



MARTHA STEWART

weddings

COLOR
YOUR
DAY!

Breathtaking
Gowns

Flowers
That Wow

Chic
Details

PLUS

**HELLO,
GORGEOUS!**

Brides Share
Their Favorite
Beauty Finds

SWEET SUITES
Invites Guests
Will Love

563

Amazing Ideas
For Planning &
Personalizing
Your Wedding



THE PALETTE

Chartreuse + Neutrals

271

Light and Lively

Chartreuse got its moniker in 1884 from the yellow-green French liqueur of the same name, but the crisp color has always appeared in nature. Unripe lemons, lady-slipper orchids, Buddha's hand, dill flowers, and spider mums all come in the citrusy shade, which is a punchy pick for your day—and one that emboldens and elevates any neutral.



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4

Eat (and Drink) Your Greens

You'll tickle your guests' taste buds with any of these flavor- and color-packed small bites and cocktails by Jeffrey Selden, of Marcia Selden Catering in Stamford, Connecticut. **1.** A mini baked potato topped with sour cream and dill flowers is a tasty appetizer, and its small size means that even a third helping won't overfill bellies before dinner. **2.** Along with the two lead players in this Starfruit Kiwi Smash, the sweet-tart libation also has green tea, grape juice, seltzer, and vodka. Or hold the liquor; it's just as delicious booze-free. **3.** A Banana Pepper Margarita gets a kick from tequila, lime juice, triple sec, and sliced banana peppers. **4.** Wedding magic trick: Place a bowl of edamame tossed with cayenne pepper and furikake (a Japanese seasoning) on tables during the cocktail hour, and watch the savory snacks disappear before your eyes.

+ Get these recipes at marthastewartweddings.com/chartreuse-palette

Get Sweet and Low Down

Small centerpieces made from unusual fruits and flowers encourage conversation in two ways: First, guests will be able to see one another across the table, and second, they'll get to admire the spiky "fingers" of Buddha's hand citron along with lady slipper and oncidium orchids, dill flowers, corn cockles, hellebores, and gloriosa and heuchera leaves. Keep the rest of the look equally serene with white linens, marble vessels, and stately dinner plates.

THE DETAILS: "Palace" plates, \$180 for a 5-piece setting, michaelaram.com. "French Kitchen" fruit bowl, \$50, and utensil crock, \$25, crateandbarrel.com.





Say It With Flowers

Yes, all the cheerful blooms adorning these Swiss meringue buttercream-topped cakes are 100 percent edible. (Those would be spider mums, pea shoots, and snapdragons!) So go ahead and sprinkle them on a group of smaller confections to punch up a multicake display, which can be more budget-friendly than one towering version. It also lets you showcase a variety of flavors.

THE DETAILS: Assorted edible flowers, from \$6.75 for 25, gourmetsweetbotanicals.com.

+ Find more colorful
combos at [marthastewartweddings.com/
thepalette](http://marthastewartweddings.com/thepalette)