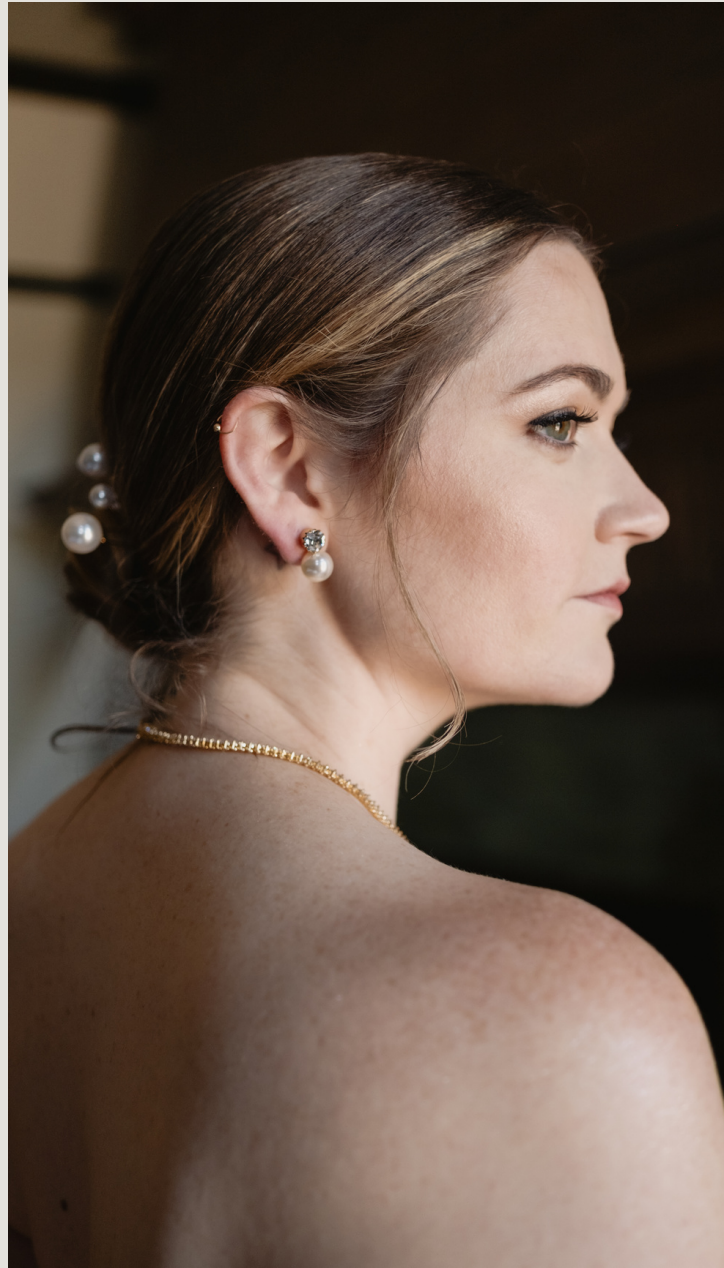


ALMA PHOTO + VII



IN OUR
LOVE ERA

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Welcome | Bienvenidos

Hola babes!

Cejay + Brian here with our very first Alma Press Edition.

This quarterly issue is created to bring some good sh*t your way. We're dropping tips from some of the best vendors in the industry, valuable insight from past couples, inside views of a wedding day and some other good vibes.

As always, we're constantly looking for ways to bring you valuable info with some flair.

Abrazos (hugs),

Your two cute Bolivians.



Behind the Lens



What's up lovers!?

It's us doing our thing. This year we're gonna be bringin you along for more glimpses behind the scenes.

You'll get to see our process, how we guide our couples, having fun with our couples on the day of -- all good stuff.

One thing to keep in mind is: when you book with us, you get BOTH of us which means more coverage, more angles, different perspectives of your day, all around good, fun times.

A little tradition:



After getting married, we bring our dress + tux along whenever we travel. This is us in one of Bolivia's beautiful attractions -- Las Animas.

What do/will you do with your attire?

Our past bride Janessa had her dress preserved. Check out where [here](#).

Keepin It Real

What's your advice to the couples planning a wedding right now?

From a past bride:

Don't listen to people who are saying you're too ahead to do things. Start your dress alterations 3 months in advance, send your wedding invites early, get your wedding bands whenever you want.

(A sad one) unfortunately people don't always think about how special a time this is for you. Therefore try not to take offense or have expectations for how people will respond to this time. Be in your feelings because it sucks but know it's not always intentional.

Be as planned as you can up until your rehearsal dinner. After that let it go. Whatever happens, happens. Roll with the mistakes because they will happen and you most likely won't remember them.

-Madison



Mockin a Cocktail

We asked a friend in the industry to drop one of his favorite mocktail recipes for you babes that are not about going out in the rainy season of Chicago spring.

We got you -- we ain't about that life either. Cheers to staying warm and dry inside with a drink in hand.

NO SIN SOUR

2oz LYRES American Malt

.5oz Fresh Lemon Juice

.5oz Mint Simple Syrup

2 Dashes Fee Brothers Cardamom Bitters

Add all ingredients to a shaker with ice and shake hard. Double strain into a rocks glass over fresh ice and garnish with a healthy mint bouquet.

Mint Simple Syrup:

500 grams granulated sugar

500 grams water

10-15 mint leaves

Add all of the ingredients to a pot over medium heat, stir until sugar is dissolved. Remove from heat and let sit for 15 minutes to infuse. Strain off mint leaves, bottle up and store in the fridge.

Lasts for 3 weeks. Enjoy!



-Janek
Hardley Shaken

Currently playing.

Song Cejay's got on repeat: Dive in [here](#)

Song Brian's got on repeat: Head bang this [way](#)

Check out The Vendor Table podcast -- start with this [episode](#)

Start at 2:55 if you wanna skip over the banter -- no shame, I be that person sometimes.

Favorite coffee shop + what we ordered: Evanston Pour

Cejay's order: Lavendar Oat Latte

Brian's order: Espresso con Miel

Til next time,
Stay cool friends!
Cejay, Brian, & Inca

