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Summertime Soiree

Entertaining outdoors can be just as stylish as indoors.

BY TONY CONWAY

A FEW MONTHS AGO, I WAS INVITED TO SERENBE, MARIE AND Steve Nygren's bucolic bed-and-breakfast in Palmetto, for a relaxing, overnight retreat with friends. I was instantly smitten with Serenbe's lush gardens and shaded poolside patios—the green fields of their organic farm transporting me far more than just 32 miles south of Atlanta. We sipped wine and champagne on porch swings at dusk and laughed into the evening by a crackling outdoor fireplace.

So when I was chosen to plan a summer luncheon a few weeks later, Serenbe's vine-covered gazebo seemed the per-

fect location. The table decor was inspired by the inn's colorful gardens and nearby fields. Kate Spade's new "Rutherford" china was placed on vibrant IKEA chargers, and the table was layered with romantic white linens.

A galvanized tub of ice filled with refreshing Izze pomegranate, pear and clementine sodas was set directly on the table. Calligrapher Dede Adams carried out the vivid theme with Gerber daisy-patterned place cards, which were set by individual floral arrangements to personalize the table. As our guests took their seats, single-serving bottles of Pommery

PHOTOGRAPHY BY DEBORAH WHITLAW LLEWELLYN

ENTERTAINING

“Pop” Champagne were popped for a toast. Serenbe’s Chef Tony Seichrist followed with platters of fresh cornbread, hot and fragrant from his kitchen.

The girlfriends relaxed and enjoyed the peaceful surroundings as Chef Seichrist served a light summer salad of fresh arugula, radishes and snap peas picked that morning

from Serenbe’s organic garden. Freshly fried quail was placed alongside the greens. Desserts were provided by Pastry Chef Angie Mosier at the Serenbe Daisy bakeshop located in the adjoining Serenbe (for more information, see page 44). Our guests enjoyed delicate fruit pastries, colorful cupcakes and

