

SHADES OF THE
Tuscan Sun

ITALY VISITS THE HIGH DESERT

BY NINA LARY | PHOTOGRAPHY BY KATI NICOLE



Smith Rock State Park – one of the Seven Wonders of Oregon – is legendary for its towering walls, pristine beauty, and ever-changing colors. Climbers from around the globe come to scale its basalt faces and soak in the luminous desert glow...

ABOUT THE DESSERTS:
WEDDING CAKE: MARBLED FONDANT
WITH CASCADING SUGAR FLOWERS

CREPE CAKE: 42 HANDMADE CREPES
LAYERED WITH PEACHES AND CREAM
AND DRIZZLED WITH A RASPBERRY
WHITE CHOCOLATE GLAZE

AMARETTO CANNELE: DRIZZLED
WITH AMARETTO CARAMEL AND
DECORATED WITH SUGAR FLOWERS





Inspired by this little slice of paradise, Portland's Mae & Co. created an Italian dessert-themed shoot in the heart of Central Oregon...and it's one the most glorious things we've seen all year.

To bring their Oregon-meets-Italy vision to life, Mae & Co. transformed the Euro-styled courtyard and Tuscan Stables of Terrebonne's Ranch at the Canyons with fiery reds, terracottas, and dusky peaches. A chic outdoor lounge with furniture rented from Curated Event Rentals, a plated dinner by Tate & Tate, a charming cocktail cart courtesy of Decanter Mobile Tap Room,

and a minimal-décor-maximum-impact dessert table by Dreamin' Desserts added to the Old World vibe. The level of refinement and passion Mae & Co. brings to each project — from dreaming up ideas to creating design boards to flawlessly executing every detail — embodies their ethos of "whole cake" planning.

Keeping with the Tuscan elegance and the bright, craggy beauty of Central Oregon, the bridal party was understated and chic. The groom and best man were styled by The Bridal Suite, a full-service boutique that offers an in-store stylist for those



who do better IRL. Grooms can also build their suit online and send it to the store via the Build a Tux app. Sheila Hair provided hairstyling and Kaelin McDowell Beauty created a natural makeup look to capture the serenity of the day.

Brier & Ivy brought the grounds to life with a rich, vibrant array of floral and foliage arrangements — some bold, others delicate. A leafy arch dotted with dusky white roses framed a picture-perfect weathered monastery door, and the bouquet and boutonnieres were infused with the peach, white, and rich oxblood red palette of the day. Woodsy vines of green climbed the sandy walls, and emerald garlands with fresh strawberries decorated the Decanter Mobile Tap Room (a rare 1986 Rice horse trailer that owners Stephanie and Adam found in a hayfield in Tumalo). They cleaned, shined, and renovated it to create their dream of serving up beer, wine, and cocktails all over the Pacific Northwest. For the shoot, Twist Cocktail Catering Co. served speakeasy-style cocktails in gorgeous glassware.

The intimate setting for four was a romantic, sepia-toned Italian dream — with a dining table over-draped in fine white lace and packed with vermillion tapers, vintage-cut crystal goblets, hammered gold flatware, and ceramic bowls spilling flowers. Seek Paper Co. created a raw-edge paper menu (with a hand-sketched silhouette of the venue) for the three-course dinner prepared by Tate & Tate Catering. The Bend caterers prepared a fresh take on Italian fare with the whimsical addition of an Italian-Mexican fusion nacho bar. Tate & Tate thrives on crafting unique dining experiences with the abundance of farm-fresh food Central Oregon has to offer.



Tracy Van Orden of Dreamin' Desserts created a pastry suite that mirrored the romance and ambiance of the high desert. The showpiece was a marbled fondant cake in striated umber and peach tones studded with flecks of gold, a buckwheat crepe stack-cake, and glazed cannelés with pindrop flowers. Van Orden recently returned to her hometown of Bend after 13 years in Zurich, Switzerland, where she studied as a baker. She brings a European flair and handcrafted detail to her work.

Beauty is often found in the unexpected moments. A stolen kiss. A beam of sunlight. A hand resting on the small of her back. Kati Nicole Photography was an obvious choice for seeking out those magical moments and immortalizing them on film. She perfectly captured the mood of the shoot while Jessica Heron Images created a stunning video of the day.

To see more of this breathtaking shoot — as well as Jessica's gorgeous footage of the day — check out our blog, social media

feeds, or Wedventure Live (our livestream bridal show that took place in March 2018). www.wedventuremag.com/live

COCKTAILS FEATURED IN THIS SHOOT:

Strawberry-Black Pepper Cosmopolitan

- 2 oz black peppercorn-infused vodka
- 1 oz cranberry juice
- 1 oz strawberry puree
- ½ oz orange liqueur
- ½ oz lime juice

To infuse the vodka, drop 1 tablespoon peppercorns into a bottle of vodka and let infuse for 1-2 weeks. In a shaker with ice, add all ingredients and shake vigorously. Strain into a martini glass and garnish with strawberry slices.



Maple-Thyme Old Fashioned

- 2 oz bourbon or rye whiskey
- 2 dashes thyme bitters
- 1 teaspoon pure maple syrup
- 2" piece of orange peel

In a rocks glass (with a few ice cubes) gently press the orange peel to release the oils. Remove the peel then add the remaining ingredients and stir until combined. Top with a few more ice cubes and garnish with thyme sprigs and an orange wedge.

Sage-Grapefruit Crush

3 sage leaves
1 teaspoon sugar
1 lemon wedge
2 oz gin
2 oz fresh grapefruit juice

Add the sage, sugar and lemon to a cocktail shaker with ice and gently muddle. Add gin and grapefruit juice and shake until frothy. Strain into a cocktail glass filled with ice and garnish with a grapefruit wedge and fresh sage.



ITALIAN NACHO DINNER

Cucumber Caprese Salad:

Sliced cucumbers, mozzarella, halved cherry tomatoes, basil leaves, basil vinaigrette, radicchio background, all served in chilled martini glasses.

Salad served with baked baguette and fresh herb and olive oil blend.

Passed Appetizer:

Cold-Poached Mango Shrimp and Zesty Cocktail Sauce

DIY Italian Nacho Station:

Italian sausage, sliced black olives, diced tomatoes, shredded parmesan, scallions, warm Alfredo sauce, and baked wonton chips to dip with. -WV



The Wedding Vendors:

Venue: Ranch at the Canyons, @ranchatthecanyons, ranchatthecanyons.com/gather/weddings | **Planning + Styling:** Mae & Co. Creative (formerly Sue Blue Events), @maeandco_creative, maeandcocreative.com | **Photographer:** Kati Nicole Photo, @katiho, katinicole.com | **Videography:** Jessica Heron Images, @jessicaheron_images, jessicaheronimages.com | **Florals:** Brier and Ivy, @brierandivy, brierandivy.com | **Cake + Dessert:** Dreamin' Desserts, @dreamindesserts, dreamindesserts.com | **Calligraphy + Menus:** Seek Paper Co., @seekpaperco, seekpaperco.com | **Hair:** Kaelin McDowell Beauty, @kmcowellbeauty, kaelinmcdowellmakeup.com | **Makeup:** Sheila Hair and Makeup, @sheilahairmakeup | **Rentals:** Curated Event Rentals & Styling (formerly Peanut's Gallery), @curated_eventrentals, curatedeventsbend.com | **Dress:** a&bé Bridal Shop - Portland, @aandbe_portland, aandbebridalshop.com/portland | **Menswear:** The Bridal Suite & Special Occasion, @bridalsuitebend, thebridalsuitebend.com | **Catering:** Tate and Tate Catering, @weddingsattateandtate, bendcatering.net/wedding-catering | **Mobile Bars:** Twist Cocktail Catering Co., @twistcocktailcateringco, twistcocktails.com

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