

The Townsend's pastry chef custom designed the cake to resemble the party favors.

# for girls only

Bridesmaids gather  
for high tea at the  
Townsend to celebrate  
a wedding.

by Carla Schwartz  
photography by Dan Lippitt



Savoring tea



Cranberry orange scones



Flowers from Uptowne Blossoms  
by Nicholas, West Bloomfield



Southern Belle's Love Punch



Ellen Rebeka, the mother of the bride



Bridesmaids Emily Lilly-Lacca and Mary Graney

“In Kentucky, the groom was not allowed on the plantation for this event.”

—Dale Austin, co-hostess

### southern belle's love punch

- One gallon distilled water**
- 8 ounces sugar**
- Lemon peel**
- Orange peel**
- Ginger**
- Lemon grass**
- Mint**
- Black tea**
- Raspberries**
- Strawberries**

The invitation read “Bridesmaid Tea honoring Elizabeth Rebeka,” but the afternoon was a recipe for love and happiness hosted by Dale Austin of Grosse Pointe and Carole Wendzel of Bloomfield Hills. Austin, who was raised in Kentucky, opted for an extraordinary afternoon for the bride and her bridesmaids. “In Kentucky, the groom was not allowed on the plantation for this event,” laughed Austin, who lent her special recipe for Southern Belle’s Love Punch to the catering staff at the Townsend Hotel.

Hostesses Austin and Wendzel created an elegant ambiance from the moment the guests entered the door at the Townsend’s Shain Park Penthouse. Bride Elizabeth Rebeka, with her mother, Ellen Rebeka, and future mother-in-law, Annette Kolon, greeted the six bridesmaids upon arrival.

The waiter then served ruby-colored punch garnished with mint leaves to all the attendees. While sipping the punch, each guest engraved a special message on a silver platter for the young couple. “Wishing you a lifetime of laughs,” wrote one bridesmaid.

“Thank you so much for being such dear friends and recognizing my new family,” said Kolon before the group sat down for tea.

Uptown Blossoms by Nicholas, of West

Bloomfield, created the floral arrangements of pink roses and daisies set in cherub centerpieces, and Nicholas scattered petals on the exquisite gold and lace silk tablecloth. “I purchased the tablecloth at an auction,” said Wendzel, who added it once belonged to a prominent Detroit family. The matching napkins enveloped the menu and sat upon Wendzel’s 1920s Pickard china. She purchased the favors, green and pink sparkling boxes topped with roses, at Home Goods in Bloomfield Hills. The pastry chef used the boxes as an inspiration for the cake. The Townsend’s signature antique chintz teapots, cups and saucers completed the table.

Guests dined on finger sandwiches, hors d’oeuvres, scones, cake and tea pastries. Austin toasted the bride with several love quotations including: “Love cometh like sunshine after the rain; May your love be endless as your wedding ring.” She also gave some practical advice: “When you’re wrong admit it, when you’re right shut up.” She then recited a loving prayer for all.

The overall motto of the day was on the bottom of the recipe for Southern Belle’s Love Punch, given to all the guests. “Infuse all and serve in a highball glass for a lifetime of love and happiness.” □



Co-hostess, Carole Wendzel



Annette Kolon, mother of the groom



Bride, Elizabeth Rebeka



Nicholas of Uptowne Blossoms scattered petals on the exquisite gold and lace silk tablecloth.

{ menu }

Finger sandwiches

- Smoked salmon
- Shrimp cocktail
- Dill and cucumber
- Chicken curry salad
- Pear, walnut and bleu cheese
- Roast beef with horseradish cream

hot hors d'oeuvres

- Crab beggar's purses
- Vegetarian quiche

scones

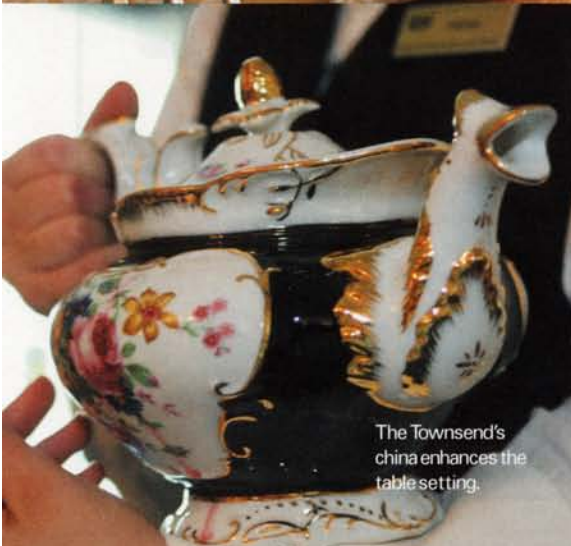
- Cranberry orange scones served with clotted cream

torte

- Bridesmaid's cake

miniature tea pastries

- Key lime tarts
- Fresh fruit flans
- Chocolate mousse cups
- Chocolate-covered strawberries



The Townsend's china enhances the table setting.



The staff offers co-hostess Dale Austin a choice of tea.