



MODERN MARBLES

When Katie Slayton of **Sprinkled in Seattle** started planning this luxe, polished reception dinner, she looked to local flavor and her current design obsession: marble. "I really see this setting appealing to the guintessential Pacific Northwest couple who wants a down-to-earth reception, yet has an appreciation for classy and fun details," she says. The clear ghost chairs, hard-lined place settings, and copper accents provide a modern, almost masculine touch, while the soft centerpieces—beautifully arranged by Studio 3 Floral Design—balance the look with delicate anemones, garden roses, and creamy dahlias. Marble accents are carried throughout, including Baked's on-trend, four-tiered cake with a marbled fondant and a coordinating sugar flower.

Slayton envisions the intimate fête as a sit-down, plated dinner to maximize quality time between a small number of guests. "Hotel 1000's rooftop terrace is a designer's dream," she says. "It is the perfect location for a distinctive soirée in the heart of the city, and a great blank canvas for design." No matter your setting, though, Slayton advises an approach that fuses the venue's unique features (like the terrace's windowed construction) with your personal style and taste.



CHISELED EDGE

Slayton started with a marble foundation for her design, sourcing these tiles at the Home Depot. Larger tiles serve as centerpieces and menu boards, with smaller slabs used for name cards and table numbers. Sally Waldburger Balt of La Happy provided the charming calligraphy. "Marble is unique, perfectly imperfect, timeless, and absolutely stunning," says Slayton. "It's romantic, yet not overly feminine or fussy. It makes the perfect accent for almost any color palette-and, when paired with copper, provides a remarkable tabletop statement."

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RESOURCES

Event designSprinkled in Seattle (sprinkledinseattle.com) Printed matter, calligraphy
La Happy (lahappy.com) Table linens, plates, stemware, chairs Pedersen's Event Rentals (pedersens.com) Flatware West Elm Gift Registry (westelm.com) Flowers
Studio 3 Floral Design
(studio3floraldesign.com)

Cake
Baked (custombakedcakes.com)
Cake stand

Williams-Sonoma (williams-sonoma.com)
Favors

Jacobsen Salt Co (jacobsensalt.com)





SOUTH BYNORTHWEST

What do you get when a Seattle-born guy marries an Arizona gal? This playfully vibrant, Northwest-meets-Southwest reception, staged by **Maris Events**. Owner Alissa Lawton and her team carefully selected every design aspect—from the rustic wood veneer of the invites to the stark shape of the tiles—to emulate a color, idea, form, texture, or cultural aspect of each area. "Bringing elements of the two regions together and keeping the vibe consistent was a challenge, but a fun one," says Lawton. "You can search for 'Palm Springs Weddings' or 'Northwest Weddings' online and come up with an abundance of inspiration for one or the other, but there's not much that combines the two."

The bold regional fusion comes off seamlessly. See, for example, the Southwest print on the paper goods done in a softer, Northwest-feeling watercolor. Or the cake (by Johanna Knapp of Delicately Sweet Confections), which features a graphic desert motif, topped by a roughly painted tier. Molly Jackson of En Fleur Event Design created a forest of florals, using 20-plus varieties of blooms, botanicals, and air plants found in either region. Her twisting grape-root chandelier was adorned with ferns and palm fronds, plus hanging geometric shapes to meld organic and linear elements.







ALL THE FEELS

We're particularly impressed with Lawton's inventive use of materials and textures. In place of a fabric runner, she selected square panels of hexagonal tiles to drape down the center of the tablescape. (Find similar tiles at home improvement stores for around \$6 per square foot.) Jackson contributed to the mixed media with vases hand-painted to reflect a Southwest sunset. "I love to show surprising textures that allow you to continuously discover new qualities as you explore the arrangement," says the florist, who used waxy fatsia leaf, twisting tillandsia, and feathery protea varieties to fill out the vibrant scene.







SIP ON IT

MARIONBERRY & ROSEMARY RAINDROP

1 ½ oz Wild Roots marionberryinfused vodka

½ oz fresh-squeezed lemon juice

 $\frac{1}{2}$ oz rosemary simple syrup

3 oz sparkling water

1 sprig rosemary

Mix the vodka, lemon juice, and syrup in a cocktail shaker with ice. Strain into a flute. Top with sparkling water and garnish with a rosemary sprig.



RESOURCES

Event design, printed matter, décor Maris Events (marisevents.com) Table, plates, stemware, flatware, linens, chairs

ABC Special Event Rentals by Cort (abcrentals.com) Chargers
BBJ Linen (bbjlinen.com)

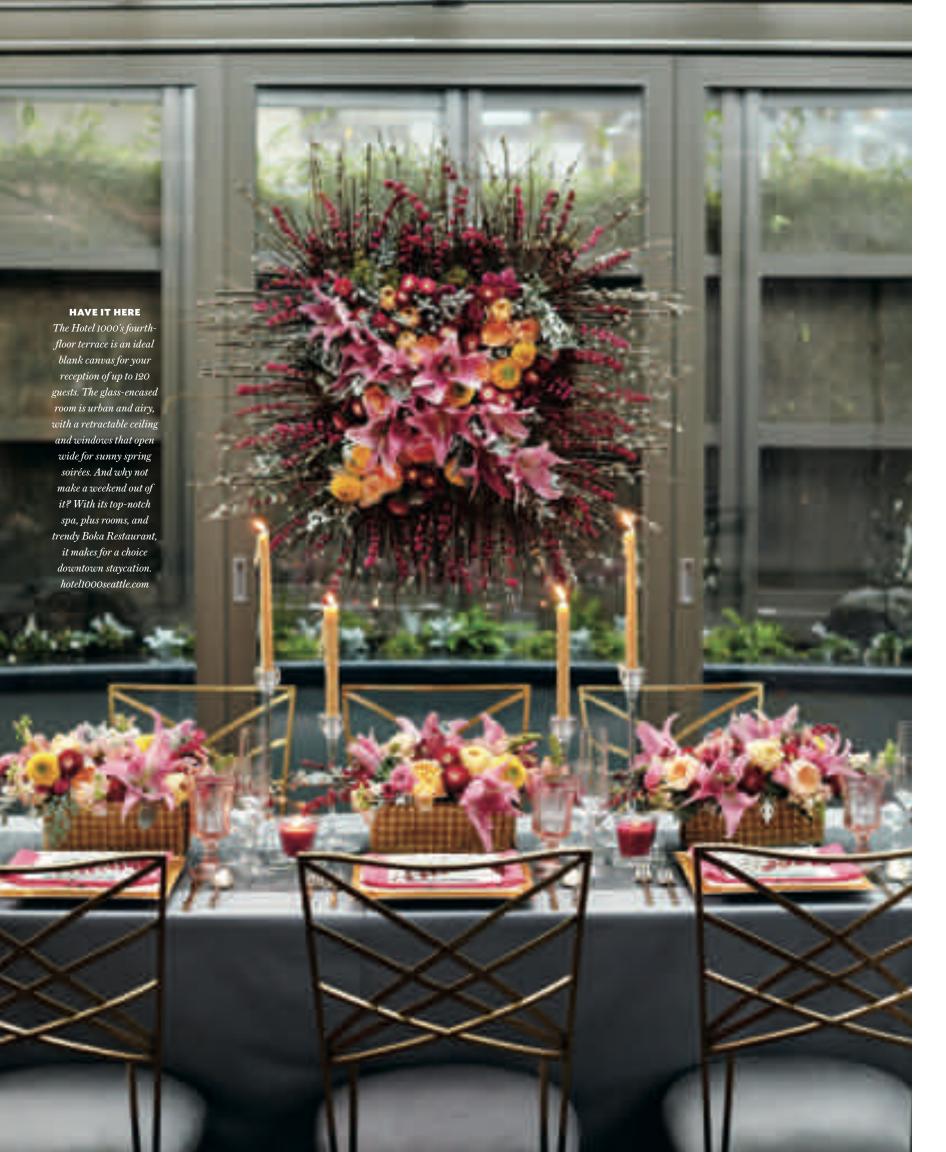
Flowers
En Fleur Event Design (enfleurfloral.com)

Desserts

Delicately Sweet Confections (delicatelysweetconfections.blogspot. com)

Cocktail recipe
The Wanderlust Kitchen (thewanderlustkitchen.com)







"I tend to be a gray addict, but I loved getting to work with the pops of bright peaches and raspberries to offset the cooler tones," says Krisanna Reiff, owner of namesake event planning business Krisanna Elizabeth (formerly Koordination by Krisanna). Her colorfully eclectic reception features classical forms—tall taper candles, gilded chairs, and romantic flowers—alongside modern rectangular details to an elegantly urban result.

Tobey Nelson of Vases Wild created a striking backdrop to anchor the scene. "For me, flowers—and really, all of nature—are a work of art," she says. "Floral still lifes by the Dutch masters are a big inspiration. So I ran with that idea and created my own living floral portrait." In a frame of pussy willow and Hancock snowberry, Nelson placed domestically sourced lilies, garden roses, gerrondo gerbera daisies, snapdragon, and other impactful stems. The flowers also grace the ribbon-wrapped centerpieces, balanced by Reiff's translucent details—we love the rose-tinted vintage goblets. The glass-tile place cards are equally creative and modern, lending to the entire scene that is reflective (pardon our pun) of the glass-encased room. "In general, my experience has shown me that it's usually the little details that make the biggest impact," says Reiff. We couldn't agree more.







PASTRY PRESENTATION A la Mode Pies provided the delicious dessert spread with flavors like apple and ginger pear, toasted coconut cream, marionberry and hazelnut, and classic French apple. While pies often evoke a rustic feel, here Reiff shows that it's possible to serve the nostalgic dessert in a way that reads upscale and modern. Stick with clean-lined stands and minimalist displays rather than the oft-used tin pans and woodsy accents. Make the dessert table your own by including a handed-down

family recipe in the mix.

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RESOURCES

Event design, printed matter, candles Krisanna Elizabeth

(koordinationbykrisanna.com)

Table linen, glassware, plates, flatware, chairs AA Party Rentals (aaparty.com)

Table runner, napkins

Choice Linens (choicelinens.com)
Wine goblets

Vintage Ambiance (vintageambiance.com)

Desserts

A la Mode Pies (alamodeseattle.com)
Floral design and backdrop

Vases Wild (vaseswild.com)
Favors

Cost Plus World Market (worldmarket.com)



FRESHLY INKED

Recently Reiff added custom calligraphy design to her menu of services. "The wonderful thing about calligraphy is that there are so many different styles to learn," says the designer, who is entirely self-taught. "Because this was a modern shoot, it was a lot of fun working with a loose script that wasn't as structured.

My favorite part of the invitation suite
was the RSVP card—it's simple, but still bright in color and verbiage. I also loved playing around with the gold brush strokes and the urban feel with the edgy gold envelope liner."

are getting rentered



