THE

DARCY

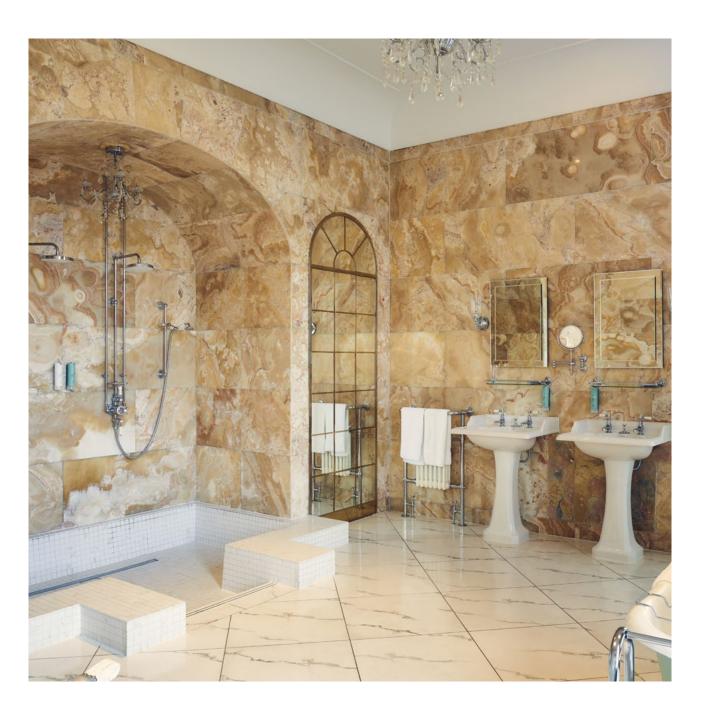
— WEDDING -



WELCOME TO YOUR DARCY WEDDING

The Darcy, for 70 guests, offers a classically beautiful wedding experience for couples seeking quintessential British charm.

This simple and elegant wedding sees Hedsor House transformed with floristry from trusted local suppliers, Seventh Heaven and transformative lighting and production elements by Class Act. You and your guests will enjoy a delicious three-course menu created especially for you by local event caterer, Goose & Berry. The icing on the cake will be a beautiful three-tier wedding cake by Le Papillon Cakes.



THE INSPIRATION

Hedsor House was purchased by famous racing driver D'Arcy Baker in 1925.

He spent thousands of pounds on the house, remodelling it back to a Georgian style, including the addition of the finest Italian marble onyx for the Lavinia bathroom. No expense was spared in this lavish refurbishment, and we owe it to him for creating the house's beautiful interior and exterior.

His expensive taste meant the house was passed to his creditors, but fortuitously this led to our family's purchase of Hedsor in 1934.

We love D'Arcy's taste for luxury and we hope you will enjoy the stunning setting during your wedding here at Hedsor.

The Shephard Family



THE HEDSOR HOUSE EXPERIENCE

As experts in our field, we pride ourselves on our ability to deliver joyful and unforgettable weddings that will long be treasured by our couples. We are with you every step of the way to ensure your day is nothing short of perfection.

YOUR DARCY WEDDING EXPERIENCE INCLUDES:

Exclusive hire of Hedsor House and beautiful gardens for your special day.

70 day guests, with the option to add more.

Your Hedsor ceremony facility fee (local registrar will have additional associated costs).

13 bedrooms for overnight accommodation, including use of our stunning Lavinia wedding suite.

A traditional English breakfast for overnight guests.

Use of our round dining tables, top table, chairs (Chiavari and Boudoir) and all soft furnishings in the house.

A dedicated Wedding Specialist to guide you through your planning journey.

An expert Duty Manager to be on-hand during your wedding day.



A DELICIOUS DINING EXPERIENCE

Locally based event caterer, Goose and Berry, was founded from a love of food and entertaining and has built a fantastic reputation for its London-standard catering. You can expect beautifully presented and elegant food for 70 people, delivered seamlessly by a passionate team.

YOUR DARCY WEDDING EXPERIENCE INCLUDES:

A dedicated Event Manager and experienced catering staff available throughout your entire wedding.

A private menu and wine tasting for two guests.

A selection of five canapés for your drinks reception.

A delicious three-course wedding breakfast.

After-dinner tea, coffee and fudge.

A choice of two options for evening food (one per guest).

Unlimited Hedsor House still and sparkling water.

An evening bar service, operating on a pre-paid tab basis or as a pay-bar (drinks not included).

Classic crockery and glassware included.

A choice of table linen in either white or ivory.

THE DARCY WEDDING SPRING / SUMMER SAMPLE MENU

CANAPES

Sundried tomato bruschetta, focaccia crisp, baby basil
Cornish crab tart, lime and chilli, micro coriander
Mango and chilli tacos, lime creme fraiche, amaranth
Watermelon, coconut, lime, baby basil
Chicken liver parfait, crispy chicken skin, red amaranth

TO START

Honey roasted fig, goat's cheese, parma ham, fresh basil purée, hazelnuts Heirloom tomato, buffalo mozzarella, extra virgin olive oil, basil pesto, basil tuille

MAIN

Cornfed chicken breast, heritage carrots, caramelised shallot purée, hasselback potatoes, jus Grilled halloumi, roasted seasonal vegetable tian, rosti, salsa verde

TO FINISH

Rhubarb compote, poached rhubarb, vanilla custard

LATE NIGHT BITE

Cheeseboard with crackers, chutneys, grapes and figs

WINE AND SPARKLING WINE

One glass of Prosecco or elderflower pressé per guest for your drinks reception
1/2 bottle of house wine per guest, including a white and red option
A glass of Prosecco per guest for the toast









THE DARCY WEDDING AUTUMN / WINTER SAMPLE MENU

CANAPES

Goat's cheese, fresh fig, honey shard, baby basil
Local sticky honey saysages, sesame seeds, Dijon mustard
Jerusalem artichoke crisp, celeriac puree, pickled apple, crispy kale
Rare roasted beef, creamed horseradish, Yorkshire pudding
Feta, pea, avocado, toasted crisp, borage

TO START

Slow roasted pork croquette, celeriac remoulade, date purée, crackling Gruyere, spinach and onion croquette, smoky aubergine purée, roasted cauliflower

MAIN

Pressed shoulder of lamb, pomme anna, confit vegetables

Provencal vegetable and feta pithivier, roasted vegetables, sweet pepper sauce, parmentier

potatoes, salsa verde

TO FINISH

Sticky toffee pudding, clotted cream, hobnob, hazelnut praline

LATE NIGHT BITE

British sausages or bacon served in soft brioche baps

WINE AND SPARKLING WINE

One glass of Prosecco or elderflower pressé per guest for your drinks reception
1/2 bottle of house wine per guest, including a white and red option
A glass of Prosecco per guest for the toast











FLORAL PERFECTION

With more than three decades of experience, the team at Seventh Heaven are experts in their field and will help you create the most beautiful setting for your Darcy wedding. Immaculate presentation and the utmost creativity align to create floral perfection that will surpass all your expectations.

YOUR DARCY WEDDING EXPERIENCE INCLUDES:

A detailed design consultation at Seventh Heaven's studio.

Ten low table centrepieces for nine guest tables and the top table.

A wedding bouquet, two smaller bouquets and four buttonholes for your wedding party.

All flowers are yours to take home after your wedding.



















A WEDDING CAKE TO REMEMBER

With exquisite taste and stunning presentation, the patissiers at Le Papillion Cakes have the experience and creativity to pull off a real showstopper for your special day. They have been baking masterpieces for over twenty years and, with their passion for the finest ingredients, they will create a simply perfect wedding cake for your Darcy wedding.

YOUR DARCY WEDDING EXPERIENCE INCLUDES:

An elegant three-tiered wedding cake, serving 80-100 portions.

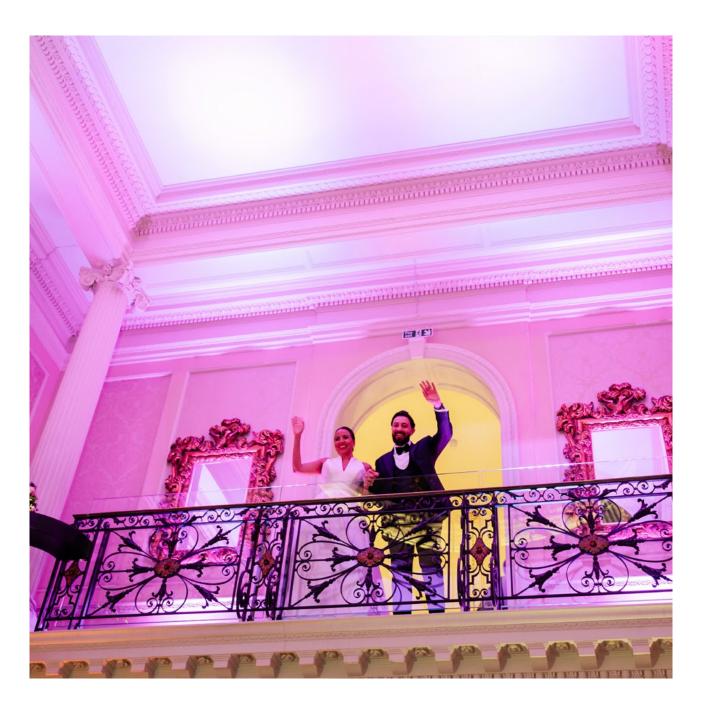
A personal online design consultation with Le Papillon Cakes.

Eight delicious tasting samples of your choosing, sent to your home.

Your choice of flavours (same for all tiers) and one of three cake designs: semi-naked (top left),

textured buttercream (bottom right) or smooth buttercream (top right, bottom left).

The choice of two cake stands to best match your design.



A TRUE CLASS ACT

Production masterminds, Class Act, know how to create a truly atmospheric Darcy wedding. With years of expertise, they will work with you to choose the perfect production for both your daytime ceremony and your evening party.

YOUR DARCY WEDDING EXPERIENCE INCLUDES:

A consultation on all your bespoke productions elements by phone, video call or in person.

Evening Centre Hall up-lighting on the ground floor and around the balcony in colours of your choice.

A PA system for your ceremony and dinner that includes a wireless microphone on a stand for speeches and a media cable for any background music device you may like to supply.









SHOW-STOPPING ENTERTAINMENT

The experts at Class Act will work with you to through the perfect evening party with an iconic chequerboard dancefloor, atmospheric lighting effects, and DJ included.

YOUR DARCY WEDDING EXPERIENCE INCLUDES:

A black and white chequerboard dance floor for the evening reception.

DJ for evening entertainment.

A black LED star cloth booth, dance effect lighting and phone consultation for your music choices.











ADDITIONAL DETAILS

Add some excitement to your wedding with an extra special touch.

THE HIVE AT HEDSOR

Enjoy a perfect night of relaxation at The Hive, our enchanting luxury self-catering cottage nestled on the Hedsor estate. And because you're just a stone's throw from Hedsor itself, you can enjoy the calmest of starts to your special day.

CANINE CONCIERGE PACKAGE

What could be better than having your furry friend at your special day? We are delighted to offer two different packages for those looking to include their dogs, the Pawfect Day Package and The Unlimited Love Package.

THE FINISHING TOUCH WEDDING CO-ORDINATION

The Finishing Touch is a bespoke wedding coordination service which will offer you peace of mind in the lead-up to your Big Day.

FIREWORKS

For those looking to add some bang to the end of their day, we are delighted to offer the option of adding low-noise fireworks to your event.

Additional photos and inspiration can be found on <u>Pinterest</u>, our <u>photo gallery</u> or our other social media. You can read some <u>real wedding testimonials</u> on our website.





THE DARCY WEDDING PRICING 2026

	MONDAY - WEDNESDAY	THURSDAY	FRIDAY	SATURDAY & BANK Holidays	SUNDAY
LOW SEASON (JAN, FEB, MAR, NOV)	£18,950 plus VAT	£19,700 plus VAT	£21,950 plus VAT	£25,500 plus VAT	£20,950 plus VAT
MID SEASON (APR, MAY, OCT, DEC)	£21,950 plus VAT	£24,500 plus VAT	N/A	N/A	N/A
HIGH SEASON (JUN, JUL, AUG, SEPT)	£25,050 plus VAT	£27,500 plus VAT	N/A	N/A	N/A

ADDITIONAL GUESTS

You are welcome to add more guests to your Darcy wedding package if you wish. Additional adult day guests will be charged at £165 + VAT per person. Additional evening guests will be charged at £7 + VAT per person. Additional babies and under 2s are free of charge, children between 2-12 will be charged at £40 + VAT per person or £25 + VAT per person, depending on food requirements.

The Darcy wedding caters for 70 adult guests. We are unable to offer a reduction in price for any children included within this number.

DATES

Darcy weddings are unavailable on Fridays or weekends in Mid season and High season, on Bank Holidays and between the Christmas period of 24th December – 4th January. If your preferred wedding date is within six months, we will need to check availability with the individual suppliers.

EXTENSIONS

Please note, 1am extensions are available on a Thursday, Friday and Saturday at £2,050 + VAT. Please speak to your Wedding Specialist about adding an extension to your booking.

PAYMENTS

Your wedding is billed in four equal payments of 25%. The first 25% will be due at the time of your contract signing, the second due approximately a year before your date, the final will be billed four weeks before your wedding and the third payment staged equally between the second and fourth. If your wedding is taking place within nine months of booking, kindly note that two payments of 50% will be required.

DAMAGE DEPOSIT

Opt for either an Accidental Damage Waiver charge of £250 + VAT, which covers up to £2,500 worth of damage or pay a £2,500 Damage Deposit which is refundable should no damage occur. This will be taken four weeks before your event.

FOOD TASTING

Your food tasting for two guests will be offered at around 3-6 months before your wedding, and will be organised by Goose & Berry at a time that is convenient. You will be offered midweek dates at their tasting room in Maidenhead.

Please note that we are unable to remove suppliers from the Darcy package or provide discounts or refunds for any individual elements. For full terms and conditions, please see our website hedsor.com.



Pricing and availability subject to change. VAT is charged at the government rate of 20%.



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