate
- Vanilla
- Pineapple
- Strawberry
- Kesar
- Pista
- Kesar Kulfi
- Malai Kulfi
- Pista Kulfi
- Dry Fruit Kulfi

Continental Menu

Starters/Appetisers (Any One)

- Cheese Garlic Bread
- Bruschetta Platter
- Potato Wedges
- Stuffed Bell Peppers
- Veg Croquettes
- Grilled Cottage Cheese Skewers
- Zucchini Fritters
- Mini Vol-au-Vents
- Mini Quiches

Soups (Any One)

- Cream Of Mushroom Soup
- Cream Of Broccoli Soup
- Roasted Tomato Basil Soup
- Minestrone Soup (Vegetarian)
- Sweet Corn & Asparagus Soup

Main Course (Any One)

- Veg Au Gratin
- Baked Macaroni With Cheese
- Grilled Panner W. Peppers or BBQ Sauce
- Veg Steak
- Lasagna
- Stuffed Zucchini W. Herbed Rice
- Stuffed Bell Peppers With Herbed Rice
- Mushroom Stroganoff
- Vegetable Stroganoff
- Spinach & Corn Casserole
- Vegetable Shepherd's Pie
- Garlic Butter Herbed Rice
- Sauteed Vegetable In Olive Oil & Herbs

Continental Menu

Live Pasta Counter (Any One)

Choose Pasta

Penne/Fusilli/Spaghetti

Choose Sauce

White (Alfredo)/Red/Mix Basil Pesto

Toppings

Bell Peppers, Mushrooms, Olives,
Corn, Baby Spinach, Zucchini,
Broccoli, Cheese

Salads (Any One)

- Greek Salad (Veg)
- Caesar Salad
- Pasta Salad
- Coleslaw
- Russian Salad
- Couscous & Grilled Veg Salad
- Watermelon & Feta Salad
- Garden Green Salad With Vinaigrette

Desserts (Any One)

Chocolate Mousse

Tiramisu (Eggless Version)

Fruit Tart

Brownie With Ice Cream

Cheesecake (Eggless)

Fresh Fruit Custard

Panna Cotta (Veg Gelatin Version)

Eclairs Or Mini Pastries

Salted Caramel Pie

Clafoutis

Baked Figs with Honey & Mascarpone



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