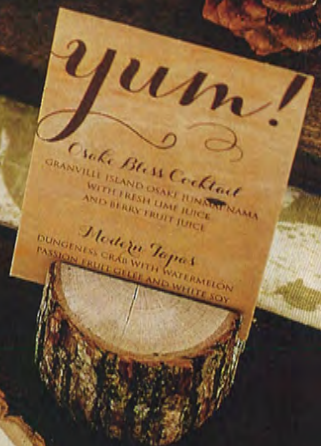




for STARTERS

At your wedding reception, serve cocktails and canapés that tie in perfectly with your décor theme. Here, three B.C. caterers partnered with three decorators to create three very different looks



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Shot on location at the **Shangri-La Hotel Vancouver**

See Shopping Guide on page 92 for details



West Coast Rustic Chic

Art of the Party chose a rectangular harvest table covered with a chocolate suede tablecloth and camel chair covers. Chargers are simple slices of wood, the table runner a plank, while rustic birch coasters, candles and pinecones are scattered around. Flower vases are wrapped with bark, and features like green birds and place cards that describe the cocktails add a playful touch.

Culinary Capers Catering crafted His & Hers cocktails using Granville Island Artisan Sake — the bride's version mixed with lime, summer berry juice and simple syrup and garnished with a candied key lime slice and fresh raspberry. The groom's drink features sparkling sake with a shiso leaf. Dungeness crab with passion fruit mousse, watermelon, pea shoots and romaine, garnished with a wonton crisp, makes the ideal coastal starter.