



Wedding's at the Mill

Jacqueline Louise Photography

ieLouise
PHOTOGRAPHY

Welcome to the Mill

Located in the centre of Skipton, this hidden gem is perfect for offering a beautiful space for civil ceremonies, wedding receptions, and vow renewals.

The high beamed ceilings, Yorkshire stone walls, and stunning woodland views add an extra special quality to the most important day in a couple's life.

Elsworth at the Mill has a North Yorkshire Council license, making the seamless transition from ceremony to wedding celebrations easy for wedding guests. A fully licensed bar is available on-site, ensuring your guests are well catered for throughout the day.

To ensure everything runs perfectly, a dedicated wedding coordinator is included to support you every step of the way.

We also have our award-winning chef,
Bruce Elsworth, curating the perfect menu for your special day.

Georgie Beck Photography

Ceremony Only Packages

Ceremony Package Includes:

Ceremony

1 glass of fizz or bottled beer per person

4 types of canapés per person

3 hours of venue usage

Available Sunday - Friday

£1,650 (*2025-26 prices)

(Prices based on 50 guests we can accommodate ceremonies for up to 70 people)

*excludes Bank Holidays

Upgrade this package for £19.95pp

2 extra canapes, Cocktail bar includes 1 cocktail per person,

2 extra hours venue hire



Wedding Reception Package



Wedding Package Includes;

Glass of fizz or bottled beer 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

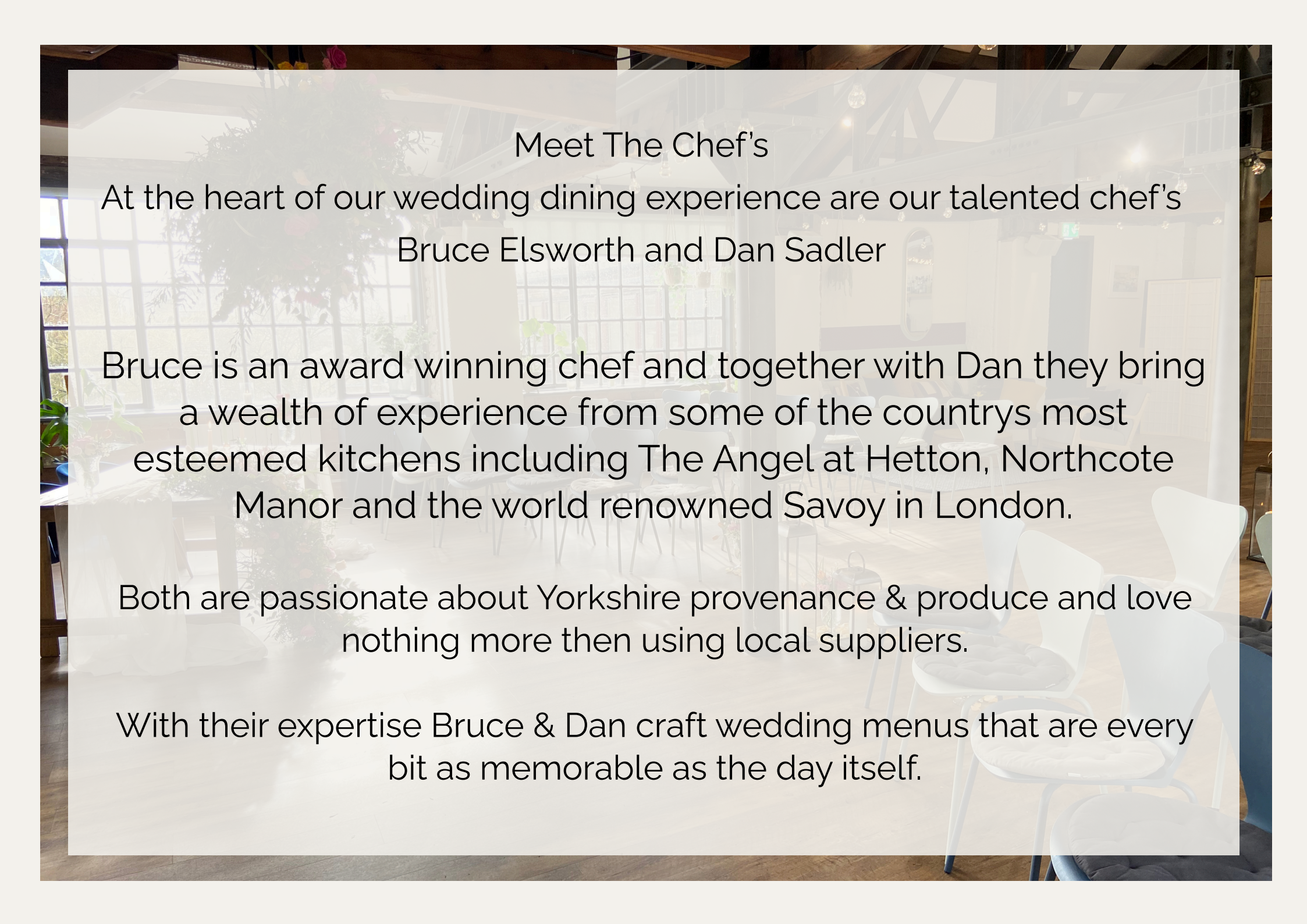
2025-26 prices

30 Guests - £3,450 | 50 guests - £5,750 | 60 Guests - £6,900

Please get in touch for a personalised quote, add your ceremony to this package for £665 (Includes extra 1 hour at the venue)

Children Priced separate

please note, prices increase by 5% from June 2026-June 2027



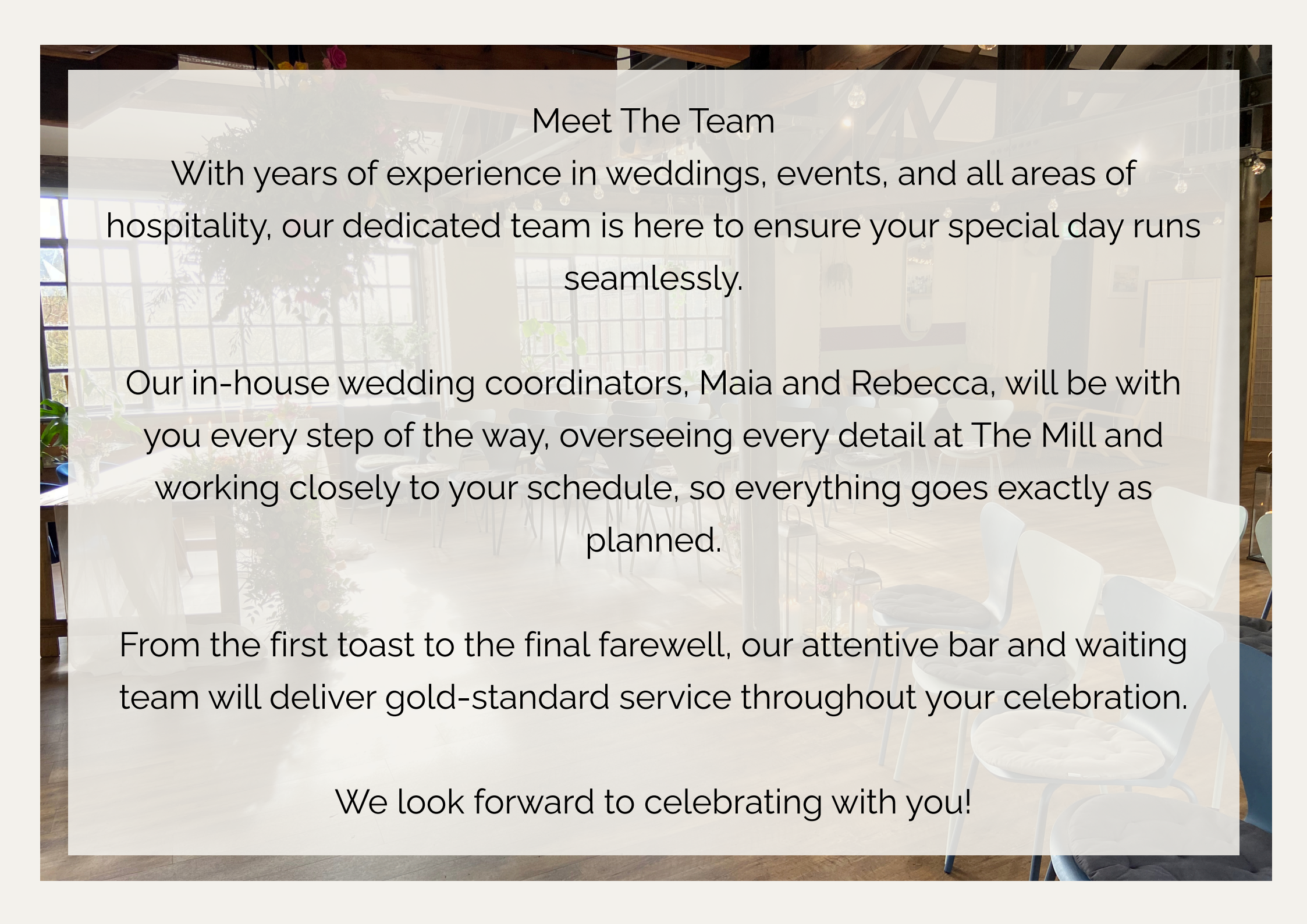
Meet The Chef's

At the heart of our wedding dining experience are our talented chef's
Bruce Elsworth and Dan Sadler

Bruce is an award winning chef and together with Dan they bring
a wealth of experience from some of the countrys most
esteemed kitchens including The Angel at Hetton, Northcote
Manor and the world renowned Savoy in London.

Both are passionate about Yorkshire provenance & produce and love
nothing more then using local suppliers.

With their expertise Bruce & Dan craft wedding menus that are every
bit as memorable as the day itself.



Meet The Team

With years of experience in weddings, events, and all areas of hospitality, our dedicated team is here to ensure your special day runs seamlessly.

Our in-house wedding coordinators, Maia and Rebecca, will be with you every step of the way, overseeing every detail at The Mill and working closely to your schedule, so everything goes exactly as planned.

From the first toast to the final farewell, our attentive bar and waiting team will deliver gold-standard service throughout your celebration.

We look forward to celebrating with you!



Canapé Menu

Meat & Fish

Pork & Red Onion Marmalade Sausage Roll

Mini Shepherds Pie

Smoked Chicken and Mango Empanadilla
d/f

Ham Hock Pressing & Apple Chutney Crouton

Warm Black Pudding with Quince &
Saffron Relish

Confit Duck Crepe, Orange & Hoisin Sauce

Tempura Prawns Sweet Chilli Dipping Sauce

Smoked Salmon Mousse Croutons
d/f, (g/f option)

Salmon Tartare
with Soft Boiled Quails Egg *d/f*

Vegetarian

Cheese and Truffle Toasties
(g/f option)

Wild Mushroom, Tarragon & Cashew Cream
d/f, (g/f option)

Pickled Shitake, Crepe, Raw Slaw,
Sesame Dressing

Goats Cheese and Onion Marmalade Tartlet
(v)

Roasted Root Vegetable Shepherds Pie *(v)*

Wild Mushroom Aranchini *(v) (ve)*

Crispy Sweet Potato and Sage Bon Bons
(v) (ve)

Please note all allergies & dietary requirements can be catered for.

Wedding Breakfast
A La Carte 3 Course Menu

Wedding Breakfast - A La Carte - Starters

Chicken & Smoked Ham Hock Terrine,
Grape & Apple Chutney, Chicken Scratchings - (d/f, g/f)

Warm Mushroom & Artichoke Salad,
Vegetable Crisps, Truffle Mayonnaise (d/f, g/f)

Duck & Orange Oriental Salad,
Sesame Dressing (d/f, g/f)

Sweet Cured Mackerel Paté,
Cucumber Relish, Croutons, Pea Shoot Salad (g/f option)

Pear, Harrogate Blue Cheese & Serrano Ham Salad
Candid Walnut, Truffle & Honey Dressing DF/GF

Queenies Scallops
Bakes Queenies Scallops, Gruyere Cheese, Garlic & Lemon Butter G/F

Butternut Squash fritter,
Creamed Spinach, Seared Halloumi (g/f)

Roasted Vine Tomato & Red Pepper Soup
Salsa Verde (vegan)

Mains

Slowly Braised Beef

Dauphinoise Potatoes, Root Vegetables, Bacon Lardons, Red Wine Sauce

(GF, DF option)

Roasted Nidderdale Chicken Breast

Creamed Potatoes, Glazed Carrots, Braised Cabbage, & Thyme Jus

(GF, DF option)

Roasted Cod

Braised Leeks & Pancetta, Prawn Dumpling & Shellfish Reduction

(GF, DF option)

Herb Crusted Salmon Fillet

Lemon and Dill Potatoes, Asparagus, Tomato & Chive Beurre Blanc

(GF, DF option)

Sweet Potato, Chickpea & Spinach Curry

Fruity Quinoa, Mint Yoghurt

(Vegan, GF, DF option)

Wild Mushroom Fricassee

Root Vegetable Rosti, Sticky Red Wine Shallots, Truffle Velouté

(Vegan, GF, DF option)

Desserts

Chocolate Mousse

*Chocolate Textures, Cream Chantilly
(Vegan, GF, DF option)*

Vanilla Panna Cotta,

*White Wine Poached Pear, Torched Meringue
(GF, DF option)*

Seasonal Crumble

*Crème Anglaise
(Vegan, GF, DF option)*

Deconstructed Crunchie

*Honeycomb, Ice cream, Chocolate, Toffee sauce
(Vegan, GF, DF option)*

Sticky Toffee Pudding,

*Butterscotch Sauce, Crème Chantilly
(Vegan, GF, DF option)*

Crème Brûlée

*Honey Shortbread
(DF, GF option)*

White Chocolate & Raspberry Cheesecake

(GF, DF Option)

Profiteroles,

*Nutella Filled, Warm chocolate sauce
(DF option)*

Lemon Tart,

*Poached Blueberry Compote, oat Crème Fraiche
(Vegan, GF, DF option)*

3 Artisan Cheeses,

*Fruit Jelly, Crackers and Chutney
(Vegan, GF, DF option)*

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

Wedding Breakfast Children's Menu

Starters

Garlic Bread

Melon

Veg Sticks & Hummus

Mains

Sausage, Chips & Peas

Mac n' Cheese

Tomato & Cheese Pasta

Mini Burgers

Desserts

Chocolate Mousse

Chocolate Brownie & Ice Cream

£35 per child

All dietary requirements and allergens are catered for.

Alternatively choose a smaller plate from the Adults main menu - This will be priced accordingly

Wedding Lunch

Glass of fizz or bottled beer on arrival

3 course A la carte menu

Fully licensed bar

4 hours venue hire

Highly qualified & dedicated wedding planning team

Monday to Wednesday - £52.95pp

Thursday - Friday - £55pp

Minimum 25 guests

Smaller numbers, please do get in touch

Add your ceremony to this package for £690

Add canapes for £9.50pp (includes 3 canapes)



Street Food Package Includes;

Glass of fizz or bottled beer on arrival

Charcuterie cup (or veggie cup)

Glass of fizz for speeches

Street Food Menu

Cake Table

Fully licensed bar

Highly qualified & dedicated wedding planning team

50 Guests £4100

60 Guests £4,920

Add your ceremony to this package for £665

Min 50 guests, smaller numbers get in touch for a personalised quote

Street Food Menu

Choose 7 options -

Meat & Fish

Prosciutto, Manchego with Quince on crouton
Sticky chipolatas glazed with cider
Lamb Kofta
Goats Cheese & Crab Tart
Tempura Prawn with Aioli
Smoked Cod Bean Pot
Tempura Prawns with Thai Chilli & Orange Dipping Sauce
Jerk Chicken Bites with Rum Glazed Pineapple
Mini Cheese Burger with Barbecue Sauce
Mini Hot Dogs

Vegetarian

Chana Masala
Teriyaki Noodle Pots
Mini Taco shell with Tomato and Avocado Salsa
Cauliflower Harissa with Chickpea Salad
Salt and Pepper Chips
Olives Gilda
Sweet Potato & Sage Bon Bon
Mushroom & Truffle Arancini

Cake Table

Includes a selection of 3 delicious homemade cakes & Treats.
Let us know your preference



Family Style Feast

Family Style Feast Includes:

Glass of fizz or bottled beer on arrival

Choice of 4 canapés

Glass of fizz for speeches

Meat & Cheese Sharing Platter

Sharing Feast Mains

Cake & Dessert Platters

Fully licensed bar until 11pm

Highly qualified & dedicated wedding planning team

30 Guests £3,300

40 Guests £4,400

50 Guests £5,500

60 Guests £6,600

Please get in touch with us if you if you have alternative guest numbers.

Add your ceremony to this package for £665

Family Style Feast

Starter

Sharing Platter: Boards including Artisan Meats, Cheeses, Breads, Humous, Dips
Olives, Chutney, Pickles, Fruit

Mains (*choice of 3 options*):

Pulled Pork Tacos,
Jerked Chicken Skewers
Braised Chicken & Chorizo Stew
Moroccan Chicken Curry
Cajun Salmon Pieces
Lamb Kofte
Tempura Prawns Thai Chilli & Orange
Pea, Mint & Feta Risotto
Sweet Potato, Spinach & Chickpea Curry

Sides (*Choice of 2*)

Roasted Root Vegetables - Mediterranean Vegetables -
Garlic & Rosemary Potatoes -
Pomegranate Cous Cous - Seasonal Salad -
Rosemary Fries - Charred Greens

Dessert (*choice of 3*)

Cakes

Orange & Almond Cake,
Chocolate Brownie,
Yorkshire Curd Tart,
Fruit Flapjack,

Dessert Pots

Chocolate Pot, Lemon Posset,
Eton Mess, Raspberry Cheesecake,
Whipped Brie, Pear & Nut, Black
Forest Gateau

A close-up photograph of a Yorkshire Roast, featuring several thick slices of beef with a dark, seared crust and a pink, juicy interior. The roast is garnished with fresh green herbs, likely watercress, and is served on a wooden cutting board. A semi-transparent text box is overlaid on the bottom right of the image.

Yorkshire Roast Menu

Yorkshire Roast Package Includes:

Glass of fizz or bottled beer on arrival

Choice of 4 canapés

Glass of fizz for speeches

Yorkshire Roast Menu

Fully licensed bar until 11pm

Highly qualified & dedicated wedding planning team

30 Guests £3,600

40 Guests £4,800

50 Guests £6000

60 Guests £7200

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

Add your ceremony to this package for £665

Starters

Platter Boards:

Charcuterie Board - Cured Meats,
Cheeses, Breads, Humous, Dips Olives,
Chutney, Pickles, Fruit

Mains

Choose 1 option:

Beef Sirloin, Beef Ribeye, Braised Beef,
Braised Lamb Shoulder
Roasted Chicken Breast
Pork Loin, Pork Belly
Cauliflower Steak V, Celeriac Steak V, Root
Vegetable Wellington V

(All served with Yorkshire pudding)

Sauces

Lamb -Mint sauce
Pork -Apple Sauce
Chicken - Cranberry Sauce
Beef - Horseradish Sauce

(All meats will be served with Gravy)

Sides

Choose 3 Options:

Roasted potatoes
Dauphinoise potatoes
Mash

New Potatoes

Honey Roasted Carrots
Honey roasted root vegetables
Braised red cabbage
Cauliflower cheese
Mixed Seasonal Greens
Stuffing
Pigs in Blankets

Dessert

Fruit Crumble & Custard
Berry Cheesecake
Chocolate & Orange Tart
Chocolate & Hazelnut Profiteroles &
Warm Chocolate Sauce

Evening food -Hot Food Buffet

2 pots £9.95 per person ~ select 2 of the following:

Chicken Curry

Channa Masala (vegan)

Chilli Pots

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

Pulled Beef Brisket, potatoes, bourbon glaze

Prawn, Chorizo, Butterbean & Red Pepper Stew

Charcuterie Cups

£5.50 per person

Meats, Cheeses, Fruits, Crackers

Bacon or Sausage Sandwiches

£7.95 per person

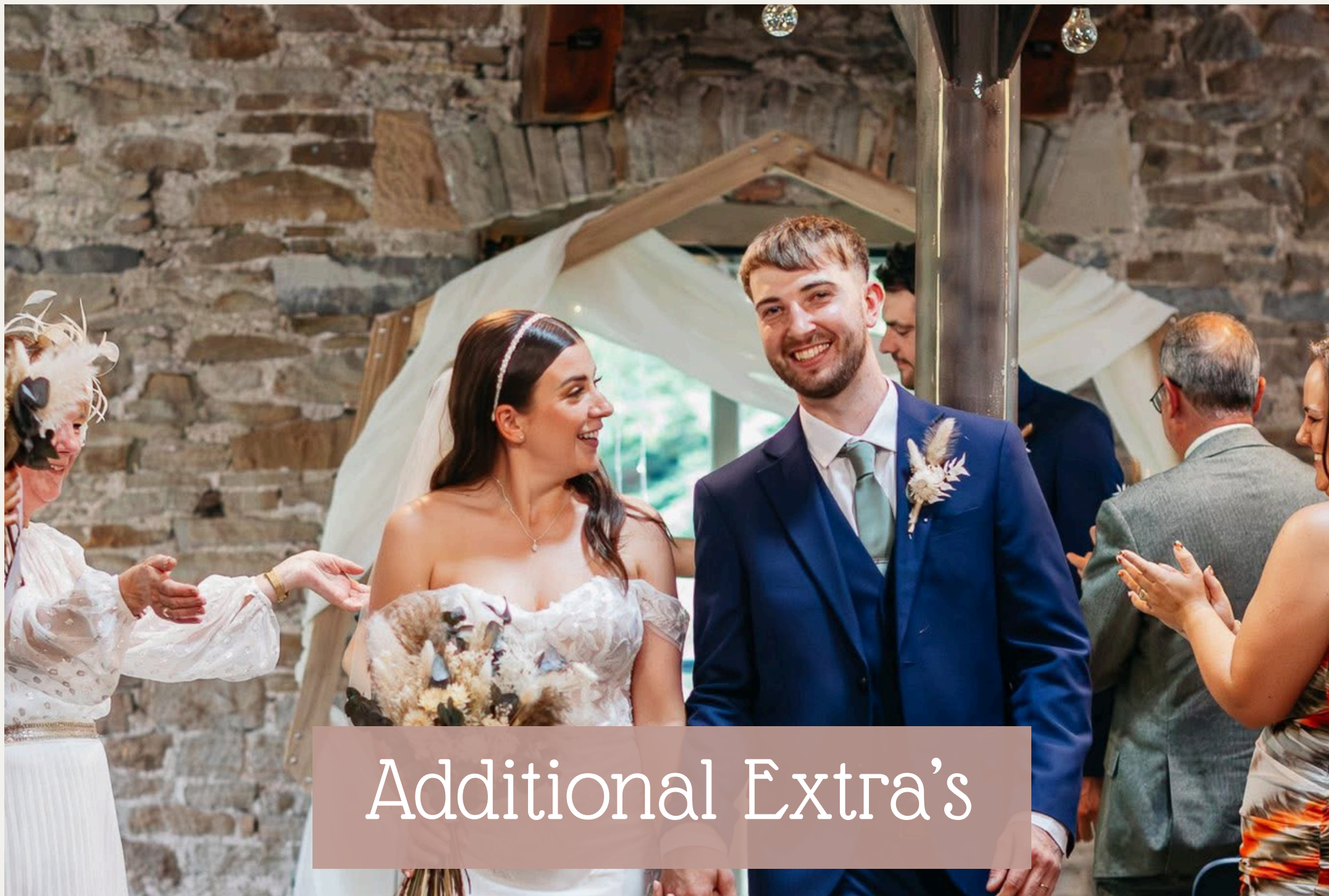
Grazing Table £27 per person

Artisan Meats, Cheeses, Breads, Hummus, Dips, Chutneys, Salads, Olives, Sausage Rolls, Fresh Fruit

Traybake

One large cake not decorated (serves 30) ~ Flavours include orange and almond, date and walnut, chocolate sponge. Alternative flavours can be discussed. Can be served whole or cut into slices ~ £40.00

If you bring your own cake, we have a cakeage charge of 50p per person for cake cutting and service



Additional Extra's

Package Upgrades

Add a spritz table to your special day for £500

This price includes -

60 spritz cocktails, you can choose from -

Aperol Spritz

Hugo Spritz

Limoncello Spritz

Yorkshire Spritz

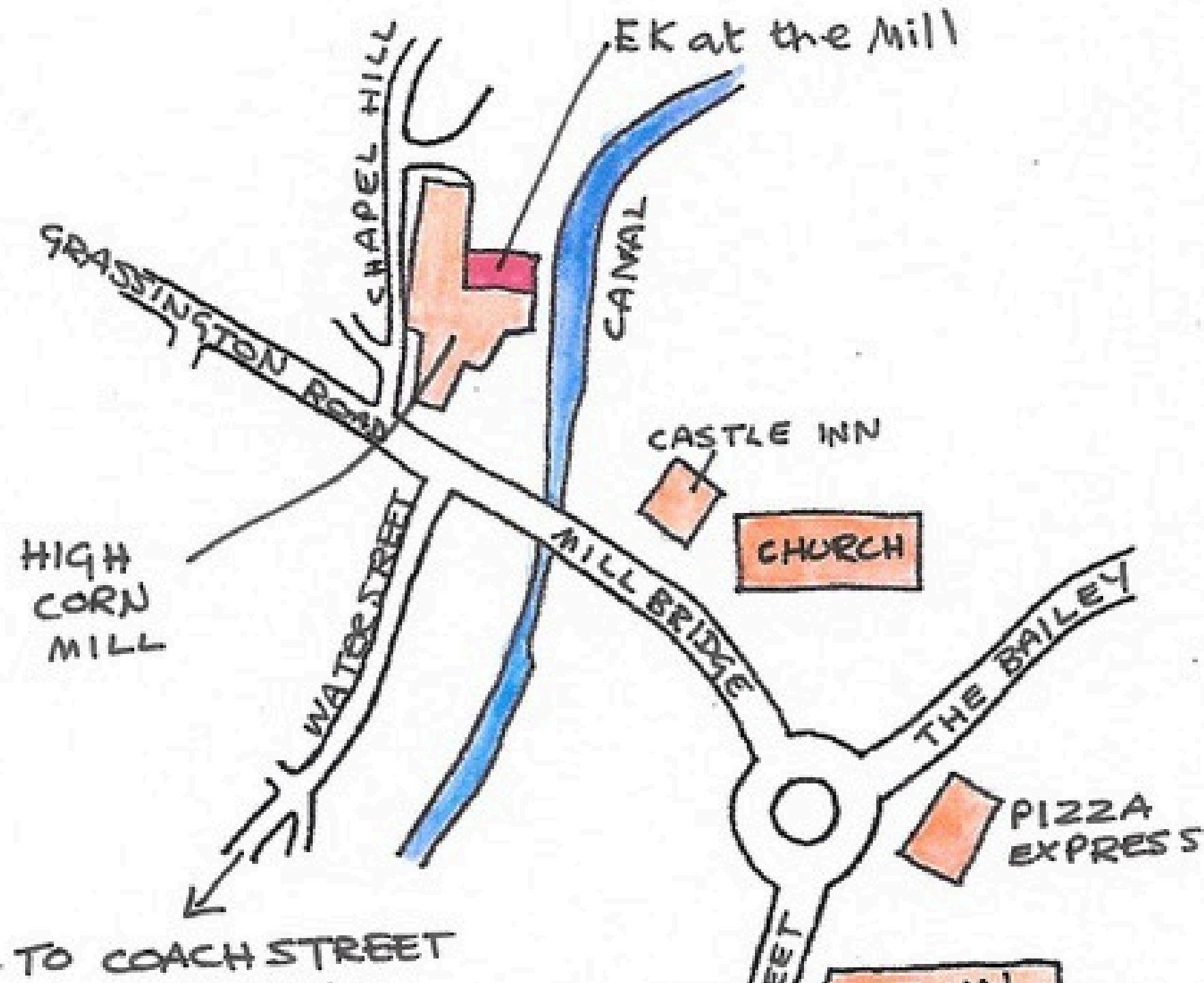
(This would make a great favour for guests)

Add tea and coffee after the meal for £2.50 per person

Add your wedding cake - starting from £120



Where to Find Us?



Frequently Asked Questions

Q. Do we have exclusive use of the venue?

A. Yes – you will have exclusive use of the venue from 12pm-10.30/11pm, prior to 12pm will have an additional cost.

Q. How many guests can you accommodate?

A. We welcome up to 64 day guests (70 for ceremony only) and 80 guests for the evening celebration.

Q. Who is your local registrar?

A. North Yorkshire County Council, contact them here Email: registrars.skipton@northyorks.gov.uk

Q. Is the venue licensed for civil ceremonies?

A. Yes! We are fully licensed for civil ceremonies for up to 64 guests (70 for ceremony only). This can be booked with North Yorkshire county council

Q. Do you have a sound system?

A. Yes we have surround speakers around the room, this is perfect as you can play your ceremony music through them and make an evening party playlist too.

Q. Do you allow confetti?

A. We do allow confetti in small amounts, we ask this is fresh petals or biodegradable. We do not allow confetti canons. (no more than 4 small organza bags)

Frequently Asked Questions

Q. Do you have a licenced bar?

A. Yes – we have a fully stocked bar with an array of drinks, drinks served until 10.30pm.

Q. Is the venue accessible?

A. Yes, the venue is on one floor and accessible via a ramp.

Q. Do you have a car park?

A. Yes, we have a small shared car park and we are close to larger car parks in the town.

Q. Is there holiday accommodation near by?

A. Yes, we are surrounded by various holiday accommodation central to Skipton..

Q. Can you get public transport to the venue??

A. Yes, we are within walking distance to the train & bus station and both stations have have a taxi rank.

Q. Do you allow live music ?

A. Yes, we do, we have a great selection of recommended DJs and musicians to choose from. Unfortunately, we don't allow bands larger than 3 musicians. We do ask that you check in with us before booking any live music.

Q. Where are you located?

A. We are ideally located in the centre of Skipton. We are a hidden gem next to the beautiful Skipton castle and woodland grounds

A romantic wedding reception in a rustic stone building. The room features exposed stone walls, large windows with black frames, and a wooden floor. Several tables are set with peach-colored linens, white flowers, and candles. A large floral arrangement hangs from the ceiling on the left. In the foreground, a table is set with a peach cloth, white flowers, and a card that reads "TABLE THREE".

Recommended Suppliers

Photographers

GEORGIE BECK

<https://georgiebeck.com>

JacquelineLouise
PHOTOGRAPHY

jacquelinelouisephoto.com

CLAIRE MCCLEAN
PHOTOGRAPHY

<https://clairemcclean.com>

Rebecca Bridges
PHOTOGRAPHY

rbridgesphoto.co.uk

VIDEOGRAPHER:



<https://billy.media>

Wedding Stylist & Hire Company



<https://kandcoevents.co.uk>



options-greathire.co.uk

Wedding Stationery



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

Florists



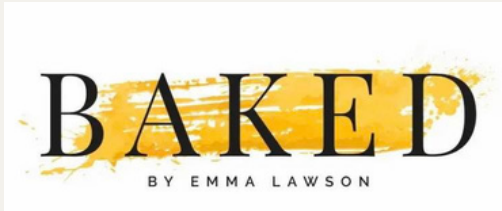
<https://the-hedgerow.co.uk>



stellaandbloom.co.uk

Cakes

Cakes available from our in-house chef, Dan.



Emma Lawson

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



<https://www.facebook.com/ejlawsonpastry/>

Celebrants



Suzi

info@celebrantsuzi.co.uk



Emma

hello@yourcelebrantemma.co.uk

Hair & Beauty



Hannah Louise Beauty

<https://www.hannahlouisebeauty.com/>



Team Bride

teambridebycara@gmail.com



Burlesque Hair & Beauty

burlesque_hair_beauty@outlook.com

Accommodation



Highfields B&B
Chapel Hill, Skipton
Email: sandscooper@btinternet.com
Phone: 07855 699159



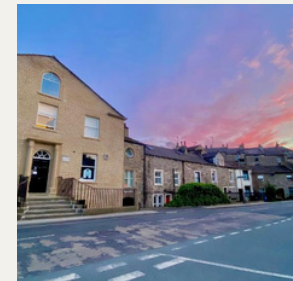
The Eller Beck,
High Corn Mill Skipton
(Min 2 nights)
Email:
thehighcornmill@gmail.com
Phone: 07966 421531



The Curious Fox
Chapel Hill, Skipton
(Min 2 nights)
Phone: 01756 798111
Website:
www.curiousfoxskipton.co.uk



Cravenwood Cottages,
Embsay
(Min 2 nights)
Email:
cravenwoodcottages@gmail.com
Website:
<https://www.cravenwoodcottages.co.uk>



The Coach House,
Skipton
Email: hello@thecoachhouseskiptom.com
Phone: [01756 799688](tel:01756799688)

Musicians



Tom Scothern
Acoustic pop covers
<https://tomscothern.com>



Callum Spencer
Indie Rock / Pop vocals & Guitar
marie@waxmanagement.co.uk



Sarah Widdup
Guitarist & Acoustic Singer
Sarah@widdup.co.uk



Scott Robertson
Guitarist, modern or classical
scottrobertson@live.co.uk



Todd Wilson
07565996304
Toddkendrickwilson@hotmail.co.uk



Park Avenue Jazz Quartet
Jazz Standards & Latin Jazz Tunes
parkavenuejazzquartet@gmail.com

Musicians



DJ Wiggly, Disco Afterdark
House Classics / Classic Tunes
instagram/Facebook - Disco After Dark
07368366755



Maria Watton- Graham
07973347508

Entertainment



07754671340
info@mark-waddington.co.uk