

# let them eat *cake*

(and other sweet stuff!)

*Cakes and confections for every wedding style*



PHOTOGRAPHED BY STEPHANIE ZETTL  
ON LOCATION AT THE MAGIC CHEF MANSION

STYLED BY YARA HOLT, PLUME EVENTS  
HAIR BY CHRISSY STOJAN  
MAKEUP BY EMILY MILLER, DELICATELY BOLD  
MODEL JODY WYNEN FROM WEST MODEL & TALENT MANAGEMENT

Previous page,  
Confections from L  
to R: Luscious Lemon  
Strawberry cheesecake,  
Chocolate-covered  
strawberries, Strawberry  
Sensation cupcakes and  
Strawberry Creamsicle  
cake—all from Blue Owl  
Sweet Shop; Meringue  
cookies from Colleen's  
Cookies; Glitter Bites  
and Cheesecake Lollies  
from Sarah's Cake Shop.  
Enzoani gown, Meg  
earrings and Bel Aire  
headpiece from Simply  
Elegant Bridal.



## *stripes & swirls*

Cake from Lubeley's Bakery features four uniquely-decorated tiers and monogram in buttercream. Inset: Slice of red velvet cake with classic buttercream icing.



*Bold patterns*

Four-tiered pink buttercream-covered cake from The Cakery features fondant polka dots. Inset: Slice of French vanilla cake with raspberry fruit filling.





## *sweet sensations*

Casablanca gown and Meg earrings from Simply Elegant Bridal Assorted pastries from Nadoz Euro Bakery Traditional Croquembouche from La Bonne Bouchee Carrot cake from Sarah's Cake Shop Glitter Bites from Sarah's Cake Shop Six-layer Strawberry cake slice from Blue Owl Sweet Shop Chocolate-covered strawberries from Blue Owl Sweet Shop Cheesecake Lollipops from Sarah's Cake Shop; Enzoani gown and Bel Aire plume hairpiece from Simply Elegant Bridal





## *button cake*

Sugaree's four-tiered "Button Cake" features real buttercream icing with a fondant overlay and floral cut-outs. Inset: Classic vanilla butter cake with raspberry and lemon creme filling.





## *lace applique*

Victorian-inspired royal icing lace appliqué "Magnolia" cake is hand painted with mother of pearl luster dust from Sarah's Cake Shop. Inset: A slice of chocolate and traditional white cake with buttercream and raspberry fillings.





## *floral fantasy*

Encore Baking Company's three-tiered creation features more than 200 handmade, painted sugar flowers to match the bridal bouquet and is topped with a fondant bow. Inset: Traditional white, almond-flavored cake with raspberry filling and German buttercream icing.