

# The Indian Wedding Planners Roadshow 2015



Bangkok Hotel Lotus Sukhumvit in association with Masala magazine and Accor Hotels conducted its first ever Roadshow for Indian Wedding Planners in Thailand. The purpose of the roadshow was to highlight the exquisite cuisines and catering services of COCO's CATERING and to put our sister Hotels in Hua Hin on the map as potential locations for Indian destination weddings. Some of the best Indian Wedding planners in Thailand such as I DO ETC, Weddings by Keeran, Krish Events, Pink Palki, Mantra Events, Spectrum Events, The Wedding Network, Oriental Events and Elan Events by Nipunika had attended this journey.

The roadshow kickstarted with a sumptuous lunch at the flagship restaurant of Bangkok Hotel Lotus Sukhumvit – The Coco's Café. From Japanese to Indian, Chinese and fusion – there was an array of delectable food on display from COCO's CATERING at the buffet. The food highlights from our 'Asian Confusion' theme was the Indian herb marinated roasted salmon carving and gourmet fusion pizzas. Once the Lunch was over, our guests were escorted to the luxury bus that took them to Hua Hin.

At Hua Hin, the group received a grand welcome with our COCO's CATERING 'Elite Hi-Tea'. The lip smacking food served at the Hi-Tea was based around Indian Street Food. Highlighted for its aesthetic beauty and simplicity, everybody was left asking for more with our Hydrabadi Samosa, Chaat (Indian snacks) and South Indian Coffee. After the guests freshened up, we escorted them to a mock 'Indian Wedding dinner' by the beach. Thanks to our hardworking sales and service team, the set up was done so spectacular that our guests thought we were attending a real wedding dinner. The flawless service and execution by our staff, allowed us to reflect the true COCO's CATERING sense of style into the dinner. Our Royal and Mughlai cuisine that was served took our guests back to an era when preparing food was a treasured art and each meal was fit for a king. The rich, aromatic, and heavenly spread food conjured by our chefs recreated the splendor of the 'Nawabi' (Royal) cuisine. Our Indian chefs blended excellence with experience to deliver the perfect essence of royal cuisine. Some dishes such as the Tandoori Raan (Lamb) carving, Shahi mutton Roganjosh, Kebabs variety were so scrumptious that it was hard to resist.

The next morning, after a divine breakfast with our humble Idlis (steamed spongey rice cake) and Dosas (rice batter and black lentils), we headed to our finale Lunch. The fusion between Indian and Chinese food that we served there undeniably made its mark. High in Indian flavor and filled with fiery Chinese authenticity, the fusion of both took our guests by storm. Some highlights being our Szechwan dishes, mock duck, Manchurian and Hakka noodles with different sauces.

From the cuisine that took them from the heights of Kashmir with our mutton Roganjosh at Coco's Cafe down to New Delhi, the seat of the Mughal empire with our Tandoori Raan carving across to the wild sandy desert mounds of Rajasthan with our Dal bati choorma at Hotel De La Paix Hua Hin and then all the way to the South of India with the Idli and Dosa and finally topped by the inimitable fusion of Indian and Chinese food at Novotel Hua Hin beachside; this was quite an exquisite culinary journey to remember.