

SLEEK AND CHIC

Wedding planner and event guru, Sara Sabey of Chameleon Events, shares her thoughts on modern style... "Modern style is current, fashionable and up-to-date. It creates a very personal image reflecting the individuality and interests of the bride and groom. But is also about incorporating their combined cultural, spiritual and religious beliefs and backgrounds. Contemporary couples recognise that a wedding is a theatrical event in which they are the 'stars'. It will be the most

personal 'public' event they're ever likely to be part of. The best modern weddings are an engaging mix of the personal and theatrical. They cleverly combine the 'warm' with the 'wow'! It is the added personal touches and distinctive elements that make this style unique and exciting. A couple choosing a Modern Wedding will choose a modern venue. They will keep the styling sleek and elegant while aiming to reflect their own personalities and the traditions that they hold to be important."



CHAMELEON EVENTS

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modern style

CIRCA SENSATION

Circa at The Prince in St Kilda, is the ultimate, theatrical dining experience. A luxurious interior is matched by flawless cuisine by Circa's Head Chef, Matthew Wilkinson. Before moving to Melbourne, Matthew worked at the award winning restaurant, Warren House, in Surrey and Michelin Star restaurant, Martin Wishart, in Scotland. In Australia, he shared the kitchen with Shannon Bennett at Vue De Monde. Matthew's meteoric rise to Executive Chef in the space of three years is indicative of his passion for food and the food philosophy of Circa. The desire and determination for using only the freshest, most select seasonal produce from the best suppliers – and Circa's own kitchen garden - is reflected in his innovative and thoughtful menus. Matthew has surrounded himself with a talent, including Pastry Chef, Nicholas Poelaert from three Michelin Star restaurant Michel et Sebastien Bras, in France and Restaurant Gordon Ramsay in London. He is also supported by Sous Chef Jake Nicolson, who began his career at the Lake House in Daylesford before heading to The Ledbury and the two Michelin Star restaurant Pied a Terre, in London.



OCTOPUS & MUSSEL LINGUINE

serves 5 as an entree

250g packet black linguine
250g baby octopus legs (marinated)
150g mussels chopped
250ml white wine
1 tbsp chopped parsley, dill and chives (each)

Octopus marinade
1 clove garlic finely sliced
2 shallots finely sliced
20g salt
20g ground black pepper
350ml extra virgin olive oil
150ml chardonnay vinegar

To assemble

Marinate the octopus legs for three hours (the marination helps to tenderise and add flavour). Pull out the legs and pass through a sieve, retain the juices and the garlic/shallot. Meanwhile cook the pasta in salted boiling water for 6 minutes, check by tasting (you are looking for a little bite left in the pasta), then strain and leave to the side. In a large flat frying pan gently sauté the garlic and shallots. Add the octopus and mussels then add the wine. Reduce by half then add the cooked pasta. Gently warm, then add the marinade juices and bring to the boil. Place into a large metal bowl and toss with the herbs. Place into desired bowls and serve.



CIRCA, THE PRINCE

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