



Real
style wedding

ALTHOUGH MICHELLE SEGAL HAD DATED SCOTT CRAWFORD FOR EIGHT YEARS, HIS PROPOSAL AT A HIP MELBOURNE EATERY STILL MANAGED TO TAKE HER BY SURPRISE. “WE ARRIVED LATE AND I WAS STARVING. OVER THE LOUD MUSIC, SCOTT SAID WE NEEDED TO TALK AND I KEPT BRUSHING HIM OFF, SAYING ALL I WANTED TO DO WAS EAT!” HE EVENTUALLY FOUND JUST THE RIGHT MOMENT TO PROPOSE AND THE COUPLE CELEBRATED WITH CHAMPAGNE AT A NEARBY WINE BAR.

Deciding upon a short engagement, Michelle and Scott had a clear vision for their wedding day. “We had always loved Heide Museum of Modern Art and had celebrated many occasions there, respecting the natural beauty and history of what is one of Australia’s most significant and sacred modern cultural sites.” “The fact that the food at Café Vue at Heide is by Shannon Bennett’s Vue de Monde was the icing on the cake.”

While the newlyweds took advantage of the stunning locations at Heide for their photographs, their guests enjoyed a special, private tour of the gallery before heading to the Café for a cocktail reception. “We both had huge grins on our faces throughout the ceremony, which then carried through to the rest of the day.”

little bride's book

GOWN: Gwendolynne Burkin, gwendolynne.com.au PHOTOGRAPHER: Tigs Macallan, tigsmacallan.com CEREMONY LOCATION: Heide Museum of Modern Art, heide.com.au RECEPTION VENUE: Cafe Vue at Heide available through Vue de Monde, vuedemonde.com.au BRIDESMAIDS' OUTFITS: twobirds bridesmaids, twobirdsbridesmaid.com.au FLOWERS & FLORAL DECORATIONS: Strathmore Flowers, strathmoreflowers.com.au



The art of Love

MICHELLE SEGAL AND SCOTT CRAWFORD
HEIDE MUSEUM OF MODERN ART,
BULLEEN, VICTORIA

31ST OF MARCH, 2012

STORY by Gretel Sneath
PHOTOGRAPHY by Tigs Macallan



Menu

Vue de Monde

WARM AND COLD CANAPÉS

- Crab with avocado and tomato
- Quail san choi bau
- Lamb Wellington
- Tomato cannelloni with buffalo milk
- Mushroom pate on gnocchi with baby chives
- Kurabuta pork rolls
- Brioche with egg and parsley purée
- Truffle risoni

SUBSTANTIAL CANAPÉS

- Beef cheek with mashed potato
- Caesar salad
- Duck cassoulet

DESSERT CANAPÉS

- Flourless banana cake with caramelised banana
- Pistachio mousse

