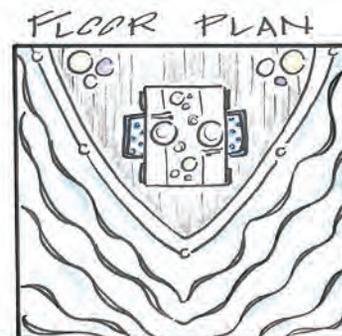
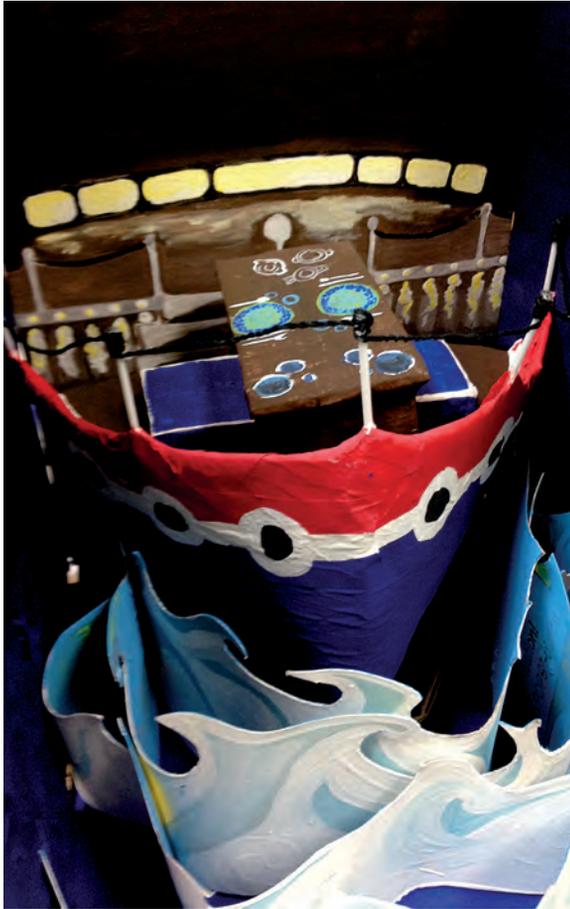


A PERFECT PROPOSAL



Brainchild Interiors

Teena May Smith
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Originally from Ottawa, Teena enrolled in an interior decorating course in Halifax to pursue a passion for design that has been a constant in her life. Upon graduation, she plans on starting a web-based business called Brainchild Interiors for DIY renovation and design. Providing custom designs, Brainchild Interiors will cater to individual client needs and preferences. Teena's philosophy is that everyone deserves to live in a beautiful space regardless of income.

What was the inspiration for your room?

A good friend of mine is getting married the weekend of Dine By Design East. Since I am missing her wedding due to my participation in the event, centring the room on a marriage proposal seemed fitting.

What is your favourite dining room look?

A rustic shabby chic look has always been my favourite with unique, ornate dinnerware, layered linens and subtle lighting. It invites you in and makes you never want to leave.

What does great design bring to the dining experience?

Everything! From the basics of creating a functional space and creating a mood, great design has the power to take you to another place, transforming your mind and spirit in that moment. It also enhances the meal that you are about to take in.

If you could have dinner with one person, dead or alive, who would you pick?

Mattie Stepanek. He was such a passionate and wise soul.

Chef Mark Marchment

Elements on Hollis
www.elementsonhollis.ca
@elementshollis

With over 25 years of culinary experience, executive chef Mark Marchment brings a wealth of knowledge to Elements on Hollis/The Westin Nova Scotian. Mark has worked for seven years with Westin Hotels, plus other four-diamond hotels and award-winning Toronto restaurants. He has won awards at international competitions, published columns and recipes in magazines and newspapers. Mark crafts exceptional dining experiences at Elements on Hollis by drawing upon his expertise and creative vision. His food philosophy is to use simple food with bold flavours, including local pasture-raised meats. He trains cooks in the art of making things by hand, and abides by the farm-to-fork philosophy that lets the food speak for itself.

