

*Edible flowers from Sweetfields enhance a cupcake and cocktail pairing, designed by Dress The Drink.*



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## BRING ON THE BUBBLY

Pop the cork on these imported and domestic sparkling wines during the wedding festivities.



### **CUVÉE JEAN-LOUIS, BLANC DE BLANCS BRUT (SRP \$9.99)**

Crafted in Burgundy at the Boisset family’s state-of-the-art facility, this Charles de Fère sparkling wine boasts great value and a true French pedigree. With fine, abundant bubbles, the wine is bright and fruity, exuding aromas typical of Chenin Blanc—apples, apricots and a hint of honey.



### **FREIXENET CORDON NEGRO BRUT (SRP \$12)**

Hailing from Spain, Cordon Negro Brut is Freixenet’s most popular cava, often referred to as the “Black Bottle Bubbly.” It is the number-one imported sparkling wine in the world. Cordon Negro Brut is crisp, clean and well balanced. It is medium-bodied, with a palate of apple, pear and bright citrus flavors, with a moderately long finish and a crisp touch of ginger.



"People love to cut and serve cakes, but we're seeing a lot of people who want to leave their wedding cake intact or serve desserts instead," says Mary Crafts, owner and creative consultant of Culinary Crafts in Salt Lake City. "There are so many great little dessert ideas using a small-plate approach, bite-sized desserts that are much more exciting to serve than just a piece of cake."

Culinary Crafts recently catered a wedding in which 150 guests were seated for a formal dinner, with an additional 400

guests invited for post-dinner dancing and desserts. The couple cut the cake during the formal dinner portion. It wasn't served until the later guests arrived, however, when they could also choose from many other delectable desserts—zabaglione, an Italian custard topped with fresh berries, served in shooters; pot de crème in white demitasse cups, topped with candied hazelnuts; petit raspberry crème cakes; Southern praline shortbread; petit chocolate truffle cakes; house-made gelato passed by butlers; and French macaroons dramatically displayed on conical towers.

"The macaroon towers are really popular because they work as a centerpiece," says Crafts.

In fact, just as a cake often serves as the focal point of a room, other desserts can often take center stage at a wedding—either by themselves or as part of an elaborate dessert table. Cupcakes, for example, continue to be a huge trend. "It's a fashionable treat that fits big-time into the popularity of small-bite desserts," says Jennifer Matten of Sweet Street Desserts

(www.sweetstreet.com). "Cupcakes add variety to any celebration, with different icings and garnishes to make a very indulgent single serving; no longer do you have to choose one flavor to please all guests. These little pleasures also eliminate the need for servers to cut and serve a traditional cake, which often saves money."

Displaying the cupcakes on a tower adds visual interest to a room. Sweet Street's Matten used this strategy recently at her own wedding. "For me, the ease of offering an elegant gourmet variety that was also a decoration and focal point in the room made our cupcakes an irresistible option," she says.

Cupcaketree.com sells cupcake stands in a variety of shapes and sizes, holding from 40 to 300 cupcakes and made of recyclable corrugated cardboard, which can be spray-painted or covered in decorative paper. The company recently unveiled a



### FREIXENET CORDON ROSADO (SRP \$12)

#### Freixenet Cordon

Rosado was created to meet consumer demand for a premium sparkling wine that is smoother, softer and "friendlier" than brut, with an appealing and attractive color. This sparkling wine is fresh, crisp and lively, full of ripe cherry and berry flavors. It is surprisingly dry with a long and satisfying finish.



### NINO FRANCO RUSTICO PROSECCO (SRP \$18)

#### Made from 100% Prosecco

grapes grown in Veneto, Italy, this brut, non-vintage sparkling wine is creamy, refreshing and balanced. Straw-colored and bright, this Prosecco has a very fine bead, a pleasant creaminess, and a fruity and floral aroma.



### GLORIA FERRER VA DE VI (SRP \$22)

#### Newly released, this

ultra-premium cuvée from Gloria Ferrer's Sonoma County vineyards is a classic blend of Pinot Noir and Chardonnay, with just a trace of Muscat. With abundant aromas of ripe apple, Asian pear and Bing cherries, VA de VI boasts

rich flavors of ripe peach, Meyer lemon, fresh berries and vanilla, with creamy textures resulting in a lasting finish.

