

THE ATLANTAN

Brides

Wedded BLISS!

RUNWAY REPORT: THE HOTTEST GOWNS FOR 2010
Oscar de la Renta Talks Timeless Aisle Style > REGISTRY MUSTS
 EAT, DRINK AND BE MARRIED! > *Marvelously Modern Cakes*
Punch Drunk Love (The Bowl Is Back) > RADIANT RINGS
and Atlanta's Chicest Ceremonies!

MODERN LUXURY™



SPRING 2010 \$9.95

2ND ANNIVERSARY ISSUE!



Pleased As Punch

An old Southern wedding tradition rises once more

| By Dana Hazels Seith | Photography By Jason Spruill |

As couples search for their signature wedding cocktail, an old tradition is being revisited and revamped. Style-setters from Martha Stewart to Colin Cowie are swapping the cocktail shaker for a punch bowl, and serving up a new twist on the treasured Southern tradition—and Atlanta’s top caterers have followed suit with their own takes on the power of punch.

Tony Conway, president and owner of **A Legendary Event** (404.351.0769, legandaryevents.com), has a playful approach to the resurgence with his almost deconstructed version—the Sorbet Punch Shot. His recipe incorporates melon ball-sized homemade coconut sorbet and fruit punch concentrate (mixed with equal parts of water and vodka) shaken over ice and placed in a shot glass. He recalls serving the shooter at one wedding, filling guests with nostalgia: “We passed them out on the dance floor with miniature cotton candies, so it was sort of like going back to when you were a kid.”

Coconut also works its way into **Carole Parks Catering’s** (404.872.1999, cparkscatering.com) snowy punch called Christmas de Cacao. The recipe calls for Irish whiskey, cognac, Amaro Averna and Marie Brizard dark crème de cacao all served in a tulip glass. “Our punch ice mold has coconut shavings that are frozen in the bowl,” explains Morgan Henzlik, the

company’s event designer, “so it looks like there’s snow there, too.”

The Hungry Peach’s (404.816.9009, thehungrypeach.com) recipe has a down-home element with a punch of peach, of course. Atlanta native and co-owner Conor Hubbard keeps her concoctions filled with Southern tradition. “It’s kind of an old-school sort of a church punch with the sherbet, which is a fun twist,” she says. Her Georgia Peach Punch is made with a brown sugar and orange juice simple syrup infused with cinnamon; ginger ale, vodka and an orange sherbet mold complete the recipe. In lieu of glassware, Hubbard serves the punch from classic Mason jars.

For couples who like things sweet and sour, **Soiree Catering & Events’** (404.467.1699, soireeatlanta.com) chef/owner Mary Hataway’s Raspberry Aperitif Punch is a refreshing blend of frozen raspberries, sugar, ginger ale, lemon juice, fresh ginger, and vanilla and almond extracts. (We recommend serving it as a light cordial—just add any liquor—during cocktail hour.)

“Punch conveys that vision of lovely entertaining,” says Hataway, adding that the practical perks are not to be overlooked. The chic sophistication of decades past all in one fabulous communal cocktail? We’ll drink to that any day. ●

PUNCH DRUNK LOVE
Silver bowl, \$1,895,
plateau, \$2,450, and
ladle, \$495, all at H.G.
Robertson Silver &
Gifts. Styled by Soiree
Catering & Events.