



Weddings at The Mill at Rode
Jan 2011 – June 2011

The Mill at Rode

With its beautiful and tranquil surroundings, the Mill at Rode offers the perfect setting and backdrop to your wedding.

Inside, the restaurant has a stylish and contemporary feel, although it still retains the character of its past (it was once a popular grist mill) with its working water wheel. Outside, the Mill is set in a couple of acres of beautifully landscaped gardens and is situated right on the River Frome, in the historic village of Rode. It is only 20 minutes from the centre of Bath and just a few minutes off the A36 Bath-Frome road.

As a small, family run company, we pride ourselves on our ability to be flexible and as such we can offer you a wedding individually tailored to your tastes—within reason, you tell us what you'd like, and we'll do everything in our power to provide it.

Above all, The Mill is a relaxed and friendly restaurant with a reputation for delicious, locally sourced and seasonal food, in a truly stunning location.



The Wedding Ceremony

We have a license to hold civil marriage ceremonies. You can exchange your vows and rings in our lovely light and airy room upstairs which overlooks the river and the gardens, or, if you'd prefer, under the canopy right next to the river. Both areas are completely private and away from the other diners.



Please contact Shepton Mallet Registry Office direct to book a Registrar & for license & notice fees.

Tel: 01749 343928 e mail: sheptonro@somerset.gov.uk

Name of Superintendent Registrar—Lucinda Lapwood

No.s of people allowed— 90 max. upstairs & 60 max. downstairs

Our cost: £260.00



(Photograph courtesy of Joe Short — www.casmento.co.uk)

The Reception

The Mill has two different room options for you to choose from depending on your requirements and the size of your party:

Upstairs floor— an attractive, spacious room overlooking the gardens & the river . It can seat up to 90 people.

Maximum number of unseated people possible - 150.

Room hire cost—£975. This price includes exclusive use of the upstairs floor and bar; table linen hire; (optional) Alstroemeria lilies on the window sills; designated staff & as many meetings as you need with our wedding planner. We ask that you provide the table plan, name places and table decorations.



(Photograph courtesy of Reveries Weddings Ltd—www.reveriesweddings.co.uk)

Special offers on certain times for upstairs room hire
at the mill at rode -2011

	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec
Mondays - Thursdays	No charge	No charge	No charge	£360	£360	£360	£360	£360	£360	£360	No charge	£360
Fridays	No charge	No charge	£260	£650	£650	£650	£650	£650	£650	£650	No charge	£650
Saturdays	No charge	No charge	£470	£975	£975	£975	£975	£975	£975	£975	No charge	£975

These room hire charges include exclusive use of the upstairs floor and bar; table linen hire; (optional) Alstroemeria lilies on the window sills; designated staff & as many meetings as you need with our wedding planner. We ask that you provide the table plan, name places and table decorations.

Please note that these special prices are not applicable for Bank Holidays, Valentine's Day etc. Please refer to the main brochure for room hire charges for these days.

Downstairs floor— a more intimate space next to the water wheel, which also includes an outside canopied area and its own bar. This floor particularly suits more relaxed weddings and is perfect for those wanting a summer wedding.

Max. number of seated people—50

Max. number of unseated people—75

Room hire cost— £360



(Photograph courtesy of Red Rabbit Photography -
www.redrabbitphotography.com)

As with a lot of the information in this brochure, this is just a starting point for you in the huge task of considering where to hold your wedding. We strongly advise you to come and visit us to see which room option would work best for you—our only proviso is that the main bar and the ground floor have to remain open for our regular customers and we ask that you refrain from using them during your day.

The Food

All of our food is cooked in our own kitchens by our team of highly trained chefs. Our “fresher fairer” philosophy means that a huge effort is made to buy the best ingredients from local producers. This ensures that the food is fresh, seasonal and that food miles are kept down to a minimum.



Please choose from the following options:

Canapès £5.50 per person

Please choose four from the following:

Smoked salmon and cream cheese

Smoked duck and orange

Chicken liver paté

Sun-dried tomato and olive tapenade

Goats cheese mousse

Roast beef and mustard

Spring onion, cheddar cheese and chives

Smoked mackerel mousse

Please choose one from each of the following applicable sections:

Starters

Tian of crab served with sour cream and an avocado and chilli salsa *

Homemade chicken liver paté with apple chutney and toasted brioche

Gruyere and spring onion tartlets

Smoked mackerel mousse with pickled vegetables and watercress

Roast red pepper and White Nancey goat's cheese on toast, with basil and rocket

Timbale of roasted Mediterranean vegetables with balsamic vinegar and pesto

Terrine of ham hock and chicken with a mustard and tarragon dressing

Cream of potato and watercress soup

Wild cream of mushroom soup

Carrot and coriander soup



Mains

Panfried chicken breast on a rosti potato, served with a leek, bacon and tarragon sauce

Rack of lamb with a mustard and rosemary herb crust *

Roasted Barbary duck breast with a rosemary and orange sauce and sauté potatoes*

Pork loin stuffed with caramelised apricots and rosemary with an apple and Calvados cream sauce

Roasted local sirloin of beef with Yorkshire pudding, roast potatoes and a rich red wine and shallot gravy



Mushroom crusted fillet of salmon with a white wine, dill and beurre blanc sauce

Roasted cod with haricot beans and paprika*

Vegetarian mains options

Fresh mint, pea and spinach risotto finished with truffle oil

Goat's cheese, roasted red pepper and fresh basil tarts

Penne pasta with a wild mushroom and garlic sauce

Baked vegetables stuffed with a wild rice pilaf, served with a roasted tomato sauce

Vegetable tagine with toasted almonds and cous cous

Pan-fried Portabello mushrooms with a sun-dried tomato and sweet potato mash

Leek Wellington served with a wild mushroom and herb butter sauce

Desserts

Profiterole mountain with a rich chocolate sauce and fresh strawberries

Citrus cheesecake with a raspberry coulis

Warm chocolate brownie served with strawberry sauce and double cream

Fresh mango and blood orange jelly with a citrus sorbet

Fresh fruit salad, infused with mint and port, served with crème fraîche

Individual Pavlovas with raspberries, fresh cream and chocolate shavings



(Occasionally, due to situations out of our control, we may have to make changes to these menus – eg. the soups and the vegetables that accompany our dishes are seasonal. We will of course consult with you at the earliest possible opportunity to arrange a suitable alternative.

Please also advise any special dietary requirements at the time of booking.)

Food costs

Adults (and children aged 13 and above)

3 courses with coffee and chocolates=
£28.50 per person for 60 or more people
or £30.50 per person for less than 60 people

Children under 10 can either eat half size adult portions for half the adult price or can choose a main course from our regular kids menu, which, together with ice cream = £9.95

(dishes marked with a * = £2.60 supplement per person)

A cheese platter with local cheeses, cheese biscuits, homemade chutney and seasonal extras can also be offered after your meal for an additional £6.95 per person. This could be accompanied with a bottle of vintage port for £28.50 (a bottle serves approx. 18 people)

There is a discretionary 5% service charge on the food and drink. Please note that wedding breakfasts must be served between 3-5pm



Evening Finger Buffet Menu

Menu A £9.50 per person

Sandwiches made with white or granary bread:

Ham and mustard; local cheddar and spring onion; tuna and chive mayonnaise

Brie and sundried tomatoes on crostini

Blue cheese and caramelised red onion scones

Salmon and rocket wraps

Menu B £11.50 per person

Sandwiches made with white or granary bread:

Beef and horseradish; ham and mustard; local cheddar and spring onion

Brie and sundried tomatoes on crostini

Blue cheese and caramelised red onion scones

Salmon and rocket tortilla wraps

Chicken and chorizo brochettes

Menu C £13.50 per person

Sandwiches made with white or granary bread:

Smoked salmon with lemon and dill mayonnaise; chicken and smoked bacon; beef and horseradish

Brie and sundried tomatoes on crostini

Lamb and sweet pepper brochettes

Chicken and chorizo brochettes

Salmon and rocket tortilla wraps

Blue cheese and caramelised red onion scones

Evening menu continued:

Locally reared pork, or vegetarian, sausages served in a sour dough baguette, with fried balsamic onions, mustard and ketchup – £5.50 per person

Local Bartletts bacon butties—£5.50 per person

A selection of local cheeses served with water biscuits, homemade chutney and seasonal extras—£6.95 per person

(Please note that all of the evening menu options are designed for those guests who require additional food for their evening party and they can not be offered as an alternative to the wedding breakfast menu.)



Drinks

The following drinks packages have proved popular and we suggest that you base your decision around them.

However, if you have specific ideas of your own we will, of course, do our best to accommodate them. In addition, we can of course also offer non-alcoholic alternatives



(photo courtesy Nicola Reschwamm—
Tel: 01635 826865)

Package A £15.95 per person

A glass of Bucks Fizz or a glass of orange juice (upon arrival)

A half bottle of red or white house wine (served during your wedding breakfast)

A glass of sparkling wine (for the toasts)

A half bottle of still or sparkling mineral water

Package B £18.95 per person

A glass of Kir Royale or Pimms or a glass of orange juice (upon arrival)

A half bottle of red, white or rose house wine (served during your wedding breakfast)

A glass of House champagne (for the toasts)

A half bottle of still or sparkling mineral water

Package C £23.95 per person

A choice of a Margarita, Mojito, Pina Colada or Cosmopolitan cocktail (upon arrival)

A half bottle of red wine (Pinot Noir Madfish or Shiraz Love Grass) or white wine (Pinot Grigio Ca' Marengo or Sauvignon Blanc Wither Hills) served during your wedding breakfast

A glass of Mumm Cordon Rouge Brut NV champagne (for the toasts)

A half bottle of still or sparkling mineral water

(please note these wines are subject to availability)



Children's Drinks Package £4.95 per child

Drink on arrival –lemonade or coke

Unlimited squash during the meal

Lemonade for the toasts

Corkage Charges

Should you wish to bring your own wine the following charges would apply per 75cl bottle:

Wine	£8.00	Sparkling wine	£8.50
Champagne	£10.00		

The Party

If required we will organise your DJ for you, using our list of highly recommended DJ's, and we have a separate area upstairs for dancing the night away! We are licensed to have disco music played until 11.30pm, the bar will also close at 11.30pm and, in order for us to be sensitive to our neighbours, functions must end by 12 midnight. We also have fairy lights, a white garland and a glitter ball all available to hire for £150.

Please note that we cannot accept liability for any belongings left behind and all personal equipment must be picked up by 10.30am the next day



(we were proud to host Rob and Diane's wedding in July 2007)

The Bottom Line

Obviously, no two weddings cost the same but we have pulled together some guideline prices for you, based on a wedding reception for 80 guests, so that you have a rough idea of how much a summer wedding costs at the Mill:

Upstairs room hire	£975
Canapés @ £5.50 x 80	£440
3 course meal @ £28.50 x 80	£2,280
Drinks package B @ £18.95 x 80	£1,516
Evening buffet (menu B) @ £11.50 x 80	£920
Discretionary service @ 5% (food & drink only)	£257.80

TOTAL ESTIMATED COSTS £6,388.80

Please note that these prices exclude additional extras that you may require, such as the extra costs involved in holding a civil ceremony at the Mill, or disco hire for the party in the evening etc. They do, however, include VAT at 20%. Should the VAT level change by the date of your wedding, your costs will alter accordingly.



(www.casamento.co.uk)

The Next Stage

If you are interested in holding your wedding at The Mill we would love you to come and have a look around and have a chat with us—please ring to make an appointment. You will find us at:

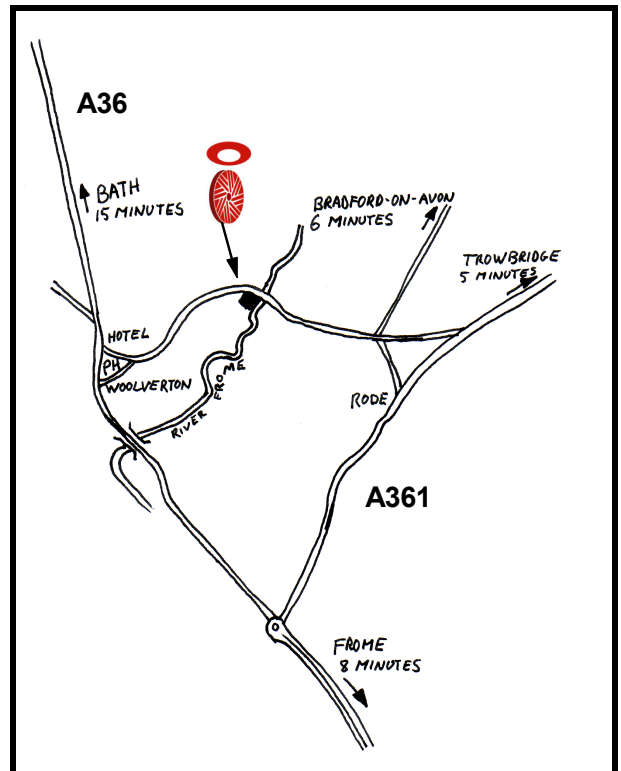
Address The Mill at Rode
Rode
Frome
Somerset
BA11 6AG

Telephone 01373 831100

Fax 01373 831144

Email info@themillatode.co.uk

Website www.themillatode.co.uk



Contact John Foreman—General Manager

If you would like to book your wedding with us we will ask you to complete a booking form which, together with a £500 deposit (non-refundable), will secure your booking with us. Full payment must be received 7 days before your wedding day.

Please note that all prices stated in the brochure are correct until June 2011 (assuming the VAT stays the same). For weddings after this date please consult our wedding planner.