

SUMMER ENTERTAINING IN THE HAMPTONS WITH LINDSEY KATALAN OF CURATED

BY LIZABETH ZINDEL

Lindsey Katalan is the creative force behind CURATED, a division of her family's award-winning design firm St. Charles of New York. "I wanted to get into the family business, but on my own terms," she says. St. Charles is an 80 year old firm ingrained in American History. Frank Sinatra installed the company's original luxury, metal cabinets in his Palm Springs House, Frank Lloyd Wright used them in his best works, and the White House showcased St. Charles cabinets throughout the seventies.

Influenced by Lindsey's immaculate style, CURATED is the top luxury personal shopping service for clients looking to create custom art and accessories package for any and all newly renovated home areas. Focusing attention to the kitchen space, Lindsey has sought out the finest crystal, flatware, and china and has partnered with the top international and domestic luxury brands. She has become the go-to expert for soon-to-be brides compiling their registries.

A huge advocate of putting artwork in the kitchen space, Lindsey tested her philosophy at Sotheby's Auction House in their 2015 Designer Showhouse. "I displayed two enormous Ed Ruscha pieces that looked as though they were made for that kitchen," she says.

Her exquisite taste incorporates natural elements that evoke feelings of tranquility and warmth with semi-permanent uses of color. She incentivizes her clients to opt for colored crystalware, porcelain, or culinary electronics that remain on the surface areas at all times. She also loves introducing a younger audience to the important art of "setting the table."

Here is her Guide to Summer Entertaining in the Hamptons:

1. The key to being a great host is having an *abundance of food*. Your guests should feel comfortable enough to go for seconds and thirds. If you skimp on the culinary options, people will make plans to eat after, and thus leave early. Also, presentation is key. Stick to making comfort food, but showcase your dishes in a tasteful manner, no pun intended. A vividly colored tablecloth evokes a sense of elegance beneath crisp white platters. Scatter floral ensembles, sea shells, or other natural elements betwixt the spread of food to evoke a sense of decorative flare.

2. *A gorgeous and inviting bar*. People inevitably gravitate toward the bar, so put in the extra effort to make it look spectacular. For an organic look, try renting a green boxwood hedge



bar. I suggest presenting one speciality [read: novelty] cocktail made specifically for the occasion. A fruit-adorned white wine sangria presented in a colorful tumbler is my go-to crowd-pleaser.

3. *A theme*. Bear with me on this one. I'm not encouraging you to ask invitees to don floral leis to your pig-roast luau, folks. You can keep the theme to yourself and revert to it merely as a guideline for maintaining consistency. For example, I recently hosted a chef's dinner party where the theme was *summer romance*. I placed hundreds of crystal candleholders on and around the dining space. I incorporated deep burgundy chargers and complementing gold rose-glazed napkin rings. We all ate under candlelight and a ruby-infused room, and it was romance incarnate.

4. *Make it look easy*. Don't complain to your guests about how the water heater broke, or how the fire alarm went off and half of the food had to be thrown out. The worst thing you can do is make your guests feel as though they have inconvenienced you in the slightest. When prompted, explain how everything is "easy" and "really simple" and "no problem whatsoever". Any great host knows the effort that goes into entertaining and will appreciate the appearance of flawlessness with which everything was prepared.