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He assumed that you would be present at the wedding

There's something romantic about running off with your beloved and getting married. On the other hand, you might incur the wrath of family and friends for leaving them out of this joyous event. When is elopement right and when is it wrong?By Laurie L. DoveSome wedding traditions are lovely and others don't make much sense — their original purpose is lost in the mist of time. Test your knowledge of wedding traditions here!By Alia HoytWedding guest lists are getting smaller — and not just because weddings are getting more expensive. Brides and grooms have different expectations for weddings, especially post-pandemic.By Alia HoytEvery bride wants to look stunning on their wedding day. Mature brides, women aged 40 and up, may need some extra attention when it comes to applying flawless yet age-appropriate makeup.By Stefani NewmanBridesmaids know they're there to help out the bride, but bridesmaids have a few things on their to-do lists as well. One of the most important is looking good on the big day. Here's a guide to get you on track.By Allison WachtelThe weeks leading up to a bride's big day are bustling with details, from seating arrangements to hairstyle run-throughs, and one other essential element: hot-wax hair removal.By Laurie L. DoveDid you throw a temper tantrum in front of the wedding planner? Chill out, bridezilla! Put yourself in time-out at the day spa and pamper yourself back to the sweet, good-natured bride you really are.By Natalie Kilgore As much as food trends continue to impress more and more each year, wedding food can still have a negative connotation. Guests with low expectations may envision dry chicken cutlets and under-salted steamed veggies on their plate. Let's face it, wedding food can get a bad rap. Luckily, it doesn't have to be that way. If you want to blow your guests away with your menu, perhaps the first step is to bend the rules and have a bit of fun! There's no etiquette book that says you have to serve certain foods in keeping with age-old wedding traditions, so don't be afraid to spice it up a bit. Instead, consider the kind of food you enjoy in any setting—what do you really want to eat on the best day of your life? Skip the huge, fondant-covered cake and replace it with cupcakes in your favorite flavors if you prefer. Or, if you want to avoid frosting altogether, opt for pies instead. Talk to your caterer about ways to make traditional dishes more fun, or opt for self-service food bars to get the party started. Bite-sized food is always fun and is definitely not reserved for just children, so even at an adults-only reception, one-bite passed hors d'oeuvres will be a huge hit. It's all about getting creative and finding something both you and your guests will love—the possibilities are endless. From your cocktail hour to the cake-cutting, any menu item that adds whimsy and fun to an already exciting day should be embraced. Read on for some of our favorite fun food ideas, inspired by real weddings. 01 of 16 Anything that combines booze and good food will be a crowd-pleaser, but this option will likely surprise your guests as well. Pair an array of beers with assorted pretzel varieties for a food bar experience so fun that it might have your guests forgetting about the actual dinner. 02 of 16 As wedding traditions become increasingly flexible, bending to personal taste and style, we see more and more couples choosing to swap out the multi-tiered wedding cake for a playful assortment of cupcakes and smaller desserts. This might still garner some critical commentary, but as long as you and your soon-to-be spouse are happy with your choices, that's all that matters. 03 of 16 Cake pops are sure to be a hit among kids and adults alike. Made up of crumbled cake, frosting, and typically, covered in candy melts, cake pops are delicious. Plus, they blend beautifully with any dessert table color scheme you've got going on. 04 of 16 If you're opting to forgo cake or cupcakes altogether, gorgeous cookies may be your go-to option. Cookies don't always have to look plain—they can be decorated with stunning florals or fruits, along with custom watercolors and designs. Plus, with cookies on the dessert table, your guests have a simpler option for after-dinner sweets before hitting the dance floor. 05 of 16 Summer Street Photography In a way, all mini food could be considered super fun, but something as nostalgic and comforting as a gooey grilled cheese is undeniably enjoyable. Pair them with mini cups of tomato soup for even more bite-sized fun. 06 of 16 Don't assume doughnuts are out of the question just because your wedding isn't at brunch time. In fact, the impact of doughnuts on your dessert table will be even greater if your guests show up expecting traditional dinner, cake, and dancing. Plus, they don't require a fork or plate. Just pair them with cute, customized napkins, and you're good to go. 07 of 16 While regular-sized doughnuts may be the perfect treat to deck out a display, mini versions should be considered as well. Doughnut holes may be considered unconventional for a wedding, or any other special occasion, but they're super fun and require little commitment. Plus, you can opt for a variety of flavors to offer something sweet for every person on your guest list to enjoy. 08 of 16 The most successful "fun" foods are ones that pair whimsy with nostalgia—and no set up does this better than a milk and cookies bar. Serve grown-up cookie flavors like almond crunch or lavender shortbread with a range of milk options, from two percent to chocolate and soy. 09 of 16 Whether it's between hors d'oeuvres and the first course, or between the entrée and the cake cutting, there will always be a few guests on the hunt for a snack. A great way to keep everyone fed all night is to have snacks on hand. Assorted popcorn (think: the classic Chicago trio of cheese, caramel, and butter) is the perfect solution. 10 of 16 Perhaps the best part of serving pie at your wedding is how personal it can be. There's a hominess to pies that almost requires you to include a nod to a secret family recipe. It's a great option for further personalizing your reception and making special people in your life feel included. 11 of 16 Birds of a Feather Photography There are few things that scream party like tacos and margaritas, so why not bring the fiesta to your reception? Guests will love the creativity of passed mini tacos paired with tiny margaritas. Plus, there's so much room to play with taco flavors, even offering a meatless option. 12 of 16 Of all things you could serve on a skewer, this might just win the award for most delicious—and the most surprising for your guests. If you're a bacon-obsessed couple, you might as well go all in. Sweet, smoky, and salty—all the best flavors all in one. 13 of 16 Who says ice cream cones are just for the kids? While this is a great option for the little ones at your reception, adults will love it just as much. Add a bit of nostalgia with mini ice cream cones in a variety of flavors for some summer fun. 14 of 16 Raise sugar levels with your favorite childhood candy. Cotton candy gets a grown-up boost when you use it as a garnish for cocktails or let it float atop your champagne coupe. And if you want to update the self-serve candy station trend for customized party favors, set up the candy on a bar cart. Include your favorite old-time candy and cute decorations for a super-personal, memorable feature at your reception. 15 of 16 Chances are, the majority of your guests love macaroni and cheese, but why not take the homestyle dish to a new, unique level? These macaroni and cheese lollipops are fried to golden perfection for easy eating while on the move at a reception. 16 of 16 Take a unique spin on dessert and ditch all of the traditional options. We love the decadent look of mini churros paired with vanilla ice cream and dulce de leche for a fun dessert. Or, play with the flavors and utilize this concept as a savory snack. It's all up to you. This site is not available in your country Erin Elizabeth Photo Icy blues, furry textiles and a bounty of style make these gorgeous weddings one-of-a-kind. 1 of 20 Wintery Greens Accent a neutral spread of reception treats with winter greenery, as one couple did for this cozy Michigan wedding. Via Green Wedding Shoes 2 of 20 White And Gold Ceremony Evoke the crisp aesthetic of the winter season with an inviting white and gold color scheme for the ceremony — bonus points for adding a backdrop of golden trees speckled with white blooms. Via Sterling Social 3 of 20 Frosted Bouquets 4 of 20 Monochromatic Blue For a color scheme that works — whether your winter wedding is on a beach or on a snowy hilltop — embrace blue with a monochromatic theme. Via Strictly Weddings 5 of 20 Naked Berry Cake A rustic naked cake covered in forest elements, such as like sticks and branches, bring a seasonal touch to a wintry picnic elopement. Via Green Wedding Shoes 6 of 20 Soft Seats Welcome guests to the dinner table with furry throws tossed on seats, and an array of delightful pastel pink flowers. Via Decoration Inc. 7 of 20 Greenery With Ribbon Though the trees outside may be barren, bring the warmth of the season to your winter wedding by draping greenery over guests' chairs. Tie with jewel-toned ribbon. Via Antonia Christianson Events 9 of 20 Cozy Winter Lounge Give guests a place to warm up with a sitting area laden with candles and comfortable pillows. Via Sterling Social 11 of 20 Toasty Drinks Your wedding drinks needn't stick to champagne and wine. Give your guests something they're really craving in the cold weather — a warm, comforting hot cocoa. Via Strictly Weddings 12 of 20 Icy Fairytale Table Take inspiration from ice sculptures by creating a romantic vignette with a lucite tablescape of blushing pinks, lavenders and light greens. Via Strictly Weddings 13 of 20 Snowy White Candles And Greens At a boho chic wedding in Texas, a tablescape of glowing white candles and leafy greens evokes the pristine nature of the season. Via Green Wedding Shoes 14 of 20 Accessories Galore Who says you can't have a pineapple at your winter wedding? If you stick to a neutral color palette, you can accessorize with just about anything. Via Strictly Weddings 15 of 20 Effortlessly Elegant Table Incorporate lighthearted, romantic style into your winter wedding tablescape with a flowing runner and a color palette of pale blues, grays and greens. Via Wedding Sparrow 16 of 20 Moody Cake A wedding cake doesn't have to be snowy white: Evoke the moodier tones of the season with a gold and black cake topped with winter foliage. Via Luxe Event Productions 17 of 20 Sentimental Photos Use a small white tree to display photos that will bring a warm smile to you and your guests, even on a frigid day.Via function. 18 of 20 Jewel Tones If you want red to be a part of your color scheme, opt for a jewel tone to echo the mysterious, quiet side of the winter season. Via Antonia Christianson Events 19 of 20 Plum Foliage Cake Adorn a simple white cake with plum-hued flowers and a ring of warm, glowing candles. Via Strictly Weddings 20 of 20 Frosty Blankets Roll up blue, white and gray blankets and place in a box to offer to guests — they'll appreciate staying warm and cozy on your big day. Via Wedding Sparrow

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