



planning

Creative team

Photography
KRISTA FOX PHOTOGRAPHY

Art direction & stationery
PALETTERA

Floral designs & decor
STEMZ

Cake & confections
CONNIE CLIPCAKE

Makeup
AGLOW BY JOAN

Hair LADYLYN GOOL (brides)
KOORBY YU NG (groom)

Dress ROMANA KIVELZA

Jewellery TARA FAMA

Suit & tie GARRISON BESPOKE

Models
MELISSA DYER & KOORBY YU NG

*Tea stations, tea sommelier
& feature venue*
SHANGRI-LA HOTEL, TORONTO

A LOVE STORY & INSPIRED HIGH TEA

Guest creative producer: DEBORAH LAU-YU

THE ART OF TEA. Tea is one of the most widely consumed beverages in the world, with thousands of years of history. Tea, first known as chá, is believed to have originated in China in the Shang Dynasty, and became popular in Britain in the 17th century. It has played a special and quiet role of dim sum and breakfast tables, through to high tea and momentous celebrations. In the Chinese culture specifically, the tea ceremony before the wedding ceremony is still widely practiced, where the bride and groom serve tea to their elders, who then present their gifts to the new couple. At the Shangri-La Hotel in Toronto, tea is a cherished menu item and they have mastered the art of tea service. Let us take you on a sacred journey inspired by tea.



CAKE: Designed by CONNIE CLIPCAKE, the four-tier paper cake is accented with a dense green succulent bloom, gold bamboo and oversized cuckoo feathers. Subtle textures seem to curl and unravel from the cake revealing a fresh, new, smooth inner layer waiting to emerge to the world.

HIGH-TEA DESSERTS:
DESSERTS ON SPOONS - Dark chocolate truffles with gold dusted chocolate leaves. Inspired by traditional Chinese tea eggs.
TEA STAINED EGGS - Golden marble eggs flavoured with cinnamon & star anise, baked in black tea.
GOLDEN MINI CAKES - Solid gold chocolates styled as modern mini cakes with sugar molded fans gilded in gold.
CLIP WITHIN A CUP - Pannaotta filled with a dense mousse topped with a gold chocolate cup and rice paper blossoms. CONNIE CLIPCAKE.





TEA SERVICE: As the tea sommelier for Shangri-La Hotel, Toronto, Sheema Brady understands that serving tea to welcome guests is a gesture and sign of respect that dates back thousands of years. To ensure each cup of tea is at its best, Sheema tastes the teas daily as the leaves, like all natural products, can vary by season and storage conditions. Her interpretation of the tea-drinking culture extends to working with the hotel's bartenders and culinary team to concoct tea-infused beverages and cocktails and tea-infused pastries from the hotel's 75 premium teas.



FAR EAST FANTASY: An exquisite tablescape designed by STEAZ features the new and trending Louis chairs in white and gold, paired with a lovely pinstripe emerald green linen. An abundance of florals dances across the table in apricots, true creams, blush and yellows, with barely gold touches in small vases and pale roses. The cutlery and charger plates belonging to the Shangri-La are accompanied by beautiful clay-colored napkins and succulent napkin flowers. Custom favour boxes in terracotta, greys and blacks are pressed with the Chinese character for "thanks." Designed by PALETTERA, each box holds a sachet of tea from Harada, bearing a vibrant aroma. A single golden birdcage mingles with the dahlia and celosia, signifying the cuckoo bird and bamboo cage that hung in the tea shop where the couple first met.