



Johnny Roxburgh IN CONVERSATION

Johnny Roxburgh, the 'Party Architect', is one of the most famous party planners in the world – a celebrity in his own right. Over the last 30 years Johnny has helped clients create events that are, quite simply, works of art. Working on thousands of projects from the deserts of Jordan and the great palaces of Russia, to Florence, the south of France and Shanghai, his eye for detail and his ability to view things from an inverted perspective has built him an extraordinary client list. No two events are ever the same. Here, Johnny shares his top tips on planning a country wedding.



Your wedding should be a reflection of your joint personalities, delivered in an innovative, exceptional style, which you and your guests will enjoy and remember forever. Quite simply, our weddings are the yardstick against which all other celebrations are measured.

STICK TO SIMPLE MARQUEES

Increasingly, I think that simple marquees are the way forward. I particularly like pole tents with very simple linings, and of course giant tipis look marvellous. You can have them customised with different painted designs, for something to keep after the wedding.



A PRETTY PADDOCK WITH A LUSCIOUS LAWN

When erecting the tent, make sure that the paddock area in front of the tent is not damaged. It looks wonderful if you have the sides up and there are meadow flowers in front of it.

GO LONG

Long tables are so much better than round tables – the widest a table should be is 3'6". Any wider is impossible to talk over. I love using vintage furniture – old tables and mismatched chairs. The best place to hire Vintage Furniture is Virginia's Vintage, who are based in Devon but deliver to Oxfordshire.

SMALLER IS BETTER THAN BIGGER

I think dancing on a small dancefloor is the best – people like to be close and as the evening goes on and some guests leave, you still need the floor to feel full. Surround the floor with trees to make it more intimate.

COCKTAILS LIKE YOU'VE NEVER SEEN BEFORE

To serve cocktails after dinner I hollow out lemons, oranges and limes, fill them with an atomiser (which can be bought online), which is then filled with dry martini or negroni. Then get the wait staff to go around offering to spray a cocktail into the guests' mouth – really fun and surprisingly potent.

ADD SOME WOW FACTOR

For added 'wow', balloon sculptures are very popular at the moment. Bubblegum Balloons create sensational sculptures, which are a world apart from the ones of 20 years ago. Huge clouds of balloons in different sizes, spilling out of the windows of the house in sorbet colours, are incredibly dramatic.

johnnyroxburgh.com

