



# *The Mill House*

Wedding Menus & Packages

# Willow Wedding Package

This fantastic package includes 50 guests for your day and evening reception on Sunday – Fridays and 60 guests on Saturdays.

- Exclusive use of the Mill House from midday, including the main house, grounds and marquee
- A glass of Bucks Fizz for your drinks reception
- Three course wedding luncheon with coffee
- Two glasses of wine to accompany the luncheon
- A glass of sparkling wine to toast your good health and accompany speeches
- Bacon, Sausage & Vegetarian Baps for evening nibbles
- DJ & Disco for your evening reception for a 4 hour duration
- Red or Cream carpet on arrival
- Hotel Wedding Planner and Master of Ceremonies
- Use of silver cake stand & knife
- Displayed Table Plan, frame & easel
- Four poster honeymoon suite
- Preferential bedroom rates for your wedding guests

2023 Weddings	April – September	Jan - March, October, November
<b>Fridays &amp; Sundays</b>	£6900	£5900
<b>Saturdays</b>	£8300	£7100
<b>Mondays - Thursdays</b>	£6050	£5650
2024 Weddings		
<b>Fridays &amp; Sundays</b>	£7250	£6200
<b>Saturdays</b>	£8700	£7450
<b>Mondays – Thursdays</b>	£6300	£5900

Please note there will be an annual price increase for weddings held in 2025.

If a wedding ceremony is required, please see page 7 for room hire details.

### Additional guests?

Extra day guests - £93.00 per person 2023,  
£97.00 per person 2024.

Additional evening guests - £14.50 per person in 2023,  
£15.50 per person in 2024.

# Oak Wedding Package

This fantastic all inclusive package includes 50 guests for your day & evening reception on Sunday – Fridays and 60 guests on Saturdays.

- Exclusive use of the Mill House from midday on the day of your wedding, including the main house, grounds and marquee
- Two Glasses of Pimms, Bucks Fizz or Prosecco for your drinks reception
- Three Canapés per person to accompany your drinks reception
- Three course wedding luncheon with coffee
- Half a bottle of wine to accompany your luncheon
- A glass of sparkling wine to toast your good health and accompany speeches
- Choice of buffet for your evening reception (BBQ & Hog Roast available for a supplement)
- DJ & Disco for your evening reception for 4 hours
- Red or Cream carpet on arrival
- Hotel Wedding Planner and Master of Ceremonies
- Use of silver cake stand & knife
- Displayed table plan, frame & easel
- Menu tasting for the bride & groom
- Four poster honeymoon suite
- Preferential bedroom rates for your wedding guests

If a wedding ceremony is required, please see page 7 for room hire details.

2023 Weddings	April – September	Jan - March, October, November
<b>Fridays &amp; Sundays</b>	£8250	£7300
<b>Saturdays</b>	£9895	£8775
<b>Mondays – Thursdays</b>	£7050	£6650
2024 Weddings		
<b>Fridays &amp; Sundays</b>	£8650	£7650
<b>Saturdays</b>	£10400	£9200
<b>Mondays – Thursdays</b>	£7300	£7000

Please note there will be an annual price increase for weddings held in 2025.

### Additional Guests?

Extra day guests – £105.00 per person in 2023,  
£109.00 per person in 2024.

Additional Evening guests – £18.50 per person in 2023,  
£19.50 per person in 2024.

# Winter Wedding Package

Hold your wedding during January or February for this special Winter Wedding Package for 50 day and evening guests.

- *Exclusive use of the Mill House from noon on your wedding day, including the venue hire for the marquee, ground floor of the house and grounds*
- *A glass of Bucks Fizz for your drinks reception*
- *Three course Winter Menu with coffee*
- *A glass of house wine to accompany the luncheon*
- *A glass of sparkling wine to toast your good health and accompany speeches*
- *Bacon, sausage & vegetarian baps for your evening reception*
- *DJ & Disco for your evening reception for a 4 hour duration*
- *Hotel wedding planner and Master of Ceremonies*
- *Use of silver cake stand & knife*
- *Displayed framed table plan & easel*
- *Preferential bedroom rates for the night of your wedding*

**January & February 2023 ~ £4500.00**  
**January & February 2024 ~ £4750.00**

## **Additional Day Guests**

£74.00 in 2023

£79.00 in 2024

## **Additional Evening Guests**

£14.50 in 2023

£15.50 in 2024

Please note there will be an annual price increase for weddings held in 2025.

# Christmas Wedding Package

December is a special time to celebrate your wedding, the house & marquee are beautifully decorated for Christmas. This package includes 60 guests for your day & evening reception.

- *Exclusive use of the Mill House from noon on your wedding day, including the venue hire for the marquee, ground floor of the house and grounds*
- *A glass of Bucks Fizz or Mulled Wine for your drinks reception, with mini mince pies*
- *Three course Festive Menu with coffee*
- *A glass of house wine to accompany the luncheon*
- *A glass of sparkling wine to toast your good health and accompany speeches*
- *Bacon, sausage & vegetarian baps for your evening reception*
- *DJ & Disco for your evening reception for a 4 hour duration*
- *Festive hurricane lantern table centre pieces*
- *Marquee ceiling fairy lights & black star cloth wall*
- *Hotel wedding planner and Master of Ceremonies*
- *Use of silver cake stand & knife*
- *Display framed table plan & easel*
- *Four poster honeymoon suite*
- *Preferential bedroom rates for your wedding guests*

**December 2023 ~ £6750.00**  
**December 2024 ~ £7000.00**

## **Additional Day Guests**

£83.00 in 2023  
£88.00 in 2024

## **Additional evening guests**

£14.50 in 2023  
£15.50 in 2024

Christmas Package is available;  
1st - 23rd December  
27th - 30th December  
New Years Eve at a supplement

Please note there will be an annual price increase for weddings held in 2025.

## *Looking for something a little different... ?*

We know that all weddings are different and if our packages are not quite what you are looking for or your numbers are more intimate, we are delighted to tailor make a package to suit your individual requirements.

Whether you are planning a hog roast for 200 guests or an intimate dinner for 20 guests, we have the perfect room and menu for your special day. The individual bespoke prices can be found on the following pages, these are subject to an annual price increase. Contact us to discuss your plans and we will be pleased to provide you with a quote based on your specific requirements.

## *Exclusively yours on your special day*

Here at the Mill House we know Exclusive Use is incredibly important on the day of your wedding and are delighted to include this in all our wedding packages, from noon on your wedding day. This means that there will not be any other guests in the ground floor of the main house, the marquee or in the gardens.

Make the Mill House your own, and relax in the knowledge that it will only be you and your guests present as you celebrate on your special day.

## *Venue Dry Hire*

We are pleased to offer dry hire of our beautiful marquee, allowing external caterers to provide cultural food for your wedding or celebration. We include round tables, chivari chairs, use of our marquee kitchen, and stunning gardens for your arrival and photographs. Contact us to discuss your individual needs and we are pleased to give you a quote based on your specific requirements.

## *Reception Room Hire for Bespoke Weddings*

We are pleased to offer a choice of rooms for your wedding reception, from our stunning permanent marquee within the grounds of the hotel, to our intimate dining rooms inside the main house, all are bright & spacious with beautiful views over our gardens.

### **The Cottage Suite ~ £250.00**

Wedding breakfast: 30 guests seated

### **The Garden Room ~ £500.00**

(12pm – 6pm or 6pm – midnight)

Wedding breakfast: 70 guests seated

### **The Marquee ~ £1750.00**

Wedding breakfast: 120 guests seated

Evening reception: 150 guests

### **Exclusive use of the House ~ £1250.00**

Wedding breakfast: 70 guests seated

Evening reception: 120 guests

### **Exclusive Use of the Marquee, House & Grounds**

Wedding breakfast: 120 guests seated

Evening reception: 200 guests

April - September & December ~ £2500.00

October - March ~ £2000.00

January - February - £1500.00

We are pleased to offer a discount of 50% off room hire for weddings taking place on Monday – Thursdays. Excludes Bank Holidays

## *Ceremony Room Hire*

We are pleased to offer a choice of rooms for your wedding ceremony, whether you prefer inside the hotel or outside in the garden. The below room hires do not include the charges from the Registrars which you must book directly with Wokingham Registry Office on 0118 9746000.

### **The Cottage Suite ~ £250.00**

Located inside the main house for up to 30 guests.

### **The Garden Room ~ £500.00**

Located inside the main house for up to 90 guests, 70 seated, 20 standing.  
Upgrade to Chivari Chairs for £1.80 per chair.

### **The Marquee ~ £650.00**

Get married inside the marquee for up to 120 guests seated.

### **Outside Ceremony in The Cedar Pavilion ~ £200.00 supplement**

Situated in our beautifully landscaped gardens for up to 120 guests, the Cedar Pavilion is an ideal setting for your ceremony. Offering a romantic atmosphere within our walled garden beside the River Loddon.

Please note, ceremony room hire is not included in our wedding packages and is an additional charge.

For all ceremonies a music licence is required for both live & recorded music. This is charged at £40.00.

If you use the same room for your ceremony as the wedding breakfast, a turn around period of two hours is required after your ceremony to set up for the meal.

# *Drinks Packages for Bespoke Weddings*

## **Drinks Package A - £25.50 per person**

- A glass of reception drink on arrival or after your ceremony - Pimms, Prosecco, Bottled Lager or Bucks Fizz
- Half a bottle of house wine with your meal
- A glass of sparkling wine to toast with your speeches

## **Drinks Package B - £32.00 per person**

- Two glasses of reception drinks on arrival or after your ceremony - Pimms, Prosecco, Bottled Lager or Bucks Fizz
- Half a bottle of house wine and half a bottle of sparkling water with your meal
- A glass of champagne to toast with your speeches

## **Drinks Package C - £37.50 per person**

- Two glasses of Champagne on arrival or after your ceremony
- Half a bottle of house wine and half a bottle of sparkling water with your meal
- A glass of champagne to toast with your speeches

## **Soft Drinks Package - £14.50 per person**

- A glass of non-alcoholic bubbly or fruit juice on arrival or after your ceremony
- Soft drinks with the meal
- A glass of Sparkling Elderflower to toast with your speeches

We offer an extensive wine list, however if there is something we are unable to source, we offer corkage at £16.00 for wine and £20.00 for sparkling wine or champagne, per bottle based on 75cl bottles.

## *Canapés*

**Choose 3 canapes £7.50 per person, 4 canapes £9.50 per person, 5 canapes £11.50 per person**

### **Cold Choices**

Goats cheese, apple and pickled walnut crostini (v)  
Smoked salmon, cream cheese, lemon & chive blinis  
Duck liver paté, toast, candied orange  
Sun blushed tomato mousse & black olive bruschetta (vn)  
Smoked haddock & parsley tart  
Pickled Beetroot & feta bites (vn)  
Parma ham & celeriac remoulade croustade

### **Hot Choices**

Yorkshire pudding, roast beef & horseradish  
Mushroom, leek, rarebit tart (v)  
Fish & chip cones  
Sundried tomato arancini (vn)  
Grilled beef burger & house relish  
Maple syrup glazed cocktail sausages  
Garlic butter king prawn skewer  
Marinated chicken skewer  
Pissaladiere, caramelised red onion, anchovy & black olive  
Goats cheese & caramelised onion tart (v)

(v) Suitable for Vegetarians

(vn) Suitable for Vegans

# Wedding Menus

We are very proud of the quality of our food and service. All food is prepared to the highest standards and to accompany this we use only the finest ingredients to give you the maximum flavour. If you have any particular requirements and ideas we would be happy to discuss them with you, including any special dietary requirements.

## Starters

- Soup, crusty bread & butter \* (v)(vn)
- Heritage tomato salad, buffalo mozzarella, basil oil (v)(vn)
- Sweet chilli chicken & mango salad, coriander & lime dressing, toasted cashews
- Prawn & crayfish Marie rose, smoked salmon, mixed leaf, lemon dressing
- Greek salad with fresh herbs & feta cheese (v)(vn)
- Sautéed mixed mushrooms, tarragon cream, brioche \* (v)(vn)
- Chicken liver paté, toast, spiced tomato jam \*
- Ham hock terrine, piccalilli, toasted brioche
- Goats cheese & red onion tart, rocket leaves (v)

## Main Courses

- Classic Beef Wellington
- Our signature dish, served medium, chateau potatoes, Madeira jus - £6.50 supplement per person*
- Roast beef served medium, Yorkshire pudding, gravy
- Chicken supreme, creamed leek with pancetta & thyme, chicken jus \*
- Roast chicken, wild mushroom & tarragon stuffing, confit carrot, red wine jus
- Braised pork belly, crackling, apple & cider sauce \*
- Trio of butchers sausages, mash, onion gravy \*
- Duck breast served pink, crispy sage, orange gel
- Lamb rump served pink, salsa verde, red wine & rosemary jus - £3.50 supplement per person
- Fillet of sea bream, charred leek, sauce vierge
- Salmon fillet, wilted spinach, caper & herb cream \*

All mains are served with seasonal vegetables, plus your choice of;  
Chateau potato, Roast potato, Boulangère potato, Dauphinois potato, Buttered new potatoes,  
Mashed potato, Crushed herbed new potato, Parmentiere potatoes

### **Vegan & Vegetarian Main Courses**

Mushroom, leek & walnut Wellington, braised lentils  
Mediterranean vegetable & pesto, sautéed gnocchi  
Butternut squash & goats cheese risotto, crispy sage  
Roasted Aubergine, Ratatouille, Garlic Herb Crust

### **Desserts**

Sticky toffee pudding, toffee sauce, vanilla ice-cream \*  
Chocolate mousse, raspberry ripple ice cream, raspberry syrup  
Lemon meringue pie, blueberry jam  
Warm apple Bakewell, fresh raspberries, pouring cream \*  
Classic crème brulee, lemon zest shortbread \*  
Eton mess, red fruit coulis  
Vanilla pannacotta, crushed honeycomb, mixed berry sauce  
White chocolate cheesecake, strawberry compote  
Vegan dessert choices also available

**Cheese Platters** can be served as an additional course at £50.00 per table

**All three course meals conclude with coffee & mints**

**£59.50 per person**

### **Child Guests**

We are delighted to welcome children, special menus are available for them on request.  
Children under 12 years old are half the adult package price and include a three course meal,  
soft drinks and evening buffet.

\* Winter Package Menu Choices

## *Barbecue or Hog Roast Luncheon*

A Two Course barbecue or hog roast can be served for your wedding luncheon instead of a formal three course meal.

### **Hog Roast**

(minimum of 100 guests)

Rotisserie spit roasted pig, apple sauce & stuffing

Or

### **Barbecue**

Your choice of 3 of the following meats;

Beef burgers

Cumberland sausages

Lamb kofte kebabs

Dry rubbed pork steaks

Marinated chicken thighs

Salmon steak teriyaki

King prawn skewers

Vegetarian & Vegan Options, Choose 3;

Paprika portobello mushrooms (vn)

Halloumi & pineapple skewers (v)

Plant burgers (vn)

Sausages (vn)

Corn on the cob (vn)

### **Both options are served with the following:**

Bread accompaniments

Condiments

Homemade slaw

Pesto pasta salad

Mozzarella & Tomato Salad

Mixed leaves

Minted new potatoes

### **Dessert**

Your choice of dessert from the main menu served to your tables.

### **Tea & Coffee**

**£50.00 per person**

## *Evening Reception Menus*

### **Traditional Finger Buffet**

Choose any 6 items at £18.50 per person  
Additional items £3.50 per person per item

Filled bread rolls  
Hot sausage rolls  
Vegetarian tartlet selection  
Mini Pies, steak & ale, chicken & mushroom  
Cranberry & Brie Parcel  
Potato Wedges with Dips  
Teriyaki Chicken Skewers  
Thai Fishcakes  
Vegetable Spring Rolls  
Tiger Prawns wrapped in Filo Pastry  
Chicken Satay, Peanut Sauce  
Tandoori Chicken Wings  
Onion Bhaji  
Lamb Samosa  
Vegetable Samosa  
Vegetable Pakora

### **Evening Bites**

£18.50 per person  
Fish Goujons & Chips served in Cones  
Bacon Baps  
Vegetarian Sausage Baps  
Tartare Sauce, HP Sauce & Ketchup

### **Stone Baked Pizza**

£18.50 per person  
Choose 3 from the following;  
Classic Margherita  
Goats Cheese & Spinach  
BBQ Chicken  
Spicy Pepperoni  
Hawaiian  
Roasted Vegetable

### **Hog Roast**

**(Minimum of 100 Guests)**

£22.50 per person  
Rotisserie spit roasted pig, apple sauce & stuffing  
BBQ Portobello Mushroom & Halloumi  
Homemade slaw  
Potato Wedges

### **Barbecue**

£22.50 per person  
Beef burgers  
Cumberland sausages  
Bread Rolls  
Caramelised Onions  
Plant Burgers & Sausages  
Homemade slaw  
Potato Wedges

## *Enhance Your Evening Reception*

### **Cocktail Bar...**

Add some fun to your evening reception by booking our cocktail bar. This is set up separately to the main bar for a period of three and a half hours during your evening reception. Our professional mixologist will serve your choice of six individually priced cocktails from our extensive list. The cocktail bar is an additional charge of £275.00.

### **Lighting and more...**

Our resident DJs, Stuart & Dave, from The Events Lounge offer a huge range of additional lighting enhancements to transform the marquee & gardens for your evening reception. With ceiling fairy lights, up-lights that can be colour themed, fairy light back drop behind your top table, and black star cloth for the back wall of the dance floor you can change the venue from day to night. Stuart is pleased to quote for your individual requirements and has put together some fantastic packages for your wedding here at The Mill House.

Why not add some extra fun for your guests with giant garden games, photobooth or casino tables.

[www.theeventslounge.com](http://www.theeventslounge.com)

it's your event, let's make it one to remember!

We are proud to have been the resident DJ at The Mill House for a number of years. Speak to us about our range of lighting enhancements for your evening reception, as well as our photo booth, garden games, casino tables and LED dancefloor. Lets make it a reception to remember.

07872 530227 [stuart@theeventslounge.com](mailto:stuart@theeventslounge.com)

## *Accommodation*

The Mill House offers twelve individually decorated bedrooms, available for your guests for the night of your wedding. At the end of your special day retire to our elegant four poster suite before enjoying a full cooked breakfast with your guests the following morning and share special memories of your wedding day.

### **2023 Tariff**

Single Room £89.00

Small Double Room £100.00

Double or Twin Room £130.00

Executive Room £150.00

Four Poster £170.00

Extra Child Beds £15.00

Extra Adult Beds £25.00

Sofa Bed £30.00

Cots with bedding £10.00

Check-in time: 2.00pm Check-out time: 10.30am

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# Terms and Conditions

## Minimum Numbers

Our packages are booked based upon minimum numbers taken at the time of booking. Minimum numbers are flexible and if your estimated numbers are lower than the package states then prices are taken from our individually priced items and a quote will be prepared for you prior to confirming your booking. All packages and prices are subject to change until a contract has been signed.

## Resident DJ and Live Bands

For all weddings held in our marquee our resident DJ will automatically be booked for your evening reception. This is charged additionally at £500.00 inc VAT, unless included within your wedding package. External discos are not permitted within the marquee. Live music is only permitted in the marquee until 9.00pm. If your wedding or evening reception is being held in the main house, bands and external discos are then permitted, however, we would recommend that you limit this to a three piece band due to the size of the area available. Public Liability & PAT testing certificates will be required or any external suppliers. Fridays, Saturdays and bank holiday Sunday events conclude at midnight. Sunday—Thursday events conclude at 11.00pm.

## Payment Terms

To confirm your wedding reception we require a non-refundable deposit to the value of £1000.00. Further payment is then required in timed stages:

6 months prior: 50% of contracted revenue due

3 months prior: a further 25% of anticipated revenue

14 days prior: 100% of the balance of your wedding is due together with your final numbers.

The initial deposit paid will be deducted from your final balance payment. We request all payments are made by debit card or bank transfer.

## Cancellations and Postponements

In the event of a cancellation or postponement of your wedding the following charges will apply:

Over 9 months prior: loss of deposit

From 9 months to 6 months prior: 25% of anticipated revenue

From 6 months to 3 months prior: 50% of anticipated revenue

From 3 months to 1 month prior: 75% of anticipated revenue

Less than 1 month prior: 100% of anticipated revenue

The above advises you of the amounts payable on your projected costs based on your contracted minimum numbers. All monies paid are non refundable.

Failure to meet the deposit payments required could result in the cancellation of your wedding.

## Damage to Premises and Grounds

If any damage is caused to the premises by yourselves or your guests, you will be liable for any costs incurred. We would recommend that you take a wedding insurance policy which will cover this aspect of your wedding.

## Food and Beverages

Food and beverages must be purchased from the Mill House Hotel. We regret that any food and drink brought on to the premises will be confiscated, with the exception of wedding cakes. Cheese wedding cakes incur a fee of £100.00, we will then be happy to cut and display this for you on a buffet. Alcoholic wedding favours incur a corkage charge of £2.00 per favour. All individual food & beverage prices quoted in the brochure are subject to an annual price increase. All prices shown are inclusive of VAT at the prevailing rate which may be subject to change.

A full copy of our terms and conditions is sent to you to sign upon booking your wedding and forms part of your contract with the Mill House Hotel together with your initial deposit payment.





**For more information or to arrange a visit,  
please contact our Wedding Team on:**

T: 0118 9883124

[info@themillhousehotel.co.uk](mailto:info@themillhousehotel.co.uk)

The Mill House Hotel  
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[www.themillhousehotel.co.uk](http://www.themillhousehotel.co.uk)

With thanks to;  
Front Cover DM Photography  
Back Cover RS Brown Photography