WEDDINGS 2027

ARRIVAL CANAPÉS

Choose from the following selection

3 choices 7.65 4 choices 9.75

MEAT CANAPÉS

Sticky Belly Pork Bites (GF)(DF)
Chicken Liver Parfait Crostini (GF)
Roast Beef Yorkshire Puddings
Toad in the Hole
Mini Chicken Tikka Skewers (DF)
Roast Beef and Caramelised Red Onion Crostini (GF)(DF)

FISH CANAPÉS

Smoked Salmon on Crème Fraiche Blinis (GF)
Lemon Sole Goujons with Homemade Tartare Sauce (GF)
Panko Crusted Prawn with Chive Aioli (GF)(DF)
Thai Fishcakes
Prawn Filo Tartlets
Smoked Mackerel Pate and Beetroot on Rye Toast
Mini Crayfish Cocktail (GF)(DF)

VEGETARIAN CANAPÉS

Goats Cheese and Beetroot Crostini (GF)
Roasted Tomato and Basil Crostini (GF) (Vg)
Mini Herby Falafel (DF)(Vg)
Mushroom Arancini with Chilli Jam (GF) (Vg)
Spring Onion and Mint Bhajis with Coriander Salsa (DF)(Vg)
Chili Haloumi Skewers
Tapenade and Roasted Pepper on Brioche Toast (DF)(VG)
Mini Vegetable Spring Rolls

(GF) (Vg) (DF) - Dietary Preferences need to be requested

Prices quoted are valid through 2027

SATURDAY WEDDING PACKAGE

75 guests (including the Wedding Couple)

8,850
(excludes registrar fee and civil ceremony room hire*)

50 guests (including the Wedding Couple)

6,950
(excludes registrar fee and civil ceremony room hire*)

Extra guests can be added at a supplement

To include the following:

Exclusive Use of the Millers Room (access from 10.30am-11.00pm)

Private Decking Area for you and your guests

A Welcome Drink on arrival (Pimms/Bottled Beer/Sparkling Cider)

Half a bottle of House Wine per person for the Wedding Breakfast

A Toast Drink - a glass of Prosecco for the Speeches

3 course Wedding Breakfast or Full Barbecue menu

Saturday menu or Full Barbecue menu is included in the package
See separate page for menu description

Evening Celebration

Mixed Meat & Cheese Platter or Barbecue in a Box
See separate page for menu description

Deluxe Double Wedding Room - to include a bottle of Prosecco

Additional day guest including evening – 127.00 pp

Additional evening guest – 18.95/16.95 pp

*Civil ceremony room hire charge 350.00. Registrar fee payable separately.

Prices quoted are valid through 2027

SATURDAY WEDDING MENU

Please select 2 options from each course

Pre-orders required 14 days prior to the event

STARTERS

Sweet Potato, Roasted Garlic and Leek Soup with Basil Oil (Vg) (GF)

Chicken & Leek Terrine - Red Onion Marmalade (GF)

Smoked & Poached Salmon Parfait - Melba Toast (GF)

Warm Goats Cheese & Red Onion Tart - Toasted Pine Nuts - Basil Pesto

MAIN COURSES

Supremê of Chicken - Fondant Potatoes - Smoked Bacon - Shallots - Thyme Infused Gravy (GF)(DF)

Braised Brisket of Beef - Red Wine Gravy - Creamed Mash (GF)(DF)

Lemon & Herb Baked Fillet of Salmon - Crushed Potatoes - Creamy White Wine Sauce (GF)

Butternut Squash & Cashew Nut Roast - Rich Tomato Sauce (Vg)(GF)(DF)

All served with a selection of seasonal vegetables

PUDDINGS

Orange & Cardamon Crème Brulee - Vanilla Shortbread (GF)

Coconut Rice Pudding with Mango Compote (VG)(GF)

Triple Chocolate Terrine (GF)(not suitable for V)

Lemon & Blackberry Cheesecake - Lemon Mousse - Ginger Biscuit (GF)

Coffee

(GF) (Vg) (DF) - Dietary Requirements must be requested in advance

BARBECUE WEDDING MENU

Sweet Chili & Coriander Chicken Breast (GF)(DF)
Marinated King Prawn Skewers (GF)(DF)
Mediterranean Haloumi & Vegetable Skewers (GF) (V)
Local Beef Burgers/Vegan Burger (Vg)
Garlic, Rosemary & Sun-Dried Tomato Infused Pork Loin Steak (GF)(DF)
Chicken, Chorizo & Paprika Oil Skewers (GF)
Salt & Pepper Chicken Wings (GF)(DF)
Local Pork Sausages/Vegan Sausages (Vg)(DF)
Barbecue Pork Ribs (GF)(DF)
BBQ Teriyaki Tofu Skewers (Vg)(DF)

Choose six from the above

Couscous, Pomegranate and Soft Herb Salad (GF)(Vg)
Crunchy Asian or Traditional Coleslaw (GF)(DF)
Spring Onion, Chive & Minted New Potato Salad (GF)(DF)(VG)
Honey & Mustard Glazed Corn on the Cob (Vg)(DF)
Greek Salad
Fresh Crisp Green Salad (Vg)(DF)(GF)

Choose three from the above

Spicy Potato Wedges
Chunky Chips (GF)(DF)(VG)
Roasted Red Onion & Rosemary New Potatoes (GF)(DF)(VG)
Jacket Potatoes with Soured Cream & Chives (GF)

Choose one of the above

Served with Fresh Brioche Rolls, Onions, Cheese & Sauces

P U D D I N G S

Eton Mess (GF)

Chocolate & Raspberry Tart - Clotted Cream

Mango & Passion Fruit Cheesecake

Warm Chocolate & Raspberry Brownie - Pouring Cream/Vegan Cream (Vg)(GF)

Choose two of the above

Children's Barbecue 19.95 per child (under 12)
Barbecue menu is included in the Saturday package

(GF) (Vg) (DF) - Dietary Preferences need to be requested

WEEKDAY WEDDING PACKAGE

Available for Weddings on Sunday - Friday

75 guests (including the Wedding Couple)

7,850
(excludes registrar fee and civil ceremony room hire*)

50 guests (including the Wedding Couple)

6,000
(excludes registrar fee and civil ceremony room hire*)

To include the following:

Exclusive Use of the Millers Room (access from 10.30am-11.00pm)

Private Decking Area for you and your guests

A Welcome Drink on arrival (Prosecco/bottled beer)

Half a bottle of house wine per person for the Wedding Breakfast

A Toast Drink - a glass of Prosecco for the Speeches

3 course Wedding Breakfast from our special weekday menu

See separate page for menu

Evening Celebration

Barbecue in a Box - See separate menu for description

Deluxe Double Wedding Room - to include a bottle of Prosecco

Additional day guest including evening – 120.00 pp

Additional evening guest – 16.95pp

*Civil ceremony room hire charge 350.00. Registrar fee payable separately.

Prices quoted are valid through 2027

WEEKDAY WEDDING MENU

Please select 2 options from each course

Pre-orders required 14 days prior to the event

STARTERS

Roasted Tomato Soup - Basil Oil - Crusty Bread (v)(GF) (Vg)

Chicken Liver Parfait - Apple & Pear Chutney - Dressed Leaves - Crostini (GF)

Crayfish Cocktail - Mixed Leaves - Dill & Caper Dressing (GF)

Spicy Red Pepper Arancini – Tomato Salsa (Vg)

MAIN COURSES

Pan-fried Salmon - Sautéed Potatoes - Salsa Verde (GF)

Supremê of Chicken - Fondant Potato – White Wine, Chive Cream Sauce (GF)(DF)

Belly Pork - Champ Mash - Roasted Chantenay Carrots - Cider & Sage Sauce (GF)(DF)

Gnocchi, Roasted Butternut, Spinach & Pesto Cream (Vg)(GF)

Served with seasonal vegetables and potatoes

PUDDINGS

Warm Chocolate & Raspberry Brownie - Pouring Cream/Vegan Cream (Vg)(GF)

Seasonal Fruit Eton Mess (GF)

Crème Brulee - Shortbread Biscuit (GF)

Passionfruit Tart & Clotted Cream

(GF) (Vg) (DF) - Dietary Requirements must be requested in advance

RELAXED SUNDAY WEDDING PACKAGE

4,700

70 guests (including the Wedding Couple)

To include the following:

Ceremony & Spaces - from 3.00pm

Millers Room Hire - for your evening celebration until 11.00pm

Private Decking Area for you and your guests

Drinks to Celebrate - A Welcome Drink on arrival (Prosecco/bottled beer)

A Toast Drink - a glass of Prosecco for the Speeches

The Feast - Hog Roast

Whole Roasted Pig with Crispy Crackling
Accompanied by:
Brioche Rolls - Homemade Sage & Onion Stuffing - Apple Sauce
Finely Shredded Lettuce - Sliced Beef Tomatoes
Homemade Coleslaw - Chunky Chips (GF)(DF)
Please Note: the pig will be roasted outside in our hog roaster and then displayed and moved inside for carving

Vegetarian/Vegan Option
Vegan Burger – Vegan Brioche Bun (GF)

Evening Celebration- Handcrafted Pizza

Made with our own Hand Stretched Dough, rich tomato sauce and a selection of toppings. Served on sharing boards, dips and accompaniments – Perfect for a relaxed evening vibe

Deluxe Double Wedding Room - to include a bottle of Prosecco

Optional extras available

Additional day guest 49.50 pp
Additional evening guest 14.95 pp

Prices quoted are valid through 2027

WINTER LUXURY WEDDING PACKAGE

Available Monday - Sunday
October – March

75 guests (including the Wedding Couple)

9500.00

50 guests (including the Wedding Couple)

7350.00

Extra guests can be added at a supplement

To include the following:

Exclusive use of the venue for 24 hours from 10.30am –available only January - March & November

Deluxe Double Wedding Room - to include a bottle of Prosecco
All Accommodation **(12 bedrooms)** for the night of the wedding Including breakfast

Civil Ceremony Room Hire

Exclusive use of the Millers Room until Midnight

Exclusive use of Decking Area

A Welcome Drink on arrival - (Prosecco/Bottled Beer/Sparkling Cider)

3 Choice Canapés

Half a bottle of House Wine per person for the Wedding Breakfast

3 course Wedding Breakfast from our Winter Menu

A Toast Drink - a glass of Prosecco for the Speeches

See separate page for menu description

Evening Celebration

Mini Fish & Chips

See separate page for menu description

Additional day guest including evening – 115.00 pp

Additional evening guest – 13.00 pp

Prices quoted are valid through 2027

EXCLUSIVE INFORMAL WEDDING PACKAGE

Available Monday - Friday
January – March & November

75 guests (including the Wedding Couple)

9650.00

Extra guests can be added at a supplement

To include the following:

Exclusive use of the venue for 24 hours from 10.30am

Deluxe Double Wedding Room **2-night** stay- to include a bottle of Prosecco

All Accommodation **(12 bedrooms)** for a **2-night** stay including breakfast

2-Course meal for 28 guests the night prior to your wedding

Civil Ceremony Room Hire

Exclusive use of the Millers Room until Midnight

Exclusive use of the Decking Area

A Welcome Drink on arrival (Prosecco/bottled beer)

A Toast Drink - a glass of Prosecco for the Speeches

2- Course Hog Roast or Big Pan Food
(upgrade to 3 course Wedding Breakfast from our Winter Menu -£12 supplement per person)

See separate page for menu description

Evening Celebration

Mini Fish & Chips

See separate page for menu description

Additional day guest including evening – 63.00pp

Additional evening guest – 13.00 pp

Prices quoted are valid through 2027

HOG ROAST

Whole Roasted Pig with Crispy Crackling

Accompanied by:
Brioche Rolls - Homemade Sage & Onion Stuffing - Apple Sauce
Finely Shredded Lettuce - Sliced Beef Tomatoes
Homemade Coleslaw - Chunky Chips (GF)(DF)
Please Note: the pig will be roasted outside in our hog roaster and then displayed and moved inside for carving

Vegetarian/Vegan Option
Vegan Burger – Vegan Brioche Bun (GF)

BIG PAN FOOD

Please Select One Main Course Option

Chicken And Chorizo Paella

Smokey Paprika, Garlic Marinated Chicken Breast and Yummy Chorizo, Cooked in Traditional Spanish Rice ~ Served with Mixed Crusty Bread (GF)

Thai Green Chicken Curry

Chicken Breast Cooked with A Sweet Coconut, Fragrantly Spiced Sauce and Fresh Vegetables ~ Served with Sticky Jasmine Rice, Coriander and Flatbreads (GF)

Hearty Braised Beef Stew

Classic Beef Stew, The Ultimate Comfort Food ~ Served with Chunky Bread and Butter (GF)

Pork, Apple and Cider Casserole

Slow Cooker Style Tender Pork, Smoked Bacon and Local Cider in A Rich Creamy Mustard Sauce, Scattered with Thyme ~ Served with Dumplings

All options can have a vegetarian/vegan equivalent available upon request

JAM JAR PUDDINGS

Please Select One Dessert Course Option

Eton Mess

Crunchy Meringue, whipped cream, and your choice of strawberries or forest fruits depending on the season (GF)

Chocolate Brownie Bites

Baked chocolate perfection and whipped cream (VG)

Zesty Lemon Cheesecake - A crunchy, buttery base with a creamy, tangy topping

Please notify us with any dietary requirement

WINTER WEDDING PACKAGE

Available Monday - Sunday
Subject to availability - excludes certain dates

75 guests (including the Wedding Couple)

6,950

(excludes registrar fee and civil ceremony room hire*)

50 guests (including the Wedding Couple)

5,300

(excludes registrar fee and civil ceremony room hire*)

To include the following:

Exclusive Use of the Millers Room with access from 10.30 am – 11.00pm

A Welcome Drink on arrival – (Prosecco/Bottled Beer)

Half a bottle of House Wine per person for the Wedding Breakfast

A Toast Drink - a glass of Prosecco for the Speeches

3 course Wedding breakfast from our Special Winter menu
See separate page for menu

Evening Celebration - A Selection of Award-Winning Handmade Pies Served with Chunky Chips

Deluxe Double Wedding Room - to include a bottle of Prosecco

Additional day guest including evening 110.00 pp

Additional evening guest 14.50 pp

*Civil ceremony room hire charge 350.00. Registrar fee payable separately.

Prices quoted are valid through 2027

WINTER WEDDING MENU

Please select 2 options from each course

Pre-orders required 14 days prior to your event

STARTERS

Coarse Chicken Liver Pâté - Homemade Chutney (GF)

Roasted Red Pepper, Sweet Potato & Smoked Paprika Soup - Crusty Bread (GF) (Vg)

Smoked Salmon - Apple & Celeriac Salad - Horseradish & Baby Caper Crème Fraiche (GF)

Beetroot & Goats Cheese Salad - Toasted Pine Nuts & Mustard Dressing

MAIN COURSES

Oven Baked Fillet of Hake - Sautéed Potatoes - Spinach & Caper Butter (GF)

Supreme of Chicken - Fondant Potato - Bacon & Shallot Sauce (GF)(DF)

Slow Braised Brisket of Beef - Horseradish Mash - Bourguignon Sauce (GF)(DF)

Mushroom & Lentil Wellington - Sweet Potato Puree & Red Wine Sauce (VG)(DF)

PUDDINGS

Warm Chocolate Brownie - Pouring Cream (GF)(VG)

Sticky Toffee Pudding and Sticky Toffee Sauce - Vegan Custard (VG)(DF)

Pear & Ginger Pudding - Crème Anglaise

Coffee & Caramel Cheesecake - Caramel Sauce

(GF) (Vg) (DF) - Dietary Requirements must be requested in advance

INTIMATE WEDDING OFFER

Available Monday – Thursday
(Excluding June-August)

For a Minimum of 20 Guests

2,600.00

Small - but perfectly formed!

The Civil Ceremony in the Millers Room
The Wedding Breakfast in the Panel Room (Max 25)

Use of the Millers Room for the Wedding Breakfast
250.00

An Evening Reception in the Millers Room (Min 40 until 11pm)
250.00

3 Course Wedding Breakfast including coffee
(Weekday menu or winter wedding menu)

Arrival Drinks - from a selection

3 choice Canapés

Half a bottle of house wine per person on the table

A Toast drink - a glass of Prosecco

Deluxe Double Wedding Bedroom

Exclusive use of the decking area

Additional Day Guest 85.00

Prices quoted are valid through 2027

CHILDREN'S WEDDING MENU

3 Courses – 19.50 to include a glass of cordial
This menu is available for children under 12 only

Please select 1 starter, 2 main courses and 1 dessert

STARTERS

Mini Crudités Bites (GF) (VG)

Cheesy Garlic Bread

Melon slices~ Fresh Strawberries (v) (GF) (VG)

MAIN COURSES

Local Sausages - Mash – Beans (DF)

Chicken Breast - Roast Potatoes - Vegetables - Gravy (GF)(DF)

Battered Fish Goujons - Chips – Peas (GF)(DF)

Tomato & Basil Sauce - Pasta (vg)

PUDDINGS

Chocolate Brownie - Ice Cream (GF)

Selection of Dairy Ice Creams
Vanilla - Chocolate - Strawberry

Fresh Fruit Salad (GF)(VG)

Eton Mess - Marshmallows - Strawberries – Whipped Cream (GF)

(GF) (Vg) (DF) - Dietary Preferences need to be requested

Pre-orders are required 14 days prior.

Prices quoted are valid through 2027

EVENING WEDDING MENU OPTIONS

HOG ROAST

Whole Roasted Pig with Crispy Crackling
Accompanied by:
Brioche Rolls - Homemade Sage & Onion Stuffing Apple Sauce
Finely Shredded Lettuce - Sliced Beef Tomatoes
Homemade Coleslaw - Chunky Chips (GF)(DF)
Served in a box
For a minimum of 70 guests
Please Note: the pig will be roasted outside in our hog roaster and then displayed and moved inside for carving

Vegetarian/Vegan option
Vegan Burger -Vegan Brioche Bun (GF)

MIXED MEAT & CHEESE PLATTER

Cured selection of Prosciutto - Salami - Pastrami - Home Cooked Ham
Devonshire Cheeses - Marinated Olives - Homemade Chutney
Grapes - Mixed Breads (GF)

Vegan cheeses can be added at a supplement

BARBECUE IN A BOX

Locally Produced Pork Sausages or Beef Burger – Brioche Roll - Chips
Fried Onions - Homemade Coleslaw - Shredded Lettuce
Sliced Beef Tomatoes - Gherkins - Sliced Red Onions - Grated Cheddar (GF)(DF)

Vegetarian/Vegan Option
Vegan Burger or Vegan Sausage- Vegan Brioche Bun (GF)

MINI FISH AND CHIP CONES

Mini Panko Crumbed Fish Goujons & Skinny Fries or Haloumi Goujons (v) or Tempura Vegetables (vg)(DF)

WEST COUNTRY CHEESE CAKE

A Three-tiered Cake Made from a Selection of West Country Cheeses
Crackers - Grapes - Homemade Chutney - Apricots - Celery

BACON ROLLS

No fuss, no frills, just very tasty!

Soft White Rolls filled with crowd pleasing Bacon -Chunky Chips - Sauces

Vegan option – Vegan Sausage Baps (GF)(DF)

(GF) (Vg) (DF) - Dietary Preferences need to be requested

ADDITIONAL EVENING FOOD OPTIONS

HANDCRAFTED PIZZA

Our own recipe Hand Stretched Pizza Dough, served with lashings of rich tomato sauce and a variety of toppings. Served on sharing boards, with a choice of dips

Please select two of the following pizza toppings:

Pepperoni-Peppery with a bit of heat!

Pulled Pork-BBQ Sauce and Juicy Pineapple Chunks

Classic Margherita-Rich Tomato Sauce, Mozzarella, Basil and Olive Oil

Veggie-Mushrooms, Peppers, Black Olives, Fresh Tomatoes and Red Onion

Accompanied by

Garlic and Rosemary Roasted Potatoes or Chunky Chips

Crunchy Coleslaw or Garden Green Salad

Dips

Garlic Aioli, Sweet Chili and BBQ Dips

PIES

A Selection of Award-Winning Handmade Pies Served with Chunky Chips.

Chicken, Ham Hock & Leek

Steak & Ale

Chicken & Wild Mushroom

Mushroom, Spinach & Truffle Oil Veg

Plate numbers supplied will match the number of guests that have been catered for to ensure we supply enough food. Please note with cannot provide extra plates for guest that have not been charged.

(GF) (Vg) (DF) - Dietary Preferences need to be requested

MILLERS ROOM HIRE RATES

Millers Room Hire Charge for Civil Ceremony - 350.00
(Price excludes registrar fees)

To book the Registrar please contact:
Devon Register Office
Old Forde House
Brunel Road
Newton Abbot
TQ12 4XX
Telephone: 0345 155 1002
Email: register@devon.gov.uk

Exclusive use of the Decking Area - 125.00

Millers Room Hire (including bar) until 12 Midnight – 175.00
This option is available exclusively to couples who book out all the bedrooms.

Live music can be played until 11.30pm Monday - Saturday and 11pm on Sundays.

BESPOKE WEDDINGS

We can offer bespoke weddings for larger numbers
Please speak to the wedding co-ordinator for details
During peak season we only offer full wedding packages on a Friday & Saturday

CORKAGE/CATERING

We are unable to offer corkage or to allow you to supply your own food, with exceptions to sponge or fruit wedding cakes and confectionary. We do not allow alcoholic favours for guests.

ACCOMMODATION

We have 13 individually designed en-suite bedrooms.

Please see our terms and conditions for details of how to book accommodation for your guests.

Our accommodation gets very busy therefore it is advisable to make any reservations for bedrooms as soon as possible after confirming your wedding date.

We do not **reserve bedrooms unless requested** and these are subject to availability.

We kindly request that reservations are made **Monday-Friday 9.00am-5.00pm**

BLOCK BOOKINGS

To guarantee the bedrooms, we require a £600.00 deposit and once guests have called to confirm their booking, by paying a £50.00 **non-refundable** deposit, the £600.00 will be transferred back to your main wedding account if desired.

If guests have not called within two months prior to the wedding, the bedrooms will be released and deposit forfeited.
We will liaise with you first before releasing the bedrooms.

If you do not want to pay the bedroom deposit, we will hold the bedrooms for four months, guests will be expected to call and pay their deposit within this period. If guests have not called to pay the deposit the bedrooms will then be released.

You can request a maximum of 3 rooms for early check-in from 12pm - £20 per room.

DIRECT GUEST BOOKINGS

Accommodation is available on a first come, first served basis. Guests can book directly and pay a £50 **non-refundable** deposit per bedroom.

If cancelled within 14 days of the wedding this deposit will make up part of a cancellation charge to the total value of a one-night stay.

*Should all the bedrooms not be allocated to wedding guests then we reserve the right to re-allocate specified rooms if they fulfil the bedding requirements (i.e. double-bedded room for double occupancy to be moved to another room with the same bed type)

*We try our best to give you the chosen bedroom allocations, but please be aware that no bedroom is guaranteed. We reserve the right to move guests, prior to their arrival, should we need to.

ACCOMMODATION

Our bedrooms will be ready for check-in by **3.00pm**, checkout time is **10.30am** the next day.
A small number of rooms may be available the night before the wedding.
Regrettably we do not have the facility for guests to change prior to the wedding, please note our check in time is 3pm. An additional payment of £20 will be charged for an early check in. This must be arranged prior to arrival and is available on only a few rooms. Please ensure that all guests are made aware of this.

If all the bedrooms are filled by wedding guests, then you may have access to the lounge/reception area upstairs during/after the wedding reception. We ask that you keep noise levels down so as not to disturb your wedding guests.

*Please be advised that if you do not fill all the bedrooms with your wedding guests then access to the lounge/reception area after 11pm will be strictly prohibited.

We kindly ask you to refrain from throwing confetti in the bedrooms. Please be mindful of the furnishings, fixtures and fittings when using make up and tanning products. *

Z- beds are charged at £25.00 a night for children under 12 years of age (Incl. breakfast).
We do not provide z-beds for adults.
(We can accommodate a maximum of 5 z-beds per night in specific rooms)

Cots are charged at £15.00 a night (We can accommodate a maximum of two cots per night in specific rooms).

A small number of our doubles can be split into a twin-bedded room on request and **only** if the room is booked out for a minimum of two nights only.

BREAKFAST TIMINGS

Monday – Sunday 7.30am-9am
For larger wedding party bookings, a full English breakfast will be served to all wedding party guests at 9.00am

You may book in advance, a maximum of 10 non-resident guests for breakfast the day after your wedding. The extra guests will also need to be paid for in advance.

Additional guests for breakfast - 15.00 adult - 12.95 children

QUESTIONS & ANSWERS

Here are some answers to the most asked questions

CONFETTI

We kindly request that only flower petals are thrown outside
We do not allow the use of confetti canons either inside or outside of the building.

CAR PARKING

We have two ample car parks

DIETARY REQUIREMENTS

We can cater for most dietary requirements - please speak to our wedding co-ordinator to discuss your needs

CATERING

We supply enough plates and food to match the number of guests that have been charged. Please note we cannot provide extra plates, nor do we cater for guests that have not been charged for. Outside catering is not permitted, with exceptions to sponge or fruit wedding cakes and confectionary.

EXTRA FURNISHING FOR BEDROOMS

Z-beds and cots are available at a supplement for families with children under the age of 12
We do not provide extra beds for adults (please see accommodation information) Your guests are welcome to provide their own cots and bedding but not Z-Beds.

MILLERS ROOM ACCESS

If the Millers room is available the day before we will allow access to decorate. If a function has been booked you will have access from 10.30am on the day of your wedding.

FIREWORKS

Due to the nature and location of the property Fireworks are not permitted.

ENTERTAINMENT

If you are providing your own entertainment, please provide us with a copy of the Public Liability Insurance certificate. Smoke machines and open flames are not permitted due to fire hazards. Please provide artificial nightlights for any table setting that you wish to be lit in the evening as candles are not permitted.

CONTACT

For any questions, or to discuss your wedding, please contact our wedding co-ordinator.
Call us: 01803 873201 Email us: info@bickleymill.co.uk

CONTRACT TERMS & CONDITIONS

DEPOSIT (See section 1.1,1.2 Basis of contract and section 4, Charges and Payments

of terms and conditions for payment structure)

All bookings require a **non-refundable/transferable deposit** of £1000.00 within 14 days of your verbal confirmation. This deposit is to reserve the date. Once the deposit has been paid, the customer is accepting terms and conditions. Please ensure that you read these before booking.

PERIOD OF CANCELLATION CHARGEABLE PAYMENTS (see section 4, charges and payments)

In the unfortunate event of a cancellation, all deposits are non – refundable. We strongly recommend that you take out some form of wedding insurance.

52 weeks or longer - Full Deposit

26 weeks or longer - Full Deposit and 25% of estimated final account

25 weeks or less prior to the event – Full deposit and 50% of estimated final account (the 2nd payment)

12 weeks prior or less - 100%

*The final account is as stated on the contract.

DATE CHANGES

Any date change will need to be made within a year of the original wedding date. Annual price increases will apply. If you choose to change your wedding date, from the date of booking up to a minimum of 26 weeks prior to your booking, an additional payment of £250.00 will be charged. Any date changes within 25 weeks of a booking will require a further payment of £1000.00. Both payments are extra charges and will not be taken off the final balance payment.

If you have block booked bedrooms, the £600 bedroom deposit may be transferred a minimum of 26 weeks prior to the wedding. If you are changing the date within 25 weeks of the wedding, the £600 bedroom deposit will be retained by Bickley Mill Inn and a new bedroom deposit will be required.

CANCELLATIONS BY THE BICKLEY MILL (see section 6, Termination)

a) We reserve the right to cancel a booking if any part of the business is closed or unavailable due to circumstances beyond our control.

b) Either party becomes insolvent.

LOSS OR DAMAGE (see section 5, Limitations of liabilities and section 4.3, Charges and payments)

a) The client is responsible for any loss or damage caused to the business property and/or equipment or any equipment hired by the client or the client's guests. The client will incur a charge for any damaged items or equipment, and should any damage caused by the client or the client's guests lead to a loss of one or more overnight bookings, the client will incur a charge for the cancelled accommodation revenue.

b) We do not accept responsibility for guests clothing and personal property or wedding paraphernalia left at the establishment. Any items will be held for a maximum of one month and then disposed of appropriately.

FINISHING TIMES

The reception is required to finish promptly at the time agreed when the booking is made. The client will be responsible for ensuring that guests adhere to these rules.

Only alcohol that has been purchased at the Bickley Mill may be consumed in communal areas. We reserve the right to confiscate any alcohol that has not been purchased on the premises.

CONTRACT / TERMS & CONDITIONS

ACCOMMODATION BOOKING AND CANCELLATION TERMS AND CONDITIONS

Should you wish to block book bedrooms for your guests, we ask that you provide a non-refundable deposit of £600.00. On request, this can be transferred back to your main wedding account.
Bedroom Reservation Deposit: A deposit of £50 is required to secure each bedroom reservation. This deposit is non-refundable. In the event of a cancellation of the main wedding booking by the couple for any reason, the deposits paid for any reserved bedrooms will be forfeited to the Bickley Mill Inn. This covers the administrative costs and loss of business incurred by holding the rooms and turning away other potential customers for that date. This non-refundable policy applies after the one week cooling off period regardless of when the cancellation occurs and is a condition of all bedroom reservations associated with the wedding party.

Guests needing to cancel their room booking up to 14 days prior to the wedding will forfeit the deposit only. If for ANY reason they need to cancel a room within 14 days of the wedding, a charge for a one-night stay will be taken from the card details provided.

Bedrooms are only reserved if requested and are subject to availability.

WEDDING BOOKING TERMS & CONDITIONS (see section 2, Supply of venue)

Wedding bookings will be regarded as unconfirmed until a signed copy of the contract together with the deposit is received.
The Bickley Mill Inn reserves the right to release the booking if the initial deposit is not received within 14 days of verbal confirmation.
The Bickley Mill Inn will not accept a reduction in numbers or value of the booking once contracts have been signed.
Final numbers, final payment and pre-orders are required 14 working days in advance of the booking. Should this number exceed the amount contained within this contract then this will become the minimum number to be charged for.

We hereby acknowledge and agree to accept the terms and conditions stated in the above booking and the accompanying basis of contract. This document is to be signed by both parties.
Bickley Mill Inn (signature required)

……Date…….....
Client (signature required

……Date…….

Client (signature required)

……Date…….

All rates and prices contained in our brochure and on our website are correct at the time of printing and are subject to change without prior notice and at the discretion of the owners.

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