



Congratulations on your engagement and thank you for considering The Windmill on the Common for your Wedding.

The Windmill on The Common is the ideal venue for your day or evening Wedding Reception as we have various areas to suit your style. Our dedicated co-ordinator will be on hand to work with you to help create the most memorable day of your life. We pride ourselves on our service, commitment, attention to detail, food quality and presentation.

You can choose from two or three course sit down menus, delicious canapés served on trays by our staff or a unique hog roast served on a spit. If none of these options take your fancy we can tailor a menu to suit your requirements.

We also have a 29 room Boutique Hotel for you and your guests to stay. There are premium and standard rooms which have all been recently refurbished with fluffy duvets and plump pillows

AREAS FOR HIRE

The Dining Room and Alfresco

Our conservatory style Dining Room is bright and airy with a neutral colour scheme. We can arrange the room into various different styles to suit the layout you require. Our Dining Room seats 80 people comfortably and leads out to our Alfresco area which is perfect for the summer months. Both these areas can be reserved for £750 or the Dining Room only for £400

The Dome Bar

Our Dome Bar can help create a more relaxed feel with lounge chairs and low lighting. This area holds around 100 people and has an open fire for cosy winter weddings. This room can be hired for £400.

Pricing

The Dining Room-£400

The Dome Bar-£400

Alfresco/The Dining Room-£750

The Dining Room/The Dome Bar-£750

The Dining Room/The Dome Bar/Alfresco-£1000

Drinks on Arrival

Bellini (Champagne & Peach Cocktail) @ £7.50 / person

Prosecco w Kir Royale @ £6.00 / person

Prosecco @ £5.50 / person

Wine for the Meal

You can nominate a number of selected wines from our Wine List for the Dining Sector of the evening.

You will only pay for what is consumed / opened

Champagne Toast

C & C Champagne @ £6.50 / person

Tea & Coffee w. Mini Chocolate

Priced @ £3.00 / person

Sit Down Meal

You have the option of a two or three course sit down meal. Our head chef Ian has put together the following menu for you to choose your dishes.

Starters

Grilled asparagus & seared Foie gras truffle dressing

Artichoke and watercress salad, hollandaise & deep fried egg

Smoked salmon and crème fraiche roularde

Serrano ham and water melon salad, ruby port dressing

Quail & broad bean salad with pan fried eggs

Mains

Sautéed medallion and daube of beef with spinach & horseradish.

Herb crusted rack of lamb, tarragon cream

Sea Bream Nicoise and roast fennel

Roast beetroot, shallot & marinated goats cheese tart

Pot roasted Poussin with herb risotto

Desserts

Lemon tart, raspberry sauce and vanilla ice cream

Slow cooked pineapple with honeycomb ice cream

Hot chocolate fondant, pistachio ice cream

Caramel and pecan Brulée with Biscotti

Selection of British Cheeses

Choose 2 courses for £27.95

Choose 3 courses for £32.95

Bespoke Canapés

Choose 6 items @ £8p/p, 10 items @ £12p/p, and 12 items @ £15p/p

Mini Fish with a Minted Mushy Pea Dip

Cherry tomato, mozzarella and pesto crouton skewers

Vegetarian Spring Rolls with Sweet Chilli on a Wonton Spoon

Lamb Koftas with Minted Yoghurt Dipping Sauce

Filo Prawns with Lemon and Lime Mayo

Beef Carpaccio on toast

Honey and mustard glazed chipolatas

Prawn cocktail on Melba toast

Smoked Haddock and Leek fishcakes with tartar sauce

Gazpacho in a Shot

Charentais melon, ruby port and mint puree in a shot

Smoked Salmon on Rye Bread with Crème Fraiche

Soy Roasted Tofu on a Sesame Cracker with a Coriander Chilli Relish

Skewered Jerk Chicken with a Spicy Jerk Dipping Sauce

Whipped Goats Cheese on Brioche with a Cranberry and Basil Jam

Duck and hoi sin samosas

Our staff will serve the canapés for you on silver platters during a designated time.

Alternatively, you could opt for our buffet menu below.

At £22 per person

Thai fishcakes

Lamb and chorizo

Brochettes

Cajun wedges

Goat's cheese and red pesto tartlets

Sesame & honey roast chipolata's

King prawns with Cajun dip

Goat's cheese and basil croquettes

Crispy duck spring rolls

Teriyaki chicken

Hog Roast with Trimmings

£35.00 per person

Free Range Kentish Pig on a Spit

Warm Home Made Stuffing

Bramley Apple Sauce

Bread Rolls

Steamed Seasonal Greens

New Potatoes

Mediterranean Cous Cous (V)

Red cabbage coleslaw(V)

Mixed continental leaf and cherry tomato salad

Dessert of your Choice from Sit Down Meal

Hog Roast Butties

For a late evening snack and for guests arriving later we can provide the perfect filler.

£4.00 per person

Extras

We can suggest local suppliers for your other Wedding requirements. Our contacts cover:

Wedding Cakes Flowers

Photographer Live Music

Hair/Make Up

Our resident DJ can be hired from £300 ex vat including equipment and will play music to suit your requirements. Alternatively, you may choose to supply your own DJ who must also provide their own equipment.

There will be a minimal charge for decorations if you require us to do these for you.

Linen hire charge will depend on your requirements and the number of guests.

A late Bar can be arranged until 1 am and the charge is £200.

If you decide on a two course menu and cake, you will be charged £3 per person, although if you have a three course you will not be charged for the cake.

Pricing

Once your day has been discussed, an individual quote will be drawn up for your consideration. We would require the room hire charge to hold the date you require and an additional 25% of your estimated total bill will be required as a deposit.

Hotel

We have 29 Boutique Hotel Rooms with deluxe amenities, wireless internet and a private car park.

Contact

To make an appointment to discuss your Wedding further or to take a look around the venue, please call 0208 673 4578 or email us at windmillhotel@youngs.co.uk.