



THE WALLED GARDEN

Parties & Events

ABOUT US

Nestled in the serene eighteenth-century Walled Garden at West Wycombe Estate, The Walled Garden is a charming and versatile venue for your private celebrations. Whether you're hosting a birthday, anniversary, or a special gathering, our recently restored space offers the perfect backdrop for your event.

Tailor the details to suit your style, from decorations and catering to entertainment and scheduling. Whether you're envisioning a relaxed, rustic vibe or something more refined, the flexibility is yours to create an event that truly reflects your vision.

Surrounded by beautiful landscapes, The Walled Garden is the ideal choice for those looking for a peaceful, nature-inspired setting for their next unforgettable celebration.





THE WALLED GARDEN

Catering Packages



OPTION ONE Food Trucks

Choose from our incredible food truck suppliers for your event, serving a range of cuisines

Venue Hire

Under 50 guests – £1,500

50-100 guests – £2,000

100-200 guests – £2,500

Over 200 guests – POA

Plus

Food starting from £15 per person

**all prices quoted do not include VAT





TACO MENU

12-Hour Braised Ox Cheek, Green Chilli & Sweet corn Salsa, Pickled Shallots, Cos Lettuce, Lime

Apple Smoked Pulled pork, Zesty Cabbage, Jalapeno, Coriander, Dirty Mayo

Cajun Chicken Taco, Shredded Cabbage, Pico de Gallo, Sour Cream, Spring Onions

Venison Cheeseburger Taco, Shredded Lettuce, Pickled Shallots, Tomatoes, Nacho Cheese sauce

Buttermilk Fried Squid, Asian Slaw, Guacamole, Lemon, Coriander

Spiced Cauliflower, Shredded Cabbage, Pico de Gallo, Spring Onions, Chipotle Mayo (vegan)



STONE BAKED PIZZA MENU

Our Classic Pizzas

Margherita - Pomodoro, basil, parmesan & mozzarella (v)

Mr Meaty - Pomodoro, parmesan, basil, mozzarella, pepperoni, Dorset ham & Oxfordshire sausage

The Veggie - Pomodoro, parmesan, basil, mozzarella, roasted peppers, black olives, homemade pesto & wild rocket (v)

The Hot Hot - Pomodoro, parmesan, mozzarella, red onions, N'duja & fresh chillies finished with a drizzle of Hot Honey

Our Seasonal Pizzas

The Funghi - Pomodoro, parmesan, basil, mozzarella, sautéed mushrooms, black olives & Dorset ham

Puttanesca - Pomodoro, parmesan, mozzarella, anchovies, capers and olives, basil & chilli oil

El Caprino - Pomodoro, mozzarella, goats cheese, caramelised onion, courgette, wild rocket & pesto (v)

Hawaiian - Pomodoro, mozzarella, parmesan, Dorset shaved ham, caramelised pineapple, basil & olive oil

The Squash One - Butternut squash puree, sage, parmesan, mozzarella & gorgonzola

Piri Piri - Pomodoro, basil, parmesan, mozzarella, Piri Piri marinated chicken, heritage tomatoes finished with wild rocket & Hot Honey

Taleggio - Pomodoro, mozzarella, taleggio cheese, sausage, roasted peppers & basil

Fiorentina - Parmesan, mozzarella, mascarpone & garlic, sautéed mushrooms & spinach

The Wild Shroom - Pomodoro, mozzarella, semi-dried tomatoes, sautéed wild mushrooms, basil & olive oil (v)

The Bolognese One - Homemade local venison bolognese, mozzarella, courgette & basil

Aubergine Parm - Pomodoro, basil, parmesan, mozzarella & grilled aubergine



Optional Extras

Breads to share

Garlic Bread, Napoli style base with a homemade confit garlic butter, fresh rosemary, mozzarella & olive oil

Cheesy Garlic Bread, Napoli style base with a homemade confit garlic butter, fresh rosemary & olive oil

Salads

Coleslaw - white & red cabbage, carrot, sultanas, herby mayonnaise

Caesar salad - crispy cos, parmesan shavings, crispy croutons, anchovies & homemade caesar dressing

Asian bean salad - & sesame dressing mangetout, sugar snap peas & fine beans with a soy

Heritage tomato salad - heirloom tomatoes, red onion, basil & Balsamic oil drizzle

Jersey royal potato salad - New potatoes, fresh herbs & mayonnaise

Puddings

Tower of brownies

Mini meringues with whipped cream & fresh fruit

Mixed summer berries & fresh cream

Chocolate and espresso pots

Lemon posset pots

Waffles

Fresh waffles made to order & topped with a selection of sauces and toppings

Chocolate sauce - White chocolate sauce - Biscoff sauce - Maple syrup - Caramel sauce - Ice cream - Oreo crumble Flake - Biscoff crumble - Strawberries - Banana - Whipped Cream





GOURMET BURGER MENU

Aged Beef

Cheese Please
American Cheeseburger with Lettuce,
Balsamic caramelized onion and burger
sauce.

The Naughty One
American Cheeseburger with Lettuce,
Balsamic caramelized onion, candied
Bacon and burger sauce.

Option to upgrade to a double or triple
pattie.

Fries

Fries

Fries with secret F&F spice seasoning

Loaded Fries with Korean BBQ
sauce, onion, sesame, and Sriracha
mayo

Super Loaded Fried with candied
Bacon

Vegan

Vegan Cheese Please (ve)
Vegan Cheeseburger with Lettuce,
Balsamic Caramelized Onion and
burger sauce

Kids

Kids Burger
Cheeseburger



GREEK MENU

We can offer you two different options:

Box

This is our Authentic Greek wrap. It consists of homemade tzatziki sauce, lettuce, tomatoes, onions and choice of either meat or vegetarian or vegan option, all wrapped in a grilled, fluffy, Greek flatbread. Served with side of crispy, skin on fries

Platter

This is an individual, open portion, with grilled pitta, fresh cut salad, homemade tzatziki sauce, skin on fries and choice of meat or vegetarian or vegan option.



Filling options:

- Chicken gyros (Halal option available on request)
- Chicken souvlaki (Halal option available on request)
- Pork gyros
- Grilled vegetables (v)
- Grilled Halloumi (v)
- Meatless, 100% Plant Based Gyros (vg)

We recommend the choice of One meat option, One vegan and One vegetarian

INDIAN MENU

Paneer Tikka (v)
served on Naan or Masala Fries

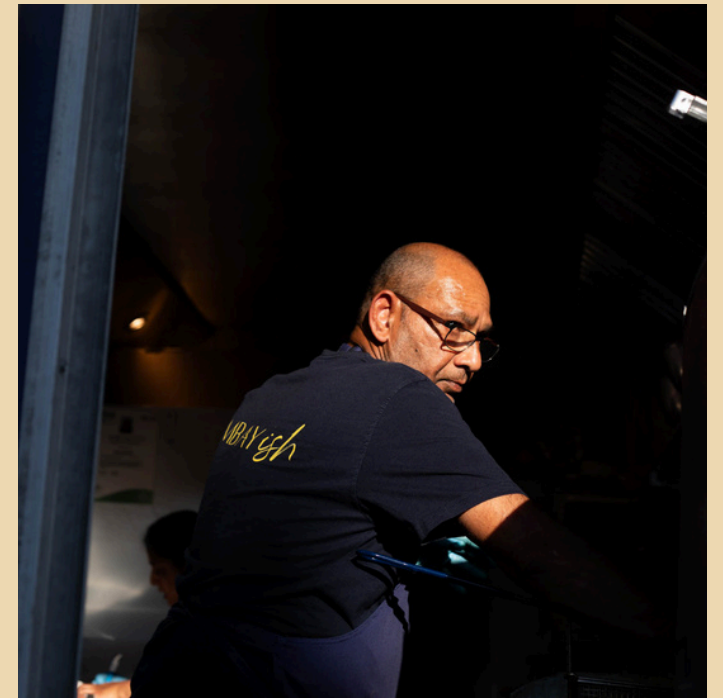
Chicken Tikka
served on Naan or Masala Fries

Lamb Kebab
served on Naan or Masala Fries

Vegetable Samosas (v)
served on Masala Fries

Each dish is served with our signature
sauce blend

vegan option available





SMOKEWOOD

Classic Wedding Package with Canapés - From £65pp
(Choose one starter, one main & one dessert) Minimum 50 people

Canapes (pick 3 for your Wedding)

Mac and Cheese Bon-Bons - Caramelized Onion Puree (v)

Celeriac & Pickled Beetroot Tart (v)

Whipped Vegan Feta - Confit Tomato – Sunflower Granola- Crostini (vegan)(gf)

Pumkin Seed Chicken Satay (gf)

Honey & Mustard Glazed Cumberland Sausages

Pulled Beef - Corn Taco – Avocado – Crispy Onions (gf)

Lemon & Black Pepper Crispy Cornish Squid – Wakame Seaweed Mayo

Pollock & Parsley Croquette – Romanesco (n)

Mushroom Tartare – Mushroom Shortbread -Miso Mayonnaise (v)

Miso Salmon Yakitori – Wasabi Mayonnaise (df)(gf)

Starters

Heritage Tomato & Burrata Salad (v)

Chicken Terrine

Beetroot Cured Salmon

Beef Salad (gf)(n)

Mains

HG Walter Aged British Sirloin

Supreme of Free-Range Chicken

Deconstructed Fish & Chips

Butternut Squash Risotto (v)

Desserts

Sticky Toffee Pudding (v)

Rhubarb Mess (gf)(v)

Raspberry & Pistachio Tart (n)(v)

Coconut Panna Cotta (v)(vegan)(gf)

Tropical Fruit Salad

We are able to cater for dietary requirements

SMOKEWOOD - CANAPES

SILVER CANAPE PACKAGE – from £14pp

Mac and Cheese Bon-Bons - Caramelized Onion Puree (v)

Celeriac & Pickled Beetroot Tart (v)

Whipped Vegan Feta - Confit Tomato – Sunflower Granola- Crostini (vegan)(gf)

Pumkin Seed Chicken Satay (gf)

Honey & Mustard Glazed Cumberland Sausages

Pulled Beef - Corn Taco – Avocado – Crispy Onions (gf)

Lemon & Black Pepper Crispy Cornish Squid – Wakame Seaweed Mayo

Pollock & Parsley Croquette – Romanesco (n)

Mushroom Tartare – Mushroom Shortbread -Miso Mayonnaise (v)

Miso salmon Yakitori – Wasabi Mayonnaise (df)(gf)

GOLD CANAPE PACKAGE – from £16pp

Beef Cheek Bon-Bons – Beer Mayo

Crispy Cornish Haddock Goujons – Lemon Tartare

Charred Leek – Whipped British Goats Cheese – Pistachio Crumb Lollipop (v)(gf)

Cornish Brown Crab Croustade – Pickled Cucumber – Shellfish Mayo

Roasted Jersey Royal Potatoes – Parmesan Custard – Crispy Bacon – Caviar (gf)

Vietnamese Vegetable Rice Rolls - Ponzu & Chilli Sambal (gf)(vegan)

Smoked Kedgeriee & Quail Scotch Egg – Tomato & Mustard Seed Salsa

Smoked Pulled Duck Spring Rolls – Blackberry & Hoisin BBQ Dip (df)

Beetroot cured salmon – Yuzu Mayonnaise – Puffed Rice (gf)

Seabream Taco – Burnt Apple – Lime Caviar

Lobster & Avocado Tart – Pink grapefruit – Dill

Charcoal Infused Aged Beef Tartare – Sable – Parmesan Custard – Pickled Radish





BOWLS

3 bowls - £18 per person

4 Bowls - £22 per person

5 Bowls - £25 per person

Minimum 30 people

Served Cold

Buffalo Mozzarella (v)

Middle Eastern Scottish Salmon (gf)

Smoked Chicken

Hay Baked Heritage Beets (vegan)

Lemon & Chilli Prawn Poke Bowl (gf)

British Cured Bresaola

Served Warm

Pulled Smoked Brisket

Free Range Chicken Pot Pie

Texan Pulled Pork

Slow Cooked Leg Lamb (gf)(df)

Goan Fish Curry (gf)(df)

Chickpea and Jack fruit Tagine (v)(vegan)

Desserts

Chocolate Mousse

Apple & Blackberry Crumble (gf)(n)

Thick English Custard

Toffee Cheesecake

Rhubarb Mess

SMOKEWOOD

GRAZING BOARDS

From £18 per person

Minimum 20 people

British Charcuterie

Selection of British Cheeses & Charcuterie Complemented with:

House Chutneys

Marinated Olives

Balsamic Pickled Onions

Sun Blush Tomatoes

Artisan Breads & Crackers

Grapes & Dried Fruit & Nuts

The Great British Pub Sharing Board

Sausage Roll Wellingtons

Black Pudding Scotch Egg - Brown Ale Mayo

Mowbray Pork Pie - Piccalilli

Beetroot Cured Scottish Salmon - Rye Sour Dough Bread – Horse

Radish Cream Cheese

Marmite Battered Fish Goujons - Lemon Tartare

Smokewood Seasoned Fries

Mezze Board

Lemon & Garlic Houmous

Baba Ganoush

Lamb Kofta

Tzatziki & Kalamata Olives

Stuffed Vine Leaves

Feta & Spinach Filo Parcels

Haloumi Fries - Tomato & Oregano Chutney

Warm Flat Breads

SMOKEWOOD - FOOD FROM THE FIRE MENU

Two Course - £55pp
Three Course - £75pp

Starters (Choose One Option)

Wood Fired Vine Ripened Cherry Tomatoes & Sour Dough Bread (v)
Charcuterie & Cheese
Mezze Platter (v)
Build Your Own Tacos (gf)
Garlic Mushroom Toast (v)(vv)

Sides (Choose 3 options)

Tossed Green Salad (v)(vv)
Pea, Cider & Mint Emulsion Dressing
Middle Eastern Roasted Maple Carrots (v)(vv)
Raisins – Coriander Yoghurt - Rocket
Crushed & Fried New Potatoes (v)(vg)(gf)(df)
Masala Seasoning – Curry Mayo
Smoked Seasoned Fries (v)(vg)(gf)(df)
Skillet Roasted Tender Stem Broccoli
Aged Parmesan & Balsamic
Mexican Corn Salad (gf)(df)(v)(vv)
Macerated Tomato - Onion - Mozzarella Salad - Basil (gf)(v)
Rocket, Chicory & Radicchio Leaf (gf)(df)(v)(vv)
Middle Eastern Dressing (gf)(df)(v)(vegan)
Quinoa – Edamame - Pea - Avocado - Spiced Salad (gf)(df)(v)(vv)
Asian Rice Salad (gf)(df)(n)(v)(vg)
Charred Hispi Cabbage Wedge
Ranch Dressing – Crispy Bacon – Candied Pecans (gf)(n)

Mains

(Choose 3 options of Meat/Fish & 1 Veg option)

Served on platters for the table or buffet style

Meat

Gochujang & Cola Marinated Bavette Steak
Charred and Lightly Smoked Argentinian Picanha with Chimichurri
Chinese BBQ Chicken Thighs
Whole Gai Yang Free Range Chicken Carved (serves 8 people)
Cider Brined Suffolk Pork Chops with Charred Apple Puree
Ko-Rican Suffolk Pork Collar Steaks
Piri-Piri Free Range Boneless Chicken Thighs
Charred Denver Steak with Pink Pepper Corn & Tarragon Butter
Cornish Lamb Chops with Salsa Verdi
Smoked Maple Glazed Ham Hock (serves 4 people)

Fish

Cedar Planked Hot Smoked Salmon with Horseradish & Preserved Lemon Crème
Indian Spiced Cornish Scallops served in the ½ Shell
Charred Line Caught Day Boat Mackerel - Zhoug
Lemon, Garlic & Dill Butter Skillet King Prawns
Plancha Roasted Octopus – Chorizo - Onions
Pot Roasted Cornish Mussels - Garlic & Parsley

PLEASE SEE NEXT PAGE

SMOKEWOOD - FOOD FROM THE FIRE MENU cont..

Mains (Choose 3 options of Meat/Fish & 1 Veg option)

Served on platters for the table or buffet style

Vegetarian

Charred Whole Cauliflower (v)(vv)(n)

Tahini Yoghurt – Molasses – Pomegranate – Pistachio (vv)(n)

Falafel Stuffed Butternut Squash (v)(vv)

Soya Glazed charred Aubergines (v)(vv)

Filled with Asian Vegetables - Tofu

Ratatouille (v)(vv)

Ember Charred Mediterranean Vegetables – Ciabatta – Rocket – Saffron Aioli

Charred Celeriac Steaks (v)

Café de Paris Sauce

Dessert Station

Mini Desserts served in Pots (Choose 2 options)

Mini Deconstructed Raspberry & Vanilla Cheesecake (v)

Chocolate and Mint Pot (gf)

Summer Eaton Mess (gf)(v)

Lemon Posset - Crème Fraiche – Mint (gf)(v)

Orange and Meringue Deconstructed Tart (v)

Gooseberry Fool (gf)(v)

Strawberry & Chocolate Mousse (gf)(v)

Key Lime Pie(v)

Fresh Berries - Crème de Framboise - Clotted Cream (gf)(v)

Baked Ricotta - Cherries - Vanilla Syrup (gf)(v)

Coconut Panna Cotta – Tropical Fruit Salad (gf)(df)(vv)



SMOKEWOOD - STREET FOOD DISHES



Street Food Dishes from £12 per person

BEEF

Slow Smoked Brisket
Smoked BBQ Argentinian Picanha (df)
Chargrilled Cola & Gochujang Marinated Bavette (df)(n)
Birria Burger
Cowboy Chilli Loaded Fries
Italian Job (n)

PORK

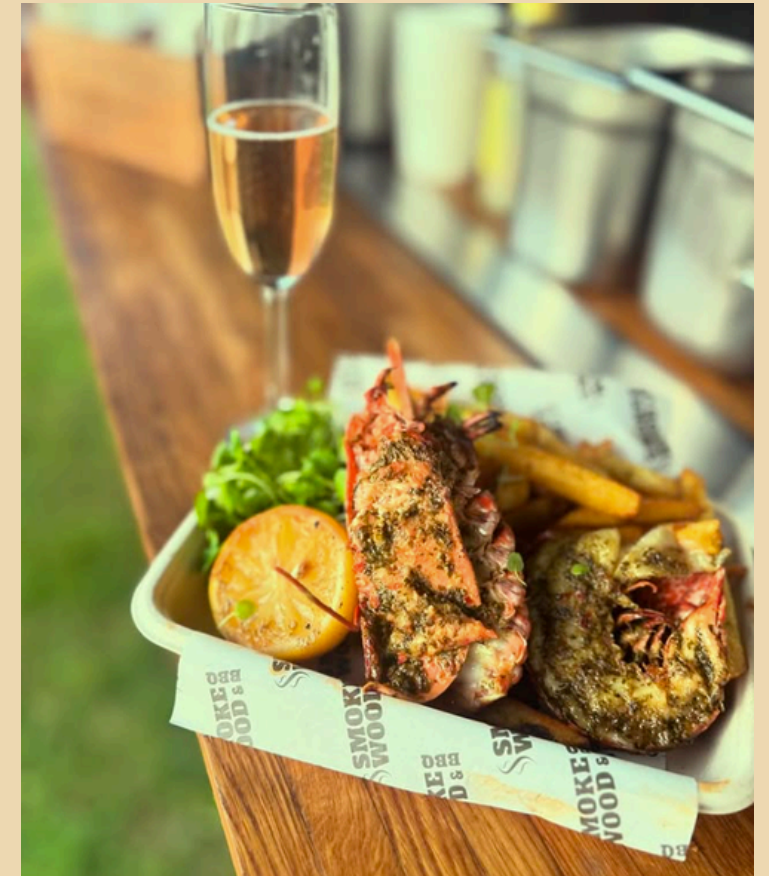
Texan Rubbed BBQ Pulled Pork Burger
Slow Cooked Vietnamese Pork Banh Mi

CHICKEN

Mexican Free-Range Chicken Asado Burger(df)
Crispy Korean Chicken Wings (gf)(df)
Iskender Chicken Bowl
Pit Cooked Pulled Chicken

FISH & SHELLFISH

Charred Cornish Seabream
King Prawn Po'boy
Half Grilled Cornish Lobster (available June-Aug)



VEGETARIAN / VEGAN

Middle Eastern Cauliflower (vegan) (n)
Elotes Asados (v)
Korean BBQ Jack Fruit

SIDES

Smokewood Seasoned Fries





OPTION TWO
Using our
approved caterer

Venue hire with our caterer. Canapés, 3 course menu, including all staff, equipment, cutlery, crockery, glassware, napkins chairs, tables, and parking starts at £85 per head + VAT.

We have a wine list with beers etc and can also organise cocktails.

MENU INSPIRATION

Canapés

Mac n Cheese Croquette, Black Truffle Emulsion

Beef Tartare, Ale Cracker, Cured Yolk

Wild mushroom & Nettle 'Tumble weeds'

Starters

Home Estate Venison Scotch Egg, Wild Nettle & Garlic Mayo

Wessex Downs Pigeon, Beetroot, Black Pudding Bon Bon, Watercress

Herritage Tomatoes, Burrata, Basil



Mains

Home Estate Venison Loin, Turnip, Watercress, English Truffle, Venison Jus

Rump of Berkshire Downs Lamb, Shoulder Bon Bon, Hassleback Parsnips, Kale Crisps, Lamb Broth

Charred Salmon, Purple Sprouting Broccoli, Anchovy Emulsion, Rape Seed Oil, Crispy Skin

Artichoke & Wild Mushroom Pithivier, Wilted Greens, Artichoke & Wild Mushroom Pithivier, Wilted Greens, Cep Custard

Corn Fed Chicken Supreme, Garlic, Stuffed Savoy Cabbage, Pomme Anna



Dessert

Sticky Toffee Pudding, Malt Cream, Salt Caramel

Dark Chocolate & Pistachio Sunday, Chocolate Sauce

Basket of Vanilla Doughnuts, Tub of Judes Salt Caramel Ice Cream, Chocolate Dipping Sauce for the table to share

Evening Food

Venison Burger, Toasted Brioche, Cheese, Pickle

Smoked Bacon Ciabatta Rolls

BraaiBroodjie - South African Flame Toasted Cheese Sandwich



*Please note that your menu will be bespoke to you. Please don't hesitate to get in touch to discuss your menu with us.



OPTION THREE Canapé Party

In house made canapé options:

Choose any 3 from £12pp

Choose any 6 from £18pp

Minimum 20 people

Hot canapés:

Pan-fried scallop, black pudding and pesto mayo

Honey mustard sausages

Thai chicken skewers with sweet chilli sauce (GF)

Lamb koftas with tzatziki (GFA)

Mushroom and stilton tarts (V)

Cream of leek soup cups (V/VeA/GF)

Cold Canapés:

Goat's cheese and red onion marmalade crostini (V/GFA)

Smoked salmon and lemon cream cheese on a toasted sourdough (GFA)

Smoked mackerel rillettes on crostini (GFA)

Mini tomato bruschettas (Ve/GFA)

Manchego, rocket, fig and balsamic glaze rolled in Parma ham (GF)

Tuna, cannellini bean and spring onion crostini GFa

Brie and cranberry tarts with crushed walnuts (V) N

Rare beef rolled with rocket and parmesan (GF)

Watermelon, marinated seared tuna and wasabi (GFA)

Pomodoro tomato, mozzarella, olive and basil skewers (V/GFA)

Blue cheese scone, beetroot mousse and chives (V)



V = Vegetarian, Ve = Vegan, VeA = Vegan Version Available
GF = Gluten Free, GFA = Gluten Free Version Available, N = Contains Nuts



CANAPÉ PARTY CONT.

Or select from our in house made bowl Options
3 bowls from £18pp
6 bowls from £32pp

Cold Bowls

Caprese bowl – fresh tomatoes, buffalo mozzarella, basil and olive oil (V)
Goat's cheese and tomato panzanella bowl (V/VeA)
Orzo salad bowl - with mint pesto, pea shoots and feta (V/VeA)

Hot Bowls

Chicken tagine and couscous
Sausage and creamy mashed potato with balsamic onions
Scallop, pea puree and crispy parma ham (GF)
Wild mushroom risotto with truffle oil and parmesan (V/GF)
Beef bourguignon with creamy mashed potato (GF)
Cream of leek soup cups with sourdough croutons (V/VeA/GFA)

Sweet Bowls

Chocolate brownie bowl – with pistachio mascarpone and raspberries (V) N
Amaretti tiramisu bowl (V) N
Biscoff cheesecake bowl (V)
Basil-marinated strawberries with meringue and lemon mascarpone (V/VeA)
Fruit salad with raspberry coulis (Ve)

V = Vegetarian, Ve = Vegan, VeA = Vegan Version Available
GF = Gluten Free, GFA = Gluten Free Version Available, N = Contains Nuts



OPTION FOUR

Exterior Caterer

Include one staff member from The Walled Garden, parking, access to loos etc, and cleaning beforehand. However, we would expect your caterer to clean afterwards.

We have a wine list with beers etc and can also organise cocktails.





THE WALLED GARDEN

Drinks



THE WALLED GARDEN

Wine List

RED

Organic Tempranillo Vega Tolosa La Mancha Spain - £27.50

Château Haut Garriga VDF Merlot - £29

Montepulciano Abruzzo Italy - £30

Chulo Burro De Andres Sisters Navarra Spain - £33

Pinot Noir Ronde de Nuit- Languedoc France - £36

WHITE

Organic Verdejo La Mancha Spain £27.50

Piquepoul Les Caves de Richemer Languedoc £30

Pinot Grigio Organic Abruzzo Italy £32

Bordeaux Sauvignon France £34

Vignerons D'Estézargues Côtes du Rhône £39

FIZZ

Prosecco Frizzante Spago Serena Veneto Italy - £30

Crémant de Die Languedoc France - £38

Grande Reserve Premier Cru Pierre Mignon Brut -
£55

Veuve Clicquot Brut NV - £110

ROSÉ

Rosé Bordeaux France £32

Selladore Provence Rosé £40



BAR LIST

BEER

Rebellion Draft Beer £6.80/Pint
Bottled Beer/Cider from £6

HOUSE WINE

£6.50/175ml, £9.10/250ml, £27/750ml
Red, White & Rosé

PROSECCO

£8/20cl, £35/75cl

SPIRITS & MIXER

£7/Single, £11/Double
Gin & Tonic
Vodka & Soda

SOFT DRINKS
from £3.90





THE WALLED GARDEN

Optional Extras



DISCOBUG

Literally a mobile disco on wheels, raise the roof and have some fun with the perfect stand alone stage – hydraulic lifting roof, state of the art sound system, mirror balls, Pioneer DJ gear. Plus options for adding your own touches!

SILVER PACKAGE

from £2000 + VAT

- Discobug Hire
- Delivery/set-up/collection
- Includes FBT PA/DJ Mixer, star cloth, mirror balls x 2, uplighters, swing beam lights x 2 and laser
- DJ & music consultancy

GOLD PACKAGE

from £2500 + VAT

- Discobug Hire
- Delivery/set-up/collection
- Includes FBT PA/DJ Mixer, star cloth, mirror balls x 2, uplighters, swing beam lights x 2 and laser
- DJ & music consultancy
- Music playlist prior to 'Disco'
- Radio mic for speeches
- 4 hours tech support
- Uplighters for venue x 6
- Mirror ball
- Moving heads x 2





DIAMOND PACKAGE

from £3000 + VAT

- Discobug Hire
- Delivery/set-up/collection Includes FBT PA/DJ Mixer, star cloth, mirror balls x 2, uplighters, swing beam lights x 2 and laser
- DJ & music consultancy PLUS extra hours (up to 6 hours)
- Music playlist prior to 'Disco'
- Radio mic for speeches
- 4 hours tech support
- Lighting technician
- Uplighters for venue x 8
- Mirror ball x 2
- Moving heads x 4





ELLEVATE ENTERTAINMENT

Ellevate are music and entertainment agency who provide handpicked live music and cabaret acts that wow. As experienced and professional performers themselves, they only recommend artists that they know and trust to deliver exceptional service!

Whether you're looking for a show band to fill the dancefloor, an artist to keep guests entertained during drinks, or a surprise singing waiter to spring out during the event, get in touch to tell us about your vision, and let Ellevate Entertainment come back with the perfect recommendations for you

GET IN TOUCH

Email: ella@ellevatentertainment.co.uk

Tel: (Local rate) 0333 355 3619

Instagram: [@ellevateentertainmentuk](https://www.instagram.com/ellevateentertainmentuk)



PHOTOGRAPHER

£500 + VAT

An extremely talented photographer to capture all the special moments and transform them into everlasting images, to be shared with all attending. Includes editing and online album of downloadable photos. *must check availability first.



PHOTO BOOTH

£500 + VAT

The Magic Mirror photo booth is a fun and engaging way to take photos of you and your guests. Enjoyed by children and adults alike. Includes one member of staff managing it at all times, unlimited prints, props and fancy dress



FACE PAINTING

£7.50 per person + VAT

Our wonderful face-painter helps you to celebrate with lots of sparkle and colour for you and your guests. They can work to any theme you decide.





SILENT DISCO

£300 + VAT

Our setup includes three music channels and up to 100 wireless headphones, letting guests choose their vibe. Keep the party going without the noise restrictions—dance, sing, and celebrate with a unique and immersive experience.



PRIVATE PAINTING SESSION

From £30 per person + VAT

For groups of 6 or more people. These are ideal for birthdays and special occasions, however there doesn't have to be a special event! If there are a group of you who want to get together and paint we can arrange a time suitable for you



ENAMELLING WORKSHOPS

£45 per person + VAT

A workshop is for 6-10 people and around 2-2.5 hours long. Each person gets two pairs of earrings and a pendant. All the equipment provided, which includes a small kiln.





THE WALLED GARDEN

The Walled Garden, Chorley Road, West Wycombe, HP14 3AP

www.westwycombewalledgarden.com |

hello@westwycombewalledgarden



[westwycombewalledgarden](https://www.instagram.com/westwycombewalledgarden)