Amagi Aria ushers in the season with the cake mixing ceremony

Posted on



The team at the cake mixing ceremony

Amagi Aria, Negombo held the cake mixing ceremony with the participation of Executive Chef Kumara, the hotel staff and in-house guests.

According to Renuke Coswatte, General Manager – Marketing and Operations, Amagi Aria, “The cake mixing ceremony is another opportunity for many to come together. The first step is the mixing and is believed to be a forerunner of good things and happiness, which is what we want our guests to experience whilst staying with us”.

The cake mixture included a variety of nuts, dry fruits and an array of aromatic spices soaked in liquor. After the traditional cake mixing, the mixture was put into airtight bags and left to mature until around Christmas, when it will be blended with the cake batter and baked. Amagi Aria has grown to be a hub for exciting events for foodies, travellers and locals alike. This season, guests can look forward to a host of treats to indulge in, including a Christmas Eve and Christmas Day line up, and New Year’s Eve celebration.