

Willow

WEDDING

AT

THE DAIRY



WADDESDON
PRIVATE EVENTS





Photo: Gemma Randall

WILLOW WEDDING

INSPIRED BY THE ELEGANT WILLOW TREES OF THE DAIRY

THE WILLOW WEDDING EXPERIENCE AT THE DAIRY, WADDES DON, IS A CHARMING PACKAGE DESIGNED EXCLUSIVELY FOR COUPLES WHO WISH TO CELEBRATE THEIR LOVE MONDAY TO THURSDAY (OR ANY DAY OF THE WEEK IN LOW SEASON). INSPIRED BY THE GRACEFUL BEAUTY OF THE WEEPING WILLOW TREES THAT SURROUND OUR PICTURESQUE LAKESIDE VENUE, THIS OFFERING PROVIDES A MAGICAL SETTING FOR YOUR SPECIAL DAY. WITH STUNNING VIEWS, ELEGANT SPACES, AND THOUGHTFUL DETAILS, THE WILLOW WEDDING EXPERIENCE ENSURES A TRULY UNFORGETTABLE CELEBRATION IN THE HEART OF THE BUCKINGHAMSHIRE COUNTRYSIDE.





Photo: Gemma Randall

FOR 80 GUESTS

THE WILLOW VENUE EXPERIENCE

The Willow 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.
- ✿ Two oil lamp chandeliers (each with sixty-four oil lamps).
- ✿ Two open fireplaces in the West Hall.
- ✿ Dedicated venue manager on the day of the wedding.



ACCOMMODATION

DAIRY COTTAGE

Included within the Willow is the charming Dairy Cottage. The cottage sleeps up to 4 guests in two generous double bedrooms with two bathrooms. There is a spacious dining room, fully equipped kitchen and a generous living area.



THE FIVE ARROWS

Not included in the Willow, but sitting within a stone's throw of The Dairy is The Five Arrows, a boutique hotel with 16 bedrooms. Prices from £150 per room.



CATERING



Cavendish will ensure everything is flawless for your Willow 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 WILLOW DINING EXPERIENCE INCLUDES...

- ✿ A menu and wine tasting for two guests at Cavendish's tasting suite.
- ✿ A dedicated event manager and skillful catering team available throughout the whole day.
- ✿ A selection of light nibbles during the drinks reception.
- ✿ A glass of prosecco or Pimm's plus elderflower for each guest during drinks reception.
- ✿ A sensational three course wedding breakfast.
- ✿ Half a bottle of wine per person (including red and white options).
- ✿ A glass of prosecco per guest for the toast.
- ✿ Unlimited Still and Sparkling water.
- ✿ Tea and coffee following the wedding breakfast served with Cavendish chocolates.
- ✿ Late night bites.
- ✿ An evening bar, operating on an account basis or as a pay-bar.
- ✿ Table styling and furniture with beautiful crockery, cutlery, glassware, and table linens.



SAMPLE MENU

RECEPTION LIGHT BITES

Freshly baked paprika cheese straws / English truffle crisps / Fire roast & honey nuts

SAMPLE MENU

STARTERS

Shawarma spiced Cotswold chicken, zesty yoghurt & crispy onions

Cured Loch Lander salmon, crab aioli, wasabi rocket

Burrata, asparagus, olive, piccolo dattero, toasted foccaccia

Crispy sesame prawn, pickled rainbow slaw, chilli jam, coriander oil

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

Confit duck croquette, pickled carrot & cucumber, satay sauce

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

Salt baked beetroot, whipped goats' cheese, hazelnut, orange & honey

Truffle, asparagus & parmesan tart, warm heirloom tomato and shallot salad

Tempura cauliflower with wild garlic, white bean houmous, hazelnut pesto (vg)

Nutbourne tomato ceviche, avocado, pickled melon, sichuan crunch (vg)





SAMPLE MENU

MAIN COURSES

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

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

Roasted stone bass, brown shrimp, butterbean cream, roast brassicas

Tarragon butter free range chicken, with late summer pea, mint, green bean, courgette, feta, toasted seeds with orchid view potatoes, lemon & rocket

Blythburgh crispy pork belly with pomme anna, buttered greens & sweet apple jus

Teriyaki salmon on crispy sushi rice cake with flash fried pak choi and baby corn

Feather blade of English beef with rich Bourguignon sauce, horseradish mash, buttered hispi cabbage, honey roasted carrots

Truffle butter guinea fowl breast with fondant potato, pea puree, summer beans and port wine jus

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

Butternut & mushroom thyme pithivier, crushed beans, parsley beurre blanc (v)

Smoked Vorticci, cauliflower, parsley, old Winchester cheese, walnut pesto (v)

SAMPLE MENU

DESSERTS

Mandarin posset, lemon verbena , pistachio meringue

Lemon treacle tart, English raspberry, estate dairy clotted cream

Fig leaf pannacotta, fregola grapes, black pepper meringues

Paris-Brest, Valrhona chocolate, raspberry, toasted macadamia

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

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

White chocolate parfait, blackberries, meringue, toasted macadamia

Salted caramel & chocolate marquise, banana ice cream





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 Willow wedding. The Willow 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.
- ✿ Up to 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

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

JANUARY TO MARCH

All year round flowers as well as...

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

APRIL TO JUNE

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

All year round flowers as well as...

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

OCTOBER TO DECEMBER

All year round flowers as well as...

Rosehips / Berries / Amaryllis / Autumnal foliage





CAKE



Rachel Clare
CAKE DESIGN

Rachel Clare Cake Design offer luxury, bespoke wedding cakes as part of our exclusive package. Based in Buckinghamshire, Rachel specialises in modern, elegant designs with a focus on handcrafted sugar flowers. Each cake is made to order, combining clean design, precise detail, and delicious flavours.

- ✿ A taster box is included with your booking and sent to you by next-day courier or Royal Mail, so you can sample the flavours at home in your own time before your consultation.
- ✿ Rachel offers a Zoom consultation to finalise your design and discuss any upgrades; if you need more portions or would like additional tiers, they will guide you through the options and costs.
- ✿ Delivery is arranged directly with The Dairy, so once your design is chosen, you can simply relax knowing your cake will arrive and be set up on time.

YOUR WEDDING CAKE; PERSONALISED JUST FOR YOU

As part of your package, you can choose from one of our three signature cake styles, each crafted as a luxury 3-tier wedding cake serving approximately 90 guests. All designs can be tailored to your chosen colour palette, ensuring your cake perfectly complements your wedding theme.

CAKE STYLES TO CHOOSE FROM



ANNIE

Annie: A couture iced design with edible fabric ruffles and handcrafted sugar flowers.



OLIVIA

Olivia: Belgian ganache chocolate in a marbled or single colour finish, dressed with fresh flowers to match your wedding blooms.



TAMARA

Tamara: A timeless all-white cake with delicate sugar flower decoration.

FLAVOURS

You can mix and match flavours across tiers, choosing from our signature sponge options:



Victoria Sponge with Raspberry Conserve



Luscious Lemon Drizzle



Milk Chocolate Delight



Chocolate & Salted Caramel



Carrot with Vanilla Buttercream



Biscuit Biscoff



PRODUCTION

CLASS ACT

LIGHTING, SOUND & TECHNICAL PRODUCTION

For over twenty eight years Class Act has been supplying sound, lighting and production for all manner of events throughout the UK and Europe. Your wedding is special to Class Act and they aim to make sure every event is something they would be proud to call their own. The Willow experience includes:

- ✿ PA system (2 stacks)
- ✿ Wireless microphone on a straight stand
- ✿ Media cable with 3.5mm, USB-C Samsung and USB-C iPhone connectors inside for the ceremony and dining
- ✿ 12 up-lighters



DJ

DJ IAIN ROBINSON
(MUSICAL CONNECTIONS)

Iain is an established DJ with a diverse taste in music and his love, passion and his knowledge of music keeps him driven to go the extra mile to make sure your party goes just as you imagined - Your day, your way.

Musical Connections carries an extensive library of music. From present day commercial tracks and hits through all the ages, including Funk, Soul and Disco, 40's, 50's & 60's, 80's, 90's & 20's, RNB and Hip-Hop, Club Classics, Dance Anthems and House, UK Garage, Reggae and Pop and much more. Included:

- ✿ Lights
- ✿ Equipment
- ✿ DJ Iain Robinson
- ✿ Meeting with Iain to discuss playlists including wedding breakfast and ceremony music

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.

Additional guests will be charged at: £160.20 inc VAT. Additional evening-only guests will be charged £24 inc VAT and additional children from ages 2-12 years will be charged £48 inc VAT. Contractor meals will be charged £29.68 inc VAT per person.

The Willow wedding caters to 80 guests. We are unable to reduce the price for any children included within this number.

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 Cavendish at a time that is convenient. You will be offered midweek dates at their tasting room in Long Crendon.

PRICING

The Willow Wedding package is available Monday to Thursday or any day of the week in low season (January, February, March, November). £33,000.00

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PRIVATE EVENTS

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