

NEW YORK
weddings

A COMPLETE SOURCEBOOK FOR THE NEW YORK BRIDE

SPRING 2002

Sources for Planning Your Big Day

Where to Find the City's
BEST Gowns, Bridesmaids'
Dresses, Clothes for the Groom,
Flowers, Caterers, and More

The **12** Coolest Cakes

50 Great Places
to Say "I Do"

+ Tips

on Planning an
Interfaith Ceremony,
Finding a Band,
Bridal-Party Gifts,
Invitations,
Photographers,
and Honeymoons

ROCK STARS
Choosing the
Perfect Ring

BRIDAL BEAUTY
Where, When, and
How to Do Your
Makeup and Hair



\$5.99 (CANADA \$6.99)



NEWYORKMETRO.COM

Jamie Rishar in a
Michelle Roth gown and
Harry Winston jewelry

Opposite, clockwise from top left:

Upward Spiral

Ron Ben-Israel Cakes

■ 42 Greene St.; 212-625-3369

weddingcakes.com

By appointment only

Ben-Israel has mastered the art of the sugar flower. Bold, realistic blossoms (a Parrot tulip is his latest favorite) adorn most of his glamorous but tasteful cakes; many seem more like sculptures than confections. Ben-Israel, a Martha Stewart favorite, will replicate patterns on your linens, dresses, and china. The flavors range from classic white with crushed vanilla-bean filling to chocolate with blood-orange or crunchy hazelnut (\$10 to \$15 per guest).

Cake would make the nutcracker proud. Cake by Balhazar Bakery.

Here Comes The Sun

For your sunny summer wedding, warm up to this all-buttercream dream's bright blooms and melt-in-your-mouth frosting. Cake by the Cupcake Cafe.

Cocoa Loco

A garland of brilliant wild confectionery blooms cascades around this dark-chocolate-fondant-frosting masterpiece, complete with piped buttercream pearls and edible gold detailing. Cake by Ron Ben-Israel of Ron Ben-Israel Cakes.

