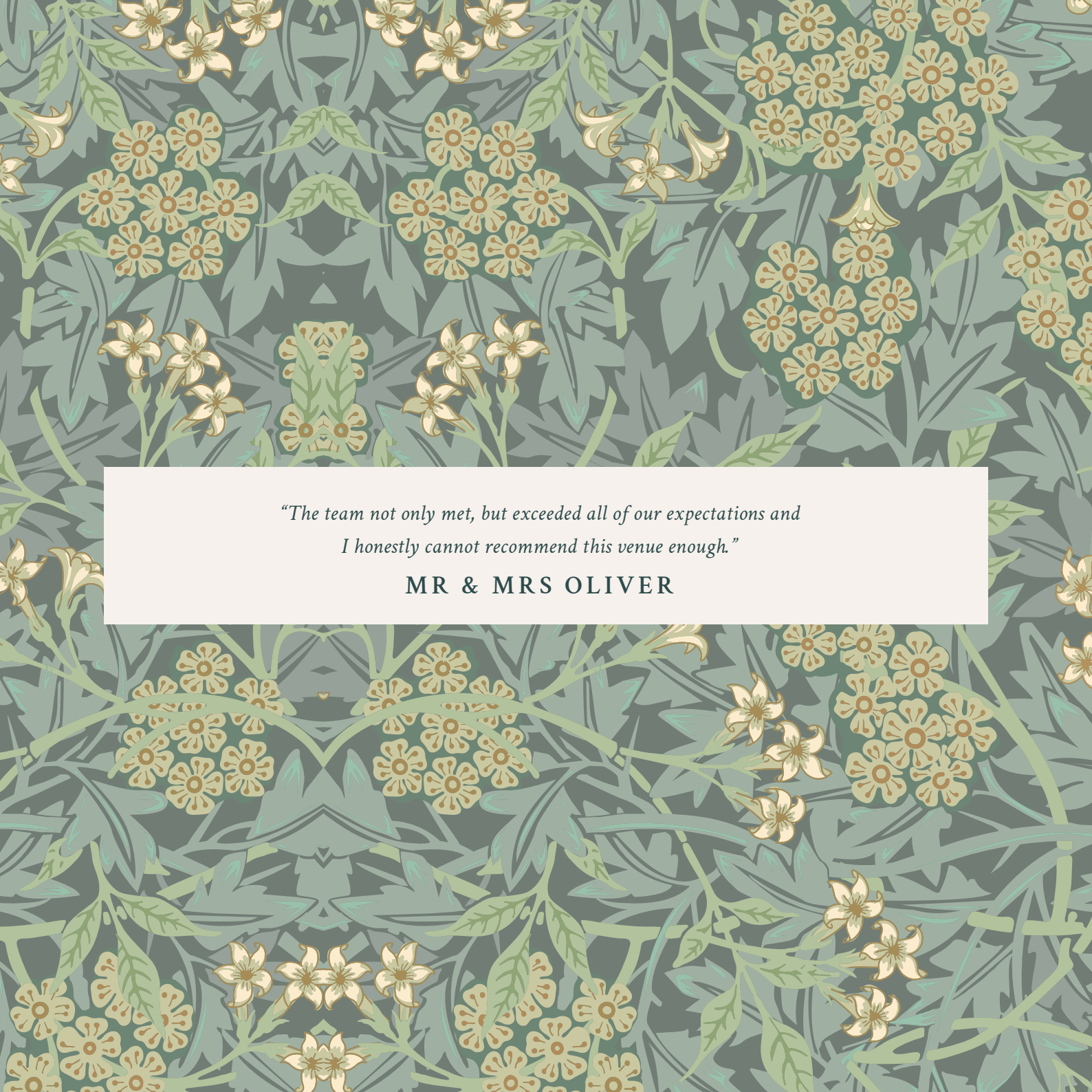


Here's to
happily
ever after

FROGMILL
COTSWOLDS

WEDDINGS



*“The team not only met, but exceeded all of our expectations and
I honestly cannot recommend this venue enough.”*

MR & MRS OLIVER



CONGRATULATIONS

Getting married is a happy and momentous event in anyone's life. At The Frogmill, we're experts in making wedding dreams come true and it would be our absolute pleasure to host you on this very special occasion.

Our idyllic 17th-century Cotswold stone inn, complete with river and watermill, is the picture-perfect romantic setting for ceremonies, wedding feasts and parties. Inside you'll enjoy roaring log fires, original beams, and an easy-going elegance that lets you truly relax and enjoy your very special day.



*A fairytale
setting*



YOUR
CEREMONY

Saying



I do

We have a range of enchanting options for civil ceremonies here at The Frogmill.

Our Mill Room can accommodate up to 150 guests and showcases a breathtaking vaulted ceiling. All Mill Room ceremonies include access to the Snug next door for the duration of your day allowing a relaxing space for you and your guests to enjoy.

Make the most of our picturesque & charming grounds, featuring the Garden Pavilion, Mill Terrace, and Snug Terrace. Enjoy the fresh air and the calming sound of the nearby watermill, the ideal backdrop for your wedding photography.

Prefer exclusive use of The Frogmill on your special day? Just let us know. Our events team would be delighted to discuss your ideas and create a bespoke solution.







YOUR RECEPTION

Here at The Frogmill, it's all about creating special memories for you and your guests.

Start your new life in style with a joyous reception serving refreshments from our build-your-own drinks list – your guarantee of a unique event.



Bespoke packages.



Perfect spaces to host all types of entertainment with excellent acoustics, lighting and staging.



*Well-stocked bar in Mill Room.
Outdoor horse box prosecco bar
also available upon request.*



*Indulge in our canapes
whilst enjoying the festivities
with fellow wedding guests.*



Frogmill



this day forward

YOUR WEDDING FEAST

Our delightful wedding menus are carefully crafted to ensure every dish is served just as it should be. We pride ourselves on premium produce and the skilled cooking of our passionate chefs.

In advance of your special day, we'll invite you for a complimentary food and wine experience, so you can discuss everything with our specialist team.

Food made
with
Love









Crazy in love

PARTY TIME

Drink, dance and laugh the night away in our spectacular vaulted Mill Room, which features a well-stocked bar and a stage for your evening entertainment. Need a break? Simply adjourn to The Snug for games and a quiet chat.







*Just the
Two of you*

OUR HOUSE YOUR HOME

As newlyweds, you'll enjoy a complimentary night in our luxurious Honeymoon suite on the evening of your special day.



Our delightful suite provides serene countryside views and all the amenities you would wish for on your special day. Your spacious private courtyard provides the perfect setting for watching the sunset and enjoying your morning coffee.

We are delighted to introduce our boutique bedrooms, designed as cosy retreats for your wedding guests. Our charming chambers make the perfect setting for pre-wedding festivities and capturing your happy memories.





Love



MAY YOUR LIFE TOGETHER BE FULL OF LOVE,
AND YOUR LOVE BE FULL OF LIFE

FEATURED PHOTOGRAPHERS:

Gordon Singer | James Fear | Scarlett Shellis | Vikki Kelly

FROGMILL

COTSWOLDS

2025

	January February	April May June September	July August	March October November December
<i>Monday - Wednesday</i>	1,250	2,000	2,250	1,750
<i>Thursday</i>	1,750	2,750	3,750	2,250
<i>Friday</i>	2,250	3,750	4,750	3,250
<i>Saturday</i>	2,750	5,000	5,500	3,750
<i>Sunday</i>	2,000	3,250	4,000	2,500

2026

	January February November	March October	April May September	June July August
<i>Monday - Wednesday</i>	1,500	2,250	2,500	2,000
<i>Thursday</i>	2,000	3,000	4,000	2,500
<i>Friday</i>	2,500	4,000	5,000	3,500
<i>Saturday</i>	3,000	5,250	5,750	4,000
<i>Sunday</i>	2,250	3,500	4,250	2,750

FROGMILL

COTSWOLDS

2027

	January February November	March October	April May September	June July August
<i>Monday - Wednesday</i>	1,500	2,250	2,500	2,000
<i>Thursday</i>	2,000	3,000	4,000	2,500
<i>Friday</i>	2,500	4,000	5,000	3,500
<i>Saturday</i>	3,000	5,250	5,750	4,000
<i>Sunday</i>	2,250	3,500	4,250	2,750

Venue hire price includes:

- *Exclusively your event space - Our Mill Room and Snug. Both function spaces are all yours from 9am - 12am (midnight), including the private sun terrace for your drink's reception.*
- *A complimentary stay in our Honeymoon suite the night of your wedding.*
- *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.

FROGMILL
COTSWOLDS



Our packages

THE STOWELL PACKAGE

£130 per person

3 canapés

Glass of prosecco
for reception

3 course
wedding breakfast

Glass of wine

Glass of prosecco to toast

Evening dining:
Brioche rolls or pizza, chips & salad

Unlimited soft drinks



THE DOWDESWELL PACKAGE

£140 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

Unlimited soft drinks



THE SALPERTON PACKAGE

£150 per person

5 canapés

2 glasses of prosecco
for reception

3 course
wedding breakfast

½ bottle of wine

Glass of prosecco to toast

Evening dining:
*Brioche rolls or pizza & buffet,
chips & salad*

Unlimited soft drinks



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.

FROGMILL
COTSWOLDS



*Recommended
suppliers*

FROGMILL

COTSWOLDS

FLORISTS

Fay's Flowers

faysflowersgloucester.com 01452 531 760

PHOTOGRAPHERS

James Fear Photography

fearphotography.com 07891 421 618

Caroline Allington photography

carolineallingtonphotography.com 07962 016 421

VIDEOGRAPHY

Creative Depiction Studio

creativedepictionstudio.co.uk 01452 699 954

WEDDING & CELEBRATION CAKES

The Village Cakery

the-villagecakery.co.uk 01452 712 260

STATIONERY *Bellapeach Creative*

bellapeach.co.uk 07900 695 661

MUSICIANS

The Ardeton String Quartet

ardetonquartet.co.uk 01454 324131

The Shadow Monkeys

theshadowmonkeys.co.uk 07846 886 097

Bridge Strings

bridgestrings.com 07786 625 580

DJ & VENUE LIGHTING

Major Entertainment

*(Including light up letters,
dancefloors and garden games)*

majoreventsuk.com 01452 881 876

ENTERTAINMENT

Tony Marriott (Caricaturist)

tonystoons.co.uk 07854 708 121

Richard Parsons (Magician)

gloucestershiremagician.co.uk 07968 176 018



Useful information

REGISTRAR INFORMATION

All ceremonies must be booked via Gloucestershire Registration Services. Please contact them directly to discuss times & availability gloucestershireregistrationservice.co.uk

NEARBY CHURCHES

If you would prefer to marry in a nearby church and then have your ceremony at The Frogmill, nearby churches are:

Saint Gregorys, Cheltenham

The Church of St Peter and St Paul, Northleach

St Bartholomew's Church, Whittington

LICENSING

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

DEPOSIT

A non-refundable deposit of £1,200 is required at the point of booking.

PAYMENT INSTALLMENTS

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?

The hire price includes round tables and 150 lime washed cross back 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 our beautiful spaces.

IS CONFETTI ALLOWED?

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

ARE THE EVENT SPACES WHEELCHAIR ACCESSIBLE?

Yes we have disabled access and an accessible toilet.

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.

FROGMILL
COTSWOLDS



Drinks options

FROGMILL

COTSWOLDS

Elevate your day and enrich your drinking experience with our enticing selection of tipples.

DRINKS RECEPTION

Pimms & Lemonade *+2 per person*

Elderflower Spritz

Mocktail *+2 per person*

Double Gin & Tonic *+3 per person*

Prosecco Horse Box *150*

WEDDING BREAKFAST

Jug of Pimms & Lemonade *35*

Bottle of Laurent-Perrier *80*

La Cuvée NV Champagne

Whispering Angel *48*

Côtes de Provence, France

WHITE WINE

Volante Pinot Grigio

Veneto, Italy

UPGRADE TO

Spinyback Sauvignon Blanc

Nelson, New Zealand +5 per person

Petit Chablis

Hamelin, Germany +10 per person

RED WINE

Morandé Pionero Pinot Noir Reserva

Aconcagua, Chile

UPGRADE TO

Côtes-Du-Rhône Samorëns Rouge

Ferraton, Rhone, France +5 per person

Château Montaguillon

Montagne-Saint-Emilion +10 per person

FROGMILL
COTSWOLDS

Sample menus



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

