



Windmill

EXCLUSIVE VENUE



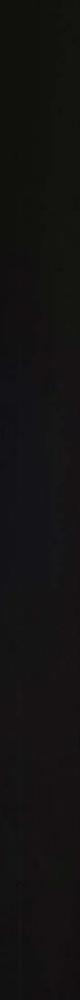


Welcome to the Windmill

We're a family with a wealth of experience in planning and hosting magical events on all scales and we're the custodians of this incredible place. We have a passion for warm and efficient service and gorgeous, unique spaces. We believe in delicious, wholesome food. Above all we love a great party. Let us tell you about our very special venue.

The Windmill is set in six and a half glorious acres of green lawns and woodland.

The approach, though our very own forest, opens to an expanse of open fields and unparalleled views of the stunning Cotswold countryside. The picturesque rural Cotswold village of Asthall, with the Windrush river at its heart, is less than a mile away.



The Venue

The beautifully appointed 15th century barn building is the historic hub of the Windmill. With an abundance of natural beams and exposed Cotswold stone, its huge French doors perfectly frame breathtaking panoramic views across the rolling countryside of the Windrush valley. This makes an exquisite setting for your wedding reception, comfortably seating from 30 up to 70 guests. Original flag stones lead to the snug and bar area around the corner. There is a 20-meter open air wooden deck adjacent to building, perfect for guests to step out onto and fully enjoy the magnificent vista.



Venue hire

Our exclusive use fees guarantee you private use of the entire venue for the whole day, and the undivided attention of our dedicated team.

We believe in clarity, transparency and making things straightforward – all the prices in this brochure include staffing as well as VAT at 20%. Beware – not all venues do this so be sure to check!

The fees include use of existing rectangular tables and restaurant chairs. Chat to us if you'd like to arrange hire of optional table linen or alternative furniture, or you're also welcome to arrange hire yourself.

Thursday

Peak Season [May, June, July & August]	£1000.00
Mid Season [April, September, October & December].....	£750.00
Low Season [February, March & November]	£600.00

Friday

Peak Season [May, June, July & August]	£1250.00
Mid Season [April, September, October & December].....	£1000.00
Low Season [February, March & November]	£750.00

Saturday

Peak Season [May, June, July & August]	£1500.00
Mid Season [April, September, October & December].....	£1250.00
Low Season [February, March & November]	£1000.00

Good Friday is charged at Saturday rates. Sundays are not available to book for weddings.

We do not accept bookings from 24th December until 1st February.

The venue is available for set-up from 10am on the day of your wedding. Your reception may begin at any time from 2pm onward. The bar closes at 11.30pm and the venue closes at midnight.

Part one / Canapés

£9 for a selection of 3 per person (£3 per piece)

Optionally served vertically on arrival, before the wedding breakfast

Mediterranean Vegetable & Feta Tartlets (v)

Avocado, Houmous & Roasted Red Pepper Wraps (ve)

Tandoor King Prawn Skewers

Mini Beef & Chorizo Jam Burgers

Mini Lamb & Mint Yoghurt Burgers

Mini Moroccan Chicken Naans

Smoked Salmon & Cream Cheese Blinis

Crumbed Mushroom Arancini (v)

Roast Beef, Wholegrain Mustard & Caramelised Onion Toasts

Part three / Evening food

Available as an optional extra to be served later during the evening

mini buffet / £16 per person

Choose two options from the list below

served with baby potato salad, green salad and homemade slaw

Roast pork baps with apple sauce and stuffing

Hot dogs with caramelised onions, mustard & ketchup

Giant pork & herb sausage rolls

Shepherd's pasties

Panko crumbed plant burgers with harissa mayo (ve)

cheese table / £10 per person

Can be served as an additional course after dessert or as an evening food option

Selection of cheese, houmous, chutneys served with a variety of breads and crackers

NB: evening food and canapés are only available as an additional option when also ordering a three-course wedding menu, not available as the sole catering for an event.

Part two / the wedding breakfast

£52 for three courses / choose one option per course

Starters

West Country crab cakes, baby leaves, hollandaise sauce

Cotswold Ham Hock terrine, red onion marmalade, baby leaves, balsamic reduction

Summer chicken salad, roasted red peppers, mango, blue cheese, baby leaves, honey mustard dressing

Warm camembert and onion tart (v)

Crayfish tail, king prawns, avocado purée, creme fraiche, leaves

Butter chicken vol au vents, mango chutney

Spicy red Thai chicken skewers, cous cous, sweet chilli sauce

Homemade soup, crusty bread, butter (v) (ve)

Creamy Stilton mushrooms, sweet paprika, herby croutons (v)

Main Courses

Pin bone chicken breast stuffed with mozzarella, mushroom and tarragon sauce, baby honey roast potatoes, tenderstem broccoli

Fillet of salmon roasted with lemon and citrus, sautéed potatoes, chive hollandaise

Fillet of beef served pink, colcannon mashed potatoes, roast baby carrots, red wine jus

£6 supplement

Slow braised shank of lamb, creamed potatoes, glazed vegetables, red currant jus

Fillet of sea bass, roasted baby potatoes, braised asparagus, vine tomatoes, lobster sauce

Roast butternut squash with Escalivada, mushrooms, roast garlic, basil cashew cream (ve)

Hot buffet of carved topside of roast beef and roast crown of turkey

garlic and rosemary roasted potatoes, Yorkshire puddings, stuffing, pigs in blankets, cauliflower cheese, sticky red cabbage, seasonal vegetables, chef's gravy

Desserts

Classic Eton mess

Chocolate brownie, caramel sauce, vanilla ice cream

Lemon posset, berries, shortbread

Salted caramel and banana cheesecake

Apple and raspberry crumble, custard

Classic crème brûlée garnished with fresh fruit



Our drinks packages

Celebration / £25 per person

Reception

Two glasses of Prosecco Bel Canto (Italy)

Bottle Green Pomegranate & Elderflower Cordials

Dinner

½ bottle Michel Servin Blanc (France) or

½ bottle Michel Servin Rouge (France)

Still & Sparkling Water

Toast

Glass of Prosecco Bel Canto (Italy)

Serendipity / £35 per person

Reception

Two glasses of Bouvet Cremant de Loire

Bottle Green Pomegranate & Elderflower Cordials

Dinner

½ bottle Oltre Passo Falanghina (Italy) or

½ bottle Oltre Passo Primitivo (Italy) Still

& Sparkling Water

Toast

Glass of Bouvet Samur Rosé Brut (Loire)

Adventure / £45 per person

Reception

Two glasses of Graham Beck Brut Rosé (South Africa)

Or our gin bar – a selection of local & international gins with mixers and fruit garnishes

Bottle Green Pomegranate & Elderflower Cordials

Dinner

½ bottle Gabb Family Chardonnay (South Africa) or

½ bottle Conde de Castile Reserva Rioja (Spain)

Still & Sparkling Water

Toast

Glass of Graham Beck Brut (South Africa)

Indulgence / £56 per person

Reception

Two glasses of Nicolas Courtin Brut Champagne

Or our gin bar – a selection of local & international gins with mixers and fruit garnishes

Bottle Green Pomegranate & Elderflower Cordials

Dinner

½ bottle Sancerre blanc duc Armand (Loire) or

½ bottle Esprit de Lussac, Lussac St Emilion (Bordeaux)

Still & Sparkling Water

Toast

Glass of Nicolas Courtin Brut Champagne

Wine list

White

1. Michel Servin Blanc, France / £20

With an up-front citrus nose, this is a grassy and herbaceous blend with invigorating elderflower hints.

2. Stonebuck Sauvignon Blanc, South Africa / £20

Green and herbaceous with guava notes providing a captivating bouquet. The palate is intense and vivid.

3. Oltre Passo Falanghina, Italy £21

A touch of peach and apricot. Bright and refreshing, with a rounded lemon zest character on the palate.

4. Camino Real Blanco Rioja, Spain / £22

Subtle flavours of cooked apple and peach. This wine has a generous mouthfeel with a soft and polished finish.

5. Chardonnay Gran Reserva, Terra Vega, Chile / £23

This is rich with ripe banana, vanilla and apple flavours brought together by toasted undertones.

6. Picpoul Plo d'Isabelle, Picpoul de Pinet, France / £24

A snappy nose of lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish.

7. Macon-Villages La Cave d'Azé, Burgundy / £25

Intense nose of mango, pineapple and hazelnut. Elegant taste of citruses and ripe nectarines for a perfect balance.

8. Rustenberg Sauvignon Blanc, South Africa / £26

Aromas of green peppers, asparagus and gooseberry fill the nose, with underlying pineapple and passionfruit notes providing a layered feel.

9. Gabb Family Chardonnay, South Africa / £27

A toasty, nutty nose, with peach and tropical fruits on the palate, complemented by a touch of vanilla, a full flavoured yet reserved wine.

10. France, Sancerre, Blanc du Armand / £34

Elegant dry white wine, pale yellow colour, aromas of white flowers and green apple and refreshing citrus.

Rosé

11. Marques de Calado Rosé, Spain / £20

An intense pink wine with plenty of juicy berry fruit. Strawberry and raspberry flavours.

12. Le Bois des Violettes Rosé, France / £20

Fresh and crisp, with very subtle strawberry fruit and a dash of sweet spice. This is a structured and vibrant wine.

13. Chateau St Hippolyte Rosé Provence, France / £23

Elegant aromas of roses and red fruits. Full bodied and fresh red fruit flavours with a long finish.

14. Rioja Rosado, Muga, Spain / £25

Deep salmon colour, with intensely fresh, strawberry, raspberry and orange peel aromas. Plenty of warm, spicy fruit with crisp acidity.

15. M de Minuty Rosé, Côtes de Provence, France / £30

Pale honeysuckle pink, offering a clean nose of citrus fruit, offset by subtle floral and candied notes. Fresh acidity makes for an incisive and lively palate.

Sparkling & Champagne

16. Prosecco Bel Canto, Italy / £22

Lightly coloured with plenty of sparkle, it has delicate melon and strawberry fruit tones.

17. Zarlino Prosecco DOCG, Italy / £25

The flavour is harmoniously balanced with delicate fruity notes, a low acidity and a moderate alcohol content.

18. Bouvet Cremant de Loire, France / £26

Fruity aromas and florals on the nose. Fine and persistent bubbles. Honeysuckle, acacia and bruised apples on the palate.

19. Bouvet Saumur Rosé Brut, France / £30

A delicate salmon pink, this is a light and immediately welcoming sparkling rosé, with a raspberry and peach fruit character and an uplifting floral nose.

20. Bouvet Ladubay Saumur, France / £30

Fruity aromas and florals on the nose. Fine and persistent bubbles. Honeysuckle, acacia and bruised apples on the palate.

21. Graham Beck Brut Rosé, South Africa / £30

Pale silvery pink, with aromas of raspberry and cherry, with some subtle mineral hints. Bright acidity and fine mousse.

22. Graham Beck Brut, South Africa / £30

An inviting nose full of lightly yeasty aromas. The palate offers fresh, gentle lime fruit delivered with a fine mousse. A creamy texture on the finish.

23. Nicolas Courtin Brut NV, Champagne / £40

Rich, elegant and smooth, white notes of toast, citrus and apple and a delicate mousse.

24. Oeil de Perdrix Rosé NV, Champagne / £45

A crowd of wine critics has sung its praises. It boasts elegant swathes of red cherry, raspberry and refined blossom notes that drift through its delicate mousse.

25. Chapel Down Brut NV, England / £50

Maybe not possessing quite as much yeast character as Champagne, this refreshing, zesty and balanced sparkling wine has fine bubbles that wrap around all corners of the mouth.

26. Cloudy Bay Pelorus NV, New Zealand / £45

From a Chardonnay-dominant blend of selected vintages, this is a fresh, apéritif style of sparkling wine. Crisp apple flavours are backed up by a nutty, yeasty complexity.

27. Pommery Brut Royal NV, Champagne / £50

Pommery launched the first commercial successful Brut Champagne in 1874. The Brut Royal follows in that tradition with lively, fresh and vivacious flavours of citrus and apple with floral notes.

28. Bollinger Special Cuvée NV, Champagne / £59

A deliciously rich Champagne, with an overt fruitiness and nutty, yeasty notes. A long, complex and rewarding finish.

29. Michel Servin Rouge, France / £20

Soft, ripe and jammy blackcurrant fruit alongside a muscular texture makes this a robust, well balanced wine.

30. Torre Cerere Montepulciano d'Abruzzo, Italy / £20

This is a soft, fruity and approachable red. Notes of red cherry and blackcurrant gives this wine a rustic feel.

31. Merlot Reserva, Terra Vega, Chile / £21

The wine delivers a solid core of concentrated fruit, hinting at blackberry preserves and damson plums.

32. Baron de Baussac Carignan, France / £22

Crammed with concentrated and voluptuous black cherry fruit, with subtle vanilla providing a polished finish.

33. Côtes du Rhône, Remy Febras, France / £23

This garrigue scented wine has succulent notes of red and blackberry fruit with warming hints of black pepper.

34. Oltre Passo Primitivo, Italy / £24

Flavours of dried prune, date and plump cherry, with swathes of sweet spice. A mouth coating, chocolatey red wine.

35. Desir Pinot Noir, France / £25

Showing violets and sweet red berries on the nose the palate is light, velvety and intricate, with integrated toasted notes.

36. Conde De Castile Reserva, Rioja, Spain / £26

A complex wine that displays a harmonious blend of dried, stewed fruits and nuances of leather, vanilla and tobacco.

Red

37. Capaia Merlot Cabernet, South Africa / £27

The winery is run on the principles of a French chateau. This wine is a classic blend of Bordeaux varieties with classic flavours of cassis and dark cherry.

38. Rustenberg RM Nicholson, Stellenbosch, South Africa / £28

Blackcurrant aromas, notes of dried herbs and black pepper. The palate is fleshy and firmly structured, with weighty red fruit flavours and bold tannins.

39. Ella's Ridge Pinot Noir, New Zealand / £29

Bright and fresh, ripe cherry aromas, vibrant flavours of red berries and spice. A fresh and lively palate, with silky tannins and a lingering finish.

40. Châteauneuf-du-Pape, Philippe Saint-Cyrille, France / £40

A garnet-red wine with aromas of fresh red fruits, spices and a hint of chocolate. The palate is silky smooth with a powerful fruit intensity.

41. Bordeaux, Lussac St Emilion, 2016 / £42

Over-looking the Dordogne river the Lussac Saint-Emilion vineyards are well-known for producing wines of great colour and structure.

Dessert

42. Rustenberg Straw Wine, Coastal Region, Half bottle, South Africa / £24

Concentrated aromas of honey, marmalade and ripe peach. Intensely sweet yet vibrantly fruity and complex.

Our story

As a family foursome we've been creating magic at our own venues and restaurants for more than 20 years. For the last 12 years, we've been pouring our hearts and souls into our South African business and have proudly created one of the most sought-after wedding venues in the Cape Town area.

In 2019 we decided that we wanted to come home as a family. Totally bitten by the wedding bug, we set about finding the perfect English location to continue living out our passion. As soon as we gazed upon the glorious view and the magnificent old Cotswold building that is the Windmill, we knew this was it! We're so looking forward to planning and hosting magical celebrations at this incredible venue.

Barry, Vanessa, Rhiannon & Matt

Photography credits:

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