



Bespoke Wedding Packages

Here at The Windmill Village Hotel, a range of packages along with an option to create your own bespoke Wedding day is available.

Within all of our packages the following items are included:

- ❖ *Dedicated Wedding Executive*
- ❖ *Designated Event Manager to perform as 'Master of ceremonies'*
- ❖ *Red Carpet on arrival*
- ❖ *White table linen*
- ❖ *Silver cake stand and knife*
- ❖ *Superior double bedroom inclusive of full English breakfast*
- ❖ *Menu tasting (subject to menu selection)*
- ❖ *Special overnight accommodation rates for your guests*
- ❖ *Complimentary car parking on site*
- ❖ *Three month complimentary leisure membership*

Make a night of it

Once you have booked your special day with us, we offer your guests the following preferential accommodation rates.

2018 - Sole Occupancy £75.00 /Double Occupancy £85.00

2019 - Sole Occupancy £80.00 /Double Occupancy £90.00

2020 - Sole Occupancy £85.00 /Double Occupancy £95.00

An allocation of up to 20 bedrooms will be held for your wedding guests to book. These will be released 2 months prior to your wedding day.

Your guests can make the most of their stay by booking the night prior or night after your wedding at the following preferential rates. (Subject to availability)

2018 - Sole Occupancy £60.00 /Double Occupancy £70.00

2019 - Sole Occupancy £65.00 /Double Occupancy £75.00

2020 - Sole Occupancy £70.00 /Double Occupancy £80.00

The above rates are fully inclusive of Full English & Continental Breakfast, full use of our Health Club and VAT at the prevailing rate.

Guests can check in from 2pm onwards and check out by 11am.



Canapés

**Enhance your drinks reception by offering your guests an assortment of canapés from the selection below:
3 Items £5.95 per person or 5 Items £8.95 per person**

*Cream Cheese & Chive, Roast Peppers on Wholemeal Crisp
Smooth Chicken Liver Parfait, Red Onion Marmalade En Croûte
Scotch Smoked Salmon, Horseradish Cream & Chive
Mediterranean Lamb Kofta, Roasted Pepper Dip
Chicken Tikka Kebab, Minted Yoghurt
Halloumi Brochette, Mixed Peppers, Coriander
Lemon and Herb Marinated Chicken Brochette
Prawn Toast, Oyster Sauce Dip
Traditional Mini 'Bangers & Mash', Grain Mustard*

Drinks Packages

In addition to the perfect setting & the mouth-watering food, we offer a tempting range of drinks packages to complement your day.

Classic Drinks Package

2018 - £17.95pp ~ 2019 - £18.95pp ~ 2020 - £19.95pp

*Choose from a glass of Bucks Fizz or Pimm's & lemonade on arrival
Half a bottle of house wine per person with your wedding breakfast
Glass of sparkling wine for your toast*

Celebration Drinks Package

2018 - £19.95pp ~ 2019 - £20.95pp ~ 2020 - £21.95pp

*Choose between a glass of Prosecco or peach Bellini on arrival
Half a bottle of house wine per person with your wedding breakfast
Glass of sparkling wine for your toast*

Gala Drinks Package

2018 - £22.95pp ~ 2019 - £24.95pp ~ 2020 - £26.95pp

*Choose from a Glass of kir Royale, a glass of Champagne or assorted Bottled Beers on arrival
Half a bottle of wine per person to be served with you wedding breakfast (Selected wines available)
Glass of Champagne or pink sparkling wine for your toast*



Wedding Breakfast

Our wedding menus have been carefully designed to complement your tastes and needs. We offer a selection of menus for your wedding day; please select one starter, one main & one dessert for all of your guests.

Dietary requirements are also catered for, not forgetting the children. (Menus available on request)

Low Season October – March ~ **High Season** April - September

Carvery Package

2018- Low Season £22.50 per person - High Season £25.50 per person

2019- Low Season £23.50 per person - High Season £26.50 per person

2020- Low Season £24.50 per person - High Season £27.50 per person

Starters

Roasted Tomato Soup, roasted garlic croutons

Chicken Caesar Salad, sweet bacon, croutons

Poached Salmon, dill and chives, pickled cucumber, watercress

Mains

*Roast Breast of Turkey, sage and onion stuffing, chipolata sausage
&*

Traditional Roast Beef, Yorkshire pudding

Pan Seared Seabass, samphire, sautéed potatoes, salsa verde

Potato and Parmesan Gnocchi, roasted butternut squash, goat's cheese

Desserts

Spiced Apple and Blackcurrant Crumble, vanilla ice cream

Classic Lemon Tart, ginger mascarpone

Chocolate Brownie, caramel, chocolate ice cream

Silver Package

2018- Low Season £25.50 per person - High Season £28.50 per person

2019- Low Season £26.50 per person - High Season £29.50 per person

2020- Low Season £27.50 per person - High Season £30.50 per person

Starters

Chilled Galia of Melon, strawberry compote, fresh mint

Leek & Potato Soup, straw potatoes

Confit of Chicken Terrine, braised Mediterranean vegetables, olive bread

Prawn & Sweet Potato Salad, roasted pepper coulis

Mains

Roast Breast of Chicken, sage and onion stuffing, chipolata sausage in bacon

Roast Topside of Beef, thyme Yorkshire pudding, rich red wine jus

Baked Fillet of Scotch Salmon, hollandaise sauce, lemon

Penne Pasta, broccoli, mushrooms, tomato garlic cream sauce, Parmesan

Desserts

Warm Belgian Apple Tart, vanilla custard

Traditional Tiramisu, amoretti biscuits

Peach Melba Trifle, almond tuilé

Upside-down Caramel Cheesecake, raspberry compote



Gold Package

2018- Low Season £27.50 per person - High Season £30.50 per person

2019- Low Season £28.50 per person - High Season £31.50 per person

2020- Low Season £29.50 per person - High Season £32.50 per person

Starters

Roast Tomato Soup, rosemary

Roast Tomato and Mozzarella Tart, Parmesan and rocket salad

Chicken and Roast Pepper Terrine, bacon, tomato dressing

Salmon and Prawn Fishcake, tarragon hollandaise sauce, lemon dressed leaves

Mains

Roast Loin of Pork, red onion and port chutney, Calvados cream sauce

Braised Blade of Scottish Beef, roasted onion, red wine jus

Pan Seared Fillet of Sea Bass, spaghetti of courgettes, coriander and tomato fondue

Confit of Roasted Mediterranean Vegetables, herb mash, mozzarella cheese, roasted red pepper sauce

Desserts

Classic Lemon Tart, mascarpone cream, toasted almonds

Profiteroles, fresh vanilla cream, Belgian chocolate sauce

Strawberry Cheesecake, Chantilly cream, wild berry coulis

Trio of Chocolate Mousse, berry compote

Diamond Package

2018- Low Season £29.50 per person - High Season £33.50 per person

2019- Low Season £30.50 per person - High Season £34.50 per person

2020- Low Season £31.50 per person - High Season £35.50 per person

Starters

Cream of Cauliflower Soup, straw potatoes

Breaded Goats Cheese, beetroot purée, apple and walnut salad

Tian of Smoked Chicken, salad of crisp leaves, pine nuts, balsamic dressing

Terrine of Salmon & Dill, lemon & coriander dressed salad

Mains

Honey Roasted Duck Breast, caramelised plum, port and redcurrant jus

Strip Loin of Beef, thyme Yorkshire pudding, rich red wine jus

Roast Leg of Welsh Lamb, red onion & thyme stuffing

Supreme Scotch Salmon, chive beurré Blanc, caper & tomato chutney

Butternut Spinach & Ricotta Filo Parcels, tomato & chilli compote

Baked Rice Cake, rich tomato compote, white bean purée

Meat dishes – roast chateaux potatoes, seasonal vegetables

Fish dishes – parsley new potatoes, steamed seasonal vegetables

Desserts

Chocolate and Hazelnut Mousse, mango jelly, short bread biscuit

Vanilla Panacotta, hazelnut praline

White and Dark Chocolate Parfait, balsamic strawberry, vanilla mascarpone

Lemon Posset, orange and ginger shortbread biscuit



Evening Buffet Selection

Fish & Chip Cone Buffet

2018 - £9.95pp / 2019 - £10.95pp / 2020 - £11.95pp

Cod Goujons, Tartare Sauce, Curry Sauce, Pickles & French Fries

Bacon & Sausage Bap Buffet

2018 - £12.95pp / 2019 - £13.45pp / 2020 - £13.95pp

*Cumberland Sausages, Vegetarian Sausages, Crispy Back Bacon
Soft Baps, Fried Onions & Chunky Chips*

Gourmet Hot Dog Buffet

2018 - £13.95pp / 2019 - £14.45pp / 2020 - £14.95pp

*Pork, Beef & Vegetarian Hot Dogs
Served with Caramelised Onions, Monterey Jack Cheese, Pulled Pork, Jalapenos, BBQ Sauce, French Mustard,
Sour Cream, Fries & Mixed Salad*

Rotisserie Chicken

2018 - £15.95pp / 2019 - £16.95pp / 2020 - £17.95pp

*Whole Rotisserie Style Chickens Served with the Choice of the Following;
Peri Peri Sauce, Confit Lemon and Garlic Sauce, BBQ Sauce, Garlic Butter or a Traditional Rosemary and Thyme
Rub
Served with Garlic Bread, Canary Potatoes, Couscous, Salad, Corn on the Cob & Coleslaw*

Beef Brisket

2018 - £15.95pp / 2019 - £16.45pp / 2020 - £16.95pp

*Slow Smoked Beef Brisket served with Brioche Baps,
Spicy Rice, Garlic Roasted Mushrooms, Grilled Corn on the Cob & French Fries
Minimum number of 40 applies*

Hog Roast

2018 - £19.95pp / 2019 - £20.95pp / 2020 - £21.95pp

*Whole roasted Warwickshire Pig, Baps, Stuffing, Crackling, jacket Potatoes, Potato Salad, Coleslaw, Pasta
Salad, Mixed Leaves, Couscous.
Minimum Number of 70 applies*

BBQ

2018 - £21.95pp / 2019 - £22.99pp / 2020 - £23.95pp

*Barbeque Ribs, Homemade Beef Burgers, Marinated Strips of Chicken, Salmon Kebabs, Spicy Vegetarian
Burgers, Halloumi / Vegetarian Kebabs, Garlic Bread, Jacket Potatoes, Cucumber & Mint Salad, Couscous,
Mixed Pepper Salad*

Roast Venison

2018 - £22.95pp / 2019 - £23.95pp / 2020 - £24.95pp

*Whole Rotisserie Style Venison served with Honey Roasted Root Vegetables, Paprika Seasoned Potato Wedges,
Rice & a Plum & Rosemary Sauce
Minimum numbers of 80 appli*



Something Old

All Inclusive Package

2018 - Friday's & Sunday's £3,495 Saturday's, £3,995

2019 - Friday's & Sunday's £3,695 Saturday's £4,195

2020 - Friday's & Sunday's £3,895 Saturday's £4,395

50 Day Guests

90 Evening Guests

Chapel Suite for your Civil Ceremony

Private use of our Pickford Suite

Red Carpet on Arrival

Bucks Fizz Drinks Reception

Glass of Wine Per Person with your Meal

Glass of Sparkling Wine for your Toast

Three Course Silver Wedding Breakfast

Bacon & Sausage Bap Buffet

DJ & Disco

Use of Cake Stand & Knife

Deluxe Double Room to include Breakfast

Special Accommodation Rates

Additional Day Guests

2018 - £49.95pp/ 2019 - £52.95/ 2020 - £54.95

Additional Evening Guests

2018- £12.95pp/ 2019 - £13.45/ 2020 - £13.95

Something New

Midweek Weddings - Monday to Thursday

2018 - Pickford suite £2,995 & Windmill suite 4,295

2019 -Pickford suite £3,195 & Windmill suite 4,495

2020 -Pickford suite £3,395 & Windmill suite 4,695

50/85 day Guests

90/120 evening Guests

Chapel Suite for your Civil Ceremony

Private use of our Pickford or Windmill Suite

Red Carpet on Arrival

Bucks Fizz drinks reception

Glass of Wine Per Person with your Meal

Glass of Sparkling Wine for your Toast

Three Course Silver Wedding Breakfast

Fish & Chip Cone Buffet

Use of Cake Stand & Knife

Complimentary Deluxe Double Room

Special Accommodation Rates

Additional Day Guests

2018 - £48.95pp/ 2019 - £50.95/ 2020 - £52.95

Additional Evening Guests

2018- £9.95pp/ 2019 - £10.95/ 2020 - £11.95



Something Borrowed

Evening Wedding Reception

2018 - £2595

2019 - £2795

2020 - £2995

120 evening Guests

Private use of our Windmill Suite

Bacon & Sausage Bap Buffet

Use of Cake Stand & Knife

Superior Double Room to Include Breakfast

Special Accommodation Rates

Additional guests

2018- £14.95pp/ 2019 - £15.45/ 2020 - £15.95

(250 maximum guests)

Something Blue

December*, January & February

2018 - £3795

2019 - £3895

2020 - £3995

80 Day Guests

100 Evening Guests

Chapel Suite for your Civil Ceremony

Private use of our Windmill Suite or Fairways Restaurant

Red Carpet on Arrival

Mulled Wine Drinks Reception

Glass of Wine Per Person with your Meal

Glass of Sparkling Wine for your Toast

Three Course Carvery or Silver Wedding Breakfast

Bacon & Sausage Bap Buffet

DJ & Disco

Use of Cake Stand & Knife

Candelabras for your Wedding Breakfast

Superior Double Room to Include Breakfast

Special Accommodation Rates

Additional Day Guests

2018 - £49.95pp/ 2019 - £52.95/ 2020 - £54.95

Additional Evening Guests

2018- £12.95pp/ 2019 - £13.45/ 2020 - £13.95

****Selected Dates only***