



# *The Mill House*

Wedding Menus & Packages

## *Welcome to The Mill House!*

With over 30 years of experience holding weddings, our flexible approach, fantastic food and high level of service, we can promise you the wedding day of your dreams. The Mill House is a privately owned hotel set in beautiful gardens beside the River Loddon. Our Georgian house, landscaped gardens with manicured lawns, patios and water fountain create the perfect backdrop to celebrate your special day.

### *Our Packages*

Over the next pages you will find our suggested packages, we have designed these to include everything you need for your wedding reception; exclusive use of the venue, food, drinks, evening snacks and even your disco. We hope these offer a great choice based on your plans, budget and date for your wedding.

### *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 your day 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 space and menu for your special day. The individual bespoke prices can be found in this brochure where you can choose your reception room, menu and drinks package.

### *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 here as you celebrate on your special day.

### *Dry Hire & External Caterers*

We are pleased to offer dry hire of our beautiful marquee, allowing professional external caterers to provide your wedding meal. You may want cuisine to represent your culture or maybe food stands to give an outdoor festival vibe. We are pleased to provide the costs for Dry Hire separately based on your individual requirements.

# Willow Wedding Package

This fantastic package includes 60 guests for your day and evening reception and is available all year round.

- Exclusive use of the Mill House from midday, including the main house, grounds and marquee
- A glass of Bucks Fizz for your drink 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

2024 Weddings	April – September	Jan - March, October, November
<b>Fridays</b>	£8200	£6900
<b>Saturdays</b>	£8700	£7400
<b>Sundays - Thursdays</b>	£7400	£6100
2025 Weddings		
<b>Fridays</b>	£8600	£7300
<b>Saturdays</b>	£9100	£7800
<b>Sundays – Thursdays</b>	£7800	£6500

Please note there will be an annual price increase for weddings held in 2026.

If a wedding ceremony is required, please see page 6 for room hire details.

Additional guests?	
Extra day guests	£95.00 per person 2024 £100.00 per person 2025
Extra evening guests	£14.00 per person 2024 £15.00 per person 2025

# Oak Wedding Package

This fantastic all inclusive package includes 60 guests for your day & evening reception and is available all year.

- 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, Bottled Lager or Prosecco for your drink 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

2024 Weddings	April – September	Jan - March, October, November
<b>Fridays</b>	£9400	£8700
<b>Saturdays</b>	£9900	£9200
<b>Sundays – Thursdays</b>	£8700	£8000
2025 Weddings		
<b>Fridays</b>	£10000	£9200
<b>Saturdays</b>	£10500	£9700
<b>Sundays – Thursdays</b>	£9300	£8500

Please note there will be an annual price increase for weddings held in 2026.

## Additional guests?

Extra day guests	£110.00 per person 2024 £115.00 per person 2025
Extra evening guests	£19.00 per person 2024 £20.00 per person 2025

If a wedding ceremony is required, please see page 6 for room hire details.

# Winter Wedding Package

Hold your wedding during January, February, March & November for this very 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 drink 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, March & November**

2024 ~ £4750.00

2025 ~ £5000.00

## **Additional Day Guests**

£85.00 in 2024

£89.00 in 2025

## **Additional Evening Guests**

£14.00 in 2024

£15.00 in 2025

*Please note there will be an annual price increase for weddings held in 2026.*

*If a wedding ceremony is required, please see page 6 for room hire details.*



# 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 drink 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 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 2024 ~ £7000.00**  
**December 2025 ~ £7300.00**

## **Additional Day Guests**

£90.00 in 2024  
£94.00 in 2025

## **Additional evening guests**

£14.00 in 2024  
£15.00 in 2025

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 2026.*

*If a wedding ceremony is required, please see page 6 for room hire details.*

## *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.

## *The Cottage Pamper Room*

Have a relaxing morning with your bridal party and get ready in our Pamper Room, the Cottage Suite from 9am on your wedding day. At midday, we ask that you move to the privacy of the honeymoon suite to put on your dresses.

## *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 ~ £1950.00**

Wedding breakfast: 120 guests seated

Evening reception: 150 guests

### **Exclusive use of the House ~ £1500.00**

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 ~ £2750.00

October - March ~ £2250.00

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



## *Drinks Packages for Bespoke Weddings*

### **Drinks Package A - £25.00 per person**

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

### **Drinks Package B - £33.00 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 with your meal
- A glass of sparkling wine 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

### **Why not upgrade?**

Champagne for your toast or drink reception - £3.50 per glass

Aperol Spritz reception drink - £3.00 per glass

### **Hot Chocolate Station - £4.00 per person, minimum of 50 guests**

For those cold winter months add a warming hot chocolate station for your drinks reception or evening reception, velvety hot chocolate with a selection of toppings.

### **Wine**

We offer an extensive wine list, however if there is something we are unable to source, we offer corkage at £20.00 for wine, £25.00 for sparkling wine & £30.00 for champagne per bottle, based on 75cl bottles.

## *Canapés*

**Choose 3 canapés £8.50 per person, 4 canapés £10.50 per person, 5 canapés £12.50 per person**

Smoked salmon, cream cheese, lemon & chive blinis

Garlic butter king prawn skewer

Fish & chip cones, tartar sauce

Chilli chicken, mango, coriander poppadum

Duck liver paté, toast, candied orange

Parma ham & celeriac remoulade croustade

Yorkshire pudding, roast beef & horseradish

Grilled beef burger & house relish

Maple syrup glazed cocktail sausages

Marinated chicken skewer

Lamb or vegetable samosa, mango chutney

Goats cheese & caramelised onion tart (v)

Tomato, mozzarella, basil bruschetta (avn)

Spinach & feta parcels (avn)

Mushroom & leek tart (avn)

Sundried tomato arancini (avn)

Vegetable spring roll, hoisin dip (avn)

(v) Suitable for Vegetarians

(avn) can be adapted 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)(avn)
- Sweet chilli chicken & mango salad, coriander & lime dressing, toasted cashews
- Prawn & crayfish Marie rose, smoked salmon, mixed leaf, lemon dressing
- Roasted beetroot tart tatin, crisp apple salad, thyme dressing (v)(avn)
- Sautéed mushrooms, tarragon cream, toasted sourdough \* (v)(avn)
- Chicken liver paté, granary 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 sirloin of beef, 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 butcher's sausages, mash, onion gravy \*
- Gressingham duck breast, crispy sage, orange gel
- Rump of lamb, red current & rosemary jus - £3.50 supplement per person
- Grilled fillet of sea bream, charred leeks, sauce vierge
- Baked 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**

Spinach & ricotta cannelloni, sun dried tomato cream sauce  
Mediterranean vegetable & spinach wellington, tomato & basil sauce  
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 tart, meringue, blueberry jam  
Warm apple Bakewell, fresh raspberries, pouring cream \*  
Vanilla crème brulee, lemon zest shortbread \*  
Eton mess, red fruit coulis  
Vanilla pannacotta, crushed honeycomb, basil, Cointreau glazed orange  
White chocolate cheesecake, strawberry compote  
Vegan dessert choices also available

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

\* indicates Winter Package Menu Choices

**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 11 years old are half the adult package price and include a three course meal, soft drinks and evening buffet.

# *Barbecue Wedding Luncheon*

A two course barbecue can be served for your wedding luncheon instead of a formal three course meal.

## **Barbecue**

Your choice of 3 of the following;

- Beef burgers
- Cumberland sausages
- Lamb kofte kebabs
- Dry rubbed pork steaks
- Marinated chicken thighs
- Salmon steak teriyaki
- King prawn skewers

Or

## **Southern Style BBQ**

(£5.00 supplement)

- Pulled pork
- Beef brisket
- Smoked sausages
- Grilled chicken thighs
- Alabama white sauce
- Mac n cheese

## **Vegetarian & Vegan Options, Choice of 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

## **Tea & Coffee**

**£50.00 per person**



## *Evening Reception Menus*

### **Traditional Finger Buffet**

Choose any 6 items - £19.00 per person  
Additional items £3.50 per person per item

Selection of Filled bread rolls

Hot sausage rolls

Vegetarian tartlet selection

Mini Pies, steak & ale, chicken & mushroom

Cheese & Onion Pasties

Cranberry & Brie Parcel

Potato Wedges, Sour Cream & BBQ Sauce

Teriyaki Chicken Skewers

Thai Fishcakes, Sweet Chilli Dip

Vegetable Spring Rolls, Hoisin Sauce

Tempura Prawns, Sweet Chilli Dip

Chicken Satay, Peanut Sauce

Tandoori Chicken Wings

Onion Bhaji, mango chutney

Lamb Samosa, mint yoghurt

Vegetable Samosa, mint yoghurt

## *Evening Reception Menus*

### **Stone Baked Pizza**

*£19.00 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)**

*£23.50 per person*

- Rotisserie spit roasted pig
- Apple sauce & stuffing
- BBQ portobello mushroom & halloumi
- Homemade slaw
- Potato wedges

### **Barbecue**

*£23.50 per person*

- Beef Burgers in floured baps
- Cumberland Sausages in rolls
- Plant Burgers & Sausages
- Caramelised Onions
- Homemade slaw
- Potato Wedges

### **Evening Snacks**

*£19.00 per person*

- Fish Goujons & Chips in Cones
- Bacon Baps
- Vegetarian Cheese & Onion Pasties
- Tartare Sauce, HP Sauce & Ketchup

### **Grazing Boards**

*£19.00 per person*

- Charcuterie, selection of cheese, crackers, olives, pickles, crudites, houmous, grapes
- Presented on slate boards for your guests to graze on throughout the evening.

## *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.

### 2024 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

**VOCO**<sup>®</sup>

AN IHG HOTEL

Reading

Need more than 12 bedrooms? Then stay with our exclusive hotel partner  
**voco**<sup>®</sup> | **Reading** an IHG hotel

Standard Large Queen Size Double or Twin Bedroom from just £109.00  
per room including VAT & breakfast, single or double occupancy.

Complimentary Wi-Fi - Parking - Leisure Facilities - Filtered Water  
To book your rooms please send an email to [reservations@vocoreading.com](mailto:reservations@vocoreading.com)  
Or call our Reservations Team on 0118 9253500



**voco**<sup>®</sup> | **Reading, Select Car Leasing Stadium, Reading, Berkshire RG2 0FL**

# *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 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. We are a completely cashless venue, including our bars and accommodation.

## **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 copy of our full 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  
Swallowfield  
Reading, RG7 1PT

[www.themillhousehotel.co.uk](http://www.themillhousehotel.co.uk)

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