

OLD SWAN &
MINSTER MILL

Encounter Perfection

The beautifully refurbished and historic Minster Mill in the heart of the quintessential Cotswold village of Minster Lovell is set in 65 magical acres on the banks of the River Windrush. Surrounded by glorious gardens, whimsical wildflower meadows and peaceful woodland, our luxury hotel offers the ultimate wedding venue. An enchanting blend of traditional Cotswold stone buildings, bespoke menus crafted by our team of highly skilled chefs using the finest local ingredients, together with outstanding professional service will make your wedding an exceptional celebration.

Elegant, timeless and unique, this beautifully rural setting forms the perfect backdrop for whatever you want your day to be. Our professional wedding planners will create your dream day with you, with each member of our small team thriving on perfection to make your experience and memories more than special. At Minster Mill, we have every choice available: day weddings, evening receptions or the entire place to yourself.



Our Bedrooms

At Minster Mill, you can choose from 38 luxurious guest rooms that have been beautifully decorated in a modern Skandi style. Each room has its own unique charm, with mid-century furniture, contemporary fittings and exquisite fabrics. You will also enjoy the comfort of the finest Egyptian cotton, the elegance of individual bathrooms and the indulgence of L'Occitane skincare and lotions. Many of our rooms offer stunning views of our scenic gardens or private terraces along the River Windrush.

Food & Wine

Our kitchen team produces refined and contemporary menus with a nod to tradition and exquisite flavour. Our wedding brochure contains a suggestion menu for your wedding breakfast and evening buffet. All menus are crafted with care and attention to detail and can be catered to your individual requirements. All of our dishes are crafted with the freshest seasonal ingredients, supporting local farmers, British fishermen and artisan producers.



Our Beautiful Wedding Spaces: Indoors & Out

Our Ceremony Choices

01

THE MALTHOUSE

Beautifully refurbished and remodelled, the Malthouse is an enchanting self-contained building of honey coloured Cotswold stone. With stunning views of the River Windrush and the peaceful woodland beyond, the Malthouse also leads directly outside on to a private terrace and garden. Licensed for ceremonies of up to 100 guests, The Malthouse can also host 100 guests for your wedding breakfast and 190 guests for your evening reception, spread over two floors including The Myrtle.



02

GARDEN TEMPLE

In the warmer months, exchange vows in our picture-perfect outdoor Garden Temple framed by weeping willows and creeping roses in the centre of our incredible gardens. The Garden Temple is fully licensed for ceremonies.

03

THE BARN

A bright and beautiful space with exposed Cotswold stonework, high ceilings and magnificent views across the river meadow, the Barn is an idyllic backdrop for your wedding ceremony. Exchange your vows in this unforgettable setting, licensed for ceremonies of up to 60 guests.

04

THE OAK

Original wooden beams characterise the Oak room. Perfect for an intimate wedding celebration, the Oak is licensed for wedding ceremonies of up to 30 guests and can host a wedding breakfast for 18 guests.

05

MARQUEE WEDDINGS

For larger weddings, we are also able to accommodate a marquee in our magical gardens.

The Garden Package

- Dedicated wedding director to run your day
- A welcome drink of Prosecco or Bellini
- Three-course wedding breakfast
- Tea, coffee and petits fours
- Half a bottle of wine per guest
- Prosecco toast
- Wedding breakfast table menus
- White table linen
- Complimentary Classic bedroom and full English breakfast for the Bride and Groom on night of wedding
- Complimentary evening use of event room and Bar*

*The above package is based on the wedding breakfast only, an evening hot and cold buffet must be taken for a minimum of 50 persons. (See evening buffet selection) Enhance your package by adding canapes, upgrading your drink packages or for any other bespoke request. Subject to availability.

from £99 per person

ROOM HIRE
Low season £800. High season £1500.

UPGRADE PRICES
Upgrade to a five-course wedding breakfast, with seasonal amuse-bouche and a cheese sharing platter for £21 per guest.

ADDITIONAL EVENING GUESTS
Evening buffet price for additional evening guests is £22 per guest.

Please note, a minimum of 5 guest rooms must be taken as part of the The Garden Package, which includes a full English and continental breakfast in the morning.

Minster Mill Package

- Two glasses of Champagne per guest at your reception
- Selection of canapés
- Three-course wedding breakfast
- Tea, coffee and petits fours
- Half a bottle of wine per guest, chosen by our Sommelier
- Glass of Champagne per guest for the toast
- Hot and cold evening buffet
- White linen table cloths and napkins
- Place cards, table plan and menus
- Dedicated wedding planner
- In-house toastmaster
- Event room hire included

Please note, civil ceremony room hire charges are additional, see below.

from £150 per person

ROOM HIRE
Low season £800. High season £1500.

UPGRADE PRICES
Upgrade to a five-course wedding breakfast, with seasonal amuse-bouche and a cheese sharing platter for £21 per guest.

ADDITIONAL EVENING GUESTS
Evening buffet price for additional evening guests is £22 per guest.

Please note, a minimum of 5 guest rooms must be taken as part of the Minster Mill package, which includes a full English and continental breakfast in the morning.

Exclusively Yours

Composed of charming Cotswold stone buildings and barns flanked by 65 acres of idyllic grounds, Minster Mill lends itself as the perfect country retreat, offering privacy and space to enjoy your special occasion. Exclusive use of Minster Mill includes the use of all indoor and outdoor grounds as well as the 38 luxurious guest rooms and suites for the duration of your celebrations.

- Exclusive use of Minster Mill
- Use of all 38 bedrooms
- Complimentary menu tasting with wine for the happy couple
- Glass of Champagne per guest at your reception
- Selection of canapés
- Three-course wedding breakfast
- Tea, coffee and petits fours
- Half a bottle of wine per guest, chosen by our Sommelier
- Glass of Champagne per guest for the toast
- Hot and cold evening buffet
- White linen table cloths and napkins
- Place cards, table plan and menus
- Dedicated wedding planner
- In-house toastmaster

Prices based on 60 guests. Charges for additional guests will start from £150. (not including accommodation). Minster Mill will be exclusively yours from 14:00 of the wedding day until 11:00 the following day. Please note, this does not include the use of the Garden Spa.





	SUNDAY TO THURSDAY	FRIDAY	SATURDAY
2026	£16,000	£18,000	£23,000
2027	£16,640	£18,720	£23,920
2028	£17,306	£19,469	£24,877

Our Menus

SPRING / SUMMER SAMPLE

Choose one dish from each course to be served as a set menu for your wedding day.

Asparagus – egg yolk, hazelnut (v)

Ham hock terrine – caper mayonnaise

Salmon confit – cucumber, buttermilk, dill

Whipped goat's cheese Waldorf (v)

Coronation chicken terrine – apricot, Bombay mix

Tomato gazpacho – watermelon, basil (vegan)

Pea soup – confit egg, smoked bacon

Loin of beef – oxtail, king oyster mushroom

Rump of lamb – aubergine, potato & olive terrine

Braised pork collar – cauliflower, caper & cider sauce

Cornish pollock – potato, mussel, curry hollandaise

Salt-baked celeriac – apple, dates (vegan)

Roasted spring cabbage – turnip, malt (v)

Roasted chicken breast – leeks, forestiere sauce

Strawberries & cream

Cheesecake – poached rhubarb, tonka ice cream

Almond frangipane – cherry sorbet

Salted caramel parfait – roasted banana sorbet

Chocolate mousse – honeycomb, yoghurt sorbet

Custard tart – raspberry, pistachio

British cheese selection – seasonal chutney (£3.50 supplement)

Coffee, tea & petits fours

AUTUMN / WINTER SAMPLE

Choose one dish from each course to be served as a set menu for your wedding day.

Confit duck terrine – plum, pistachio

Whipped chicken liver parfait – blackberry, chicken skin

Smoked haddock – Cullen Skink

Cured salmon – beetroot, horseradish

Roasted heritage squash – maple, fig (vegan)

Curried parsnip soup – yoghurt (v)

Prawn cocktail

Jerusalem artichoke broth – pearl barley, celeriac (v)

Braised feather blade of beef – smoked potato, beef fat celeriac

Roasted chicken breast – onion

Duck breast – peach, red cabbage, duck fat potato terrine

Cornish cod – haricot beans, roast cauliflower, brown shrimp sauce

Mushroom pithivier – caramelised swede, parsley oil (v)

Cheese and onion risotto (v)

Braised lamb shoulder – turnip, mint

Braised king oyster mushroom – soy (v)

Chocolate fondant – cocoa nib, yoghurt sorbet

Praline mousse – poached pears, bitter chocolate

Buttermilk panna cotta – blackberries, almond

Lemon posset – blueberry, pistachio

White chocolate ganache – raspberry sorbet

Toffee apple crumble tart – vanilla ice cream

British cheese selection – seasonal chutney (£3.50 supplement)

Maple-roasted pineapple – coconut sorbet, mango, lime (vegan)

Coffee, tea & petits fours

Special dietary requirements will be catered for separately.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens.

Our Menus

CANAPÉS SAMPLE

A choice of four.

Squid ink cracker – smoked cod roe

Cheese & onion tart

Raw beef – sourdough

Oyster panna cotta – Rockefeller

Thai green chicken curry bites

Curried lamb nuggets – mango

Beetroot cracker – goat's curd

Baby new potato – sour cream, Avruga caviar

Truffle & Berkswell choux buns

Tomato & basil risotto balls

Lamb meatballs – mint vinegar

Pork belly bites – spiced apple purée

Mini fishcakes – tartare sauce

Oxford Blue rarebit

Quiche Lorraine

Mushroom vol-au-vent

Smoked salmon mousse

Goat's cheesecake – red onion jam

EVENING BUFFET SAMPLE

Please select four cold items & four hot items to enjoy as your evening buffet.

Cold Selection

Selection of bread

Coleslaw

Potato and sour cream

Spiced cous cous

Tomato and mozzarella salad

Cucumber and mint yoghurt

Mixed leaf salad

Olives

Bombay mix, wasabi nuts

Cheese selection

Hummus

Bombay potatoes

Hot Selection

Beef sliders and burger sauce

Onion bhajis

Duck spring rolls

Lamb samosas

Fish goujons and tartare sauce

Cheddar & onion quiches

Chicken satay

Sausage rolls

Cajun chicken

Goat's cheese & walnut tarts

Tempura prawns

Croque Monsieur

Bacon baps

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Our Wine List

CHAMPAGNE & SPARKLING	BOTTLE
Nyetimber, Classic Cuvée NV, West Sussex	£85
Laurent-Perrier, 'La Cuvée' Brut NV	£110
Prosecco Extra Dry Biologico, Valdobbiadene Superiore	£45

WHITE	
Barons Lane White, New Hall Wine Estate, Crouch Valley, England, 2021	£39
Grillo 'Kore', Colomba Bianca, Sicily, 2019	£38
Picpoul de Pinet 'Les Clavelines Lies Fines', Ormarine, France, 2022	£39
Pinot Grigio, Tramin, Alto Adige, Italy, 2020	£45
Sauvignon Blanc 'The Nest', Lake Chalice, Marlborough, New Zealand, 2020	£45
Simpson Estate 'Gravel Castle' Chardonnay, Kent, England, 2021	£47
Albariño 'Coral do Mar', Pazo do Mar, Rías Baixas, Spain, 2019	£51
Pouilly-Fumé, Domaine Tabordet, France, 2019	£57

RED	
Touriga Nacional, Santo Isidro de Pegões, Península de Setúbal, Portugal, 2019	£38
Barons Lane Red, New Hall Wine Estate, Crouch Valley, England, 2021	£39
Côtes du Rhône, Domaine de la Solitude, France, 2019	£45
Malbec '1300', Andeluna, Uco Valley, Mendoza, Argentina, 2019	£45
Pinot Noir 'The Nest', Lake Chalice, Marlborough, New Zealand, 2019	£47
Rioja Crianza, Finca San Martín, Torre de Oña, Spain, 2019	£48
Syrah, 'Tous les Jours', Andrew Murray Vineyards, Santa Ynez Valley, USA, 2018	£57
Château Lestrille Capmartin, Bordeaux Supérieur, France, 2014	£55

We Have Simple Terms

PRICES
- All prices are inclusive of VAT at the current rate.
- Prices are subject to reasonable change.

BOOKINGS
- All bookings will be regarded as provisional until a signed event booking form and deposit have been received.
- Provisional bookings are held for 14 days.
- Deposits are non-refundable.

WE JUST HAVE TO MENTION
- No wine, spirits or other alcoholic beverages may be brought into Minster Mill by customers or guests for consumption on the premises, unless pre-arranged with hotel management.
- Minster Mill is licensed for music until 00:00; we kindly request carriages at this time.











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