



Elsworth at the Mill



Civil Ceremonies

With beautiful heritage features, loads of natural light and high beamed wooden ceilings

EK at the Mill is a unique venue to hold your ceremony in,

Ceremony Package Includes:

1 glass of fizz per person

4 types of canapés per person
(after ceremony)

3 hours of venue usage

Monday - Wednesday

£1,395 (*2023-24 prices)

Thursday - Sunday

£1,495 (*2023-24 prices)

Prices based on 50 guests

We can accommodate ceremonies from 30 to 80 people. Contact us for further details.

Excludes Bank Holidays



Photography, Amy Pitfield Photography



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Wedding Reception

Introductory Prices until June 2024

please note, prices increase by 5% from June 2024-June 2025

Package includes;

- glass of fizz on arrival
- 4 types of canapés
- glass of fizz for speeches
- 3 course bespoke menu
- fully licensed bar until 11pm
- highly qualified & dedicated wedding planning team

Special Introductory

Price £4,950 (*2023-24 prices)

(Based on 50 guests)

30 Guests price £2,970

60 Guests price £5,700

Please let us know if you have an alternative number of guests.

Add your ceremony to this package for £600

Children £35 per child

All food designed by award winning chef Bruce Elsworth.



Wedding Breakfast 3 Course Menu

(You are welcome to create your own bespoke menu with our chef)

Starters

Chicken & Smoked Ham Hock Terrine

Grape & Apple Chutney, Chicken Scratchings (d/f, g/f)

Sweet Cured Mackerel Pate

Cucumber Relish, Croutons, Pea Shoot Salad (g/f option)

Duck & Orange Salad

Oriental Salad, Sesame Dressing (d/f, g/f)

Warm Mushroom & Artichoke Salad

Vegetable Crisps, Truffle Mayonnaise (d/f, g/f)

Butternut Squash fritter

Creamed Spinach, Seared Halloumi (g/f)

Roasted Sweet Potato & Vine Tomato Soup

Salsa Verde (vegan)

Wedding Breakfast 3 Course Menu

(You are welcome to create your own bespoke menu with our chef)

Main Course

Braised Daube of Beef

Dauphinoise Potatoes, Root Vegetables, Pancetta,
Mushroom & Baby Onion Sauce

Roasted Chicken Breast

Glazed Baby Carrots, Braised Cabbage, Fondant Potato,
Thyme Jus (g/f)

Roasted Cod Fillet

Fricassee of Peas, Pancetta, Leeks & Potatoes,
Crab Veloute gf (d/f option)

Oven Roasted Salmon Fillet

Crushed Lemon and Dill Potatoes, Asparagus,
Warm Tartare Sauce (g/f)

Sweet Potato, Chickpea & Spinach Curry

Fruity Cous Cous, Mint Yoghurt (g/f)

Wild Mushroom & Truffle Risotto

Shaved Parmesan, Puffed Rice, Crackers (vegan option)





Wedding Breakfast 3 Course Menu

(You are welcome to create your own bespoke menu with our chef)

Dessert

Chocolate Tartlet

Chocolate Textures, Cream Chantilly

Vanilla Panna Cotta

White Wine Poached Pear, Torched Meringue (g/f)

Vegan Chocolate Mousse

Poached Blueberry Compote, Honeycomb (d/f, g/f)

Earl Grey Crème Brûlée

Thyme Shortbread

3 Artisan Cheeses, Fruit Jelly, Crackers and Chutney

STREET FOOD BUFFET

Our more informal buffet packages includes a glass of fizz on arrival, mini charcuterie cup on arrival, glass of fizz for speeches, dedicated wedding team & bar until 11pm.

Street Food (choose from 7 of the following)

Classic Gazpacho

Prosciutto, Manchego with Quince on crouton

Sticky chipolatas glazed with cider

Goats Cheese & Crab Tart

Tempura Prawn with Aioli

Smoked Cod Bean Pot

Tempura Prawns with Thai Chilli &

Orange Dipping Sauce

Chana Masala

Jerk Chicken Bites with Rum Glazed Pineapple

Mini Taco shell with Tomato and Avocado Salsa

Mini Burger with Barbecue Sauce and (Cheese)

Mini Hot Dogs

Beef Satay Skewers

Teriyaki Noodle Pots

Cauliflower Harissa with chickpea salad

Salt and Pepper Chips

Olives Gilda

Arrival

Glass of fizz per person

Charcuterie Cups (meats, cheeses, fruit & crackers) per person



Street Food Buffet Packages

Reception Packages to June 2024

please note, prices increase by 5% from June 2024-June 2025

Special introductory Package includes;

- glass of fizz on arrival
- charcuterie cup (or veggie cup)
- glass of fizz for speeches
- Street Food Menu
- Cake Table
- fully licensed bar until 11pm
- highly qualified & dedicated wedding planning team

30 Guests price £1,950

40 Guests £2,640

50 Guests £3,300

60 Guests £3,960

70 Guests £4,620

(*2023-24 prices)

Add your ceremony to this package for £600

If you would like the street food option without the fizz & charcuterie cups on arrival please get in touch with us by email and we can arrange this for you.

FEAST RECEPTION FOOD

Our feast packages includes a glass of fizz on arrival, canapes on arrival, glass of fizz for speeches, dedicated wedding team & bar until 11pm.

Starters

Sharing PlatterBoards including:

Artisan Meats, Cheeses, Breads, Humous, Dips
Olives, Chutney, Pickles, Fruit

Mains (choice of 3 options)

Pulled Pork Tacos, Jerked Chicken Bites

Pea, Mint & Feta Risotto

Sweet Potato, Spinach & Chickpea Curry

Braised Chicken & Chorizo Stew

Moroccan Chicken Curry

Cajun Salmon Pieces, Beef Satay Skewers

Tempura Prawns Thai Chilli & Orange

Sides

Roasted Vegetables, Garlic & Rosemary Potatoes,

Pomegranate Cous Cous, Winter or Summer Salad,

Braised Leeks & Peas

Dessert

Cakes- a selection from:

Orange & Almond Cake, Chocolate Brownie,

Yorkshire Curd Tart, Flapjacks,

Dessert Pots - Chocolate Pot, Lemon Posset,

EK Mess (eton), Raspberry Cheesecake, Whipped Brie, Pear & Nut,

Black Forest Gateau





Feast Wedding Food Package

Reception Packages to June 2024

please note, prices increase by 5% from June 2024-June 2025

Special introductory Package includes;

- glass of fizz on arrival
- choice of 4 canapés
- glass of fizz for speeches
- Feast Menu
- Cake & Dessert Platters
- fully licensed bar until 11pm
- highly qualified & dedicated wedding planning team

*2023-24 prices

30 Guests price £2,970

40 Guests £3,960

50 Guests £4,950

60 Guests £5,700

Please get in touch with us if you if you have alternaive numbers in your guest list.

Add your ceremony to this package for £600

If you would like the Feast food option without the fizz & canapés on arrival please get in touch with us by email and we can arrange this for you.



Photography, Amy Pitfield Photography



Ceremony & Reception Package

Prices April 2023 - June 2024

please note, prices increase by 5% from June 2024-June 2025

Package includes;

- civil ceremony
- glass of fizz on arrival
- 4 types of canapés
- glass of fizz for speeches
- 3 course bespoke menu
- fully licensed bar until 11pm
- highly qualified & dedicated wedding planning team

Special Introductory

Price £5, 550

(*2023-24 prices)

Based on 50 guests. We can accommodate
30-70 guests. Please contact us for
further details.

Excludes Bank Holidays



Evening Food Options

Hot Food Buffet

Select 2 of the following for your reception evening food

Chicken Curry

Channa Masala (vegan)

Butternut Squash, Goats Cheese, cous cous & cashew nut
pesto,

Pulled Beef Brisket, potatoes, bourbon glaze

Prawn, Chorizo, Butterbean & Red Pepper Stew

2 pots £8.95 per person

Charcuterie Cups

£4.50 pp

Meats, Cheeses, Fruits, Crackers

Bacon or Sausage Sandwiches

£6.95 per person

(or veggie option)

Grazing Table £27 per person

Artisan Meats, Cheeses, Breads, Hummous, Dips, Chutneys,

Salads, Olives, Sausage Rolls, Chutneys, Fresh Fruit







Photography, Amy Pitfield Photography,
Cake Table, Chessa Bakery



Elsworth at the Mill

High Corn Mill

Chapel Hill

Skipton

BD23 1NL

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elsworthatthemill@gmail.com

www.elsworthatthemill.co.uk

In House Wedding Stylist



SECOND FROM THE RIGHT

WEDDINGS & EVENTS | STYLING & HIRE

Recommended Photographers



Jacqueline Louise
PHOTOGRAPHY

Recommended Florists

THE HEDGEROW

<https://the-hedgerow.co.uk>



<https://www.walterandblossom.co.uk>



Instagram @themeadowbothy

Recommended Musicians



David Green

70' 80's and 90's rock and blues

davidgreen27@btinternet.com



Tom Scothern

Tom plays sets mainly structured around popular covers performed in an individual acoustic style.

<http://tomscothern.com>