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CONTRIBUTORS



Anna Post – Emily Post’s great-great-granddaughter and a spokesperson for the Emily Post Institute – is the etiquette columnist for *Inside Weddings*. The author of the books, *Emily Post’s Wedding Parties* and *Do I Have to Wear White? Emily Post Answers America’s Top Wedding Questions*, Anna’s specialty is giving advice on all manner of modern etiquette dilemmas. Anna currently lives in Burlington, VT.

Known for her red-carpet styling of celebrities, **Anya Sarre** has been featured on *Entertainment Tonight*, *The Insider*, *The Rachael Ray Show*, and in magazines such as *LA Confidential*, *Variety*, and *OK! Magazine*.

Anya has a passion for styling weddings and wants everyone to feel like a celebrity on their special day. You can view her daily style tips at anyasarre.com.



Fashion and beauty photographer **Michael David Adams** loves shooting in the studio as well as outdoors. His photographic spreads have been featured in top fashion magazines worldwide. Having recently returned from an extended trip to Croatia, he developed his photography repertoire with exquisite editorials, while also enjoying the beauty of the Dalmatian Coast with his wife and family.

Through his easygoing personality and sense of humor, photographer **Richard Reinsdorf** possesses the ability to harmonize all facets of a photo session. No matter the setting or situation, the atmosphere is relaxed and intimate. Digital or film, person or concept, Reinsdorf strives to capture the essence and emotion of the subject.



Originally from France’s Loire Valley, The Resort at Pelican Hill’s Executive Chef **Jean-Pierre Dubray** grew up cooking in his family’s country home long before settling in California more than 30 years ago. He opened Southern California’s The Resort at Pelican Hill in 2008, after two decades with The Ritz-Carlton Hotel Company. He prides himself on creating dishes that are as pleasing to the eye as to the palate.

Jay Lawrence Goldman believes that diversification is the key to his success as a photographer. His broad experience and exquisite lighting techniques allow him to shoot for a wide range of clients. In addition to photographing high-end weddings in Los Angeles and New York, Jay is also called upon to shoot numerous fine-jewelry, still-life, and celebrity portraits for advertising and editorial clients.



Jack Kelége is a third-generation master jeweler who manufactures and designs his own collections of heirloom-quality jewelry. Each piece is carefully created ensuring the highest standards of quality and craftsmanship are applied to achieve timeless elegance. Produced in Los Angeles, his one-of-a-kind jewelry is composed of the finest materials, and the designer himself personally selects diamonds for each work of art.



EXPERT ADVICE | CATERING

EPICUREAN WEDDING MENUS

A chef's suggestions for inspired wedding feasts.

So much more than just a good meal, wedding repasts are epicurean events. Your guests will focus on the food as much as any other detail you so carefully plan. So, make it memorable with your own distinct touches – and tastes, of course!

SEASONALITY

If you have a favorite seasonal ingredient, incorporate it into your menu. Each season brings timely, signature ingredients to the table, but autumn is a particularly bountiful time for seasonally inspired dining. During the harvest season, you will find the best of flavorful butternut squash, pumpkin, beets, persimmons, beans, corn, and heirloom tomatoes.

An example of an autumn-inspired menu starts with corn-and-crab bisque, or beet salad with goat cheese and fresh baby arugula. Roasted heirloom tomatoes fit nicely into salads or side dishes. For the entrée, scalloped butternut squash roasted with sage makes a seasonal alternative to traditional potatoes.

LOCALITY

Whether you're planning a destination wedding or hometown celebration, the freshest locally sourced ingredients and regional specialties make memorable selections for your menu.

For example, Southern California is well-known for its nearly year-round supply of avocado. Featuring locally sourced avocado in a salad or appetizer enhances your guests' sense of the setting.

The chef who helps plan your menu can suggest creative ways to highlight the dish's locality in its name. This also adds an intriguing topic of table conversation for guests.

TRADITIONS

Consider customizing your menu with family recipes and dishes from your heritage. From Asian to Middle Eastern to European cuisines, the menu itself can be part of the wedding traditions you share with guests.

Fuse food traditions from different corners of the globe if this approach best represents your culture, interests, or history as a couple. Whether you met in a place with rich food traditions or discovered a favorite dish while traveling together, let your epicurean experiences inspire the menu.

FORMAT

Your menu also hinges upon the dining format. Some dishes work best plated or tray-passed, while others shine when served buffet style. You can consider a mix of courses, some plated and others served from a buffet. For example, an eye-catching dessert station encourages your guests to rise from the table and mingle leisurely with guests from other tables after a multi-course plated meal. When you are making menu decisions, listen carefully to your culinary team's advice on format, so your guests enjoy the best possible dining experience.

TIMING

In preparing and presenting food, timing

is everything. Preparing a synchronized meal for a large group requires careful advance planning. The kitchen works very diligently behind the scenes to meet your desired timing and ensure that your guests enjoy the beautiful meal.

Be realistic about your dining timeline and other festivities planned around it. A speech or toast can often wait, but food and specialty drinks cannot if you wish them to be served at the ideal temperature.

SPECIAL REQUESTS

As a courtesy to your guests, provide options and plan for special requests through the RSVP process. At minimum, offer a vegetarian selection. Your guests will appreciate the opportunity to communicate their preferences discreetly ahead of time, and the kitchen will gladly plan in advance for gluten-free meals or other special requests.

THE TASTING

Once the menu is planned, always take the time to taste it. In my experience, menu tastings occur two to three months before the wedding. This is the perfect time to ask questions, make adjustments, and clarify your vision.

Make sure everything tastes good and looks good. In fact, use all five senses to assess the aromas, textures, and sounds of your menu selections. Dining is a sensory experience, and that's what makes it so incredibly memorable.

EXECUTIVE CHEF JEAN-PIERRE DUBRAY