

the cake as dessert, which means it must be functional.

you're going to make it meaningful. The chocolates are personalised and original—they're the final touch for a wedding. There are lots of things that make a good wedding but it's the little things that people remember," he says. The bonbonniere provides the opportunity to surprise your guests with a sweet treat. Considering the range of confectionery available, it is also an opportunity to add a bit of quirk to your wedding.

Cake as candy

David King is a candy man and he believes that personalised sweets are the perfect choice for a bonbonniere. His stores, named Sticky, sell hand-made rock lollies. King uses a traditional craft to make delightful creations that satisfies our inner child. You can choose the colour and flavour of your sweets and have the bride and groom's name printed in the centre, making it a beautiful and original, personalised gift.

"People like the fact that it is a little different—it's something they've never seen before. Candy is modern and funky and it adds a sense of fun. A wedding is a very formal occasion in a lot of ways and it's nice to inject a childish delight," says King.

The sweets can be packaged in glass jars or organza gift bags. David also makes lollipops—swirls of coloured sweets in either a heart or round shape.

"We've made lollipop wedding cakes and quite a few people have a colour themed lollipop put at each place on the table."

Inviting the cookie monster?

David has created a niche market with his lollies. Libby Marriner has done the same with cookies (left).

Her business, Polka Dot, opened last year and uses natural ingredients and simple packaging to produce exquisite and unique products.

She offers a choice of 16 different biscuits. The most popular for weddings are the biscuits in the shape of a bride and groom. They are painted with icing and can have the names of your guests on them—serving as both bonbonniere and name cards. She has designed over 1,000 wedding cakes, some having graced the covers of bridal magazines. She is currently in the process of designing her range of wedding cakes to suit the desires of modern day brides.

"There are two major directions in cakes over the last few years that I would like to change. I think cakes have been getting larger and plainer and cake decorators have only token interest in cake flavours. I will offer a range of chocolate cakes where flavour is custom designed as much as decorations. I'll also offer a range of perfect little magical hand-painted creations with a lot of inspiration from wallpaper and textile design," says Marriner.

As well as weddings, Libby plans to venture into the kitchen tea market, providing themed goodies.

"I will offer either English high tea or Moroccan themed mini teapot cakes with petit four tarts, sweets and biscuits gifts for the ladies attending. The Moroccan theme would offer a pretty little jewelled teapot sculpted cake and the cookies may include orange spice pinwheel and caramelised fig tarts with orange flower water cream filling."

The design of wedding cakes and confectionery is becoming more imaginative, with suppliers bringing dream treats to life. When choosing which delicacy to add to your wedding you may adopt the indecisiveness of a child in a lolly shop. But whatever you do decide, you can be certain that it will make your wedding that bit sweeter. ◊

