

Glamorous Sophistication



The Glamorous Sophistication bride embodies high-end versatility. She's the one who creates a wedding experience that tastefully combines exquisite details with hip and elegant style. Displayed through a collage of tastes, looks, and colors, each facet of her day will be understated and yet impeccably done.



On an outdoor patio at the Gardens Café at the Birmingham Botanical Gardens, elements of the bridesmaids' luncheon are perfectly created by Kathy Mezrano of Kathy G. & Co. and captured by Barry C. Altmark Photography. White glass cylinders separate varieties of flowers, set upon an Apple Green Bengaline tablecloth, provided by BBJ Linen. The two-tier cake suggests whimsy with contrasting patterns per layer, topped with a cluster of pink flowers. Cake provided by Icing Illusions. We Rent Atlanta provided pink Chivari chairs, stemware, and flatware. Luncheon invitations provided by Annabelle's.

A dainty menu card from Annabelle's rests upon a Pink Champagne Lamour napkin, a listing of palette-pleasing food selections from Kathy G. & Co. First course includes a row of Belgian endive petals with fresh raspberries, French Feta, and candied walnuts, sitting alongside a mini pilsner of pink raspberry vinaigrette. After their alfresco affair, bridesmaids Katie Wilson, Malinda McGill, and Anna Hallman depart in a vintage Volkswagen Bug convertible, looking like classic American beauties in monogrammed scarves. Earlier, those same scarves served as chair ties, used to denote the places of each bridesmaid at the luncheon table.

bridesmaids' luncheon

Concept, Floral and Catering: Kathy G. & Co.
Photographer: Barry C. Altmark Photography





the rehearsal dinner

Concept, Floral and Catering: Kathy G. & Co.
Photographer: Studio G

A private dining room at Park Lane provides an ideal setting for the merging of two families for opulent celebration. Using low lighting, candles, neutral colors and a rich collection of antique wood chairs, Concept Creator Kathy Mezrano of Kathy G. & Co. creates an atmosphere that exudes a warm feeling of welcome.

Taupe chair ties are pinned together with small silver picture frames, each holding a black and white photo to mark the seat for each family member. Copper chargers present a single seared sea scallop with fresh limas and sweet corn in a white soup bowl, ready to have saffron broth poured over, using a silver coffee pitcher. Stemware, flatware and place settings provided by We Rent Atlanta. Chair ties and Beige Bengaline and Flat Copper Pintuck & Moss Lamour linens provided by BBJ Linen. Reception menu and invitation provided by Annabelle's.



A custom upholstered bench at the end of the table awaits the bride and groom, provided by We Rent Atlanta. At the table's center, a collection of mixed white candles sits immersed in a "charger" of mini artichokes, mushrooms, halved peaches, apricots, and other neutral food and floral elements. Two large rectangular platters display an elegant, Southern-inspired menu: herb crusted pork loin stuffed with goat cheese, caramelized onions, and baby spinach with Alecia's peach chutney over couscous with dried apricots, figs and cranberries, and sautéed brussel sprouts; Ashley Farms chicken with tarragon butter, with pecan wild rice, sweet potato, apple-smoked bacon, Ciopolinni compote, sugar snaps, and roasted golden and red beets. Food and floral arrangements provided by Kathy G. & Co.



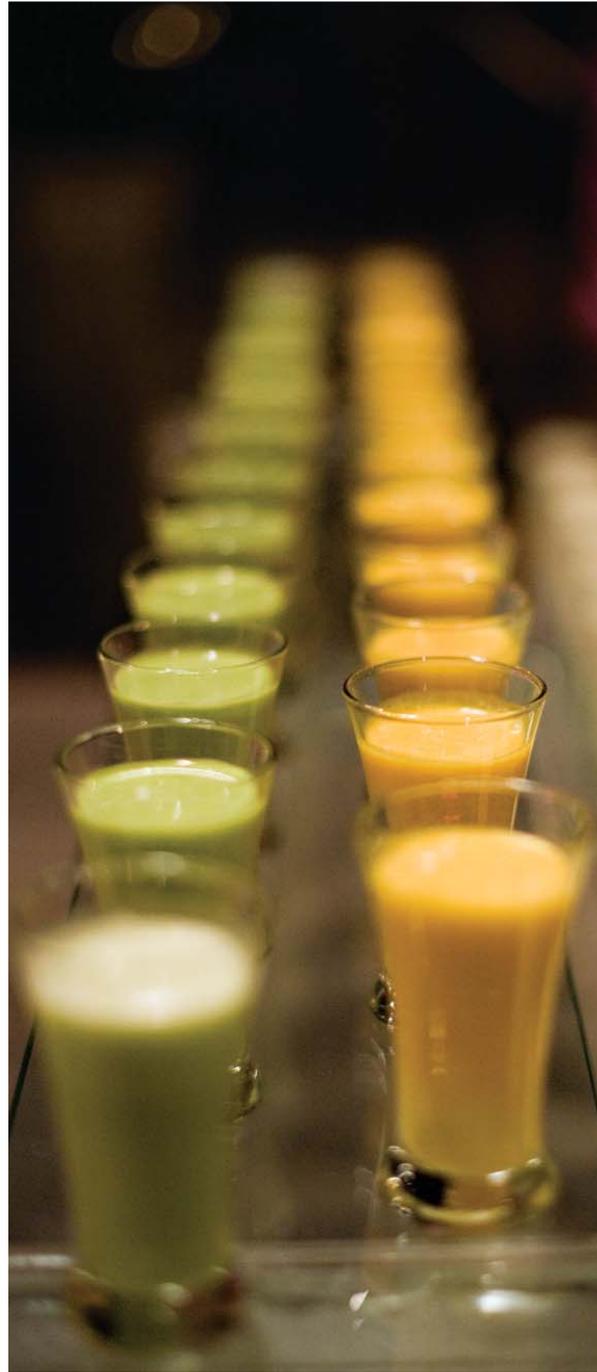


the reception

Concept, Floral and Catering: Kathy G. & Co.
 Photographer: Studio G



(L to R) Ahi tuna nicoise with fingerline potato and olives; shrimp cakes on lime slices; sushi cocktails with lemongrass noodles and wasabi; nouveau "chip 'n dip," with sweet potato and plantain chips in paper cones, with Maytag Blue cheese dip; and lobster spring rolls.



Three mini soups served in pilsners: purple potato soup, carrot ginger soup, and asparagus soup. Old world touches, such as the antique cash register, along with the room's rich wood tones provide a feeling of timeless grandeur.



At the reception, held at Park Lane, Kathy Mezrano of Kathy G. & Co. creates a sensory delight with soft lighting and unique floral designs in shades of light pink, rose, and green. Suspended beneath custom-made lamps hang square wreaths of pink, ivory and green flowers. Three square wreaths above the console table continue the geometric theme with matching pillar candles surrounded by rose petals below each wreath. Uplighting, fabric, and a generous floral treatment of pale pink hydrangea showcase a five-tiered pastel cake with cream stylized flowers, provided by Icing Illusions. Linens in Taupe Lamour, Pink Champaign, and Moss Lamour were provided by BBJ Linen. Dramatic lighting and custom Gobo lighting provided by Andy Tolar of Design Productions. Invitations created by Annabelle's.

