

# WEDDINGS *by* DESIGN™

DESIGN BUREAU



SPECIAL EDITION

Honeymoon

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## Modern Inspiration for Your Most Important Day!

DECOR, FASHION, FOOD,  
VENUES, AND MORE

### FEATURING

THE WEDDING INDUSTRY'S  
BIGGEST STARS:

ANGEL SANCHEZ

MINDY WEISS

ELIZABETH MESSINA

RON BEN-ISRAEL

**BONUS!**

*Beauty  
Timeline*

What you should be  
doing NOW to prep for  
the big day



WINTER 2013  
\$6 USA/CAN

# IMIDIE

MICHELLE DURPETTI EVENTS



## WEDDING COORDINATION & EVENT PRODUCTION

MONTH OF & FULL COORDINATION SERVICES



WEDDINGS  
CORPORATE AND NON-PROFIT EVENTS  
LAUNCH AND OPENING PARTIES  
HOLIDAY PARTIES  
DESTINATION MANAGEMENT

Michelle Durpetti Events is an event management and production firm founded on the principle that event planners must be good sources of creative ideas combined with practical experience, flexibility and know-how to manage an event from beginning to end. We execute large complex projects as well as intimate events and we offer both full and partial events services.

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## Expert Tips

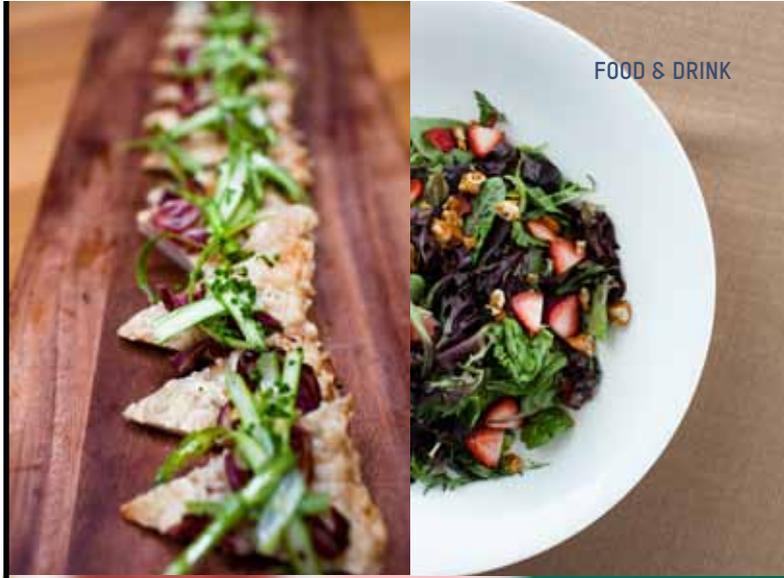
*EAT, DRINK, AND BE MERRY ALL DAY LONG*

Consider these pert pointers to keep guests full and happy throughout your big day



Food is an essential element in any celebration, and weddings are no exception. “Food is really important, and the more you can factor it in, the better,” says Chicago event planner Michelle Durpetti. Here, she shares five smart suggestions for making your wedding food truly memorable.

- Serve guests a little something before the ceremony. “Consider having butler-passed light fare and refreshments prior to the ceremony,” Durpetti says.
- Keep your cocktail hour to true cocktails and delicious hors d’oeuvres. “A cocktail hour should be exactly what it claims to be, an hour of cocktails,” Durpetti says.
- Don’t let dietary restrictions hold back your dinner course creativity. “We worked with a couple who had some food allergies but really didn’t want to skimp,” Durpetti says. “We partnered with Pure Kitchen and created a menu that featured gluten-free short ribs and other delectable meals that fit their needs.”
- Artful tables featuring candy, pie, or a couple’s favorite local treat add a sweet twist to wedding dessert. “Couture sweets are very in right now, and no one does it better in Chicago than Amy DiTomasso at Sugar Chic Designs,” Durpetti says.
- Consider giving guests a “foodie tour map” so they can enjoy their meals outside of the big day, too. “Not only will they get to taste the culinary options of your wedding’s location, they will also get to know it, too,” Durpetti says. 🍷

*Good Looking Food*

When it comes to wedding food, good looks and good taste go hand in hand

“Wedding food shouldn’t be mediocre, it should be great!” That’s Lee Calihan’s perspective, and she applies it to every wedding her company caters. Calihan, who helps run Chicago’s Calihan Catering, knows that in the foodie-driven world, every element of a wedding meal has to be well designed. This means that both ingredients and plating have to be at the top of their game. “Couples have really gotten excited about all artisanal items, such as our cheeses, breads, and wines, craft cocktails and punches, and seasonal menus that highlight market items,” she says. To make the food look as delicious as it tastes, Calihan recommends making plating design an early part of the wedding process. “Make sure the plates fit with the rest of the design of the event, and that the food looks delicious,” she says. “Incorporating lots of different colors and textures will help make the plate look as great as the decor.” 🍷