

THE #1 WEDDING MAGAZINE

AUGUST/SEPTEMBER 2016

BRIDES

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22
PAGES
OF REAL
WEDDINGS
SEE HOW
ONE COUPLE
USED 60,000
FLOWERS

**EXPERT
ADVICE!**

Carolina Herrera
Kelly Wearstler
Hannah Bronfman
Sarah Jessica Parker
& More

439
IDEAS FOR
A GORGEOUS
CELEBRATION

Easy Decor Tricks, Sophisticated Palettes,
& the Prettiest New Gowns

*Hey,
Baby!*

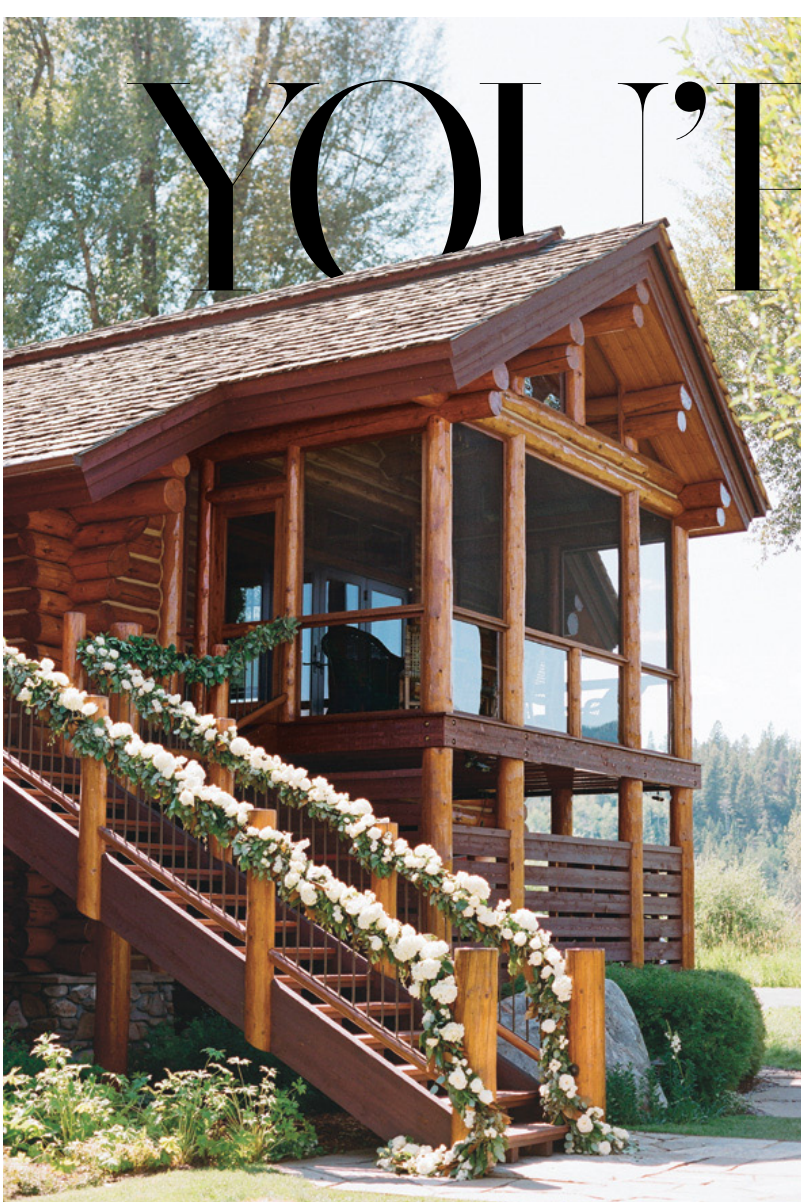
NICOLE
TRUNFIO
MARRIES
GARY
CLARK JR.
(WITH SON
ZION!)

PLAN
YOUR
ENTIRE
WEDDING
ON YOUR
PHONE

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THE BEST
BRIDAL
SALONS IN
AMERICA

YOU'RE INV



Clockwise from top left: Flowers dressed up the log cabin that served as the ceremony backdrop. The bridal bouquet was an organic mix of white dahlias, garden roses, and greenery. An overhead shot of the property was turned into a watercolor on the invites. Camper Cocktails set up a mule bar inside an Airstream trailer—cool!



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WEDDINGS WE LOVE, IDEAS TO MAKE YOUR OWN

OUT ON THE RANGE

Two foodies served up farm-fresh fare, custom cocktails, and major mountain views in Wyoming

BY ANNA PRICE OLSON PHOTOGRAPHS BY CARRIE PATTERSON

The bride's family has owned the ranch for 25 years, so getting married there was a given.



The father of the bride made way for the tent by mowing the grounds on his John Deere tractor.

THE COUPLE Katie Markstein, 32, and John Mardikian, 35, co-owners of Telegraph beer garden in Oakland, California. **THE WEDDING** In Wilson, Wyoming, on August 1, 2015. **HOW THEY MET** On Tinder, in October 2013. **THE PROPOSAL** On Solana Beach in San Diego, where the bride grew up. **THE HONEYMOON** The Maldives and India.



For their wedding, Katie Markstein and John Mardikian were sure about two things: One, it would be at the bride's family home in Wilson, Wyoming; "I've dreamed of getting married there for as long as I can remember," she says. And two, it would involve really, really good grub. "I'm a pastry chef, my family is in the beer business, and John and I own a restaurant and beer garden in Oakland, where we live," she says. "Everyone expected it!" On August 1, 2015, Katie and John delivered, starting with a backyard ceremony that featured live acoustic music from the Beach Boys, her father's favorite, and a reading about the importance of balance in cooking and in life. After, the newlyweds and their 220 guests hiked to a meadow (brews in hand) in the shadows of the Tetons, where an Airstream-trailer bar was parked to serve Moscow mules and blackberry old-fashioned. "We had the best views, the best appetizers, and the best time at cocktail hour," says Katie. "Hands down, my favorite part of the night." The drinks and fare continued with a carefully curated dinner of rack of lamb and farm-fresh veggies. And the night ended with more food: pork-and-fennel sausage handmade by the groom and buttercream cake *not* made by the bride. "I wasn't allowed to bake my own wedding cake!" she says, explaining that her family and planner talked her out of it, worrying that it would be too much. "I think I could've pulled it off, but the bride can't do everything, right?" **B**

VENUE Private home. **PLANNING AND FLORAL DESIGN** Jenna Lam Events; jennalamevents.com. **DRESS** Christos Costarellos; costarellos.gr. **CATERING** Bistro Catering; bistrocatering.net. **COCKTAILS** Camper Cocktail Company; campercocktails.com. **STATIONERY** PS Paper; pspaper.com. **PHOTOGRAPHY** Carrie Patterson Photography; carriepattersonphotography.com.



For an “elevated dinner party” alfresco, tables were set with glazed terra cotta chargers, silver flatware, and cut-crystal glasses.

“ALMOST ALL OF OUR GUESTS WERE FLYING IN FROM SAN FRAN,” SAYS THE BRIDE. “WE WANTED TO MAKE THE WEEKEND FUN AND WORTH THE TRIP.”



Mini copper Moscow-mule mugs doubled as escort cards to kick off the party on a fun note.



The couple's nieces and goddaughter were (insanely adorable) flower girls.



The bride whipped up 200 Bundt cakes the week of the wedding for the welcome baskets.