

Weddings

AT

The Egypt Mill







About Us

You will find the 16th Century Egypt Mill, with its impressive history, located in the bustling Cotswold town of Nailsworth in Gloucestershire. This sympathetically converted mill provides a stunning setting for your wedding.

There are 28 individually designed en-suite bedrooms, a unique indoor events space full of historic features, and a picturesque waterside terrace and wedding garden making it the perfect location for weddings all year round.

Here at the Egypt Mill - we provide you with our experienced event team planner to ensure everything sails along smoothly from the day you book to the end of the aisle. Eager to hear more about our drop-dead gorgeous dwelling? Get in touch with our top-notch team to find out more.





Event Spaces

We have multiple areas that will be exclusively yours on your wedding day.

The Garden Room and Millers Room with historic wooden beams and views over the Mill Pond. Included is your own private bar and soft seated lounge area; the perfect place for your guests to relax after your ceremony. Both rooms are licensed for ceremonies and we will happily assist you with layout and set up.

For fair weather, we are licensed for outdoor ceremonies. Our mature wedding garden with its expansive lawn and riverside location (exclusively yours for the day) is idyllically peaceful. It's the perfect setting for photos, and for drinks in the sunshine served from our Horse Box bar.



THE PERFECT VENUE TO SAY I DO





Our Garden Room, Millers Room and Wedding Garden are licensed for up to 120 guests and all areas can be made more intimate for smaller ceremonies too.

All ceremonies must be booked via Gloucestershire Registration Services. Please contact them directly to discuss times and availability.

Civil Ceremonies





After your ceremony, whilst you enjoy the celebrations with friends and family - the team here will be busy transforming the room into your wedding breakfast.

Once set, we will invite you to have a walk around and check you are happy with every aspect of the layout before we announce your guests to make their way in to be seated.

Wedding Receptions

Your Big Day

A guideline to your wedding day...



1PM - 1.30PM
Your ceremony



6PM - 6.30PM
Your speeches



1.30PM - 3.30PM
Drinks reception and room turn around



6.30PM - 7.30PM
Tea and coffee
Room turn around for the evening



3.30PM - 4PM
Guests move to tables and called to dine



7.30PM
Your first dance



4PM - 6PM
Your wedding breakfast



9.30PM
Evening catering the festivities continue





Let's Eat

We only use quality produce, prepared by our team of highly trained, passionate chefs. Tuck into scrumptious spreads sourced from fresh seasonal provisions and tantalising treats to sweeten the taste buds.

See our wedding menus for more information and dishes.





A Toast

We have a glorious array of mouthwatering beverages to quench your thirst and a fine selection of tasty tipples to toast during the all-important speeches.

See our drinks menu for available options.



OUR HOUSE, YOUR HOME





Bedrooms

With 28 ensuite rooms to rest your weary head for the night, you'll be swept off to slumberland in the blink of an eye.

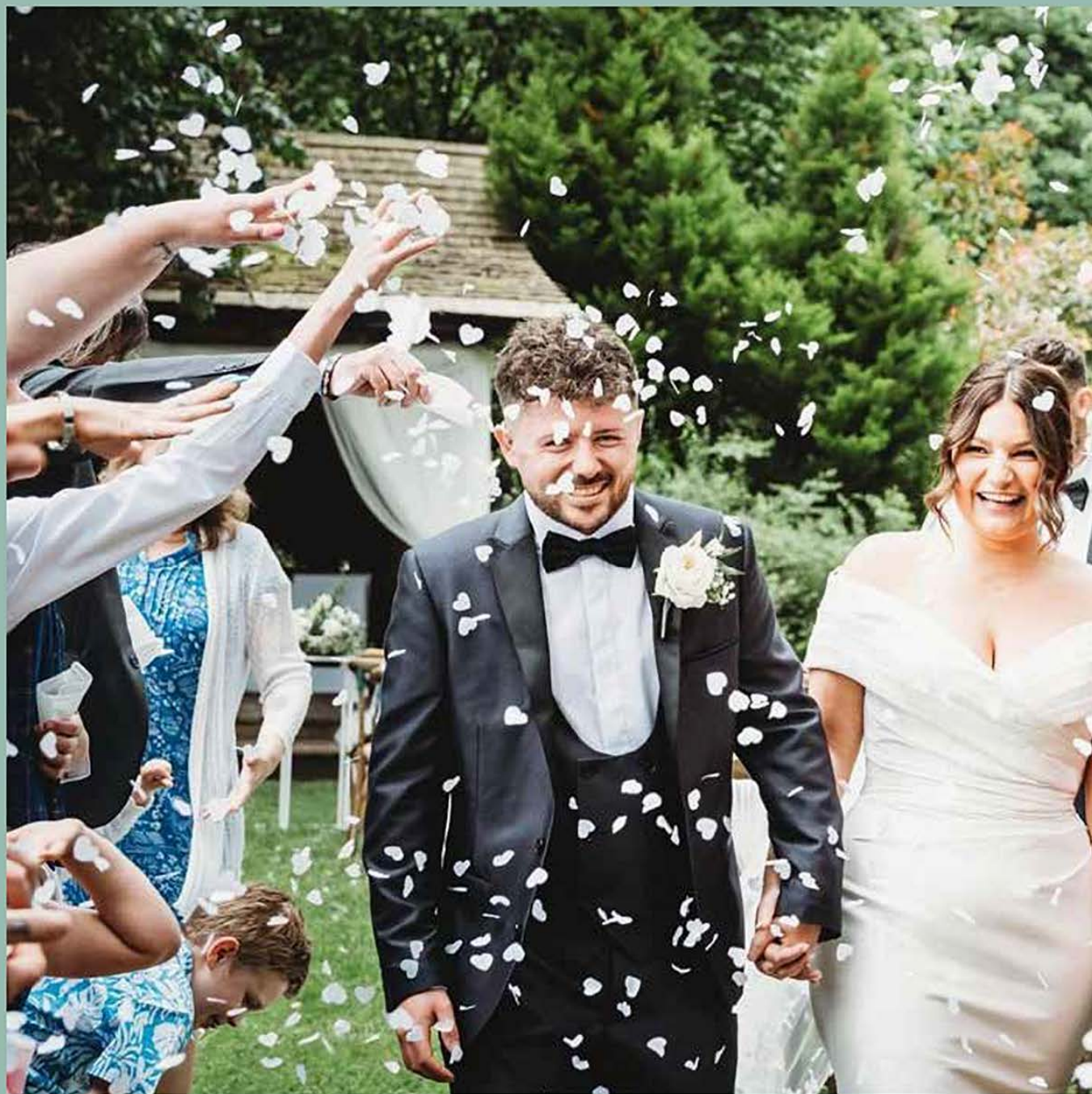
Our bespoke bedrooms encapsulate classic country charm with their exposed beams, quirky features, and home comforts.

Many of the historic, beamed bedrooms in our main building have views over the Mill Pond which sports some fantastic wildlife.

We will reserve the full hotel for you and your guests upon securing your date, rooms will be reserved for you until 42 days prior to your wedding date (subject to availability).



HAPPILY EVER AFTER



2026 / 2027

	January February November	March October	April May September December	June July August	
<i>Mon - Wed</i>	1,000	1,250	1,500	1,750	
<i>Thursday</i>	1,250	1,750	2,250	2,500	
<i>Friday</i>	1,500	2,500	2,500	2,750	
<i>Saturday</i>	1,750	2,750	2,750	3,000	
<i>Sunday</i>	1,500	2,250	2,500	2,750	

Exclusively yours event spaces

Garden Room: Beams, over looking the Mill Pond

Millers Room: Adjoining the Garden Room

Lounge: Bar and softer seating – adjoins the Garden Room and Millers Room

Wedding Garden: Exclusively yours for your ceremony or drinks reception if you would prefer to enjoy our beautiful grounds

Access to waterside terrace, or Mill House garden for drinks reception.

- Tables, chairs, linen & AV system.
- A dedicated Events Manager and team to make your dreams come to life.

Please note on special days such as Bank Holidays, Christmas and New Years prices may alter.

2028

	January February November	March October	April May September December	June July August	
<i>Mon - Wed</i>	1,100	1,350	1,600	1,850	
<i>Thursday</i>	1,350	1,850	2,350	2,600	
<i>Friday</i>	1,600	2,600	2,600	2,850	
<i>Saturday</i>	1,850	2,850	2,850	3,100	
<i>Sunday</i>	1,600	2,350	2,600	2,850	

Exclusively yours event spaces

The Garden Room – with it's historic beams and view over our beautiful Mill Pond it's the perfect setting for your ceremony if you choose to be indoors

The Miller's Room – adjoins the Garden Room give you ample additional space

The Lounge – a fantastic space with a large bar and plenty of softer seating for your guests to relax in and enjoy

The Wedding Garden – exclusively yours and situated adjacent to the river, perfect for outdoor ceremonies

- Tables, chairs, linen & AV system.
- A dedicated Events Manager and team to make your dreams come to life.

Please note on special days such as Bank Holidays, Christmas and New Years prices may alter.



Our Packages

SIGNATURE

£135 per person

4 canapés

Glass of prosecco
for reception

3 course
wedding breakfast

½ bottle of wine

Glass of prosecco to toast

Evening dining:
Brioche rolls or pizza,
chips & salad



FEASTING

From £140 per person

4 canapés

Glass of prosecco
for reception

Feasting Menu
Experience

½ bottle of wine

Glass of prosecco to toast

Evening dining:
Brioche rolls or pizza,
chips & salad



BESPOKE

Bespoke for you

We have an extensive wine
menu and drinks list to
choose from.

Chefs with extensive
culinary expertise and a
team passionate to deliver
your dream day.

Share with us your vision
and we can make it come to
life.



Under 12's will be charged at £60 per person. These packages are just a sample of what we can offer for the price shown. These packages can be enhanced or customised to meet your requirements. Minimum number of guests on Saturdays - 60. Additional evening guest food £20 per person.



Suppliers



FLORISTS

Kopend Creations Home
kopendcreations.co.uk

PHOTOGRAPHERS

Paul Athey
paul@thelemonhouse.co.uk
Matt Brodie
mattbrodieweddingphotography.com

CAKE MAKERS

Cake Box
cakeboxofficial.co.uk

DECOR

Jasmine Rosser
Lightupyournight@outlook.com

ENTERTAINMENT

Max Butler – Magician
magicianbutler@gmail.com

DJ

Ace of Clubs Entertainment
aceofclubsentertainment.co.uk
AR Music Agency
armusicagency.com



Registrar Information

All ceremonies must be booked with a Registrar
Gloucestershire Registry Office 01452 425060 (option 3)
ceremonies@gloucestershire.gov.uk
gloucestershire.gov.uk
Please contact them directly to discuss times & availability

Nearby churches

If your preference is to marry at a local church prior to your reception, the following churches are nearby:
Nailsworth St. Georges Church
4-1 Church St, Nailsworth, Stroud 01453836536
Christ Church L.E.P
Newmarket Road Nailsworth, Horsley 07956 657759
Woodchester Priory
St Mary's Hill Stroud, GL5 5HP 01453822121

Licensing

Standard bar service is until midnight, if you would like to extend to 1am please discuss with the team.

Deposit

A non-refundable deposit of £1200 is required at the point of booking.

Payment Installments

Prior to 9 months 25% of balance 6 months before 25%
3 months before 25% 6 weeks before full payment





Frequently asked questions

Are You A Dog Friendly Wedding Venue?

Yes, absolutely! We welcome all fluffy best friends to enjoy their 'paw'-rents special day.

Are tables and chairs included in the hire price?

Yes, the hire price includes round tables and wooden cross backed chairs.

Can we bring our own wedding decorations?

Of course! You are more than welcome to add your personal touches. You may dress your exclusive areas to your wishes, it's your special day, your way! Please be aware that we do not permit tacks, nails, pins & blu tac as these may damage are beautiful spaces.

Is confetti allowed?

Yes, confetti is allowed but we ask that any confetti is either natural petals or bio-degradable.

Do You Allow Corkage?

Yes we do, please discuss with our events planner in your planning sessions.

Are there plenty of car parking spaces for wedding guests?

Yes we have a large car park, so there will be plenty of room for guests to park.



Drinks Options

INCLUDED PER GUEST

For your Reception
Glass of Prosecco

**With your Wedding
Breakfast**
1/2 a bottle of Pinot
Grigio
or
1/2 a bottle of Pinot Noir

To Toast
Glass of Prosecco

***When purchased in
conjunction with our
Signature or Feasting
Package**



POPULAR UPGRADES

**Mix up your
reception drinks**
With a selection of bottled
beers, or treat your guests
to
Pimms & lemonade or a
refreshing gin & tonic

Extensive Wine List
Some of our favourites are
New Zealand Sauvignon
Blanc, Chablis & Côtes du
Rhône

**Elevate your Guests
Experience**
With a glass of Laurent-
Perrier Champagne to toast



OUR FAVOURITES

Spoil your Guests
Treat your guests with fresh strawberries,
raspberries and cherries,
Laurent-Perrier Cuvée Rosé
Champagne is the ultimate
way to spoil your
guests

**Something a Little
Different**
Inspired by nature and loved
by all, our Bees Knees
honey cocktail is something
a little different and perfect
for reception drinks





CANAPÉS

Roulade Of House Smoked Salmon

Dill Creme Fraiche.

Marinated Feta With Greek Salad

Baked Goats Cheese & Red Pepper Tart

Ham Hock & Cheddar Croquette

Halloumi & Carrot Fritters

**Home Baked Mini Caramelised
Onion & Hog Rolls**

Quiche Florentine

Truffle & Wild Mushroom Fricassee Tart

Curried Cod Cucumber Raita



STARTERS

Caprese Salad

Buffalo mozzarella, beef tomatoes, balsamic peals, basil

Seasonal Soup

Mini rustic loaf

Wild Mushroom & Tarragon on Sourdough

Poached egg, truffle oil

Grilled Goat's Cheese

*Roasted Mediterranean vegetables,
candied beetroot coulis*

Ham Hock Terrine

House pickled vegetables, English mustard mayonnaise

Fillet of Smoked Mackerel

Caramelised shallots, pickled ginger & wasabi yoghurt

Burrella

Green pesto, harissa ketchup, micro rocket salad

Spiced Plum Pate

Sourdough, caramelised onion chutney

Pan Seared Scallops

+5 per person

*Blue cheese polenta, sautéed wild mushroom
and rocket salad*

MAINS

Pan Roasted Chicken Supreme

Dauphinoise potato, braised carrot & turnip, red wine & thyme jus

Red Wine & Rosemary Braised Beef

Creamy mash potato, pickled red cabbage, sautéed wild mushroom

Pan Roasted Salmon

*Corn velouté, buttered greens, baby corn with
confit jalapeno, bacon & semi-dried tomato*

Beetroot & Horseradish Risotto

Caramelised vegan feta, micro herbs

Vegetable Wellington

Seasonal greens, vegan gravy

Braised Lamb Shank

Roast squash puree, seasonal vegetables, red wine jus

Pan Roasted Loin of Venison

Spiced carrot puree, wilted greens, red wine jus

Ginger Glazed Belly of Pork

Fondant potato, calvados and apple jus

Pan Roasted Cod

Parmesan gnocchi, tender stem broccoli

Fillet Steak +10 per person

Dauphinoise, baby vegetables, red wine & rosemary jus

Beef Wellington +10 per person

Dauphinoise Potatoes, baby seasonal vegetables, pea velouté

SIDES

Pigs in Blankets

Skin on Fries

Greek Salad

Coleslaw

Tomato & Herb Couscous

Halloumi Sticks

Caesar Salad

KIDS MENU

STARTERS

Garlic & mozzarella ciabatta

Tomato soup

Fanned melon, raspberry coulis

MAINS

Cumberland sausages, mash, gravy

Fish finger & chips, peas

Kids tomato pizza

Chicken goujons & chips

DESSERTS

Ice cream

Chocolate brownie, chocolate sauce

Strawberries, jelly & cream

DESSERTS

Homemade Apple Crumble

Crème anglaise, vanilla ice cream

Wild Berry Eton Mess

Raspberry sorbet

Vegan Chocolate & Orange Tart

Candied orange peel

Raspberry & White Chocolate Cheesecake

Wild berry coulis

Mango & Passion Fruit Parfait

Vegan Coconut Pannacotta

& Pineapple Compote

Sicilian Lemon Tart

Crème fraîche, lemon curd

FOURTH COURSE

Seasonal Cheese Board

+10 per person



EVENING BUFFET

SOURDOUGH PIZZAS

Chicken & Bacon

Mushrooms, mozzarella, Italian tomato sauce

Spicy

Nduja sausage Pepperoni, crushed chilli flakes, jalapeños, mozzarella, Italian tomato sauce

Margherita

Buffalo mozzarella, fresh basil, Italian tomato sauce (V)

Prosciutto

Shaved parmesan, balsamic, rocket, mozzarella, Italian tomato sauce

Mushroom

Garlic & truffle butter base, Portobello mushrooms, spinach, parsley, olive oil

HOT BRIOCHE ROLLS

Pulled Pork & Apple

Baked Brie & Fig

Cod Goujons & Tartare

Roast Med Veg & Chimichurri

SIDES

Skin on fries | Greek salad | Caesar salad.

Pigs in blankets | Coleslaw

Tomato & herb couscous | Halloumi sticks

Feasting menu



STARTERS

Choose one

Beetroot Salmon Gravlax

Barbecue Jack Daniel Glazed Ribs

Heritage Tomato Caprese

Charcuterie Board



MAINS

Choose one

Herb Crusted Side Of Salmon,
Grilled Black Tiger Prawns

Roast Rib of Beef,
Roasted Bone Marrow

Beer Can, Honey & Thyme Chicken

Roast Rack of Pork. Dressed Pigs Head, Pigs
In Blankets

12 Hour Slow Roast Chermoula Spiced
Rack Of Lamb



SIDES

Choice of three

Sour Cream & Chive Potato Salad

Pickled Red Cabbage

Mixed Garden Salad

Charred Chilli Infused Broccoli

Lemon & Pomegranate Infused Cous

Sauteed Kale

Cumin Glazed Rainbow Carrots

Rosemary & Garlic Roasted

Mediterranean Vegetables



KIDS MENU

STARTERS

Garlic & mozzarella ciabatta

Tomato soup

Fanned melon, raspberry coulis

MAINS

Cumberland sausages, mash, gravy

Fish finger & chips, peas

Kids tomato pizza

Chicken goujons & chips

DESSERTS

Ice cream

Chocolate brownie, chocolate sauce

Strawberries, jelly & cream

DESSERTS

Choose one

Apple, Blueberry & Honey Crumble

Lemon Meringue Pie

Honeycomb & Chocolate Cheesecake

Triple Chocolate Trifle

Flaming Baked Alaska



EVENING BUFFET

SOURDOUGH PIZZAS

Chicken & Bacon

Mushrooms, mozzarella, Italian tomato sauce

Spicy Nduja sausage Pepperoni, crushed chilli flakes,
jalapeños, mozzarella, Italian tomato sauce

Margherita Buffalo mozzarella, fresh basil,
Italian tomato sauce (V)

Prosciutto Shaved parmesan, balsamic,
rocket, mozzarella, Italian tomato sauce

Mushroom Garlic & truffle butter base,
Portobello mushrooms, spinach, parsley, olive oil

HOT BRIOCHE ROLLS

Pulled Pork & Apple

Baked Brie & Fig

Cod Goujons & Tartare

Roast Med Veg & Chimichurri

SIDES

Skin on fries

Greek salad

Caesar salad.

Pigs in blankets

Coleslaw

Tomato & herb couscous

Halloumi sticks



“For any bride on her big day it is always a nervous but exciting time,
but the whole team goes the extra mile to keep everything running smoothly.”

J U N E 2 0 2 1

“We had our wedding in Egypt mill and the venue, food and staff were fantastic. The food was amazing,
and the staff were lovely. We had the best day we could wish for, and the venue was so beautiful.”

S E P T E M B E R 2 0 2 3



THE
EGYPT
COTSWOLDS
EST. 1656
MILL



01453 833449

events@egyptmill.com

egyptmill.com

@egypt_mill

The Egypt Mill | Nailsworth | Gloucestershire | GL6 0AE