

Here's to
happily
ever after

EGYPT MILL
COTSWOLDS

WEDDINGS



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 to ensure everything sails along smoothly from your first glimpse of your venue to saying farewell to your guests at the end of your day. Eager to hear more about our uniquely stunning venue? Get in touch with our dedicated and experienced 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. Both rooms are licensed for ceremonies and we will work with you to bring your vision to life.

For fair weather, we are licensed for outdoor ceremonies. Our riverside wedding garden, with its expansive lawn, is idyllically peaceful and exclusively yours for the day. It's the perfect setting for photos, and for drinks in the sunshine. Hire our Horse Box bar to serve your favourite drinks overlooking the garden.



THE PERFECT VENUE TO SAY I DO



Whether you are planning an intimate or larger ceremony, our Garden Room, Millers Room and Wedding Garden are perfect for your guests to soak up the atmosphere of our special venue and are and licensed for up to 120 guests.

Civil Ceremonies





Host your guests at your wedding breakfast and reception in the most beautiful and historic part of The Egypt Mill. Your guests will hear the gentle flow of water from the mill stream as the light shines through the windows, highlighting the individuality and original features of the room. Together, we will plan and create your perfect day, making memories for you and your guests to last forever.

Wedding Receptions





Let's Eat

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

Our talented culinary experts can bring your ideas to life or suggest some creative ideas to make the day truly yours.

See our wedding menus for more information and dishes.



A Toast

From the moment you arrive to the celebratory toasts during the speeches, our impeccably stocked bar offers a refined selection of premium drinks for you and your guests to enjoy.

Enhance your drinks reception with service from our exclusive horse box bar, creating a truly distinctive and memorable experience for your guests. Explore our drinks menu to curate a bespoke selection, ensuring your wedding reception feels effortlessly stylish, personal and unforgettable.



OUR HOUSE, YOUR HOME



Bedrooms

With 28 beautiful ensuite rooms to relax and recharge after the celebrations for the night, you'll be swept off to slumberland in the blink of an eye.

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

Our boutique 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 is home to some fantastic wildlife.

We will reserve the full hotel for you and your guests upon securing your date, and will provide an exclusive booking link to take away the stress of making sure everyone has a bed for the night.



HAPPILY EVER AFTER



EGYPT MILL

COTSWOLDS

01453 833449

events@egyptmill.com

egyptmill.com

[@egyptmill_events](https://www.instagram.com/egyptmill_events)

The Egypt Mill | Nailsworth | Gloucestershire | GL6 0AE



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

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

2026 & 2027 - WEDDING HIRE RATES

	January February November	April March October	May September December	June July August
<i>Sunday - Thursday</i>	1,850	2,150	2,350	2,650
<i>Friday</i>	2,350	2,950	3,350	3,650
<i>Saturday</i>	2,600	3,150	3,600	3,900

As well as your venue hire, the above includes all 8 bedrooms in the main house for you and your guests.

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 vision come to life.

If you would like to add a ceremony to your day

- Indoor ceremony +£250
- Outdoor garden ceremony +£350

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

2026 & 2027 CEREMONY ONLY HIRE FEES

	January, February, March, April October, November	May, June, July, August, September, December
<i>Sunday - Thursday</i>	800	1,000
<i>Friday & Saturday</i>	800	1,200

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



2028 - WEDDING HIRE RATES

	January February November	April March October	May September December	June July August
<i>Sunday - Thursday</i>	1,950	2,350	2,550	2,850
<i>Friday</i>	2,500	3,150	3,550	3,850
<i>Saturday</i>	2,750	3,350	3,800	4,100

As well as your venue hire, the above includes all 8 bedrooms in the main house for you and your guests.

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 vision come to life.

If you would like to add a ceremony to your day

- Indoor ceremony +£295
- Outdoor garden ceremony +£395

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

2028 CEREMONY ONLY HIRE FEES

	January, February, March, April October, November	May, June, July, August, September, December
Sunday - Thursday	800	1,000
Friday & Saturday	800	1,200

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 £155 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

Drinks

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

Food

*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.*



*2026 pricing. Prices may vary for other years. 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. Additional evening guest food £20 per person.

Things to know

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 is required at the point of booking.





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, wooden cross backed chairs, linen, crockery and glassware.

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 natural petals.

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.

Can we have a DJ or band at the venue?

Yes, it's absolutely your day to celebrate how you wish.

Do you have garden games?

Yes, we have giant Jenga and Connect 4 to play in our garden.



Drinks Options



INCLUDED PER GUEST

For your Reception
Glass of Prosecco

**With your
Wedding Breakfast**
*½ a bottle of Pinot Grigio
or*

½ 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
*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*

