

RECIPE FOR *love*



SOPHIE COOKES AND AJ STOREN
PRIVATE RESIDENCE, FLINDERS, VICTORIA
13TH OF OCTOBER, 2012
STORY by Gretel Sneath PHOTOGRAPHY by Amanda Fordyce


sophie's style guide




WHEN THE BRIDE IS AN EXECUTIVE CHEF WITH HER OWN CATERING COMPANY AND THE GROOM WORKS AS A FURNITURE DESIGNER, THE WEDDING IS GUARANTEED TO HAVE THAT PERFECT BLEND OF DESIGNER GOURMET STYLE. SOPHIE COOKES AND AJ STOREN USED A TRIP TO EUROPE TO HELP INSPIRE THEIR WEDDING DAY, AND LAUGHINGLY DESCRIBED THE PLANNING STAGES AS THEIR FIRST BIG TEST AS A COUPLE.

“We spent a lot of time bickering like children over menial things like chairs, did a lot of site visits and spent an obscene amount of time discussing the wedding, but once we had the bones of it sorted, it felt like a bit more of an organic process,” Sophie smiled.

The experience also demonstrated that they were more compatible than ever, with Sophie and AJ quickly agreeing that they wanted to incorporate wood and masses of greenery into their theme.

“We wanted it to feel like a greenhouse inside – lush and natural – and the centre table made by AJ from birch trees and French oak became the basis of our theme,” Sophie said.

The fabulous table had to be partly constructed outside before it was carried in and completed once the clear marquee was erected. The finished result was breathtaking, and guests were greeted by a fairytale forest setting enhanced by moss, ferns, dogwood, large bushels of leaves, and hessian-wrapped bunches of orange tulips.

“Unlike most brides, I wanted the flower part to just happen

and not look pre-done, and it all just seemed so natural and right,” Sophie said.

AJ spent days building a log wall for the outdoor ceremony, “dragging logs from one side of Flinders to the other”, and his groomsmen helped him to hang armfuls of umbrellas from a rope tied between the trees, creating a whimsical overhead canopy as the bride walked down the aisle.

Sophie confessed that she was more interested in the wedding detail than the process of selecting a gown – her company, Cookes Food, was in charge of the menu, and the result was a spectacular visual feast. But every bride needs a gown, and in the end, it all came down to the “right sales assistant”.

“She was an older lady, and it was just her and me in the store, which suited me to a tee, and I bought the second one I tried on,” she said. An intricate head-piece handmade by a close family friend using antique wax flowers completed the picture. “I will treasure it forever – I love it,” Sophie said.



THESE PAGES A favourite moment for Sophie was her first dance with AJ – which she ‘didn’t do!’ Rather than just the two of us on the dance floor, we invited all our guests up to dance to The Beatles ‘I Get By With A Little Help From My Friends’. It was a pretty amazing moment because everyone just started hugging, singing, laughing and crying and it felt really warm.” ♡ “As a reading, AJ’s sister read ‘When I’m Sixty Four’ – and all our guests sang the chorus! It was unexpected and really funny.” ♡ Sophie was presented with AJ’s family tree at their reception; written on a long scroll, Sophie of course was invited to add her name to it.

sophie's little bride's book

GOWN: Alberta Ferretti, albertaferretti.com
 PHOTOGRAPHER: Amanda Fordyce, amandafordyce.com
 CEREMONY & RECEPTION VENUE: Private Property
 RECEPTION CATERER: Cookes Food, cookesfood.com.au
 RECEPTION DECORATIONS, FLOWERS & FLORAL DECORATIONS, STATIONERY: Michael Strownix, Where the Grass is Green, wherethegrassisgreen.com.au
 BRIDAL ACCESSORIES: Le Louvre
 GROOM'S & GROOMSMEN'S ATTIRE: P Johnson Tailors, pjohnson.com.au
 BRIDESMAID'S OUTFITS: Carvan
 STATIONERY: CIP Creative, cipcreative.com
 MUSIC: Ceremony – Glen Shorrock and Lindsay Field; DJ Flagrant
 GIFT REGISTRY: The Melbourne Wedding Registry, melbourneweddingregistry.com.au; Issi And Popo





Menu

Cookes Food

ENTRÉE

A selection of antipasto; served with artisan bread

Wild olives, grissini and a selection of homemade dips; salsa fresca, white bean, rocket pesto

Thinly sliced prosciutto, salami, saucisson sec, pickled onions

Burrata and ricotta thimbles with heirloom tomatoes, basil oil

Candy swirl beets, green and yellow beans, lemon oil, toasted hazelnuts

Fried calamari, black garlic aioli

MAIN

Free range chicken with sage, cooked in sherry with figs, honey, buttered fennel

Roasted trout with hazelnut picada, slow roasted fennel, new season asparagus

Slow roasted pork belly, blood plum sauce

DESSERT

Lumberjack cake, brandy butter ice cream

SUPPER

Homemade hot dogs, caramelized onion, gruyere, ketchup, pickles

Margarita and apple cider sorbet pops

