



WEDDING

A GRAND

2015 Edition

TETON WEDDINGS
Inspiring stories and photos

STAY AND PLAY
*Keeping your guests entertained
and your celebration memorable*

EAT WELL
*Selecting the right
wedding caterer*

Complimentary

Whimsical Country Meets Western Glam

— JENN & SEAN —



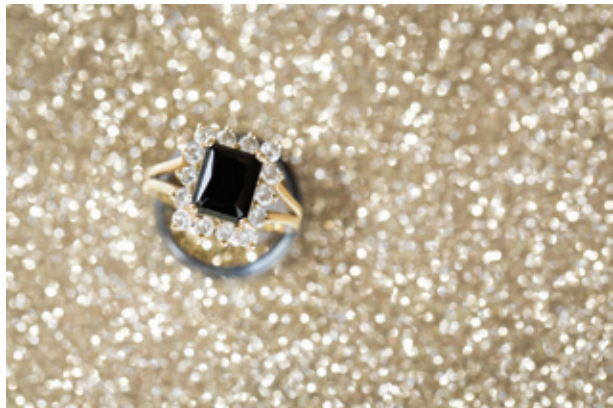
By Jenn Rice • Photography by Jamye Chrisman

Sean and I love to travel (we actually met in Barcelona in 2009), so we decided that a destination wedding in Jackson, one of our favorite places on Earth, was most fitting for our big day. We wanted to share the Teton views, fresh mountain air, and all that the area has to offer with our guests. We looked at several different places and ended up falling in love with Moose Creek Ranch. The at-home country feel, lush green grounds, and picture-perfect barn sealed the deal for us.

We blended country-western aspects found on the ranch with several subtle modern, yet whimsical, details. Our cattle brand logo, designed by our friend Ben, was stamped on kraft paper circles and tied on mason jars for the dinner table setup. To cut down on rental costs, my mother-in-law cut and sewed all of the linens for the tables. My stepmother-in-law designed the floral

arrangements for the tables, bouquets, and other accents. Paper doilies adorned with pictures of Sean and me were strung around pine trees. The flower girl walked down the aisle tossing paper hearts that my mother-in-law cut out from vintage books. We made ribbon wands for everyone to wave when we walked back up the aisle, which ended up being a huge hit with the kids. For wedding favors, we worked diligently with Sean's mom and stepdad to cut out wooden rounds that were stamped with elk and buffalo sketches and made into lovely, rustic coasters, which also doubled as table decor. To keep in theme with our nature-like dinner setup, we sourced EcoPalm plates that mimicked wood.

Sean and I worked with Chef Matty Melehes of Q Roadhouse & Brewing Co. on a mouthwatering, southern-inspired menu. We are foodies, so having tasty bites for guests was a top priority. For cocktail




wedding date
 21 June 2014

*ceremony &
 reception location*
 Moose Creek Ranch

officiant
 Rhianon Yarrow
 (bride's friend)

makeup
 Beauty By Benz (NYC)

photographer
 Jamye Chrisman
 Photography

florist
 Candy Tippetts
 (groom's stepmother)

entertainment
 Mandatory Air

caterer
 Q Roadhouse & Brewing
 Co.

dessert
 Persephone Bakery—
 cake and cupcakes
 Family members—
 assorted desserts

rental service
 Canvas Unlimited

transportation
 Teton Mountain Taxi





hour, Melehes prepared hush puppies that we paired with Aunt Julie's homemade honey butter and served in retro-style berry baskets. Guests snacked on a selection of fresh local berries and boiled peanuts (from Chris & Dave's Boiled Peanuts in Salt Lake City), which were two of my favorite childhood snacks. We served John Dalys as our signature cocktail; they were crafted using my mom's special sweet tea recipe and served in vintage amber glassware that I found at various antique shops. For dinner, we set up a stylish buffet table that consisted of a Robinson Family Farm whole hog, Meyer Farms beef brisket, Gulf shrimp and cheddar grits, a mixed green salad, macaroni and cheese, local wilted

greens with house-made bacon, and southern-style biscuits. To this day, our friends cannot stop talking about how amazing the food was—someone even swiped the pig's ears, too!

Guests staying at the ranch for the weekend received a cattle-branded burlap bag that contained a weekend itinerary, a list of our favorite things to do, homemade oatmeal-chocolate chip cookies made by Sean's family, Snake River Brewing beers, nostalgic cowboy and Indian figurines, and a sketch of us as a keepsake that was created by our friend Ryan Ho, from New York City.

It was a weekend we will never forget! ◦



Bradly J. Boner | Photography
www.bradlyjboner.com
 307.690.1732