

# Bride & Groom

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Real Weddings*

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*Bring the outdoors in  
with desserts and décor  
inspired by Utah's  
mountains, trees, and  
valley blooms*

# *Naturally* Sweet



PHOTOGRAPHS BY  
*Barrett Doran*

EVENT DESIGN BY  
*Mood Events & Production*

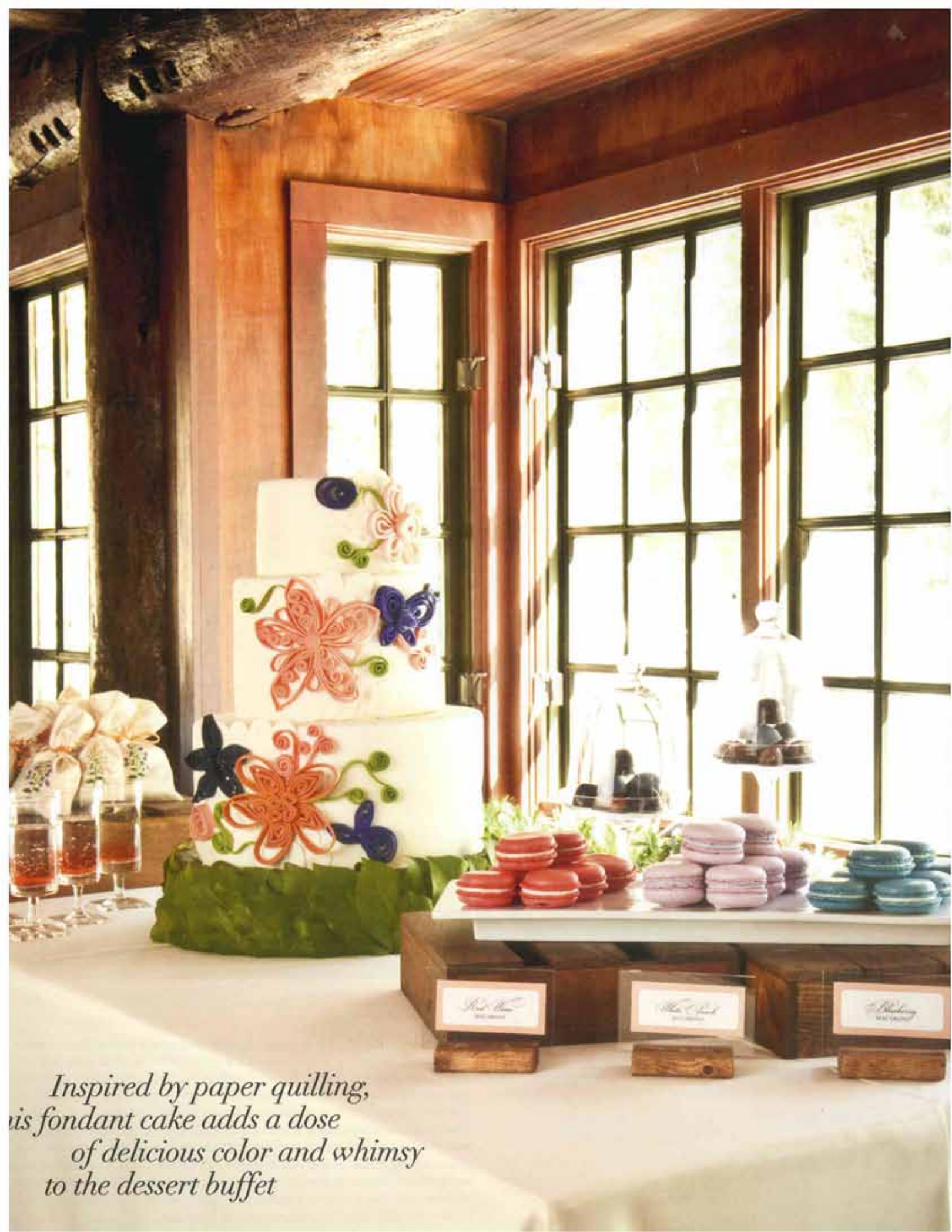


**COCOA CRAVINGS** An elegant wedding tucked deep in a forest was the inspiration for this fondant Italian cream cake with a mascarpone and milk chocolate-hazelnut filling by Letty Flatt, executive pastry chef at DEER VALLEY RESORT. Flatt handmade the milk chocolate *faux bois* bottom tier as well as the milk chocolate branches and leaves, and her husband cut and shaped the cake's log base. MOOD EVENTS & PRODUCTION repeated the wooded look with cross-sections of cut wood serving as stepping-stone-like coasters for refreshing Frappuccino shots—a cool alternative to ice cream or gelato. Small gift boxes of chocolates wrapped in gold-and-brown metallic *faux bois* paper and tied with silk ribbon add a luxe touch to the woodsy setting and are a thoughtful parting gift for guests. An arrangement of organic foliage by Cally Bjarnson softens the overall look. *Deer Valley Resort Snow Park Bakery* (435-645-6623, [deervalley.com](http://deervalley.com)), *Mood Events & Production* (801-610-9427, [mood-events.com](http://mood-events.com)), *Cally Bjarnson* (801-592-5664)





**JUST PEACHY** Picturing a blooming garden surrounded by a white picket fence, the team at MOOD EVENTS & PRODUCTION called upon their catering experience to create a beautiful, fresh-as-a-summer-breeze ladyfinger cake. Perched on a ceramic pedestal, the rich cream cheese-frosted carrot cake is tied off with white ribbon and filled in with white flowers. A small glass dome with a cluster of white blooms placed nearby echoes the light and airy feeling of the dessert. Sweet peach iced tea, poured in clear glasses decorated with strips of burlap tied with bear grass, conjures images of wraparound porches and rocking chairs. It's a pleasing warm weather drink whether you get hitched in a barn or a ballroom. Guests will be happy to depart with Mood's charming burlap favor bags—tuck candies, chocolates, or nuts inside—tied with white satin ribbon and coral "love" tags.



*Inspired by paper quilling,  
this fondant cake adds a dose  
of delicious color and whimsy  
to the dessert buffet*



**IN BLOOM** What's old is always new again when it comes to weddings—even wedding desserts. Paper quilling, a craft dating back to the Renaissance, informs a modern and playful three-tier white cake layered with whipped cream cheese, PINK PEACH CAKES owner Darcie Sanders's signature flavor. The colorful rolled and twisted fondant attached with icing imitates paper scrollwork, while a cake base made of layered orange leaves by Mood Events creates a garden vibe. Vividly hued and inventively flavored French macarons in white peach, blueberry, and red wine, plus jewellike truffles in Concord grape and pomegranate, created by LA BONNE VIE AT THE GRAND AMERICA's executive pastry chef Jeffrey de Leon, are almost too pretty to eat. Playing on the splashy colors of this cheery spread, Mood mixed up sparkling Shirley Temple cocktails. The citrus and effervescence are a nice contrast to the sweets. And finally, the décor team embroidered wildflowers on ivory silk bags to hold candies or wildflower seeds for guest favors. *Pink Peach Cakes* (801-830-7059, [pinkpeachcakes.com](http://pinkpeachcakes.com)), *La Bonne Vie at the Grand America* (801-258-6000, [grandamerica.com](http://grandamerica.com))



*An elegant twist on lemonade and s'mores:  
lemon cream tarts, lemon buttercream cake,  
and dark chocolate cupcakes with  
toasted Swiss meringue frosting*





**LOVE ZEST** Who can forget long hot days spent peddling lemonade on the street corner, or crisp, star-filled nights huddled around a campfire burning marshmallows to a crisp? You're all grown up now, but that doesn't mean you can't incorporate the flavors of childhood favorites in your adult affair. Trade in the sugary lemon water for a soft three-layer lemon cake dressed in a light, citrusy buttercream and sprinkled with candied lemon zest and rich lemon cream tarts topped with dollops of cream from **TULIE BAKERY**. Messy, half-charred s'mores are elegantly upgraded in the form of decadent dark chocolate cupcakes with toasted Swiss meringue frosting created by Leslie Fiet, owner of **MINI'S CUPCAKES AND CAFÉ**. Mood Events mixed up tropical mai tais, a nod to sun-filled days, and accented them with green-and-white-striped straws. An arrangement of ranunculus, Queen Anne's lace, amaranth, hydrangea, lilac, and cabbage by Cally Bjarnson lends a fresh-from-the-garden feel. *Tulie Bakery* (801-883-9741, [tuliebakery.com](http://tuliebakery.com)), *Mini's Cupcakes and Café* (801-363-0608, [mini-cupcakes.com](http://mini-cupcakes.com))