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50 World's Best
Honeymoons

paradise found

Inspired by the tropical setting of The Palms resort in Turks & Caicos, designer Nico De Swert creates a beautiful beachy wedding with hot-pink accents



ESCAPE TO TRANQUILITY

Right: A save-the-date that replicates a plane ticket, \$22 each, by Karen Bartolomei for Grapevine, gets guests excited for the trip. Below: The cocktail hour, at the resort's spa area, has a serene feel, with orchids floating in the pool and arranged on the bar in "Waved" vases, \$75 each, from The Conran Shop. Tropical punch, by Sébastien Albert for The Palms, is served in a punch bowl from DK Living. Votives, \$10 each, from ABC Carpet & Home. Riedel glasses, The Palms' own.



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WEDDING CEREMONY
of
SARAH & PETER

Saturday at 5 pm
at The Palms



the celebration continues at
THE RECEPTION

TURK

RECEPTION
from cocktail hour through
the first few hours

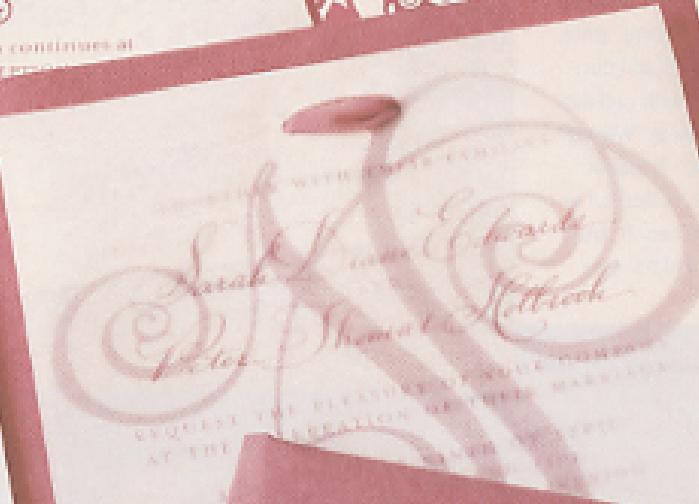


RIBBON

CUTTING CEREMONY

RECEPTION

RECEPTION



PRETTY PAPER TRAIL

This three-panel wedding invitation, \$55 each, by Karen Bartolomei for Grapevine, includes a custom map with the locations and times for all of the wedding-weekend events. Tying hand-dyed silk ribbon in a basket-weave pattern is a chic way to seal the envelope.



A TASTE OF THE TROPICS

This page, counterclockwise from top: Sweet-and-sour baby tomatoes artfully arranged with chèvre, watermelon and yuzu make a light—and colorful—first course. For the entrée, tandoori-roasted lamb with vindaloo spices and raita gets a similar contemporary presentation; both dishes by Executive Chef Jasper Schneider for The Palms. Each course is described on a menu card, \$12 each, by Karen Bartolomei for Grapevine, that features the same colors and monogram as the wedding invitations; with a nod to the seaside setting, conch shells are used as place cards for guests and to prop up the menus. Opposite: Tropical punch is garnished with plumeria and served in stemless Riedel glasses, The Palms' own.