



BRIDE & GROOM™

Winter 2020

Magazine

GOING WILD FOR FLOWERS

Featured Facilities:
*The Barn at Wight Farm and
The Mansion at Bald Hill*

SWEET TALK

by Stacey Marcus

Looking to add a delicious dash of sweetness to your wedding celebration? Jodie Martin of Jubilee Chocolate thinks creating custom chocolates is a divine way to celebrate your wedding brand. Martin has been helping corporations stand out from their competitors through creating custom chocolates for over two decades and is delighted that couples are opting to tailor treats for their wedding. "There are so many ways to customize chocolates, including monogramming with initials, incorporating colors, and featuring themes," notes Martin.





SO MANY WAYS TO CELEBRATE CHOCOLATE

"There are so many ways to create chocolate favors that showcase a bride and grooms' personality, taste, and style," says Judy McCarthy, owner of Hilliards Chocolates. "We're finding that brides love anything that reflects a homemade touch, A good example would be chocolate-covered pretzel rods carefully decorated to look like a bride and groom. We also find that the traditional chocolate truffle box is always in demand. Chocolate is just so classic and versatile that it will never go out of style."



CLEAN CONFECTIONS

Couples looking to gift clean confections should check out Bixby & Co. whose chocolates contain zero artificial ingredients of any kind, are gluten-free, non-GMO, and many are organic. The elegant cream and champagne filling molded in Bixby & Co.'s own bean-to-bar dark chocolate make elegant wedding favors.

RAISING THE CHOCOLATE BAR

Another way to incorporate chocolate into your wedding reception is to create a hot chocolate bar, the perfect addition for a chilly New England evening. "Guests are able to customize their own cups of cocoa with selections of mini marshmallows, whipped cream, cinnamon, chocolate shavings, and sprinkles. It's a cozy, fun way to end the night of wedding festivities and is best featured as a table treat since the display can be as elaborate or quaint as the couple wishes," says Sarah Ombry, PR and marketing manager of Mission Point Resort.



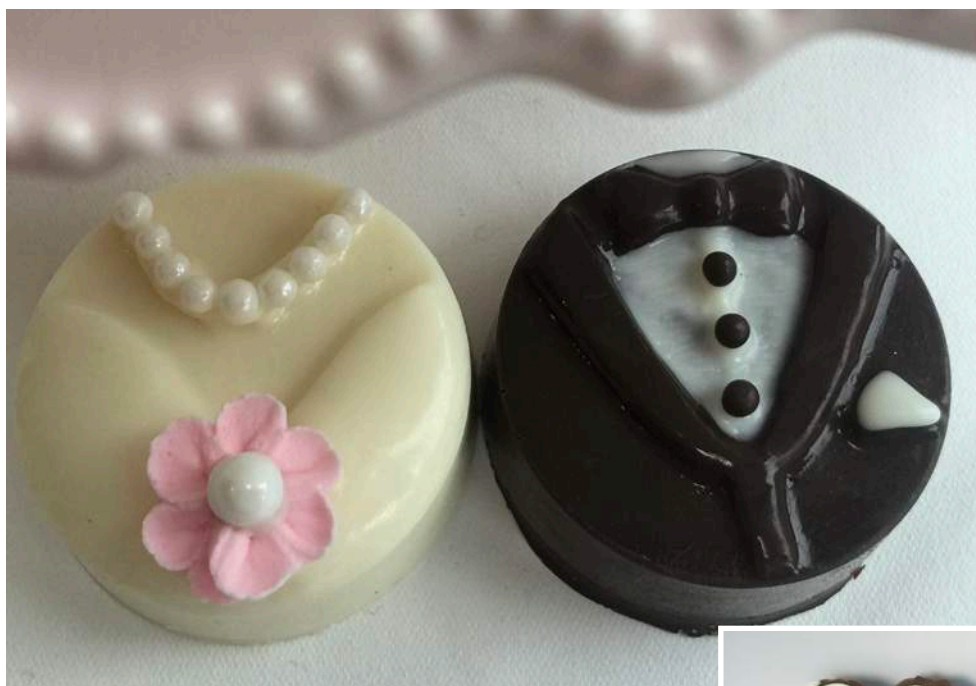
SWEET MEMORIES

"I can't tell you how many times people have mentioned that they had Harbor Sweets at their wedding and the sweet memories that they have when they bite into our chocolates!" notes Phyllis LeBlanc, owner and CEO. Harbor Sweets' Nautical Collection, including its signature sailboat-shaped Sweet Sloops, is perfect for a seaside or beach wedding but just as delicious in the city or in the mountains. They also offer Dark Horse Chocolates, beautiful chocolates for the equestrian or horse lover. Gather Chocolates have local wildflower honey and part of the proceeds are donated to the Pollinator Partnership to help save the bees.



LUXURY IS LUSCIOUS

"Premium chocolate is the perfect wedding favor. What a sweet way to end a celebration of love! Couples enjoy tasting and customizing bonbon boxes for their guests," says Jacques Torres, who notes that popular wedding flavors include Love Potion #9, Love Bug, Wicked, and Alize Hearts.



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