



FEDERATION OF ALL INDIA CATERERS

FAIC

NEWS

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Weddings in India



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PRESIDENT'S MESSAGE

Dear Friends,

The wedding season in India is the most lucrative season setting for the catering industry. Even with the latest trends in fusion foods setting in, the traditional Indian Cuisine will never be done away with at weddings. The backbone of Indian weddings will be traditional food.

However, there are many unique flavours and cuisines that add to the overall taste of the spread. Chefs from particular regions in India fly down to national and foreign destinations just to make justice with the Indianness in the food.

Catering is a great way to expand your customer base and increase sales. Even a small banquet room can do a tidy business, especially during the busy holiday and wedding season. This is a season to customise small details including different kinds of cuisine; services of chefs, waiters, bartenders as well as have the crockery, cutlery, glassware etc taken care of is what makes these weddings attractive to guests. So I wish all my friends in this industry a very satisfying period ahead.

I also extend an invite for everyone to participate in the upcoming Udaipur Hospitality & Catering Conclave 2019, to be held on the 19th, 20th and 21st December in Udaipur. Its a wonderful opportunity to be a part of such a prestigious convclave which will widen your horizon and challenge you to innovate in your core areas.

Looking forward to meeting you all at Udaipur !

Best Wishes.

Narendra Somani

President, Federation of All India Caterers (FAIC)

संपादकीय

नमस्कार दोस्तों,

जैसा कि आप जानते हैं, हर तीन महीने के बजाय, अब हम हर महीने हमारे समाचार बुलेटिन "एफएआईसी न्यूज़" के माध्यम से आपके साथ जुड़ रहे हैं। मुझे यकीन है कि आपको इस नए संस्करण का लेआउट, शैली और सामग्री पसंद आई होगी। यह हर संस्करण के साथ बेहतर होगा क्योंकि आप जैसे हमारे सदस्य इसमें रुचि ले रहे हैं, और सुझाव और समीक्षा भेजकर अपना इनपुट देना शुरू कर रहे हैं। हम यह भी उम्मीद करते हैं कि आप सभी हमें समाचार या अन्य कोई सामग्री भेजेंगे जो हमारी बिरादरी के अन्य सभी मित्रों के लिए उपयोगी हो।

अब, चूंकि यह सिद्ध है कि यदि हम एकजुट रहें, तो हम चमत्कार कर सकते हैं। अभी हाल ही में, हमने जीएसटी दरों को कम करने के लिए सरकार को मजबूर करके एकता की अपनी ताकत साबित की है। अतीत में भी ऐसा कई बार हुआ है और हमने अपने समाचार बुलेटिन में इस पर कई बार चर्चा की है। इसलिए, यह बहुत स्पष्ट है, कि यदि हम एकजुट रहें और अपनी संगति को बड़ा, मजबूत और प्रभावी बनायें, तो हम कई और महत्वपूर्ण मुकाम हासिल करेंगे। सबसे पहले, केवल एक चीज जिसे हम सभी को करना चाहिए और केंद्रित रहना चाहिए, वह है, हमारे संघ को बड़ा बनाना। हम में से प्रत्येक को अपने कैटरिंग उद्योग से अपने गैर-सदस्य मित्रों को समझाने की कोशिश करनी चाहिए की वे अपने स्थानीय, राज्य और इस के साथ-साथ नेशनल फेडरेशन में शामिल होने के लिए आगे बढ़ें। अगर हम में से हर कोई कम से कम एक गैर-सदस्य कैटरर को मना सकता है, तो भी, हमारे सदस्यों की संख्या दोगुनी हो जाएगी। इसके लिए, आपको उनके साथ हमारे एसोसिएशन के बारे में बात करनी होगी और उन्हें सदस्य होने के लाभों के बारे में बताना होगा। आप उन्हें हमारे समाचार बुलेटिन को पढ़ने के लिए भी दे सकते हैं ताकि वे हमारी गतिविधियों और उसकी विश्वसनीयता के बारे में जान सकें। आप उन्हें हमारे स्थानीय और राज्य के एसोसिएशन या फेडरेशन के द्वारा आयोजित कार्यक्रमों में भी आमंत्रित कर सकते हैं। इन सभी के द्वारा, वे हमारे साथ जुड़ना शुरू कर देंगे और अंततः स्वेच्छा से सदस्य बन जाएंगे।

FAIC के सदस्य बनने के बहुत सारे फायदे भी हैं। सबसे पहला तो यह, की आपकी सदस्यता मार्च २०२२ तक रहेगी। इस दौरान होनेवाली सभी गतिविधियों का फायदा आप को भी मिलेगा। २०२० के सुरत में आयोजित कन्वेंशन और २०२१ की वार्षिक सामान्य सभा (AGM) भी होगी। इन सब फंक्शन में सिर्फ हमारे सदस्य ही सम्मिलित हो सकते हैं। इसलिए आप का सदस्य हो जाना अनिवार्य है। सदस्य होने के कारण आप को कन्वेंशन में कम शुल्क भरना होगा।

तो दोस्तों, अब मुझे यकीन है कि आप FAIC में सदस्य होने के लाभों के बारे में बात करना शुरू कर देंगे और एक बड़ा फेडरेशन बनाने में हमारी मदद करेंगे। आप सभी के सहकार की अपेक्षा रहेगी।

अब के लिए बस सिर्फ सदस्यता के बारे में ही। बाकी के लिए अगले संस्करण में फिर मिलते हैं। आप सभी को बहुत ही शानदार और लाभप्रद व्यापार की शुभकामना करते हैं और ईश्वर से प्रार्थना करते हैं की आप सब बहुत प्रगति करें। नमस्कार।

-किरीट बुधदेव

मानद सचिव, फेडरेशन ऑफ ऑल इंडिया कैटरर्स (FAIC)



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फरवरी	१, ८, ९, १०, १५, १९, २१, २४, २५ और २६
मार्च	३, ८, ९, १० और १३
अप्रैल	१७, १८, १९, २०, २२, २३, २४, २६, २७ और २८
मई	६, ७, १२, १३, १४, १५, १६, १८, १९, २०, २१, २३, २५, २६, २८, २९, ३० और ३१
जून	४, ८, ९, १०, १२, १३, १४, १५, १६, १७, १८, १९, २०, २१, २२, २५, २६ और २८
जुलाई	६, ७, ९, १० और ११
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दिसंबर	१, २, ३, ५, ६ और ८



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DESTINATION WEDDING

14



RAJASTHAN

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MOCKTAILS

42 INDIAN TRAVELERS AND DIGITAL TECHNOLOGIES

44 POWERS THE GROWTH OF INDIAN HOSPITALITY

46 INDUSTRY

48



HEALTHY EATING — BACK TO THE BASICS 52

KNOTTY AFFAIRS: EXPLORING THE WEDDING CATERING TRENDS THIS SEASON 55

UDAIPUR - THE PERFECT WEDDING DESTINATION

18



इस सीजन में वेडिंग कैटरिंग ट्रेंड की खोज

22



WHEN WE SAID - WE DO, TO THE RIGHT CATERER

24

HEALTHY EATING — BACK TO THE BASICS

26

'DEMAND FOR FOOD STYLING HAS DRIVEN CHEFS TO TURN WEDDING FOOD PLANNERS'

34

MOVE OVER MITHAI - WELCOME THE CAKE

28

FOLLOW THE CREATORS OF MASTERPIECE

36



CUSTOMER HAS BECOME FAR MORE EXPERIMENTAL AND DEMANDING

40

CELEBRITY WEDDINGS IN

उदयपुर वेडिंग चेकलसिट

30



BUSINESS AVENUES

60

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TRENDING LIVE FOOD STATIONS FOR YOUR WEDDING!

FANCY ICE CREAM PARLOUR

A super offbeat and unique way of serving ice creams, this is definitely going to grab eyeballs and would make up for a happening live station. Two very trendy ice cream making techniques that are a hip trend in the wedding scenes are—Liquid Nitrogen & Cold Stoned Ice creams. Watching them get prepared is fun & a treat for the eyes and well, they're obviously super delicious.

CHAAT CORNERS

Chaat is and will be an integral part of any Indian wedding. That traditional pani-puri stall or even tikki chaat at a mehendi is irreplaceable but these days, we need to revise their role in the grander scheme of things. With newer and yummiest versions of chaat coming up and great ways to serving it up - it's time to take a little inspiration and pimp up your chaat stall for Instagram-Snapchat-worthy updates. So what's really cooking with chaat these days?

Chaat, a term describing savory snacks in India, is a category diverse as South Asian people themselves. From aloo tikki to bhel puri, chaat can describe any combination of yogurt, spices, potatoes, chutney, and fried foods eaten on Indian roadsides.

Forget the seven-star hotels in South Bombay - some of the most mouthwatering dishes that India has to



offer can be found underneath a small umbrella-covered food cart on a sweltering city road. However, the messiness and spice level of India's finest fast foods can pose a challenge

for those wishing to serve their favorite chaats at their wedding, or any formal dinner.

But with some handy tips and tricks in mind, it is indeed possible to satisfy your chaat cravings - and impress your guests - at any classy ceremony!

TANDOORI & BARBECUE COUNTER

Freshly made veg and non-veg snacks like momos, paneer, chicken, kebabs and soya chaap over a tandoor or a barbecue are perfect for weddings. Also, they make up for yummy cocktail snacks too.

HERBAL HOOKAH (OR SHEESHA) CORNER

Herbal Hookahs in weddings alongside the bar has become a huge trend and how! People have been widely incorporating them at their wedding revelries as a part of fun and leisure time. Have herbal hookah in different flavors for your guests to enjoy! (A must for winter weddings!)

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APPOINTMENTS

Vijay Ramamoorthy

Vijay Ramamoorthy, the Director of Marketing at Four Seasons Hotel Bengaluru, comes with a proven record of building successful teams to drive revenues, brand positioning, revenue management, and sales processes. In his current role, he will be responsible for overseeing the dynamic Sales & Marketing team at the hotel, as the top luxury destination in the Garden City, for business travellers and leisure guests alike.



Vimal Verma

Vimal Verma, as the Director of Operations at JW Marriott Pune, will be in-charge of ensuring smooth functioning at one of the most luxurious and iconic hotels in the city.

During the course of his career, Vimal has been associated with several upscale hotels in different parts of India. His previous stints as the Director of Operations at Andaz Delhi, Director of Food & Beverage at Andaz Delhi, Hyatt Pune, Park Hyatt Chennai, Conference and Banqueting Manager at Hyatt Regency Delhi, have equipped him with the skills and aptitude to lead diverse and multi-cultural teams in achieving optimum efficiency and delivering top notch guest experiences.

At JW Marriott Pune, Vimal will be overseeing all the operational aspects of the hotel and will be responsible for enhancing customer satisfaction.

Amit Bhatia

Amit Bhatia will be responsible for managing the overall operations of the food and beverage department and delivering excellent guest experiences. He spearheads the property's culinary team and systematically reviews and introduces new menu options, upholds menu standards, ensures high quality service, increases food & beverage profitability, whilst keeping an eye on labor and food costs.

Shibendu Ray Chaudhury

Chef Shibendu Ray Chaudhury's passion,



experience, sensibility

and dedication to food in all its forms have seen him evolve and develop a dynamic personality, adapting

to various roles across the country. Chef Shibendu's proficiency lies in various world cuisines in both fine dining as well as niche banqueting events. Starting his professional journey as a Management trainee, he has worked his way exceptionally through various brands and levels. Having worked with the Taj and Hyatt previously, he joined the Marriott family in 2018 with the Fairmont brand.

Tushar Joshi

Tushar Joshi, the Rooms Division Manager at Sheraton Grand Pune Bund Garden Hotel, is adept at managing and coordinating of all room area departments. He oversees the planning, developing, implementing and evaluating the quality of the hotel's guest rooms.

Tushar's responsibilities also include improving guest satisfaction by ensuring that the Rooms Division meets the brand standards. His focus lies in targeting customer needs, revenue growth and maximizing the financial performance of the department.

Chef Arzooman Irani

Hilton Jaipur appoints Chef Arzooman Irani as head chef. Chef Arzooman is armed with a culinary expertise of 22 years in the hospitality field. With his extensive knowledge of the hospitality industry and global culinary experience of luxury hotels and restaurants, Executive Chef Arzooman is a great asset to Hilton Jaipur.



Harshvardhan Dengwekar

Novotel Hyderabad Airport appoints Harshvardhan Dengwekar as director of digital, marketing and communications. Harshvardhan comes with an experience of over



10 years in the hospitality industry. Harshvardhan will be responsible for all external and internal activations and communications.

Piyush Sharma

DoubleTree by Hilton Pune-Chinchwad promotes Piyush Sharma as associate director of revenue. Sharma had earlier joined the hotel as revenue manager. Sharma has contributed to reach the hotel's ARR and market penetration during his stint as Revenue Manager. The team at DoubleTree by Hilton looks forward to working with him in his new role.



Khemraj Ghimray

Radisson Hotel Agra appoints Khemraj Ghimray as executive chef. He will be the new Executive Chef of Radisson Hotel Agra and lead the culinary team and will be responsible for pricing, cost planning, budget analysis and the curation of innovative menus across all the restaurants at Radisson Hotel Agra.



Manoj Jangid

JW Marriott Mumbai Sahar appoints Manoj Jangid as director of food and beverage. Manoj possesses 15 years of experience in the F&B industry. A multitasker in his own way, Manoj specializes in areas of Event management, menu planning, estimation and budgeting, supervision of food and beverage quality. He will play a pivotal role in guest satisfaction plans and will lead the hotel's Food and beverage operations.



Rajeev Sharma

Holiday Inn Jaipur City Centre appoints Rajeev Sharma as F&B Manager. He brings with him 12 years of experience in the hospitality industry. In his new role he will lead the F&B team and oversee the hotel's various outlets along with catering.





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LE MÉRIDIDIEN DEBUTS IN CITY OF NIZAMS

Parisian-born brand Le Méridien Hotels & Resorts announced its debut in the city of Nizams – Hyderabad. Located in the IT hub of Gachibowli, the artistically designed hotel is a blend of the elegance & minimalistic style with expertise in planning. Every inch of the hotel including the 241 rooms is the reflection of the rich craftsmanship with designs drawing inspiration from the timeless and rich heritage.

The chic amenities include a rooftop pool, rejuvenating spa along with a fully-equipped 24X7 fitness centre in addition to the naturally-lit indulgent spaces such as the 12,300 sq ft. of conference meeting space including a pillar-less grand ballroom of 6,400 sq ft. With flexible seating choices, these meeting spaces allow elaborate as well as intimate set ups for host weddings, social gathers and corporate meetings.

The other highlights of the hotel include furnishings intertwine with Hyderabad's artefacts, the Bidri tiles adorning the ceiling and traditionally crafted upholstery and sheer curtains.

What's more? Located at a 30-minute drive from International Airport, the Le Méridien Hyderabad offers an inspiring line-up of culinary setup, an interactive kitchen, an evocative mix of local and international cuisines besides an open-air rooftop restaurant for the guests to enjoy al fresco dining with grilled delights.

FOOD ON RAJDHANI, SHATABDI & DURONTO GETS COSTLIER

Next time you are travelling by Rajdhani, Shatabdi or Durgam Cheruvu trains, be ready to shell out more money for the food as on-board meals prices have been hiked on these premium trains by the Ministry of Railways.

The decision to revise the tariffs of the prepaid meals on premium trains following the requests from the IRCTC and the suggestions of the menu. The meal prices are expected to hike the fare by 3% to 9% more if the passengers opt for meals on Rajdhani Express, Shatabdi Express and Durgam Cheruvu Express. It must be noted that the meals are optional and the catering charges form part of the fare.

The revised catering tariff shall be effective from March 29 next year.

According to a new order, passengers will have to pay Rs.35 for a cup of tea in AC first class of Rajdhani, Shatabdi and Durgam Cheruvu trains. Whereas, a cup of tea in sleeper class of Durgam Cheruvu trains will be priced at Rs.15, Rs.20 in second AC, third AC of Durgam Cheruvu, Rajdhani and Shatabdi trains.

While the breakfast will now cost Rs.140 in AC first, Rs.105 in AC second and AC third of the three trains, the passengers will have to shell out Rs.245 in AC first and Rs. 185 in AC second and third AC for the lunch & Dinner. Meanwhile, those travelling in the sleeper class of Durgam Cheruvu trains will now be paying Rs.65 for breakfast, Rs.120 for lunch/dinner and Rs.50 for evening tea.

UK COUPLE DITCHES WEDDING CATERERS FOR PIZZA

For a couple planning their wedding menu, what started as a joke ended up a delicious reality! Yes, you read that correctly! A couple in the UK decided to order pizzas for the guests on their wedding after they failed to agree on a special menu for their D-day.

Victoria and Tom Browne decided to call up Domino's Pizza outlet at St. Austell and put in a £350 order to feed their family and guests at their wedding.

Interestingly, their decision started off as nothing more than a joke, but eventually settled on the idea of ditching traditional wedding caterers for Pizza. While planning for their wedding, the couple initially looked for different options but failed to decide a menu. As the wedding date approached closer, they were unable to decide on anything. So they opted to contact local Domino's branch to feed their guests a mammoth pizza feast.

For the wedding guests, they ordered 30 large pizzas, 20 garlic breads, 20 boxes of chicken strips and 20 boxes of wedges. Unsurprisingly, they are big Domino's fans, ordering from the pizza delivery service about once a week.

ENVIRONMENT-FRIENDLY INITIATIVE BY EKFC

Catering service provider Emirates Flight Catering (EKFC) has introduced a new packaging solution to further reduce waste across its food manufacturing operations. Towards this environment-friendly initiative, the EKFC will replace cardboard packaging with reusable crates to store and transport an average of 100k daily inflight meals. As a result of this newest initiative, it is hoped to save 750 tonnes of cardboard waste across its 100,000 in-flight meals per day.

The company in September had announced that it had successfully commissioned a state-of-the-art solar power system across its premise. It is expected to generate 4,195 MW-hours of electricity per year to meet its energy demand and subsequently reducing CO2 emissions by 3 million Kgs annually through renewable energy generation.

EKFC runs a comprehensive recycling programme and ensures that all the recyclable items, including plastic bottles, aluminium cans and foil, are separated from galley waste after they are removed from the aircraft. The company also has all cardboard packaging and office paper waste recycled into new paper products.

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DESTINATION WEDDING

Want to wear flip-flops for your wedding? Walk barefoot and dig your toes into the sand at a beach wedding? No heavy brocade wedding sarees or stultifying tuxedos? Make the ceremony as short as you like, then strip down to your bathing suits and swim away?

Or head to a patio, start the music and champagne toasts for a party that can last until the stars come out. You can do it all at your own “Destination Wedding”

An opportunity for a couple to hold a wedding in a romantic location without spending a fortune, A destination wedding can be as cool and casual as you like.

With the new-found penchant for destination weddings, the Indian hospitality industry is jumping on the bandwagon establishing some immensely stupendous wedding venues over the years.

Most of the couples want a grand wedding ceremony away from their hustle and bustle city life and so choosing a beautiful wedding destination has become a trend nowadays. But, to make your wedding day special and memorable for lifetime, you need to

choose the best destination that would be your worth getting married at.

Celebrities across the globe are going for destination weddings instead of traditional weddings. Some of India’s famous personalities like Virat Kohli and Anushka Sharma tied the knot at the world’s second most expensive resort in Tuscany. An 800-year-old village and boutique property, encompassing several villas which can house dozens and host hundreds, which is rented out wholly, the Borgo recently featured at the number 2 spot on Forbes Magazine’s exhaustive list of the world’s most expensive holiday resorts. Forget fancy suites, these are entire buildings, settlements and, as mentioned, villages

that are built and maintained to cater to every ridiculous demand of their wealthy patrons.

A special ‘garden of love’, made of ash rose and lavender, was created for the Virushka wedding, an intimate affair with around 50 guests. The celebrations were spread over three days and the original plan was to keep all ceremonies outdoors but they had to be moved to an inner courtyard because of the snowfall. The welcome lunch, sangeet and engagement took place on the the first day, while the mehendi and bonfire night were slated for day two. The wedding took place in all its Instagramable beauty on the third day—and rest is history.





India as a country offers excellent wedding destinations with choices Himalayas to beach weddings all around the coast of Goa. India is a blend of breathtaking destinations that adorn the special occasion of human's life with enamour and grandeur. So, whether you like snowy mountains, beautiful architecture, cooling backwaters, sandy beaches, historical cities, rich culture, fascinating traditions or rooted populace, India has all of these to make your wedding a cherished event.

As India is rising to the globe map as a preferred location for destination wedding,

There are few International locations winning hearts across the globe:

ITALY

While George Clooney and Amal Amaluddin from Hollywood started the trend of having a destination wedding in Italy, Bollywood couples such as the recently wedded couples Anushka-Virat and Deepika-Ranveer decided to take their wedding vows in the picturesque settings of Italy. Whether it is the romantic backdrop of Lake Como or vineyards of Tuscany, wedding venues in Italy are no less than a fairy tale.

lovely Chateau Miraval (unfortunately not married anymore) Watching two most beautiful getting married in a French style wedding stole hearts across the world.

Desperate Housewives actress Eva Longoria Parker and NBA star Tony Parker had a star studded private wedding dinner in the breath-taking ballroom of Vaux Le Vicomte, 55 km southeast of Paris. The wedding reception was kept secret, but we do know that their guests spent the night sweeping across the ballroom floor in the 15th century chateau.

Of course one of the most adorable couples in Hollywood chose a wedding location right out of a movie. Ryan Reynolds and Blake Lively chose South Carolina as their wedding destination. The pair said "I do" at the Boone Hall Plantation, which you might remember from one of the most popular romance movies of all time, *The Notebook*.

It may only be a few hours north of Hollywood, but Anne and Adam's wedding in Big Sur was certainly out of the limelight. The couple started their blissful weekend with a rehearsal dinner



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at the Ventana Inn & Spa and hosted their ceremony at a nearby private estate.

However it is also said that the best weddings are beach weddings. A destination wedding demands some of the most exotic and beautiful destinations, and what is better than an island for it? Azure seas, majestic greenery, golden sand — the scenario is just perfect. We recommend few top island locations to get married in.

THE BAHAMAS

From panoramic views to soft white and pink sand beaches to spectacular sunsets, The Bahamas is proud to say that each and every one of their islands is the perfect destination for a romantic escape. Beach wedding? Welcome to Bahamas!

BARBADOS

Barbados is best for Caribbean holidays! Barbados is one of the most diverse and active destinations, offering some amazing sights and attractions. Wedding at Barbados is most certainly an adventure with submarine tours and

jeep safaris.

TAHITI

The edge of the world — no other destination deserves this term better than Tahiti Islands. The isolation of Tahiti may seem to be a disadvantage but it is actually an incredible asset for those looking for a different type of trip in a protected and privileged environment. Bora Bora Island, especially, offers a perfect romantic environment.

There are actually dozens of reasons to wed away, from seeing jaw-dropping locales to spending real bonding time with your nearest and dearest. It's a trend one in four couples is now boarding (A plane! A boat! A helicopter!) So choose yours and take the ride of a lifetime.



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UDAIPUR – THE PERFECT WEDDING DESTINATION

Udaipur needs no introduction as one of the most popular tourist destination on world map but more than being a tourist favorite, the city is currently the hot favorite as “the” wedding destination. The land of kings and queens, majestic forts and royal palaces, picturesque lakes and gleaming sand dunes, is one of the most luxurious and desired wedding destinations in India.

The old city is surrounded by the city wall, on the east side of Lake Pichola. It has an average elevation of 598 meters (1961 feet). Located at the foothills of the Aravalli Range. The geography of area makes the tourist feel as if they are at a Hill Station. Udaipur as a town is very well developed still keeping the greenery and charm of an old Heritage



City. It appears to be superior than any other destination in Rajasthan when it comes to choice for a place to get married.

The magic of Udaipur is seen in its rich heritage, vibrant and vivacious markets, delicious Rajasthani cuisine, gracious hospitality, traditional dance and folklore, wildlife safaris and abundant natural beauty. It's royal grandeur, regal romance and opulence is what makes it a wedding destination like no other. If you want to feel no less than royalty on your most special day, then Udaipur is your dream wedding destination! Udaipur is the city of lakes, and has some of the most amazing wedding venues in India (or for that

matter, anywhere in the world!).

Many of the Rajputana's Royal palaces have now been converted into Heritage Hotels here, which you would certainly love to have as your Wedding venues. Below are some top wedding destination of Udaipur. One will be split

for choices when it comes to selecting the perfect venue for the wedding.

CITY PALACE

Consisting of two Grand Heritage Hotels called “Shiv Niwas Palace” and “Fateh Prakash Palace” (now being offered as venue for royal weddings) within its campus, is one of the prime destinations in Udaipur as the ultimate and exclusive choice for weddings. The ambiance and the beauty of this Palace is one of its kind and unmatched. Built in a flamboyant style on a hill top, the City palace is one of the epic Udaipur Wedding destinations for you.

CHUNDA PALACE

Chunda Palace is one of the most suitable and most beautiful options for a Royal Wedding if you have a small group of around 200 guests; it is a fine example of heritage architecture





in modern days. This majestic palace offers 56 Rooms and Suites at 3 levels. The terrace here has a capacity of 200-250 seated guests. The air-conditioned indoor hall combined with Terrace makes a regal combination to organize evening functions under the covered area and then rest of events on the terrace outdoor. It has the largest roof top Swimming Pool in Udaipur, which adds to its amenities. The traditional Gazebos also add to the charm of terrace. The separate Bar on the terrace can also accommodate 80-90 guests conveniently.

JAGMANDIR ISLAND PALACE

Amongst all of the wedding destinations in Udaipur, Jagmandir Island Palace is a premium one. This venue has been host to many celebrity and upscale weddings. It is said that Shah Jahan got the inspiration to build Taj Mahal at jagmandir and took refuge here only. It is often referred to as a garden of heaven or swarg ki vatika as well. You can plan for a wedding ceremony

organized here, amidst the flowers and special lighting, while folk dancers and fireworks bring alive this garden of heaven in vibrant colors of celebrations.

RAAS LEELA RESORT

This small Tent shaped Property by the side of Lake Pichola overlooking City Palace, Lake Palace and Aravali Hills is

sure to mesmerize you with its charm that you just cannot resist. Though there are only 7 Luxury Tents to fit in a small gathering but you can easily find many more Heritage Hotels around to accommodate more Guests. The Lawns are lush and serene making this Venue an absolute paradise for Intimate Weddings, with an accommodation of 100-125 Guests.

FORT DEVI GARH

Devi Garh, is ready for visitors after years of restoration and rebuilding and your wedding will certainly be a Royal experience at the Devi Garh Palace's premises. "The Palace from the Future" was the motto when this Fort palace was first conceived. Built and decorated with local marbles and precious stones, this all suite luxury hotel comprises of 39 suites with an





been voted as the most romantic hotel in India and in the World as well.

FORT FATEHGARH

The Fort of Fatehgarh, which now has started operating as a Hotel, has come out to be most promising venue for “Udaipur Wedding” functions. It is a Heritage Renaissance Resort with 360° commanding views of wonderful Aravalli Range of Hills, Lake Pichola, City Palace Complex and the old city of Udaipur. The fort is a result of the laborious transplantation of the stones, pillars of another heritage structure to this place, conserving the rich Architectural Heritage for the generations to come.

emphasis on state-of-art design. The contemporary design showcased within this spectacular heritage property, complemented by the utmost personal and best in class amenities of life, make this place a perfect one for a Royal Udaipur Wedding.

in India. This palace is as charming and romantic as any destination you can think about, for your Wedding. Famous for its White marbled walls, this Palace is erected over the JagNiwas Island in the beautiful Lake Pichola of Udaipur. The lake Palace of Udaipur has also

LEELA PALACE

Leela Palace in Udaipur is one of the most luxurious hotels located on the bank of Lake Pichola with spectacular view of the Aravalli Mountains. The Leela Palace evokes the grandeur and opulence of a bygone era and presents the perfect venue for an unforgettable wedding. It occupies an idyllic location on Lake Pichola and spectacular views of the Aravalli mountains.

THE LAKE PALACE, UDAIPUR

The Lake Palace of Udaipur is a mesmerizingly luxurious Heritage Resort



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भारतीय शादियों की जब बात आती है, तब सिर्फ भव्य सजावट या थीम आधारित कार्यक्रम ही नहीं, बल्कि किसी के खास दिन पर हम क्या खाते और पीते हैं, वह भी मेहमानों को आकर्षित करता है। आइए इस बात को स्वीकार करें कि भोजन (दुल्हा और दुल्हन के बाद) अब शादी के उत्सव का सबसे महत्वपूर्ण पहलू होता है।

फूड स्टाइलिस्ट, फूड प्लानर और कंसल्टेंट के साथ उपलब्ध कैटरिंग सेवाओं का शुक्र है कि शादी या रिसेप्शन के मेनू की प्लानिंग अन्य समारोहों की तरह भव्य, शानदार और रचनात्मक हो गई है। फूड ट्रकों से लेकर वैश्विक व्यंजन तक, अनूठे काउंटरों से लेकर लजीज डेजर्ट्स स्टेशन तक, क्षेत्रीय व्यंजनों की ओर वापसी से लेकर स्ट्रीट फूड जैसे असीमित कैटरिंग ट्रेंड निश्चित रूप से आपकी जिंदगी के सबसे बड़े दिन को सिर्फ आपके लिए ही नहीं, बल्कि आपके सभी मेहमानों के लिए भी यादगार बना सकते हैं।

इसलिए अगर आप भी इस शादी के सीजन में पवित्र बंधन में बंधने जा रहे हैं और चाहते हैं कि आपकी शादी का मेन्यू भी उतना ही मनोरम हो, तो सबसे ज्यादा प्रचलित शादी के खानपान के ट्रेंड को आजमाएं, जो न केवल मुंह में पानी ला देंगे बल्कि आपके मेहमानों को भी लुभाएंगे। तो यहाँ पेश है सबसे ज्यादा चर्चित और प्रचलित वेडिंग कैटरिंग ट्रेंड्स की एक सूची:

क्षेत्रीय स्वाद प्रामाणिक है: कोई भी भारतीय शादी पारंपरिक भारतीय 'तड़के' के बिना अधूरी है! यहाँ तक कि इटली या गोवा में आयोजित डेस्टिनेशन वेडिंग में भी परंपरा के उस तत्व को शामिल करने के

लिए भारतीय भोजन ही खान-पान की रीढ़ रहता है। यहाँ तक कि राजस्थानी दाल-बाटी, मुंबई का प्रसिद्ध वड़ा पाव और हैदराबादी बिरयानी जैसे क्षेत्रीय व्यंजन हमेशा लोगों की पसंद रहे हैं और इसीलिए इन व्यंजनों ने पारंपरिक तत्व प्रदान करने के लिए शादी के व्यंजन में इस तरह अपनी जगह बना ली है कि डेस्टिनेशन वेडिंग्स में खाने के स्वाद की प्रामाणिकता के लिए भारत के विभिन्न हिस्सों से विशेष शेफ आमंत्रित किये जा रहे हैं।

मिल्स ऑन व्हील्स: हालांकि फूड ट्रक्स का चलन इन दिनों कोई असामान्य नहीं है, लेकिन जब

शादियों की बात आती है, तो फूड ट्रक्स खाने की अनौपचारिक शैली के रूप में जबर्दस्त लोकप्रिय हैं। कॉकटेल से लेकर कबाब और मिनी बर्गर से लेकर मीठे व्यंजन के साथ और भी काफी कुछ... उपलब्ध कराते हुए फूड ट्रक शादी के दृश्य को एक कार्निवल जैसा बनाने के लिए लोकप्रियता हासिल करते जा रहे हैं। फूड ट्रक से आराम से और अनौपचारिक तौर पर परोसे जाने वाले विभिन्न प्रकार के भोजन शादियों में खाने को और मज़ेदार बनाते हैं और भीड़ को भी लुभाते हैं। ज़रूरत सिर्फ आवश्यक व्यंजनों और उसे पेश करने के बारे में कैटरर को जानकारी देने की है।





कंसेट ब्रंचेज: विकसित हो रहे वेडिंग फूड ट्रेड के साथ 'ब्रेकफास्ट फॉर डिनर' को बढ़ावा देने वाले ब्रंच बुफे की अवधारणा भारतीय शादियों में अपनी जगह बना रही है। रिसेप्शन में रेफ्स, तले हुए अंडे, पास्ता और टाकोस जैसे ब्रंच व्यंजनों का बुफे मुख्य भोजन को पीछे छोड़ रहा है। आजकल बैठकर खाने की व्यवस्था के चलन में कमी ब्रंच वेडिंग्स को लोकप्रिय बना रही है, जिसमें दिन के उत्सव भी उतने ही भव्य हो सकते हैं, जितने की शाम के समय आयोजन। खास बात ये है कि ब्रंच वेडिंग में बढ़ोतरी खाने का एक अनूठा अनुभव भी दे रहा है।

फूड ग्रेज़-क्रेज़: आंखों के साथ-साथ मुंह को भी लुभाने वाले ग्रेजिंग टेबल्स शादी के इस सीजन के लोकप्रिय और बड़े फूड ट्रेड हैं। वेटर को भूल जाएं, ग्रेजिंग टेबल्स सचेत उपभोग, स्वच्छ भोजन के आदर्श विकल्प है और मेहमानों का मनोरंजन भी करती हैं। दावत के लिए बिछाए गए व्यंजनों से भरे टेबल का यह अद्वितीय परिवार-शैली सेटअप बुफे को एक आधुनिक बदलाव उपलब्ध कराता है। मेहमान वेटर का इंतजार किए बिना जब चाहें स्वादिष्ट भोजन से भरे मेज में डुबकी लगा सकते हैं।

फूड प्लानर्स और लक्जरी: खानपान सेवाओं का

शुक्र है कि इन दिनों शादी के भोजन बनाने के दृश्य अधिक रचनात्मक, अधिक भव्य और अधिक मजेदार होते जा रहे हैं। उदाहरण के लिए, दाल मखनी, पनीर बटर मसाला और लच्छा पराठा जैसे भारी व्यंजनों के सीमित मुख्य भोजन के बजाय टाको चाट फ्यूजन या कॉकटेल इडली, लॉबस्टर रोल, गुलाब जामुन टूपल जैसे छोटे छोटे व्यंजनों के



काफ़ी पसंद किए जा रहे हैं। इस तरह लघु व्यंजनों का एक विविध विकल्प सभी के लिए कुछ न कुछ उपलब्ध कराता है।

गो ग्लोबल: यद्यपि ठेठ एशियाई, इटालियन और मैक्सिकन व्यंजन भारतीय शादियों में बहुत आम हो चुके हैं, इसलिए गैर-भारतीय व्यंजनों में नवाचार इन दिनों खूब लोकप्रिय हो रहा है। सबसे बड़ी बात है कि भोजन के प्रति जागरूक नई पीढ़ी अपने जायके के लिए कुछ वैश्विक आजमाना पसंद करती है और इसलिए वे स्पेनिश डेजर्ट, थाई सलाद या मेडिटेरेनीअन व्यंजन जैसे अंतरराष्ट्रीय व्यंजनों को शामिल करने में सकोच नहीं करती हैं। इसलिए अंतरराष्ट्रीय व्यंजन भारतीय शादियों के लिए एक आदर्श खानपान विकल्प हैं।

विविध मिष्ठान्न: भारतीय शादियों में मोठे व्यंजन का मेनू बुफे सेटिंग का अनिवार्य हिस्सा है। पारंपरिक भारतीय मिठाइयों की प्रचुरता के साथ ताजे बेकड बेल्जियन वैफल या स्विस् लक्जरी वॉकलेट जैसे अंतरराष्ट्रीय डेसर्ट इसमें शामिल हैं। और मोतीचूर चीज़केक जैसे भारतीय और अंतरराष्ट्रीय व्यंजनों का फ्यूजन न केवल मिठाई के विकल्पों में इजाफा करता है, बल्कि एक मनोरम छंटा भी बनाता है। इसके साथ ही बेल्जियन वैफल कंपनी, फ्रेंच बेकर लैक्युरे या स्पेशलाइज्ड कोल्ड स्टोन आइसक्रीम काउंटर जैसे अंतरराष्ट्रीय ब्रांडों के डेसर्ट काउंटर भारतीय मिठाइयों के टेबल पर अपनी जगह बना रहे हैं।

द डीआईवाई काउंटेर्स: सचेत खाने के ट्रेड में शामिल 'डू इट योरसेल्फ' (डीआईवाई) काउंटेर्स एक और विचार योग्य हॉट वेडिंग फूड ट्रेड हैं। सलाद बार, वैफल कार्टेस, आइसक्रीम और चाट काउंटर जैसे डीआईवाई काउंटेर्स अब इस शादी के सीजन में नये नहीं हैं और निश्चित रूप से शादी के मेनू और खाने के अनुभव को और मजेदार बनाते हैं। मेहमान अपनी पसंद और प्राथमिकता के अनुसार भोजन का चुनाव कर सकते हैं।

सेलेब्रिटी शेफ्स: इन दिनों भव्य भारतीय शादियों में सेलेब्रिटी शेफ्स की संख्या में वृद्धि देखी जा रही है, जिन्हें शादी के भोजन के लिए कई विशेष व्यंजन तैयार करने के लिए आमंत्रित किया जाता है। अंतरराष्ट्रीय या सेलेब्रिटी शेफ को विशेष प्रदर्शन के लिए शादी में आमंत्रित करना भी एक रोमांचक शादी के खानपान का ट्रेड है, जिसे आजमाया जा सकता है। तैयार किए गए अपने खास और लजीज व्यंजन के जरिये सेलेब्रिटी शेफ द्वारा एक साधारण शादी के मेनू को मनभावन अनुभव में बदल देना कोई बड़ी बात नहीं है।

WHEN WE SAID – WE DO, TO THE RIGHT CATERER

Debdoot and Meghla got married recently and both being from different cities had to think very carefully regarding the wedding caterer. It was a Traditional Bengali wedding but Meghla hailing from Mumbai and Debdoot from Kolkata, both had friends and relatives from all over the world visiting them. Choosing a caterer and wedding menu was the toughest part for both of them. Lets see how they chalked their plan:

Meghla Tell us about the plans that you had for your wedding especially regarding the food?

Meghla: Being a Bengali marriage we wanted the food to be authentic. Also given a major chunk of the crowd was non-Bengali we had to make sure that the food was devoid of strong smell(Limited use of mustard oil) or too strong for others palette. It was necessary to maintain an equilibrium between veg and non-veg food.

Coming to pre-wedding days food served was mostly Bengali/ Maharashtrian as we had relatives travelling from all over India who were interested in trying out Mumbai local food also. The food for our Cocktail was mostly continental and we chose a pub which does both the job.

Who decided the menu for your wedding?

Meghla: Bengali marriages takes place at the brides place so the menu was mutually decided among the family members. Everyone had some specific food items so we tried to include them all. We chose Athena Banquets in Powai as the wedding venue (Night) keeping in mind there in house catering as well, the reviews are great and we also got to



taste some of the main dishes prior to the wedding.

What were the factors that u had in your mind when choosing the right caterer?

Meghla: My dad is responsible for selecting the caterers for a durga puja in Mumbai(One of the biggest actually),

he pretty much knows all the Bengali caterers in Mumbai. But nonetheless we tasted all the food from our list of shortlisted caterers and chose Puja Caterers for breakfast and Lunch on our wedding day. Since we had a large number of guests coming from various countries and cities we had to carefully choose the caterer. Some factors that



helped us decide the right caterers both for the morning and evening function were;

- How does the guy / caterer cook when he has to cook mass cooking
- The hygiene factor while preparing food
- Whether he has experience in cooking bengali dishes
- Online/Offline reviews

What kind of spread a Bengali Wedding consists of?

Meghla:

Mornings: Luchi, Chana Dal/Aloo Dam

- Radha Ballabhi
- Ghugni
- Peas Kachori

Lunch /Dinner: Fish Fry, Beguni (Brinjal Fry)

- Dhokar Dalna,Aloo Posto
- Plain Rice/Yellow Sweet Pulav
- Mutton Jhol, Dab Chingri, Bhetki Maccher Paturi, Chicken Dak Bangala, Pabda Maccher Jhol, Kolkata Birayaini, Chingri Malaikari

Sweet Dish: Sweets, Payesh, Chatni, Mishti Doi, Paan

Debdoot, how did you decide on the Reception Catering, considering it to be in Kolkata?



Debdoot: After discussing with friend and relatives, with budget constraints, with location, convenience for people coming in and the reviews of the caterers both online and offline we chose a venue which was centrally located with in house caterer. We checked the review and also spoke to people who hired them for their family weddings. We had the reception at Mirch Masala in Ballygunge which was appreciated by all.

What was the guest feedback? How important is it?

Debdoot: The most important thing in a Bengali wedding is the Food. As our

marriage took place in Mumbai we had to keep in mind that many of our relatives and friends were waiting back in Kolkata for the reception. We made sure they all were satisfied. Actually the most important part is how the food is served to them, whether the person serving smiled while offering the food, was he insisting, all these factors make a lot of difference. We were very happy that each guest was given personal attention and the food was simply awesome. Food was well appreciated specially the Fish Fry, Mutton curry and Biryani.

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President, Rajasthan Chapter-HPMF

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MOVE OVER MITHAI — WELCOME THE CAKE

Young couples from across Indian communities want statement wedding cakes that narrate their love stories.

Indian weddings are no more about grandmother's payasam and caramel squares. The new age couple prefer a two-tier cake instead.

"The cake was the focus of the wedding and made for a good photo opportunity," says Astha Sinha, a Maharashtrian Bride.

Apparently, people are having a cake and eating it too, at weddings. It is no longer just a Christian tradition to cut a wedding cake. Young couples from across Indian communities including Marwaris, Punjabis and Gujaratis want statement wedding cakes that narrate their love stories. These cakes could cost up to Rs 50,000, but Bengalureans are not batting

an eyelid and bakers are cashing in.

Pastry chef Irfan Ahmed from The Den recently dished out a four-tiered cake for a nikah ceremony and a handcrafted flower cake for a Jain wedding. "Cake is the big new focus at weddings. Couples spend time on

planning and briefing us on their cake as much as décor and wedding wear. Floral designs, metallic finishes and 3D cakes are trending," said Ahmed.

With at least two such orders every week, Shisham Hinduja of Happy Belly Bakes has her hands full delivering hand-painted tiered cakes in gravity-defying chandelier styles. One of her creates narrated the couple's courtship using figurines. Another interesting order came from a mining baron: a four-tiered 15kg white-coloured cake was used as a projection screen for a video about the bride and groom.

Lavonne Patisserie's inventory is dominated by wedding cake orders. "We receive about 40 wedding cake orders per month. Kids' birthday cakes come second with just about eight orders. Customised 3-8 tiered cakes matched in accordance with the wedding theme are popular," said the chef Shailesh Johny.

A gorgeous wedding cake is often the centerpiece of a wedding and it typically sits in a place of honor at





the reception. This carefully planned confection is a longstanding tradition dating back to Roman and Medieval times. But the symbolism was generally the same. Over the centuries there have been many traditions created surrounding the cake and it still remains an important aspect of any wedding. Lets check out few old customs :

CUTTING THE CAKE

Along with the first dance and bouquet toss, this charming tradition is one of those photo opportunities that graces every wedding album.

Cake cutting became a more complicated process as cakes became multi-tiered and the number of guests reached the hundreds. These days, the bride requires the groom’s assistance and usually they do not cut the entire cake up, but instead leave that duty to the caterer

Unfortunately, this custom has

evolved in some cases to the groom or bride grinding the cake into his or her partner’s face.

THE GROOM’S CAKE

Early American weddings had groom’s cakes and southern states in the U.S. continue to perpetuate this wedding tradition. Many modern weddings have resurrected the tradition of this cake to showcase the groom’s hobbies, individual taste, and even their favorite sports teams.

Groom’s cakes are usually chocolate to contrast the actual wedding cake, although any flavor is acceptable.

SAVING THE TOP TIER

Most couples cannot resist saving the top tier of their wedding cake to eat on their first anniversary or a christening ceremony. In the past, christenings were often within a year of the wedding so this made perfect sense. Now, most couples are more likely to create a small

cake eating ceremony around their first anniversary. Sharing this small cake is a charming reminder of a special day.

A well-wrapped cake can easily survive a year in the deep freezer without too much damage, as long as the cake has no mousse layers or delicate fresh fruit fillings.

There are several charms that are used traditionally and each has a specific meaning:

- Heart: true love
- Ring: upcoming engagement
- Wishing Well; wishes coming true
- Highchair: children
- Clover or Horseshoe: good luck
- Rocking Chair: long life
- Anchor: adventure
- Flower: new love
- Purse: good fortune
- Wedding bells: marriage

THE WHITE WEDDING CAKE

White icing was also a symbol of money and social importance in Victorian times, so a white cake was highly desired. The fine white sugar needed to create white icing was extremely expensive and the lighter the cake, the more wealthy the family would appear to their guests.

The white of the cake was simply a representation of the bride as the main focal point of the wedding. Many brides today mimic this continuity by creating cakes in the same hue as their dress or bouquet.

Wedding cakes can be any color, but most people still feel the base color beyond the decorations should be white. White is, of course, the color of purity and traditionally this cake was referred to as the “bride’s cake.”





उदयपुर वेडिंग चेकलिस्ट

डेस्टिनेशन वेडिंग प्लानर्स से अक्सर डेस्टिनेशन वेडिंग से जुड़ी लागतों और उदयपुर में शादी करने में आने वाले खर्च के बारे में पूछा जाता है। सामान्य तौर पर, ऐसी शादियों की लागत अलग-अलग मामलों के आधार पर अलग-अलग होती है। यहां myweddingplanning.in द्वारा इस ऐतिहासिक भूमि पर शाही शादी के आयोजन से जुड़े सबसे अहम खर्चों की एक सूची दी गई है। आशा है कि यह आपको उदयपुर में अपने खुद के ड्रीम पैलेस या फोर्ट शादी के खर्च की योजना बनाने में मदद करेगा!

मान लेते हैं कि आप 2 रातों के लिए 100 मेहमानों के लिए शादी की योजना बना रहे हैं। आपके द्वारा चुने गए होटल के प्रकार के आधार पर यह चूड़ा पैलेस और रामाडा उदयपुर जैसे छोटे विवाह स्थलों के लिए 15 लाख रुपये से शुरू हो सकता है और जगमंदिर, ताज लेक पैलेस, लीला उदयपुर और ओबेरॉय उदयविलास जैसे स्थानों के लिए 60 लाख रुपये से शुरू हो सकता है।

स्थान

उदयपुर का जादू इसकी समृद्ध विरासत, जीवंत और रंग-बिरंगे बाजारों, स्वादिष्ट राजस्थानी व्यंजनों, शानदार आतिथ्य, पारंपरिक नृत्य और लोकगीत, वन्यजीव सफारी और प्रचुर प्राकृतिक सुंदरता में दिखाई देता है। इसकी राजसी भव्यता, शाही रोमांस और समृद्धि इसे अतुलनीय विवाह स्थल बनाती है। अगर आप अपने सबसे खास दिन पर किसी राजसी से कम नहीं महसूस करना चाहते हैं, तो उदयपुर आपका ड्रीम वेडिंग डेस्टिनेशन है! उदयपुर झीलों का शहर है और यहां भारत के सबसे आश्चर्यजनक विवाह स्थलों में से कुछ मौजूद हैं।

जहां जयपुर में चुनने के लिए कई होटल हैं, वहीं इसकी तुलना में उदयपुर में शादी के योग्य स्थानों का विकल्प कम है। उदयपुर में शादी के चुनाव के लिए लगभग 15 असाधारण विरासत स्थल हैं, जिनमें से अधिकांश पिछोला झील के आसपास स्थित हैं।

उदयपुर में सबसे लोकप्रिय और महंगे विवाह स्थलों में जगमंदिर द्वीप पैलेस, ताज लेक पैलेस और सिटी पैलेस हैं। इन सभी का प्रति व्यक्ति शुल्क 8000-10000 रुपये के बीच है (जिसमें भोजन, जेटी से यात्रा और मूल सजावट शामिल है)।

जगमंदिर में शादी में आने वाले मेहमानों को ठहराने के लिए कमरे नहीं हैं। यहां होने वाली शादियों के मेहमान आसपास के होटलों में ठहरते हैं, क्योंकि यहां के अधिकांश होटल एक दूसरे के काफी करीब हैं।

ताज ग्रुप ऑफ होटल्स, एचआरएच ग्रुप ऑफ होटल्स, ओबेरॉय ग्रुप, लीला केम्पिंस्की, स्टारवुड ग्रुप ऑफ होटल्स और लेबुआ ग्रुप ऑफ होटल्स इस क्षेत्र के कुछ प्रमुख होटल चेन हैं।

ठहरना

एक बार जब आप शादी की जगह का फैसला कर लेते हैं, तो ठहरने की व्यवस्था आपके गेस्ट लिस्ट के आकार और व्यक्तिगत प्राथमिकताओं पर निर्भर



करेगा। अक्सर वर-वधु मेहमानों को विवाह स्थल के बजाय पास के होटलों में ठहराते हैं। शादी की जगह और लोगों के ठहरने का खर्च कुल लागत का लगभग 60% हो जाता है।

उदयपुर में लीला पैलेस और ओबेरॉय उदयविलास जैसे 5 स्टार डीलक्स हेरिटेज होटल एक रात के ठहरने का 20,000 से 40,000 रुपये के बीच लेते हैं, जो कि सीजन पर निर्भर करता है। ट्राइडेंट उदयपुर एक आलीशान पांच सितारा होटल है जो थोड़ा कम मंहगा है। यहां औसतन एक रात के ठहरने का 8000 रुपये खर्च आता है।

ललित लक्ष्मी विलास पैलेस और चूड़ा पैलेस जैसे 5 सितारा होटलों का शुल्क 7000 रुपये से 9000 रुपये प्रति रात है।

वहीं, उदयपुर के शेरटन पैलेस उदयपुर और रामाडा उदयपुर जैसे 4 सितारा होटल कहीं अधिक सस्ते हैं, जहां एक रात का 5000 से 8000 रुपये के बीच खर्च है।

हवेली शैली के होटल और होटलों में तब्दील प्राचीन घरों जैसे अपरंपरागत आवास, 3 सितारा होटल बहुत कम खर्चीले हैं। हालांकि इनके विकल्प बहुत सीमित हैं।

समारोह स्थल के किराये

उदयपुर के अधिकांश होटल और रिसॉर्ट आयोजन स्थल के लिए अलग से किराया नहीं लेते हैं। हालांकि, कुछ प्रमुख विवाह स्थल (लीला पैलेस जैसे पांच

सितारा होटल) में वेडिंग लॉन और मैदान के लिए 50000- 300000 रुपये तक का खर्च आता है।

उदयपुर में वेडिंग पैकेज

जगमंदिर और ताज लेक पैलेस जैसे कई प्रमुख विवाह स्थलों में प्रति व्यक्ति विवाह पैकेज होता है, जिसमें भोजन, मेहमानों का स्वागत, गोंडोला में नाव की सवारी और सजावट शामिल है। इन पैकेजों का खर्च 8000 रुपये से 12000 रुपये प्रति व्यक्ति के बीच है और ये सीजनल नहीं हैं।

उल्लेखनीय है कि इन सभी विवाह स्थलों पर ठहरने की व्यवस्था नहीं है और ये खर्च सिर्फ शादी समारोह का है, ठहरने का नहीं।



कैटरिंग का खर्च

पांच सितारा आलीशान होटलों में शादी के खाने का खर्च 2500 रुपये से 4000 रुपये प्रति व्यक्ति और पांच सितारा और चार सितारा होटल में 800 रुपये से 3000 रुपये के बीच है।

फूल और शादी की सजावट का खर्च

शादी की सजावट में गलियारे, मंडप, टेबल, कुर्सियां और लिनेन, सेंटरपीस, स्टेज, डांस फ्लोर, लाइटिंग, एलईडी और फूलों की व्यवस्था शामिल हैं। राजस्थान में अधिकांश होटल बाहरी डेकोरेटर को अनुमति देते हैं क्योंकि कई समारोह स्थलों पर डेकोरेटर के मामले में कोई एकाधिकार जैसी बात नहीं है।

सामान्य शादी की सजावट में मुख्य कार्यक्रम के दिन के सजावट में 6,00,000 से 15,00,000 रुपये के बीच और शादी के पहले के कार्यक्रमों के लिए 200000 रुपये से 400000 रुपये का खर्च आना चाहिए। हालांकि अगर आप कुछ अनुठा और शानदार चाहते हैं, तो आपको 15 लाख रुपये से ऊपर खर्च पड़ सकता है।

परिवहन पर खर्च

उदयपुर में परिवहन का खर्च बहुत ज्यादा नहीं है और कई बार तो मेहमान खुद इसका भुगतान करते हैं। हालांकि, हवाई अड्डा या रेलवे स्टेशन पर अपने मेहमानों का स्वागत करना और उन्हें ठहरने के स्थान तक लाना ताकि उन्हें किसी तरह की असुविधा न हो एक अच्छा व्यवहार है। इसके लिए एक बड़ी कार या बस की व्यवस्था कर लें जो एक साथ ज्यादा लोगों को बैठा सके। एक मिनी-बस या कोच को किराये पर लेना एक सस्ता विकल्प साबित होता है और इसका खर्च



लगभग 7000 से 9000 रुपये प्रतिदिन होता है। वहीं, किराये पर कार का भाड़ा 2000 रुपये से 3000 रुपये प्रतिदिन (8-10 घंटे) के बीच है।

उदयपुर में फोटोग्राफी का खर्च

यदि आप उदयपुर के स्थानीय फोटोग्राफर का चयन करते हैं, तो यह बड़ी बचत कराने वाला साबित होगा, क्योंकि 3-5 दिनों के समारोह की फोटोग्राफी के लिए प्रसिद्ध 'डेस्टिनेशन वेडिंग' फोटोग्राफर 5,00,000 रुपये से लेकर 10,00,000 रुपये तक चार्ज करते हैं। इसके अलावा आपको उनके रहने-खाने और आने-जाने का खर्च भी उठाना पड़ेगा। यहां के स्थानीय फोटोग्राफर और स्टूडियो लगभग 30000-40000 रुपये प्रतिदिन का लेते हैं।



अन्य विक्रेता

दुल्हन और दुल्हन पक्ष के लिए मेकअप और हेयर स्टाइलिस्ट व मेहंदी कलाकारों का खर्च भी शादी की लागत में शामिल करना होगा। यदि आप स्थानीय ब्यूटीशियन चाहते हैं, तो इसके लिए कुछ अच्छे विकल्प यहां मौजूद हैं, लेकिन हां, शादी के दिन से पहले ट्रायल जरूर ले लें। शादी के मेकअप के लिए एक अच्छे मेकअप और हेयर स्टाइलिस्ट का खर्च 6000 रुपये से 22000 रुपये आता है।

स्थानीय स्तर पर ब्यूटीशियन करते समय आयोजन के सभी दिनों के लिए एक पैकेज डील लेने की कोशिश करें। और अगर आप चाहें तो अपने विश्वसनीय मेकअप कलाकार को उदयपुर लेकर जा सकते हैं और उसके भोजन और रहने की व्यवस्था कर सकते हैं।

संगीत और मनोरंजन

इन दिनों जोड़े अपने मेहमानों के लिए अरेबियन नाइट्स, जिसमें बेली डांसर का नृत्य होता है या रशियन डांसर का गैटसबी थीम या कैसिनो नाइट या बॉलीवुड नाइट जैसे 'थीम वेडिंग' करना पसंद करते हैं। इस तरह के मनोरंजन के लिए 15000 से 300000 रुपये के बीच खर्च के लिए तैयार रहें। अगर आप बड़े नामों और प्रसिद्ध हस्तियों को लाना चाहते हैं तो लागत उसी अनुसार बढ़ जाएगी।

विविध और अतिरिक्त खर्च

बारात के लिए आतिशबाजी, हाथी या घोड़े, विशेष क्रॉकरी और कटलरी, वेडिंग प्लानर और अन्य कई खर्चों को भी ध्यान में रखा जाना चाहिए। वेडिंग प्लानर आपको कुछ बेहतरीन छूट देने में सक्षम हो सकते हैं, इसलिए हमारे जैसे प्लानर्स को एक अतिरिक्त खर्च के रूप में नहीं देखा जाना चाहिए, बल्कि खर्च बचाने के जुगाड़ के तौर पर देखा जाना चाहिए!!!

वेडिंग पैकेज

आज वेडिंग प्लानर्स के पास सभी तरह के बजट के लिए कई प्रभावी और आश्चर्यजनक वेडिंग थीम डेकोर पैकेज उपलब्ध हैं। उनके द्वारा दिए जाने वाले अधिकतम ऑफ़र का पता करें और उसके साथ आगे बढ़ें!!!



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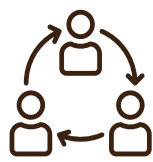
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'DEMAND FOR FOOD STYLING HAS DRIVEN CHEFS TO TURN WEDDING FOOD PLANNERS'

Sanjeev Sareen, CEO Trident Consultants and Abhishek Saareen, Executive Director, Trident Consultants are known names in the hospitality sector and the men behind your fine dining experience.

The father-son duo has been providing dedicated, trusted, valued and quality consultancy services to execute hospitality projects from scratch to completion. From ideation of the food outlets to execution and implementation of the system and procedures, the Trident Consultants do it all. With his vast experience in the hospitality industry, Mr. Sanjeev Sareen founded Trident Consultants in the year 1991 to guide the



new entrants to establish their set up in hospitality sector. Almost three decades down the line, the company continues to provide requisite expertise to execute some of the finest hospitality projects. Having worked with The Park Hotel (New Delhi), Trident Hotel (The Oberoi Group of Hotels), Mumbai and overseas stint in Dubai (UAE), Mr. Abhishek Saareen, joined the firm to take forward his father's legacy. Currently, Mr. Abhishek takes care of the planning, execution and post-opening streamlining.

With more than 600 hospitality projects spanning across the country, they have got some of their high-profile clients including Haldirams, Om Sweets, Tewari Bros. Mithaiwala, in their kitty. In an interview with the FAIC magazine, the Sareens talk about their journey so far, their interesting projects and some latest trends this wedding season.

HERE ARE THE EXCERPTS:

Please tell us about your food consultancy

firm and its journey so far in the hospitality industry. Trident Consultants is an organization indulged setting up resorts, hotels, high-end bakery & confectionery mega outlets, food courts, amusement parks, high efficiency base kitchens, institutional catering divisions and sweets showrooms etc. Established in the year 1991, Trident Consultants today has become a reputed name in F&B consultancy and well equipped to carry out hospitality projects in any part of the country.

Our team of qualified professionals easily and efficiently handles multiple technical aspects which come across at different levels during our projects.

So far, we have completed more than 600 projects in every corner of the country. Our prestigious clients include Haldiram's (all 66 outlets in Dehi/NCR, Haryana, UP, Punjab and their various factories/kitchens), Natural Oriental Foods (Netherlands), Rockman's Beer Island, Haldiram's Nagpur, ISKCON, Imly,

Om Sweets, Gulab, BTW, Comesum, Gopal's (Chandigarh), Gopaljee, Gopala, Mohini Tea, L.S Caterers and Tewari Bros. Mithaiwala, Bikaji etc.

Although initial years of establishment were tough as we really struggled to get projects due to lack of awareness about such a concept. However, with our perseverance and patience, we managed to run the show and come out triumphant. In order to overcome the challenges, we have worked really hard and stayed motivated throughout our journey to become one of the key players in the world of professional hospitality consulting.

What has been your most interesting project so far?

There was an enquiry through a reference for an official lunch having only 150 people. They came just a day before for the menu compilation and wanted sea food to be included in majority. Their caterer also accompanied



what are the latest food styling trends in catering & hospitality sector?

Trends keep changing fast with respect to Indian weddings. Since our role is not limited to menu planning but also in the execution of the entire show, we, at Trident Consultants emphasize on how to serve the exotic dishes in a systematic manner. While planning, we keep few things in mind like the menu should be easy to prepare and the costing of the ingredients should not exceed the set budget. Moreover, food consultants act as a bridge between the client and the caterers. Whenever they suggest the menu, they conduct demonstrations as to how the dish should be prepared and served. Some of the anticipated wedding catering trends also include the concept of "Make your own" mocktails, elaborative salad bars, and grand dessert counters.

them. While we handed them the menu, they were expecting to receive the supply of sea food comprising lobsters, tiger prawns, basa fish and crabs on a night before the main event. The ready food was supposed to be picked up at 1 pm the next day. Unfortunately, the supply didn't reach till the morning of the scheduled event. We were informed about the same at the eleventh hour and we suggested them to get the supply from the local vendors. However, we managed to deliver the food on time (thanks to the efficient chef as well). Such instances are a lesson for us to have back-ups ready and preparedness for the last minute twist.

What role do food consultants or food stylists play these days in weddings?

The food consultants and food stylists play a prominent role in the pre-wedding and wedding menu planning. Their modus operandi is to judge the type and taste of the guests and the total numbers of the invitees so as to plan the welcome drinks, starters, snacks, main course and desserts accordingly. It's the brain of the food consultant that

reflects in how the buffet is presented. They guide the caterers on behalf of the clients to turn the wedding into a memorable dining experience. And with more wedding food trends catching up, their role is getting more demanding as well as challenging. As the client is become more aware, their demand and expectation with regard to food styling and presentation is also becoming a rage and so food consultants are becoming the only go-to person. With weddings becoming more grand, the clients even in tier-II & tier-III cities are preferring to hire the wedding menu consultants to add that style statement and grandeur to the D-Day functions.

These days, clients have been demanding international cuisines such as Lebanese, Italian, Mexican, Thai and Japanese. That said, food consultants come in picture to arrange international chefs from respective countries especially for 2 days to give it an authentic touch. The high demand for the food styling in Indian wedding has driven many chefs to turn into the wedding food planners.

When it comes to wedding season,

What all things according to you should be kept in mind when planning for the wedding menu?

There are a lot many things that need to be considered while planning for a wedding buffet. For instance, the menu should be in sync with the theme and location of the function. The food for the engagement, wedding and post-wedding reception should not be repeated. Next point which should be considered is that the cost of the ingredients should not exceed the budget. Also, the chefs of the caterer should be well versed with the international cuisine (if you are not planning to get an international chef). Food wastage should be avoided at every single step.



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When it comes to Indian weddings the thumb rule is- the bigger, the better. As for brides-to-be, this is the day most girls dream about and anything less than perfect won't be good enough. Be it the theme, the venue the food the makeup, the most important thing for the bride and groom today is the wedding trousseau.

Designer wears are the first choice for every GenX bride and many starts saving for the bridal wear much before even they even decide whom to marry!!!

This post will take you through a list of the 10 most noted designers who will be able to create the perfect bridal wear for your special day. Happy reading!

SABYASACHI MUKHERJEE

The current favorite of Bollywood



weddings, Sabyasachi is one of the most loved designers in the country. Celebs like Anushka Sharma, Deepika Padukone, Bipasha Basu and Vidya Balan dots on him and were all a Sabyasachi Bride on their wedding day. With his ethereal designs and artistic vision, he has won many hearts. When it comes to embracing traditions and translating them into beautiful designs, Sabyasachi is the only person who can do this. And it goes without saying that this has bolstered his popularity and his

eye for detail sets him apart from other designers. This designer knows what he is doing and we can't get enough of the lovely creations that he brings to life. Drawing inspiration from his hometown, Sabyasachi's creations are stunningly unique.

RITU KUMAR

Ritu Kumar is a designer for the stars and celebrities who has received accolades for the immense contribution she has given to the world of fashion in India.



Kareena, for their weddings.

NEETA LULLA

The amazing outfits of the movie Devdas reminds us of the designer who created magic with her work, Neeta Lulla, a versatile designer, she has been able to create ensembles that would suit the moods of the films like Jodha Akbar, Chandni, and Taal just to name a few. She designed the wedding outfits for stars like Aishwarya Rai Bachchan, Esha Deol, and Genelia D'souza.

which is the first multi-designer store in India. Even Lady GaGa loves his creations and many stars come calling for his unique take on fashion.

ROHIT BAL

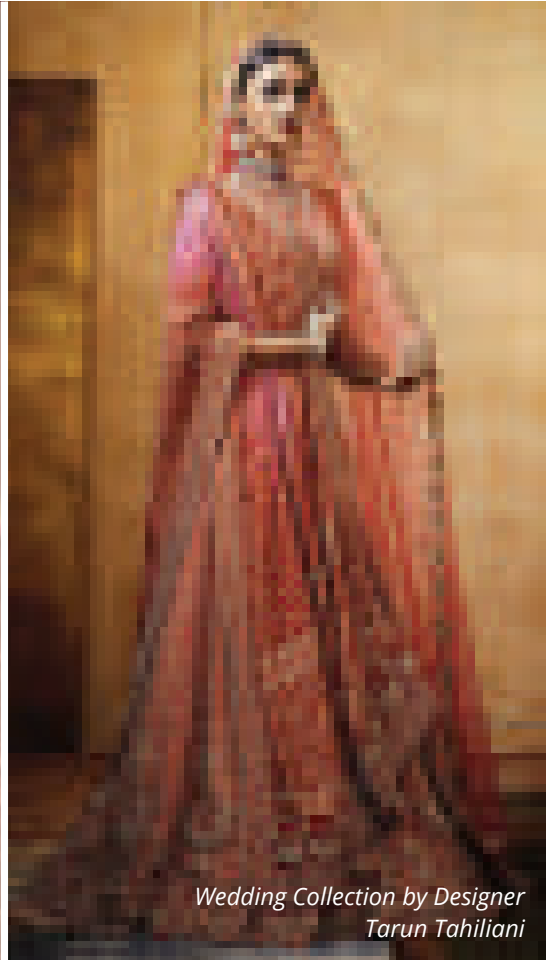
Crowned as "India's Master of fabric and fantasy" by Time Magazine, Rohit Bal is one of most respected veteran designers in India. Celebrity clients like Uma Thurman, Cindy Crawford, and Naomi Campbell also make him a favourite in Hollywood. His bridal collection is bold and contemporary.



Wedding Collection by Designer Rohit Bal



Wedding Collection by Designer Neeta Lulla



Wedding Collection by Designer Tarun Tahiliani

She has designed for Jemima Khan and late Princess Diana were often spotted in her creations as well. She was the one who designed for Diya Mirza turned to for their bridal wear.

MANISH MALHOTRA

The veteran bollywood designer who made his mark from DDLJ and Rangeela to many of the latest ones. Hailed as the "King" of Indian fashion, Manish Malhotra is one the most beloved and talented designers in India. He started his fashion career as a costume designer in Bollywood and won countless awards for his stunning work. His bridal collection is truly a work of art.

Ever since then fashionistas haven't been able to keep their hands off this designer. He has created lehengas for the Kapoor sisters, Karisma and

ABU JANI & SANDEEP KHOSLA

The duo has been an inseparable team for over 25 years on the fashion scene. As for the clothes they create, they are intricate using the finest materials which are a blend of the old and the new. They designed Arpita Khan's bridal lehenga in which she looked amazing.

TARUN TAHILIANI

Another gifted fashion designer, Tahiliani dominates the Indian fashion industry with his signature combination of India's rich cultural roots and modern design. He is known to design masterpieces that will leave you in awe. Tarun Tahiliani is a graduate from Wharton one of the most sought after designers in the country. Tarun and his sister, Tina Tahiliani Parekh, are credited to launch Ensemble



ROYAL WEDDING – ROYAL FEAST !!!

A royal wedding deserves a royal feast - the traditional food of Rajasthan boasts of a variety of majestic delicacies. Depending on your tastebuds and the kind of food you have in mind for your wedding, we've handpicked some of the most versatile and finger licking delicious dishes from the Royal Rajasthani Weddings

RAJASTHANI MOGAR



Who doesn't love a light yet tasty appetiser? The traditional food of Rajasthan is galore of unique and delicious starters - the Rajasthani Mogar is made out of Moong Dal and served with Aamras or mango powder. This is a perfect snack for weddings since this is easy to digest and is loved by the young and the old folk alike! If you're having a summer wedding, then the Mogar is a light and delicious dish to have on your menu!

GHEVAR



A delicious, Rajasthani dessert, most popularly served in all occasions especially marriages. Ghevar is a disc-shaped sweet with a texture that resembles a honeycomb is made with all purpose flour and soaked in sugar syrup. There are a plenty of varieties of the traditional dessert Ghevar including mawa and malai.

BALUSHAHI



Crispy from the outside and sweet from the inside, Balushahi, the round-shaped syrupy sweets, is a quintessential sweet dish from the Rajasthani traditional food. It also has some tangy flavour to it, making it a must-have at every wedding!

MOONG DAL HALWA



This dessert is fit for the Gods (and your wedding) - made with a royal combination of Moong Dal, Ghee, cardamom and milk, the Moong Dal Halwa is rich, delectable and crave-worthy! This is a must at every Royal Rajasthan weddings.

KHAJA



This is one of those crunchiest desserts with layers that get unfolded when one starts eating. It is a very popular sweet dish in weddings and generally seen

being served in Bihar. With such a long list of sweets to discover, now add some of these to your weddings and see how your guests relish in devouring them.

BADAM KA HALWA



Mostly preferable for winter weddings This sweet dish is prepared with Badam or almonds that are blanched and cooked in ghee until it gets brown.

BASUNDI



This is a Gujarati sweet dish. Made with sweetened dense milk, and prepped up with saffron and pistachios, this is also a popular addition to the wedding catering.

SHRIKHAND



This is a milk based sweet dish that is most popular in Maharashtra and Gujarat regions. Even many brands are selling these sweets in a sealed pack due to its huge popularity.



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CUSTOMER HAS BECOME FAR MORE EXPERIMENTAL AND DEMANDING

If you are a wannabe restaurateur but don't have the clue where to start from, the simplest route is to get in touch with renowned food consultants Manu and Sonia Mohindra. The Delhi-based couple runs a hotel and restaurant consultancy called Under One Roof, and they would offer you the best assistance in set up your restaurant from scratch – from concept ideation to facility planning to designing interiors to propping up the kitchen to helping you decide the menu.

The Mohindras are the brain behind the astounding 1300+(and growing) F&B sets up in India and overseas and have got names like Shalom, Italics, Tabula Rasa, Salt Catering as their high-profile projects. Started by the husband-wife duo in 1996 as a niche F&B consulting firm, UOR has today grown as one of the most successful restaurant consulting companies in India. Having expanded to establish an in-house Interior Design and Graphic Design division, the couple also provides periodic food consulting to caterers.

With wedding season round the corner, Sonia Mohindra, one of the co-founders of UOR talks about her journey as a food consultant, about the changes in F&B industry and the latest wedding food trends. Here are the excerpts of her interview:

Under One Roof is known name in the F&B industry. Tell us how did it all begin?

Manu and me both are hospitality graduates and professionals. Manu was a chef with Hotel Taj and subsequently moved to ITC and I was with food and beverage section with ITC hotels. We both moved out to set up our own company and initially started to become F&B consultant in the year 1996. Then we gradually learnt the finer points about design.

We started initially in 1996 but the company came into existence in the year 1997. In the year 1998 we formally set up the business and thereafter we started adding skill sets. While we do a lot of hotel and restaurants and even interiors for complete hotels, our core area of competence still remains F&B consultancy. F&B consulting is what we



Sonia Mohindra

like and look forward for most.

Do you also provide food consulting to the catering business?

We do provide periodic consulting to some of the caterers. A lot of them come to us especially because they want new ideas, new concepts. There are a couple of catering companies, some very old whom we periodically consult through and guide on innovation, new products, new styles.

We have also helped a few catering companies set up from the scratch, helped them to find their niche, discover what would be a potential positioning for them, what would be their USP and distinctive factors.

It's been a long ever since you started

F&B consulting. How many projects have you done so far? How has been the journey so far?

We have done over 1300 F&B set ups across 48 cities in India and overseas since we started the F&B consultancy 21 years ago. These are ranging in all sizes from catering companies to institutional catering units to cafés, bars, breweries, bakeries, lounges and restaurants in India, USA, London, Melbourne and Dubai.

So 21 years, and the list is long and continuing. It has been an accelerated journey. In the last decade we have seen a much larger rate of growth of the industry as a whole. It is very heartening to see a lot of people understanding that the F&B business is beyond just restaurants and hotels and catering is a very big component of it.

You have been into the F&B consulting business for over two decades now. How has the restaurant and hospitality sector grown in all these years?

The biggest change of course is that the customer has become far more experimental and demanding. It is for this reason that the restaurant owner or the café owner has to now sit up and study more, research more, ideate more and deliver more. The customer now-a-days is more well-travelled and has got a clear mind in terms of what he is eating. So if I was to say in the organized restaurant, café-bar space, the customer is very willing to spend more money if the product is right. It doesn't matter to him whether it's a big hotel or not!

And in terms of catering, what all changes have you observed?

When it comes to catering, two decades back a live pasta counter or a live western grill was a final extent of somebody's experimentation or more innovation, the customer wanted to play it safe. The customer wanted to stick to the food comfort or style of his region. The only imported add on that time used to be Chinese cuisine.

But the now, the whole social catering scene has become far more experimental. Now there is a large segment which doesn't necessarily want a 100 dishes. Like earlier, there people wanted different counters for different cuisines. But now, the customer has become much aware, much conscious about the wedding food buffet and its presentation etc. In the bulk of the catering market what has now happened is that people are now choosing quality over quantity.

And then, there is also a lot of demand in the catering season for the healthier food. Earlier you could do with a dozen fried snacks like spring rolls, gold coins. But now sushi platters have become an unconventional choice in terms of culinary trend. I feel food and health awareness among the millennials has gone up and so they are demanding more.

With wedding season around, which food trend according to you is here to stay?

In the wedding season, the major trend and innovation has been with respect to the dessert section. I feel weddings



are an excuse to have 'meetha'! At the same time we don't want to have that traditional 'mithai', yet we want a touch of the tradition, which is where the concept of fusion dessert is catching up. So talking about 'Indian mithai', smaller innovations and specifically more interesting fusion is happening with alternative grains and millets, organic jaggery. And then people are going for more memorable dessert presentation like playful dessert stations, customized ice cream stations; donut and cookie bars etc.

In today's time how essential food presentation has become? Do customers focus on how should their wedding buffet look like?

Absolutely, it has become a major demand. Earlier either for the wedding planners or the couples, the entire focus used to be on the theme, the décor, color, entry gate, the lights and flower arrangement of the venue. But now similar amount of mind space is being shared with the caterers – such as how would be the food presentation? What's the sit up going to be like?

Now, people are not looking for blindly loaded, endless counters. Rather they want to know will the food presentation look like, what's the crockery like, how's the tableware set up, how is my wedding buffet going to look and things like that.

For instance, food is increasingly being used to tell the couple's story, too. From more dishes of cultural or personal meaning being served to the late night snacking that suits the style and liking of Bride & Groom. Of course, people are ready to spend time and money to create that incredible dining experience for the guests at their weddings.

So is it safe to say that food presentation is another change in traditional Indian wedding practice

that is evident?

You can say, it's a unique trend in weddings to add something extra to the food. Food presentation always has been the focus for long. I mean hotels always did it but now the stand alone caterers are also doing things like creating a small set up or free presentation or a mock up for clients.

Such things existed internationally and gradually the trend is catching up in the Indian catering market. In a way its good as then, both the caterer and the client understand what the caterer is delivering and what the client is asking. There is no mismatch. That's the big shift. People are taking out time and ready to spend on the marketing of their menu.

What are the things that you as a food consultant keep in mind while doing a project?

There are two things which I always keep in mind. One is that anything you are putting in, particularly on the food front, it is always nice to keep things which are from the season and from the region. If something from a season, more reasonable, with proper supply, what's the harm in including that? And therefore, whenever we plan a menu, we make a lot of effort to ensure that the food is not only local to the area but also it is relevant to the season. You can surely do a lot of innovative stuff with local ingredients.

Also, we keep working with restaurants and our catering clients to rediscover the forgotten recipes. First, doing something like this creates stories and in all that you are preserving your food heritage. Be it in terms of grains or in terms of old technique of preparation, it's nice to innovate and bring back the forgotten things. You see, the need for innovation is forcing us to go back to our roots and at the same time it's becoming a global need.

CELEBRITY WEDDINGS IN RAJASTHAN



Rajasthan, one of the most mesmerizing states with kaleidoscopic picturesque and scenic beauty at the lakesides of royal palaces. The traditional weddings are made possible in the opulent palaces amidst classically flamboyant ambiance via wedding packages offered by major hotel chains at reasonable prices. No doubts, Rajasthan is renowned worldwide for being a romantic state helping couples create wonderful memories during their weddings at the opulent destination amidst beautiful traditions. Here are few celeb weddings at Rajasthan :

PRE-WEDDING BASH OF ISHA AMBANI AND ANAND PIRAMAL

The wedding of the daughter of India's one of the most distinguished businessmen Mukesh Ambani with Anand Piramal, Executive Director of Piramal Group of Industries was the most anticipated affair of 2018. The pre-wedding rituals of Isha Ambani and Anand Piramal took place in Udaipur. The event was graced by the thrilling

performances of Beyonce, Karan Johar, Aishwarya Rai Bachchan, Deepika Padukone, Priyanka Chopra, Ranveer Singh, and other eminent stars. The philanthropic event of 'Anna Seva' wherein about 5100 people were fed thrice a day stole all the limelight.

WEDDING OF NEIL NITIN MUKESH AND RUKMINI SAHAY

In the year 2017, the actor Neil Nitin Mukesh tied the knot of his love of life, Rukmini Sahay in a three-day royal affair at Radisson Blu Palace Resort & Spa.

The event experienced the presence of myriads of Bollywood stars.

PRIYANKA CHOPRA AND NICK JONAS

This power couple exchanged their wedding vows at the Umaid Bhawan Palace in Rajasthan's Jodhpur. Umaid Bhawan Palace located in Jodhpur city of Rajasthan, is known as a magnificent piece of Rajasthan's heritage. The mansion palace was named after Maharaja Umaid Singh. It is the last royal palace built before the Independence of India. The palace's heritage and





anticipated wedding was held at the City Palace in the spectacular royal style.

WEDDING OF SANJAY HINDUJA AND ANU MAHTANI

This regal wedding of the industrialist Sanjay Hinduja and designer Anu Mahtani is amongst the most memorable ceremony in the wedding capital of India. In 2014, this opulent affair was conducted at the royal Jag Mandir Palace. The internationally

hospitality is maintained by the famous luxury hotels group, Taj who own a part of the palace.

Taj Umaid Bhawan Palace is spread over 26 acres of lush grounds including 15 acres of well-kept lush gardens. The royal residence has 347 rooms, an exquisite throne chamber, an exclusive private meeting hall, a Durbar Hall to meet the public, a vaulted banquet hall, private dining halls, a ball room, a library, an indoor swimming pool and spa, a billiards room, four tennis courts, two unique marble squash courts and long passages. The most popular suite at the hotel runs at well over Rs.1 lakh for one night.



WEDDING OF PRINCE LAKSHYARAJ SINGH MEWAR AND PRINCESS NIVRITTI KUMARI SINGH DEO OF PATNA BALANGIR

In 2014, the youngest son of Arvind

Singh Mewar, Prince Lakshyaraj Singh Mewar got married to the Princess Nivritti Kumari Singh Deo. The prince is the owner of HRH Group of Hotels while the princess is the daughter of BJP President of Odisha. This most

acclaimed music star Jennifer Lopez performed at the function. The occasion was graced by the popular Bollywood stars like, Raveena Tandon, Shilpa Shetty, Arjun Kapoor, and others.





DIGITALLY HITCHED!

Hi Folks, trust you enjoyed reading my article in the November 2019 edition –“The Big Fat Indian Wedding, Version 2.0” that spoke about the transformation of Indian weddings in the last 40 years?

Appending to the same thought, I would love to speak to you about the Digitization of Weddings in our country and across the globe. The “Analog Weddings” had their own charm, and they still do with families calling their guests on their land phones and fixing up to meet, greet and exchange the invitation cards to the weddings they host. The gigantic gifts loaded with sweets, dry-ruits and chocolates made way into the guest’s homes with an aesthetic, yet flashy card!

However with the advent of the digital technology and affordable network connectivity, a lot has been revolutionized to suit the present lifestyle of the host and the guests, irrespective of the fact if they are staying in Tier 1, Tier 2 or beyond cities or towns. Something that we cannot dare ignore or defy is the convenience of transacting online, booking tickets, paying bills or ordering accessories and a whole bunch of stuff through our mobile phones. The same trend of achieving maximum results or return on time and investment has also impacted the way wedding events are being planned, manifested and cherished in the present days. Let me take you through a journey of what’s happening in the process of getting “Digitally Hitched”?

As you begin to plan a wedding, all you have to do is to create a website for it. Hey, Don’t fall off your chair yet! Yes, all you have to do is to find the right set of techies to create a website that will give you the complete freedom to choose a template or theme depending if you want it to look ethnic or western, for example. The

website will let you introduce yourself and your partner with images talking about your profession and hobbies, how did you guys meet what went before you proposed to tie the eternal knot. The website will have personalized tools to assist you with wedding checklist, guest list database, seating chart maker, budget calculator, vendor payment reminders and even a method to send paperless invitations to your guests!

The features you can procure do not stop here. Such websites or apps will help you receive online RSVPs for the ones who are joining in and besides just sending RSVP messages only once, you can set reminders on specific dates with custom messages. The technology enables you not only to have a one way communication to your guests but also receive wishes, confirmations and messages from them via emails or notifications! My personal favorite? The Budget Calculator that ad hoc sums up your expenses and what you procure from vendor commitments to buying apparel, gifts or jewelry etc. You can even have a section for the happy tips you paid to the waiters at the end of the event if you still have the energy left! Pun Intended.

Not to forget

mentioning that such events are continuously captured by drones that capture live images and videos and stream them on the Social Media, off-course basis your approval. Being a Digital Marketer myself in the last almost 2 decades, I would rather encourage people to have a hashtag on Facebook and Instagram, for your entire wedding event and capture for everyone present or not present – memory to cache in a safe destination and revisit whenever they want to!

I believe we must stop at this with our digitization aspirations, before the couples deploy stronger digitized



hitching method and save costs by starting to send each other rings via an e-commerce website while not inviting us to their wedding!

Samir Tiwari

Co-Founder, Mony's Kitchen.



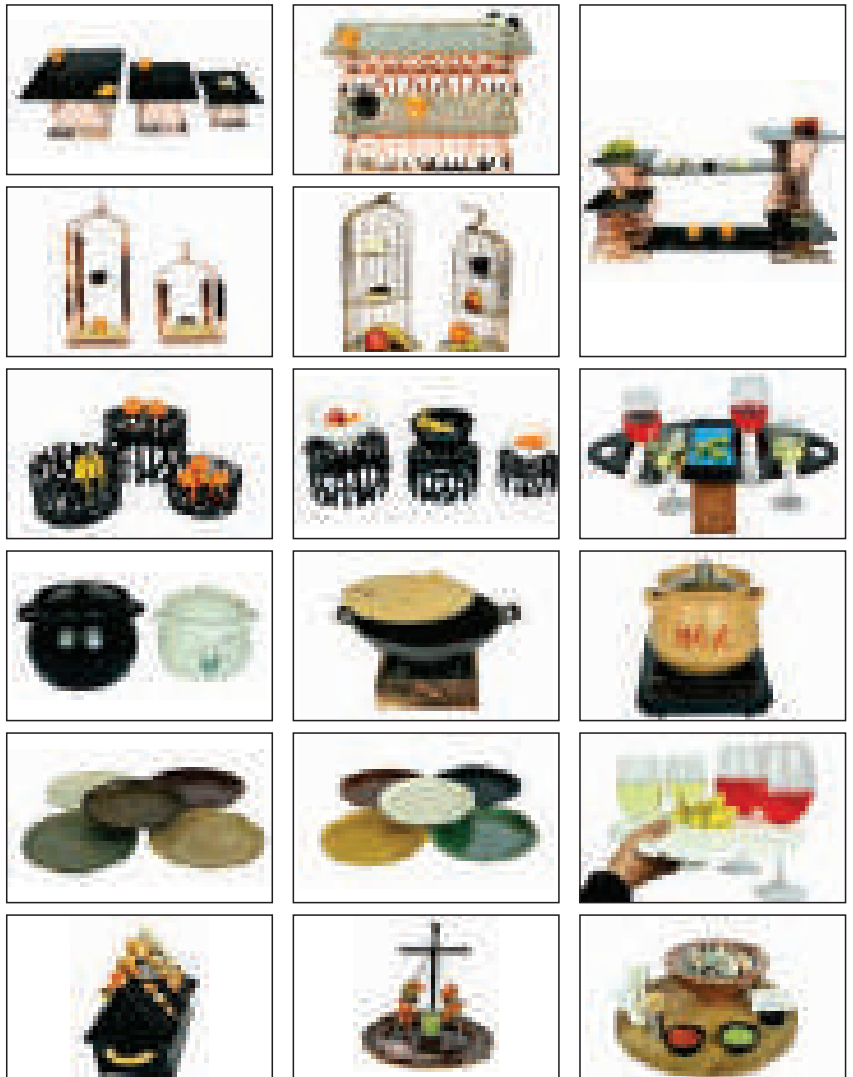
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Rose Fizz

Ingredients

- 30ml Bonheur Rose Syrup
- 30ml Lime Juice
- 1 Egg White
- 150ml Soda Water

Method

Pour all the ingredients (Except Soda) in a small shaker. Fill with ice. Shake hard. Strain into a chilled tumbler. Fill with soda. Stir well. Garnish with Rose petals and Lime peel



Virgin Pina Colada

Ingredients

- 15ml Bonheur Pina Colada Syrup
- 1 Cup Coconut Milk
- 1/2 Cup Pineapple Juice
- 1/2 Cup Crushed Ice
- 20gm Coconut Shavings

Method

Garnish the rim of the glass with the coconut shavings! Pour Bonheur Coconut Syrup along with the Pineapple Juice and ice in the shaker. Once mixed well, add the coconut milk.



Cinnamon Cappuccino

Ingredients

- 1 TBSP Bonheur Cinnamon Syrup
- 1/2 Cup Steamed Milk
- 2 Shots Espresso
- 5gm Unsweetened Cocoa Powder

Method

Garnish the rim of the cup with Unsweetened Cocoa Powder! Pour Bonheur Cinnamon Syrup along with the shots of Espresso into that cup. Add the steamed milk as per preference.





Electric Blue

Ingredients

- 30ml Bonheur Blue Curacao Syrup
- 10ml Lime Juice
- 7-8 Mint Leaves
- 1 Slice Orange Peel
- 1 TSP Ginger Juice
- 150ml Soda Water

Method

Put the Mint leaves, ginger Juice & Bonheur Blue Curacao Syrup in a shaker. Muddle well. Add the Soda Water. Garnish with Orange Peel

Watermelon Cooler

Ingredients

- 30ml Bonheur Watermelon Syrup
- 10ml Lime Juice
- 1-2 Lime Slice
- 150ml Soda Water

Method

Put the Lime chunks along with the mint leaves in a shaker. Pour the Lime Juice along with the Bonheur Watermelon Syrup and shake hard. Top up with Soda Water. Stir well. Garnish with Mint Leaves.

Mint Mojito

Ingredients

- 30ml Bonheur Mint Mojito Syrup
- 30ml Lime Juice
- 7-8 Fresh Mint Leaves
- 4-5 Lime Chunks
- 150ml Soda Water

Method

Put the Lime chunks along with the mint leaves in a shaker. Pour the Lime Juice along with the Bonheur Mint Mojito Syrup and Ice. Shake Hard. Top up with Soda Water. Stir well. Garnish with Mint Leaves.



INDIAN TRAVELERS AND DIGITAL TECHNOLOGIES POWERS THE GROWTH OF INDIAN HOSPITALITY INDUSTRY

SIZE AND GROWTH OF THE INDIAN HOSPITALITY SECTOR

The hospitality market in India is booming. According to the India Brand Equity Foundation (IBEF), the travel and tourism sector contributed roughly 9% to India's GDP in 2017. India was ranked 7th among 184 countries with respect to travel & tourism's total contribution to GDP in 2017.

Not only is travel and tourism the third largest foreign exchange earner for India in 2017, the total travel and tourism market is expected to increase from Rs 15.24 trillion (US\$ 234.03 billion) in 2017 to Rs 32.05 trillion (US\$ 492.21 billion) in 2028.

In order to win in the fast-growing and rapidly evolving hospitality and travel sector, senior executives need to keep a close eye on:

1. Changing preferences of Indian travelers
2. Growth enabling technologies and the role of digitization in the hospitality industry
3. Hurdles from realizing the full market potential

CHANGING PREFERENCES OF INDIAN TRAVELERS

Indian traveler likes to book online: More than ever, Indian travelers are using the internet to book their travel. Websites such as makemytrip.com, yatra.com, orbitz.com, and airbnb.com have made it very easy for travelers to research and book their trip online.

Travel marketplaces and aggregator platforms are also a great source of reviews, which informs the traveler before making booking decisions.

Mobile friendly: According to Statista, in 2019, over 800 million people in India have mobile phones. Indian travelers are not only using mobile phones for research and booking trips but are also using mobile phones for boarding passes and e-tickets during their trips.

The increasing role of social media

and search engine: A report from McKinsey, suggests that travelers have about 45 touchpoints with suppliers, search engines and social media platforms before booking an accommodation trip. Search engines and social media platforms (especially visual platforms - Instagram, and Pinterest) play an important role to educate and inform the traveler when booking a trip.

Looks for discount: According to KPMG, 85% of Indian travelers use price comparison sites to look for deals, and 58% agree to spend considerable time to find the best price.

Search for online packages and amenities: Many Indian travelers prefer to simplify their vacation planning by buying single packages that include travel and hotel stay. A number of travel startups have launched in India recently that solve such travel pain point. One example is Tripoto that provides holiday packages and partnership-driven hotel bookings.

Also, Indian travelers are expecting more amenities, such as breakfast, wifi, airport/train transportation, etc., included in their hotel bookings.

DIGITAL TOOLS AND TECHNOLOGIES TO WOO THE INDIAN TRAVELER

To win the Indian travelers and cater to their evolving preferences hospitality industry is turning to digital tools and technologies.

Targeted marketing using SEO and Social Media (e.g., using user-generated content): Search engines bring the majority of traffic and act as a powerful top of the funnel marketing channel for suppliers and travel aggregators/marketplaces.

Social media, further allows organizations to target travelers who have shown interest. Not only should organizations run direct social media campaigns, but they should also leverage influencer marketing and user-generated content to move an interested traveler through the decision making journey.

Push for direct booking: Hotels and airlines should consider adopting pricing strategy such as lowest price guarantee on their website/mobile application. Encouraging users to book directly reduces commission cost and at the same time allows the hotels or



the airlines to build a direct customer relationship.

Automating back-office operations: Even though hospitality is a human-intensive sector, there are numerous opportunities to employ automation that reduces cost and allows organizations to pass on the savings to the customer. With the help of end to end applications across booking, customer service and logistical aspects of travel and hospitality, organizations can create a better customer experience and save money.

Mobile applications: With the extensive use of mobile phones in India, creating a high-quality mobile experience is critical to winning today's Indian traveler.

Analytics, Artificial Intelligence/ Machine learning: Analytics enables organizations to personalize travel experience for travelers, employ dynamic pricing, optimize operations, and enhance marketing efficiency. Furthermore, latest technologies such as AI and machine learning allows organizations to improve customer experience and cut down on costs. One example is the use of chatbots and virtual concierge that can provide 24/7, one-on-one service to travelers, without incurring the cost of a full-time

employee.

Virtual Reality/Augmented Reality: Virtual Reality and Augmented Reality are nascent technologies, not just in India, but globally. AR and VR hold the promise of immersing the traveler and allowing them to experience the vacation even before they book it. AR and VR can be a game changer for the hospitality industry and will provide a significant advantage during the research and booking process.

CHALLENGES FACED BY THE INDIAN HOSPITALITY INDUSTRY

Lack of infrastructure (e.g., high-speed internet): Tier 2 and Tier 3 cities in India are driving the growth in the travel and hospitality industry. Unfortunately, these cities also suffer due to the lack of high-speed internet and connectivity.

Nascent payment platforms: According to a report by KPMG, several major players in the Indian travel and hospitality sector cite payments as one of the key pressing concerns. The issues concerning payments include lack of integration between the payment systems of banks, mobile wallets and merchants, high cost of digital transactions and lack of facilitation of foreign currency payments.

Skills required to use modern technologies - AR/VR, AI, Data Analytics: Many organizations need to find new talent that is well versed in the latest digital technologies. As the requirement for highly skilled technical talent heats up, companies will be forced to pay a premium or find innovative ways (e.g., contract employees, train existing employees) to compete in a playing field that is powered by cutting edge technology.

Data privacy and security: Hospitality and travel sector handles a lot of traveler's personal data already (name, date of birth, etc.) and as more travel data (payments, itineraries, traveler preferences) is digitized, organizations need to invest resources in securing the data and making sure no personal information is compromised.

Driven by evolving traveler preferences and with the help of digitization, the Indian travel and hospitality industry is poised to double in the next 10 years. Leaders in the hospitality industry, business owners, and the Indian government need to work hand-in-hand to make sure the Indian hospitality industry lives up to its potential and continues to be one of the key GDP contributors.



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दोस्तों, यह व्यवसाय का समय और मौसम है। हम इस अवसर को चूकने का जोखिम नहीं उठा सकते हैं, क्योंकि यह हमारी पूरे वर्ष की कमाई के लिए पर्याप्त हो सकता है।

लेकिन, हमारे लिए काम को लगातार पाना भी बहुत ज़रूरी है। हर व्यवसाय की अपनी कार्य पद्धति और कार्य शैली होती है। वही हमारे व्यवसाय में भी है। इसे ठीक से समझना हमारे लिए बहुत आवश्यक है। यदि हम इसे अपनी आदत बना लेते हैं, तो हमें बिना किसी अन्य प्रयास के काम मिल जाएगा, और केवल मौसमी व्यवसाय पर निर्भर नहीं रहना पड़ेगा। आइए हम एक-एक करके इसका वर्णन करते हैं और इसे अपने व्यवसाय में लागू करते हैं ताकि मौसमी के साथ-साथ निरंतर व्यापार में लाभ मिल सके।

हमारे व्यवसाय में पहली और महत्वपूर्ण बात यह है कि हमारी कार्य क्षमता के अनुसार अनुबंध को स्वीकार करना है। यदि हम अपनी कार्य क्षमता से परे कोई कार्य करते हैं, तो हम गुणवत्ता को उचित नहीं ठहरा सकते हैं और न ही अपने ग्राहक को ठीक से संतुष्ट कर सकते हैं।

अगला, फंक्शन के लिए मेनू तैयार करना बहुत महत्वपूर्ण है। मुख्य रूप से, क्लाइंट से फंक्शन का बजट जानना महत्वपूर्ण है। साथ ही, हमें फंक्शन का प्रकार, फंक्शन का समय, फंक्शन का स्थान, फंक्शन का सीजन, उपस्थित होने वाले मेहमानों की संख्या, मेहमानों का आयु-समूह आदि जानने की आवश्यकता है। कभी-कभी, ग्राहक के पास उसकी विशिष्ट पसंद हो सकती है, इसलिए, हमें ग्राहक से उसकी पसंद के मेनू या खाद्य पदार्थ के लिए पूछना चाहिए। इन सभी प्राथमिक जानकारी के बाद, हमें विकल्पों की पेशकश करते हुए एक

संतुलित मेनू तैयार करना चाहिए। यदि एक ही अवसर के लिए कई फंक्शन हैं, तो हमें अलग-अलग मेनू तैयार करने के लिए सावधान रहना चाहिए जहां एक खाद्य-शैली या खाद्य-पदार्थों को फिर से दोहराया नहीं जाना चाहिए।

इसके बाद वित्तीय मामला आता है। एक बार फंक्शन की तिथि, स्थान, समय और उपस्थित लोगों की संख्या तय हो जाती है और मेनू को अंतिम रूप दिया जाता है, हमें स्पष्ट रूप से प्रति डिश चार्ज लिखित रूप में देना चाहिए। यदि कोई अन्य शुल्क है जो डिश-चार्ज में शामिल नहीं है, तो यह स्पष्ट रूप से ग्राहक को सूचित किया जाना चाहिए। इनकी पुष्टि के

साथ, भविष्य के भुगतानों की स्पष्ट अनुसूची के साथ ग्राहक से अग्रिम भुगतान लिया जाना चाहिए। यह हमारी वित्तीय सुरक्षा के लिए और किसी भी विवाद से बचने के लिए बहुत महत्वपूर्ण है। फंक्शन से पहले कुल राशि का लगभग ९०% एकल किया जाना चाहिए और फंक्शन का अंतिम भुगतान कार्य समाप्त होते ही एकल किया जाना चाहिए। यह आवश्यक है कि आप और क्लाइंट के बीच एक पेपर पर सभी नियम और शर्तों को लिखें। इसकी दो प्रतियां होनी चाहिए जो आपके और ग्राहक द्वारा हस्ताक्षरित हों और दोनों को एक-एक रखना चाहिए।





अपने पैसे को कभी भी लंबित न रखें। अग्रिम में पर्याप्त राशि ले लीजिए, ताकि आप कम से कम अपने सभी आपूर्तिकर्ताओं को भुगतान कर सकें और कर्ज में न पड़ सकें। यदि संयोग से, आप फ्रंक्शन के बाद शेष राशि एकत्र नहीं कर सकते हैं, तो नुकसान आपके शुद्ध लाभ से अधिक नहीं होना चाहिए। यदि आप अपने आपूर्तिकर्ताओं के साथ ऋण में आते हैं, तो आप अपने व्यवसाय को जारी नहीं रख सकते हैं और खराब प्रतिष्ठा के साथ बंद करना पड़ सकता है।

चूंकि, GST अब केवल ५% हो गया है, हमें हमेशा ग्राहक से कर-चालान के लिए आग्रह करना चाहिए। ग्राहक को प्रोत्साहित करने और कर-चालान के लिए आग्रह करने से, हम खाता-बही में एक अच्छी आय का निर्माण करके खुद की मदद कर रहे हैं। यह भविष्य में कई उद्देश्यों के लिए हमारी मदद करेगा यदि हम खाता-बही में वित्तीय रूप से मजबूत हैं।

न्यूनतम प्लेटों की संख्या को भी तय करने की आदत हमेशा होनी चाहिए। यदि प्लेटों की वास्तविक संख्या प्रतिबद्धता से कम है, तो भी, न्यूनतम संख्या के लिए भुगतान लिया जाना चाहिए। यदि आंकड़ा प्रतिबद्धता से अधिक है, तो व्यावहारिक रूप से, यह प्रतिबद्ध प्लेटों के १०% से अधिक नहीं होना चाहिए। यह आपकी क्षमता के अनुसार भिन्न हो सकता है, लेकिन आदर्श रूप से, अधिकतम संख्या के लिए भी स्पष्ट जानकारी होनी चाहिए।

इसके बाद, स्टाफ के सदस्यों, वेटरों, P.R.O. और समारोह के लिए अन्य कर्मचारी-दल के सदस्यों का चयन करना है। वे अपने व्यवहार और पोशाक में परिपूर्ण होना चाहिए। यदि संभव हो, तो उन्हें एक वर्दी पहननी चाहिए। कर्मचारियों के व्यक्तित्व को आपकी छवि और फ्रंक्शन के परिवेश को भी प्रतिबिंबित करना चाहिए। ये सभी चीजें आपको अपने ब्रांड और छवि बनाने में मदद करेंगी।

अगला, उन एजेंसियों के बारे में स्पष्ट जानकारी होनी चाहिए जो किसी फ्रंक्शन के लिए आवश्यक होंगी। एक फ्रंक्शन में, हमें कई सेवा-प्रदाताओं की आवश्यकता होती है जैसे श्रम-आपूर्तिकर्ता, ग्रांसर्स, डेयरी, सब्जियां-फल विक्रेता, विदेशी सब्जियां और फल, तम्बू और मण्डप आपूर्तिकर्ता, फूल सज्जाकार, इलेक्ट्रीशियन, मिठाई विक्रेता, रसोइया और शेफ, रेडीमेड खाद्य विक्रेता, चटनी व मसालेवाले, आईसक्रीम व डिज़र्टवाले, बेत्रिजिज़वाले, मिनरल वॉटरवाले, पान या माउथ

फ्रेशनर्स वाले, गैस एजेंसियां, सफाई कर्मचारी, लोडिंग-अनलोडर, फूड काउंटर आपूर्ति, खाद्य प्रोसेसर उपकरण आदि। सभी एजेंसियां मानक और विश्वसनीय होनी चाहिए। उनकी सेवाओं और/या उत्पाद की गुणवत्ता में कोई समझौता नहीं होना चाहिए। हमारे पास इन सभी एजेंसियों की सूची उनके विकल्पों के साथ होने चाहिए। आवश्यक एजेंसियों को अग्रिम में उनकी वांछित सेवाओं के बारे में सूचित किया जाना चाहिए। फ्रंक्शन से पहले, सभी के साथ एक लिखित अनुबंध बनाएं। इनके द्वारा, हम फ्रंक्शन के दौरान सुचारू संचालन के बारे में सुनिश्चित रहते हैं।

याद रखें, सभी उत्पादों, खाद्य-पदार्थों, बर्तनों और खाना पकाने के स्थान उचित और स्वच्छ होना सबसे महत्वपूर्ण है। रसोइया, वेटर और खाद्य पदार्थों को संभालने वाले व्यक्ति साफ-सुथरे होने चाहिए।

कुछ टिप्स हैं जिन्हें फ्रंक्शन के दौरान ध्यान रखना चाहिए। क्लाइंट के साथ यह स्पष्ट होना चाहिए कि वे मेहमानों को भोजन कैसे परोसना चाहते हैं। हालांकि, सबसे लोकप्रिय बुफे है, लेकिन, जाति, धर्म या क्षेत्र के अनुसार कुछ विशिष्ट विकल्प हो सकते हैं। उसी के अनुसार भोजन परोसने की व्यवस्था करनी चाहिए। डाइनिंग क्षेत्र सभी मेहमानों को शामिल करने के लिए पर्याप्त बड़ा होना चाहिए। यह सुनिश्चित करने के लिए कि भोजन ठीक से तैयार है, मेहमानों को भोजन परोसना शुरू करने से पहले, हमें सभी खाद्य पदार्थों का स्वाद चख लेना चाहिए। इसके अलावा, भोजन को ग्राहक या उसके प्रतिनिधि द्वारा चखा जाना चाहिए, ताकि यह पुष्टि हो जाए कि यह उनकी पसंद के अनुसार है। यदि यह

बुफे है, तो भोजन क्षेत्र को इस तरह से विभाजित किया जाना चाहिए, ताकि भोजन काउंटर और भोजन का उपभोग करने वाले मेहमान आराम से सामील हो सकें। काउंटर्स की व्यवस्था करते समय, खाद्य-पदार्थों की संख्या को भी ध्यान में रखा जाना चाहिए। भोजन-वस्तुओं को इस प्रकार सजाना चाहिए, जिससे मेहमान बिना किसी समस्या या बाधाओं के स्वयं को परोस सकें। भोजन परोसने में मेहमानों की मदद करने और हर समय उचित मात्रा में भोजन उपलब्ध हो ये सुनिश्चित करने के लिए कर्मचारियों को काउंटर्स के पीछे मौजूद रहना चाहिए। यह सुनिश्चित किया जाना चाहिए कि रसोई से भोजन की आपूर्ति बाधा रहित है। तैयार भोजन की पर्याप्त मात्रा हर समय उपलब्ध होनी चाहिए। यदि कोई लाइव-डिश काउंटर है, तो खाना बनाने वाले और वेटर के पास भोजन की मांग को पूरा करने के लिए पर्याप्त भोजन बनाने और परोसने की क्षमता होनी चाहिए। कुछ प्रशिक्षित पर्यवेक्षक होने चाहिए जिन्हें सुचारू संचालन के लिए देखना चाहिए। यदि मेहमानों के लिए बैठने की व्यवस्था है, तो यह ध्यान रखा जाना चाहिए कि उन्हें अपनी मेज पर सेवाएं मिलें। इन टेबलों पर खाना परोसने के लिए पर्याप्त स्ट्यूर्ड और वेटर उपलब्ध होने चाहिए। अपशिष्ट प्लेटें, हाथ धोने, पीने के पानी की उचित व्यवस्था की जानी चाहिए। कचरे या गंदगी को हटाने के लिए कुछ कर्मचारी होने चाहिए और भोजन क्षेत्र में कोई रिसाव नहीं होना चाहिए। यदि कोई कूड़े हैं, तो इसे तुरंत हटा दिया जाना चाहिए, ताकि पूरे भोजन-क्षेत्र को साफ और सुखद रखा जा सके। जब फ्रंक्शन समाप्त हो जाता है, तो क्लाइंट को सूचित किया जाना चाहिए कि क्या आप पैक-अप कर सकते हैं। पुष्टि होने पर, प्रत्येक बचा हुआ भोजन तुरंत किसी भी स्थानीय संस्थान में भेजा जाना चाहिए जो भूखे लोगों को खाना खिला सके। भविष्य के उपयोग के लिए या विक्रेताओं को वापस लौटाने के लिए सभी अर्ध-पकाया और कच्चे खाद्य-पदार्थों को ठीक से पैक किया जाना चाहिए। सभी संबंधित एजेंसियों को पैक-अप के लिए सूचित किया जाना चाहिए। वांछनीय समय के भीतर जगह खाली हो जानी चाहिए और इसे स्वच्छ और उचित तरीके से सौंप दिया जाना चाहिए।

जब भी आप किसी फ्रंक्शन को स्वीकार करते हैं, तो प्रतिबद्ध रहें और अपने काम में ध्यान केंद्रित करें। अपना काम पूरे मन से करें। गुणवत्ता के साथ समझौता करने की कोशिश मत करो और जो तुमने कमीट किया है उसे न्यायोचित ठहराओ।

यह कुछ ऐसी बातें हैं जो हमारे व्यवसाय के लिए आवश्यक है और हमें काम, नाम और दाम दिलाने के लिए स्वयं ही पर्याप्त हैं।



HEALTHY EATING — BACK TO THE BASICS

There is a lot of talk around healthy food these days. People are talking about lowering their intake of oils, fats, junk & fast food, which indicates on the rising consciousness toward eating organic. Even in terms of diet plans, there are various things that many health food gurus are suggesting, that is, FODMAP diet plan, Atkins diet, Caveman diet, Fat flush diet, etc.

To start with, what is healthy food? Healthy food is referred to the food that leaves a positive impact on our body. In this context, the famous saying of “You are what you eat” stands absolutely correct. Ayurveda, the oldest known medical science, claims that every edible commodity has some or the other health benefit or constraints, which support the above statement that food affects our body. Its pros and cons depend on three questions: what, when and where.

Although healthy eating can be fairly simple, the mushrooming of various diet plans and diet gurus have created the great confusion among many. To a layman, these trends often create distractions rather than providing a solution to his queries. Please keep one thing in mind that every body type is different and operates differently, which can be based on your lifestyle, daily work routine and, of course, eating habits.

There are four things that are extremely important for healthy lifestyle and fall under ‘MUST DOs’...

Balanced Nutrient Diet: It is important that every meal should have balanced amounts of nutrients, i.e., the right proportion of carbohydrate, fats, proteins, fibre, etc. Whether it’s our main meal or a snack. For an easy evaluation and understanding of a plate, it should have 50% vegetables, 25% starch and 25% healthy protein. Please note that fats are important for our body—it is just that we need to differentiate between healthy and unhealthy ones.

Quantity of Food and Interval: It is important that we take smaller and frequent meals. If you involve your body in consuming smaller meals every 2.5 hours, then the body is continuously



working to burn those calories, which in turn is going to increase your metabolism. The high metabolism rate will take care of your fat deposits and will break down that extra food giving you the right energy that your body requires.

Exercise: A number of diet plans will suggest you easier ways to reduce fat deposits by advising you not to exercise much. But, it is imperative to do at least a 45-minute routine dedicated to simple cardio exercise. It can be a brisk walk, cycling or any other cardio.

Biodynamic Produce: I would certainly recommend everyone that eating organic is not enough and one should follow biodynamic farmed produce. Biodynamic is not complicated, it is all about going back to the basics of farming. There are seasons and geographies for every produce to grow, and hence the consumption patterns should be based on them. Biodynamic fruits and vegetables are easily available in the local marts.

Top-five Myths of Nutrition Science and fall under ‘DONTs’...

Egg yolk is unhealthy: It is considered the healthiest available ingredient on Earth. Just imagine that egg yolk has all the nutrients to take care of an upcoming life.

Excessive protein is bad for bones: High consumption of protein initiates excretion of calcium from bones, but regular consumption of higher proteins reverses the process.

Fats are not healthy: The past decade saw an epidemic of heart diseases and a few studies have floated around indicating that fats are unhealthy. However, it is a proven fact today that our anatomy requires saturated and healthy fats.

Dieting will help lose pounds: Dieting without proper knowledge can be a disaster. If you want to lose weight, you need to increase your metabolism and in order to do that the first step is to increase your number of meals and reduce the size of each meal.

Refined products are easily digested: It is true, but not the complete truth. Refined products like sugar, salt, flour, etc., do not have any required nutrients, and give only calories. In addition to this, they affect our metabolism adversely. They have high fructose content, which helps gain fat in a rapid manner.

I merely discussed a few pointers above and believe me that the list is probably endless. While that being said, you need to start following the above healthy daily routine and only once you are following the above routine you should be looking to opt for a diet plan per your need, which suits your body type and daily routine. Please note that if a plan has worked well on one of your acquaintance, it doesn’t give any certainty that the same plan will work wonders on your body as well.



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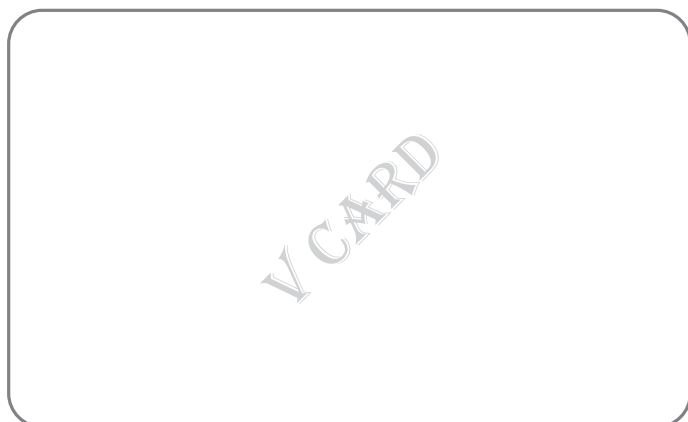
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KNOTTY AFFAIRS: EXPLORING THE WEDDING CATERING TRENDS THIS SEASON

When it comes to Indian weddings, it's no more the grand décor or the themed-events alone that attract the guests to the celebrations but also what we eat and drink on someone's special day. Let's just accept that the food (after the bride and groom) now remains the most important aspect of wedding festivities.

Thanks to the food stylists, food planners & consultants, and indulgent catering services available that planning a wedding or reception menu has equally got grand, splendid and creative just like any other nuptial trend. From food trucks to global cuisines, from unique counters to playful dessert stations, from reverting back to regional dishes to street food setup, the unlimited catering trends can surely make your Big-day memorable, not just for you but for your guests as well.

So if you are tying the knot this wedding season and want your wedding

menu to be as delectable as they are pleasing, then check out the following the most anticipate wedding catering trends that will not only tantalise the taste buds but will wow your guests. So here goes the list of hot wedding catering trends:

Regional Flavour is authentic: An Indian wedding is incomplete without

the traditional Indian 'Tadka'! Even for holding a destination wedding in Italy or Goa, the Indian food remains the backbone of the cuisine to infuse that element of tradition. More so, regional cuisines like Rajasthani Daal-Bati, the famous Mumbai Vadapav and Hyderabadi Birayani have always been a crowd pleaser and so have earned space





into the wedding cuisines to provide that traditional element, so much so that even specialized chefs are being invited from different parts of India to foreign destinations weddings to provide authenticity of taste to the cuisine.

Meals on Wheels: The food truck concept is though not uncommon these days, but when it comes to weddings, food trucks are all the rage as a more informal style of eating. Offering everything from cocktails to kebabs and from mini-burgers to desserts and a lot more... food trucks are gaining popularity to make the wedding scene look like a carnival. It is informal, relaxed and the variety of food offered on the platter from a food truck makes eating fun at weddings and also pleases the crowd even. All what is required is briefing the caterer about the cuisine wanted and the presentation of the food and that's it!!

The concept brunches: With evolving wedding food trends, the concepts of brunch buffets promoting 'breakfast for dinner' are making way to Indian weddings. In addition to the reception, the buffet of brunch foods such as wraps, scrambled eggs, pastas and tacos is catching up for the main meal. And so the decline of sit-down dinner setting is giving way to brunch weddings where daytime celebrations can be equally grand as those hosted during the evenings. What's more, the rise of brunch wedding is giving a unique dining experience too.

Food Graze-Craze: Feast for the eyes as well as the palate, the grazing tables

are the hot and big food trend for this wedding season. Forget waiter handing out canapés, grazing tables are the ideal choice of conscious consumption, clean eating and also gets the guests mingling. A colorful table spread to feast on, this unique family-style setup provides a modern makeover to the humble buffet. Guests can dive into the table groaning with delicious feast whenever they please instead of waiting for the waiters to bring them nibbles.

Niche cuisine is the new rage: Thanks to the food planners and luxury catering services, these days wedding culinary scene is getting more creative, more grand and more fun. For instance, instead of limited main course of heavy meals such as Dal Makhani, Paneer Butter Masala and Lachha Paratha, attempts are being made for variety of smaller portions with niche cuisine such

as taco chaat fusion or cocktail idlis, lobster rolls, gulabjamun truffle. This way a diverse option of small meals will provide something for everyone.

Go Global: Whilst typical Asian, Italian and Mexican have just got too common at Indian weddings, innovations within the non-Indian cuisines is gaining prominence. All the more, the food-conscious millennial generation wants to explore something global for their taste buds and so they are not hesitant in including international cuisines such as Spanish desserts, Thai salads or Mediterranean dishes. International cuisine therefore is an ideal catering option at Indian weddings.

The diverse dessert spread: The Desserts menu at Indian weddings is essential part of buffet setting. Along with the humungous spread of traditional Indian mithais, add in the





no longer a novelty this wedding season and surely make the wedding menu and dining experience a fun. The guests can customize food according to their choice and preference.

Celebrity Chefs: The big fat Indian weddings are also seeing a surge of celebrity chefs being invited to prepare specialized dish at the wedding buffet. Inviting international or celebrity chefs for special performances at the wedding is yet another exciting wedding catering trend to check out for. It's a no big deal to savour on special and mouth watering dish prepared by a celebrity chef turning a simple wedding menu into an delectable experience.

international desserts such as freshly baked Belgium waffle or Swiss luxury chocolates. And the fusion of Indian and International cuisines such as mootichoor cheesecake not just adds to the array of dessert choices but also create a visual treat. And the desserts counters from the international brands like The Belgian Waffle Co., the French baker Laduréeor specialized cold stone ice cream counters are earning space on the Indian dessert tables.

The DIY Counters: Straight from the trend of conscious eating, the do-it-yourself counters are another hot wedding food trend to consider. The DIY counters such as salad bars, waffle carts, ice cream and chaat counters are



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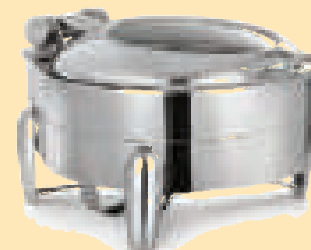
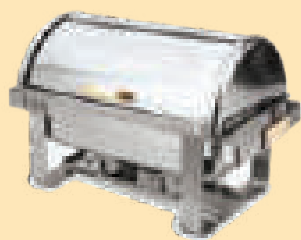
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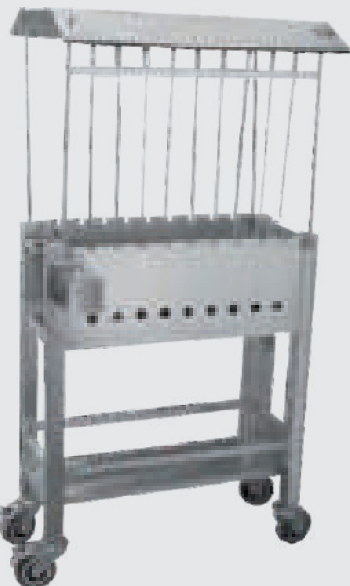
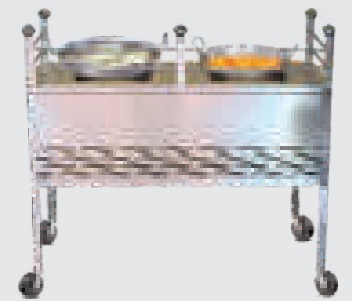
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