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Maybe it was the punchy shades of chartreuse and peacock blue, or perhaps the interplay of textures: woven straw, crisp cotton, supple leather. Something about the Vera Bradley tote on page 359 caught our eye—so much so, that it inspired the design of a tropical wedding. We chose a setting rife with the bag's vibrant hues, the luxe Raffles Resort Canouan Island in the Grenadines, marked by aqua waters, sandy beaches and miles of grassy golfing turf. Our goal was a look that's quintessentially beachy yet also sophisticated and specific to this locale. So the property's ubiquitous "Turtle Crossing" signs sparked the emblem for our invitations and cocktail napkins; helleborus appeared in the bride's bouquet and boutonnieres; and pearlized capiz shells dressed up place cards and an open-air lounge. The Vera Bradley tote, of course, served as the bridesmaids' gifts, and even more: Its pattern showed up in the groom's tie, pillows for an outdoor daybed and cushions on a golf cart customized for the couple, for a one-of-a-kind ride into the sunset. —Betsy Goldberg

AWASH IN ELEGANCE

As a chic, whimsical interpretation of oysters and pearls, "Treasures la Mer" shell boxes, \$10 each, from Two's Company, contain bubble-shaped ocean blue and chartreuse escort cards, price upon request, by Karen Bartolomei for Grapevine. Resting delicately upon a bed of capiz shells and coral, the boxes also double as guests' favors.



PICTURESQUE SETTING

This page, from top: To infuse tables with the cool blue hues of the seashore, we decorated with mosaic chargers, candle votives and vases, all from Michelle Rago, Ltd. Matching table numbers and menu cards, price upon request, by Karen Bartolomei for Grapevine, continue the azure palette. "Seared Blue" yellowfin tuna is delicately sliced and decoratively displayed with a trio of fennel and tomato confit, by sous chef Israek Marmol for La Varenne. China, crystal and flatware, all from Raffles Resort Canouan Island. *Opposite:* Lending a tropical feel to the dessert course, a mille-feuille of bananas and *pain epice* gets an icy accompaniment of soursop sorbet, by sous chef Israek Marmol for La Varenne.

