

# WEDDING CELEBRATIONS



Unique surroundings, rosette standard food and attentive staff for your perfect wedding reception



The  
Mill Wheel  
Bar and Restaurant



The Mill Wheel is an intimate country venue nestled in the pretty village of Hartshorne, Derbyshire. The 17th century mill has been sympathetically converted offering real ales, rosette standard food fused with contemporary and stylish décor, and an amazing 24ft working waterwheel which slowly turns in the bar area. A luxurious and comfortable setting providing the perfect venue for a truly unique experience.

The Mill Wheel is ideal for intimate gatherings of up to 50 guests to sit-down meals and for an evening reception of up to 100 guests for a buffet or hog roast.

Offering packages to suit any budget which can be tailored to meet your exact needs we can create a wedding with real warmth and enjoyment, which will certainly make all of your guests feel at ease, comfortable and welcome.

For an appointment to view our facilities, talk over menus, check available dates then call Jackie or Colin on 01282 550335 or email us.

### Mill wheel amenities

- |                                  |                           |
|----------------------------------|---------------------------|
| i) Restaurant-bar-terrace        | vi) Evening Entertainment |
| ii) Music                        | vii) Hog roast            |
| iii) Canapés for arriving guests | viii) Accommodation       |
| iv) Wedding Breakfast            | ix) Sundry Information    |
| v) Drinks Package                |                           |

#### ii) Music

Light string music to played over terrace and in the restaurant as guests enter room and take seats, then to be turned off as wedding breakfast commences.

#### iii) Canapés for arriving guests

A selection of canapés presented to your guests on our summer terrace, or bar lounge £1.25 each Canapé Selection;

- |   |                                      |
|---|--------------------------------------|
| • Smoked salmon and crème cheese        | • Cajun marinated chicken & cucumber |
| • Cherry tomato and beetroot puree      | • Chicken parfait and olive tapenade |
| • Goat's cheese and red onion marmalade | • Smoked duck and sunblush tomato    |
| • Mozzarella and basil                  |                                      |

#### iv) Wedding Breakfast

The restaurant is available for wedding breakfasts Monday to Saturday. We can also offer a small marquee erected in the beer garden for an additional cost, please ask for further information. A room hire charge of £500 is applicable for wedding breakfasts until 6.00pm and £1000 for the full day and evening.

Please choose from any starter, main course and dessert, plus a vegetarian option. Should you wish to give your guests a choice we can offer a tailored menu giving you the option of two starters, two main courses and two desserts. You will need to provide us with a pre-order a minimum of four weeks in advance. We would ask that you bring in your place cards and cake etc.. 24 hours before your wedding day. If you have decided to have a tailored menu, to ensure that we give the best possible service and the meals are served at the correct temperature we would be grateful if you could put on the back of the place cards what each guest has selected from each course of the menu. This will enable our staff to serve one table at a time.



v) Drinks Packages

We have created two drinks packages as guide and can be changed to suit your requirements, please feel free to ask and we will be happy to make any amendments.

vi) Evening Entertainment

The Mill Wheel can provide an evening disco from £200 please ask for details.

vii) Hog roast

Hog roast including all equipment and food £12.95 per head

The break down includes

- Machine and gas
- Bread buns
- Selection of 5 salads
- The pig
- Home-made roasted apple cider sauce
- Lemon & parsley stuffing

Cheese & biscuits platter £4.95 per head

viii) Accommodation

Our luxury en-suite rooms have been awarded 4 stars with the AA. We have three double en-suite rooms and one en-suite twin room which are furnished to a high standard with handmade pine furniture, central heating, colour television, freeview, free Wi-fi, tea & coffee facilities and offer comfortable home from home surroundings. The ground floor room has disabled access and facilities.

Tariff: £56.00 per room per night includes breakfast

Option of 4 course champagne breakfast £19.95 per person extra (available Thur to Sun)

ix) Sundry Information

Linen/theme

Napkins are charged at 25p each and table linen at £1.50 per cloth. If require any other colour than white we can arrange this for you.

Transport

If you require transport we are associated with a limousine company who will be more than happy to discuss your day.

Wedding cakes

If you would like us to, we can arrange for your wedding cake to be made bespoke to your requirements. We are also more than happy to work with you to ensure your cake is safely here on the table for the day.

Dressing/Decoration of room

We will be happy to discuss table and room decoration requirements.



## MENUS A LA CARTE

### STARTERS

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Butternut squash and ginger soup served with a bread roll	£3.75
Pea and ham soup served with a bread roll	£3.75
Leek and potato soup served with a bread roll	£3.75
White onion and cheddar soup served with a bread roll	£3.75
Roasted plum and tomato soup served with a bread roll	£3.95
Watercress and rocket soup served with a bread roll	£3.95
Honeydew melon and mixed berries with cassis syrup	£3.50
Honeydew melon with lemon sorbet and ginger sorbet	£3.75
Chicken liver and smoked bacon parfait with red onion marmalade	£4.25
Prawn cocktail with Grand Mariner Marie rose	£5.95
Pressed ham hock and whole grain mustard terrine with apple and prune chutney	£4.95
Pressed smoked fish terrine with keta and spring onion dressing	£7.95
Smoked salmon with pickled cucumber and chive crème fraiche	£6.95
Caesar salad with smoked chicken	£5.95

#### Sorbets

Lemon	£1.50
Mango	£1.50
Strawberry	£1.50
Raspberry	£1.50

## MENUS A LA CARTE

### MAIN COURSES

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Roast Derbyshire sirloin of beef with Yorkshire pudding and gravy	£17.95
Roast leg of Derbyshire lamb rubbed with garlic and rosemary	£17.95
Roast loin of pork with thyme and onion stuffing	£15.95
Roast crown of turkey with chipolata and cranberry stuffing	£15.95
Supreme of chicken with baby onion and smoked bacon jus	£13.95
Supreme of chicken with roasted butternut squash	£13.95
Darne of salmon topped with a herb and lemon crust served with white wine and pink peppercorn sauce	£12.95
Roast rack of Derbyshire lamb with gratin dauphinoise and port jus	£18.95
Ribeye steak with button mushrooms, shallots and peppercorn sauce	£13.95
Fillet of cod wrapped in pancetta pea puree with lemon and tarragon butter	£14.95
Vegetarian options available on request	

All main courses are served with fresh seasonal vegetables

## MENUS A LA CARTE

### DESSERTS

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Lemon posset with fresh berries	£4.95
Vanilla crème brûlée with shortbread	£4.95
Sticky toffee pudding with butterscotch sauce	£4.95
Bakewell tart with crème Anglaise	£4.95
Chocolate tart with orange syrup and chocolate shavings	£4.95
Bread and butter pudding with rum custard	£4.95
Fresh fruit pavlova	£4.95
Glazed lemon tart with gran marnier cream	£4.95
Apple and pear crumble	£4.95
Amaretto cheesecake with raspberry coulis	£4.95
Cheese and biscuits with celery and grapes	£5.95
To finish	
Coffee and home-made chocolate cookies	£1.95

### Chocolate fountain

prices start from £350

creating the ultimate chocolate experience available any time throughout your special day

# DRINKS MADE SIMPLE

## DRINKS PACKAGES

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### Package One

£15.75pp

#### Arrival Drink

Bucks fizz and orange juice

#### With your meal

Two glasses of house wine (red or white)

#### For the toast

Glass of house carva

### Package Two

£18.95pp

#### Arrival Drink

Orange juice or apple juice

Red/white wine

#### With your meal

Two glasses of house wine (red or white)

#### For the toast

Glass of Charles Vercy Brut N.V

These packages are a guide and can be changed to suit your requirements, please feel free to ask and we will be happy to make any amendments.

## MIX&MATCH BUFFET MENU

Create your perfect buffet menu to suit your budget using our mix and match buffet menu below;

Selection of sandwiches	£2.75
Sausages rolls	£1.00
Quiches	£1.25
Pork Pie	£1.00
Cocktail sausages	£1.00
Vol-au-vent	£1.00
Spicy wings	£1.50
Savoury wedges	£1.00
Breaded mushrooms	£1.25
Tempura prawns	£2.50
Tempura vegetables	£2.50
Vegetable satay	£2.00
Chicken satay	£2.50

### Fork buffet £10.95

Choose 2 x Hot dishes + 4 x salad from the options below

#### Hot dishes

Pork in coconut Chinese spice  
 Chicken tikka and rice  
 Chicken fajita and tortillas  
 Lasagne

Chilli con carne or vegi and rice  
 Vegetable balti and rice  
 Nachos and cheese  
 Vegetable lasagne

#### Salads

Coleslaw  
 Tomato and red onion  
 Mixed leaves salad  
 Beetroot salad

New potato salad  
 Waldorf salad  
 Cucumber crème fraiche

### Desserts

Cold desserts  
 Chocolate Mousse  
 Lemon Tart  
 Raspberry cheesecake  
 Pavlova with seasonal fruit  
 Orange Posset

Hot desserts  
 Apple crumble  
 Sticky toffee pudding  
 Bread and butter pudding

£4.25

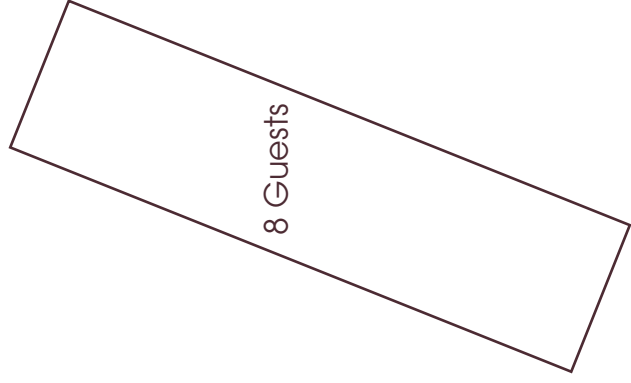
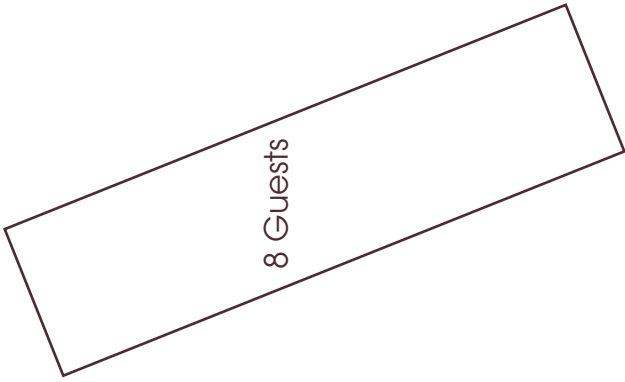
Tea, Coffee & biscuits

£2.50



# TABLE PLAN SUGGESTION

Downstairs Bar  
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## TERMS & CONDITIONS

**The below signatory agrees to the following terms and conditions:**

1. All provisional bookings will be held for 14 days then automatically cancelled unless a signed copy of these terms and conditions is received along with a deposit of £200 which is non refundable
2. The outstanding balance will be due for payment four weeks prior to the event with confirmed numbers and menu selections.
3. The client will be responsible for any damage caused to The Mill Wheel by themselves, a subcontractor or their guests and shall pay for such damage or loss of business caused as a result.
4. No wine or other beverages or food may be brought into The Mill Wheel or grounds by the client or guests for consumption on the premises, unless pre-agreed in writing by the The Mill Wheel management.
5. Whilst every effort is made to safeguard clients property The Mill Wheel does not accept any liability for any loss or damage caused. Nor can we be responsible for wedding gifts or decorations that have been delivered to or, handed over to a representative.
6. Prices quoted are for 2011 and are inclusive of VAT at the current rate. After this date please allow for a 5-10% increase. In the event of taxation changes beyond the control of The Mill Wheel we reserve the right to vary the prices. Prices are subject to change without notice 30 days prior to the event unless previously confirmed in writing.

Name: ..... Date of Wedding:.....

Estimated Numbers:.....

Signed: ..... Date Deposit Paid:.....

