

NEW YORK® Weddings

SUMMER 2015
SPECIAL ISSUE

THE ESSENTIAL GUIDE

Featuring
GOWNS *That Wow,*
Fork-Free
FOOD,
Lush CAKES,
Rainbow
RINGS
⊕
Teeny-Tiny
CLUTCHES

Plus
CHOOSE
YOUR VENUE:
City Farms,
Luxury Warehouses,
Great Halls p.128
(and Ikea?) p.60

HOW TO
Pick a Priest
(or a Rabbi,
or an Imam, or
a Former Boss) p.52

The Perfect Toast p.58
An American
Honeymoon p.149

The Best
Invites
Album-Makers
Caterers
Hairstylists
Dance Classes
Florists
Tux Rentals

\$6.99 USA



NYMAG.COM

DISPLAY UNTIL JUNE 17, 2015



Trade the fake flowers
and fondant
garnishes for desserts
smothered in
verbena leaves,
berry medlies, and other
very fresh toppings.

By EMMA WHITFORD

Photographs by BOBBY DOHERTY

The Cakes Are Alive



Chocolate and Vanilla Marble Cake
with ranunculus and peony,
from \$8 per serving, by Pistache NYC.



Chocolate Pistachio Cubed Cake
with cabbage roses and green hydrangea,
\$8 per serving, by Lulu Cake Boutique.



Succulents and Berries,
\$12 per serving, by Baked NYC.



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**Vanilla Bean
Terrarium Cake** with
air plants, \$18 per
serving, by Erin Kaniagy-
Loux for the Wythe
Hotel.



Royal Palm Cake with parlor palms,
\$13 per serving, by Cake Hero.



Black Chocolate Stout Cake
with ranunculus, sweet peas, peonies, and moss,
\$13 per serving, by Ovenly.