

DETAILS

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Alternate tiers of fondant rosettes and swags accented with fondant jewels were used to create this decadent chocolate chip cake with vanilla buttercream. Beautiful Blooms added the finishing touch with a crown of fresh hydrangeas and gorgeous white roses.

DEFYING GRAVITY

Looking for a wedding wow factor (besides that dress, of course)? Enter the chandelier cake. Offered exclusively through **Cescaphe**, this epic dessert is taking the cake-cutting ceremony to new heights—literally. “Guests love the drama of it,” says executive cake designer Jennifer Roach. The five-tiered edible masterpiece for your wedding hangs from a baroque-style chandelier near the main staircase of the Cescaphe Ballroom, making for a grand cocktail-hour entrance. When it’s time to tuck into dessert, Roach and her team lower the cake so you can make the first cut. And don’t worry... you can still take home the top—or shall we say, bottom—tier. 923 N. Second St., cescaphe.com —Christa Protano