



## vivian & johnny

OCTOBER 23, GARRISON

photography by Jenni and Ulysses Ashton

Vivian Mattioli (26 and a personal chef) and John (Johnny) Miele (29 and an executive pastry chef) know what it's like to entertain the masses. The pair met while working at one of New York City's most prestigious dining establishments, Aureole, so it was only fitting that they plan their wedding themselves. "It was easy because we enjoy creating events," says Vivian. "It's part of our profession as chefs." With the help of the Internet, the couple created an organic-inspired fall affair with a touch of vintage glamour for 220 guests at The Garrison resort overlooking the Hudson River.

Vivian and Johnny exchanged vows outdoors beneath a tent surrounded by brilliant fall foliage. The six bridesmaids picked up the season's color by wearing nutmeg and caramel-tone dresses, each in a different style, by Watters & Watters. Vivian and Johnny's look was reminiscent of the 1930s and '40s: She wore an Italian silk gown and full-length coat made of French alençon lace with bell-shape sleeves, while he wore a three-quarter-length tuxedo jacket. After the ceremony, guests made their way indoors to a cocktail hour and reception filled with the sounds of jazz.

Culinary herbs played a significant role in the wedding décor, both symbolically and aromatically. "Rosemary is said to be a sign of remembrance," says Vivian, who chose this lovely herb—in honor of her father's and Johnny's grandfather's passing—for the bouquets, the small potted plants that topped the cocktail tables, and the centerpieces. The air was also scented by mint, bay leaves, chamomile flowers, and lavender to remind everyone of the couple's shared culinary passions. To personalize their wedding even more, Vivian and Johnny displayed antique frames with old wedding photos of their parents, aunts and uncles, grandparents, and great-grandparents around the room. "It was very romantic and the best way Johnny and I felt we could share our day and our love with our family," says Vivian. The most anticipated moment of the evening, however, came at the end of the meal: Johnny made all of the wedding desserts, including the five-tiered wedding cake! —C.V. >>



**Green tip:** Give your wedding an environmental touch. Vivian and Johnny's wedding exuded organic style and fragrance by way of fresh herbs in all of the floral arrangements.





**VIVIAN & JOHNNY'S INGREDIENTS**

**SITE** Robbyn Sciuillo, Director of Sales, The Garrison (845) 424-3604 **PHOTOGRAPHY** Jenni and Ulysses Ashton/Ulysses Photography, UlyssesPhotography.com, Middletown **OFFICIANT** Father Kevin, St. Mary's Church (973) 835-0374, Pompton Lakes, NJ **GOWN** Vivian's gown was custom-made to fit her perfectly by a friend of the family. Maria Loccisano Couture (347) 229-4636, Brooklyn **VEIL** In keeping with the wedding's style, Vivian wore a vintage-style veil. Maria Loccisano Couture **SHOES** The bride's shoes also resembled a 1940s style. Lotus Bridal (718) 332-4385, Brooklyn **BRIDESMAID DRESSES** Watters & Watters, RK Bridal (212) 947-1155, New York **FORMALWEAR** The six groomsmen wore tuxedos by Perry Ellis. **INVITATIONS** The invitations indicated the semi-formal tone of the autumnal celebration. **FLOWERS** Artfool (212) 253-2737, New York **CATERING** The delicious meal started off with a simple salad from the Garrison valley garden (grown on the property); then guests had a choice of two mouthwatering entrées—roasted striped bass with grain mustard or grilled dry-aged sirloin with red wine veal jus. The Garrison **MUSIC** A Touch of Jazz (646) 339-6667, New York; DJ Tyson (212) 365-8241, New York **CAKE** The whimsical five-tiered wedding cake featured white fondant decorated with hand-blown sugar bubbles and colorful flowers to match the table décor. Even more dessert was offered in the form of chocolate and hazelnut mousse pyramids served in phyllo tubes and finished with praline sauce. Pastry chef John Miele (917) 873-4394, New York **FAVORS** In lieu of favors, the couple made a donation to The American Cancer Society in honor of Vivian's father and Johnny's grandfather. They also made their own apple butter, which was packaged in jars wrapped with red plaid fabric and raffia for each guest to take home. The American Cancer Society, Cancer.org **ACCOMMODATIONS** The Garrison **HONEYMOON** The Ritz-Carlton (340) 775-3333, St. Thomas, U. S. Virgin Islands; The CuisinArt Resort & Spa (264) 498-2000, Anguilla, British West Indies