



Let Them Eat Cake?

Being a sweets person, I always pay particular attention to the dessert options at wedding receptions. While traditional wedding cakes are the gold standard, some of my favorites departed from that tradition.

- **Ice Cream, Cookie & Coffee Station**

Visualize an amazing artisan ice cream & coffee truck with delicious, custom made ice cream creations and gourmet coffee. Needless to say the children loved it, but adults of all ages also clamored to be part of the festivities! The couple also worked with an amazing cookie baker that created a custom cookie for the bride and groom. The groom was from North Dakota where rhubarb is a staple and the baker created an incredible jammy cookie that gave a kind of rhubarb pie feel in a sweet heart-shaped cookie. For favors, the couple created a cookie station where guests filled their monogrammed plastic bags with sweet treats to nibble on all the way home. I love any wedding, but I really miss that one.

- **Cupcakes**

Cupcakes are hot, but the quality and creativity spectrums are broad. The sky is the limit with creative cupcake options. One advantage of cupcakes is the variety compared to a one flavor wedding cake. At a recent wedding I attended, the bride enlisted a pastry chef to make her wedding day dessert. In lieu of one large cake, the chef made a lovely assortment of pastel cupcakes, including a few rather enticing vegan options out of respect for several wedding guests. The cupcakes were decorated with candied flowers from the bride's aunt's garden and placed on cupcake towers in the shape of a traditional wedding cake. The tower was every bit as beautiful as a traditional wedding cake and was the focal point of the room. All together it made for a personal and thoughtful experience.

- **Dessert Table**

Dessert tables are another hot new wedding trend. Instead of (or in addition to) a wedding cake, fill a table with a variety of sweets, all customized to the bride and groom's preferences. Add an assortment of pies, cookies, doughnuts and dessert shooters. It's easy to go outside the box with a dessert table. Love Italian pastries? Bring on the ricotta pie, canolis and tiramisu. Granny wants to give you a tray of her famous cookies as a wedding gift? Can do! Monogrammed candy apples as favors to end the

night on a fun note.

- **Candy Bar**

The options for this new classic trend are limited only by your imagination. Traditional favorites like M&Ms, Gummy Bears, Red Hots, Sweet Tarts and rainbow-colored lollipops are available in bulk. Many candies can be ordered in custom colors to match your special day. Some can be customized. Make your table visually appealing by adding elegant signs to let guests know what's what and use fun containers in a mix of heights to add some dimension. Include mesh bags or mason jars that guests can fill and take home.

When in doubt keep in mind that I've never heard a wedding criticized for having too many sweets.

Aisle Dish is written by Meredith Thomas, Stoneleigh's in-house Event Consultant. If you would like assistance planning your special day, Meredith offers a complimentary one-hour consultation to all brides hosting their wedding at the Club and is available for further planning services at an additional fee. Contact Meredith at mthomas@stoneleighgolf.com or 540.338.4653 ext. 303.