



Many brides this season are loving the trend of creative menus. Adding *custom illustrations and unique layouts to paper menus* or printing on offbeat materials like seed paper, acrylic, or napkins create another way for couples to design their wedding down to the last detail.

Liz Dixon, Owner & Artist,
EJD Design
ejddesignllc.com

We are in love with the emergence of *three dimensional florals and laces*. Some of our favorite gowns in the 2017 collections incorporate trumpet sleeves or plunging V necklines reminiscent of belle epoch styling, such as those at Marchesa. **Constantina Maroulis Sweeney,**
Dimitra's Bridal Couture
dimitrasbridal.com



Indulge your creative side by including personal touches in the wedding decor. Name dinner tables based on destinations you have visited as a couple and special takeaways showcase your love story.

Jordan LeValley,
Catering Manager,
Conrad Chicago
conradchicago.com

Goat Group Catering brings the friendly faces and beloved flavors of Girl & the Goat and all the Goat restaurants to you and your guests, with *every menu custom-designed by chef Stephanie Izard*. From dinner to custom cakes to signature cocktails, our team can do it all!

Patrick Macellaio,
Asst. Director of Private
Events & Catering,
Goat Group Catering
goatgroupcatering.com



bridal BUZZ



The WOW factor—*customized dinner entertainment!* Couples share their wedding vision by entertaining their guests with something unique. Ranging from an unplugged acoustic set of their favorite songs to a choreographed rock violin feature to a Broadway star serenading them—whatever fits their musical tastes and expresses their personalities.

Becky & Don Cagen,
Cagen Music LLC
cagenmusic.com

Something I love out at The Estate is that *couples have been doing away with receiving lines*. I'm glad to see it go as it makes for too formal of an environment. A cocktail hour should be fun and engaging and not spent in a line! **Chris Rebollo, Event Director,**
The Estate by Gene & Georgetti
theestatechicago.com



Don't be afraid to go outside the box and treat the cake like a "composed" dessert to create something *unique and memorable*. Like the outside of the cake, the inside can be just as customized and we love working with our clients to design a cake that tastes as good as it looks! **Elysia Root, Owner and Creative Director,**
Elysia Root Cakes
elysiarootcakes.com

We love serving small family style platters to accentuate centerpieces. *Not only does this bring a communal feel to your wedding, but it also reduces your carbon footprint!* From simple charcuterie to ethnic starters, this trend can easily fit any wedding.

Jewell Events Catering
georgejewell.com

