

# Modern Artistic

Concept, Floral and Catering:  
Kathy G. & Co.  
Photographer:  
Frank Carnaggio Photography



Get ready for the unexpected when it comes to the Modern Artistic bride. Like modern art, boundaries won't exist around her expression, and this bride will use pops of color, unusual food selections and dramatic floral choices to stretch the confines of tradition.



The Birmingham Museum of Art provides the perfect platform for a Modern Artistic reception. Bride Rachel Parson wears a Rivini gown provided by The White Room. Its asymmetrical draped skirt, dramatic neckline and beaded motifs complement the modern lines of the venue she's chosen. Rachel's hair and makeup provided by Melissa Moore. Around Rachel, ultra modern lighting replaces candlelight, reflecting upwards to soften the room. Accent lighting turns glass end tables into artistic expressions, with LED spheres sitting on top. Rachel's flower selection, created by Kathy G. & Co., is an arrangement of king protea, voodoo rose, kangaroo paw and lily grass. Lighting provided by A.G. Lighting. Furniture and LED tables supplied by We Rent Atlanta.

Like using deconstruction as art by contemporary artists, the Modern Artistic bride may rethink traditional wedding cake presentations, and instead offer deliciously unique alternatives. Rachel's "cake" is a three-tiered glass structure backlit with LED lighting. Each tier offers selections of chocolate or strawberry mousse shooters with decorative genoise coin, and half-chocolate, half-strawberry mousse. Other dessert offerings include strawberry tiramisu with chocolate and gaufrette garnish, and mojito gelee with mint and lime twist.





At a Modern Artistic bride's reception, food is art. Food selections include (from top left) Thai flank steak salad with soy ginger dressing in phyllo cup, with fire roasted peanuts and green onions; roasted eggplant, red onion, red bell peppers and baby mushroom kabobs with basil oil; cilantro lime crab salad with Napa cabbage, tomato and avocado, served in a cosmo glass; marinated shrimp with purple potato salad and tomato saffron vinaigrette; savory cauliflower panna cotta with prosciutto chip; homemade grissinis wrapped with prosciutto and roasted garlic dipping olive oil; and edible spoons with tuna tartar, edamame, soy-ginger dressing, micro greens, and wasabi aioli. Catered by Kathy G. & Co.



Picasso had his blue period, but our bride Rachel prefers "Something Blue with a Twist"—a signature drink offered with champagne by Kathy G. & Co., rounding out an evening rich with artistic flair and culinary masterpieces.