



PARTY STYLING & COORDINATION

Color Palette: Gold, ivory, champagne, soft blush

Marquee Styling:

- Draped ceilings with fairy lights and crystal chandeliers
- Elegant round tables with gold-rimmed glassware and floral centerpieces (roses, hydrangeas, eucalyptus)
- Lounge corners with tufted sofas, vintage rugs, and candle clusters

Entrance:

 Golden carpet walkway lined with lanterns and framed photos from the couple's life together

Photo Display:

- "50 Years of Us" timeline wall with milestone photos & quote
- Digital slideshow projected onto a screen during the evening

Planning & Coordination:

- Dedicated Event Planner to craft and coordinate every detail
- Professional Event Manager overseeing execution on the day
- Hospitality staff including bar and waiting staff and security
- Specialist setup / breakdown crew
- Ample on-site parking with attendants

ENTERTAINMENT

Live Music

- String quartet or jazz trio during arrival and dinner
- Live band or vocalist for dancing later in the evening
- First dance reprise for the couple with original wedding song

Guest Engagement

- Memory Booth: Guests record video messages or write notes for a keepsake book
- Anniversary Toasts: Speeches from children, grandchildren, and lifelong friends
- Couple's Storytime: A short, lighthearted Q&A or storytelling moment hosted by a family member

Activities

- Golden Trivia Game: Fun facts about the couple's journey
- Photo Booth: Elegant setup with vintage props, instant prints
- Fireworks or Sparkler Send-Off: To close the evening with magic

Sample Menu

WELCOME RECEPTION

Champagne & Sparkling Elderflower Cocktails

Canapés Passed on Silver Trays:

Smoked salmon rosettes on rye with dill crème fraîche
Mini beetroot tartlets with goat cheese and walnut
Truffle mushroom arancini with parmesan shavings
Cucumber cups with crab and citrus aioli

BUFFET HIGHLIGHTS

Live Carving Station:

Herb-crusted beef tenderloin with red wine jus Slow-roasted lemon thyme chicken with rosemary glaze Grilled portobello mushrooms with balsamic reduction (vegetarian)

Seasonal Salads:

Heirloom tomato & burrata with basil oil
Wild rice, cranberry & pecan salad with citrus vinaigrette
Shaved fennel, orange & arugula with toasted almonds

Elegant Sides:

Dauphinoise potatoes with gruyère
Charred asparagus with lemon zest and sea salt
Truffle-scented cauliflower purée
Artisan bread basket with whipped butters and olive tapenade

DESSERT & CAKE

Golden Dessert Table:

Mini lemon meringue tarts
Raspberry & rosewater panna cotta
Chocolate ganache domes with gold leaf
Vanilla bean macarons in blush and gold
Fresh fruit platters with honey drizzle

Anniversary Cake:

Two-tiered vanilla and almond cake with champagne buttercream Decorated with edible gold leaf, sugar flowers, and a custom topper

COFFEE & TEA SERVICE

Served with petit fours, chocolate dipped biscotti and lavender shortbread