

Here's to
happily
ever after

THE
FROGMILL
COTSWOLDS

WEDDINGS





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.

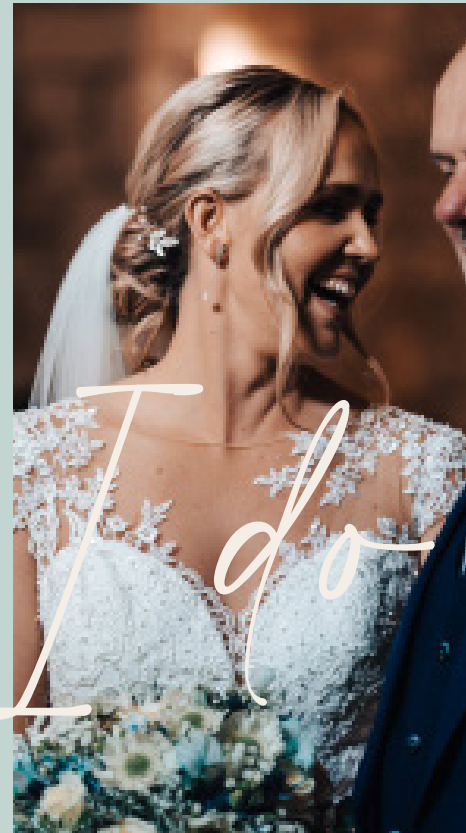
Our idyllic 17th-century Cotswold stone inn, complete with river and watermill, is the picture-perfect romantic setting for ceremonies, wedding feasts and parties. Inside you'll enjoy roaring log fires, original beams, and an easy-going elegance that lets you truly relax and enjoy your very special day.



*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 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

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.





A romantic bedroom scene featuring a rustic wooden bed with a white canopy. A long, white lace wedding dress hangs from a wooden hanger in the center of the frame. The room has a warm, cozy atmosphere with a fireplace in the background and a lamp on the right. The text "Just the Two of you" is written in a white, elegant cursive font across the lower half of the image.

*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.

Your delightful suite offers 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 a restful retreat for your wedding guests. Our charming chambers make the perfect setting for pre-wedding festivities and capturing your happy memories.



HAPPILY EVER AFTER



A full-page background photograph of a smiling wedding couple. The groom, on the left, has a beard and is wearing a light-colored suit. The bride, on the right, has blonde hair and is wearing a white wedding dress, holding a large, colorful bouquet of flowers high in the air. They are standing in a field of tall purple lavender. In the background, there is a stone building and a wooden wheel.

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 & 2027 - WEDDING VENUE HIRE

	January February November	March April October	May September December	June July August
<i>Sunday - Wednesday</i>	2,700	3,200	3,990	4,400
<i>Thursday & Friday</i>	3,700	4,700	5,570	6,750
<i>Saturday</i>	4,450	5,250	7,000	7,500

As well as your venue hire, the above includes 8 bedrooms for your guests, and the suite for you.

Venue hire price includes:

- Exclusively yours 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.*
- 8 boutique bedrooms for your special guests to stay in.*
- A dedicated Events Manager and team to make your visions come to life.*

If you would like to add a ceremony to your day

- Indoor ceremony +£250

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

FROGMILL

COTSWOLDS

2026 & 2027 - CEREMONY ONLY HIRE

January, February,
March, April
October, November

May, June,
July, August,
September, December

Sunday -Thursday

1,000

1,500

Friday & Saturday

1,450

1,950

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



FROGMILL

COTSWOLDS

2028				
	January February November	March April October	May September December	June July August
<i>Sunday - Wednesday</i>	2,950	3,450	4,150	4,650
<i>Thursday & Friday</i>	3,950	4,950	6,000	7,000
<i>Saturday</i>	4,500	5,250	7,000	7,750

As well as your venue hire, the above includes 8 bedrooms for your guests, and the suite for you.

Venue hire price includes:

- Exclusively yours 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.*
- 8 boutique bedrooms for your special guests to stay in.*
- A dedicated Events Manager and team to make your visions come to life.*

If you would like to add a ceremony to your day

- Indoor ceremony +£295

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

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2028 - CEREMONY ONLY HIRE

	January, February, March, April October, November	May, June, July, August, September, December
Sunday -Thursday	1,100	1,650
Friday & Saturday	1,550	2,150

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



FROGMILL
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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

£160 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 vision 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. Minimum number of guests on Saturdays - 60. Additional evening guest food £20 per person.*

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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 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?

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 natural petals.

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
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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*

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

Pinot Grigio

UPGRADE TO

New Zealand Sauvignon Blanc
+5 per person

Chablis
+10 per person

RED WINE

Pinot Noir

UPGRADE TO

Côtes-Du-Rhône
+5 per person

Bordeaux
+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

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