



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 in the lead up to your wedding day*
- ❖ *Designated Event Manager to also 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.

2020 - Sole Occupancy £85.00 /Double Occupancy £95.00
2021 - Sole Occupancy £90.00 /Double Occupancy £100.00
2022 - Sole Occupancy £95.00 /Double Occupancy £105.00

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)

2020 - Sole Occupancy £70.00 /Double Occupancy £80.00
2021 - Sole Occupancy £75.00 /Double Occupancy £85.00
2022 - Sole Occupancy £80.00 /Double Occupancy £90.00

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

2020 - £19.95pp • 2021 - £20.95pp • 2022 - £21.95pp

*Choose from a glass of Bucks Fizz or Pimms & 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

2020 - £21.95pp • 2021 - £22.95pp • 2022 - £23.95pp

*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

2020 - £26.95pp • 2021 - £28.95pp • 2022 - £30.95pp

*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

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

2021- Low Season £25.50 per person - High Season £28.50 per person

2022- Low Season £26.50 per person - High Season £29.50 per person

Starters

Chicken & Tarragon Ballotine, confit tomatoes, balsamic crisp breads

Smoked Mackerel, caper, olive & potato tian, salsa Verdi

Goats Cheese Croquettes, port & red onion jam, watercress salad

Signature Soups, choose from our soup menu selection

Mains

Roast Breast of Warwickshire Turkey, chipolata sausage, cranberry sauce, sage & onion stuffing

Maple Glazed Gammon, star anise, orange & plum sauce

Roast Leg of Pork, rosemary & apple crackling

Salmon Wellington, crisp puff pastry, wilted spinach, chive beurre blanc

Roasted Butternut Squash & Pimento Peppers, Tagliatelle Verdi, tomato & basil sauce

Desserts

Traditional Bread & Butter Pudding, vanilla custard

Strawberry Infused Panna Cotta, berry compote, shortbread biscuit

Chocolate Torte, rum & raisin ice cream

Mango & Lime Cheesecake, glazed charred pineapple

Silver Package

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

2021- Low Season £28.50 per person - High Season £31.50 per person

2022- Low Season £29.50 per person - High Season £32.50 per person

Starters

Home smoked salmon, crushed potatoes, horseradish & dill pickled fennel

Chicken & Basil Mousse, red pepper coulis, balsamic crisp breads

Feta Cheese & Beetroot Bruschetta, dressed micro rocket

Signature Soups, choose from our soup menu selection

Mains

Herb Rolled Pork Loin, cider fondant, carrot purée, glazed apple sauce jus lie

Rolled Blade of Beef, roasted root vegetables, chateau potato, red wine sauce

Pan Fried Chicken Supreme, duchess potatoes, wilted kale, mushroom, tarragon cream sauce

Seared Scottish Salmon, chargrilled polenta, mange tout, caper & lemon dressing

Brie & Cranberry Filo Parcel, sautéed spinach, tomato compote

Desserts

Mint & Vanilla Cheesecake, red berry compote, Chantilly cream

Dark Chocolate Bavaois, raspberry purée, mascarpone cream

Apple & Cinnamon Pie, sauce Anglaise

Lemon Tart, candied lime & orange gel



Gold Package

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

2021- Low Season £30.50 per person - High Season £33.50 per person

2022- Low Season £31.50 per person - High Season £34.50 per person

Starters

Chilli & Sesame Glazed Duck, Asian dressed mooli & carrot salad

Cornish Crab Fishcake, pickled asparagus, citrus aioli

Roasted Cauliflower Fritter, aubergine and cumin purée, coriander emulsion

Signature Soups, choose from our soup menu selection

Mains

Supreme of Corn Fed Chicken, pommes anna, roasted artichoke, port reduction

Braised Lamb Shoulder, pea purée, dauphinoise potatoes, glazed chantenay carrots, redcurrant jus

Roasted Pork Tenderloin, apple & cranberry relish, sage polenta, charred baby corn, Madeira cream sauce

Pan Seared Sea Bass Fillet, boulangère potatoes, caramelised silver skin onions, samphire

Wild Mushroom & Spinach Wellington, truffle oil, rocket, white wine velouté

Desserts

Bailey's Crème Brulee, chocolate Viennese biscuit

Strawberry Charlotte, basil & strawberry ice cream

Chocolate & Hazelnut Tart, raspberry cream

Cherry & Almond Tart, mascarpone, candied nuts

Diamond Package

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

2021- Low Season £32.50 per person - High Season £36.50 per person

2021- Low Season £33.50 per person - High Season £37.50 per person

Starters

Crab & Langoustine Bisque, bacon lardons, chives

Terrine of Seasonal Game, Cumberland jelly, grissini breads

Beef & Horseradish Croquettes, remoulade, crispy shallots, red wine syrup

Pumpkin & Feta Arrancini, sun blushed tomato, olive salsa, basil oil

Signature Soups, choose from our soup menu selection

Mains

Herb Crusted Rump of British Lamb, pommes purée, glazed baby carrots, redcurrant & rosemary jus

Seared Gressingham Duck Breast, confit potatoes, roasted beetroot, braised chicory, red wine sauce

Pan Fried Supreme of Corn Fed Chicken, black pudding farce, pancetta, pressed potatoes, leek fricassee

Fillet of Red Snapper, baked puy lentils, grilled chorizo, chargrilled asparagus, coriander dressing

Goats Cheese Bonbon, caramelised red onion tart, shallot purée, glazed baby vegetables, port reduction

Desserts

Trio of Chocolate Mousse, kirsch glazed black cherry, almond foam

Lemon Meringue Pie, macerated strawberry, lime jelly

Pineapple & Coconut Cheesecake, caramel, dried pineapple

Pressed Apple Tart, spiced apple compote, glazed baby apples, clotted cream ice cream

Soup Menu

Carrot & Cumin Soup, coriander crème fraîche

Cream of White Onion Soup, confit garlic croute

Mushroom & Tarragon Soup, crispy wild mushrooms, crème fraîche

Tomato & Roasted Red Pepper, basil cream

Cream of Vegetable Soup, parsnip crisps

Crab & Langoustine Bisque, bacon lardons, chives (£2 supplement)



Evening Buffet Selection

Fish & Chip Cone Buffet

2020 - £11.95pp / 2021 - £12.95pp / 2022 - £13.95pp

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

Bacon & Sausage Bap Buffet

2020 - £13.95pp / 2021 - £14.45pp / 2022 - £14.95pp

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

Gourmet Hot Dog Buffet

2020 - £14.95pp / 2021 - £15.45pp / 2022 - £15.95pp

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

2020 - £17.95pp / 2021 - £18.95pp / 2022 - £19.95pp

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

2020 - £16.95pp / 2021 - £17.45pp / 2022 - £17.95pp

*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

2020 - £21.95pp / 2021 - £22.95pp / 2022 - £23.95pp

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

BBQ

2020 - £23.95pp / 2021 - £24.95pp / 2022 - £25.95pp

*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

2020 - £24.95pp / 2021 - £25.95pp / 2022 - £26.95pp

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



Something Old

All Inclusive Package

2020 - Friday's £3,895 • Saturday's £4,395 • Sunday's £3,695

2021 - Friday's £4,095 • Saturday's £4,595 • Sunday's £3,895

2022 – Friday's £4,295 • Saturday's £4,795 • Sunday's £4,095

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

2020 - £54.95 • 2021 - £56.95 • 2022 - £58.95

Additional Evening Guests

2020 - £13.95 • 2021- £14.45 • 2022 - £14.95

Something New

Midweek Weddings - Monday to Thursday

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

2021- Pickford suite £3,595 or Windmill suite £4,895

2022- Pickford suite £3,795 or Windmill suite £5,095

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

2020 - £52.95 • 2021 - £54.95 • 2022 – £56.95

Additional Evening Guests

2020 - £11.95 • 2021- £12.95 • 2022 - £13.95



Something Borrowed

Friday Evening Wedding Reception

2020 - £2,595 Low Season / £3,095 High Season

2021 - £2,695 Low Season / £3,195 High Season

2022 - £2,795 Low Season / £3,295 High Season

(Excludes August)

110 evening Guests

Private use of our Windmill Suite

Bacon & Sausage Bap Buffet

Use of Cake Stand & Knife

DJ & Disco

Superior Double Room to Include Breakfast

Special Accommodation Rates

Additional guests

2020 - £13.95 • 2021- £14.45 • 2022 - £14.95

(250 Maximum Guests)

Something Blue

December*, January & February

2020 - £3,995

2021 - £4,095

2022 - £4,195

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

2020 - £54.95 • 2021- £56.95 • 2022 - £58.95

Additional Evening Guests

2020 - £13.95 • 2021- £14.45 • 2022 - £14.95

***Selected Dates only**