

G & T

· Tamie Ingham & Guillaume Brahimi ·



renom

BUREAU DE CRÉATION

G & T

· Tamie Ingham & Guillaume Brahimi ·

Evènement / Paris / Conseil en design / Direction
artistique globale / Design graphique / Illustration /
Scénographie / Design digital / Calligraphie...

C L I E N T

(notre cœur)

C'est l'union d'une styliste australienne
et d'un chef franco-australien à Paris
qui donne lieu à notre collaboration - un client
particulier car familial. Nous nous connaissons bien.
Bien comme frère & sœur, cela place l'exigence
au-dessus de la relation.

O B J E C T I F

(notre tête)

Créer l'ensemble des supports pour le mariage
de G&T avec un style personnel très parisien
afin d'incarner sans limite l'esprit de cet
évènement d'exception à la Suite Girafe,
au musée Rodin et chez Maxim's (faire-part, logo,
save-the-date, site internet, menu, placement de
table, enveloppe, sous-verre)

S O L U T I O N

(nos jambes)

Nous avons porté une attention à chaque détail :
Sérigraphies, typographies, calligraphies, illustra-
tions, techniques de marquage à chaud, de dorure
sur tranche, de gaufrage, enveloppe sur-mesure,
éditions recyclées en œuvre... Un concentré de
savoir-faire à la française.

Photographie : Alli studio - Bulk - Anne-Sarah Brahimi

Illustration : Anne-Sarah Brahimi

Impression : Bulk

Calligraphie : Raphaël Bats

Typographie : Studio Violaine et Jérémy

Sérigraphie : Anne-Sarah Brahimi à l'Insoleuse

Site Web : Asap Studio



7

LIBRAIRIE HACHETTE E
79, BOULEVARD SAINT-GERMAIN, 79

1910
—
Tous droits réservés.



Pleas,





MARQUIS DE ROCHEGODE

Promenades

dans TOUTES les

Rues de Paris

PAR ARRONDISSEMENTS

ORIGINES DES RUES
MAISONS HISTORIQUES OU CURIEUSES
ANCIENS ET NOUVEAUX HOTELS
ENSEIGNES

VIII^e Arrondissement



PARIS

LIBRAIRIE HACHETTE ET C^{ie}

79, BOULEVARD SAINT-GERMAIN, 79

1910

Tous droits réservés.

TAMIE INGHAM &
GUILLAUME BRAHIMI

*Together with their families request the pleasure
of your company at their wedding*

Musée Rodin

77 rue de Varenne, 75007 Paris
on Wednesday June 17th, 2023
7:30pm sharp

L'amour, l'amour, l'amour

reception to follow

Maxim's de Paris

3 rue Royale, 75008 Paris

DRESS
BLACK TIE | ELEGANCE

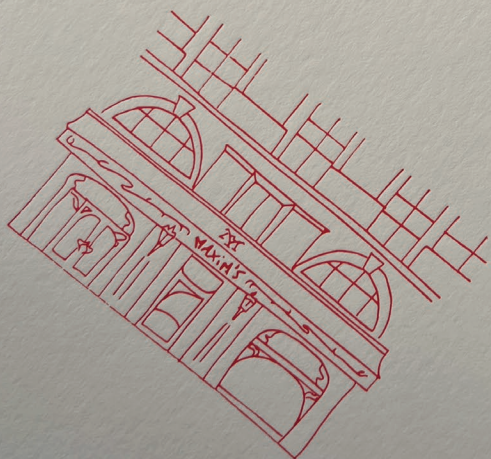


*We would be grateful for a reply by Monday 10th April 2023
For further details please consult our website and if you have any questions
contact us via tamiguillaumeceolding@gmail.com*

Together with
of you

M
77 rue
on We

! amow





TAMIE
GUILLAUME

*Together with their families
request the presence of you*

Musée

77 rue de Varenne
on Wednesday June 17th, 2022
7:30pm sharp

L'amour, l'amour, l'amour

reception to follow

Maxim's de Paris
5 rue Royale, 75008 Paris

DRESS
BLACK TIE

TAMIE INGHAM
GUILLAUME BRAUN

*Together with their families request the
presence of your company at their wedding*

Musée Rodin

77 rue de Varenne, 75007 Paris
on Wednesday June 17th, 2022
7:30pm sharp

L'amour, l'amour, l'amour

reception to follow

Maxim's de Paris

5 rue Royale, 75008 Paris





*We see
via on
For further deta
contact.*



for Paris is a
moveable feast
& Hemingway

GUILLAUME & TAMIE'S GUIDE TO PARIS

Coffee

If you wish to travel for coffee, we suggest two places worth the car ride

KiŮ Coffee Roasters, 53 Av Trudaine 9th ARR. It took Guillaume a long time to find a good espresso in Paris but this is the one and the owner, Nico, learned how to make coffee in Bondi Beach. The closest coffee to an Australian coffee you will find in Paris!

Dreamin Man, Enjoy a stroll around Marais located in the 3rd Arr. The Japanese owners pour one of the best cup of coffee's in Paris. ~~Specialise~~ to sit with a coffee and pastry and enjoy the ~~pleasure~~ of great music. This is Tamie's choice so you'll find a great atmosphere and perfect Cappuccino.

Something a little closer:

Café Noces, located in 1st ARR. Artisanal coffee. Close stroll through Place Vendôme from Hotel Costes. Easy for a coffee fix if you're staying close by.

Croissant

Des pain Des Idées, located 10th ARR. This is our favourite bakery! Set in an authentic Parisian Bakery dating from 1879 They personally think this bakery is hard to beat. Guillaume and Tamie visited here together a few years ago on their first trip together in Paris and there is no doubt it is the best Guillaume's favourite pastry is the pistachio and chocolate snail with an espresso made in house - It is just so delicious. Tamie likes to have a bite of everything, but you really can't go past the almond croissant. Specialising in the light perfectly buttery soft ~~crispy~~ pastries with a crunchily exterior the croissants aren't the only pastry you must try. The house specialties are the chocolate - pistachio snails, fresh apple strudels, orange blossom brioche and the famous bread of friends. The bread is made with organic flours, ancient wheat and unrefined sugars. If you don't have a sweet tooth there is an array of savoury pastries to choose from and I found their coffee is great too. There are a few seats outside or stand at the ornate window sill where the coffee is served.

Pâtisseries

Cedric Crolet, Le Menu-ric, Cedric Grolet ~~is the man~~. You have to get there early as there is a big queue but it is worth the try!

Breakfast/ Lunch Aperitivo

La Palette, located 6th ARR. This is the local's choice rather than Café Flore or Deux Magots. It is a classic and authentic bistrot. While Guillaume was filming Guillaume in Paris most evenings Guillaume and Tamie would meet here for a plate of saucisson, cheese and of course a glass of Chablis. You can also go here for brunch or lunch and we recommend ordering the omelette or Salad de Chevre. The people watching is a must. Try and look as Parisienne as you can because there is always a queue and locals seem to always avoid this queue

Café Varenne, located 7th ARR A neighbourhood Café and a local's favourite who live in the 7th ARR. A place you meet after work for a Spritz with a great Parisienne menu. I recommend the steak tartare. A go to for Tamie and Guillaume.

Les Enfants du marché, located: 39 Rue de Bretagne, Paris 75003 France within the marketplace, Marché des Enfants Rouges. This is one of Tamie and Guillaume's favoured lunch spots for something much more casual. It's bustling, lively and fun. At this particular stall the staff are cool, the food is delicious serving the freshest market produce and seasonal delicacies. There is also a great selection of natural wines that Guillaume approves of!

Dinand Ferdi, 18 rue du Boccador Paris 75008, The new addition to Ferdi is located just off Avenue Montagne. The Burger is a must and is very conveniently located after a day of shopping.

New Hotspots:

Ojii, located 6 rue Peronnet, Paris 75007. Japanese Fine dining.

SUGAR, located 5 rue Gozlin, Paris France. Who's who of Paris frequent this restaurant and for very good reason. After dinner which is served until midnight the cocktails keep flowing until 2am.

Traditional Parisian Bistros

Bistro Paul Bert, located 11th ARR. Our absolute favourite and a must whenever I am in Paris. Classic, old-school decor, with small plates and an amazing wine list. You Can't go past the Steak au poivre and frites. Focusing on seasonal produce cooked simply, there is always something new to try. Make sure you leave room for dessert, and they especially love the canale served with your espresso.

Allard, located 6th ARR This is the classic left bank bistro one of Alain Ducasse, a dear friend of Guillaume's. It is a must to

have the chicken. Amazing wine list and a very classic well executed menu. A mix of tourists and Parisiennes are elbow to elbow.

Lamie Jean, 7th ARR A tiny bistro with beautiful classic dishes served in generous portions. It's another one of our favourites.

Fontaine de Mars, located 7th ARR It draws its share of tourists, but it has great food, lovely interiors and the great staff.

Lami Louis, Go here hungry because it is rich, large servings and very filling. We love to share a bottle of Sylex with the infamous chicken. Try not to fill up on the foie Gras and bread and butter!

Le Voltaire: Located 7th ARR Elegant, chic, delicious. The who's who of Paris dine here. Dark and moody lighting.

Fine Dining

If you have time to do one fine dining Arpege is our first choice. We shared our first lunch in Paris together here before walking to Musto Rodin

Arpege, located 7th in ARR. A special-occasion spot and our first date on our very first trip together in Paris. We dined here before strolling over to Musée Rodin—with 3 Michelin stars, very local/garden approach from Chef Alain Passard. Its vegetable focused done so well. The respect of the produce is unbelievable.

Pré Catelan, located in the 16th Arr. It is Frederic Anton's restaurant. One of France's great chefs. I worked with him at Robuchon a little time ago. His attention to detail and his technique are superior to anyone else I can think of. He is a Robuchon trained chef and you can tell from the food. Its as close to perfection as can be.

Pre-Dinner drinks

Le Trés Particulier, a hidden gem located in Montmartre. Really fun atmosphere

Hemingway bar - Ritz Paris

Hotel Costes

Late nighthaunts

Laperouse, 51 Quai des Grands Augustines, Paris, France

Raspoutine

Castel

