

# Catering magazine

The leading trade publication for foodservice and event professionals

## Sweet Ideas

Inventive wedding desserts that go beyond the traditional cake

### FEATURING

Wedding profiles, trends and products

How to keep your best employees

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What's trending in weddings? Julie Mead of The Knot Worldwide shares her insight, and explains how WeddingPro connects caterers with clients and other vendors.

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MAKING MAGIC

With ingenuity and attention to detail, event pros help couples create the weddings of their dreams, no matter the venue.

BY SARA PEREZ WEBBER

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LET THEM EAT CAKE (OR NOT)

How caterers are meeting the demand for fresh wedding dessert options.

BY CONNIE JESKE CRANE

ON THE COVER:

A couple pours maple syrup over their tropical waffle wedding cake, featuring lemon curd, banana and mango, by Toque Catering in Victoria, British Columbia (toquecatering.com).

Photo by Jesse Holland/Toque Catering