

PAINT THE TOWN



Catering & Event Design's Vicky Theodorou used red as her muse, experimenting with summertime ingredients to fit the theme. And the folks at Occasions Caterers went so far as to mirror the florals with the food.

There is good taste—culinary, that is—in other elements of the book. Turn to Details, Details

I am obsessed with color. Nine times out of 10, give me a dress in vibrant, playful orange or cobalt blue, and I want to wear it. It's why my closet is filled with varying hues, and why I get a bit of a panic when someone says, "Just wear an LBD." (Gray I do a bit better.) It was a little odd, then, that my own wedding featured bridesmaids' dresses in black—but I digress. I would probably do the same thing today. (There's something about stark black against a beachy backdrop in December that gets me. We'll call that juxtaposition—another variation on color.) But brilliant shades (and different applications of them) were on my mind when it came time to put this issue together, and I'm happy to say that there's plenty of it in the pages before you.

It's most evident in our feature, "In Good Taste," photographed (so beautifully by Lisa Blume) on-site at The Showroom DC. The venue was a blank canvas for what we wanted to do—create two saturated monochromatic vignettes to pique the interests of couples looking to go bold. The first came by way of Evoke Design & Creative's Jeannette Tavares and Stephanie Economides, who brought together a stellar group of vendors to light things up with sunny shades. And Kaitlin Przedziecki of Cheers Darling Events had quite the task with scarlet, but she and her team made the shade pop.

But the feature isn't only about color—it's about cuisine. Each of the caterers with whom Przedziecki, and Tavares and Economides worked took those hues and translated them to the food—Heirloom

Spotlight to read about a luxe new caviar cart at Siren by Robert Wiedmaier, as well as the confections crafted by Sabrina Hare at her namesake couture bakery. (Best wishes on her upcoming nuptials too!) But taste can also speak to wedding style. Perhaps you'd like to get hitched by the light of the moon (turn to our Trends page for more on that) or amid the art deco surrounds of The Cavalier hotel, a renovated icon in Virginia Beach that has simply captivated me with its homages to the Roaring '20s throughout. (Maybe I can convince my husband, Luke, that we should have a vow renewal there.)

As for the real weddings profiled in our pages, I am always amazed by the sensibilities of each couple, and how their teams bring to life their vision. We have a trio of nuptials in which four-legged family members (pups, match) played starring roles. There's a charming garden union to celebrate Chelsea Coury and TJ Guarini. And I must touch on the big day of Mini Saraswati and Robert Marsh. They fused modern twists on Indian heritage with American traditions, and their take on tying the knot was accomplished through vibrant color—and their own unique taste.

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Clockwise from top left: Evolve used patterned linen swatches on the table, then layered plates from **White Glove Rentals** (price upon request, whiteglove-rentals.com) and CB2. "We mixed modern and whimsical elements," says Economides; an art piece by Design Foundry provided a pretty picture for **Occasions Caterers** (price upon request, occasionscaterers.com) Turmeric and Ginger Gin Brunch Punch, with a red floral ice cube; Occasions' main course was a playful take on eggs two ways, with a spring green veggie shakshuka with quail eggs, charred okra, saffron-poached potatoes and more; pastries by **Sophie Felts** (from \$7,000, sophiefelts.com) were seasonal selections; the appetizer was an "artful approach to a fruit salad," says co-founder Eric Michael, who worked with R&D chef Rodrigo Perez. "We created something really unexpected". **Sugar Studio**'s (\$5 per cookie, sugarsstudio.co) breakfast-inspired treats were fun (cookie toast is a must).

