



WEDDINGS & CIVIL PARTNERSHIPS

The beautiful setting of 16th century Egypt Mill on the riverside makes the perfect venue for your special day.

Our function rooms are full of character with exposed beams and memories of the days gone by when the building was a working mill. Downstairs in the restaurant are the two original water wheels, one of which is in working order. Our lovely water gardens and private lawn make the outside equally attractive for your welcome drinks and photographs. A private lawn is available exclusively for wedding or civil partnerships held with us.

Our friendly staff, combined with The Mill's relaxed atmosphere, will create the ideal day, which will be long remembered.

WHO TO SPEAK TO

As this is such an important day for you, it is always best to speak to our dedicated event personnel, Julie or Rob. If we are not available, please leave a message and we will return your call as soon as possible.

Alternatively, email us on our dedicated wedding and events email address.

Julie Thayer, Assistant Hotel Manager - Wedding & Events
Rob Aldridge, General Manager

weddings@egyptmill.com
01453 833449

CIVIL WEDDINGS & PARTNERSHIP CEREMONIES

Egypt Mill is licensed for Civil Wedding and Partnership Ceremonies. Many of our packages include venue hire for a ceremony.

If you are not using one of our packages, then a room hire charge will apply for a ceremony. This is currently £500.00.

It is your responsibility to arrange the services of the Superintendent Registrar. Information and current charges payable to the Registry Office can be found at: -

www.gloucestershire.gov.uk/registration
001452 425060

[TABLE LINEN & CHAIR COVERS](#)

White linen tablecloths and napkins are included for all weddings with us (inside only). Quality white lycra or white linen chair covers with a choice of coloured sash are available to hire. These must be ordered via the hotel from our approved supplier. Current charges: £2.50 per chair for Lycra or £3.50 per chair for linen.

Sample chair covers and sash colours are available to view at the hotel.

[EVENING DISCOTHEQUE](#)

We are happy to recommend Cotswold Disco, they can be contacted on 07515 742155 or email info@cotswolddiscos.co.uk.

[EVENING DISCOTHEQUE](#)

We have a black and white chequered dance floor which can be hired for £100 for your evening party

[LATE BAR](#)

The bar and disco runs until midnight. If you would like an extension to the bar please discuss this at the time of booking the cost will be £100. We can only offer a bar extension on a Friday or Saturday.

[ACCOMMODATION](#)

We have 32 en-suite bedrooms which are discounted by £10.00 from the current published tariff for guests attending your celebration with us. For large numbers of rooms and at quieter times of year, we may be able to offer special packages on rooms.

[SERVICED APARTMENTS](#)

In addition to hotel rooms we have 7 serviced apartments which can be booked from a 2-night stay. There are 2 x 1 bedroom, 4 x 2 bedroom and 1 x 3 bedroom available. These high specification contemporary apartments offer the flexibility of self-contained accommodation with the added benefit of the hotel facilities on site. Please see our website - egyptmill.com - for further information on the apartments.

[OTHER SERVICES](#)

We obviously have a local knowledge of additional services you may require for your event. While we do not have a direct relationship with any company we are happy to recommend local suppliers which you can deal with direct. You are of course more than welcome to source your own services.

ARRIVAL/RECEPTION DRINKS

Reception drinks are served either in the lounge or in the garden.

The following are suggestions, priced by the glass or incorporated in a package. We are happy to quote for any other drink you may like.

House Wine - Red, Medium White, Dry White
Per Glass £5.00

Mulled Wine - Spicy red wine served warm with cloves and fruit flavours
Per Glass £6.00 (Supplement to inclusive package £2.00)

Orange Juice - Freshly chilled orange juice served on ice
Per Glass £2.00

Buck's Fizz - Sparkling wine and fresh orange juice
Per Glass £5.00

Bellini - Prosecco and peach juice
Per Glass £6.00 (Supplement to inclusive package £2.00)

Prosecco - Elegant Italian sparkling wine
Per Glass £5.50

Pimm's - Classic drink served iced and decorated with the traditional garnishes
Per Glass £5.00

Champagne - House Champagne
Per Glass £8.00 (Supplement to inclusive package £4.00)

Kir - Chilled dry white wine with a dash of Crème de Cassis
Per Glass £6.00 (Supplement to inclusive package £2.00)

Kir Royale - Chilled House Champagne with a dash of Crème de Cassis
Per Glass £9.00 (Supplement to inclusive package £5.00)

SILVER DRINKS PACKAGE

£20.00 per person

Our standard drinks package includes the following 4 drinks. Should you wish to upgrade any drinks, for example champagne instead of prosecco then please discuss. We can also add extra bottles of wine if required or offer alternatives from our current wine list.

Reception drink, served on arrival or after a civil ceremony, choose one from the list (some supplements apply)

2 glasses of House wine served with Wedding Breakfast:

Glass of Prosecco for the toast

CANAPÉS

Canapés will be served with your arrival drinks and photographs.

Choose 4 Canapés £6.00 per guest

Choose 6 Canapés £8.00 per guest

WHIPPED GOATS CHEESE, APPLE & PARSLEY (V)
SPICED CRAB WITH SAMPHIRE
CHICKEN SATAY (GF)
CHILLED PEA SOUP (V) (GF)
HAM HOCK TERRINE, RED ONION JAM (GF)
SMOKED SALMON & ADVOCADO SALSA, DILL BRUSCHETTA
RAGU ARANCHINI
THAI SPICED VEGETABLE ARANCHINI (V)
CHEESE STRAW (V)
CHOCOLATE STRAWBERRY (V) (GF)

3 COURSE MENU - £45.00 PER GUEST

We recommend, particularly for larger celebrations, that you choose a set meal for your function. However, we can cater for up to 3 choices of each course if you wish. If you would like an alternative menu to the suggestions below please discuss this with us, we are more than happy to cater for special requests.

STARTERS

FRESHLY-PREPARED SOUP OF YOUR CHOICE (V) (GF)

TRIO OF MELON BALLS, LEMON SORBET & FRESH BASIL (V) (GF)

THAI CRAB CAKE (GF)
Spiced tomato chutney, rocket

CHICKEN LIVER PARFAIT (GF ON REQUEST)
Fig chutney, warm brioche

GRAVLAX OF SALMON (GF)
Confit lemon, dressed leaves

TIAN OF CRAB & AVOCADO WITH CORIANDER (GF)

SMOKED DUCK BREAST (GF)
Butternut squash & sage risotto

PRAWN & CRAYFISH COCKTAIL (GF)

VEGETABLE TERRINE (V) (GF ON REQUEST)
Mixed leaves, warm bread

DUCK RILLETTES (GF OPTION)
Poached cherries. Toasted brioche, hazelnut butter

VINE TOMATO & BASIL TARTLET, BALSAMIC GLAZE (V)

HERB CRUSTED GOAT'S CHEESE CROTTIN (V)
Tomato and rocket salad, sweet red onion puree and fruit chutney

MAIN COURSES

ROAST TOPSIDE OF BEEF (GF BY REQUEST)

Yorkshire pudding, roast potatoes and seasonal vegetables, roast pan gravy

TENDERLOIN OF ENGLISH PORK (GF)

Spiced red cabbage, honey & thyme glazed parsnips, roasted baby new potatoes, red wine & thyme jus

SLOW ROASTED LOIN OF PORK (GF)

Braised puy lentils, spinach, crispy shallots, red wine jus

SUPREME OF CHICKEN (GF)

Mousseline potatoes, cavolo nero, sauté wild mushrooms, chicken & thyme jus

BREAST OF CHICKEN FILLED WITH TOMATO & PANCETTA MOUSSE

Fine beans, parmesan croquette, tomato & basil dressing

HERB CRUSTED RUMP OF ENGLISH LAMB (GF BY REQUEST)

Nicoise vegetables, garlic and rosemary crushed potatoes, rich port jus

DIJON & GARLIC CRUSTED RACK OF LAMB (GF BY REQUEST) (supplement £5.00 per person)

Apricot & walnut cous cous, lamb jus

SLOW BRIASED FEATHERBLADE OF BEEF (GF)

Celeriac mash, roasted shallots, honey glazed carrots, beef jus

BEEF WELLINGTON (supplement £5.00 per person)

Roasted asparagus, dauphinoise potatoes, carrot puree, haggis bon bon

LOIN OF HAKE (GF)

Celeriac puree, baby spinach, saffron sauce

OVEN ROASTED FILLET OF SALMON WITH PESTO CRUST

Beetroot & leek salsa, potatoes boulangere with lemon

FILLET OF SEA BASS (GF)

Fennel puree, crispy baby leeks, fondant potato

BEETROOT & GOATS CHEESE TATIN (V)

Parmentier potatoes, roast baby leeks

ROASTED ROOT VEGETABLE PITHIER (V)

Mushroom & chestnut sauce, celeriac mash

CARAMELISED ONION & MATURE CHEDDAR TART (V)

Vegetable croquette, salad

VEGETABLE TAGINE (V) (GF)

Spiced cous cous

DESSERTS

SALTED CARAMEL GIANT PROFITEROLE
Chocolate sauce, hazelnut brittle

GLAZED PASSION FRUIT TART
White chocolate ice cream

WHITE CHOCOLATE MOUSSE (GF)
Honeycomb & raspberries

STEAMED TREACLE SPONGE
Vanilla custard

WARM CHOCOLATE BROWNIE (GF)
Chocolate sauce, maple & walnut ice cream

MASCARPONE PANNACOTTA (GF)
Vanilla poached strawberries

TIRAMISU
Amaretti biscuits

CHOCOLATE CRÈME BRULÉE
Coffee ice cream, shortbread

WARM CHERRY FRANGIPAN TART
Pear sorbet

CHOCOLATE TORTE
Salted caramel popcorn, dulce de leche

RUM BABA
Roasted peaches

RASPEBERRY CHEESECAKE
seasonal berries

A SELECTION OF CHEESE & BISCUITS (c option)
(supplement £3.50 per person)

FRESHLY-BREWED TEA OR COFFEE £3.00

CHILDREN

Child's portion of main menu selection:

2-courses £20.00

3-courses £25.00

CHILDREN'S MENU

2-courses £15.00 per child 12 years and under

Please select up to a maximum of two choices from the menu below

SAUSAGE AND MASH

local sausage and mash with gravy

FISH AND CHIPS

lightly battered haddock with chips and salad

HAM, EGG AND CHIPS

honey roasted ham, free range egg with chips

PASTA (v)

with tomato sauce and grated cheese

A SELECTION OF LOCAL ICE CREAMS

EVENING FOOD OPTIONS

We appreciate all parties are different. Please feel free to discuss your individual requirements with us. We are very flexible and can accommodate most requests.

A SELECTION OF CHEESES

Mature Cheddar, Stilton and Brie with Warm Breads, Cheese Biscuits, Pickle, Pickled Onions, Celery and Grapes, £16.00 per guest

ANTIPASTI - SERVED ON RUSTIC BOARDS

A selection of Warm Ciabattas, Crackers, Chutney, Chilli Jam, Olives, Sweet Baby Peppers, Goat's Cheese Flatbreads, Chef's choice of Two Cured Meats, £16.50 per guest

ORIENTAL OPTION

Selection of Aromatic Crispy Duck Pancakes, Satay Chicken, Sesame Prawn Toast, Chinese Chicken Wings, Onion Bhajis, Samosas and Spring Rolls, £15.00 per guest

FINGER BUFFET

Selection Open Ciabatta Sandwiches, Homemade Sausage Rolls, Chicken Drumsticks, Chicken Satay Kebabs, Potato Wedges, Crudités, Onion Bhajis, £15.00 per guest

HOT FILLED BAP OR BURGER

Choose one option, served to your guests from trays:

Hot Roast Pork with Apple Sauce and Stuffing £7.50 per guest

Crispy Bacon with a Choice of Sauces £6.75 per guest

Crispy Bacon and Fried Egg with a Choice of Sauces £7.25 per guest

Gloucester Old Spot Sausage with Caramelised Onion £7.50 per guest

Homemade Burger (Pork & Stilton or Beef & Horseradish) in a Soft Bun with Relish £9.50 per guest

Mini Deep Fried Battered Fish & Chunky Chips Tray £9.50 per guest

Portion of Chips £4.50 each

HOG ROAST

To serve 100 guests £1200.00

This is a really great way to enjoy your party

The Hog Roasting takes place in the garden

Price includes Hog, Roasting Equipment & Gas, Bread Bap, Apple Sauce and Stuffing'

VENUE HIRE CHARGES

If you are booking a package with us, venue hire is included. If you are making up a personalised package for your day the following Venue Hire Charges Apply:

Civil Ceremony room hire £500

Daytime and Evening Celebration Sunday – Friday -£500.00, Saturday - £750.00

Evening Only Celebration Sunday – Friday - £500.00, Saturday £750.00

For full sit-down weddings with drinks package & evening party with over 60 guests we would only charge a ceremony venue hire if applicable.

Evening only parties are only available on certain dates.

Please discuss your requirements with Julie Thayer or Rob Aldridge.

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BOOKING FORM

If you wish to book with us, please complete the following details and return to us with your deposit of £500.00.

Date of Event:

Civil Ceremony Yes/No Package Booked

Name:

Email:

Telephone:

Name:

Email:

Telephone.....

Address.....

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Approximate numbers daytime..... Approximate numbers evening.....

Number of hotel rooms required..... Are the 2 family rooms required

Are you having a Disco/Music for the evening? Yes/No

Terms and Conditions

Deposit at time of booking - £500.00

6 months prior to wedding - £500.00

1 year prior to wedding - £500.00

Balance paid in full 2 weeks before wedding

All deposits and instalments are non-re-fundable and non-transferable.

Our preferred payment is by bank transfer to: Egypt Mill, Account No. 01028047, Sort Code 23-84-80

Please use your surname as a reference on bank transfer and then drop us an email to weddings@egyptmill.com to advise a payment has been made. We can also take debit card payment over the telephone, or of course, cash or cheque. Please note all prices detailed within the Wedding & Civil Partnership Package are inclusive of VAT @ 20%. Saturday events between May and September inclusive may require minimum numbers. Please discuss your requirements individually with Julie Thayer or Rob Aldridge and we will do our best to accommodate you. It is your responsibility to arrange the services of the Registrar for a civil wedding or partnership ceremony. A complimentary hotel room is available for you if both the Celebration Breakfast and evening buffet are ordered. Only food purchased from and prepared by Egypt Mill may be served at your function. If you are providing your own disco or band, they must vacate the premises by 12.45am at the latest. Due to the proximity of Egypt Mill to the river and Mill Pond, we respectfully request that you remind your guests (particularly those with any children) to take care and be responsible for their (and their children's) actions at all times near the water.

Cancellations:

1. Any deposits will be refunded if your event is cancelled more than 1 year in advance.
2. If cancelled within a year, the deposit will only be refunded if the day can be re-sold.
3. If your event is cancelled within 6 months of the date of your function we reserve the right to charge 50% of the value of the daytime and evening functions. This will be refunded if we are able to resell the day with a booking of equivalent value. If an alternative booking is received of a lesser value we reserve the right to charge you a proportion of the lost revenue.
4. We recommend you take out insurance to cover yourselves against a possible cancellation.
5. All charges for the function will be based on the maximum numbers given.

I agree to the above terms:

Signed:

Print Name: Date Our Ref: March 2019