

# Field of Dreams

Jessica Dillon and Wes Bieligk are married at Good Earth Market — a popular trend that combines farm-to-table elements on the big day



Jessica Dillon and Wes Bieligk with their wedding party at Good Earth Market in Clarksville.

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It's 125 long miles from America's power capital, Washington, DC, to the sleepy climes of Sussex County. Naturally, then, finance executive Wes Bieligk had some trepidation about *schlepping* all those button-down DC types — including himself — over to the Eastern Shore to witness him marry his fiancée, Jessica Dillon. After all, people who run in his circles are more accustomed to venues like the Four Seasons and the W when it comes time to kick it in style — not some dusty organic farm where even the livestock drive hybrids and recycle. Well, it may have taken some cajoling, but Wes and Jessica did wind up getting married at Clarksville's Good Earth Market on August 6 in a farm-to-table-style wedding that established even to Wes' satisfaction that class and elegance can be found in any zip code.

Of course, it didn't exactly hurt that he and Jessica had heavy hitters like Make My Day Event Planning in Rehoboth and Bethany's Plate Catering on their side to give their special day that unforgettable four-star feel.

Following a traditional ceremony at Our Lady of Guadalupe in Roxana, buses provided by Jor-Lin Tour & Charter in Milford shuttled roughly half of the 250 invited guests to the Good Earth Market, where owners Susan and David Ryan staged their farm's first-ever outing as a wedding venue.

The Ryans had the garden-patio area behind the market perfectly poised to be the site of the cocktail hour, with vined archways, various herbs and a pepper garden that Susan had planted in honor of the couple. A collection of bistro and high-top cocktail tables served as the hospitality platforms as a member of popular DC-area band The Winn Brothers set the tone gracefully with his electric acoustic guitar. Plate Catering staff were strategically deployed at the entranceway with sparkling water and wine for the guests so that there wouldn't be any long waits at the main serving stations. Butlered cocktail-hour appetizers included tomato bruschetta served on housemade crostinis, shrimp lollipops with corn aioli, microgreens, mini fish tacos with lime garnish and curried-chicken skewers with spicy peanut dressing.



After the cocktail hour, things proceeded to the facility's sprawling pasture for the reception that was elegantly tented by Coastal Tents & Events of Bethany Beach. Escort cards containing the seating arrangements were carefully tied by Make My Day staff to the fencing along the path to the field. Twenty-foot-high poles swathed in white fabric lit the way to the reception entranceway, which, along with the poles, was adorned with stringed bubble lighting throughout. The totality of its effect served to set an ethereal motif for the magical day. An inviting set of tiki torches blazed a trail thereafter.

When it comes to outdoor events such as this one, the attendant structures are just as important as the main ones, yet another reason why expert event planning is critical to staging a flawless affair. For the brand-new Bieligs, the gargantuan 60' x 130' main tent was supported by a 20' x 20' catering tent where all the food was prepped and plated in addition to a 20' x 20' lounge tent that wound up becoming an offshoot gathering spot for guests who wanted to temporarily repair to a less-peopled spot. The tent — often referred to as a "groom's room" — featured not only its own bartender armed with the groom's favorite libations but an especially neat twist in the form of a photo booth where guests could pose for light-hearted impromptu shots that were only moments later lavishly projected onto the big white walls of the main tent for the entertainment and amusement of every attendee. Meanwhile, VIP comfort amenities came courtesy of Pierson's Comfort Group in Federalsburg in the form of a luxurious 25' x 13' trailer that assured the pastoral plot would remain blessed only by local fauna.

Inside the main tent stood a perimeter bank of 10 high-top cocktail tables surrounding a set of 17 dining tables, which included a mixture of long king's tables and square tables, each with a custom-designed floral arrangement by The City Florist in Salisbury set in antique pewter containers and glass vases that authentically captured the rustic-yet-elegant theme of the affair. The guests were treated to a family-style tour-de-force performance by Plate Catering that was kicked off with a Bibb-lettuce salad and Northeast seafood-kitchen house bread and Kogler dark bread (accompanied by Good Earth Market's organic handmade herb butter) with house-infused olive oils.

Main courses consisted of rockfish served over local squashes with roasted tomatoes, garlic confit and organic basil in addition to shaved flank steak served over grilled scallions with fresh nectarine-and-corn salad with lime, chilies and fresh herbs in a brown-sugar vinaigrette. A variety of Good Earth Market heirloom tomatoes and red bliss potatoes with lemon mustard crème fraiche and shaved celery complemented the sumptuous wedding feast — which apparently was more than worked off thanks to the abundant talent and showmanship of The Winn Brothers, who had the joint jumping from beginning to end, with 4-year-olds dancing alongside 84-year-olds and a bride and groom whom Silicato recalls leaving the dance floor only to perform necessary wedding rituals. The desserts, meanwhile — which seemed to appear out of nowhere at the foot of the portable parquet dance floor — were also the yummy handiwork of Plate Catering and included a creative offering of fancified mini cupcakes in addition to a scrumptious batch of chocolate chip cookies, the bride and groom's favorite.

It has been said among those in close proximity to the event that when all was said and done, the crowd from the Beltway didn't have a clue about the incomparably good time that was waiting for them down on a farm in Clarksville.

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