

Modern Love

Eve Lacabanne created a fondant covered cake with delicate, hand-sculpted chocolate leaves, and brown satin ribbon finishing for Culinary Cakes. Inside find the signature flavour of your choice. In demand: Triple Chocolate Truffle Cake with layers of classic white cake and alternating layers of white chocolate, milk chocolate and dark chocolate truffle filling. Crissy Giesbrecht designed a two-layer invitation that incorporates shimmering and textured cardstocks for par avion design.

See Shopping Guide on page 116 for details.

Lean on the old adage Something Old, Something New, to navigate the multitude of creative decisions you'll need to make for your wedding day.



BY INVITATION ONLY

PHOTOGRAPHED BY EVAAN KHERAJ
STYLE EDITOR, LUISA RINO