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What He's Secretly Thinking

best day ever
FROM DIAMONDS TO DECOR, EVERYTHING YOU NEED FOR AN UNFORGETTABLE PARTY

DESTINATION WEDDING SPECIAL!
PLAN AN EPIC WEEKEND
+35 STUNNING LOCATIONS
MASTER THE MENU

There's only one rule when it comes to destination-wedding food: *Eat where you are.*

Your loved ones—who are spending a pretty penny to get to Greece or Grenada—haven't schlepped that far for a pedestrian chicken breast with a parsley sprig. So ask your caterer what's wonderful, in season, and local.

I've been a food writer for a decade, and the weddings that truly stand out serve up the place on a plate. I'll never forget a lobster rehearsal dinner under the stars off the Maine coast or the *ebelskivers*—sugar-dusted, jam-filled pancakes—at a friend's Danish celebration.

In Mexico, try a seafood ceviche passed with bright tamarind-tequila cocktails, followed by a chocolatey mole poblano and flan. In Italy, I'd be thrilled with panna cotta instead of a tiered cake.

That's how to get a bash that's Instagrammed from now till, well, happily ever after. —Alex Van Buren
Where to next?
After you get hitched, you need an escape plan. Katie Frederick, founder of Ever After Honeymoons, offers some suggestions.

WEDDING: THE CARIBBEAN
HONEYMOON: FRANCE
After saying your vows on the sand, wing your way across the Atlantic for museums, monuments, and macarons. Hub St. Maarten offers non-stop flights to Paris, as does the Dominican Republic and Martinique.

WEDDING: HAWAII
HONEYMOON: FRENCH POLYNESIA
You're partway to this South Pacific paradise, so fly to the land of overwater bungalows and crystal-clear lagoons. Bonus: Buy tickets to Tahiti on Hawaiian Airlines and your wedding stopover in the Aloha State is free.

WEDDING: MEXICO
HONEYMOON: BRAZIL
The home of the 2016 Olympics has never been busier, and there are direct flights from Cancun and Mexico City to São Paulo.

WEDDING: NAPA, CALIFORNIA
HONEYMOON: AUSTRALIA
Book a nonstop flight from San Fran to Sydney for more world-class wine plus bucket-list adventures in the Outback and Great Barrier Reef.

WEDDING: ITALY
HONEYMOON: MOROCCO
It takes a mere four hours to fly from the land of Roman ruins to a world of desert camel rides, palatial riad resorts, and maze-like souks.

WEDDING: LAS VEGAS
HONEYMOON: PANAMA
It's a direct flight, and after Sin City, this affordable hot spot will feel like taking a deep, cleansing breath. Expect hippie-chic surf towns and honeymoon-worthy eco lodges. —LD.
SHOPPING GUIDE, ETC.

NEXT STOP: I DO
(pages 296-297)

COCKTAIL RECIPES

SUNSHINE MOJITO
10 mint leaves
10 lemon-verbena leaves
2 oz. white rum
1 oz. lime juice
3/4 to 1 oz. simple syrup
1 oz. soda water
Place mint and lemon-verbena leaves in the bottom of a cocktail shaker. Muddle leaves gently to release the oils. Add all liquid ingredients except the soda water to the shaker and fill with ice. Shake a few times and dump entire contents into a glass, top with soda, and stir gently to mix.

GIN-RUMMY PUNCH
1/4 oz. homemade grenade (place equal parts Pom juice and sugar into a container and stir until dissolved)
3/4 oz. aged rum
3/4 oz. sloe gin
3/4 oz. apricot liqueur
3/4 oz. fresh lime juice
1 dash Angostura bitters

Add all ingredients to a cocktail shaker, fill with ice, and shake for seven seconds. Strain mixture into a glass filled with fresh ice cubes.

BEACH-FIRE MARGARITA*
3/4 oz. 100 percent agave-silver (plata) tequila
3/4 oz. De Maguy mezcal (for a smoky flavor)
1/2 oz. Cointreau
3/4 oz. fresh lime juice
1 oz. simple syrup
Combine all ingredients in a mixing glass and stir well. Add enough ice to fill the glass, cover, and shake. Pour into a glass to serve.

THROWBACK MAI TAI
1/4 oz. simple syrup
2 oz. aged rum
1/2 oz. orange Curacao or Cointreau
1/2 oz. orange juice
1 oz. fresh lime juice
Add all ingredients to a cocktail shaker, fill completely with ice, cover, and shake. Strain into an empty double-rocks glass and fill with crushed ice, stirring gently to combine.

THAI COLADA*
10 mint leaves
10 Thai basil leaves
10 cilantro leaves
1/2 oz. simple syrup
1/2 oz. vanilla rum
3/4 oz. fresh lime juice
1/2 oz. coconut milk
1/2 oz. ginger beer
Place mint, basil, and cilantro in the bottom of a cocktail shaker. Muddle herbs gently to release the oils. (Alternatively, you can infuse the herbs' flavor into the simple syrup: Boil two gallons of hot water, then reduce heat to a simmer. Put the herbs in a mesh strainer, drop carefully into the boiling water, boil for 15 seconds, then plunge them in a bowl of ice-cold water for one minute. Pour simple syrup and herbs into a blender, puree for 30 seconds, and strain the liquid through a mesh strainer or chinois.) Add all liquid ingredients except the ginger beer. Fill with ice, shake, and strain into a glass. Pour in ginger beer and stir gently.

*Based on recipes from Artisanal Cocktails: Drinks Inspired by the Seasons from the Bar at Cyrus, by Scott Beattie.

LONDON AND BELIZE CALLING
(pages 330-333)

LONDON: FAVORS Charbonnel et Walker; charbonnel.co.uk.

BELIZE: FLOWERS Juan Carlos & Eduardo; eodemesa@hotmail.com. CAKE Wild Mango's; wild_margos_at_me.com.

RENTALS Greathire Ltd., London; greathire.co.uk. TRANSPORTATION Gold Crafter Services; golddrive.com.

BIG CITY, BRIGHT LIGHTS
(pages 316-319)

CATERING Blue Plate Catering; blueplatechicago.com.

DOUGHNUTS Doughnut Vault; thedoughnutvault.tumblr.com.

VIEW FROM THE TOP
(pages 320-323)