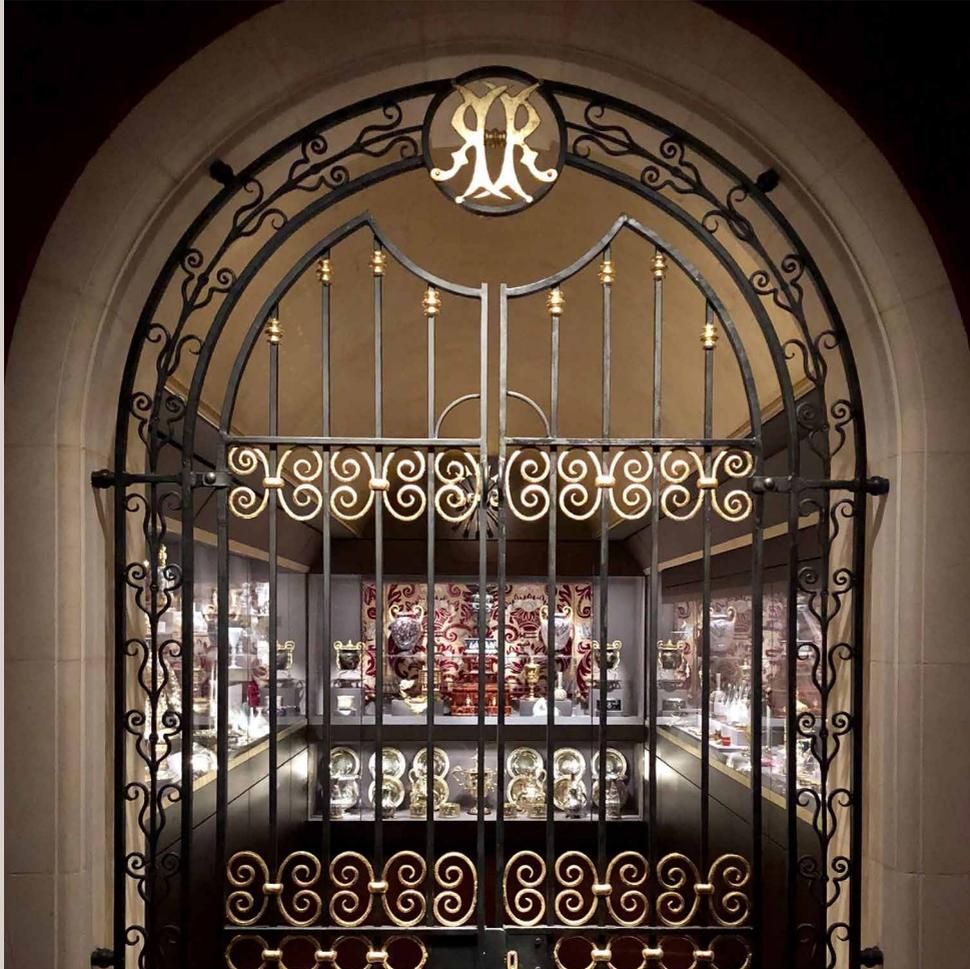


THE DAIRY  
WEDDING COLLECTION

*Emerald*





# Emerald

## EMERALD 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 EMERALD WEDDING IS INSPIRED BY THIS UNIQUE COLLECTION.





FOR 100 GUESTS

## THE EMERALD VENUE EXPERIENCE

The Emerald luxury wedding experience includes services from the very best suppliers Buckinghamshire has to offer. 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

CA  
EST 2001  
VEN  
DISH  
Premium Events  
& Hospitality

Cavendish will ensure everything is flawless for your Emerald wedding. Based in Long Crendon, the luxury event catering team are experts in innovation and unique cuisines. They use the best local and seasonal ingredients to create mouthwatering dishes for your special day.

People are at the heart of what Cavendish do and the key to their success. With almost 25 years in the industry they have curated a team built on excellence. From the chefs in their kitchen to the front of house and office staff, the team combines talented creatives and detailed perfectionists. The wealth of experience and event knowledge is immense, and all team members share the company's core values and believe in delivering exceptional events and memorable guest experiences. Simply, they love what they do.

## YOUR EMERALD DINING EXPERIENCE INCLUDES...

- ✿ A menu and wine tasting for two guests.
- ✿ A dedicated event manager and skillful catering team available throughout the whole day.
- ✿ A selection of five canapes during the drinks reception.
- ✿ Two and a half glasses of bubbly for each guest, along with refreshing elderflower & mint spritz during drinks reception.
- ✿ A sensational three course wedding breakfast.
- ✿ Half a bottle of Rothschild Waddesdon Collection wine (including red and white options).
- ✿ A glass of sparkling wine per guest for toast.
- ✿ Unlimited Still and Sparkling water.
- ✿ Tea and coffee following the wedding breakfast served with petits fours.
- ✿ Late night bites.
- ✿ An evening bar, operating on an account basis or as a pay-bar.
- ✿ Table styling and furniture with a choice of beautiful crockery, cutlery, glassware, and table linen with the choice of colours to suit your tablescape.





## CANAPÉS

### SAMPLE MENU

## FROM THE LAND

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Cotswold Wagyu tartare, truffle crème fraiche, horseradish sable

Pork belly & black pudding, Worcester Pearmain

Salmon pastrami, honey mustard, dill pickles

Quails Scotch eggs

Creedy Carver duck croquette & drunken cherry

Oving Dexter beef, Witheridge, mustard mayo & toasted milk bread

Brioche croute, duck parfait & salted plum

### SAMPLE MENU

## VEGETARIAN AND VEGAN

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Morchella palmier, Vacherin Mont d'or, apple gel

Goats cheese mousse, quince, flaxseed & Modena balsamic

Shorrocks & Porter rarebit crumpet

Wild mushroom arancini, Old Winchester cheese

# CANAPÉS

Buffalomi, pickled watermelon & mint

Beetroot cracker, crematta, jalapeno & dill (vg)

Brioche croute, truffle pea, tomato, & superstraccia (vg)

Sweet onion, courgette, carrot & black mustard seed (vg)

Crispy tempura sweet potato, cep mayo (vg)

## SAMPLE MENU

### FROM THE SEA

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Portland crab, curried sabayon tart

Cured Chalkstream trout, horseradish curd, smoked trout roe

Scarlet prawn, aioli, lemon clover

Yellow fin tuna tataki, ponzu, sesame

Smoked haddock arancini & masala ketchup

Weald smokery salmon, watercress & fennel pollen

Salt cod croquette, rosemary mayo

Ora smoked king salmon, goats curd, caviar





## STARTERS

SAMPLE MENU

### SPRING/SUMMER

Chalkstream trout, English poached asparagus, sauce Choron

Shawarma spiced Cotswold chicken, zesty yoghurt & crispy onions

Stracciatella, Heirloom tomatoes, focaccia, pistachio, sea salt & wild rose vinegar

Patagonian scallops, 'nduja tomato fondue, garden herb emulsion

Weald hot smoked salmon, minted pea pesto, lemon crowdie, parmesan sable

Burrata, asparagus, puttanesca dressing, toasted foccaccia

Green vegetable & herb risotto, aged parmesan, truffle oil

Tempura cauliflower, watercress, cumin & white bean hummus

Lobster ravioli, wild garlic, salsify, lemon emulsion

Artisan breads & Nettlebed creamery butter

SAMPLE MENU  
AUTUMN/WINTER

Ham hock & goats cheese terrine, persillade & tomato chilli jam

Burrata, roasted pumpkin, walnut, sticky onions

Cured Loch Duart salmon, horseradish goats curd, dill oil, linseed granola

Pulled duck salad, pickled carrot, sesame, chilli jam & coriander oil

Crispy vintage cheddar & 'nduja croquette, roasted red ketchup

Maple roasted sticky Cotswold chicken, pear chutney, Oxford blue, watercress salad

Jerusalem artichoke risotto, hen of woods mushrooms, truffle, parsnip crisps

Mousse of Welsh goats cheese, pickled walnuts, beetroot, apple, garlic flowers

Cornish scallops, char sui pork, miso blanc, Mandarin

Artisan breads & Nettlebed creamery butter

STARTERS





# MAINS

## SAMPLE MENU

### SPRING/SUMMER

Southdowns lamb, Violet artichoke, broad beans & salsa verde

Pancetta crumbed cod fillet, asparagus, potato pearls, elderflower beurre blanc

Gloucester old spot porchetta, smitten apple, pea puree, hispi cabbage, girolles, cider jus

Steamed halibut fillet with langoustine, asparagus, potato pearls, Champagne beurre blanc

Roasted vegetable tagine, sumac yoghurt, toasted almond & coriander

Surrey hills beef, potato pearls, haricot vert, spiced crispy tiger prawns

Slow cooked shoulder of lamb, gratin dauphinois, heritage carrots, Pauillac jus

Glazed roast sirloin Dexter beef, pommes Anna, French beans & sauce bearnaise

Butter roast Cotswold chicken, fondant potato, carrot, creamed peas & bacon, tarragon jus

Warm asparagus, truffle parmesan tart, Isle of Wight tomatoes, crispy onions

SAMPLE MENU  
AUTUMN/WINTER

Juniper rolled Chiltern venison loin, tenderstem with smoked butter, Fondant potato, carrot puree, Fleurie Jus

Blythburgh Porchetta, gruyere mash, girolles, sticky jus

Gressingham confit duck, stewed plums, fondant potato, creamed savoy, port jus

Pumpkin gnocchi, chestnut butter, walnuts, cavolo nero & truffle pecorino

Black garlic glazed beef, roasted root vegetables, wild mushroom ragu

Roasted stone bass, brown shrimp butter, creamed butterbean, charred tenderstem

Roast Cotswold chicken, guanciale, salsa verdi beans, parsnip puree, Maderia jus

Butternut & mushroom thyme pithivier, crushed beans, parsley beurre blanc

Braised Dexter beef cheek, confit garlic greens, Bourguignon risotto





# DESSERTS

SAMPLE MENU

## SPRING/SUMMER

Orange posset, lemon verbena jelly, pistachio meringue

Hazelnut praline crèmeux, chocolate sable, Vassout pear compote

Lemon treacle tart, wildflower honey, estate dairy clotted cream

English strawberry & clotted cream parfait, all butter shortbread heart

English cherry parfait, caramel white chocolate, almond crumb, kirsch cream

Fig leaf pannacotta, fregola grapes, black pepper meringues

Paris-Brest, Valrhona chocolate, raspberry, toasted macadamia

Aged rum & coconut Cremieux, mango, sesame shortbread

Rhubarb & custard, pistachio meringues

SAMPLE MENU  
AUTUMN/WINTER

Souffle Rothschild, Goldwasser syrup, clotted cream ice cream

Warm bread & butter, golden sultanas steeped in Calavdos liquor, cinnamon cream

Sticky toffee pudding, apricot purée, cream diplomat, butterscotch sauce

Cappuccino cream cheese torte, cinnamon apple compote, hazelnut crumble

Warm Guinness cake, Chantilly cream, butterscotch sauce, maple roasted pecans

Warm pear & almond tart, with cinnamon custard

Poached plums, brown butter sponge, hazelnut crème anglaise

Passion fruit & yuzu souffle, crème fraiche ice cream

DESSERTS





## FLORISTRY

FLOWERS  
*by Justine*  
EST 2006

Based in Chalfont Saint Giles, Justine from J F Flowers is an expert in her field with many years of experience and will create an enchanting atmosphere using seasonal flowers grown by her for your Emerald wedding. The Emerald Floristry experience includes:

- ✿ A comprehensive design consultation.
- ✿ A choice of bridal bouquet design.
- ✿ Four bridesmaids bouquets tailored to the bridal bouquet.
- ✿ Six buttonholes for the groom and groomsmen.
- ✿ Two pedestal arrangements.
- ✿ One registrar's table flowers or two small arrangements for the fireplaces.
- ✿ Candle display on two fireplaces.
- ✿ Twelve table arrangements.

## FLOWER SEASONALITY

A lot of flowers are available all year round. We have listed some of them to help you, but if you love a certain variety of flower then you may want to consider this when choosing when to organise your wedding for.

## ALL YEAR ROUND

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Rose / Lisianthus / Snapdragon / Alstromeria / Astilbe / Freesia / Gerbera / Bouvardia / Gypsophila Chrysanthemum blooms / Carnations / Veronica / Hypericum Berries / Hydrangeas / Craspedia / Calla Lilies / Lilies

## JANUARY TO MARCH

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All year round flowers as well as...

Tulips / Anemones / Ranunculus / Forget-me-nots / Hyacinths / freesia / Muscari / Narcissus inc Daffodils

## APRIL TO JUNE

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All year round flowers as well as...

Nigella / Sweetpeas / Delphinium / Ammi (all types) / Astrantia / Alchemilla Mollis / Scabious / Stocks / Sunflowers / Guelda rose / Peonies (May to July) / Lilac / Lilly-of-the-valley / Clematis

## JULY TO SEPTEMBER

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All year round flowers as well as...

Lupins / Dahlia / Chocolate cosmos / Gladioli / Nerines / Euphorbia / Helenium

## OCTOBER TO DECEMBER

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All year round flowers as well as...

Rosehips / Berries / Amaryllis / Autumnal foliage





## CAKE



LINDSAY PEMBERTON

Lindsay Pemberton is a luxury cake maker based in Buckinghamshire. Lindsay blends exceptional flavour with artistry specialising in distinctive one-of-a-kind wedding cakes that are exquisitely crafted to create a visual and culinary centrepiece for your wedding.

The Emerald cake experience includes:

- ✿ A consultation on the cake design for two guests.
- ✿ Tasting samples of your choice.
- ✿ A bespoke three tier wedding cake either with buttercream or fondant. (Serving 100 people).
- ✿ The choice to have different flavours for each tier.
- ✿ Delivery on the day.
- ✿ A cake stand to match your wedding design.

[www.lindsaypemberton.com](http://www.lindsaypemberton.com)



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 Emerald Scent experience includes:

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

[www.florenceandbee.co.uk](http://www.florenceandbee.co.uk)

# PRICING

EMERALD	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	£46,000	£51,000	£49,000	£53,000	£51,000

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

## ADDITIONAL GUESTS

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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.

Additional guests will be charged at: £184 inc VAT (2024) / £198 inc VAT (2025).

Additional evening-only guests will be charged £28.20 inc VAT (2024) / £30.50 inc VAT (2025) and additional children from ages 2-12 years will be charged £55.50 inc VAT (2024) / £60 inc VAT (2025).

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

## DATES

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The Emerald 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

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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

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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

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Your food tasting will be offered at around 2-6 months before your wedding, and will be organised by Cavendish at a time that is convenient. You will be offered midweek dates at their tasting room in Long Crendon.



WADDES  
PRIVATE EVENTS

*Emerald*

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