

Wcover



DIY

PHOTOS: STORIES BY JOSEPH RADHIK

Nowadays, couples are offering their guests an opportunity to prepare the dish as per their tastes. For instance, live food counters allow guests to pick from the ingredients available to prepare a dish that suits their palate. "Counters that help guests experiment with cuisines have started trending in weddings. For a recent wedding, we had an avocado counter where you could choose the way you wanted it cooked. DIY counters also works with noodles, Khew Suey or dessert," says Alisha Shirodkar Aggarwal, Marketing Director, Tamarind Weddings. But not every DIY counter is a rage, and there is a trick to getting it right. "While opting for a DIY counter, keep the preparation time per guest in mind. If the preparation time is too much, guests will have to queue up for their food," says Aggarwal.



PHOTOS: AYADA MALDIVES

GET FRESH

A rising awareness about healthy living has transformed wedding feasts in subtle ways. Besides the appearance of fresh fruits and salads, caterers are cooking up low-calorie menus that appeal to the health-conscious gourmand. "Thanks to the rising number of health-conscious individuals, detox menus have started trending at weddings!" says Kothiwal. According to her, after two to three days of partying, the after-wedding brunch/lunch usually comprises detox foods. "Such menus are packed with fresh fruits, salads and soups. This helps if guests have to travel back home after a destination wedding," says Kothiwal.

PHOTOS: STORIES BY JOSEPH RADHIK



GOOD DAY