

# MOJELH

*Time to Celebrate*

# THE TABLES ARE TURNED

A feast for the eyes, autumn's dinner tables are getting an extravagant makeover with the latest tablescaping trends that will have everyone talking

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Right: From shoes to tables, Aquazzura's Edgardo Osorio has launched a tableware collection guaranteed to turn heads





When creative director of Aquazzura Edgardo Osorio launched his debut homeware collection at Milan Design Week back in June, the message was loud and clear: this autumn, when it comes to entertaining, go big or go out.

"Decorating tables is an art and should be done with love and attention," the Colombian-born designer tells *MOJEH*. "It's like wearing a beautiful outfit as it creates unique memories. Not only does it elevate an occasion, but it's an act of giving love to your friends and your guests as you show someone how much you care with the attention you are putting on your table when you invite guests to your home."

Edgardo's tabletop debut comprises four elegant-yet-bold collections inspired by his overseas travels, including the Indian-inspired Jaipur complete with bold blue, pink and red accents set against a white ceramic backdrop and, by far the most playful of the bunch, Tutti Frutti — a stunning set of ceramics and linens, where red cherries and lemons nod to the island of Capri, and peaches and strawberries feature as boldly painted or subtle decorations.

"There's something so cheerful and nostalgic about these fruits and their bright colours, and the promise of vacation that they invoke," says the designer.

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EDGARDO OSORIO, AQUAZZURA



Left: Stunning plates for collecting by Nimerology. Below: Aquazzura Home



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Tablescaping is a neologism you will probably have stumbled across in recent years, but upping its ante for 2022, setting the scene for your dinner or celebration is now just as important for the tablescaper as food is to a chef. Think textural layers, colourful patterns, vibrant bouquets and cheerful accessories, creating a feast for the eyes.

"Like most things in interior design, creating an atmosphere is imperative to the experience," says Neydine Bak, one half of Australian architecture and interiors studio Verhaal. Bak founded the company in 2016 alongside Dewald Struwig in Sydney and, obsessed with texture, pattern and colour, the design duo is behind the aesthetics of the likes of Avli by Tashas, Flamingo Room and many more of Dubai's most stylish spaces. "It is an expression of a personality or an ambience that you would like to create for everyone to immerse themselves in, enriching the connections and conversations while sharing a meal," she adds.

From dinner parties to celebratory birthday brunches, or simply just because, getting creative with your table is a must for the autumn. And as with most things in life, the devil is in the detail — the tablecloth is key.

"If it pools on to the floor in a heavy linen, it gives a different energy than to have a striped linen cloth," explains

Bak. "Determine what mood you want to portray and choose pieces based off that."

Tableware can then follow — experts recommend focusing on materiality, texture and scale rather than one specific theme.

"I personally love placemats with bold charger plates matched to the dinner and salad plates," adds Nour al Nimer, founder of Nimerology, who creates stylish tableware handcrafted from English bone china and painted with themes from the designer's exotic travels. "Our collections are easily mixed and matched for a unique setting. Simply add glasses, a water jug, folded napkins, necessary cutlery and unscented candles. And you can't go wrong with flowers."

A big trend for 2022, tablescapers are also showcasing simple ingredients and objects in unusually decorative ways, including draped tomatoes, herb tapestries and cheese towers, which have all become a big part of the new narrative.

"The trends around tablescaping have changed immensely over the past few seasons," continues Bak. "Using fresh fruit and vegetables as part of the décor isn't new, but the manner they are displayed in or sculpted has changed."

Another big trend for AW22? As to be expected, colour: "I love colours, bright colours, they bring joy and fun." 🍷

enthuses Osorio. "Also, I'm a maximalist at heart. I love mixing prints and details for a wow effect."

As such, the new season homeware collections are an explosion of vibrant hues and patterns that will be as big as the food itself, and a talking point for months to come. Minimalists need not fret, though, with monotonous and earth tones just as chic for a more relaxed aesthetic.

"White plates matched to a white tablecloth with some green leaves can create a fresh, crisp atmosphere, while adding a neutral tone to the mix such as beige or taupe embroidery can also add some contemporary interest to the eye," explains al Nimer. "Malaika Linens have beautiful ones, while alternatively the gold and platinum accents to our minimalist I Left My Heart in Mexico dinner plates look great with some vintage silverware."

For those looking for a more personal touch, customisation can transform even the simplest dinner table into an incredibly thoughtful one, and can be done in a number of charming ways. From printed menus with a personalised message for each guest to napkin holders with the diners' initials, the options are endless and will leave your guests reminiscing about the event for months to come.

"Even scarves with names printed on them or oversized linen napkins with a simple paper tag are an elegant way to add personalisation to the setting," advises Bak.

While there's plenty to get right with tablescaping for Autumn/Winter, there's always plenty to get wrong, so it's worth boning up on a couple of décor faux pas before throwing any big event. Both al Nimer and Bak agree that while tall, oversized pieces at the centre of the table are very dramatic and beautiful, guests tend to have to move them around to make conversation. Instead, place any statement pieces on tables surrounding your space so they still look considered and impressive, yet out of the way. An overspaced seating arrangement has the same effect, making it difficult to talk to people opposite you. Al Nimer also lists trying too hard to create an ambience by overdoing the mix and match of different patterns, as well as scented candles that overpower the taste of the food, as definite no-nos.

Whether you're a minimalist at heart and like to err on the side of caution, or prefer to move on the less traditional side with bold colours and clashing prints for a joyful approach to setting the table, all rules go out the window this autumn. Except one, of course: just make it fabulous. 🍷

## HOT HOMEWARE PICKS

Set a stellar dinner table with our pick of the new season collections

Clockwise from immediate right

Candle holder, Arteriors

Emporio Sirenuse plates at Matches Fashion

Dinner set, Made.com

Centrepiece, Arteriors

Porcelain pitcher, L'Objet

Ceramic serving bowl, Mrs. Alice at Net-a-Porter

Plates, Nimerology

Aubergine platter, Bordallo Pinheiro at Matches Fashion



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