

A Wedding Feast To Remember

Indian weddings in 2025 have entered a new world of food experiences as they evolve into being interactive, personalised, and beautifully presented.

By Bindu Gopal Rao



By incorporating high-quality ingredients - fresh, seasonal, and locally sourced - and expertly preparing them using precise cooking techniques like slow cooking, dishes are being elevated

Image Courtesy: CGH Earth.



George Joseph, Vice President, Operations - CGH Earth



Tarunpreet Sayal, Director of Food and Beverage at Andaz Delhi, by Hyatt



Manoj Kumar, General Manager, WelcomHeritage Cheetahgarh Resort & Spa

Food is at the heart of every celebration. This is why hotel wedding menus bring together a beautiful mix of international favourites and regional Indian cuisines to make sure the day is unforgettable.

Gourmet Calling

Indian wedding catering in hotels is no longer just about feeding guests; it's about creating unforgettable moments.

At CGH Earth, for instance, their culinary philosophy is rooted in authenticity, sustainability, and a deep respect for locality. For weddings, they curate gourmet menus that celebrate India's regional cuisines, presented with contemporary flair yet true to their origin. Every region in India has its own food story with unique combinations, techniques, and ways of eating.

"We recreate these experiences authentically so guests can enjoy food the way it's meant to be savoured. For instance, the Kerala Fish Moilee is paired with lace appam, just as it is served in a coastal home, while the spicy red fish curry complements steamed tapioca drizzled with coconut oil. We also reinterpret these classics into innovative bite-sized canapés for elegant, surprising, and conversation-worthy pass-around service. The emphasis is not on the length of the menu but on the depth of experience, allowing guests to appreciate bold flavours, pure ingredients, and meaningful combinations," says George Joseph, Vice President, Operations - CGH Earth. Likewise, Andaz Delhi, by Hyatt, is moving far beyond traditional buffets to offer meals and counters. The focus is not just on what guests eat but on how they experience it.

"We feature curated feasts showcasing multi-cuisine gourmet spreads, from regional Indian delicacies to international haute cuisine. Guests can indulge in themed sushi bars, live Italian pasta counters, and Mediterranean mezze while enjoying dishes that reflect the couple's unique story and heritage. Every dietary preference is thoughtfully accommodated, including vegan, Jain, and gluten-free menus. Dessert theatres are a showstopper, with fusion mithai bars, elegant macaron towers, and bespoke kulfi counters offering sweet finales in classic and contemporary styles," explains Tarunpreet Sayal, Andaz Delhi, by Hyatt.

Immersive Culinary Experiences

Today, routine banquet spreads are passé, and celebrations,

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especially in terms of food, draw inspiration from the region's character while presenting refined, global tastes.

"Our gourmet menus bring together the best of both worlds: authentic Rajasthani delicacies cooked over open fire and international favourites prepared live by our chefs. Signature experiences include wood-fired pizzas, handmade pastas, artisanal grills, mezze counters, sushi and dim sum bars, live dessert islands, and themed beverage setups. Our newly opened Waterside Grill restaurant has become a showpiece for destination weddings, where guests enjoy watching chefs cook over live embers while overlooking the lake. For more intimate moments, we curate lakeside dinners, rustic jungle barbecues, and sunrise breakfast picnics, all crafted with local ingredients and seasonal menus," explains Manoj Kumar, General Manager, WelcomHeritage Cheetahgarh Resort & Spa.

Each creation is thoughtfully crafted to celebrate India's rich culinary heritage, highlighting traditional regional techniques while adding a modern, artistic touch that elevates every dining experience.

Chef Anal Uniyal, Director of Culinary, Fairmont Jaipur, adds, "There has been a growing preference for advanced buffet layouts featuring modern OS&E (operational supplies and equipment) and innovative buffet-ware. Interactive cooking stations and mono-portion presentations are also gaining



Mohammad Ali Haideria, Executive Sous Chef, JW Marriott Mumbai Juhu



Chef Anal Uniyal, Director of Culinary, Fairmont Jaipur



Mukesh Rakshit, General Manager, Sayaji Kolhapur



At Andaz Delhi, the focus is not just on what guests eat but on how they experience it.

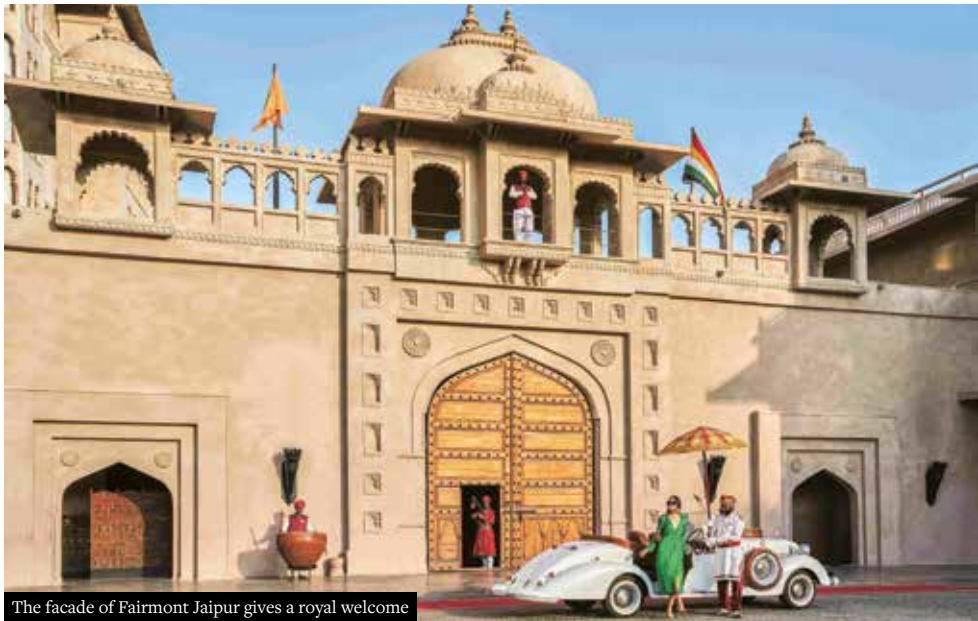
popularity, offering guests a more personalised and engaging dining experience.”

Doing More

There is a growing love for interactive and experience-driven dining, and offerings have evolved beautifully with that trend. “Our wedding menus now feature all-live stations, ‘meal in a bowl’ concepts, and even floating buffets, allowing guests to engage directly with the chefs and savour dishes crafted right before them. It’s a celebration that goes beyond the plate—where every meal becomes a shared experience, served with warmth, creativity, and a touch of theatre,” says Mohammad Ali Haideria, Executive Sous Chef, JW Marriott Mumbai Juhu. Culinary storytelling plays a central role, with each course or counter narrating its own tale, from the origins of a spice blend to the journey of a local fisher or farmer, forging a deeper connection between guests and the land that inspires the menu. “One of the key challenges in gourmet wedding catering lies in meeting the diverse tastes and expectations of guests. Food is deeply subjective and ensuring that every dish appeals to varied palates while upholding consistency, quality, and presentation remains a delicate balance,” adds Uniyal.

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- Mohammad Ali



The facade of Fairmont Jaipur gives a royal welcome



Roseate Hotels & Resorts focuses on farm-to-table cooking, using native grains, artisanal cheeses, and cold-pressed oils made using their own oil press machine



Chef Gagandeep Singh Bedi, Director of Culinary, Roseate Hotels & Resorts

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Contemporary Vibe

To make the experience more engaging, chefs lead live cooking stations like sushi and dim sum bars, pasta counters, and tandoor grills, all prepared fresh in front of guests. “We also curate dedicated sections for vegan, gluten-free, and low-carb dishes. Finally, we bring in signature dishes from our well-known restaurants, Kheer and DEL, so that guests truly experience Roseate fully,” says Chef Gagandeep Singh Bedi, Director of Culinary, Roseate Hotels & Resorts. All ingredients they use are seasonal and locally sourced, and they focus on farm-to-table cooking, using native grains, artisanal cheeses, and cold-pressed oils made using their own oil press machine. One big trend hoteliers are seeing is that guests now want more region-specific food experiences. So instead of a standard Indian menu or a big formal buffet, they are offering unique wedding features such as Assamese thalis, Manipuri-style rice tables, and Himachali Dham buffets. “Diversity and representation are what are defining the trend these days. We also aim for tasting menus, chef’s tables, and smaller plates with some sort of engagement or storyline. For beverages - artisanal mocktails and cocktails, cold coffee bars are very popular now rather than traditional bar orders, so we pair drinks to match the menu and theme. Upon request, we aim to personalise menus based on the event and the couple’s story,

whether it’s their regional background, favourite cuisines, or something meaningful to them. It adds a nice, personal touch to the celebration,” says Bedi.

Nuanced Notes

As there is a clear bent towards sustainability, conscientious hotels work with local ingredients for a true farm-to-fork experience. Mukesh Rakshit, General Manager, Sayaji Kolhapur, says, “The modern wedding guest wants more than just a buffet—they want engagement, innovation, and storytelling through food. Live interactive counters are becoming the highlight of celebrations, not just for food but also for cocktails and molecular mixology. Traditional staples are being replaced with fusion concepts and global flavours, giving guests the freedom to explore and experiment.” Weddings today are a seamless blend of tradition and technology, and food is right at the centre of that evolution. From farm-fresh produce to thoughtfully designed presentations, hotels are constantly evolving to make their offerings both mindful and memorable. Modern weddings are increasingly embracing sustainability, storytelling, and personalisation as the cornerstones of their culinary and design philosophy. Sustainable event design now features natural décor, terracotta or wooden serve ware, banana-leaf plating, and locally crafted cutlery, creating a refined yet earthy ambience. “The dining experience itself has become immersive, often complemented by music, art, and performance to create a truly multi-sensory celebration. This ethos extends to responsible luxury, where there’s a conscious move away from single-use plastics, an emphasis on minimising food miles, and complete integration of local materials and talent, all defining a uniquely Indian yet globally benchmarked style of banqueting. Personalised menus, eco-friendly décor, and locally sourced cuisine together complete this thoughtful and contemporary approach to wedding celebrations,” says Joseph. After all, a wedding is about celebrating food that’s honest, flavourful, and deeply connected to its origin. ■