

Weddings at

THE SAXON MILL
WARWICK



WELCOME TO



THE SAXON MILL

*Congratulations on your engagement and thank you for considering The Saxon Mill to host your special day.
The Saxon Mill offers beautiful weddings in a truly unique location.*



Situated on the outskirts of the historic city of Warwick, alongside the River Avon, we boast some of the best river views in the county.

We are licensed to hold wedding ceremonies in our beautiful Warwick Suite.

After your ceremony, why not enjoy some Champagne and canapés on our idyllic riverside terrace? The bridge over the weir, functioning water wheel and stunning waterside scenery make it the ideal spot for your wedding photographs.

Then sit down for your delicious wedding meal. With menus based around our seasonal restaurant fayre, our skilled team of chefs can provide sumptuous meals to cater for all tastes.

Enjoy your evening reception in the most stylish of surroundings. The Warwick Suite benefits from its own exclusive bar which will be open for your guests.

Here at The Saxon Mill, we understand that your wedding day is one of the most important days of your life. Our dedicated and experienced events team will work closely with you to ensure your wedding is a perfect and memorable occasion.

We offer a bespoke and flexible service to meet each individual couple's needs. Our Events Manager, Shelley, will be happy to meet with you and discuss all of your requirements for your big day. You'll be able to see our stunning Warwick Suite, riverside terrace and all of the other areas available at The Saxon Mill.

To book a viewing with Shelley and the events team, give us a call on 01926 492255 or email saxonmillevents@mbplc.com

WEDDING CEREMONIES

Our stunning Warwick Suite offers a truly unique location for your wedding ceremony. The Warwick Suite is licensed for wedding ceremonies for up to 70 guests. Situated on the first floor of The Saxon Mill, the room retains a lot of its original features such as wooden beams and exposed stone walls.

Arrangements for your wedding ceremony must be made independently with the superintendent registrar at the Warwickshire Registration Service and their fees are payable separately directly to them.

Alternative ceremonies such as humanist services, blessings and vow renewals can also be arranged. Speak to a member of our events team for more information.

Your ceremony hire includes the use of our riverside terrace for some arrival drinks, canapés and photographs.



WEDDING BREAKFASTS



The Warwick Suite will be set for your wedding breakfast whilst you're enjoying some time with your guests after your ceremony. The room can comfortably accommodate up to 70 people for a meal.

The Warwick Suite is full of character by itself but looks fantastic when dressed. The neutral stone walls make it an ideal backdrop for almost any colour scheme, theme or decoration style. We have a list of trusted wedding suppliers if you're in need of a little help or inspiration or help with your decorations.

Our skilled team of chefs will provide you and your guests with a stunning wedding breakfast.

Our wedding menus are based around our seasonal restaurant fayre so you can expect the same hearty and delicious style of food you may have enjoyed when joining us in our main dining room.

We can provide vegan and children's options and cater for all allergies, dietary requirements and preferences. Every one of your guests will have a memorable and enjoyable meal.

A menu tasting for you and your partner is included in your wedding booking. Sample menus are included in this wedding pack for you to have a look over.

EVENING RECEPTIONS

Why not extend your celebrations with an evening reception at The Saxon Mill? The Warwick Suite can accommodate up to 100 people for evening receptions.

The exclusive bar in the Warwick Suite will be open throughout your meal and evening reception for your guests to use.

You're welcome to organise a DJ or live music for the evening. We have a list of trusted local DJs and bands which we're happy to share with you.

We can provide evening food to suit all tastes and appetites. From a full buffet, to hot pork rolls or giant cheeseboards, there's something to please all crowds.

The bars at the Saxon Mill usually close at 11:00pm. A bar extension can be arranged up until either midnight or 1:00am if required.



PACKAGE PRICING

Please see below for our room hire and package pricing.

ROOM HIRE COSTS

Room hire costs include the use of tables and chairs, white linen tablecloths and napkins. Any additional decorations, flowers and chair covers must be arranged separately. We have a list of recommended wedding suppliers which we'd be happy to share with you.

Ceremony room hire cost does not include the registrar's fee's, which will need to be paid separately to them.

ROOM HIRE PRICING	2019	2020	2021
Ceremony, Wedding Breakfast and Evening Reception	£850	£875	£900
Ceremony and Wedding Breakfast OR Evening Reception Only	£750	£775	£800
Wedding Breakfast and Evening Reception Only	£750	£775	£800
Ceremony OR Wedding Breakfast OR Evening Reception Only	£600	£625	£650
Bar Extension for Evening Reception Bookings	£100 per hour	£100 per hour	£100 per hour

FOOD AND DRINKS PACKAGES

Our daytime food and drinks packages are inclusive of: an arrival drink and canapés, a three-course meal, tea and coffee, a drink for your speeches and half a bottle of wine per person during the meal.

Sample menus are included on the next pages. Children's meals and any dietary requirements can also be arranged.

FOOD AND DRINKS PACKAGES	2019	2020	2021
Silver	£49.95 per person	£54.95 per person	£59.95 per person
Gold	£64.95 per person	£69.95 per person	£74.95 per person
Platinum	£74.95 per person	£79.95 per person	£84.95 per person

EVENING FOOD

We can provide a variety of food for your evening reception from full buffets to something a little less formal such as pork rolls or a cheese selection.

Our buffet menus are shown in the following pages but if you'd prefer something a little different to these, speak to one of our events team who would be happy to discuss your ideas.



All food and drinks prices are correct at the time of going to press. The menus in the following pages are sample selections and may change based on our seasonal menus. Should any of the items on these menus be discontinued, an appropriate alternative will be offered.

SILVER WEDDING FOOD AND DRINKS PACKAGE

ON ARRIVAL

A GLASS OF PROSECCO OR A GLASS OF PIMMS AND LEMONADE
3 CANAPÉS FROM OUR SEASONAL SELECTION

STARTERS

SOUP OF THE DAY with artisan rustic bread and butter (V)
DEEP-FRIED BRIE IN PANKO BREADCRUMBS with chutney (V)
DUCK LIVER & PORT PARFAIT with gooseberry & prosecco flavour compote and toasted ciabatta bread

MAIN COURSES

SPIT ROASTED CHICKEN with lemon & garlic confit, fries, red wine jus and aioli
ROASTED PORK BELLY with potato dauphinoise, butternut purée, toasted almonds, crackling and red wine jus
LOBSTER AND DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed and fries
ROASTED BUTTERNUT SQUASH AND SWEET POTATO TART stuffed with roasted peppers, leeks and confit tomato, topped with Cropwell Bishop stilton custard and walnut crumb (V)

DESSERTS

ICE CREAM AND HOME-BAKED TRIPLE CHOCOLATE COOKIE with bourbon vanilla, praline and double chocolate ice cream (V)
BRAMLEY APPLE AND BLACKBERRY SHORTBREAD CRUMBLE with custard (V)
STRAWBERRIES AND FROZEN NATURAL YOGHURT with rhubarb and rose flavour curd (V)

TEA AND COFFEE SERVED AFTER YOUR MEAL

SILVER PACKAGE DRINK OPTIONS

A GLASS OF PROSECCO SERVED WITH YOUR TOASTS

HALF A BOTTLE OF TABLE WINE PER PERSON FROM THE FOLLOWING SELECTION:

SANDBOX CHENIN BLANC 13% South Africa

VQ MERLOT ROSÉ 12% Spain

CRUSH GRAPES NOT DREAM CABERNET SAUVIGNON 14% South Africa

GOLD WEDDING FOOD AND DRINKS PACKAGE

ON ARRIVAL

A GLASS OF PROSECCO OR A GLASS OF PIMMS AND LEMONADE
3 CANAPÉS FROM OUR SEASONAL SELECTION

STARTERS

LOBSTER AND KING PRAWN POT IN DEVON CRAB CRÈME FRAICHE with toasted ciabatta
CRISPY KARAAGE CHICKEN with cucumber ribbons, mooli, kale & cauliflower couscous salad and warm katsu sauce
THYME-ROASTED PORTOBELLO MUSHROOMS IN CROPWELL BISHOP CUSTARD SAUCE with rustic toast (V)
DUCK LIVER & PORT PARFAIT with gooseberry & prosecco flavour compote and toasted ciabatta bread

MAIN COURSES

9OZ RIBEYE STEAK with twice-cooked chunky chips, crispy onions, grilled mushroom, tomato confit and baby kale
PAN-FRIED CORNFED CHICKEN SUPREME with crushed baby potatoes, crispy chicken skin, spinach purée and jus
LAMB RUMP with dauphinoise potatoes, chorizo, peas, baby onions, asparagus and jus
PAN-FRIED SEABASS FILLETS with parmentier potatoes, pancetta lardons, spinach, tomatoes, olives and white wine veloute
ROASTED BUTTERNUT SQUASH AND SWEET POTATO TART stuffed with roasted peppers, leeks and confit tomato, topped with Cropwell Bishop stilton custard and walnut crumb (V)

DESSERTS

WARM BELGIAN CHOCOLATE BROWNIE with bourbon vanilla ice cream (V)
BAKED SICILIAN LEMON CHEESECAKE with British blackcurrant curd (V)
STICKY TOFFEE PUDDING with bourbon vanilla ice cream (V)
VANILLA CRÈME BRÛLÉE TOPPED with strawberries and served with home-baked oatmeal biscuits (V)

TEA AND COFFEE SERVED AFTER YOUR MEAL

GOLD PACKAGE DRINK OPTIONS

A GLASS OF PROSECCO SERVED WITH YOUR TOASTS

HALF A BOTTLE OF TABLE WINE PER PERSON FROM THE FOLLOWING SELECTION:

TOKOMARU BAY SAUVIGNON BLANC 12.5% New Zealand
LA VIE EN ROSÉ CINSAULT 11.5% France
RAMÓN BILBAO RIOJA 13.5% Spain

PLATINUM WEDDING FOOD AND DRINKS PACKAGE

ON ARRIVAL

A GLASS OF PROSECCO OR A GLASS OF PIMMS AND LEMONADE
3 CANAPÉS FROM OUR SEASONAL SELECTION

STARTERS

CROPWELL BISHOP CUSTARD with a stilton & walnut crumb and a radish & beetroot salad (V)
PAN-SEARED SCALLOPS with minted pea purée and crispy bacon
LOBSTER & DEVON CRAB FISHCAKE with asparagus, pea & truffle oil velouté topped with crispy seaweed
CHARGRILLED LAMB KOFTAS with goat's curd, plum tomato, roasted red pepper, cucumber & mint salad and lavash bread

MAIN COURSES

CORNFED CHICKEN SUPREME STUFFED with Nduja sausage and served with buttered baby potatoes, seasonal greens and pesto
7OZ FILLET STEAK SERVED with twice-cooked chunky chips and an ale-glazed shallot tart topped with Cropwell Bishop custard and stilton & walnut crumb
PAN-SEARED VENISON STEAK with spiced poached pear, potato rosti, tenderstem broccoli, carrots and jus
PANCETTA WRAPPED MONKFISH stuffed with crab and red pepper and served with chargrilled fennel and smoky tomato relish
WILD MUSHROOM & SPINACH GNOCCHI with white wine velouté, truffle oil and Moravia cheese (V)

DESSERTS

DULCE DE LECHE LAVA FONDANT with praline ice cream and peanut butter crumb (V)
SELECTION OF BRITISH CHEESES with Fudge's nut and mixed seed biscuits, grapes, celery and chutney
LEMON TART served with homemade lime posset, whipped cream and candied lemon (V)
TRIO OF MINI DESSERTS Belgian chocolate brownie, Sicilian lemon cheesecake and apple & blackberry shortbread crumble (V)

TEA AND COFFEE SERVED AFTER YOUR MEAL

PLATINUM PACKAGE DRINK OPTIONS

A GLASS OF PROSECCO SERVED WITH YOUR TOASTS

HALF A BOTTLE OF TABLE WINE PER PERSON FROM THE FOLLOWING SELECTION:

JEAN-MARC BROCARD, CHABLIS 12.5% France
MOUTON CADET RESERVE, BORDEAUX BLEND 13% France
PARADIS, GRENACHE ROSÉ 12.5% France



BUFFET MENU

FORK BUFFET SELECTION £15.95 PER PERSON

PORK RIBS with barbecue sauce

BREADED BRIE BITES in panko breadcrumbs with chutney (v)

SALT & SZECHUAN PEPPER SQUID with aioli

MARGHERITA PIZZA Mozzarella, cherry tomatoes and basil (v)

CARNE PIZZA Chorizo, pepperoni, hand-pulled chicken, 'nduja sausage, mozzarella and chilli

MEDITERRANEAN MEZZE Roasted lentil falafel, chargrilled courgette topped with Gran Moravia cheese, harissa hummus, tzatziki, roasted peppers, Lebanese-style cumin dip and seasoned flatbread (v)

FRIES with sea salt (v)

WHOLEFOOD SALAD with kale and cauliflower couscous, asparagus, tenderstem broccoli, avocado, butternut squash, sweet potato, pomegranate and roasted pumpkin seeds with a pineapple, lemongrass & ginger dressing (v)

SANDWICH BUFFET SELECTION £9.95 PER PERSON

HAM & MAYONNAISE BRIOCHE Ham, mayonnaise and baby kale

CHEESE & CHUTNEY BRIOCHE Mature cheddar and red onion chutney (v)

LOBSTER & PRAWN BRIOCHE Lobster and prawn with dill mayonnaise

EGG & MAYONNAISE BRIOCHE Egg, mayonnaise and parsley (v)

FRIES with sea salt (v)

ROCKET & PARMESAN SALAD

FRUIT PLATE Strawberries and Red Grapes (v)

TYRRELLS CRISPS Sea Salt & Cider Vinegar, Mature Cheddar & Chives, Sweet Chilli & Red Pepper and Lightly Sea Salted

BUFFET DESSERTS

(+£2 per person)

MINI WARM BELGIAN CHOCOLATE BROWNIE with Belgian chocolate sauce (v)

MINI BAKED SICILIAN LEMON CHEESECAKE with British blackcurrant curd (v)

LIGHTER BUFFET OPTIONS

PORK BAPS with gravy, stuffing, crackling and apple sauce - £7.95 per person

Add roast potatoes for £1.50 per person

BACON & SAUSAGE BAPS with ketchup and brown sauce - £5.95 per person

Add fries for £1.00 per person

We are also able to provide bespoke cheese platters and cakes to accompany your evening food – speak to a member of the team to arrange this option