

Tea Travels™... A Rose Garden Tea with the Queen

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Maintaining a tradition that began in 1860 with Queen Victoria, every year Queen Elizabeth II opens the private gardens at Buckingham Palace to host three afternoon tea parties, each attended by 8,000 guests respectively.

The invitations are sent to people of all walks of life, either directly or on the recommendation of a Palace approved sponsor. It is not possible for an individual to request an invitation as all names must be submitted by a pre-arranged quota list.

Customary attire for gentlemen is morning

Buckingham Palace Garden Party Statistics

(based on
attendance of 8,000
people - list
courtesy of
Buckingham Palace)

Food:

20,000 various tea
sandwiches

5,000 bridge rolls

9,000 butter drop
scones

9,000 fruit tartlets

3,000 butter cake
fingers

8,000 slices of
chocolate/lemon
cake

4,500 slices of
Dundee cake

dress, suit, uniform or National dress. Ladies wear afternoon dress, usually with a hat and gloves or National dress. The gates open at 3 p.m. so that the guests may enjoy a walk in the Royal gardens, which are usually not open to the public.

The Queen and the Duke of Edinburgh, accompanied by members of the Royal Family, enter the garden at 4 p.m. as one of two bands plays the National Anthem. Taking a different route, each Royal circulates amongst the guests. High ranking, dignitaries and special guests proceed to the Royal tent to join the Royal Family for afternoon tea. The remaining guests are served tea from a 408-foot buffet table.

At 6 p.m. the Queen and Royal Family depart for the Palace, where once again the National Anthem is played to indicate that the party has ended.

Your own garden party doesn't have to be as daunting as task as those for the Palace. By planning in advance using the wonderful sources available, your party is guaranteed to be equally as impressive.

Check out more of Ellen Easton's articles called [Tea Travels™](#).

Check out [English/American High Tea Menu](#).

Lot of recipes for your [Afternoon Tea or High Tea](#).

Learn the history of [English High Tea](#)

[The Afternoon Tea Gowns](#) of the La Belle Epoque (1880-1914), known as "The Beautiful Era."

SOURCES:

Rose Petal Tea, Rose Sugar Cubes & Mints: Reva Paul
(212) 722-7981

4,500 slices of
Majorca cake

3,500 slices of
chocolate/jam Swiss
roll

Beverages:
*(weather
dependent)*

27,000 cups of
Maison Lyons tea*

10,000 glasses of
iced coffee

20,000 glasses of
fruit squash

*Maison Lyons tea is a special blend produced exclusively by Tinnings for the Buckingham Palace Garden Parties. It is a blend of Darjeeling and Assam leaves which gives the unique flavor of peaches or Muscat grapes.

Equipment:

12,000 tea cups and
saucers

10,000 teaspoons

10,000 tea plates

6,000 glasses

408-foot buffet
table

Edible Crystal Roses: www.Sweetfields.com

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