



Magical Weddings at The New Mill

...for that special day

A setting of remarkable beauty, The New Mill's stunning and tranquil riverside location together with its historic character and charm lend themselves beautifully to weddings and celebrations, setting the scene for a truly magical day.

Our civil wedding licence provides The New Mill's team with the credentials to host wedding ceremonies but it is the helpful attitude, the considerate and complete understanding of the importance of your event and the careful attention to every aspect of the day that clearly sets The New Mill apart as an exquisite wedding venue of distinction.

Intimate and romantic, The New Mill provides our brides and grooms with wonderful backdrops for their photographs. Simply sensational two AA-rosette food provides a feast worthy of the celebrations and our experience in attending to your special day ensures that a wedding at The New Mill provides a lifetime of wonderful memories.

....exclusively yours

Each and every wedding is unique and we create a day that reflects the individual wishes of each couple. We have however created three very special options to help guide you through the drinks and menu elements of the day, enabling you to focus on more personal aspects.



RIVERSIDE RESTAURANT EST 1577
THE NEW MILL





The New Mill Wedding Menu

We have created a selection of delightful dishes for your celebrations from which we hope you can develop your own personal menu. However, should you require alternative dishes or vegetarian options, we would be delighted to discuss them with you.

Menu

RIVERSIDE RESTAURANT EST 1577

THE NEW MILL





The New Mill Wedding Breakfast



our first meal as Husband and Wife and a celebration shared with your family and friends, the wedding breakfast is certainly a feast to be enjoyed. Choose from our traditional menu or opt for the alternative barbecue or spit roast wedding breakfast to celebrate your wedding at The New Mill.

All three options are available for £49.50 per person including starter, main course, dessert and coffee/tea with chocolates.

Traditional Wedding Breakfast

To begin

Pressing of confit duck and free-range chicken with apple salad, red onion jam and vintage balsamic

Home cured New Mill Gravalax with celeriac remoulade, wild rocket and caper lemon dressing

Marinated feta cheese with pesto, olive and garlic, roasted cherry tomato, micro cress, olive balsamic and shoots

Sweet saffron poached pear with harbourne cheese, walnuts with garlic and rocket cress and walnut vinaigrette

Homemade hot or cold fresh soup of your choice

Parma ham, orange, avocado and fennel salad with avocado purée and herb oil

Smoked duck and black pudding, curly endive salad with hoi sin and plum sauce and sage syrup

Pressing of salmon, prawns, smoked trout and dill with set saffron Chablis jelly with watercress wasabi purée shallot and dill dressing

Salmon and cod fishcakes with rich lobster veloute with lemon and basil oil

Crispy English goats cheese tart with tomato relish and rocket pesto

RIVERSIDE RESTAURANT EST 1577

THE NEW MILL





To follow

Fillet of salmon topped with brioche, basil and garlic crust slowly baked with saffron mash, coconut and coriander velouté

Braised daube of finest beef in rich red wine, garlic and thyme, light horseradish mash with roasted shallots and wild mushroom jus

Fillet of pork rolled in herbs and coriander seeds with apple and potato mash with cumin and cider cream

Plump free-range chicken supreme stuffed with spinach and shittake mushrooms, dauphinoise potatoes with white wine vinegar and tarragon cream sauce

Slowly braised shank of lamb on garlic and parsley mash with red wine, redcurrant jelly and rosemary jus

Roast pink sirloin of finest beef with red wine wild mushrooms jus and fondant potatoes

Pan seared rump of lamb, crushed potato with basil and rosemary and tomato reduction

Pan seared fillet of cod with mussel and prawn chowder with baby minted new potatoes

Confit of duck leg on bubble and squeak with sweet apple and smoked bacon rosemary jus

Vegetarian Dishes

Wild mushroom, asparagus and broad bean risotto with crispy herbs and parmesan tuille

Open ravioli of mozzarella, basil and sweet potato confit tomato and spinach with basil asparagus foam



*All dishes served with selection of seasonal vegetables
Prices include a choice of starter and dessert as well as tea, coffee and chocolates*

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THE NEW MILL





The New Mill Wedding Barbecue

*A*n alternative to the traditional wedding breakfast main course but equally as sensational, The New Mill's wedding breakfast barbecue is informal and relaxed but great food abounds to celebrate your day.

Brochette of prawns marinated in chilli

Salmon kebabs infused with coconut and coriander

Pork and leek sausages

Homemade steak burgers with tomato relish

Chinese style pork ribs

Roasted pepper, tomato, onion and mushroom kebabs

Served with a selection of five salads: Caesar, oriental, beetroot, mixed bean, tomato and onion as well as potato and chives and roasted vegetables, couscous and coleslaw.



Spit Roast Carved by Chef

minimum of 60 guests

A further alternative wedding breakfast main course, a spit roast with a choice of either a tender pig or succulent lamb, served with floured baps, crackling, apple sauce, floured, roasted new potatoes, mixed bean salad, Waldorf salad and tomato and onion salad. *Delicious!*

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THE NEW MILL





To conclude

Rich chocolate cheesecake with walnut and ginger syrup

Fresh strawberry and raspberry Eton mess

Warm sticky toffee pudding, rich toffee sauce with vanilla bean ice cream

Raspberry and vanilla crème brûlée with crispy shortbread and berries

Compote of wild berry with a vanilla pannacotta with sweet elderflower syrup

Poached pear in vanilla, ginger and brandy with mini summer pudding and blackcurrant sauce

Warm chocolate and nut brownie with warm chocolate sauce and vanilla bean ice cream

Red passion fruit and pineapple parfait with vanilla tuille and passion fruit syrup



A selection of English cheeses served with celery, grapes and chutney and fresh bread is available as an additional course at a supplementary cost of £11.95 per person.

RIVERSIDE RESTAURANT EST 1577

THE NEW MILL





Evening Barbecue

£19.50 per person

Celebrating your wedding with friends in the evening in the relaxed environment of a barbecue: marinated meats, spice rubs and basting sauces all used to infuse the food, bringing a taste of summer to your special day.

Pork and leek sausages

Steak burgers

Vegetable kebabs

Mini chicken kebabs

Potato wedges with cheese

Served with floured baps, homemade coleslaw, tomato and onion salad and a mixed leaf salad.

Evening Spit Roast Carved by Chef

£18.50 per person plus £150 spit roast hire for evening guests, minimum of 60 guests

Provide your wedding guests with a memorable feast for the eyes as well as the taste-buds, our spit-roasts really develop the flavours of the meat and are to be thoroughly recommended for an informal buffet.

*A choice of either a tender pig or succulent lamb,
served with floured baps, crackling, apple sauce, tomato and onion salad
and a mixed leaf salad.*



To conclude your barbecue or spit roast, desserts are available at an additional cost.

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THE NEW MILL





Evening Finger Buffet

Choose any seven items for £17.00 per person

*T*asty morsels to abate hunger during your evening celebrations, an evening finger buffet is perfect. (Choices are required a minimum of two weeks prior to your wedding date).

*A choice of assorted wraps
Open assortment of sandwiches
Crispy chicken in couscous herbs
Lamb samosa
A platter of crudités with dips
Mini fishcakes with dip
Mini red pepper kebab with hoi sin sauce
Spring roll with dip
Roasted tomato and mozzarella crostini
Chinese style pork ribs
Breaded tiger prawns with dip
Satay chicken drumstick
Stilton and pancetta tarts
Goat's cheese and sweet onion tarts*

Something a Little Different for the Evening

£12.50 per person for cheese alone, £15.50 to include pâté

A selection of fabulous cheeses and delectable pâtés, served with bread, homemade chutney and relish, celery and grapes.



*All prices are inclusive of V.A.T.
These are the prices as of January 2011 but may be subject to change*

RIVERSIDE RESTAURANT EST 1577
THE NEW MILL





Wedding Wine & Drinks List

Champagne & Sparkling

106	Prosecco, Sant Orsola N.V - Italy	£31.00
101	Louis Dornier et Fils Brut N.V - France	£45.00
107	Laurent-Perrier Brut N.V - France	£69.50

White

12	Les Vigés d'Oc, Vin de Pays 2009 - France	£18.00
841	Pavillion Sauvignon Blanc 2010/11 - S.Africa	£22.00
46	Pinot Grigio delle Venezie, 2008/09 - Italy	£20.50
824	Carta Vieja Sauvignon Blanc, 2010 - Chile	£20.50
800	Simonsig Chenin Blanc, 2010 - S. Africa	£25.00
263	Old Coach Road Sauvignon Blanc 2009 - N.Z	£32.00
360	Chablis, Paul Deloux 2009/10 - France	£39.00
601	Sancerre, D. des Vieux Pruniers 2009 - France	£40.50
610	Pouilly Fumé 'Les Millettes', Fournier 2006 - France	£50.00

Rosé

14	Pretty Gorgeous Rosé Pays d'Oc, 2009 - France	£19.50
262	Yering Station Pinot Noir Rosé (Extra Dry) 2008 - Australia	£37.50

Red

24	Les Vignes d'Oc, Vin de Pays d'Oc 2009 - France	£18.00
825	Carta Vieja Cabernet Sauvignon 2009 - Chile	£20.50
829	Merlot 'La Paz', Mont Gras, Colchagua Valley 2009 - Chile	£20.50
52	Serrano Rosso Conero, Umani Ronchi, 2009 - Italy	£25.00
60	'Vina Marro' Rioja Crianza 2007 - Spain	£33.00
310	Fleurie 'La Chapelle de Bois' 2009 - France	£35.00
840	Colomé Estate Malbec 2008 - Chile	£42.00
55	Chianti Classico 2007/08 - Italy	£44.00
51	Rioja Reserva, Marqués de Riscal 2006 - Spain	£45.00
720	Ch. Neuf du Pape, 'Côtes Capelan' 2005 - France	£61.50

Bottled Water

	750ml Bottle of Sparkling or Still Water	£3.85
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RIVERSIDE RESTAURANT EST 1577

THE NEW MILL





Reception & Celebration Drinks by the Glass

Louis Dornier et Fils Brut N.V. as well as our Sant Orsola prosecco are available by the bottle in addition to the following drinks by the glass.

<i>Kir Royale</i>	<i>£9.00</i>
<i>Kir</i>	<i>£5.20</i>
<i>Bucks Fizz</i>	<i>£5.16</i>
<i>Pimms No. 1 with Lemonade</i>	<i>£3.80</i>
<i>Fruit Punch</i>	<i>£2.00</i>
<i>Mulled Wine</i>	<i>£4.00</i>
<i>Bottled Beer</i>	<i>£3.55</i>
<i>Orange Juice</i>	<i>£1.80</i>

RIVERSIDE RESTAURANT EST 1577

THE NEW MILL





Rooms for Wedding Celebrations

Each of our flexible rooms offers its own distinct character and charm and all are available to you for your wedding. From the elegant Riverside Restaurant and Garden Room, through the The Mill Room with its original oak beams, to the intimate cosiness of The Corn Store, we have special rooms for your special day. The following provides guidelines on the rooms available, their typical capacities and the associated costs, but we would be delighted to discuss your specific needs with you.

<i>The New Mill, Exclusively (Up to 120 Guests)</i>	<i>Noon ~ 6pm 6pm ~ Midnight</i>	<i>£840 £840</i>
<i>The Old Mill Bar & Lounge (Up to 70 Guests)</i>	<i>Noon ~ 6pm 6pm ~ Midnight</i>	<i>£530 £530</i>
<i>The Garden Room Only (Up to 36 Guests)</i>	<i>Noon ~ 6pm 6pm ~ Midnight</i>	<i>£315 £315</i>
<i>The Mill Room (Up to 12 Guests)</i>	<i>Noon ~ 6pm 6pm ~ Midnight</i>	<i>£205 £205</i>
<i>The Corn Store (Up to 6 Guests)</i>	<i>Noon ~ 6pm 6pm ~ Midnight</i>	<i>£135 £135</i>
<i>Civil (Partnership) Ceremony</i>		<i>£265</i>

Marquee

The riverside gardens at The New Mill are perfect for a marquee to accommodate larger parties and receptions and we would be happy to provide you with a quotation for hire.

Minimum Spend

At The New Mill, we appreciate the bridal couple's entitlement to exclusivity on their special day and therefore request a guaranteed minimum spend for peak periods: £6,000 for Friday weddings, £8,000 for Saturdays and £4,000 for Sundays, including room hire.

Room hire rates applicable 2011

RIVERSIDE RESTAURANT EST 1577

THE NEW MILL





*Attention to Detail.
Some of The Little Things Included*

Our fine quality gold and buttermilk table linen will dress each of the tables.

An easel is available to display the wedding breakfast table plan and we have both a silver round and silver square cake stand together with silver cake knife.

The Corn Store is available to our brides and grooms after the ceremony as an intimate room to take a few quiet moments, to freshen up and to store gifts and belongings.

A cordless microphone is available for speeches and an ipod dock and CD system, for background and ceremony music.



RIVERSIDE RESTAURANT EST 1577
THE NEW MILL





Useful Contacts for your Wedding

Accommodation

The Casa Dei Cesari Hotel

Handford Lane, Yateley, Hants GU46 6BT

Tel: 01252 873275 Web: www.casadeicesari.co.uk

Reservations: reservations@casadeicesari.co.uk

Booking the Registrar

The Wokingham Registry conducts civil ceremonies at The New Mill and can be contacted via telephone on 0118 978 2514 (Monday - Friday, 8.30am - 4.30pm).

Email: registrars@wokingham.gov.uk

Address: Wokingham Registrar Office, The Old School, Reading Road, Wokingham, Berkshire RG41 1RJ

The following service suppliers have comprehensive experience of weddings at The New Mill and like us, share a passion for ensuring that your wedding day is a magical one, with a lifetime of wonderful memories.

Bridal Vehicles

Ages Past

Mark Sleep, Tel: 0118 973 2630 Web: www.agespast.co.uk

Haydn Webb Horse-Drawn Carriages

Haydn Webb, Tel: 0118 988 3334

Bridal Wear

Envisage Bridal Boutique

Lorraine Hoksas, Tel: 01344 774331 Web: www.envisagebridal.co.uk

RIVERSIDE RESTAURANT EST 1577

THE NEW MILL





Chair Covers and Table Decorations

Add Style UK

Debbie Ford, Tel: 0118 927 2422 Web: www.addstyleuk.com

Discotech Experience

The Experience

David Grinham, Tel: 01189 886222 Email: dj-experience@lineone.net

Dresses: Bridesmaids & Mother of the Bride

The Dressing Room

Kirsty O'Neill, Tel: 0118 934 4853 Web: www.thedressing-room.co.uk

Crystal Boutique

Kay Balsdon, Tel: 01252 612575 Web: www.crystalb.co.uk

Favours

The Sweet Boutique

Kirsty O'Neill, Tel: 0118 934 4853 Web: www.sweetieboutique.co.uk

Formal Dress Hire

Windsor Formal Hire

Tel: 01753 620800 Web: www.windsorformalhire.com

Anthony Blay Formal Hire

Tel: 0118 978 1861 Web: www.anthonyblay.co.uk

RIVERSIDE RESTAURANT EST 1577

THE NEW MILL





Florists

VFB The Florist

Tel: 0118 934 4420 Web: www.vfbtheflorist.co.uk

Hair Dressers

Zappas

Web: www.zappas.co.uk

Wokingham Tel: 0118 979 0043 (Bean Oak) Tel: 0118 977 6567 (Peach Street)

Crowthorne Tel: 01344 780 999 Fleet Tel: 01252 616 638

Twyford Tel: 0118 932 1777 Caversham Tel: 0118 947 4144

Jewellery, Tiaras and Accessories

Kisses & Co

Carrie Taylor, Tel: 07748 813832 Web: www.kissesandco.com

Magician

Anthony John, Tel: 0118 973 2278 Web: www.anthonyjohn.co.uk

Make-up Artist

Flawless

Jessica Rose, Web: www.flawlessjessicarose.co.uk

RIVERSIDE RESTAURANT EST 1577

THE NEW MILL





Musicians

Score Live Music

Marina Fratta, Tel: 01344 772511 / 07976 869326 Web: www.scorelivemusic.co.uk

Photography

The Moment Images

Sally Hitt, Tel: 01344 777031 Web: www.themomentimages.com

Theming

Chordiem

Jon Hewlett / Becky Kimber, Tel: 01793 8494

Wedding Cakes

Cakeadelic

Tel: 07963 947211 Web: www.cakeadelic.co.uk

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THE NEW MILL





Wedding Notes

Notes

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THE NEW MILL

