

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

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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

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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 canapés  
whilst enjoying the festivities  
with fellow wedding guests.*



*From*



*this day forward*

# YOUR WEDDING FEAST

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*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.*

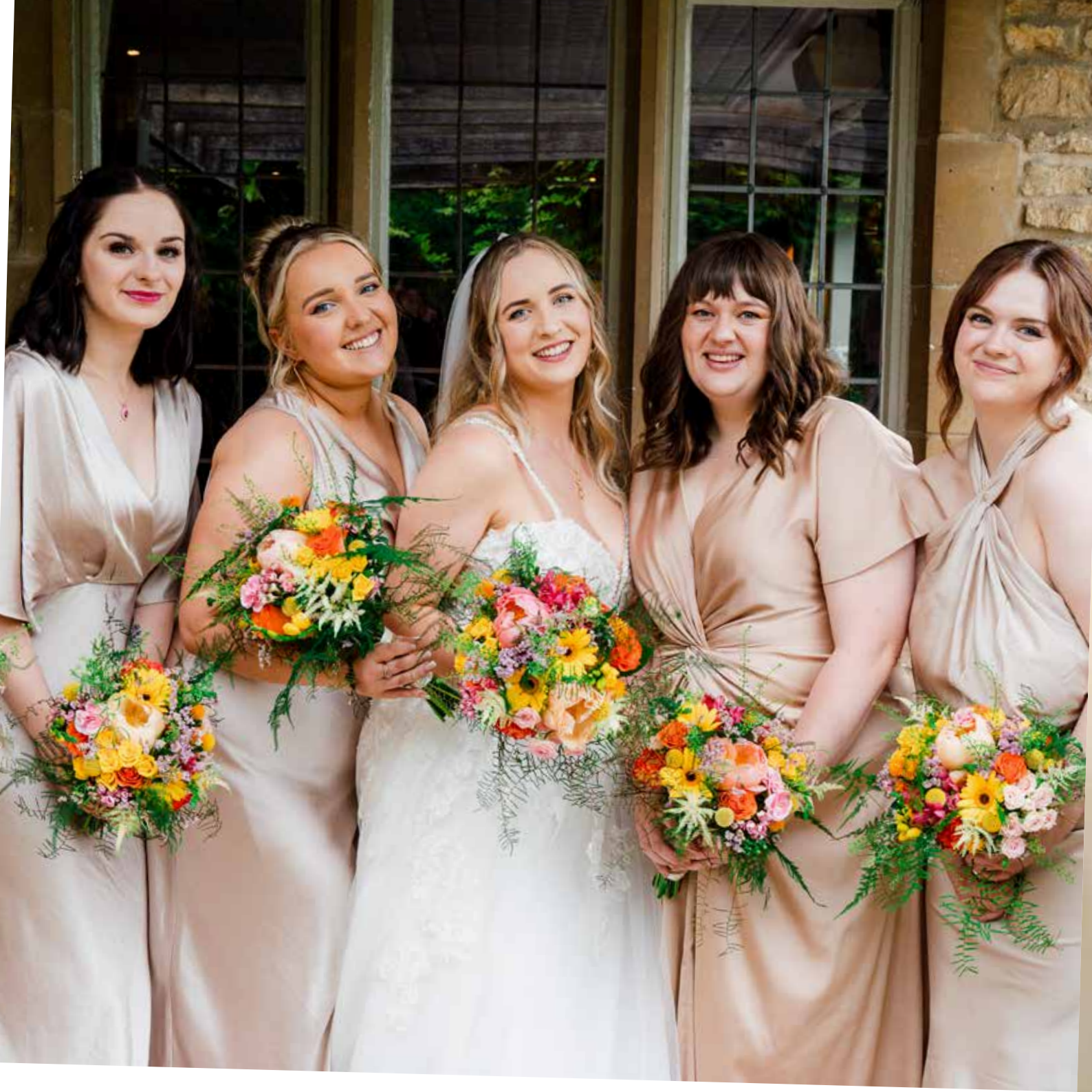
Food made  
with  
Love

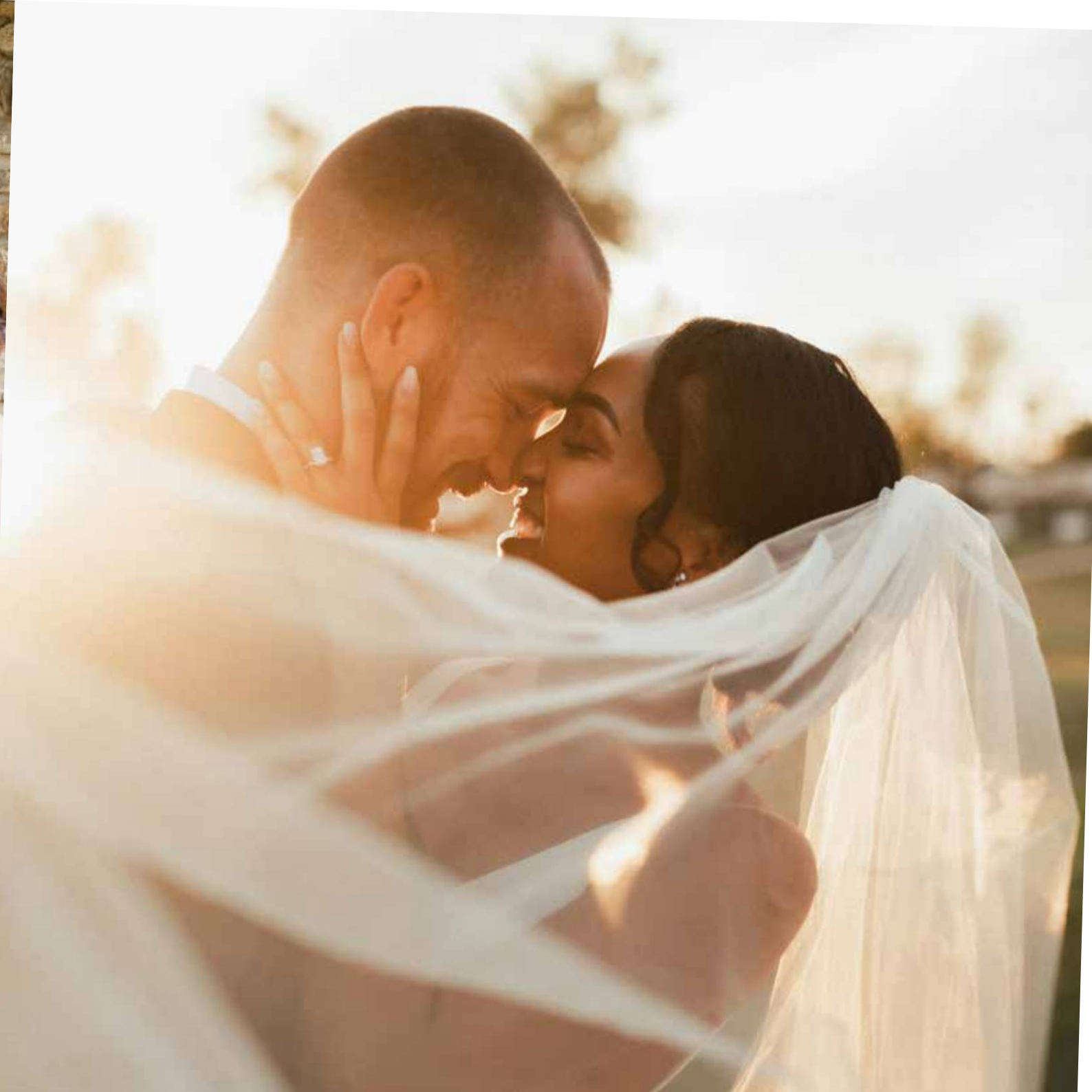














# Crazy in love

## PARTY TIME

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*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.*







A full-length, strapless, lace wedding dress hangs from a bright pink hanger, suspended by the canopy of a white wooden bed frame. The room has a rustic, shabby-chic aesthetic with a light-colored wood-paneled wall. Several small, framed pictures are arranged in a collage on the wall above the bed. On either side of the bed, there are dark wooden nightstands with patterned lampshades. The bed itself has a white mattress and a light-colored bedspread. The overall lighting is soft and warm.

*Just the  
Two of you*



## OUR HOUSE YOUR HOME

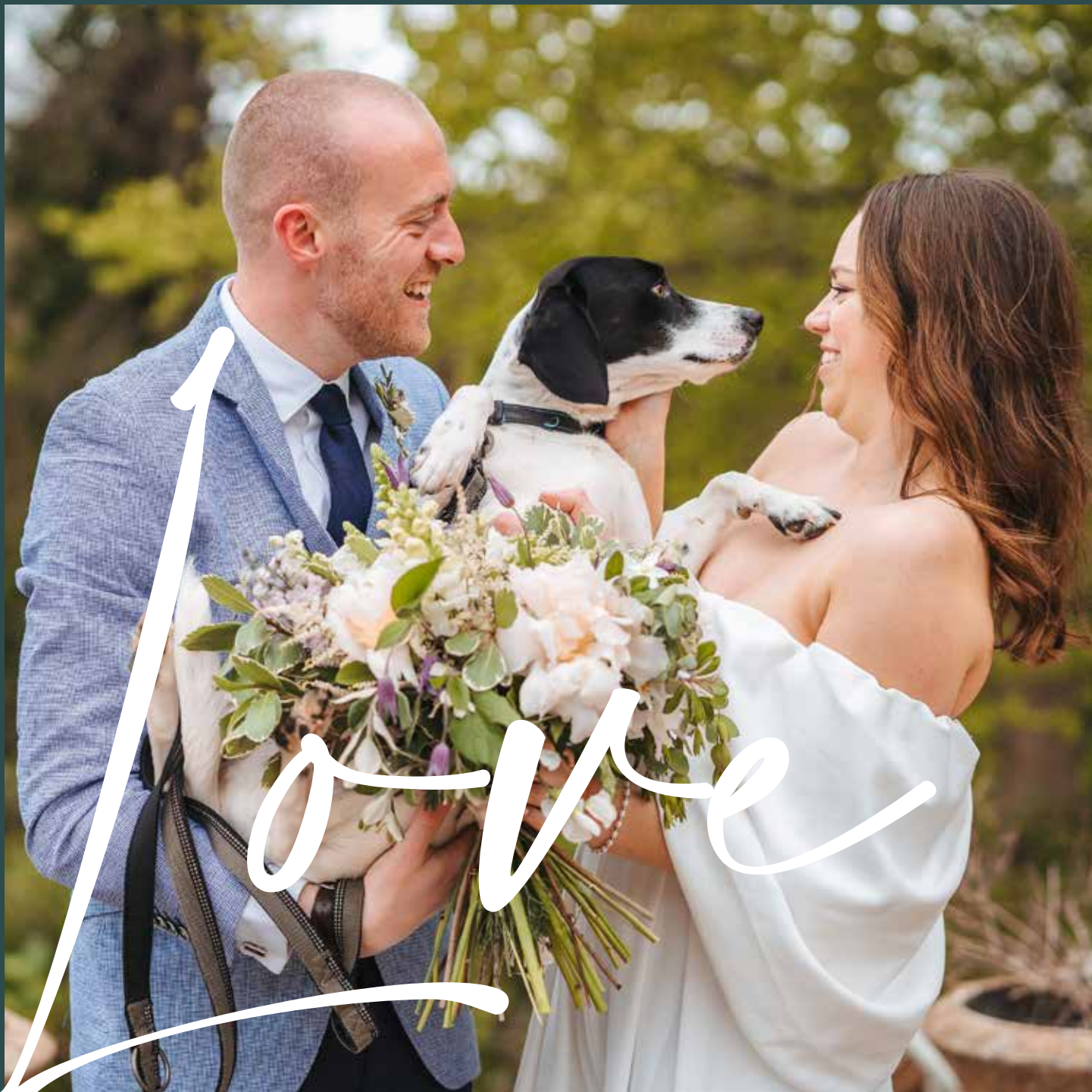
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As newlyweds, you'll enjoy a complimentary night in our luxurious Honeymoon suite on the evening of your special day.

*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.*









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

2026				
	January February November	March October	April May September December	June July August
Monday - Wednesday	1,500	2,000	2,250	2,500
Thursday	2,000	2,500	3,000	4,000
Friday	2,500	3,500	4,000	5,000
Saturday	3,000	4,000	5,250	5,750
Sunday	2,250	2,750	3,500	4,250
2027				
	January February November	March October	April May September December	June July August
Monday - Wednesday	1,500	2,000	2,250	2,500
Thursday	2,000	2,500	3,000	4,000
Friday	2,500	3,500	4,000	5,000
Saturday	3,000	4,000	5,250	5,750
Sunday	2,250	2,750	3,500	4,250

FROGMILL  
COTSWOLDS

2028

	January February November	March October	April May September December	June July August
Monday - Wednesday	1,600	2,100	2,350	2,600
Thursday	2,100	2,600	3,100	4,100
Friday	2,600	3,600	4,100	5,100
Saturday	3,100	4,100	5,350	5,850
Sunday	2,350	2,850	3,600	4,350



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.
- Linen, tables, chairs and sound equipment is all included in the hire price.

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

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## SIGNATURE

£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*



## FEASTING

From £145 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.*

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# 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

*Vicki Kelly photography*

vikkikellyphotography.co.uk 07500 908 600

## 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)

majureventsuk.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](http://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 are 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 plenty of room for guests to park.*

FROGMILL  
COTSWOLDS



*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

*Fragrant 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*





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COTSWOLDS

# Sample menus



## CANAPÉS

Roulade Of House Smoked Salmon

*Dill Crème Fraîche.*

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

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### 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

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### 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**

*Creme 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**

*Creme fraiche, 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*

FROGMILL  
COTSWOLDS

*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*

