



Windmill

EXCLUSIVE VENUE





Welcome to the Windmill

We're a family with a wealth of experience in planning and hosting magical events on all scales and we're the custodians of this incredible place. We have a passion for warm and efficient service and gorgeous, unique spaces. We believe in delicious, wholesome food. Above all we love a great party. Let us tell you about our very special venue.

The Windmill is set in six and a half glorious acres of green lawns and woodland.

The approach, through our very own forest, opens to an expanse of open fields and unparalleled views of the stunning Cotswold countryside. The picturesque rural Cotswold village of Asthall, with the Windrush river at its heart, is less than a mile away.

A romantic wedding scene featuring a bride and groom in a garden. The groom, with a beard and wearing a black tuxedo with a bow tie, is smiling at the bride. The bride, wearing a white wedding dress with long sleeves and a high slit, is laughing and holding a bouquet of white flowers. White petals are falling all around them. In the background, there is a wooden gazebo and a large tree. The overall atmosphere is joyful and elegant.

Your ceremony

We can host all types of wedding ceremonies at the Windmill. Choose our beautiful garden for an al fresco exchange of vows, or inside the barn for a cosier celebration of your commitment.

Should you prefer, you can get married at a church or other licensed venue nearby. Just $\frac{3}{4}$ mile down the lane from the Windmill is the idyllic 12th century St. Nicholas church at Asthall. Also nearby is St. John the Baptist in Burford. We'll happily guide you in planning every aspect of your wedding so please chat to us for further advice.



The main house

The beautifully appointed 15th century barn building is the historic hub of the Windmill. With an abundance of natural beams and exposed Cotswold stone, it's huge French doors perfectly frame breathtaking panoramic views across the rolling countryside of the Windrush valley. This makes an exquisite setting for your wedding reception, comfortably seating from 30 up to 70 guests for a sit-down meal. Original flag stones lead to the snug and bar area around the corner. This additional space allows us to host up to 120 guests for the evening part of your wedding celebration. There is a 20-meter open air wooden deck adjacent to building, perfect for guests to step out onto and fully enjoy the magnificent vista.



Venue hire

Our exclusive use fees guarantee you private use of the entire venue for the whole day, and the undivided attention of our dedicated team.

We believe in clarity, transparency and making things straightforward – all the prices in this brochure include staffing as well as VAT at 20%. Beware – not all venues do this so be sure to check!

The fees include use of existing rectangular tables and restaurant chairs. Chat to us if you’d like to arrange hire of optional table linen or alternative furniture, or you’re also welcome to arrange hire yourself.

Thursday

Peak Season [May, June, July, August & December]	£1500.00
Mid Season [April, September & October]	£1250.00
Low Season [February, March & November]	£1250.00

Friday

Peak Season [May, June, July, August & December]	£1750.00
Mid Season [April, September & October]	£1500.00
Low Season [February, March & November]	£1250.00

Saturday

Peak Season [May, June, July, August & December]	£1900.00
Mid Season [April, September & October]	£1750.00
Low Season [February, March & November]	£1500.00

Wedding Ceremony

Additional fee to host your wedding ceremony if required	£375.00
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Good Friday is charged at Saturday rates. Sundays are not available to book for weddings.

We do not accept bookings from 24th December until 1st February.

The venue is available for set-up from 10am on the day of your wedding. Your reception may begin at any time from 2pm onward. The bar closes at 11.30pm and the venue closes at midnight.

Part one / Canapés

£12 for a selection of 3 per person (£4 per piece)

Optionally served vertically on arrival, before the wedding breakfast.

- Mediterranean Vegetable & Feta Tartlets (v)
- Avocado, Houmous & Roasted Red Pepper Wraps (ve)
- Tandoor King Prawn Skewers
- Mini Beef & Chorizo Jam Burgers
- Mini Lamb & Mint Yoghurt Burgers
- Mini Moroccan Chicken Naans
- Smoked Salmon & Cream Cheese Blinis Crumbed
- Mushroom Arancini (v)
- Roast Beef, Wholegrain Mustard & Caramelised Onion Toasts

Part three / Evening food

Available as an optional extra to be served later during the evening

Mini buffet / £17 per person

Choose two options from the list below
served with baby potato salad, green salad and homemade slaw

- Roast pork baps with apple sauce and stuffing
- Hot dogs with caramelised onions, mustard & ketchup
- Giant pork & herb sausage rolls
- Shepherd's pasties
- Panko crumbed plant burgers with harissa mayo (ve)

Cheese table / £12 per person

Can be served as an additional course after dessert or as an evening food option
Selection of cheese, houmous, chutneys served with a variety of breads and crackers

NB: evening food and canapés are only available as an additional option when also ordering a three-course wedding menu, not available as the sole catering for an event.

Part two / The wedding breakfast

£59 for three courses / choose one option per course

Starters

- West Country crab cakes, baby leaves, hollandaise sauce
- Cotswold Ham Hock terrine, red onion marmalade, baby leaves, balsamic reduction
- Summer chicken salad, roasted red peppers, mango, blue cheese, baby leaves, honey mustard dressing
- Warm camembert and onion tart (v)
- Crayfish tail, king prawns, avocado purée, creme fraiche, leaves
- Spicy red Thai chicken skewers, cous cous, sweet chilli sauce
- Homemade soup, crusty bread, butter (v) (ve)
- Creamy Stilton mushrooms, sweet paprika, herby croutons (v)

Main Courses

- Pin bone chicken breast stuffed with mozzarella, mushroom and tarragon sauce, baby honey roast potatoes, tenderstem broccoli
- Fillet of salmon roasted with lemon and citrus, sauteed potatoes, chive hollandaise
- Fillet of beef served pink, colcannon mashed potatoes, roast baby carrots, red wine jus - *£6 supplement*
- Slow braised shank of lamb, creamed potatoes, glazed vegetables, red currant jus
- Fillet of sea bass, roasted baby potatoes, braised asparagus, vine tomatoes, lobster sauce
- Roast butternut squash with Escalivada, mushrooms, roast garlic, basil cashew cream (ve)

Hot buffet of carved topside of roast beef and roast crown of turkey

Garlic and rosemary roasted potatoes, Yorkshire puddings, stuffing, pigs in blankets, cauliflower cheese, sticky red cabbage, seasonal vegetables, chef's gravy

Desserts

- Classic Eton mess
- Chocolate brownie, caramel sauce, vanilla ice cream Lemon posset, berries, shortbread
- Salted caramel and banana cheesecake Apple and raspberry crumble, custard
- Classic crème brulee garnished with fresh fruit

As a family foursome we've been creating magic at our own venues and restaurants for more than 20 years. For the last 12 years, we've been pouring our hearts and souls into our South African business and have proudly created one of the most sought-after wedding venues in the Cape Town area.

In 2019 we decided that we wanted to come home as a family. Totally bitten by the wedding bug, we set about finding the perfect English location to continue living out our passion. As soon as we gazed upon the glorious view and the magnificent old Cotswold building that is the Windmill, we knew this was it! We're so looking forward to planning and hosting magical celebrations at this incredible venue.

Barry, Vanessa, Rhiannon & Matt

Photography credits:

Zaki Charles Photography
Chantelle Shepherd Photography

Asthall, Burford, OX18 4HJ

+44 (0)1993 822594

info@windmillvenue.com

www.windmillvenue.com