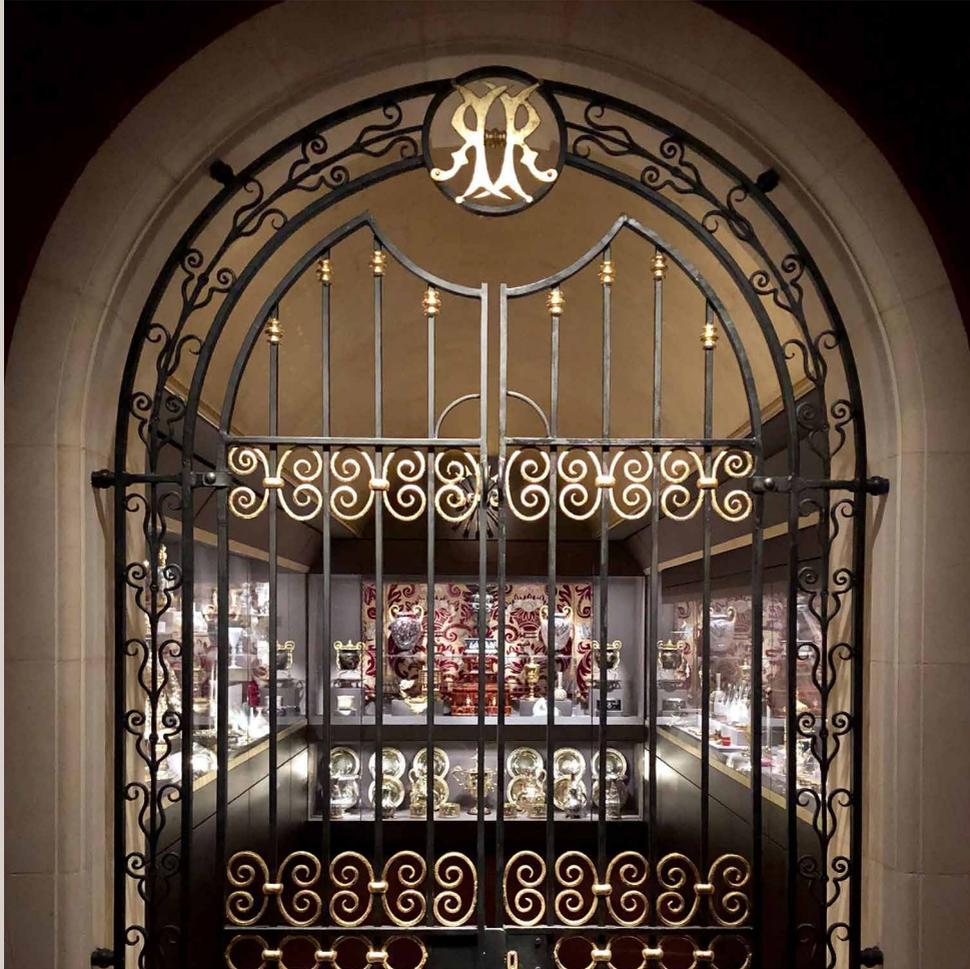


THE DAIRY  
WEDDING COLLECTION

*Larnet*







# Garnet

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





FOR 100 GUESTS

## THE GARNET VENUE EXPERIENCE

The Garnet 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

**AP**  
Est. 1981 &Co.

Alison Price & Company was established in 1981 by Alison Price and Terry Shaw with the ambition of changing the face of private and corporate entertainment. Alison and Terry were innovators – providing clients with creative food styling, presentation and service well ahead of its time. Forty years later, the company has evolved to be simply known as AP&Co.

AP&Co draw on their vast wealth of experience, and continue to be at the forefront of the events industry. This is what they call their modern heritage – remaining true to the principles of hospitality, while pushing the boundaries of food and event design.

They are a family of creative and skilled professionals that bring a wealth of experience to all their events, and are proud to maintain long standing relationships with all our clients. AP&Cp have a simple mission – to create exclusive, luxurious experiences that immerse guests into a story that they will want to tell again and again. They design events with the finest food and drink, in the most magnificent settings, delivered with impeccable service. This is their purpose.

## YOUR GARNET DINING EXPERIENCE INCLUDES...

- ✿ A menu and wine tasting for two.
- ✿ A dedicated event manager and skillful catering team available throughout the whole day.
- ✿ A choice of styled canapes during reception.
- ✿ Sparkling reception with cocktails and beer.
- ✿ A sensational three course wedding breakfast.
- ✿ Half a bottle of wine of your choice.
- ✿ 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 with spirits, mixers and beers.
- ✿ Table styling and furniture with a choice of beautiful crockery, cutlery, glassware, and table linen with the choice of colours to suit your table scape.
- ✿ Full cloakroom service.





## CANAPES

### SAMPLE MENU

Calamansi Cured Wild Salmon, Nori Cornet, Horseradish & Neal's Yard Crème Fraiche

London Cure Smoked Salmon, Dark Rye, Caper Leaves & Wasabi Crème Fraiche

Wild Rainbow Trout, Buckwheat Blini, Confit Clementine & Sour Yogurt

Cornish Salt Cod Beignet, Sea Fennel Aioli & Pimentón De La Vera

Douglas Fir Vodka Cured Trout, Golden Linseeds, Finger Lime & Smoked Trout Caviar

Rye & Buckwheat Pillow, Baked Potato Custard & Exmoor Caviar

Smoked Bottarga, Puffed Barley, Marcona Almond Romesco & Granny Smith Apple

Fresh Water Crayfish, Feuille De Bric, Marinda Tomato Xo & Creole Emulsion

Rye Bay Bass, Sepia Crisp, Winter Truffle, Black Garlic & Maple Miso

Red Snapper Ceviche, Puffed Tapioca, Black Wiltshire Truffle & Sansho Pepper (Gf)

Seared Hamachi Kingfish, Kohlrabi Verjus, Puffed Vermicelli & Umeboshi Cherry

Scottish Langoustine & Smoked Chilli Butter, Soft Shell Taco, Sea Buckthorn & Ocean Herbs

## SAMPLE MENU

Korean Glazed Chicken Bao, Douglas Fir & Wildflower Honey Miso

Gloucestershire Old Spot Pork, Caramelised Apple & Crackling

Calabrian Nduja & Fior De Late Croquette, Lardo Di Colonata & Peperonata

Ossobuco & Smoked Bone Marrow Arancini, Parmigiano Reggiano & Gremolata

Smoked Balmoral Chicken Croustillant, Meyer Lemon & Brown Butter Hollandaise

Salt Marsh Lamb Fillet Anticuchos, Cucumber Yogurt & Blackened Aubergine

Herdwick Lamb Wellington, Wild Rosemary Pangrattata & Mint Salsa

Smoked Duck Margret & Salt Baked Pineapple Taco, Chipotle Aioli & Coriander

Jamon Iberico Bellota, Sage Pomme Anna, Whipped Lardo & Salsa Negra

## CANAPES



# CANAPES

## SAMPLE MENU

Foraged Rutland Cep Parfait & Roast Buckwheat Tart (V)

Aged Parmesan Croissant & Cep Mille Feuille (V)

Ricotta Salata Croustillant, Delica Pumpkin Parfait & Adriatico Amaretto (V)

Pine Smoked Dragon Carrot, Fennel, Red Pepper Dulse & Tapioca (VN)

Szechuan Glazed Aubergine, Avocado & Cashew Mole, Caoco Togarashi & Wonton (VN)

Glazed Shiitake Bao, Kimchi, Peanut Rayu & Gochujang Mayo (V)

## SAMPLE MENU

Fermented Carrot Tartare, Smoked Almond, Chervil & Lovage Yogurt (VN)

Snow Pea & Parmesan Sable, Black Sesame Dukkha & Meyer Lemon Ricotta (V)

Pommes Du Dauphine Ravioli, Truffled Ceps & Vacherin Mont D'or (V)

Neals Yard Tunworth Tartlet, Iberico Tomato & Onion Seed Caramel, Compressed Red Grape (V)

Périgord Truffle Shell, Kidderton Ash Goats' Cheese & Jerusalem Artichoke (V) (M)

Umbrian White Truffle & Manchego Toasted Brioche, Pico Di Gallo (V)

(v) –Vegetarian

(vn) -Vegan



## SWEET CANAPES

### SAMPLE MENU

Basil leaf cheesecake, Apricot and sea buckthorn compote, pistachio cremeux

Grapefruit & orange pavlova, vanilla diplomat

Dark chocolate Tonka tiramisu, pecan praline

Kiwi and Kafir Pate a fruits, Marshmallow roulade

Glazed apple millefeuille

Spiced carrot cake compote

Coconut & lime pearls (ve)

Lemon verbena & Alison flower baba

Glazed cherry mousse, beetroot infused balsamic

Sweet sesame & yuzu bao, dark chocolate & ginger

Blood orange & ricotta cheesecake

Wildflower honey & Lavandula Madeleine

Fraise de bois Macaron, toasted coconut, clotted cream

Parisian espresso tartiflette

Wine cork: White chocolate, mulled wine & vanilla cream

Mandarin Jasmine tea & bergamot shortbread

Choux St Honour, vanilla mousseline

Salted peanut crunch, preserved blackberry

## ITALIAN GRAZING STATION

Ingredient driven Italian themed grazing station boasting rustic simplicity of protected Italian produce transformed by chefs creating authentically inspired pasta. Concrete columns upholding a white clothed 18ft interactive food station with trailing grape and olive vines, wheels of Pecorino sardo & Parmigiano Reggiano served by chefs.

Burrata di buffalo, datterini tomatoes, summer savoury & torn basil (v)

Cantaloupe melon, prosciutto crudo, macerated black figs, flowering oregano

Tiger plumb & Sicilian heritage tomatoes, white balsamic, basil & black pepper (ve)

Prosciutto Toscano, Salame finocchiona, Capocollo, Organic semi cured Bresaola with Mostarda di Voghera

Castle franco, radicchio & blood orange, pickled Borenttane shallots (ve)

Half wheels of Pecorino Sardo & Parmigiana Reggiano carved to order with a selection of Italian cheeses.

Smoked scamorza, fontina, Toma Piemontese, taleggio, caciocavallo

Homemade rosemary & pink peppercorn focaccia (ve)

Belle di Cerignola olives, Grissini, Cardinale extra virgin olive oil, 25 Year 'Extra Vecchio' balsamic grande riserva

## FOOD STATIONS



SAMPLE MENU

**SEA**

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**Beetroot Cured River Test Trout**

Heritage Beetroot, Horseradish, Neals Yard Crème Fraiche & Dill

**Yellowfin Tuna Tataki**

Cucumber Relish, Whipped Avocado & Shimeji Mushrooms

**Dressed Cromer Crab**

Clementine, Mustard Kohlrabi, Bronze Fennel & Crab Tuille

**Hand Dived Orkney Scallop**

Jerusalem Artichoke, Smoked Skrei Cod & Parmigiano Reggiano

**Tea Smoked Cod Loin**

Red Pepper Dulce, Tempura Cockles & Split Dill Ravigote Served With Exmoor Caviar  
Butter & Fonio Brioche

**Brown Butter Poached Scottish Lobster**

Spelt Jollof Risotto, Red Pepper Jam, Fried Oyster Leaves & Lobster Jus

FIRST COURSE

SAMPLE MENU

**Hand Dived Orkney Scallop**

Jerusalem Artichoke, Smoked Skrei Cod & Parmigiano Reggiano

**Tea Smoked Cod Loin**

Red Pepper Dulce, Tempura Cockles & Split Dill Ravigote Served With Exmoor Caviar  
Butter & Fonio Brioche

**Brown Butter Poached Scottish Lobster**

Spelt Jollof Risotto, Red Pepper Jam, Fried Oyster Leaves & Lobster Jus

**LAND**

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**Seared Iberico Pork Fillet**

Nduja & Fennel Pollen Tortellini, Ajo Blanco & White Asparagus

**Rhug Estate Venison Loin**

Kidderton Ash Goats' Cheese, Treviso & Preserved Amarena Cherry



## FIRST COURSE

### SAMPLE MENU

#### **PLANT**

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##### **Jerusalem Artichoke**

Kidderton Ash Goats' Cheese, Roast Hazelnut & Périgord Truffle (V) Or (Vn Option)

##### **Confit Delica Pumpkin & Ricotta Salata Tortellini**

Roast Chestnuts & Beurre Noisette Velouté (V) Or (Vn Option)

##### **Wild Rutland Cep Parfait**

Parmigiano Reggiano, Foraged Mushrooms & Charred Sourdough (V)

##### **Truffled Celeriac Carpaccio**

Berkswell, Cackle Bean Yolk & Suffolk Red Grape (V) Or (Vn Option)

##### **Smoked Oat Crème Fraiche**

Heritage Beetroot, Roast Hazelnut & Chervil (Vn)

##### **Gnudi, Bulls Heart Tomato Ragù**

Wild Aragula & Pecorino (V)

##### **Winter Chanterelle & Douglas Fir Lasagne**

Marsh Samphire & Cep Bordelaise (V)



## MAIN COURSE

### SAMPLE MENU

#### LAND

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##### Roast Balmoral Chicken

Confit Thigh Croquer, Smoked Leek, Parmesan Gnocchi & Wild Chervil

##### Herefordshire Beef Fillet

Foraged wild mushrooms, ratte potato & cep reduction

##### Dexter Beef Fillet Wellington

Glazed ox cheek, nantes carrot & bordelaise

##### Herdwick Lamb Loin

Charred Hen Of The Woods, Braised Lamb Shoulder & Baked Potato Custard

##### Rhug Estate Venison

Haunch Paceri, Foraged Greens & Douglas Fir

##### Roast Duck Margret

Confit Red Cabbage, Pomme Anna Duchess & Perigux Jus

##### Salt Marsh Welsh Lamb

Winter Chanterelle & Douglas Fir Lasagne, Marsh Samphire & Reduction

# MAIN COURSE

## SEA

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### Isle Of Shetland Halibut

Coco De Paimpol Cassoulet, Oyster Leaves & Brown Butter Vermouth

### Seared Wild Halibut

Delicata Fondant, Crab Custard & Clam Jus

### Rye Bay Sea Bass

Bouillabaisse, Jerusalem Artichoke, Burnt Leek & Sea Fennel

### Meagre Stone Bass

Devonshire Crab Tortellini, Purple Sprouting Broccoli & Smoked Bisque

### Cornish Lemon Sole Grenobloise

Desiree Gnocchi, Caramelized Endive & Parsley Velouté



## PLANT

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### Confit Delica Pumpkin

Lalaterria Ricotta, Coco De Paimpol & Cep Reduction (V)

### Jerusalem Artichoke

Shropshire Blue, Cavolo Nero, Beurre Noisette & Pearl Barley (V)

### Malt Glazed Baby Cauliflower

Confit Hispi Cabbage, Muscat Grape, White Miso & Green Apple (Vn)

### Roast King Edward Potato Foam

Wild Mushroom Ragu, Seaweed Caviar & Dashi Velouté (Vn)

### Smoked Tofu & Cep Fritter

Cavolo Nero, Caponata & Winter Chanterelles (Vn)

### Baby Leek & Butter Squash Pithivier

Slow Cooked Chard & Roscoff Onion (Vn)

### Hen Of The Woods & Winter Nettle Risotto

Ricotta Salata & Slow Roast Marinda Tomato (Vn)

## MAIN COURSE

### SAMPLE MENU

## DESSERT

### SAMPLE MENU

### Caramelised Bramley Apple & Calvados

Demerara Croustillant, Maple Leaves & Buckwheat Ice Cream

### Fiddle Leaf Fig & Hibiscus Halo

Fig Leaf Oil & Rose Pepper Sponge, Fermented Yogurt & Hibiscus Compote

### Framboise & Sacher Chocolate Opera

Wiltshire Truffle Ganache, Raspberry Jus & Fior De Latte Ice Cream

### Musquee De Province Pumpkin

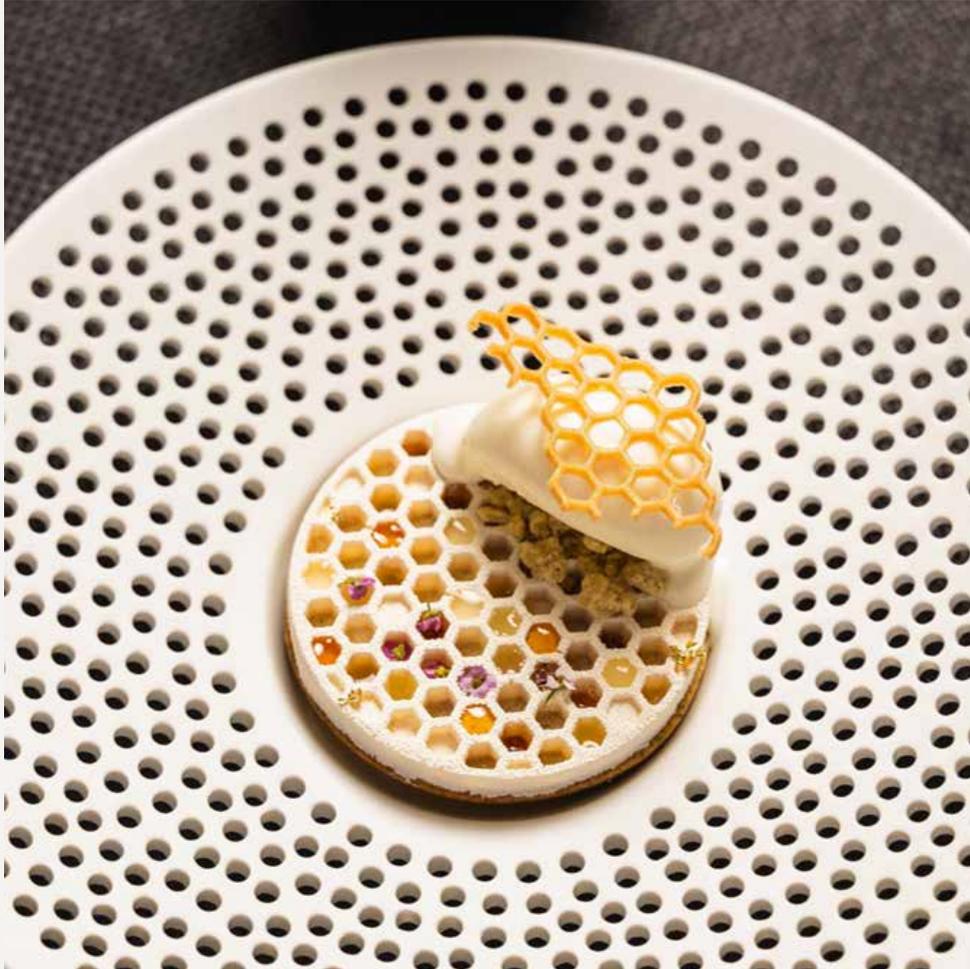
Clementine Brulee, Gingerbread & Sweet Basil

### Tarte Aux Citron & Lovage Crème Légerè

Douglas Fir & Green Tea Sponge, Citron Caramel & Cardamom Ice Cream

### Dulce Chocolate Fondant

Gianduja Praline Parfait & Chardonnay Caramelised Salsify



DESSERT  
SAMPLE MENU

Salted Peanut Praline

Two Field's Olive Oil & Szechuan Sponge, Late Blue's & Ruby Chocolate (VN)

Dark Chocolate & Malt Parfait Mille Feuille

Beeble Whiskey Mead Baba, Coffee Cremeux & Balsamic Morello Cherry Jus

Marron Glace & Salt Marsh Ewes Yogurt Dulce

Membrillo, Citric Sorbet & Sea Rosemary Veil Served With Buckthorn Berry Caramel

Apple & Poire Anna

Pedro Ximenez Set Custard Tart, Ceylon Spiced Anglaise

Poire Saint Honour

Port & Vanilla Confit Pear, Dark Chocolate & Winter Berries

Banana Bread & Dulce De Leche Pudding

Noisette & Madagascan Vanilla Anglaise



# COCKTAILS

## SAMPLE MENU

### **Rhubarb Sour**

Johnnie Walker Gold Whisky, rhubarb Infusion, lemon juice, grapefruit bitters & egg white

### **Heritage Julep**

Amaro Montenegro with pear brandy, Calvados and fresh mint muddled over ice

### **Pink Lady**

Gin with apple brandy, fresh lemon Juice, house grenadine and egg white

### **Espresso Martini**

Cold Brew, vodka, Simple Syrup, coffee beans, coffee liqueur

### **New Fashioned**

Crown royal reserve, amaretto, bitters, Simple syrup, orange

### **Negroni D'or**

Gin, Vermouth, amaretto, Grand Classico bitters

## SAMPLE MENU

### **Orchard Tea Spritz**

Gin with elderflower liqueur, Earl Grey, chamomile infusion & Champagne

### **Spicy Margarita**

Blanco Tequila, orange liqueur, lime juice, chili

### **Pisco Sour**

Pisco, egg white, ice, lime juice, Angostura bitters

### **Lychee Martini**

Olmecca Altos Reposado Tequila, grapefruit, dash of soda

### **Gimlet**

London dry gin, lime syrup, edible flower

### **Paloma**

English breakfast tea, vodka, honey, lemon

SPARKLING & CHAMPAGNE  
SAMPLE MENU

**SPARKLING WINE**

Prosecco Extra Dry, Portenova

Masia Salat Organic Cava, Brut

Blanquette de Limoux Brut 'Cuvee Ma Maison' Domaine  
Rosier, Methode Traditionelle

Bluebell Vineyards 'Seyval Blanc' Brut, Sussex, England

Masia Salat Organic Rose Cava, Brut

Bluebell Vineyards Hindleap Rose, Sussex, England

Lenoble 'Vauban Freres' Special Cuvee, Brut

Lenoble Intense 'Mag Series' Extra Brut

Ayala Brut Majeur

Louis Roederer Brut Premier

Taittinger Brut Reserve

Pommery Brut Royal

Pol Roger White Foil

Moet et Chandon Brut Imperial

Laurent-Perrier La Cuvee Brut

Veuve Clicquot Yellow label

**PREMIUM LOCAL SPARKLING**

Gusbourne Brut Reserve 2018

Gusbourne Rose

Gusbourne Blanc de Blancs 2017



SAMPLE MENU

WINE

**WHITE**

Grenache Blanc, La Loupe, d'Oc, Languedoc, France

Sauvignon Blanc, la Petite l'Abbaye, Val de Loire, Loire Valley, France

Pinot Grigio 'Organic' Boira, Veneto, Italy

Muscadet AC "La Pecherie", Loire Valley, France

Picpoul de Pinet, Domaine A. Morin Languedoc, France, Languedoc, France

Reserve Sauvignon Blanc 'Black Label' Wairau River Family Vineyards Marlborough, New Zealand

Gavi di Gavi 'Ca da Bosio' Single Vineyard, Piedmont, Italy

Riesling Trocken, Pfalz, Germany, Pfalz, Germany

Albarino, Rias Baixas, Galicia, Spain

Sancerre 'Mercy-Dieu', Loire Valley, France

Chablis 1er Cru 'les Fourneaux', Burgundy, France

SAMPLE MENU

**RED**

Grenache Noir, La Loupe, d'Oc, Languedoc, France

Primitivo 'Doppio Passo' Salento, Puglia, Italy

Pinot Noir, Sensas, d'Oc, Languedoc, France

Malbec, Altosur Mendoza, Argentina

Nerello Mascalese 'Logistilla' Organic, Sicily, Italy

Pinot Noir 'Long Barn', California, USA

Valpolicella Classico, Veneto, Italy

Taron Rioja, Spain Reserva, Rioja, Spain

Fleurie 'Cote de Poncie, Beaujolais, France

Chateau Louvie, St Emilion Grand Cru, Saint-Émilion, Bordeaux, France Barolo DOCG

'Paesi Tuoi', Piedmont, Italy

Chianti Classico Riserva, Tuscany, Italy



## FLORISTRY



Trusted by couples for over thirty years, Veevers Carter designs beautiful florals and delivers exceptional, imaginative thoughtful styled wedding flowers. They enjoy taking time to get to know you before carefully crafting a considered creative concept just for you. Preparation is key in designing magical ideas with practical project management, technical precision and extensive onsite experience to ensure they always exceed all your expectations.

WEDDING PARTY FLOWERS  
BRIDAL BOUQUET



The bride can enjoy a natural, elegant and completely bespoke bouquet with a sumptuous array of blooms in the colour palette of her choice, to perfectly suit the shape and style of the bridal gown.

The Garnet Experience includes one bridal bouquet.

WEDDING PARTY FLOWERS  
BRIDESMAID BOUQUETS



The bridesmaids can each hold a smaller version of the bridal bouquet full of a wonderful mix of flowers and seasonal foliage, tied with a satin ribbon to perfectly compliment the bridal flowers.

The Garnet Experience includes four bridesmaids bouquets.

WEDDING PARTY FLOWERS

## BUTTONHOLES



The perfect finishing touch for the groom, a bespoke flower buttonhole handcrafted from a gorgeous seasonal bloom and sprig of seasonal greenery to compliment the bridal bouquet and chosen colour pallet.

The Garnet Experience includes six button holes.

CEREMONY FLOWERS

## URN ARRANGEMENTS



Framing the ceremony or at the end of the aisle could be stunning floral and foliage arrangements created in urns, adding a beautiful statement feature to the ceremony.

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

## CEREMONY FLOWERS

### MANTELPIECE ARRANGEMENTS



Placed on the mantelpiece could be a selection of mixed height bud vases and romantic tea lights to add a subtle dressing to another area of the room, continuing the theme of the wedding.

The Garnet Experience includes one mantelpiece dressing.

## RECEPTION FLOWERS

### POSEUR TABLES



The poseur tables can be dressed with glass bud vases filled with knots of small seasonal flowers in your colour shades and tones, with an abundance of seasonal herbs. Placed alongside a cluster of tea lights.

The Garnet Experience includes three poser table arrangements and tea light clusters.

RECEPTION FLOWERS  
ROUND TABLES



In the centre of the round tables can be a generous low stemmed bowl filled with seasonal flowers and foliage, with lots of candles and tea lights placed around the stem to create interest and a divine display.

The Garnet Experience includes round table centre arrangements (if you would like a long top table please contact us).

OR

RECEPTION FLOWERS  
LONG TABLES



The tables can be adorned with an abundance of beautiful hand blown glass bud vases at mixed heights, filled with gorgeous flowers and trailing greenery. Mixed through the bud vases could be elegant glass tea lights and taper candles in your chosen colour to add a romantic warm glow to the tables.

The Garnet Experience includes bud vases for tables.



## CAKE

THE  
abigail bloom  
CAKE COMPANY

Since 2010, The Abigail Bloom Cake Company have been creating signature pieces for some of UK's royalty, the most renowned personalities and exclusive venues. Abigail and her team are incredibly passionate about creating breath-taking and mouth-watering cakes, thrilling the most distinguished couples and guests in the process. Now our chosen supplier for The Garnet Experience each master piece offers that 'wow' moment with elegant and timeless detailing, exquisite sugar flowers and sponges fit for connoisseurs.

- ✿ Virtual consultation on cake design (face to face additional cost- contact Abigail Bloom).
- ✿ Six tasting samples.
- ✿ Five tier wedding cake either buttercream or fondant icing.
- ✿ Delivery on the day.
- ✿ A cake stand to match your wedding design.

## 6 TIERS / 100 PORTIONS...

Before the wedding: Six samples of your choosing from our cake flavour page, to arrive on an agreed day via next day courier, a 45 minute telephone consultation and up to three bespoke sketches for you to choose from.

On the day: Up to six tiers in total, each 6" tall, 100 portions (served by three real tiers), up to 40 hours decoration time, (one large sugar flower will take one hour) and up to two flavours of sponge. However please note this is flexible, if you wish for more real cake, we can reduce your decorating time or reduce the number of tiers or we can reduce the number of cake portions to increase the number of tiers and/or decorating time. This is about creating the cake of your dreams that fits for you and your day. The possibilities really are endless. If you wish to have more than the package allows and are happy to pay a supplement then this of course is no problem at all. We can even create a fully fake cake, with a wedge to cut so that you can have your cake portioned and boxed up in advance for your guests to take home.

[www.thebigaillbloomcakecompany.com](http://www.thebigaillbloomcakecompany.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 Garnet Scent experience includes:

- ☼ Fifteen Garnet 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

GARNET	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	£88,000	£93,000	£91,000	£95,000	£93,000

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 £500 inc VAT (2024) / £506 inc VAT (2025).

Additional evening-only guests will be charged £50.50 inc VAT (2024) / £52.00 inc VAT (2025) and additional children from aged 2-12 years will be charged £24.00 inc VAT (2024) / £24.50 (2025).

The Garnet 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 Garnet is available any day of the year, expect 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 AP&Co at a time that is convenient.



WADDESDON  
PRIVATE EVENTS

*Larnet*

WWW.WADDESDONENTERPRISES.CO.UK  
ENTERTAINING@WADDESDON.ORG.UK  
01296 653 241