



THE WALLED GARDEN

Wedding Celebration Brochure

ABOUT US

Set within the eighteenth-century grounds of the West Wycombe Estate, The Walled Garden offers a relaxed and charming setting for your wedding celebrations.

Our party hire packages run from 6pm to midnight, with parking included from 6pm to 9am the following morning. Please note that we are unable to host ceremonies, but welcome all evening receptions.

Surrounded by peaceful green space, The Walled Garden is ideal for couples looking for a wedding venue that feels natural, low key, and easy-going.





REVIEWS

“ Thank you so much again for making the whole process so smooth and so enjoyable. I am so grateful to you all and all of your staff for making what I dreamed of possible. The organisation of this wedding was so stress free, and the event was an outstanding success! Everyone loved the venue, the food. ”

Matthias and Andrea







THE WALLED GARDEN

Wedding Catering Packages Summary

OPTION ONE

Food Trucks

Venue hire with our pizza, gourmet burger, greek, Indian or taco truck from £2000 + VAT. This will include venue, parking, access to loos etc cleaning. Pizza, tacos or gourmet burgers start from £15 + VAT per person. This includes staff, cutlery, glassware, napkins and the Walled Garden furniture. Included is a cash bar with a standard bar menu - drinks packages also available.

OPTION TWO

Using our Caterer

Canapés, 3 course menu, including all staff, equipment, cutlery, crockery, glassware, napkins, Walled Garden furniture, venue hire and parking from £85 per head + VAT. Included is a cash bar with a standard bar menu - drinks packages also available.

OPTION THREE

Dry Hire

From £3000 + VAT, hire the whole Walled Garden site for your wedding party using your own suppliers. This includes exclusive use from 6pm to midnight, one site manager, light & power and free car parking. The paddock field is also available for dry hire £POA. Subject to hire agreement.



THE WALLED GARDEN

Wedding 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 – £2,000

50-100 guests – £2,500

100-200 guests – £3,000

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

Thorin Ogleshield
Aged Beef Patty, British raclette style cheese, caramelised garlic Mayo, Shredded lettuce, beef tomato.

Royal With Cheese
Aged beef patty, american cheese, sliced gherkin, minced white onion, ketchup, mustard.

Basic Instinct
Aged beef patty, Swiss cheese, American cheese, vore sauce, streaky bacon, shredded lettuce, minced onion, beef tomato, sliced gherkin.

Simon Phoenix
Dry aged beef patty, blue cheese, bacon, black garlic Mayo, chilli ketchup, lettuce, candied jalepenos.

Hock It To Me
Aged beef patty, American cheese, slow cooked ham hock laced with scotch bonnet honey, gherkins, white onion, Parmesan Mayo, French's mustard.

Veggie

Veggie Instinct (v)
Plant based meat patty, swiss and american cheese, house vore sauce, shredded lettuce, beef tomato, minced white onion, sliced gherkin.

Veggie Royal (v)
Plant based patty, American cheese, ketchup, mustard, white onion, gherkins.

Kids

Kids Burger
For little Burgervores - cheese and ketchup

Veggie Kids Burger (v)
Plant based meat patty, melty american cheese, ketchup.

*Burgervore charges an additional £300 booking fee

GOURMET BURGER MENU: SIDES

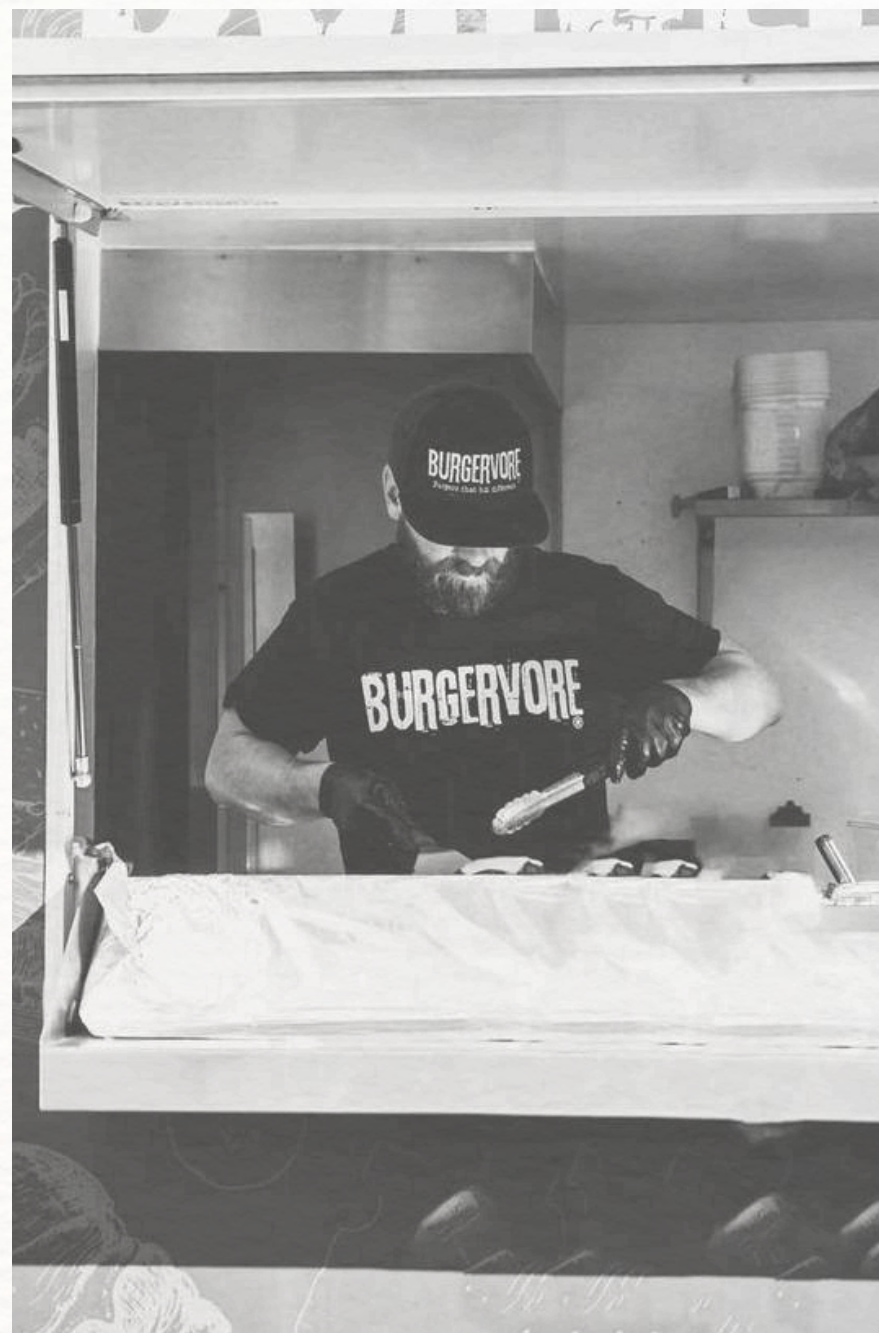
Fries (v) (ve)
Sprinkled from above with fine sea salt.

Secret Fries (v) (ve)
Fries seasoned with our secret seasoning.

Franks + Blue Fries (v)
Fries topped with FRANKS buffalo sauce and a homemade blue cheese dip.

Bossman Fries
Fries topped with our secret seasoning, lettuce, candied jalapeños and house burger sauce.

Cheesy Fries
Our fries topped with two artisan cheeses and then a drizzle of our secret recipe Vore Sauce.



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

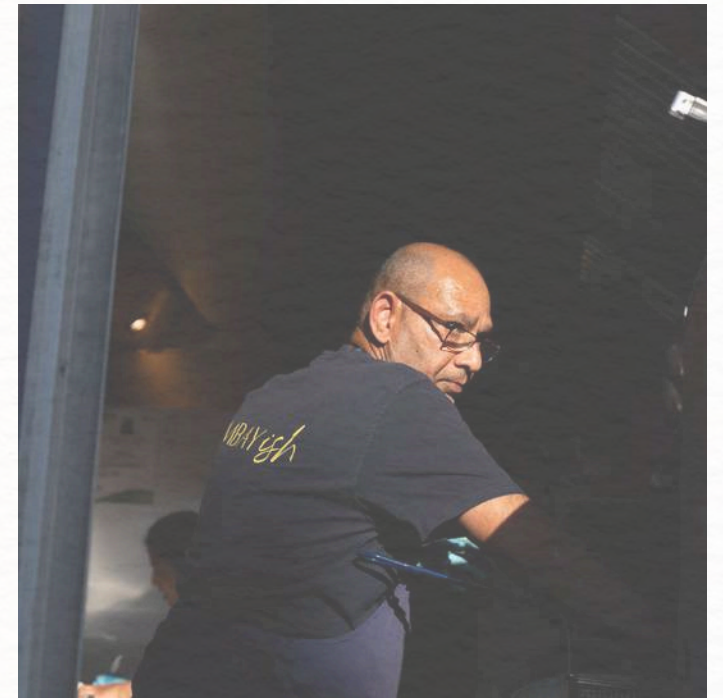
Chicken Tikka
served on Naan or Masala Fries

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 Kedgerree & 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 Caterer

Canapés, 3 course menu, including all staff, equipment, cutlery, crockery, glassware, napkins, Walled Garden furniture, venue hire and parking from £85 per head + VAT. Included is a cash bar with a standard bar menu - drinks packages also available.

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

Dry Hire

From £3000 + VAT, hire the whole Walled Garden site for your wedding party using your own suppliers. This includes exclusive use from 6pm to midnight, one site manager, light & power and free car parking. The paddock field is also available for dry hire £POA. Subject to hire agreement.





THE WALLED GARDEN

Wine List



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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





THE WALLED GARDEN

Wedding Bar



Wedding Bar

WINE & SPIRITS

Rosé, White Wine or Sangria:

175ml £6.50

250ml £9.10

375ml carafe £13.40

500ml carafe £17.50

Spirit and mixer selection also available

BEER

Draught Rebellion Lager:

Pint £6.80

Half £3.40

PROSECCO

Mini 20cl £8

Maxi 75cl £30

Belvoir Sharing Bottles

Cucumber & Mint Pressé £10.50

Passionfruit Martini (Alcohol Free) £10.50

Organic Elderflower Pressé £10.50





THE WALLED GARDEN

Optional Extras



WEDDING CAKES

Make your special day even sweeter with a stunning, bespoke wedding cake. Whether you envision something classic or contemporary, our personalized cake consultation ensures your dream cake is brought to life. We'll work closely with you to design a cake that reflects your style and tastes.

As part of our service, we offer complimentary delivery and full set-up at The Walled Garden, ensuring your cake is perfectly presented on your big day.

- 2 tiers – from £385
- 3 tiers – from £515
- 4 tiers – from £710
- 5 tiers – from £955

Let us make your wedding cake as memorable as the day itself!



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 wedding branding!

SILVER PACKAGE

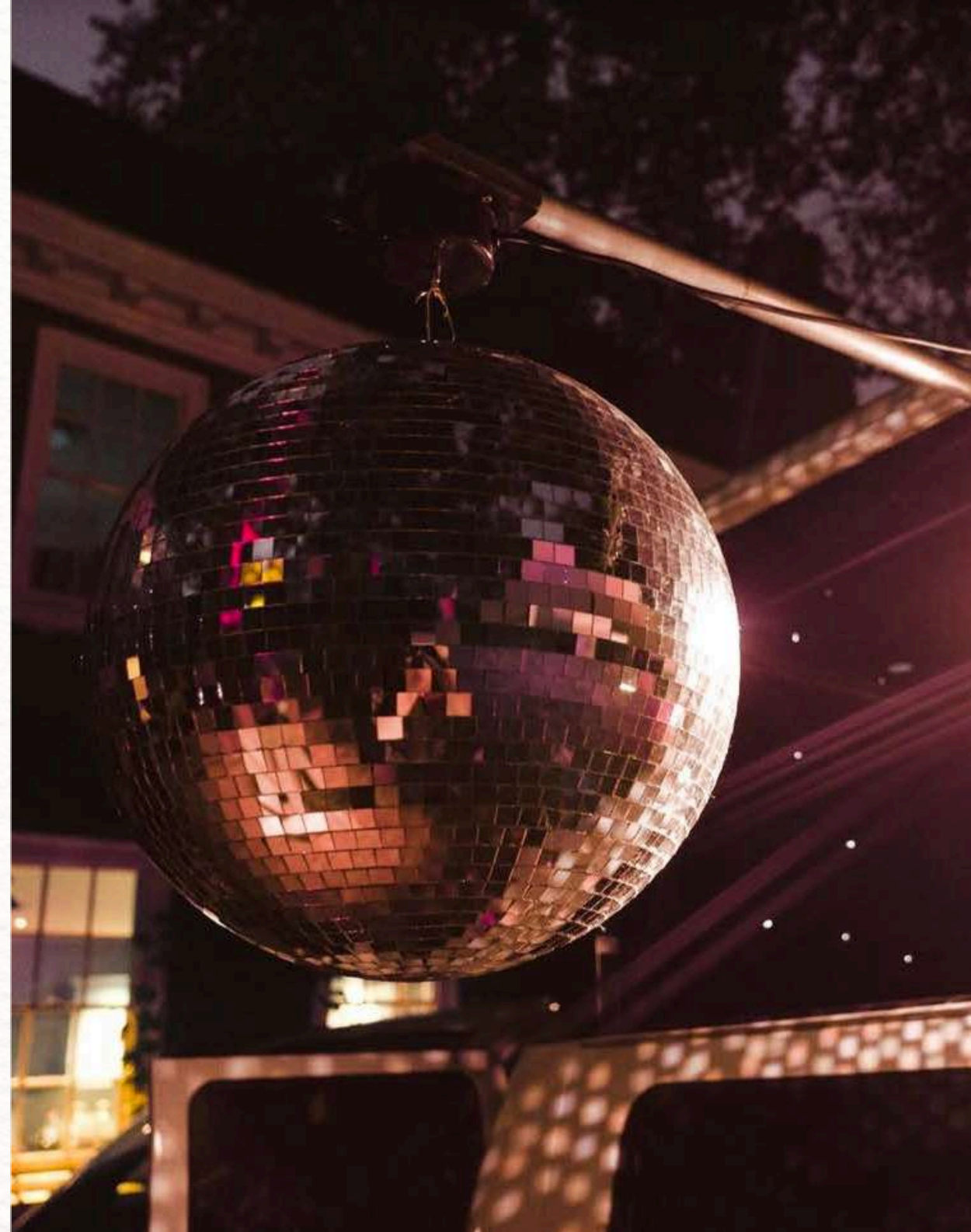
£2000 + VAT

- 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

£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

£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 on your partner during the wedding breakfast, get in touch to tell us about your dreams for the Big Day, 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 of your day and transform them into everlasting images, to be cherished for generations to come. 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 your amazing day with lots of sparkle and colour for you and your guests. They can work to any theme you decide.

*must check availability first





LIGHTING

£500 + VAT

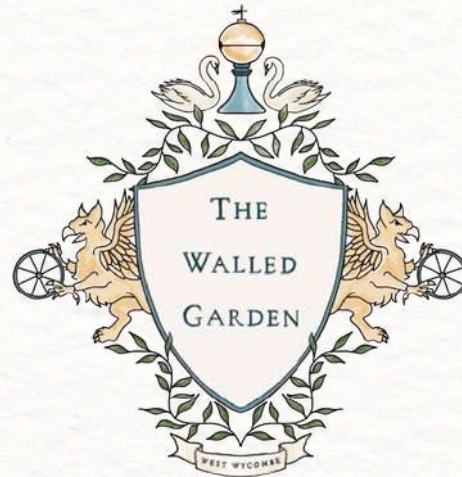
Festoon Lights hung up under main area.
Included in venue hire for Winter months.

MINIMALIST WATERCOLOUR PORTRAIT

£TBC + VAT

FACE PAINTING





THE WALLED GARDEN

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www.westwycombewalledgarden.com |

hello@westwycombewalledgarden



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