



ESTD. 2012

Top Class Quality Food, at Affordable Prices

Wedding Booklet

Celebrating Purity, Tradition & Togetherness





ESTD. 2012

About RR Kitchens

RR Kitchens – Crafting Culinary & Wedding Experiences Since 2012.

At **RR Kitchens**, we don't just serve food – we create memories and magic. Since 2012, our passion for tradition, flavor, and excellence has shaped every plate and celebration we touch. As a proudly owner-operated enterprise, we've had the honor of being part of countless kalyanams (weddings) – sacred unions where families come together to celebrate love, culture, and togetherness.

We offer full-service wedding solutions – from the first welcome to the final sammandhi mariyadhai – tailored for modern families seeking both tradition and ease. Our culinary offerings span viratham to kattusadam, with personalized elai sappadu and regional buffets that reflect your roots.

Beyond the feast, we provide seer bakshanam, kolam design, mangalavathyam ensembles, Purohit coordination, and ceremonial essentials – all with care and cultural sensitivity. Join the hundreds of families who have trusted **RR Kitchens** to bring their wedding visions to life with grace, flavour, and absolute care.

With **RR Kitchens**, your wedding isn't just catered – it's curated. Let us handle the details, while you celebrate what truly matters.



Mr. Ramanna Ramani

Mr. Ramanna Ramani has been in the food business for four decades.



Mr. Rajesh Ramani

Mr. Rajesh has a Corporate experience of over 18 years in leading organizations like Kotak Mahindra & HSBC.



Mrs. Anuradha Rajesh

Mrs. Anu is a passionate curator and a food expert who loves cooking and creating great experiences through flavour and finesse.

Stay Connected



+91 98411 56665



rajesh.ramani@rrkitchens.in

Elevating Culinary Experiences Since 2012.



ESTD. 2012

Wedding Rituals

Viratham

A custom which takes place before the wedding day. This is done in the early hours of the day. In this custom a sacred yellow thread is tied to the wrists of bride and groom. Later nine varieties of grains are sprayed on the bride and groom to bless them with prosperity. At the end "Aarti" is performed.



Mapillai Azhaippu

The groom is taken out on a procession in a vintage car along with his family and friends.. He is also taken to a temple nearby the wedding hall where the groom is presented with new clothes.

Nichayartham (Engagement)

The bride's family gifts the groom with new clothes along with Tamboolam plate. The bride's brother later garlands the groom. Later, a sugar candy is given to all guests. An 'Aarti' is performed.

Kasi Yatra

The groom is given the traditional "Panchakatcham". He holds an umbrella, walking stick and a piece of cloth tied around his neck to renounce worldly pleasures and go for Kasi Yatra. As he steps out, the father of bride stops him and asks him not to renounce the worldly pleasures and reasons with him the superiorities of family life. The groom accepts and returns to the mandapam to get married. The umbrella remains with the groom to remind of his promise.

Stay Connected



&



RRKITCHENS



WWW.RRKITCHENS.IN

Top Class Quality Food, at Affordable Prices.



ESTD. 2012

Wedding Rituals

Maalai Maatral

This is a really enjoyable event in a Brahmin marriage. This is a custom where garlands are exchanged between the bride and groom. The bride and groom are lifted on their shoulders by their maternal uncles to signify maternal support to their families. Both sides try to dodge the attempt of garlanding each other, which makes it exciting to watch.

Oonjal

The couple are later made to sit on the Oonjal (swing). The oscillating motion in the swing denotes that the couple should stay united in the ups and downs in their lives.



Sowing Palligai Seeds

This is done to invoke the blessings of the “Ashtadikpalakas” (lords of eight directions) for a healthy life and beget good children.

Other important customs observed in a Brahmin marriage are:

Kannika Dhanam, Kankana Dhaaranam, Mangalyadharanam, Saptapadi, Paladhanam, Pradhana Homam, Sighting the Arundhati and Dhruva star, Laaja Homam, Nalangu, Jayadhi Homam, Pravesa Homam, Sesa Homam, Thamboola Charvanam, Mangala aarti, Shanthi Muhurtham, Wedding Reception and Kattu Saatham.

Stay Connected



+91 98411 56665



rajesh.ramani@rrkitchens.in

Elevating Culinary Experiences Since 2012.



ESTD. 2012

Wedding Arrangements

Kolam, Flowers (All Occasions)

Welcoming families of bridegroom and bride

Beverages and Juice Counters

High class sit-down food services

Buffet Service [Snacks and Dinner] if required

Mangalavathyam

Photography / Video (Live Streaming on request)

Vaitheega Materials, Viratham Materials

Nichayathartha Trays & Basket

Bride / Groom Dress Design & Accessories

Make Over / Hairstyle

Service Apartments / Hotels for Accomodation

Janavasam Vintage Car (on request)

Vegetable Carving (on request)

Doll decoration display (on request)

Music [Light or Carnatic or Instrumental]

Tamboolam Bags / Return gifts

Kasi Yatra Kit and Patcha Pidi Requirements

Bride and Groom Seer Bakshanam (Display & Distribution)

Angumani / Sirappu Materials

Mapillai Kit, Guest Room Kit

(Not Covered / Handled By RR Kitchens) 1. Gas 2. Mandapam Decoration
3. Patcha Pidi Vessels 4. Foot Wear 5. Any Others

Stay Connected



&



RRKITCHENS



WWW.RRKITCHENS.IN

Top Class Quality Food, at Affordable Prices.



ESTD. 2012

Programme Schedule

Occasion

Day 1

Viratham Breakfast
Nichayathartham Lunch
Evening Snacks
Grand Reception Dinner

Day 3

Brunch
Kattu Sadha Koodai

Day 2

Muhurtham Breakfast
Muhurtham Lunch
Nalangu Snacks
Evening Dinner

Coffee Counter
(All Three Days)

Juice Counter
(All Two Days)

Stay Connected



+91 98411 56665



rajesh.ramani@rrkitchens.in

Elevating Culinary Experiences Since 2012.



ESTD. 2012

Viratham Breakfast & Lunch

Breakfast – [7:00 am till 09:30 am]

Kasi Halwa / Ashoka Halwa / Wheat Halwa / Carrot Halwa

Idli

Vada / Medu Bonda

Rava Pongal / Ghee pongal / Rava Kichadi

Ghee Roast (Optional)

Sambar

Coconut Chutney

Tomato Chutney

Idli Milagai Podi

Water Bottle

Coffee (In Counter)

Lunch – [12:00 noon onwards]

Badam Kheer / Paruppu Vella Payasam / Aval Payasam / Pal Ada Pradhaman

Mini Badushah / Ghee Mysurpak / Choc Burfi / Mini Jangri

Vazhapoo Vada / Veg Vada / Keerai Vada

Pine Apple Sweet Pachadi

Cucumber Curd Pachadi

Carrot Kosmalli

Tamarind Rice / Manga Malli Rice / Coconut Rice / Pudina Rice / Lemon Rice

White Rice

Dal & Ghee

Vendakka Sambar

Tomato Rasam / Pine Apple Rasam / Mysore Rasam

Curd

Kalyana Poosani Mor Kuzumbu / Vatha Kuzumbu

Vazhakai Fry Podi Curry

Avarakkai Curry / Cabbage Peas Curry / National Curry / Beans Curry

Chow Chow Kootu / Mixed Veg Kootu

Appalam

Omapodi Villa Vadam

Maavadu

Narthanga Pickles / Kadarunga Pickles / Lime Pickles

Vethalai Pakku

Water Bottle

Stay Connected



&



RRKITCHENS



WWW.RRKITCHENS.IN

Top Class Quality Food, at Affordable Prices.



ESTD. 2012

Evening Snacks & Grand Reception Dinner

Snacks – [3:30 pm till 05:00 pm]

Chum Chum / Rasamalai / Basundhi / Makhan Peda / Rasagulla
Pani Puri & Dahi Puri
Thenga Manga Pattani Sundal / Ground Nut Sundal
Mysore Bonda / Potato Bonda / Variety Bajji
Coconut Chutney
Water Bottle
Coffee (In Counter)

Reception Dinner – [07:00 pm onwards]

Elaneer Payasam / Strawberry Rasamalai / Angoor Basundhi / Badam Kheer
Kaju Katli / Badam Katli / Pista Roll / Malpua Roll / Motipak
Baby Corn Pepper Fry / Paneer Fingers / Corn Cheese Balls / Spring Roll
Rasa Vada/ Masala Vada / Gobi 65 / Mini Samosa
Phulka / Palak Poori / Romali Roti
Paneer Makhani / Dal Fry / Malai Kofta
Idiyappam / Podi & Karuveppilai Podi Idli
Stew / Kara Chutney
Veg Biryani / Veg Pulao / Veg Fried Rice / Peas Pulao
Onion Cucumber Raita
Bisibela Bath / Vatha Kuzumbu Rice
Potato Onion Curry
Mixed Rasam Rice
Cabbage Peas Curry / National Curry
Curd Rice
Cut Mango Pickles
Mor Milagai
Appalam
Kuchi Vadam
Water Bottle

Dessert Counter

Choice of Ice Cream
Cut Fruits (Optional)
Live Beeda

Stay Connected



+91 98411 56665



rajesh.ramani@rrkitchens.in

Elevating Culinary Experiences Since 2012.



ESTD. 2012

Muhurtham Breakfast & Lunch

Breakfast – [7:00 am till 09:30 am]

Badam Halwa / Kasi Halwa / Wheat Halwa / Ashoka Halwa
Mini Sambar Idli
Medu Vada
Ghee Pongal
Kotsthu
Poori
Masala
Veg Podi Uthappam (Optional)
Coconut Chutney
Tomato Chutney
Pudhina Malli Chutney
Water Bottle
Coffee (In Counter)

Lunch – [11:00 noon onwards]

* food service timing may differ as per muhurtham

Milk Payasam / Pal Ada Pradhama / Paruppu Pradhama
Mini Jangri / Paruppu Boli
Curd Vada
Mixed Fruit Sweet Pachadi
Pomegranate Curd Pachadi
Sweet Corn Kosmalli
Tamarind Rice
White Rice
Dal & Ghee
Mixed Veg Arachu Vitta Sambar
Mysore Rasam
Curd
Manathangali Vatha Kuzumbu / Mor Kuzumbu
Potato Peas Curry
Beans / Capsicum / Bell Pepper Paruppu Usili
Aviyal
Papadam
Jevvarisi Vadam / Senai Square Chips
Puli Inji
Narthala Podi / Manga Thokku
Water Bottle
Vethalai Pakku

Dessert Counter

Pot Kulfi
Beeda

Stay Connected



&



RRKITCHENS



WWW.RRKITCHENS.IN

Top Class Quality Food, at Affordable Prices.



ESTD. 2012

Snacks & Evening Dinner

Nalangu Snacks – [3:30 pm till 05:00 pm]

Mini Jangri / Chocolate Burfi / Badam Mysurpak

Potato Bonda / Variety Bajji

Pudhina Chutney

Coffee (In Counter)

Dinner – [07:00 pm onwards]

Aval Payasam / Semiya Payasam

Mini Badhushah / Mini Jangri / Carrot Mysurpak

Javvarisi Vada

Capsicum Curd Pachadi

White Rice

Dal & Ghee

Small Onion Drumstick Sambar

Lime Rasam

Curd

Sepankizangu Pirattal Curry

Cabbage Peas Curry

Mixed Veg Kootu

Appalam

Potato Chips

Thali Vadam

Pickles

Water Bottle

Stay Connected



+91 98411 56665



rajesh.ramani@rrkitchens.in

Elevating Culinary Experiences Since 2012.



ESTD. 2012

Kattu Sadha Koodai

Brunch – [9:30am onwards]

Carrot Kheer / Badam Kheer
Dry Fruit Milk Burfi / Makhan Peda
Curd Bonda
Boondi Curd Pachadi
White Rice
Paruppu Podi, Ghee
Milagu Kuzumbu
Jeera Rasam
Beans Thoran
Poosani Poricha Kootu
Curd Rice
Appalam
Paruppu Thogayal
Mor Milagai
Vethalai Pakku
Water Bottle

Kattu Sadha Koodai – [9:30am onwards]

(In Container Boxes)

Mini Ladoo
Podi Idli
Tamarind Rice
Curd Rice
Vadam
Mor Milagai
Pickles

Stay Connected



&



RRKITCHENS



WWW.RRKITCHENS.IN

Top Class Quality Food, at Affordable Prices.



ESTD. 2012

Seer Bakshanam

Bride Side

Big Laddo (150 Gms)
Mysurpak (150 Gms)
Athirsam (Big)
7 Line Murukku
7 Line Muthucharam

Distribution Seer
(Laddu, Athirsam, Murukku)

(Numbers As Per Requirements)

Mapillai Kit

(Branded)

Shaving Set
Perfume
Powder
Soap
Paste
Brush
Shampoo
Mirror
Comb
Coconut Oil

Groom Side

Big Laddo (150 Gms)
Mysurpak (150 Gms)
Athirsam (Big)
7 Line Murukku
7 Line Muthucharam

Distribution Seer
(Laddu, Athirsam, Murukku)

(Numbers As Per Requirements)

Room Kit

Soap
Paste
Brush
Shampoo Sachet
Coconut Oil

(Numbers As Per Requirements)

Stay Connected



+91 98411 56665



rajesh.ramani@rrkitchens.in

Elevating Culinary Experiences Since 2012.



ESTD. 2012

Other Services

Paruppu Thengai Koodu

- Viratham (Ladoo 1 Jodi)
- Nichayathartham (Mysurpak 1 Jodi)
- Janavasam (Ground Nut 1 Jodi)
- Muhurtham, Unjal (Manoharam 1 Jodi)
- 5 Nos Asirvadam (Small Ones)
- Nuptial Function (Nukkal 1 Jodi)
- Viratham (Appam 11 Nos)



Kasi Yatra Set

- Pattu Pai (Printed)
- Umbrella
- Book
- Stick
- Hand Fan
- Towel



Nichayathartha Trays & Baskets

(As Per Requirements)

Stay Connected



&



RRKITCHENS



WWW.RRKITCHENS.IN

Top Class Quality Food, at Affordable Prices.



ESTD. 2012

Other Services

Flowers

Day 1

Swami Maalai

Welcome Maalai - 2 Nos (Bride and Groom)

Small Maalai 40 Nos For Welcoming Groom Side

Flowers - 5 Muzham

Maalai 2 Nos Viratham

Viratham Flowers 10 Muzhams

Maalai 2 Nos Nichayartham

Nichayartham Flowers 10 Muzhams

Janavasam 10 Muzhams

Grand Maalai 2 Nos For Reception

Reception 20 Muzhams



Day 2

Swami Maalai

Grand Wedding Maalai 2 Nos

Maatru Maalai 5 Nos

Muhurtham Flowers 20 Muzhams

Nalangu Flowers 5 Muzhams

Day 3

Swami Maalai

Kattu Sadha Koodai

5 Muzham Flowers

Stay Connected



+91 98411 56665



rajesh.ramani@rrkitchens.in

Elevating Culinary Experiences Since 2012.



ESTD. 2012

Other Services

Nuptial Requirements

Paruppu Thengai Koodu (Cashew)

Banana

Apple

Badam Halwa

Sugar

Kalkandu

Theretipal

Milk



Stay Connected



&



RRKITCHENS



WWW.RRKITCHENS.IN

Top Class Quality Food, at Affordable Prices.



ESTD. 2012

Other Services

Angumani Materials

Manjal Podi
Toor Dal
Urad Dal
Pepper
Mustard
Vellam
Sugar
Kalkandu
Dry Grapes
Maida
L. G. Powder
Rice Flour
Salt

Rice
Gram Dal
Moong Dal
Jeera
Coffee Powder
Horlicks
Cashew Nut
Rava
Javvarisi
L. G. Katti
Gram Flour
Appalam
Vadam



Stay Connected



+91 98411 56665



rajesh.ramani@rrkitchens.in

Elevating Culinary Experiences Since 2012.



ESTD. 2012

Testimonials

“ Anyone who's planned a milestone celebration knows that food can absolutely make or break an event. When I was organizing my father's Sathabhishegam function, I knew the catering would be the heart of the entire celebration. I chose RR Kitchens – and this decision transformed our gathering from a simple function into an unforgettable celebration for everyone.

The moment the food was served, I could see everyone's faces light up. Guests kept coming up to me to praise the food. If you're planning any function, I strongly recommend Rajesh's RR Kitchens. They didn't just cater my father's sathabhishegam – they made it a joyful celebration that our family and friends will remember for years to come.

Nithya

“ RR Kitchens have been with us long associated ever since our marriage. Post marriage, we continued the collaboration in Seemantham and Ayusyahomam as well. Their taste and style in the preparation of food is awestruck.. especially their seer bakshanam requires a special mention.. especially in their recent occasions, the taste of their lunch menu is critically acclaimed and widely appreciated.. also, it is very smooth during the initial discussion and payment process.. 100% professional and friendly service.. strongly recommend RR Kitchens for others.

Vijayaraghavan Venkadari

“ Have enjoyed the services of RR kitchens multiple times now across various functions of different scales. Authentic taste, menu customised to suit the occasions and super impressed with the serving teams as well. Wishing the RR team the very best and look forward to to more occasions and more flavours!!

Krithika

Stay Connected



&



RRKITCHENS



WWW.RRKITCHENS.IN

Top Class Quality Food, at Affordable Prices.



ESTD. 2012

Testimonials

“ Food is an integral part of every family event, and one of the most discussed topics after any function. We were concerned about the taste and timing as our event was outside the city and during early morning, and this was the first time we were trying RR kitchens. We were pleasantly surprised with perfect timing, and courteous service by the serving staff. Guests and family members alike appreciated the taste of the food and Bhakshnam.

Discussing the menu with Rajesh was completely non business like, he is very polite and insightful and offered to add in live counter for morning breakfast and lunch, and guests could be served hot poori and vada which other wise is not possible. RR kitchens is definitely our go to choice for every event henceforth.

Gopal Swaroop

“ R R Kitchens catered to guests for our daughter's Bharatanatyam Arangetram. It was absolutely top notch. Mr Rajesh, of RR Kitchens helped curate a lip smacking menu for the occasion and looked into every aesthetic needed. Their service is exemplary, their staff who helped were courteous and respectful. The dinner take away spread was so well appreciated. The taste and quantity was perfect. When good things have to happen, they just do. The same is of RR Kitchens. They get it right... in every aspect.

What a variety they offer and also curate menu as per your request and occasion. Food plays an integral part in our celebrations and RR Kitchens take away dinner spread had our guests leave smiling and satiated. Elated that we were able to have them cater and highly recommend their services. Their food is delicious and will have you asking for more. Mr. Rajesh and team very well done. Thank you.

Sowmya Ramachandran

“ We had another opportunity to use the catering services of RR Kitchens about 15 months later after our daughter's wedding. The attention to detail, food quality, customer satisfaction etc have continued to be top class. Rajesh Ramani delivers what he promises and does a fantastic job of helping the families host their dream events.

Ramya Lakshminarayanan

Stay Connected



+91 98411 56665



rajesh.ramani@rrkitchens.in

Elevating Culinary Experiences Since 2012.



ESTD. 2012

Testimonials

“ We recently engaged RR Kitchens for our Daughter's wedding at Moongate event venue, Bangalore. This was a first assignment for RR Kitchens at a venue outside their base location, Chennai! RR Kitchens delighted our guests with a wide variety of delicious food over 2 days!!

Planning started almost 6 months before the event. Mr. Rajesh Ramani visited Moongate several times before the d-day to assess infrastructure and to arrange for other procurements. Planning included a detailed discussion around event wise menu well in advance. Menu was finalized to cater to a diverse group of guests.

RR kitchens team arrived 24 hours before the start of the event and started the preparation. Guests started arriving from various destinations from 6am and they were served with hot filter coffee and other beverage options. This was followed by a breakfast, Lunch and Dinner that included an elaborate spread!

Positive testimony has been flowing in from attendees on the timely, thoughtful and friendly service that the team provided! Overall 3000+ meals were served in 48 hours over 9 events, catering to 750+ unique guests!

The food was delicious and the quality was maintained throughout the event. The trade mark USP of RR kitchens is their hygiene standards. Team RR kitchens has the ability to be flexible and adapt as need arises. Apart from preparing and serving piping hot food, RR kitchens also provides a full menu of other needs that revolve around hosting a wedding!

Food is the direct way to a person's heart! Healthy, hygienic and delicious food was served over the course of our daughter's wedding. We are happy about the service and would recommend Team RR kitchens anytime!

Srini Vijayapuram

For more testimonials please visit our google listing – <https://bit.ly/rrkitchensreview>

Stay Connected



&



RRKITCHENS



WWW.RRKITCHENS.IN

Top Class Quality Food, at Affordable Prices.



ESTD. 2012

Top Class Quality Food, at Affordable Prices

Stay Connected

 +91 98411 56665, +91 86100 49714

 rajesh.ramani@rrkitchens.in

 51/2 Bajanai Koil Street, Choolaimedu, Chennai-600094.

 &  [rrkitchens](#)

 www.rrkitchens.in