



BEYOND THE SEA

Inspired by the Mediterranean, this tabletop dazzles with a palette as crisp and fresh as the sea. China Mums provide an eye-catching centerpiece, made even more attractive surrounded by shades of coral and custom place-mats the color of the ocean. **Blood Orange Margarita:** 1 cup fresh-squeezed blood orange juice, 3 tablespoons granulated sugar, 8 ounces premium tequila, 7 ounces triple sec, 1 blood orange, sliced for moistening glass rim and garnish, sea salt. 1. Make a blood orange simple syrup by combining the sugar and blood orange juice in a small saucepan; simmer over low heat until thick and syrupy. Allow to cool. 2. Moisten Margarita glass rim with orange slice, then dip the rim into sea salt to lightly coat. 3. Combine all ingredients in a large pitcher. To prepare drink, pour 6 ounces into a shaker filled with ice. Pour into Margarita glass, garnish with a blood orange slice.



Table designer: **Rachel Welland, Bliss Events**. Floral: **Paula Rae Anderson, Rae Florae**. Paper goods: **Maie Liis Webb, Noon Design**. Linen and flatware: **Unique Tabletop**. Miscellaneous tabletop items: **Z Gallerie and Crate & Barrel**. Custom place-mats: **Rachel Welland**. Chairs: **Classic Party Rentals**.