THE JOURNAL · GRAZING

Two palettes for a Diwali grazing table

Choose the palette before anything else, and every later choice follows from it: the linen, the metal, the flowers, the light and even the fruit and cheese. Warm is festive opulence. Cool is understated luxury.



	WARM-TONED	COOL-TONED
Mood	Rich, festive, vibrant and bold	Soft, elegant, understated luxury
Table linens and runners	Rich red and orange	Pastel
Platters and serveware	Golden	Silver
Florals	Rajnigandha, marigolds, red roses and rose petals	Rajnigandha, lotus flowers, and pastel roses, hydrangea and gypsophila
Candles and lanterns	Brass and gold, for a warm glow	Clear glass and mercury glass, for a soft glow
Fruit	Pomegranate, oranges and grapes	In neutral tones: green grapes, figs and pears
Cheese and charcuterie	In warm tones: aged cheeses, dried fruits and nuts	In neutral tones: brie, goat cheese, nuts and crudités

COMPOSED BY

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RICH · FESTIVE · VIBRANT AND BOLD

The warm-toned palette



Checklist

☐	**Table linens and runners**	Rich red and orange
☐	**Platters and serveware**	Golden
☐	**Florals**	Rajnigandha, marigolds, red roses and rose petals
☐	**Candles and lanterns**	Brass and gold, for a warm glow
☐	**Festive fruits**	Pomegranate, oranges and grapes
☐	**Cheese and charcuterie**	In warm tones: aged cheeses, dried fruits and nuts

SOFT · ELEGANT · UNDERSTATED LUXURY

The cool-toned palette



Checklist

☐	**Table linens and runners**	Pastel
☐	**Platters and serveware**	Silver
☐	**Florals**	Rajnigandha, lotus flowers, and pastel roses, hydrangea and gypsophila
☐	**Candles and lanterns**	Clear glass and mercury glass, for a soft glow
☐	**Fresh fruits**	In neutral tones: green grapes, figs and pears
☐	**Cheese and charcuterie**	In neutral tones: brie, goat cheese, nuts and crudités

FOR EITHER PALETTE

Styling the table

The palette decides the colours. These six notes decide whether the table looks considered or crowded.

1 **Keep to one metal**
Gold and brass with the warm palette, silver and clear glass with the cool. One metal makes the serveware read as a single set.

2 **Let the linen set the colour**
Choose the linen first, then repeat its colour once or twice in the flowers and the food, so the table holds together.

3 **Cluster the flowers**
Place florals in a few generous groups rather than single stems spread across the table. Rajnigandha belongs in either palette.

4 **Light at different heights**
Lanterns, tall candles and low votives together give the table depth, and they light the food as well as the flowers.

5 **Present the food in the palette**
Warm-toned fruit and aged cheeses for the warm table; green grapes, figs, pears and soft cheeses for the cool one.

6 **Leave room**
Space around each platter makes a table look generous. Filling every gap is the quickest way to make it look crowded.

Choosing between them

Start with the room. Warm wood, brass fittings and candlelight lean toward the warm palette; daylight, white walls and a garden setting suit the cool one.

Then the evening. A loud, celebratory family night carries the warm palette well. A quieter, more elegant dinner suits the cool one. Neither is more Diwali than the other.