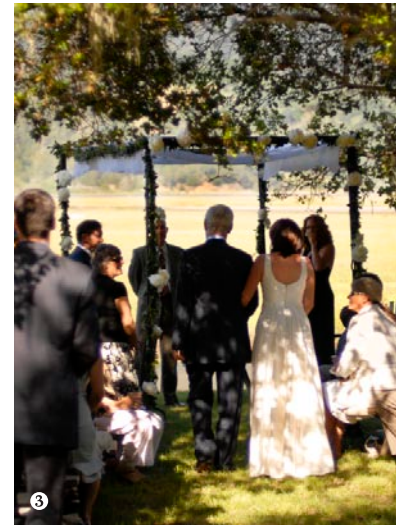


Cathy & Scott

May 16, 2009 | Private barn | Bolinas

Two San Francisco-based food lovers host a spring wedding—with the help of some talented friends.

BY LAUREN MATTHEWS | PHOTOGRAPHY BY GUMGIRL WEDDINGS



Cathy and Scott ①, who met through mutual friends in 2006, share a love of food: Cathy once worked as a senior account executive at Paula LeDuc Fine Catering, while Scott is developing his own line of spice rubs. “We wanted to skip traditional wedding formalities and keep things casual and fun,” says Cathy. They chose to host their reception at a private barn ⑤. Cathy wore a Lowon Pope gown and carried a bouquet ② of peonies, tulips, and viburnum. All flowers

were by Cathy’s friend and floral designer Kathleen Deery (kathleendeerydesign.com). The 4 p.m. ceremony ③ was held underneath a chuppah made with a tablecloth embroidered by the bride’s late mother; the poles were adorned with fragrant herbs, including rosemary and thyme. “We wanted the service ④ to be about love, community, family, and fun,” says Cathy. Escort cards ⑥ by Little Miss Press (littlemisspress.com) featured a lemon motif to match the wedding invites.

After posing for portraits, the couple rode on the back of a John Deere tractor (7) to the cocktail hour, where the fare included grilled pizza and fritto misto stations. “Since we’re both into food, we had massive amounts of it at our wedding,” says Cathy. The catering was provided by Paula LeDuc Fine Catering (paulaleduc.com). The couple planned their wedding with the help of friend and planner Kristi Amoroso (kristiamoroso.com). “We decided to keep the décor (9) simple and organic,” says Cathy. “Our florist enhanced the space without making it feel overly done up.”



Tables featured centerpieces (10) of tree peonies, virburnum, and lemons, to coordinate with the stationery. All rentals were from Classic Party Rentals (classicpartyrentals.com). For dinner (11), the couple and their 114 guests enjoyed a custom-designed three-course menu that started with an amuse-bouche (8) of sweet pea ravioli. Dessert

included blackberry and cherry pies, and a dessert buffet featuring cheesecake lollipops, raspberry macaroons, and banana trifles. Post-dinner, guests hit the dance floor (12) to music played by Double Funk Crunch (doublefunkcrunch.com). At the end of the night, they took home as favors jars of jam from Scott’s sister’s nearby farm.

