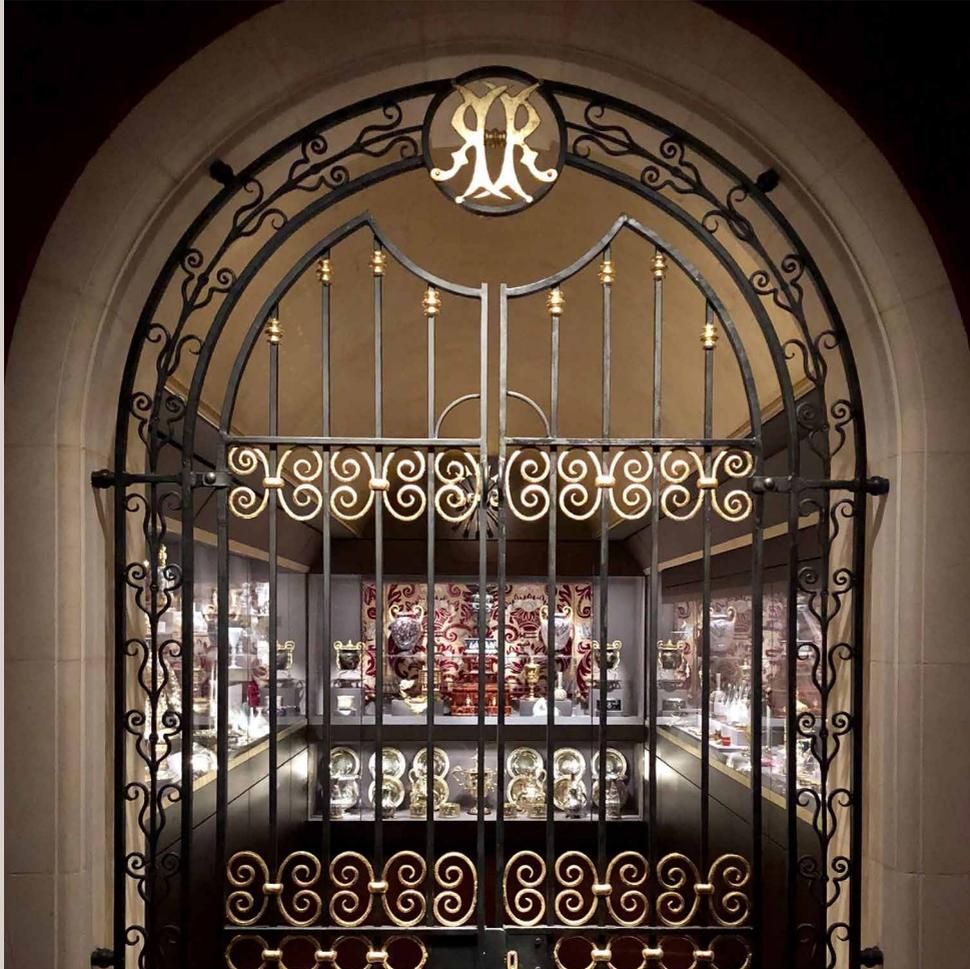


THE DAIRY
WEDDING COLLECTION

Amber





Amber

AMBER WEDDING

INSPIRED BY THE ROTHSCHILD TREASURY

TUCKED AWAY AT THE VERY TOP OF WADDES DON MANOR IS A SMALL, GLOWING ROOM FILLED WITH EXTRAORDINARY OBJECTS COLLECTED BY ONE FAMILY.

THE ROTHSCHILD TREASURY IS A SHOWCASE OF PRECIOUS NATURAL MATERIALS, FROM GOLD, AMBER AND ROCK CRYSTAL TO GLEAMING GEMSTONES SET AS WONDERFUL JEWELLERY. YOUR AMBER WEDDING IS INSPIRED BY THIS UNIQUE COLLECTION.





FOR 100 GUESTS

THE AMBER VENUE EXPERIENCE

The Amber luxury wedding experience includes services from some of the very best suppliers in the wedding industry. The Dairy is an enchanting private building on the Waddesdon Estate and the venue includes:

- ✿ Exclusive hire of The Dairy 8am until midnight. (Set up day included if required 8am to 5pm the day before).
- ✿ Two night stay at the two bedroom Dairy Cottage including a beautiful breakfast hamper on the day of the wedding provided by The Five Arrows and full breakfast at the hotel the day after the wedding.
- ✿ All sixteen bedrooms at The Five Arrows (on the night of the wedding).
- ✿ Six uplighters in a wide variety of colours.
- ✿ Two oil lamp chandeliers (each with sixty-four oil lamps).
- ✿ Two open fireplaces in the West Hall.
- ✿ Bose speaker with handheld mic for speeches.
- ✿ Dedicated venue manager on the day of the wedding.



ACCOMMODATION

THE FIVE ARROWS / DAIRY COTTAGE

All sixteen of our bedrooms have been refurbished to the highest standard; maintaining the historical legacy of the Five Arrows, but adding a contemporary feel to maximise guest comfort. The charming Dairy Cottage sits beautifully by the venue and is only a stone's throw from The Five Arrows.





CATERING



HOST
HOSPITALITY

Founded in 2020 by Joshua Stanzi, Host Hospitality is a creative event and wedding catering business covering London and the home counties.

Client journey is everything to them! From a bespoke tasting, to planning every detail of their events, they love to get to know our clients and are with you every step of the way. They guarantee an offering of incredible food and innovative ideas hand in hand with expert event management, sleek service and a personal touch, which really makes our clients feel heard and valued. They are proud of their operational skills and produce weddings which run seamlessly allowing peace of mind for everyone involved.

YOUR AMBER DINING EXPERIENCE INCLUDES...

- ✿ A menu and wine tasting for two guests.
- ✿ A dedicated event manager and skilful catering team available throughout the whole day.
- ✿ A selection of 6 bespoke canapes during reception. Sparkling reception with cocktails and beer.
- ✿ A sensational bespoke three course wedding breakfast. Suitable pairings from the Waddesdon Wines collection.
- ✿ A glass of sparkling wine per guest for toast.
- ✿ Late night bites.
- ✿ An evening bar with spirits, mixers, beers and Waddesdon Wines.
- ✿ Table styling and furniture with a choice of beautiful crockery, cutlery, glassware, and table linen with the choice of colours to suit your tablescape.





CANAPES

SAMPLE MENU

Trout crudo, seaweed taco, whipped avocado, pickled radish, coriander

Fillet of beef, triple cooked potato, brown butter bearnaise

Crab & coconut doughnut, coriander, lime

Whipped chicken liver parfait, rhubarb puree, brioche

Yellow fin tuna tartlet, shiso, yellow pepper ketchup, sesame seeds

Lobster arancini, lobster aioli, kalamata olive

Candy beetroot taco, beetroot tartar, scorched grapefruit, truffle cream cheese

Spiced humus cornetto, apricot puree, Bombay mix

Five Spiced duck, wasabi mayo, hoi sin, mango, cucumber, sesame cone, shiso

Rarebit croquette, marmite mayonnaise, chives

Wild mushroom arancini, truffle mayo, rocket

Spicy salmon, crispy rice, jalapeno

King prawn & lime leaf spring roll, seaweed mayonnaise, sea herbs



STARTERS

SAMPLE MENU

MEAT

Ham hock terrine, tarragon emulsion, pickled heritage radish, frissee.

“Duck salad” Asian leaves, confit duck, pink grapefruit, watermelon, beansprouts, ponzu dressing, coriander.

Smoked chicken, caeser mayonnaise, scorched gem, shaved parmesan, brioche croutons.

STARTERS

SAMPLE MENU

FISH

Cured & poached salmon, salmon tartar, horseradish cream cheese, cucumber ketchup, charred shallot, dill.

Smoked trout, whipped avocado, wasabi new potatoes, sourdough cracker, edamame & coriander relish.

Devonshire crab, chive crème fraiche, mango & chilli salsa, peanut crumb, coriander.





STARTERS

SAMPLE MENU

VEGETARIAN

Burrata, smoked tomato jam, heritage tomatoes, black olives, grilled peach, pine nuts.

Poached & charred asparagus, maple whipped goats' cheese, brioche soldiers, maple & hazelnut dressing, broad beans.

Falafel scotch egg, salted brassicas, piccalilli puree, gem lettuce, sweet & sour golden raisins.



MAIN COURSES

SAMPLE MENU

MEAT

Herb roasted chicken breast, leek & potato dauphinoise, charred baby leek, green beans, confit shallots, tarragon cream sauce, crispy leeks.

Pot roasted chicken breast, mini kiev, truffle whipped potato, chargrilled baby courgettes, red pepper puree, basil oil.

Rump of lamb & shoulder croquette, pea puree, minted whipped potato, savoy cabbage, pea shoots.

Beef fillet & tail, crispy herb polenta, roasted baby artichokes, artichoke puree, charred spring onions.

MAIN COURSES

SAMPLE MENU

FISH

Sea bass, confit new potato, tender stem broccoli, chive hollandaise.

Roasted cod fillet, citrus creamed potato, buttered baby fennel, peas, saffron & garlic cream sauce.

Salmon fillet, roasted shimeji mushrooms, charred bok choi, edamame, jasmin rice, ponzu sauce, shiso leaf.

Seared hake, white bean & tomato ragu, poached samphire, caper butter.





DESSERT

SAMPLE MENU

Lemon tart, passionfruit & fennel compote, yoghurt sorbet.

Chocolate tart, caramel white chocolate tuille, tonka bean ice cream, hazelnut crumble.

Apple parfait, caramel popcorn, granny smith sorbet, salted caramel.

Sticky honey cake, fig jam, pistachio ice cream, baked yoghurt.

Pear cheesecake, blackberry jelly, pear sorbet, rosemary crumble, sorrel.

Coffee parfait, milk ice cream, espresso meringue, caramelised milk powder.

Orange mousse, date puree, scorched orange, date ice cream.

COCKTAILS - CLASSIC

English Garden

Gin, elderflower, apple, cucumber, soda

Rum Punch

Dark rum, pineapple, orange, grenadine, lime

Long Island Iced Tea

Vodka, gin, rum, tequila, triple sec, cola

Caipirinha

Cachaca, lime, sugar

Jungle Bird

White rum, campari, pineapple, lime

Bramble

Gin, blackberry, lemon

Amaretto Sour

Amaretto, lemon, sugar, foamer



Smoke on the Water

Tequila, mezcal, watermelon, lime

Dirty Martini

Vodka, vermouth, olive brine

Cloverclub

Gin, raspberry, lemon, cherry

Pornstar Martini

Vanilla vodka, butterscotch, passion fruit

Faith in Paloma

Mezcal, agave, lime, grapefruit, tonic

Lemondrop Collins

Lemon gin, rhubarb, lemon, soda

Summer Smash

Gin, strawberry, basil, lemon, soda

Mojito Royale

White rum, lime, mint, prosecco

Caribbean Iced Tea

Vodka, gin, rum, tequila, passion fruit, ting

Smoked Rum Fashioned

Rosemary smoke, dark rum, demerara, bitter

House Party

Bourbon, amaretto, grape & apple, prosecco

Bees Knees 2.0

Gin, maunka honey, lemon, orange

Raspberry Pisco Sour

Pisco, raspberry, lemon, sugar, foamer

Division Bell

Mezcal, aperol, cherry, lime

Earl Grey Tea-ni

Earl grey gin, sugar, lemon, foamer

Spring Collins

Grapefruit gin, vanilla, apple, soda

Mango mojito

White rum, mango, lime, mint, sugar, soda

Picanté

Tequila, chilli, lime, salt

Piña Rum Sour

White rum, pineapple, coconut, lemon, foamer

Elderbubble

Bubbles, elderflower, mint, cucumber

Celene Crémant de Bordeaux
 Celene Cuvée Royale Brut
 Celene Cuvée Royale Rosé

Follador Prosecco (Italy)
 Follador DOC Treviso Extra Dry
 Follador Prosecco Rose Brut

Lafite Collection Bordeaux
 Lafite Les Légendes Bordeaux Rouge
 Lafite Les Légendes Bordeaux Blanc

Chateau d'Aussières (Lafite, South of France)
 Aussières Rouge (Pays d'Oc)
 Aussières Blanc (Pays d'Oc)
 Aussières Rosé (Pays d'Oc)

Viña Los Vascos (Lafite, Chile)
 Los Vascos Cabernet Sauvignon
 Los Vascos Chardonnay
 Los Vascos Sauvignon Blanc
 Los Vascos Rosé

Bodegas Caro (Lafite, Argentina)
 Aruma

Baron Philippe de Rothschild - Mouton Cadet (Bordeaux)
 Mouton Cadet Rouge
 Mouton Cadet Blanc
 Mouton Cadet Rosé
 Sauvignon Blanc

Schloss Johannisberg Rielsing (Rheingau, Germany)
 50 degree Trocken Riesling

Maison Emma M Louise (Rhône)
 Côtes du Rhône

Premium Fincas (Spain)
 Marques de Tomares Crianza Blanco
 Marques de Tomares Crianza



FLORISTRY



Weddings are where life began for Lavender Green Flowers. Nearly three decades and countless celebrations later, the same thoughtful care and attention continues to play a crucial role in making their couples' wedding days truly beautiful and highly personal. Their specialist weddings team, led by Owner and Creative Director, Sue Barnes, share a passion for providing the highest quality seasonal flowers through intricate designs and details.

Their approach to the Amber Package is straight-forward: to elevate each and every aspect of the beauty of Waddesdon to create a breathtakingly stunning and memorable wedding day. The package provides couples with the flexibility to make their wedding bespoke and all couples are offered an in-person consultation at their store on the King's Road in Chelsea or at their warehouse in the Windsor Arches.

WEDDING PARTY FLOWERS
BRIDAL BOUQUET



A beautiful, hand-tied bridal bouquet of flowers and foliage.

The Amber Experience includes one bridal bouquet.

WEDDING PARTY FLOWERS
BRIDESMAID BOUQUETS



Four bridesmaids to each carry a smaller version of the bridal bouquet.

The Amber Experience includes four bridesmaids bouquets.

WEDDING PARTY FLOWERS

BUTTONHOLES



Six buttonholes for the groom and groomsmen. The groom's boutonniere to be a little bigger and more special than the others.

The Amber Experience includes six buttonholes.

CEREMONY FLOWERS

URN/PLINTH ARRANGEMENTS



To frame your ceremony, two free-standing designs. These could be urns of any colour or mixed height clear plinths topped with a modern design of florals and foliage.

The Amber Experience includes two arrangements which can be relocated after the ceremony.

WEDDING FLOWERS

STATEMENT DESIGN



One mantelpiece to be adorned with a statement design of tumbling flowers and foliage.

OR

Ten meadow aisle designs to be placed at the end chair of every other row for the ceremony.

OR

The central chandelier to be adorned with loose tumbling foliage and touches of flower.

The Amber Experience includes one statement design.

WEDDING FLOWERS

POSEUR TABLES



Poseur tables to have a small central vase of flowers

and foliage in your chosen colour palette.

OR

A collection of three bud vases placed in the centre of each poseur table.

The Amber Experience includes three poseur table designs.

RECEPTION FLOWERS
ROUND TABLES



OR

RECEPTION FLOWERS
LONG TABLES



A mix of tall and low centerpieces for ten round tables, each surrounded by nightlights.

Mixed vases of flowers and foliage for two, 48 foot long tables, with a generous scattering of nightlights down the length.



CAKE



HALL OF CAKES
DESIGNS BY NICOLA HALL

Hall of Cakes are a luxury cake company with over 15 years' experience in designing exquisite wedding and event cakes. Detailed design and faultless execution are combined with beautifully baked sponges and delicious buttercreams. The Amber cake experience includes:

- ✿ A 45 minute video consultation to discuss ideas and cake design.
- ✿ At least 14 tasting samples to pick three of your favourite flavours.
- ✿ A 4 tier wedding cake (comprising 3 real tiers and 1 fake tier).
- ✿ At least 30 hours of sugar craft will be included - sugar flowers or piping or, a combination of both.
- ✿ Delivery and set up on your wedding day.

Included within this package is a 4 tier wedding cake with 30 hours of sugar craft. All of their cakes are bespoke and are tailored to the clients' required style. So, whilst 30 hours sugarcraft is included as standard, if something plainer was required then perhaps a taller cake would work for you with less detail. Hall of Cakes are very flexible in their approach and so are happy to discuss any ideas that can be facilitated within the package price. Furthermore, if you are looking for a wedding cake that goes over and above what the package allows, a supplementary charge can be agreed. Your wedding cake, your way.

Cake stands are available to hire free of charge, with a security deposit payable.

Your cake will be delivered on the day and set up by one of the Hall of Cakes team.

www.hallofcakes.co.uk





SCENT



FLORENCE
& BEE

Based in the Chiltern Hills in the heart of Buckinghamshire, not far from Waddesdon, Florence & Bee developed their business by creating products which are all natural, vegan and eco-friendly and using only sustainable packaging. All of these factors being very close to their hearts.

The Amber Scent experience includes:



Fifteen Amber candles, a scent developed by Florence & Bee in a workshop on our own estate.
(Each candle burns for 35 hours)

www.florenceandbee.co.uk

PRICING

AMBER	LOW SEASON JANUARY, FEBRUARY, NOVEMBER	MID SEASON (FRI, WEEKEND, BANK HOLIDAYS) MARCH, APRIL, OCTOBER, DEC	MID SEASON (MONDAY-THURSDAY) MARCH, APRIL, OCTOBER, DEC	HIGH SEASON (FRI, WEEKEND, BANK HOLIDAYS) MAY, JUNE, JULY, AUG, SEPT	HIGH SEASON (MONDAY-THURSDAY) MAY, JUNE, JULY, AUG, SEPT
2025	£70,000	£75,000	£73,000	£77,000	£75,000

All prices are quoted inclusive of VAT, subject to change without notice and subject to contract.

ADDITIONAL GUESTS

You are welcome to add more guests to a total of 150 guests (for either round and long tables) or 180 (long tables only) if you wish (If you require additional flowers or cake, please contact Lavender Green and Hall Of Cakes as this offering is catered to 100 guests only).

Additional guests will be charged at: £350 inc VAT (2024) / £375 inc VAT (2025).

Additional evening-only guests will be charged £40 inc VAT (2024) / £43.00 inc VAT (2025) and additional children from aged 2-12 years will be charged £60.00 inc VAT (2024) / £65 inc VAT (2025).

The Amber wedding caters to 100 guests. We are unable to reduce the price for any children included within this number.

DATES

The Amber is available any day of the year, except for the Christmas period between 24th-3rd January. If your preferred wedding date is within 6 months, we will need to check availability within the individual suppliers.

EXTENSIONS

Please note, 1am extensions are available on a Friday and Saturday at £2,400 inc VAT. 12.30am extensions are also available on those days at £1,200 inc VAT. Please speak to us about adding an extension to your booking.

PAYMENTS

Your wedding is billed in 3 payments. The first 50% will be due at the time of your contract signing, the second due of 25% 3 months before your date, the final will be billed 4 weeks before your wedding.

FOOD TASTING

Your food tasting will be offered at around 2-6 months before your wedding, and will be organised by Host Hospitality at a time that is convenient.



WADDESDON
PRIVATE EVENTS

Amber

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