

Grooving to the melodies at New Orleans’ iconic music venues

New Orleans beats to the rhythms of its own soul and is often called the birthplace of Jazz. Iconic venues preserve the fascinating legends and history that shaped the city’s musical identity, bringing music lovers from all over the world to engage in its melodies. These historic stages celebrate different genres and are a must-visit for anyone looking to experience the beating heart of New Orleans.

Preservation Hall
Once an art gallery in the 1950s, this French Quarter venue became legendary in the 1960s as New Orleans jazz outshined the art displays. Today, it stands as a global symbol of jazz, home to the world-renowned Preservation Hall Jazz Band.

Tipitina’s
Opened in the 1970s Uptown and named after Professor Longhair’s classic tune, Tipitina’s quickly became a staple for local music lovers. Though its juice bar roots remain only in its banana logo, this Galactic-owned club still pulses at the city’s core.

Kermit’s Mother-in-Law Lounge
Founded by Ernie K-Doe in 1994 and revived by Kermit Ruffins in 2014, this Tremé venue is both pub and monument. It continues to embody the joyous, living spirit of New Orleans music.

Maple Leaf Bar
Since 1974, this Oak Street institution has hosted live music nearly every night. Known for funk, jazz, blues, zydeco, and more, the Maple Leaf remains one of the city’s longest-running venues.

Snug Harbor
Located in a restored



New Orleans beats to rhythms all its own, often hailed as the birthplace of Jazz. Its historic venues are more than stages—they are living museums of sound, preserving legends while inspiring new generations. From the French Quarter to Bywater, these iconic spaces keep the city’s soul alive every night

1800s storefront in the Marigny, this jazz bistro offers music alongside delicious dining. Its intimate setting makes it a perfect stop for pure New Orleans sound.

Candlelight Lounge
In the Tremé, the Candlelight Lounge has become a brass band hub and neighborhood favorite. With post-second line jams and free red beans and rice on Mondays, it exudes local flavor.

Vaughan’s Lounge
Tucked in Bywater, this quirky lounge is accessed through a buzzer at its side door. Inside, you’ll find jazz, blues, cheap drinks, and the kind of character that makes New Orleans unforgettable.

d.b.a.
On Frenchmen Street, d.b.a. blends great music with one of the city’s best craft beer selections. Its laid-back vibe attracts locals and travelers alike.

Chickie Wah Wah
Hop the Canal Streetcar to this Mid-City gem, where live music pairs with BBQ plates and daily drink specials. Known as a dance hotspot, Chickie Wah Wah lives up to its playful name.

Toulouse Theater
Opening in 1970 as a cinema, this French Quarter venue has evolved through phases as Shim Sham Club and One Eyed Jacks. Today, Toulouse Theater offers music, comedy, drag, and burlesque, keeping its stage alive with diverse performances.

The Maison
A Frenchmen Street highlight, The Maison offers three levels of music, food, and drinks. With nightly shows and late-night dining, it’s a one-stop hub for entertainment.

Spotted Cat
Nicknamed “The Cat,” this jazz haven on Frenchmen Street has appeared in films, commercials, and media worldwide. Its mural-clad exterior makes it impossible to miss, while inside, the music captures the city’s essence.

House of Blues New Orleans
Part of the iconic national chain, the French Quarter’s House of Blues has welcomed major acts and local

talent since 1994. Alongside its main hall, the Foundation Room offers intimate shows, VIP experiences, and upscale dining.

Siberia
For something off the jazz trail, head to Bywater’s Siberia, where punk, metal, indie, and underground acts dominate. With comedy, drag, burlesque, and hearty bar food, it’s a venue that thrives on eclectic energy. From world-famous stages like Preservation Hall to hidden gems like Vaughan’s Lounge, New Orleans’ music venues echo the soul of a city built on rhythm. Each space preserves history while offering new sounds, ensuring that the music never stops in the Crescent City.

All-in-one Wedding solutions: How bundled packages are shaping the future of Indian celebrations

ROHIT YAGYA

The modern Indian wedding is undergoing a seismic shift, moving away from fragmented, family-managed affairs toward meticulously curated, all-in-one celebrations. This trend, driven by a new generation of couples, is paving the way for bundled wedding packages to become the future of Indian celebrations.

Why are bundled packages the new normal?

Today’s couples, often busy professionals, are no longer willing or able to take on the daunting task of individually sourcing and coordinating an army of vendors. A traditional Indian wedding can involve over 10 different vendors, from caterers and decorators to photographers and entertainment, leading to endless meetings, negotiations, and logistical headaches. Bundled packages offer a powerful solution by consolidating all these services under one roof, providing a single point of contact and a cohesive vision.

A recipe for reduced stress and clarity

One of the most compelling reasons for the rise of all-in-one solutions is the drastic reduction in stress. Wedding planning is a high-pressure ordeal, and for a millennial or Gen-Z couple,



The Indian wedding landscape is transforming, shifting from chaotic, vendor-heavy planning to streamlined, stress-free celebrations. Bundled wedding packages are emerging as the go-to choice, offering convenience, transparency, and customisation. This all-in-one model is redefining how couples celebrate love, blending tradition with modern ease

navigating the expectations of multiple family members while coordinating a dozen vendors can be overwhelming. Bundled packages simplify this process by offering a pre-vetted team of professionals who are already familiar with the venue and each other’s work.

Beyond stress reduction, these packages offer unprecedented financial clarity. A major fear for many couples is the “hidden costs” that often crop up with individual

vendors. Bundled packages provide a transparent, upfront cost, with every service outlined in a single contract.

This financial transparency builds trust and allows couples to budget effectively, without the anxiety of last-minute “extra charges.”

The power of professional expertise and personalisation

While some may assume bundled packages are rigid and lack personalisation, the

opposite is true. The most successful all-in-one providers excel at customisation. They offer a range of curated themes, from regal and traditional to bohemian and modern, allowing couples to tailor the package to their unique tastes.

This trend is particularly evident in the rapidly growing destination wedding market. India’s destination wedding market, which was estimated at USD 16.25 billion in 2024, is projected to

reach USD 55.39 billion by 2033. Planning a wedding in a different city or country adds a layer of complexity that bundled solutions are uniquely equipped to handle. From managing local vendors and travel logistics to guest accommodation and itinerary planning, an all-in-one package makes a destination wedding a smooth, effortless experience.

(The writer is – Founder & CEO, Event Planet)

Jamva Chalo! A Parsi feast of flavours, family and fun

Hyderabad, prepare your taste buds for “Jamva Chalo! The Parsi Food Fest”—a three-day celebration of flavours, stories, and traditions curated by Chef Daisy Chenoy. From Dhansak to Lagan nu Custard, every dish carries a slice of Parsi culture and warmth. Come, eat, and soak in the joy of food, fun, and family!

VIJAYA PRATAP

Chef Daisy is calling “Jamva Chalo!” at Vivanta Hyderabad to savour the delicious feast that she has curated and created with lots of love especially for the Hyderabadis. “Jamva Chalo” literally means, “Come, let’s eat!” and true to its name, the three-day festival promises not just a buffet but a cultural immersion into the joyful, flavour-packed Parsi way of life.

For the Parsis, life isn’t just lived—it’s celebrated around a table brimming with food, laughter, and stories. Meals are never merely sustenance; they are community, tradition, and memory served on a plate. This spirit comes alive at “Jamva Chalo! The Parsi Food Fest”, curated by Hyderabad’s very own Parsi food torchbearer, Chef Daisy Chenoy, at Vivanta Begumpet from September 12th to 14th.

A Community Bonded by Food

In the Parsi world, food is more than nourishment—it’s the glue that binds generations together. Be it the vibrant feasts of Navroz or the quiet reflection of Muktaḍ, every festival comes with its own special dishes. Kitchens are not just places of cooking but of storytelling, laughter, and legacy. This philosophy forms the heart of the festival, which celebrates how food knits together kinship, memory, and identity.

A Feast with a Story in Every Dish

Chef Daisy Chenoy—teacher by day, passionate cook by night—curates the festival with an indulgent buffet showcasing community favourites. Expect the comforting Dhansak, the tangy-sweet Salli Boti, the delicately steamed Patra ni Machhi, and the rich Kolmi na Curry. And no Parsi feast is complete without the custard that’s practically a cultural symbol—Lagan nu Custard, creamy, caramelised, and utterly nostalgic. A “must” in weddings, it is what binds the couple together on a sweet note!

Each dish is cooked with love, rooted in family



Mawa Cake



Chicken Farcha

recipes, and sprinkled with Daisy’s signature touch of warmth. Having started her venture Taste Rides during the pandemic, she has since won hearts across the city with food festivals that blend tradition with gentle innovation. “Every plate has a story,” she says, and at Jamva Chalo, those stories are ready to be savoured.

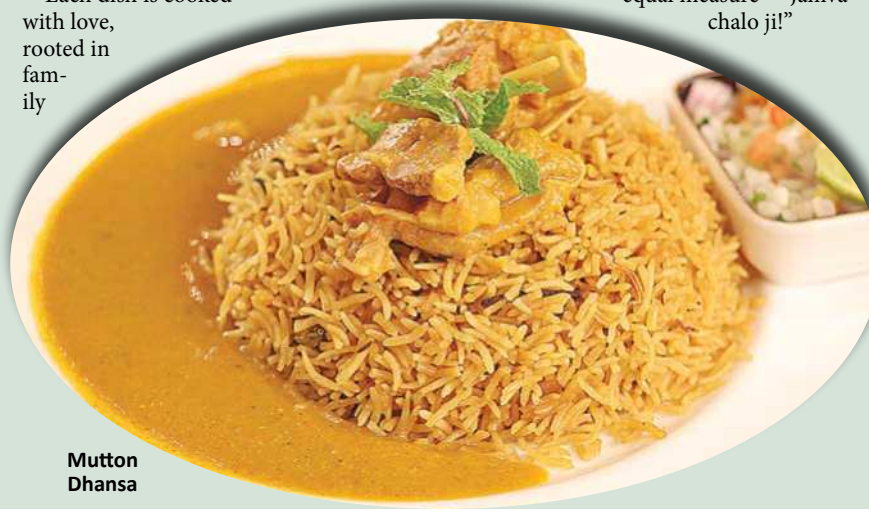
Beyond the Buffet: The Parsi Spirit

But Jamva Chalo isn’t just about what’s on the table—it’s also about the spirit that surrounds it. The atmosphere promises to be as vibrant as a Parsi baug gathering. Expect quirky décor, whimsical photo backdrops, and plenty of cheer that mirrors the community’s fun-loving personality. Conversations will spill as freely as raspberry soda, and the air will echo with the laughter

and banter that define every Parsi get-together. In this world, food and festivity are inseparable. A simple breakfast of eggs and buns can light up a Monday, while a wedding feast (lagan nu bhonu) is elevated into a banquet of memory and joy. Meals are events, not obligations, and every guest is welcomed like family.

Come, Eat, Celebrate

Vivanta Hyderabad has always been known for its inventive food festivals, but Jamva Chalo stands out for how beautifully it weaves together culture, nostalgia, and gastronomy. It is an invitation to experience the warmth of Parsi hospitality without leaving the city. So, gather your friends, bring your appetite, and let the Parsi mantra of food, fun, and family work its magic. As the community says, with love and laughter in equal measure—“Jamva chalo ji!”



Mutton Dhansa