

# Wedding Magic

Professional freelance caterer Philippa Sayer, a specialist in marquee weddings, records her experience at such an event

Sir Paul McCartney and Heather Mills did it ...Posh Spice and David Beckham did it...Henry Dent-Brocklehurst and Lillie Maltese did it ... other people far and wide do it. They all chose to weave the magic of a marquee

wedding on their big day.

However, you do not have to be rich and famous to enjoy your wedding reception in the sumptuous elegance of a marquee.

A marquee wedding has the flexibility that a fixed reception area cannot always provide.

Whether you want to have a large marquee set in the grounds of your own home, or simply wish to extend the space of a village hall, marquees are the ideal solution.

Catering these days is very flexible – a modern marquee can have its own kitchen attached to the main reception area yet

neatly tucked away out of view. That way, you can decide whether you wish to have a hot sit-down meal or a buffet. Most couples choose the buffet option, not only for its flexibility but also for its splendour.

Frequently I see guests gasp as they enter the marquee. Taking their glass of champagne from the wine waiters greeting them at the entrance, they stare in amazement at the sheer elegance before them. Draped linings hang from the roof tops and walls with colours to match the table and floral decorations that adorn the room. Polished cutlery and glistening glasses are laid upon crisp white linen-clothed tables around the marquee, each place neatly marked to match the

PHOTO PHILIPPA SAYER

seating plan by the doorway.

If bride and groom choose a cold buffet feast, guests can view the wedding breakfast before them – an artistic focal point beautifully displayed and decorated with herbs and edible flowers offering an array of delights to tempt every palate.

The traditional wedding cake stands proud in its own surroundings – decorated to match the colours of the marquee and the theme of the wedding.

Coloured carpets or polished wooden floors absorb the hum of the chattering guests and the footsteps of the waitresses passing around bitesize canapes. When the time comes, the candles are lit, the guests find their seats and await the grand entrance of the bride and groom, cheering and clapping as the happy couple make their way to the top table.

The starters are placed upon the table – possibly a duck breast salad with an apricot, ginger and fresh coriander dressing, or maybe a smoked salmon mousse accompanied by Gamba prawns with fresh asparagus and a dill creme fraiche dressing.



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