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Latest food trends in Indian weddings

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An Indian bride dressed to the nines in her traditional wedding robes but making an entry on a scooter with aviator sunglasses is now de rigueur. Similarly, Indian wedding cuisine is undergoing a visible metamorphosis and becoming more reflective of the couple and their personalities. In an exclusive chit chat with Alisha Shirodkar Aggarwal, Marketing Director, Tamarind Global, India's unified bespoke tours, event and wedding management company, we learnt about the latest food trends that are sizzling the wedding venues with their flavour and aroma.

Here is a list of a few trends that have become hugely popular over the years.

1) Smaller niche cuisine

Long gone are days of having the 10 most standard dishes in your wedding cuisine. A new line of thinking is in vogue which attempts to bring a small selection of dishes cooked fresh and healthily which will instantly appeal to the

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modern palate. Favourite dishes shrunk down to bite sizes will also delight guests. Mini Italian dinner, shrimp and artichoke lollipops, cocktail idlis, mini dosa stuffed with haloumi cheese, caviar crackers, lobster rolls, Indian meatballs with coconut curry, gulab jamun trifle, taco chaat, anyone?

2) International cuisine brands

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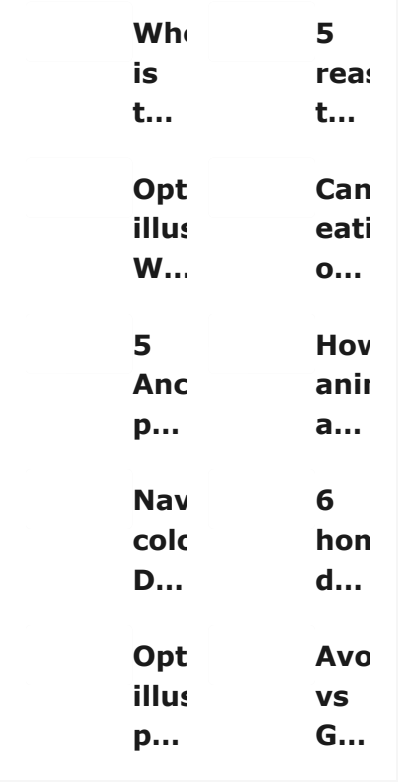

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Presence of international cuisine brands at weddings is gaining ground as an increasing number of people outsource these services to specialists. International names like "Hakkasan" & "Zuma" are becoming prominent at Indian weddings. With frequent travel abroad, Indians are acclimatizing to new and premium tastes. Artisanal cheeses like Burrata from Puglia, Truffle and Mushroom bars, Black raddish have a made their way into high profile weddings. "Guests who come to these weddings are now better travelled, exposed to a variety of exotic world cuisine, and have developed much more evolved palettes. This makes it imperative to design an avant-garde and well thought out menu", says Alisha.

3) Focus on authentic Indian regional cuisine

No Delhiite worth his golgappa will have a wedding without a chat counter! International and exotic destination weddings have become more ubiquitous than ever before. At the same time the couple wants to integrate their regional heritage - culinary and otherwise into the wedding theme. Specialized chefs are flown from India to the wedding destination. The famous Kolkata street food "Jhalmuri" or the "Panwala Bhaiya" of Banaras or the Delhi "chaatwala" scenes or the eclectic variety of Muthuswamy's South Indian spread can be set up in Marrakesh, Bora Bora or Tuscany. "We recently executed a destination wedding in which the conventional chaat was given a twist, introducing edamame beans instead of chana" says Alisha

4) Concept buffets

The concept of brunching at weddings is winning over other options as this menu offers mind boggling variety - egg station, specialized waffles with innovative fillings, sliders, cakes, bagels, tacos, nachos, rice, pasta and even desserts! Concepts buffets can be built along the theme of the evening, for example, a rustic village setup with typically ethnic food or bringing in Parisian romance in the décor and menu.

5) Celebrity chefs

Another feature of an exceptional wedding is celebrity chefs designing the menu and having their own exclusive space at the wedding. For example, American chef Peter Callahan, known as the master of food miniaturization and whose inventiveness is legendary, not only customizes the menu but also styles and

manufactures trays, buffets, plates, bar accessories. He also oversees beverage coordination and sets down service guidelines. His team of highly trained staff provide impeccable service.

6) Molecular gastronomy

Utilizing the principles of chemistry, physics and biology to develop delicious food popularized by British celebrity chef Heston Blumenthal, molecular gastronomy is now finding appeal among Indians. Cocktail ice spheres, transparent ravioli, oak moss vapor, crab ice cream are some of the exciting examples of this avant-garde style of food. To customize it in the Indian context, a deconstructed pani puri where there is spherification of the tamarind water and presented along with the puri is extremely clever and path breaking.

7) Dessert counter

Desserts are having their day in the sun. The dessert menu is now distinct and as elaborate as the main one. This has given way to dessert bars which are all the rage at weddings. The array of choice is staggering - traditional Indian mithais have been given a new avatar and seen jostling with international desserts for attention. Swiss luxury chocolates like Sprüngli and Laderach, French luxury baker Ladurée renowned for its macaroon, specialized cold stone ice cream counters and vintage strawberry station tempt guests alongside Rasmalai with strawberry compote and Motichoor cheesecake.

"Over the past few years, monumental changes have taken place in the notion of an Indian "wedding" and especially "wedding food". Formality seems to be on its way out; fun and flamboyance seem to be the key operative words. The quintessential chafing dishes have given way to live counters and the general trend is moving towards experimenting with novel concepts to add that WOW factor. The overall largess and variety has dramatically increased, so much so that hosts have looked at doing specially designed programs or menu booklets for guests showcasing the large selection of food served each day" concludes Alisha.

End of Article

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