



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.

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Minimum Guests

30

Monday-Thursday

upto

64

Seated

Minimum Guests

45

Friday-Sunday

upto

80

Evening

(If your numbers are out side of the above numbers, please get
in touch for a bespoke quote)

All packages include Fully licensed bar until 11pm
Highly qualified & dedicated wedding planning team

Georgie Beck Photography

Ceremony Only Packages

Ceremony Package Includes:

Ceremony

1 glass of prosecco or bottled beer per person

4 types of canapés per person

3 hours of venue usage

June 26/27 Midweek Mon-Thur prices from £1610.00

(for days outside of this, please get in touch)

(Prices based on 40 guests we can accommodate ceremonies for up to 70 people)

*excludes Bank Holidays

For numbers & days outside of the above, please get in touch for a bespoke price.

Upgrade this package for £19.95pp

2 extra canapes | Cocktail bar includes 1 cocktail per person, | an extra hour venue hire

Please note prices will increase by 5% from June 27-June 28

Amy Pitfield Photography



Wedding Reception Package

Wedding Package Includes;

Glass of prosecco or bottled beer on arrival
4 types of canapés
3 course bespoke menu
Glass of prosecco for speeches

June 2026- June 2027 prices from

30 guests - £3,450 | 40 guests £4600 | 50 guests - £5,750 | 60 guests - £6900

*(For numbers outside of this, please get in touch for a personalised quote,
children priced separate)*

Add your ceremony to this package for £695

(Includes an extra 1 hour at the venue, extra venue hire available on request)

*please note, prices increase by 5% from June 2027-June 2028



Canapé Menu

Meat & Fish

Pork & Red Onion Marmalade Sausage Roll

Mini Shepherds Pie

Smoked Chicken and Mango Empanadilla

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

Salmon Tartare
with Soft Boiled Quails Egg

Vegetarian

Cheese and Truffle Toasties

Wild Mushroom, Tarragon & Cashew Cream

Pickled Shitake, Crepe, Raw Slaw,
Sesame Dressing

Goats Cheese and Onion Marmalade Tartlet (

Roasted Root Vegetable Shepherds Pie

Wild Mushroom Arancini

Crispy Sweet Potato and Sage Bon Bons

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

Wedding Breakfast
A La Carte 3 Course Menu

A La Carte - Starters

Chicken & Smoked Ham Hock Terrine,
Grape & Apple Chutney, Chicken Scratchings -

Warm Mushroom & Artichoke Salad,
Vegetable Crisps, Truffle Mayonnaise

Duck & Orange Oriental Salad,
Sesame Dressing

Sweet Cured Mackerel Paté,
Cucumber Relish, Croutons, Pea Shoot Salad

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

Queenies Scallops
Baked Queenies Scallops, Gruyere Cheese, Garlic & Lemon Butter

Butternut Squash fritter,
Creamed Spinach, Seared Halloumi

Roasted Vine Tomato & Red Pepper Soup
Salsa Verde

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

Mains

Slowly Braised Beef

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

Roasted Nidderdale Chicken Breast

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

Roasted Cod

Braised Leeks & Pancetta, Prawn Dumpling & Shellfish Reduction

Herb Crusted Salmon Fillet

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

Sweet Potato, Chickpea & Spinach Curry

Fruity Quinoa, Mint Yoghurt

Wild Mushroom Fricassee

Root Vegetable Rosti, Sticky Red Wine Shallots, Truffle Velouté

All allergies and dietary requirements can be catered for

Desserts

Chocolate Mousse

Chocolate Textures, Cream Chantilly

Vanilla Panna Cotta,

White Wine Poached Pear, Torched Meringue

Seasonal Crumble

Crème Anglaise

Deconstructed Crunchie

Honeycomb, Ice cream, Chocolate, Toffee sauce

Sticky Toffee Pudding,

Butterscotch Sauce, Crème Chantilly

Crème Brûlée

Honey Shortbread

White Chocolate & Raspberry Cheesecake

Profiteroles,

Nutella Filled, Warm chocolate sauce

Lemon Tart,

Poached Blueberry Compote, oat Crème Fraiche

3 Artisan Cheeses,

Fruit Jelly, Crackers and Chutney

All allergies & dietary requirements can be catered for

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 can be catered for.

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



Street Food Buffet

Street Food Package Includes;

Glass of prosecco or bottled beer on arrival

Charcuterie cup (or veggie cup)

Glass of prosecco for speeches

Street Food Menu

Cake Table

June 2026- June 2027 prices from

50 guests - £4310

Add your ceremony to this package for £665

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

*please note, prices increase by 5% from June 2027-June 2028

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 eg orange & almond, lemon, chocolate brownie.



Family Style Feast

Family Style Feast Includes:

Glass of prosecco or bottled beer on arrival

Choice of 4 canapés

Glass of prosecco for speeches

Meat & Cheese Sharing Platter

Sharing Feast Mains

Cake & Dessert Platters

June 2026- June 2027 prices from

30 guests - £3465 | 40 guests - £4620 | 50 guests - £5775 | 60 Guests - £6930

For numbers outside of this, please get in touch

Add your ceremony to this package for £665

**please note, prices increase by 5% from June 2027-June 2028*

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 Kofta
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

All allergies & dietary requirements can be catered for



Yorkshire Roast Menu

Yorkshire Roast Package Includes:

Glass of prosecco or bottled beer on arrival

Choice of 4 canapés

Glass of prosecco for speeches

Yorkshire Roast Menu

June 2026- June 2027 prices from

30 guests - £3780 | 40 guests - £5940 | 50 guests - £6300 | 60 Guests - £7560

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

Add your ceremony to this package for £695

**please note, prices increase by 5% from June 2027-June 2028*

Starters

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 choose 1 option

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

Choose 1 option

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

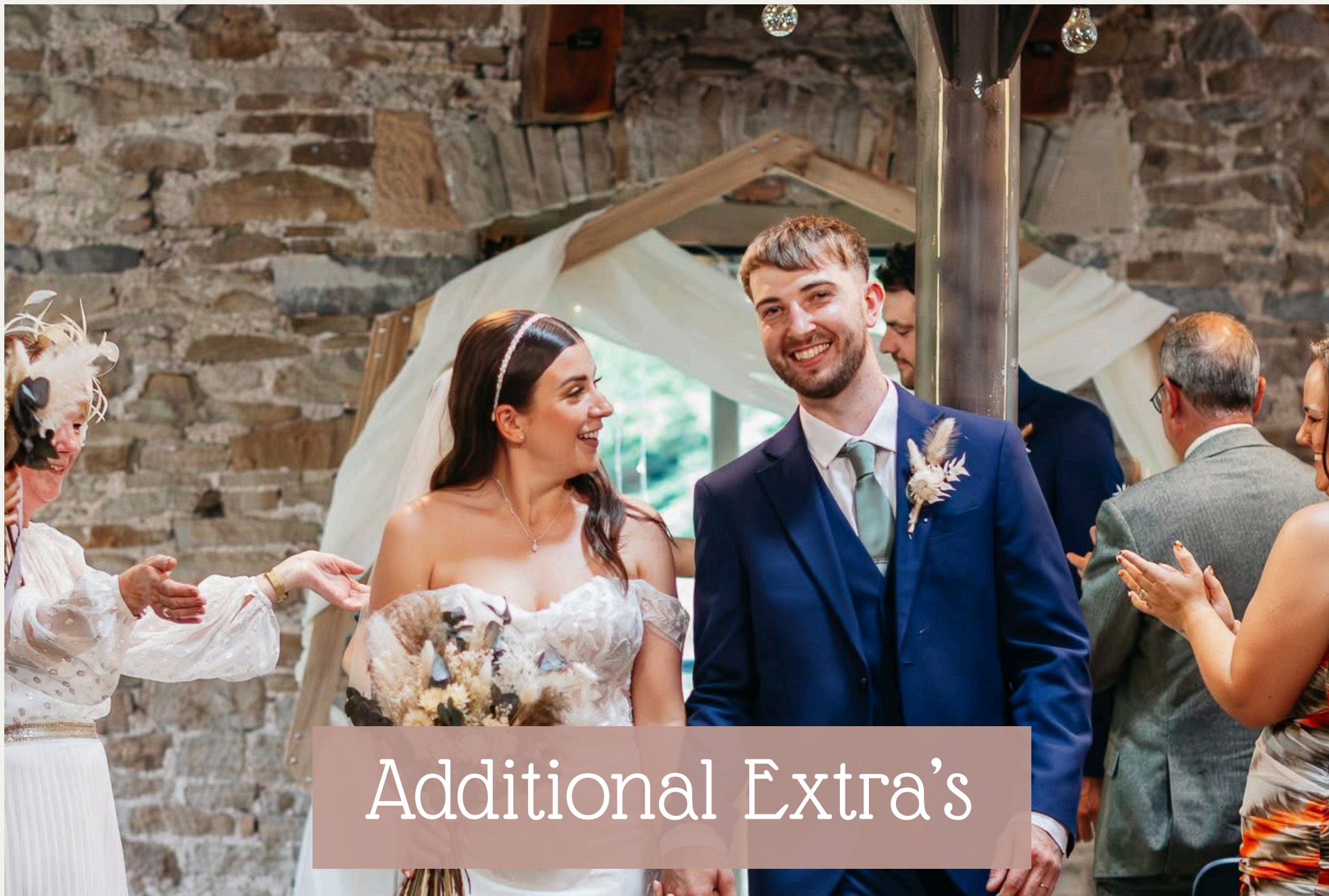
Grazing Table £27 per person

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

Cake Platter

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

Optional Extras

Spritz Table

Add a spritz table to your special day from £500

This price includes -

1 spritz cocktail per guest

choose from -

Aperol Spritz

Hugo Spritz

Limoncello Spritz

Yorkshire Spritz

(This would make a great favour for guests)

Tea & Coffee Buffet

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

Wedding Cake

Wedding cakes by our in house chef, Dan, available from £120

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.

Wedding Coordinators

Our in-house wedding coordinators, Hollie 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.

We look forward to celebrating with you!



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.

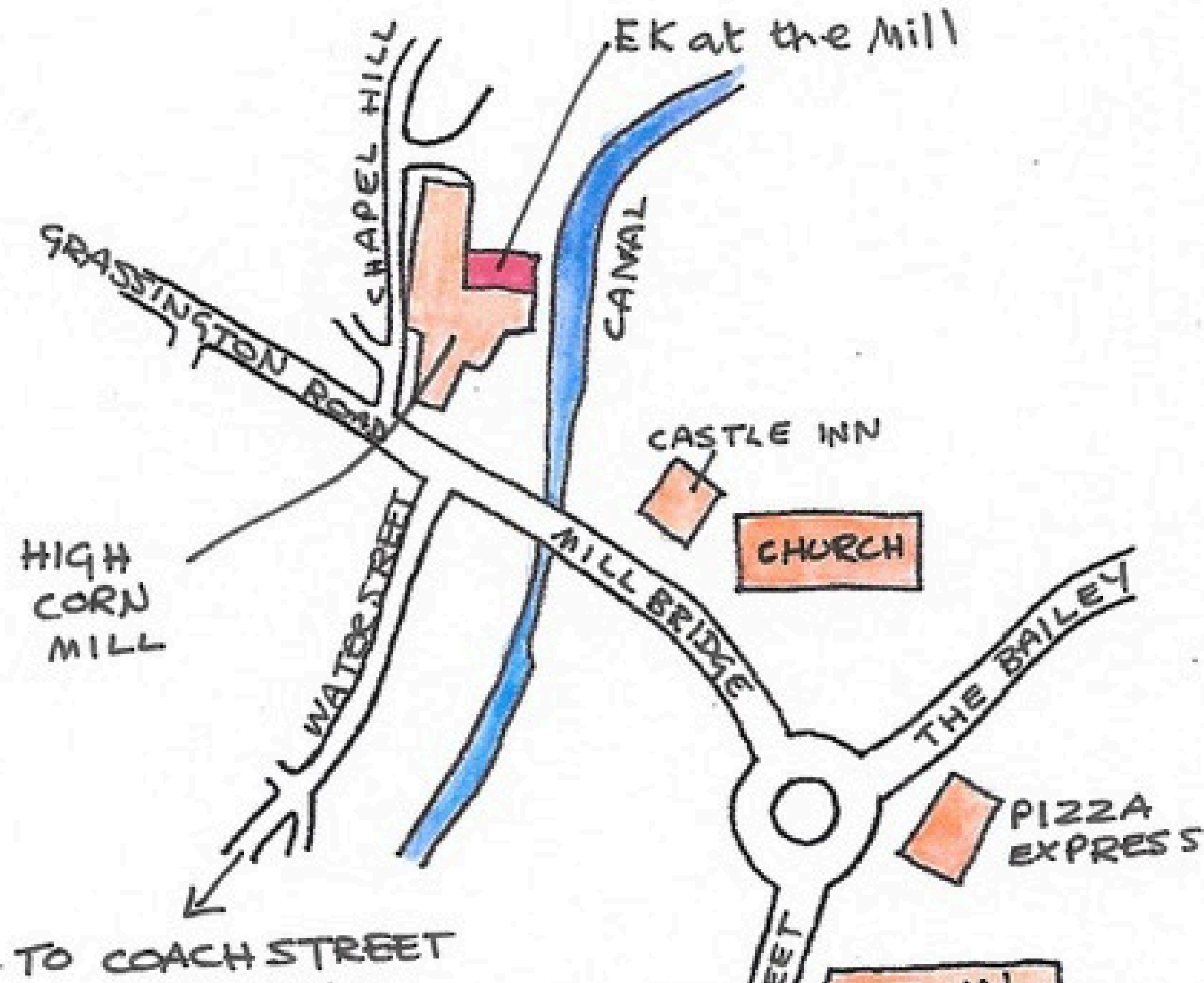
Both are passionate about Yorkshire provenance & produce and love nothing more then using local suppliers.

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





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

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



<https://www.nathanconnelly.co.uk/packages>

Wedding Stationery



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

Florists



<https://the-hedgerow.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 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)

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

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