

Dry Hire Wedding Package

FROM THE WEDDING ARRANGERS

The Wedding Arrangers & LBK Flavours present their dry hire wedding packages

Our dry hire wedding packages cover your menus, furnishings, hire equipment, service and coordination needs in one easy to understand bundle.

“JUST WOW! We just can’t thank you enough for Saturday. I was blown away by everything at the venue and it was all down to you! The amount of effort that went into our big day was incredible and it ran so seamlessly. You are absolutely fantastic and we are so lucky to of have you there on the day. You really understood our vision for the day and made it happen” - Zina & Jon, TBW



**More
testimonials**

**TWA 2023
highlights**



Your package includes:-

- 3 x canapes per head
- 3 x course sharing menu
- ½ a bottle of Prosecco & ½ a bottle of house wine per head
- All staffing including chefs and FoH staff – covering your wedding from set up to final pack down
- Event Manager on site for the full event
- Hire equipment including crockery, cutlery, white linen napkins, glassware and kitchen kit
- Dining furniture – 6ft “rustic” trestle tables and crossback dining chairs
- Waste collection where required
- Staff & food transport costs
- Full event coordination & scheduling

£125 + VAT per head* – based on 100+ guests,
2pm ceremony / 12am finish
(bar open 2.30pm – 11.30pm)

*£120 + VAT per head where the venue includes dining furniture
Event - 10 hours, bar open 9 hours



Additional charges:-

- Service of clients' own drinks after dinner -
- £10 + VAT per head
- Or - add an 'open bar' for the full event, covering all standard drinks - £35 + VAT per head (discounts available for 150+)
- Staff & supplier food as per your venue and supplier contract

The following are available at a price supplement:-

- Premium dishes and additional dishes such as extra canapes or sides
- Evening food (from £6 + VATpp)
- Additional glass of Prosecco for toasts -
- £2.50 + VAT
- Premium drinks and cocktails available in bar package - £POA
- Replace Prosecco with Champagne, English Sparkling, Cava or Cremant - £POA
- Additional event time





Wedding Menu

FROM LBK FLAVOURS & THE WEDDING ARRANGERS

LBK Flavours

We've teamed up with the fantastic team at LBK Flavours to develop these stunning sharing style menus. From canapes through to evening food, every dish is beautifully crafted and packed with flavour.

**LBK
Website**

**LBK
Instagram**

**Contact
TWA**

The Wedding Arrangers work with a vast range of caterers offering all styles of food. Should you prefer bespoke menus or particular cuisines, please don't hesitate to contact our team today to discuss.



Spain & Latin America

Canapes

Chorizo or Iberico ham croquetas, aioli.
Galician beef, roasted cherry tomato, aioli, manchego crostini.
Beef slider with manchego cheese, guindilla mayo and piquillo pepper.
Crab, asparagus and salmorejo filo tart
"Gildas"; olive, guindilla & anchovy skewer.
Baja prawn taco; tempura prawn, chipotle mayo, pickled cabbage, radish
Cauliflower floret, romesco sauce, seedy cracker (vg)
Wild mushroom & truffle croquetas, tarragon mayo(v)
Sweetcorn fritters, avocado mousse, tomato and coriander salsa (vg)
Basque chillies tempura (Piparras), caraway seeds, mayo (vg)
Chipotle chicken tostadas, avocado, charred sweetcorn & tomato salsa
Sweet potato crisp, pumpkin seed Mayan dip, queso fresco (V)
Chorizo sausage rolls, aioli
Salmorejo shot glasses with mini croutons (Vg)



Tapas - choose 2

Charcuterie platter w/ sourdough; Serrano ham, chorizo and salchichon.
Burrata, heritage tomatoes, romesco sauce (V)
Prawn PilPil (garlic & chilli prawns) with sourdough
Pork & fennel meatballs, sherried slow roasted tomato sauce.
Griddled tender stem broccoli Or asparagus if in season, almond romesco sauce,
Pedro Ximenez reduction (v).
"Pan con tomate" Tomato tartare, charred sourdough (v).
Spanish tortilla w/ aioli & saute Padron peppers (v).
Crispy aubergines w/ sugarcane molasses dressing (v).
Griddled artichokes, cannellini bean puree, manchego, pine nuts, Pedro Ximenez
reduction (v).
Duo of Mexican dips with totopos; guacamole and salsa roja (V)
Prawn ceviche and avocado tostadas
Chicken, chorizo and jalapeno quesadillas, lime sour cream



Spain & Latin America

Mains

Spanish marinated roasted chicken w/ romesco sauce & olive salsa
Sherry braised pork cheeks, olive salsa
Herb, garlic & white wine marinated slow roasted lamb shoulder w/ salsa verde.
Pork tenderloin, piquillo pepper and chorizo sauce, chimichurri
Sow roasted pork shoulder with braised fennel and albarino.
Paellas (Meat/Seafood/ Mixed/ Vegan).
Oxtail briased in Rioja, parsnip crisps, gremolata
Charred cauliflower steak, romesco sauce, padron peppers, olive salsa (vegan)
Cochinita al Pibil; slow cooked pork with achiote, orange and oregano served with salsa & soft tortillas
"El Pastor"; slow cooked pork shoulder with charred pineapple salsa & soft tortillas or as veggie/vegan option; "Cauliflower El Pastor" or Pulled Chipotle jackfruit

Sides

Thyme & garlic new potatoes
Heritage tomato salad, sweet onion & moscatel dressing
Charred baby gem lettuce, piquillo peppers, Pedro Ximenez dressing, pine nuts
Green bean, asparagus and pea salad with manchego cheese, toasted pine nuts & balsamic dressing
Mexican rainbow slaw
Chipotle roasted sweet potato wedges, lime mayo, queso fresco, jalapenos, spiced pumpkin seeds



Desserts

Torrijas": white chocolate brioche. French toast, miso ice cream, white chocolate soil, strawberries.
Seville orange & dark chocolate tarts w/ crème fraiche.
Caramelised baked Basque cheesecake w/ seasonal fruit.
Olive oil dark chocolate mousse w/ sea salt & hazelnut-chocolate soil.
Pedro Ximenez poached peaches & raspberry pavlova.
Buttermilk panna cotta bowls w/ Pedro Ximenez poached peaches & pistachios.
Passionfruit cheesecake, spiced pineapple
Mayan dark chocolate and dulce de leche tart, creme fraiche
Cinnamon churros with dark chocolate dipping sauce



Middle Eastern Feast

Canapes

Mini chicken pastilla w/ harissa mayo
Merguez sausage roll w/ tahini yogurt
Cardamom & fennel cured salmon, labneh, preserve lemon, latke
Mini lamb koftas, tahini yogurt, pickled pink onion
Spinach, feta & herbs borek (v)
Dukkah crusted quail egg & harissa mayo croustades (v)
Burn aubergine puree, labneh, za'atar & pomegranate, sweet potato crisp (v)
Maple syrup spiced beetroot, carrot & chickpea burek w/ tahini sauce (vg)
Beetroot falafel, tahini sauce, pickled pink onion, pomegranate (vg).
Crispy halloumi, black onion seed and spiced honey glaze skewer (V)
Pistachio and feta, lavoush, mint (V)
Slow roasted tomato, baba ganoush, seeded cracker (Vg)
Roasted cauliflower floret, muhammara sauce, seedy cracker (Vg)



Mezze - choose 2

Chilli-garlic glazed chicken skewer, za'atar & chicken skin crumb, lime mayo
Lamb, pine nuts & currant koftas with minty yogurt and pomegranate
Sumac & pistachio dukkah prawns w/ Lebanese salad & tahini sauce
Burrata, honey griddled peaches, pistachio dukkah, orange blossom dressing (V)
Aubergine & labneh dip w/ za'atar pitta crisps & pomegranate (v)
Pistachio & feta dip w/ sumac flatbreads (v)
Rose harissa spiced hummus w/ shawarma crispy chickpeas (v)
Za'atar aubergines, labneh, pickled chilli, dukkah & molasses (v)
Griddled artichokes, white bean hummus, za'atar, fresh herbs, herb oil & crispy capers (v)
Burrata, muhammara, heritage tomatoes, spiced walnuts, herb oil(v)
Confit cherry tomatoes with honeyed feta haydari, pickled za'atar and chilli pangrattato (V)



Middle Eastern Feast

Mains

Pulled lamb shawarma, dukkah, herb & guindilla salsa
Griddled ras el hanout spiced chicken w/ preserved lemon gremolata
Chicken shawarma, tahini sauce, crunchy pickles
Molasses roasted chicken with olives, capers & dates
Saffron chicken & cherry tomato kebabs, minty yogurt
Chicken, preserved lemon & fennel tagine
Cauliflower shawarma, tahini dressing, pomegranate & pine nuts (Vg)
Za'atar aubergine w/ labneh, shawarma chickpeas, pomegranates (V)
Falafels with lemon tahini and pickled cabbage (Vg)

Sides

Spiced roasted new potatoes, fresh herbs.
3 grain salad, molasses & sumac dressing.
Herby tabbouleh.
Jeweled rice w/ pistachios & dried berries
Hispi cabbage, tahini sauce, Aleppo chilli & pistachio butter, crispy onions
Heritage rainbow carrots, tahini, seedy dukkah
French bean salad, orange & hazelnuts
Fattoush salad, pomegranate, crispy pitta
Soft za'atar flatbreads
Persian tomato and cucumber salad



Desserts

Dark chocolate & cardamom tart, sweetened crème fraiche, toasted hazelnut
Orange blossom & rhubarb panna cotta, pistachio praline
Sticky toffee pudding w/ cardamon infused salted caramel sauce
Fig & almond frangipane tart w/ vanilla ice cream
Feta & honey cheesecake on kadaif pastry nest w/ peaches & toasted almond
Pavlova w/ orange blossom and grand Marnier poached nectarines, raspberries & pistachios
Caramelised baked cheesecake w/ ginger & cardamon poached rhubarb



Italian

Canapes

Seared beef, slow roasted datterini tomato, wild rocket & roasted garlic aioli crostini.

Nduja, fennel & saffron arancini, tarragon mayo.

Pork & fennel polpetta , spicy tomato sauce.

Sicilian style tuna crudo, gremolata, crispy caper, micro basil mini spoons.

Anchovy & sage fritti.

Slow roasted daterini tomato, olive tapenade, polenta shard

Seasonal arancinis: spring vegetable or butetrnut squash, gorgonzola and sage

Seared scallop, sweetcorn puree, tarracon and caper salsa.

Crispy polenta crostini, grilled mushroom and melted taleggio (V)

Porcini mushroom & truffle arancini, aioli (v) *.

Caramelised butternut squash, gorgonzola, sage, drued cranberry crostini (V)

Gnocchi, brown butter, crispy sage, hazelnut pangrattato mini spoons(v)

Broad bean, pea, mint and parmesan crostini (v)

Antipasti - choose 2

Italian charcuterie platter w/ rosemary focaccia; Parma ham, finocchiona, coppa & capocollo.

Antipasti boards with rosemary foccacia: griddled artichokes, marinated aubergines, sun dried tomatoes, olives, bocconcini (V)

Gnocchi with asparagus, peas and courgettes, oregano pangrattato (V)

Burrata, honey and thyme griddled peaches, bresaola w/ balsamic dressing & pine nuts.

Rigatoni w/ sausage & fennel ragu.

Orecchiette with cavolo nero, anchovies & pangrattato

Grilled prawns, fennel and tomato orzo, feta & chilli.

Burrata, roasted butternut squash, crispy sage, radicchio, spicy pumpkin seeds & balsamic dressing (V)

Heritage tomato, pesto, chilli, basil & mozzarella bruschetta (v)

Burrata, marinated & griddled cavolo nero, heritage beetroot, hazelnut & parmesan dressing (V)



Italian

Secondi

Herb, garlic & white wine marinated slow roasted lamb shoulder w/ salsa verde

Braised pork belly, cannellini beans, salsa verde, pork crackling

Garlic, thyme & herbs marinated & roast chicken supremes w/ salsa dragoncello

Pancetta, Vin Santo & herb stuffed porchetta w/ salsa verde

Creamy polenta, wild mushrooms, griddled artichokes & goats' cheese (v)

Aubergine parmigiana (V)

Charred hispi cabbage, braised cannellini beans, roasted pepper salsa(V)

Charred cauliflower, gorgonzola dolce fonduta, toasted hazelnuts, sage oil, crispy sage leaves (V)

Sides

Thyme & garlic roasted new potatoes

Cavolo nero, anchovy & rosemary

Green beans, basil vinaigrette, parmesan

Panzanella tomato salad w/ focaccia croutons, olives

Charred hispi cabbage, garlic parmesan sauce, toasted pine nuts

Braised fennel with purple olive dressing

Charred broccoli, lemon, chilli & parmesan

Desserts

Chocolate & espresso tart w/ Frangelico cream

Lemon thyme infused mascarpone mousse, lemon curd, amaretti crumb and mini meringues bowls

Buttermilk & vanilla panna cotta, poached peaches, amaretti crumb

Tiramisu, chocolate popping candy

Torta di ricotta e limone

Buttermilk & vanilla panna cotta, Vin Santo poached nectarines and toasted almond

Almalfi lemon meringue tart, sweetened crème fraiche

Chocolate nemesis w/ vin santo, mascarpone cream & amaretti crumb

Tiramisu cheesecake



Modern British

Canapes

Pulled ham hock, mustard mayo, pickle apple, crispy chicken skin
Pork cheek's fritters w/ herb mayo & crispy caper
Beef slider w/ aged cheddar, mustard mayo & pickles
Mini chicken, leek and tarragon pies
Pork and fennel sausage rolls, honey mustard mayo dipping sauce
Mini Yorkshire pudding, rare roast beef, caramelised onion, horseradish cream
Coronation chicken salad, mango gel, mini poppadom's
Cornish crab, broad bean & fennel salad crostini w/ lemon mayo
Beetroot cured salmon, potato rosti, dill cream cheese
Wonton toast with salmon tartare, diced beetroot and horseradish puree
Sole goujons w/ tartare sauce
Tunworth croquetas with mustard mayo
Whipped goat's cheese, poached rhubarb, lovage crostini (V)
Pea, broad bean, mint & parmesan crostini (v)



Starters - choose 2

Ploughman's board: roast ham, Montgomery cheddar, Stilton, caramelised onion, apple, root vegetable coleslaw, cornichons, radishes & sourdough baguette
Chicken and pork terrine with whisky, pickled walnuts and pistachios, toast and cornichons
Gin, fennel & beetroot cure salmon, celeriac remoulade, fennel crispbread
Smoked mackerel pate, pickled cucumber, seedy crispbread,
Cornish crab salad, pickled fennel, chilli, lemon mayo & avocado cream w/ fennel crispbread
Tea smoked salmon, grape, cucumber & tarragon gazpacho, pickled cucumber
Isle of Wight tomatoes, burrata, lovage & pistachio pesto, garlic croutons (v)
Marinate heritage beetroot, whipped goat's cheese, tarragon oil, hazelnut dressing (v)



Modern British

Main Courses

Garlic, rosemary & white wine slow cooked lamb w/ pea & mint salsa verde
Creamy chicken, leek and tarragon pie
Red wine braised beef cheeks, roasted bone marrow, pickled pink onion & gremolata.
Smoky slow cooked beef brisket, caramelized onions & horseradish Yorkshire puddings
Pork cheeks, creamy mash potato, spring greens, parsnip crisp
Somerset cider braised pork belly w/ griddled fennel, apple puree, shallot petal, pork jus & roasted pepper & tomato salsa
Thyme, garlic & lemon buttered roasted chicken supremes, crispy chicken skin & tarragon salsa verde

Sides

Charred gem lettuce w/ peas & mint
Thyme & garlic roasted new potatoes
Potatoes dauphinoise
Courgette, asparagus & pea salad w/ toasted pine nuts & balsamic dressing
Honey & thyme roasted heritage carrots
Charred tender stem broccoli, garlic, chilli, lemon & parmesan



Desserts

Pavlovas w/ Pimms poached peaches & summer berries
Individual Eton Mess
Macerated strawberries, white chocolate crumble, crème fraiche, mint & pistachio
Raspberry frangipane tart w/ vanilla ice cream
Dark chocolate and espresso tart with sweetened cream fraiche
Lemon meringue pie w/ berries
Rhubarb and custard w/ honeycomb
Sticky toffee pudding w/ salted caramel sauce & vanilla ice cream
Dark chocolate and sea salt brownies w/ miso ice cream
Rhubarb meringue pies



Fully Vegan

Canapes

Crispy fried aubergine fritters with sugarcane molasses drizzle
Pea & broad bean arancini with seasonal pesto
Watermelon or strawberry gazpacho shot, basil oil
Cucumber, grapes & tarragon green gazpacho shot glasses with pickled cucumber salad
Roasted cauliflower floret, romesco sauce, toasted almond spoon
Carcioffi fritti - fried artichokes with caper aioli
Maple syrup & warm spiced roasted beetroot, carrot & chickpea burek with tahini sauce
Baba ganoush, za'atar, pomegranate on sweet potato crisp
Tempura guindilla peppers, caraway seeds & aioli
Spinach, herbs & feta style mini spanakopitas
Wild mushroom & truffle arancini, tarragon mayo
Spiced sweetcorn & kaffir lime leaf fritter with tomato sambal & pickled cucumber



Starters - choose 2

Duo of dips with za'atar pitta chips: baba ganoush/ roasted beetroot hummus/muhammara/ harissa hummus/ broad bean and pea
Antipasti boards with rosemary focaccia; griddled artichokes, marinated aubergine, olives, sun dried tomatoes, caper berries, olive tapenade
Griddled artichokes, roasted lemon and white bean hummus, lemon and parsley pangrattato, herb oil and toasted pine nuts
Crispy fried artichokes, chilled almond ajo blanco, lovage oil, pickled grapes
Green cucumber, grape and tarragon gazpacho with pickled cucumber and fennel tartare
Courgette and pea gnocchi, oregano pangrattato
Asparagus, broad bean and courgette risotto with pea, basil and pine nut pesto, pea shoot tendrils
Charred sprouting broccoli, muhammara, spiced walnuts, molasses dressing
Strawberry gazpacho with datterini tomatoes, basil oil and garlic croutons
Za'atar baby aubergines, tahini sauce, pickled chillies, pomegranate molasses



Fully Vegan

Main Courses

Charred cauliflower steaks, romesco sauce, olive and parsley salsa, crispy capers and charred broccoli

Artichoke, peppers, cherry tomatoes, peas & olive paella

Shawarma cauliflower, tahini sauce, chilli and pistachio oil, pomegranate

Aubergine parmigiana with seasonal leaves and garlic bread

Spanakopita spinach and tofu feta filo pie with toasted pine nuts and fresh herbs

Charred hispy cabbage, with braised cannellini beans and salsa verde or salsa roja

Roasted aubergine with tahini, crispy sumac chickpeas, herb oil and spiced pumpkin seeds

Mixed grain and summer vegetable stuffed acorn squash, toasted pine nuts, summer leaf salad

Sweet potato, peppers and squash tagine with herby couscous

King oyster mushroom, potato puree, sake/miso mushroom jus, pesto

Sides

Charred baby gem lettuce with piquillo peppers, toasted pine nuts and Pedro Ximenez reduction.

Green bean salad, orange and hazelnut dressing.

Harissa and honey roasted carrots, tahini sauce, dukkah.

Fattoush salad with cucumber, tomatoes, herbs, fried pitta and sumac dressing.

Aromatic jewelled rice with pistachios and barberries.

Thyme and roasted new potatoes

Italian tomato panzanella salad with olives



Desserts

Macerated strawberries, white chocolate crumb, creamy oat fraiche, pistachio nuts and mint

Mini summer berry pavlovas with Pedro Ximenez poached peaches and coconut cream

Grilled peaches, Moscato syrup, English raspberries, creamy oat fraiche & almond biscotti

Chocolate mousse with salted miso caramel sauce

Eton mess: meringues, berry coulis, peaches, coconut cream, toasted almonds

Oreo chocolate tartlets with miso caramel caramel

Chocolate brownie with vanilla ice creams

Peanut butter millionaire chocolate mousse

Griddled pineapple, coconut ice cream, rum caramel sauce

Raspberry frangipane tart, oat cream



Evening food - soak up the booze!

Hot options - chefs needed

Buttermilk fried chicken slider w/ crunchy slaw in a sesame bun
Classic beef burger w/ smoked cheese, little gem & tomato salsa in sesame slider bun
Mac n Cheese w/ shredded salt beef & truffle herb crumb
Posh fish finger sarnie - crispy panko'd cod w/ homemade tartare sauce, rocket on white roll
Portobello mushroom burger, feta, sun dried tomato pesto, brioche bun (V)
Mediterranean roasted vegetables, herby couscous, pomegranate (V)
Fish and chips cones with malt vinegar mayo
Spiced Cajun chicken slider ; pulled chicken & Cajun sauce, chilli & lime aioli, lettuce & toasted brioche
Barbequed chimichurri chicken taco, avocado, lime cabbage & smoked aioli
Mac n cheese with truffled herb crumb (v)

Street Food Style - chefs needed

Loaded nachos w/ beef shin chilli, sour cream & pico de gallo
Korean chicken w/ sticky sesame & gochujang sauce, kimchi slaw
Grilled chorizo, piquillo pepper, aioli and rocket slider
Braised lamb shawarma w/ tahini yoghurt, crunchy veg, flatbread
Chicken tinga taco w/ guacamole & pickled pink onions
Shin of beef massaman curry w/ cardamom rice & toasted coconut flakes
Mini chicken and vegetable paella
Halloumi souvlaki wrap with tzatziki, tomato, rocket and olive salad (V)
Shakshuka terracotta pots with feta and pitta bread (V)
Falafel burger, tahini coleslaw, pickles (Vg)
Cauliflower "al pastor" tacos, chipotle mayo, pineapple salsa
"Huevos rancheros"; baked quail egg, pepper and tomato sauce, feta (V)



Evening food - soak up the booze!

Room temperature - no chefs needed

TIERED WEDDING CHEESECAKE

This cheese cake features five of some of the best British artisan cheeses:

Mrs Kirkham's Lancashire

Perl Las

Wigmore

Golden Cenarth

Mini Cerney

Served with: Figs, Grapes, Crackers, Chutneys

Room temperature - no chefs needed

GRAZING TABLE OPTIONS

Charcuterie selection with artisan breads & olives

Pork and fennel sausage rolls

Chorizo sausage rolls with aioli

Merguez sausage roll with harissa yogurt

Scotch eggs with herby mayo

Mini roast ham, butter and gherkin mini baguettes

Mini roasted vegetables, vegan pesto focaccias (vg)

Seasonal frittatas (v)

Spanish tortilla bites with aioli (v)



A close-up photograph of a bartender in a dark shirt pouring a golden-colored beverage from a glass bottle through a metal strainer into a clear martini glass. The bartender's hands are the central focus. The background is a blurred wedding reception with warm, bokeh-style string lights hanging from the ceiling. A semi-transparent dark grey banner with white text is overlaid across the middle of the image.

Your Wedding Bar Service

FROM THE WEDDING ARRANGERS

Professionally run bars & drinks service

**Your wedding package includes
½ a bottle of Prosecco and ½ a
bottle of house wine per head**

If you choose to provide your own
drinks for after dinner, we charge
£10+VAT per person for service,
glassware & barwares.

Upgrade to an open bar for only
£35+VAT per head and we'll supply
a full open bar for the whole event -
including additional welcome drinks
and extra wine! Discounts available
for weddings over 150 guests.



Upgrade and personalise your wedding bar

Talk to our bar team today about adding cocktails or upgrading to premium wines and craft beers

Looking to push the boat out on something a little bit special? Or perhaps to personalise your bar offer?

The Wedding Arrangers will be glad to host a personalised wine tasting or present a range of delicious cocktails to upgrade your wedding bar.

Cash bar options also available - contact our team today



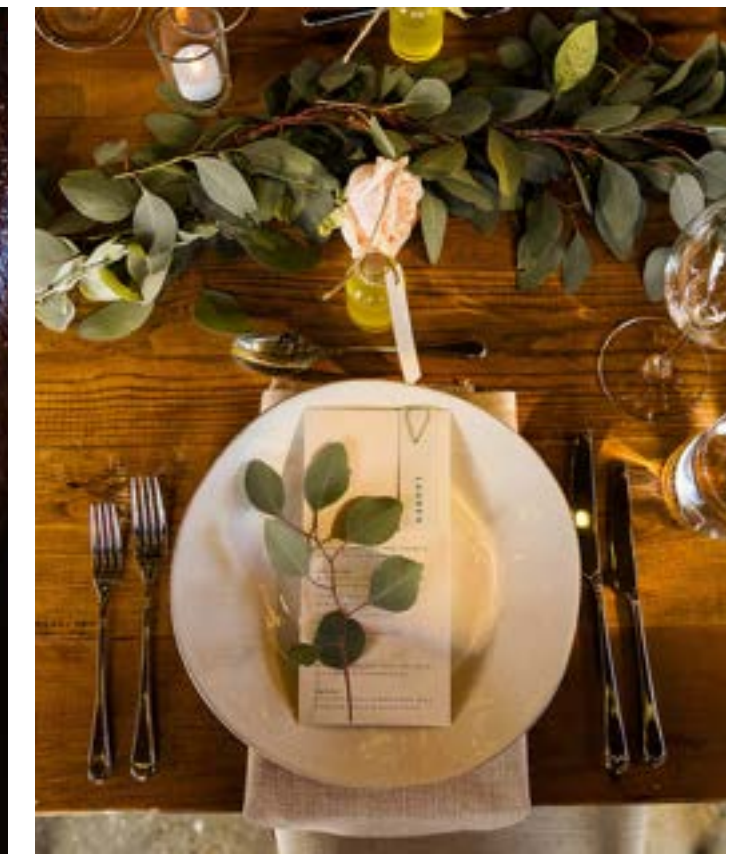
A photograph of a wedding reception hall. The room is filled with round wooden tables and matching wooden chairs. Each table is set with glassware, plates, and a small floral centerpiece. The room is decorated with greenery, including hanging plants and a large tree-like arrangement. String lights are strung across the ceiling and around a pillar, creating a warm, ambient glow. The walls are white with arched windows and doorways. The overall atmosphere is elegant and rustic.

Furnishings & Hire

FROM THE WEDDING ARRANGERS

Style your event your way with our fantastic selection of furnishings & tablewares

Your package includes classic white crockery and napkins, as well as elegant cutlery and glassware. For furnishings we supply 6ft rustic trestle tables and French crossback chairs. Should you wish to upgrade this selection our team will present a fabulous range to suit your tastes.





Event Management & Staffing

FROM THE WEDDING ARRANGERS

End to end event management and coordination from our experienced team

We are proud of our friendly, professional and diverse team of event staff. From event managers to floor staff, mixologists to chefs - you're in the safest of hands with The Wedding Arrangers

Your package includes full set up, scheduling and coordination. You will not need a further planner or 'on the day' coordinator.





Additional Services

FROM THE WEDDING ARRANGERS

Live music, DJs,
dancers, drag artists,
neons, florals & trees,
photographers, AV...

Need help piecing together your perfect day? Our fabulous planners are on hand to make your wedding dreams come true

Your wedding, your way - The Wedding Arrangers believe that no two weddings are the same. We'll help you style and personalise your big day, producing a celebration that is unique to you.



Thank you for reading.
We hope to be celebrating
with you soon!

**The
Wedding
Arrangers -
your one
stop
wedding
shop.**

All photographs in this
presentation were taken
at real events produced
by The Wedding
Arrangers or of real
food from LBK Flavours.
Please visit our website
for more

www.theweddingarrangers.com

hello@theweddingarrangers.com

