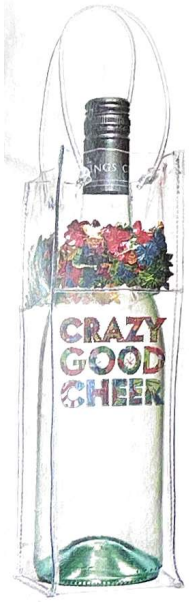








Poacked Party wine bag, ₹1,240.

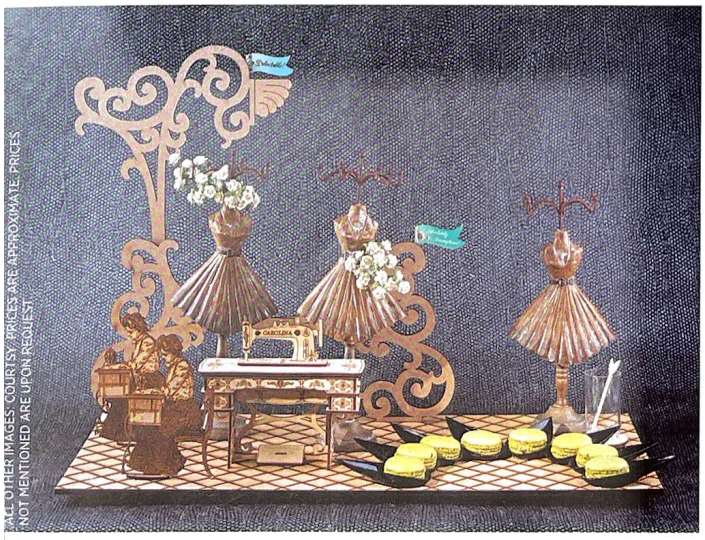


MacKenzie-Childs bowl, ₹6,438.

THE 'EYE' FACTOR

In today's scenario, we eat with our eyes first, and the look and feel of any meal is as important as the taste. Enter the world of food stylists, they are not chefs, they are not planners, they are the ones who decide how the presentation of every dish will be. Rakhee Jain, an expert in this sphere says, "Times have changed from when the entire planning was left to the local tentwala. In the '90s, they were replaced by wedding planners. The latest fad is wedding planners working with iconic couturists and scenographers like Rohit Bal, Sumant Jayakrishnan, and Tarun Tahiliani to add detailed finesse to modern weddings. To match such aesthetics, the F&B specialists work alongside to add value to their vision and continue the story." It is imperative that the space and display solutions come together with the food. She also stresses upon serving the food beautifully and at the right temperatures. The realisation of hiring food designers and consultants is finding its way slowly but surely among couples. "While the chefs are producing exquisite flavours and textures, their presentation must be showcased in a way that blends with the atmosphere of the whole event and reflects the essence of the whole setting," Jain adds.

> "I think in our calorie-conscious world, we all like to start the culinary experience with our eyes first."
> **- RAKHEE JAIN**



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Chilewich coaster, ₹1,260.

Hermès plate.

Spode cups, ₹5,248.

