



WEDDINGS



THE MILL AT ELSTEAD



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PRICING AND PACKAGES

Civil Ceremony Fee

Pre- wedding meeting room

Standard room setup

Complimentary glass of Prosecco

for the bride and groom

This fee is in addition to those paid to the registry office.

£250 up to 40 guests/ £350 over 40 guests

Cromwell Room – Ceremony & Reception

Hire of the Cromwell Room all day up until 23:00

Drinks reception in the orchard or the Snug (weather dependent)

Music until 23:00

Holds up to 26 guests seated for ceremony / 32 for wedding breakfast

Holds up to 40 guests standing

Dec		Apr/Sep/Oct/Nov		May/Jun/Jul/Aug		Jan/Feb/Mar	
Mon-Thu	Fri-Sat	Mon-Thu	Fri-Sat	Mon-Thu	Fri-Sat	Mon-Thu	Fri-Sat
RH: £500	RH: £650	RH: £350	RH: £500	RH: £500	RH: £650	RH: £200	RH: £350
MS: £2,000	MS: £2,500	MS: £1,500	MS: £2,000	MS: £2,000	MS: £2,500	MS: £1,000	MS: £1,500

RH – Room Hire

MS – Minimum Spend

The minimum spend is for food and drink only and excludes the room hire fee, ceremony fee and 12.5% optional service charge





Cygnets Suite– Ceremony & Reception

Hire of the Cygnets Suite all day up until 23:00

Four event spaces including the Ceremony Room, Dining Room, Mezzanine and Private Bar

Drinks reception on the terrace or the mezzanine (weather dependent)

Music until 22:45

Holds up to 72 guests seated for ceremony / 100 for wedding breakfast

Holds up to 120 guests standing

Dec		Apr/Sep/Oct/Nov		May/Jun/Jul/Aug		Jan/Feb/Mar	
Mon-Thu	Fri-Sat	Mon-Thu	Fri-Sat	Mon-Thu	Fri-Sat	Mon-Thu	Fri-Sat
RH: £1,500	RH: £2,000	RH: £1,000	RH: £1,500	RH: £1,500	RH: £2,000	RH: £500	RH: £1,000
MS: £5,500	MS: £6,500	MS: £4,500	MS: £5,500	MS: £5,500	MS: £6,500	MS: £3,500	MS: £4,500

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Extras

Setup Fee	£350
<i>If you have favours to put out, place cards to lay and a basic décor setup, please ask us about our setup fee.</i>	
Extended Licence until 12am	£350
<i>Please ask us as this depends on availability.</i>	
Tablecloths	£10 per cloth
Favours Corkage	£1 per person

Wedding Package

£84.50 per person (minimum of 20 guests)

The Mill standard wedding package includes:

Standard Wedding Drinks Package *
3 x Canapés during drinks reception
3 course Silver Set Wedding Menu
Evening Finger Board Buffet

*Upgrades are available to make your day truly special

*All our wedding packages are available by pre order only

We offer a tasting of your sit-down wedding menu, free of charge once you confirm your wedding with us

Wedding Drinks Package includes:

Arrival glass of Prosecco
½ bottle of white or red wine
An additional glass Prosecco for your toast





Upgrading your Wedding Package

Food upgrades

- *Add on Canapes from £2.50 per item
- *Upgrade to our Premium Gold Wedding Menu for an additional £5 per person
- *Add a cheese course to your meal for £5 per person
- *Add on bread and butter plus £1.50 per person
- *Ask us about alternate evening buffets, BBQ and pulled pork/lamb buffet

Drinks Upgrades

- *Two glass of Prosecco for arrival drinks for £7 per person
- *Swap your bubbles to Champagne for £12.50 per person
- *Add a Pimm's to your arrival drinks for £6 per person
- *Add Sparkling Elderflower to your reception and toast for £3.50 per person
- *1/2 a bottle of white and red wine for £12.50 per person
- *Add a self-serve tea & coffee station for your guests for £2 per person

If you would like to upgrade the wine in your package, please do ask and we will be happy to create a bespoke package to suit.



WEDDING SILVER MENU

Please choose one starter, main and pudding of which all your guests will have.
We will cater for any children or dietary requirements separately

STARTERS

English pea soup

Fuller's London Porter smoked salmon, Golden Pride sourdough, caper butter, fresh horseradish, lemon

Ham hock & leek terrine, piccalilli

Roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (pb)

MAINS

Braised beef cheeks, mash, baby spinach, oyster mushrooms, Mrs Owton's bacon, red wine sauce

Roast cod, braised lentils, spinach & salsa verde

Thyme roasted chicken breast, butter bean & chorizo casserole

Spelt risotto, sweet potato, salsify, molasses & herb salad (pb)

PUDDINGS

Apple & cinnamon crumble, vanilla custard

Lemon tart, Fuller's raspberry sorbet, Chantilly

Toffee & pecan cheesecake, Fuller's salted caramel ice cream

Coconut panna cotta, poached pineapple, passion fruit (pb)

Allergen Info





WEDDING GOLD MENU

Upgrade to for £5 per person

Please choose one starter, main and pudding of which all your guests will have,
we will cater for any children or dietary requirements separately

STARTERS

Smoked duck breast & poached pear salad

Potted brown shrimp, shellfish butter, rosemary focaccia melba toast, pickled kohlrabi, spring onions

Grilled polenta, roasted fennel, tomatoes, peppers, garlic & extra virgin olive oil (pb)

Celeriac, apple & walnut soup (v)

MAINS

Shoulder of lamb, rosemary rosti, sautéed kale & redcurrant gravy

Confit duck & game, fondant potato, buttered kale

Charred aubergine, minted coconut yoghurt, confit garlic, sumac, cumin flatbread (pb)

Whole grilled south coast plaice, tomato & black olive fondue, crispy capers

PUDDINGS

Pear, plum, vanilla & almond crumble, crème anglaise

Fig & almond brûlée, almond biscuits

Chocolate & hazelnut mousse, blackcurrant coulis

Coconut panna cotta, poached pineapple, passion fruit (pb)

Allergen Info





PUB CLASSICS MENU

Please choose one starter, main and pudding of which all your guests will have,
we will cater for any children or dietary requirements separately

STARTERS

Fuller's London Porter smoked salmon, horseradish crème fraiche, farmhouse bread & butter

Chicken liver parfait, spiced crumb, apple & fig chutney, toasted sourdough

Roasted plum tomato & smoked garlic soup, basil croutons (v)

MAINS

Fuller's London Pride, steak & mushroom shortcrust pie, mash, braised red cabbage, buttered hispi, red wine gravy

Spicy chickpea, tomato & aubergine pie, mash, braised red cabbage, buttered hispi, red wine gravy (v)

Roast Norfolk chicken

Vegan nut roast (pb)

Roast lion of South Coast pork

All roasts served with Yorkshire pudding, cauliflower cheese, roast potatoes, seasonal vegetables and red wine gravy

PUDDINGS

Lemon posset & homemade shortbread

Paul's warm chocolate brownie, peanut brittle, salted caramel, Fuller's buffalo milk vanilla ice cream

Molasses, date & hops sticky toffee pudding, Fuller's buffalo milk vanilla ice cream

Allergen Info





CANAPES

Ham hock croquettes, pineapple ketchup
Hampshire black pudding, Scotch quail's egg
Fuller's London Porter smoked salmon blinis, chive creme fraiche
Squash arancini, chilli jam (v)
Feta & pine nut salsa verde bruschetta (v)
Goat's cheese & red pepper crostini (v)
Smashed avocado, charred tomato, feta (v)
Tempura prawns, wasabi mayo
Black Cab ham & quail egg benedict
Chorizo sausage rolls
Smoked mackerel pate on toast

SWEET CANAPES

Paul's chocolate brownie
Vintage Ale sticky toffee pudding
Profiteroles, chocolate sauce

VEGAN/DAIRY FREE CANAPES

Pistachio, Kalamata olives & tomato (pb)
Beetroot tartare (pb)
King prawns, lemon & coriander
Spinach & tofu arancini (pb)

Allergen Info





FINGER BOARDS

FINGER FOOD BOARD 1

Lamb kofta, minted yoghurt

Cornish Orchards sausage roll

Salt & pepper squid, smoked paprika aioli

Pulled jackfruit taco, mango salsa

Vietnamese spicy chicken wings

~ OR ~

FINGER FOOD BOARD OPTION 2

Smoked mackerel pâté on toast

Harissa prawn skewers

BBQ south coast ribs

Spinach, potato & onion samosa (v)

Sticky sausages

~ OR ~

SLIDERS

Halloumi & courgette slider (v)

Falafel & minted yoghurt slider (v)

Spice rubbed pulled pork slider

Grilled chicken slider

Hampshire beef burger slider

If you have an allergy, please talk to a member of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared of ingredients which do contain allergens. (v) vegetarian (pb) plant-based in the presence

Allergen Info





FINGER BOARDS

WHEAT - FREE FINGER BOARD

Salt & pepper squid, smoked paprika aioli
Wild mushroom & polenta cakes, truffle aioli
BBQ south coast ribs
Vegetable crudités, red pepper hummus
Devilled eggs, bacon jam

~ OR ~

DAIRY FREE FINGER BOARD

Mini fish & chips
BBQ south coast ribs
Pulled jackfruit taco, mango salsa
Spinach, potato & onion samosa
Vietnamese spicy chicken wings

(Minimum 10 orders per option)

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TESTIMONIALS

"Thank you for all your help, we had a wonderful wedding and you made it all so easy!"

"Thank you so, so much for all your help and planning for our wedding day last week. It really was the most wonderful day, we loved every single minute and your warmth and support on the day was just gorgeous! We want to do it all over again!"

Thank you from the bottom of our hearts. A day we'll cherish forever."

"The staff at The Mill couldn't be more helpful and made planning our day a smooth and fun process! Our guests are still telling us how impressed they were with the food and service. There were so many wonderful staff making the day run like clockwork, and always smiling!"

Thank you, thank you, thank you!"





FAQ's

Do you have a smaller room for intimate weddings?

Yes, for smaller weddings we suggest the Cromwell room.

Can we bring our own alcohol and pay corkage?

No – unless a specialised item.

Can I bring my own wedding cake?

Yes, we are happy to cut and serve for your evening reception, however if you would like us to plate and garnish with berries/ice cream we charge £6 per person.

Can I bring an additional cheese tower?

Yes, we can supply garnishes including crackers, fruit and chutneys for £6 per person.

Are children allowed?

Yes, however must be supervised at all times.

Do you have highchairs?

Yes, 6.

Can we use the outside space?

Yes, if you hire the Cromwell room, you have the Orchard and if you use the Cygnet Suite you have the semi-private front garden included in your room hire.

Can we use candles?

Yes you can but they must be enclosed in a holder.

Can we decorate the room before the wedding?

You can get into both wedding suites to decorate from 8am. Alternatively, we offer a basic setup fee to take the stress out of your day and deliver this for you.

Can we deliver decorations and our cake before?

Possibly, by prior arrangement.

What time do we have the venue from and until?

8am – 11pm on the day.

Can the closing time be extended?

At the discretion of the venue and a fee of £350 is applicable.





FAQ's continued

Do you have a microphone and PA system?

No, please do provide your own.

Can we plug in our own music?

Yes but please provide your own aux adapter.

Do you have a screen and projector?

No

Do you have a stage, and can we have a band?

We do not have a stage but we can accommodate a maximum of a 5 piece band.

Can you provide tablecloths?

Yes we can, these are hireable at £10 per cloth.

Do you provide linen napkins?

Yes these are included in our package.

Is confetti allowed?

Dried or fresh petals only.

Is there parking?

Yes, we have a large car park to the side of the venue.

Can cars be left overnight?

Yes, but they must be collected by 10am.

Beautiful Bedrooms

Although we do not have bedrooms on site at The Mill at Elstead, our nearest Fuller's hotel is The Princess Royal.





FLORIST

Foxglove and Fuchsia

07932 541 089 / 07481 303 373
foxgloveandfuchsia@gmail.com

Foxglove & Fuchsia would like to help make your wedding plans as stress free as possible. Let us reduce that overwhelming feeling organising your special day can bring. We have designed table arrangements exclusively for The Mill to keep decision making simple. Alternatively, we are very happy to offer our bespoke floristry service.





DJ & ENTERTAINMENT

Cosmic Events

01252 961 500
info@cosmicedj.co.uk

You will be surprised how many couples do not realise that nearly half of the day's celebrations are covered by the evening entertainment reception. This is why Cosmic Events deliver the most talented entertainment we feel that is possible, without being tacky or cheesy. For peace of mind, they hold a consultation to go through your details, music and day either online or in-person, before your big day.





EVENT DECOR

Elizabeth James
EVENTS

Stunning statement decor for hire:

- white & rustic light-up letters
- floral letters
- flower walls
- neon signs
- white LED dance floors
- bespoke balloon arrangements

*"I just wanted to say
a massive thank you
to you and your
team... it looked
incredible and it
really made our day."*

elizabethjamesevents.co.uk



@elizabethjamesevents

