

Vickie & Pang

When you've got a fabulous baker boy for a groom, you can be sure it'll be one big sugar rush of a wedding. By JANALIN TAN

THE COUPLE Vickie Ong, 30, is a makeup artist while Pang Kok Keong, 31, is an executive pastry chef.

CUPID'S GARDEN Their outdoor solemnisation was held at The Lawn of Raffles Hotel and it was attended by 30 family members and close friends. Vickie chose the hotel as she felt its ambience and architecture went well with their Parisian theme. The lawn was decked out in the bride's favourite colours: Fuchsia, pink, yam and anything bright and cheery.

PARIS JE T'AI ME Their wedding was inspired by their 2005 trip to France. Pang, Canele Patisserie & Chocolaterie's pastry chef extraordinaire, was there to compete in the World Pastry Cup in Lyon. The couple extended their stay to tour Paris. "He gave me a tour of all the famed patisseries in the city. I got to know him better and understand his culinary passions," recalls Vickie. "He proposed under the Eiffel Tower on our last night in Paris."

DOUBLE HAPPINESS Their first wedding dinner was held at the Raffles Hotel's cosy East India Room with its elegant English-style interior. It was an intimate party for about 100 guests, comprising immediate family members, close friends and chefs. Each table was named after a French dessert.

The second wedding dinner, to host the older relatives, took place the next day at the Grand Shanghai Restaurant, which is located at the Grand Copthorne Waterfront Hotel.

SIMPLY DIVINE The highlight of the first evening's dinner at the Raffles Hotel reception had to be the dessert buffet which was personally created by Pang and his crew. It took him two months of planning and three weeks of execution. The result: Interactive stations of drool-inducing ice creams and sorbets, chocolate lollipops and an assortment of macarons, truffles and pastries.

"They're all my favourite classical French desserts," says Pang, who also baked a Victorian-inspired wedding cake as a surprise for Vickie. He wanted the seven-tier work of art to be a surprise and banned her from visiting him at work for a week before the wedding. Pang went online to order special cake moulds in designs such as pearls, jewels, Victorian architecture, lace, as well as edible pearl dust, icing, fondant and marzipan. So overwhelmed was the bride that she was close to tears when presented with the gorgeous creation.

DREAM GOWNS Vickie's wedding gown was an ivory duchess silk satin number with black lace running down from the bust-line and around the back. As she didn't want the usual flowers and tiara, she picked a Marianna Hartwick veil for its sequined trimming.

Her off-shoulder turquoise evening gown had an asymmetrical ruched bodice sprinkled with crystal beadwork. The second gown was an empire-cut A-line dress with a sweetheart neckline and a section of black French Chantilly lace over Italian silk chiffon. ■

LIKE WHAT YOU SEE? HERE'S THE LOWDOWN ON HOW TO COP THEIR LOOK

SOLEMNISATION The Lawn, Raffles Hotel, 1 Beach Road (6337-1886)

DINNERS East India Room, Raffles Hotel; Grand Shanghai Restaurant, Grand Copthorne Waterfront Hotel, 392 Havelock Road (6836-6866)

DAY PHOTOGRAPHY Imagegarden Photography, #02-03 LHK Building, 701 Sims Drive (6741-2183); John Lim Photography, 41 Temple Street #02-01 (9821-6091)

STUDIO PHOTOGRAPHY Imagegarden Photography; Vividshots Photography, 16 May Road, Towner Ville (9025-2778)

VIDEOGRAPHY NachoMotion by Imagegarden

ALL GOWNS, SUITS & DRESSES The Wedding Present, 25 Bukit Pasoh Road (6327-4423)

HAIR Sunny Kor, Ikon Salon (9749-3732) **MAKEUP** Kenneth Lee (9694-3670) & Freddy Ong (9731-4237)

FLORIST Plant, 142 Bukit Timah Road (6836-0010)

WEDDING PLANNER Heaven's Gift, 16 May Road, Towner Ville (6220-0378)

PARTY 101

ALBUMS

Make a statement with your veil, like this one trimmed with sequins.



Deck out your bridesmaids in your favourite colour while the groomsmen can wear subtle shades of it.

Turn the garden into a romantic setting with lush, richly hued blossoms and cherub figurines.



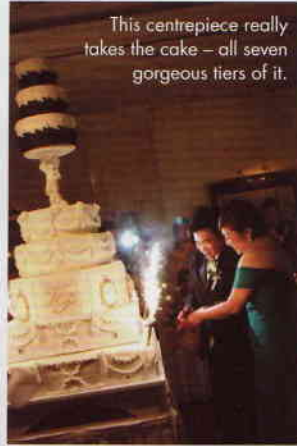
A bed of roses makes a unique ring pillow.

A lavish after-dinner dessert buffet would leave nothing else but sweet memories of the evening.



Candles on every table will add a touch of class and elegance to the ambience of the ballroom.

This centerpiece really takes the cake – all seven gorgeous tiers of it.



A dessert buffet after a sit-down dinner is a great way to end the night and get guests to mingle.



The cap sleeves crafted out of French Chantilly lace help slim down arms.

