

WINDMILL WEDDINGS

Cley Windmill Wedding Guide



01263 740209

WWW.CLEYWINDMILL.CO.UK

WEDDING MENU

CANAPES

4 CANAPES PER PERSON £6
6 CANAPES PER PERSON £9
10 CANAPES PER PERSON £14



Apricot Stuffed with Goats' Cheese
Buckwheat Blinis with Smoked Salmon
Coronation Chicken Croustades
Crab Filo Tarts with Ginger & Lime Mayo
Mini Papadums with Cream Chicken Tikka
Swiss Cheese Allumettes
Cheese Beignets
Chicken Satay & Peanut Sauce
Honey and Sesame Seed Sausage
Feta Filo Parcels
Mackerel Melba Toast
Mozzarella Prosciutto & Picked Peach Skewers
Pork Stuffed Steamed Buns
Spinach Pakora
Teriyaki Meatballs
Classic Prawn Cocktail Puffs
Avocado Croutons with Black Onion Seeds



WEDDING MENU

SET CANAPES & 3 COURSE BREAKFAST FROM ONLY £56 PP

Choose 3 canapes, starter, main & dessert.

We can only provide one main for all guests (except for dietary requirements). Please keep in mind we are a small team at Cley Windmill, working within a small kitchen.

Our well experienced team will advise what is best for your day in terms of timings, service and food choices.

All Canape Options Mentioned

Starters

- Classic Prawn Cocktail with a Cley Smokehouse King Prawn, Brown Bread & Butter
- Chargrilled Vegetable Antipasti with Norfolk Mardler & Focaccia
- Melon Gazpacho, Topped with Parma Ham served with Walnut Rolls
- Roasted Butternut Squash & Binham Blue Quiche with Summer 'Slaw Salad
- Smoked Haddock & Spring Onion Roulade with Pea Puree & Lambs Leaf

Mains

- Chicken Supreme with Pan Fried Pancetta, Wild Mushroom & White Bean Stew served with Savoy Cabbage & Rich Calvados Sauce
- Beef Olives with Prune & Mushroom Farce on a bed of Creamy Polenta served with Roasted Vegetables & Red Wine Jus
- Moroccan Stuffed Beef Tomatoes with Green Beans, Sautee Red Peppers with a Barron & Mozzarella Sauce
- Salmon & Sole Tress with Lemon Caper Sauce on a bed of Wilted Leaves served with Fondant Potatoes
- Herb Crusted Cod on a bed of Crushed Potatoes with Roasted Tomatoes, Tenderstem with Horse Radish Cream

Desserts

- Vanilla Baked Cheesecake with Red Berry Salad
- Mint Panna Cotta with Raspberry Gin Jelly
- Lemon Sable Crunch
- Triple Chocolate Bavarian with Cherry Compote
- Coffee & Walnut Gateaux with Caramel Sauce



WEDDING MENU

CANAPES & 3 COURSE ROAST DINNER

Choose 3 canapes, starter, main & dessert.

We can only provide one main for all guests (except for dietary requirements). Please keep in mind we are a small team at Cley Windmill, working within a small kitchen.

Our well experienced team will advise what is best for your day in terms of timings, service and food choices.

Choice of 3 Canapes from our Selection

Choice of Starter from our 3 Course Set Wedding Breakfast

Mains - All served with Seasonal Vegetables, Roast Potatoes & Gravy

- Roast beef served with rich red wine gravy, Yorkshire pudding, horseradish and mustard £68pp
- Roast lamb, rich red wine gravy, apricot pecan and rosemary stuffing, red currant jelly and mint sauce £68pp
- Roast salmon with lemon, thyme and garlic crust, creamy white wine sauce £62pp
- Roast chicken supreme with apricot and herb stuffing balls, pigs in blankets and gravy £56pp

Choice of Dessert from our 3 Course Set Wedding Breakfast

EXTRAS

- Evening cheeseboards including local cheeses, chutneys, biscuits, olives, nuts, crisps up to 20 covers £100, up to 30 covers £150 and over 30 covers from £200
- Light bite evening buffet including local meats, cheeses, bread, crisps, sausage rolls, cheese and red onion quiche, onion bhajjis. Up to 20 covers £350, up to 30 covers up to £450 and over 30 covers from £650
- Pre-wedding lunch table including sliced ham, cheese, smoked salmon, quiche, bread rolls, salad, potato salad and coleslaw - £16pp



WEDDING MENU



BUFFETS

Indian Buffet

Chicken curry – a mild rich coconut curry with red peppers, spinach and coriander

Aubergine Brinjal – a spicy aubergine and sweet potato, tomato curry

Bombay Saag Aloo – roast potato, onion and spinach dry curry

Onion Bhajis – onion and chickpea fritters

Boiled rice

Chips

Flatbread and Poppadom's

Raita and Mango Chutney

Choice A – £28 per person, As above

Choice B – £31 change Bombay saag aloo to a beef or lamb curry

Choice C – £37 add ice cream

Choice D – £40 add a dessert

Choice E – £42.50 cheese board instead of dessert

Lasagne Buffet

Beef Lasagna

Garlic Bread

Tossed Green Salad

Choice A – £20 per person as above

Choice B – £25 per person, change garlic bread to cheesy garlic bread and a bowl of coleslaw

Choice C – add a vegetable lasagna £40 per 1/3 tray, £50 per 1/2 tray, £100 per full tray

Choice D – add a seafood lasagna £70 per 1/3 tray, £90 per 1/2 tray, £180 per full tray

Choice E – add a dessert £9 per person



WEDDING MENU

BUFFETS

Jacket Potato Buffet

One Jacket Potato per person
Sour Cream and Chives
Grated Cheese
Coronation Chicken
Prawn Marie-Rose
Chilli Con Carne or Vegetable Chilli
Coleslaw
Tossed Green Salad

Choice A - £20 per person as above
Choice B - £30 per person add a dessert

Classic Hot Buffet

Your Choice of Three Pre Dinner Canapes
Hot Chicken Dish
Hot Fish Dish
Hot Veggie Dish
Buttered Norfolk New Potatoes
Carrots
Green Vegetables
Hot Dessert with Sauce

Choice A - £45 per person as above
Choice B - £50 per person, change vegetables for a selection of salads
Choice C - £57 add a selection of desserts
Choice D - £70 add a plated served starter
Choice E - £73 add a plated served dessert



WEDDING MENU

BUFFETS

Cold Buffet

Three Pre Dinner Canapes of Your Choice
Roast Beef
Coronation Chicken
Poached Salmon
Quiche
Onion Bhajis
Tossed Green Salad
Potato Salad
Coleslaw
Tomato and Feta Platter
Pasta Salad
Bread and Butter
Mayonnaise and Vinaigrette
Selection of Desserts
Chocolate Sauce, Fruit Coulis, Pouring Cream

Choice A - £65 per person as above



WEDDING MENU

BBQ

Please note

-We are positioned on the North Norfolk coast, and should the weather not be suitable the chef will make the decision to cook your meal using our chargrills within our kitchen.

-Our Chef is happy to try and accommodate dietary requirements wherever possible. This may mean on occasion that dishes are cooked separately in the kitchen either in our ovens or on our chargrill.

-We are open to discussions on unique or individual menus including items that are not listed below, please request a discussion with our events team to explore your ideas.

-Where numbers dictate you may be required to hire additional BBQs.

-There is a standing charge for gas and cleaning if you wish to use our BBQ



MENU OPTION 1 £19.80 PER PERSON

- SAUSAGES
- BEEF BURGERS
- CORN ON THE COB
- BUTTERED NEW POTATOES
- COLESLAW
- TOSSED GREEN SALAD
- BREAD BAPS AND FINGER ROLLS
- KETCHUP, SAUCES, DIPS, BUTTER, MUSTARD

MENU OPTION 3 £46.40 PER PERSON

- MASALA COATED CHICKEN FILLET
- LEMON HERB MARINATED SALMON STEAK
- LIME, OREGANO AND BLACK PEPPER HALLOUMI STEAKS
- STILTON AND MOZZARELLA STUFFED MUSHROOMS
- TOMATO SALAD
- PASTA SALAD
- WALDORF SALAD
- THREE POTATO SALAD
- WATERCRESS AND PEA SHOOT SALAD
- BREAD BASKET AND BUTTER
- KETCHUP, SAUCES, DIPS, BUTTER, MUSTARD

MENU OPTION 2 £35.40 PER PERSON

- CAJUN PRAWN KABABS
- CHILLI HONEY GLAZED SAUSAGES
- SPICY CHICKEN THIGHS
- MARINATED PORK SPARE RIBS
- VEGETABLE KABABS
- TOSSED MIXED SALAD
- SUMMER SLAW
- POTATO SALAD
- BREAD BASKET AND BUTTER
- KETCHUP, SAUCES, DIPS, BUTTER, MUSTARD

WE HAVE A WIDE RANGE OF HOT AND COLD DESSERTS WHICH WE ARE HAPPY TO DISCUSS WITH YOU. THESE CAN EITHER BE PLATED OR SET UP AS A DESSERT TABLE. PRICES START FROM £9 PER PERSON.



WEDDING MENU



AFTERNOON TEA

Each option comes with unlimited tea & coffee whilst seated. Each option can be upgraded to a glass of champagne – price varying on numbers

BASIC OPTION 1 – £13.75 PER PERSON

- Two triangles of sandwich per person from a selection of fillings (egg and chive/ham and mustard/cheese and chutney)
- Mini sausage rolls – two per person
- Cupcake – one per person

BASIC OPTION 2 – £16.75 PER PERSON

- Selection of savoury and sweet scones served with butter, cream cheese and onion chutney, and jam and clotted cream (please note this can be offered cut in half and pre-filled or as a do it yourself option)
- Mini Sausage rolls – 2 per person

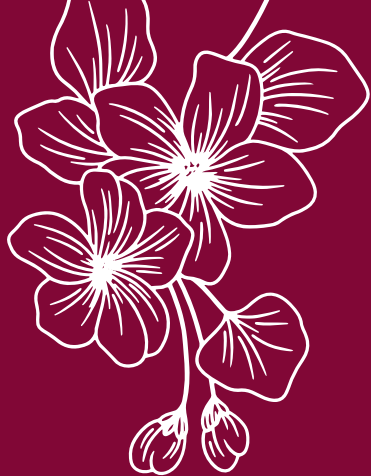
STANDARD OPTION 1 £22 PER PERSON

- Three finger sandwiches per person
Choose from – smoked salmon and cream cheese with cucumber/Cheese mayo and chives/avocado/crab mayo and lettuce/ Ham and chutney/mackerel pate and tomato/Bingham blue, watercress and mayo/egg and cress/hummus with roasted red pepper/coronation chicken.
- Sausage roll
- Plain scone with jam and clotted cream
- Mini fruit filled meringue
- chocolate shortbread biscuit.

STANDARD OPTION 2 £25 PER PERSON

- Three finger sandwiches per person
Choose from – smoked salmon and cream cheese with cucumber/Cheese mayo and chives/avocado/crab mayo and lettuce/ Ham and chutney/maceral pate and tomato/Binham blue, watercress and mayo/egg and cress/hummus with roasted red pepper/coronation chicken.
- Sausage roll
- Mini quiche
- Cheese scone with cream cheese and onion chutney
- Rich fruit cake





DANCE AWAY

HIRING

Due to being so close to the village, we do not allow for any DJs at the Windmill, but we do allow for solo or duo musicians inside the Windmill or outside until 6pm



INDOOR

We are lucky enough to have a very good sound system which you are welcome to use for inside the Windmill. Music is permitted until midnight, however we do require all doors and windows shut to avoid upsetting neighbours

MARQUEE

We can only allow for music to be played at a high volume until 10pm in the marquee and we cannot allow any amplified music





VENDOR RECOMMENDATIONS

All of our recommendations are companies and people we have worked closely with for years & who we believe will provide you with the very best for your day.

PHOTOGRAPHERS

TIM DOYLE - WWW.TIMDOYLEPHOTOGRAPHY.CO.UK

ALEX WOOSEY - WWW.WILDKINWEDDINGS.CO.UK

AJ FEATHER - WWW.AJFEATHERPHOTOGRAPHY.CO.UK

WEDDING CAKES

SUGARED ROSE CAKE COMPANY - [@THESUGAREDROSE](https://www.instagram.com/thesugaredrose) ON INSTAGRAM

BUNS OF FUN - WWW.BUNSOFFUN.CO.UK

CRUMBLE & VELVET - [@CRUMBLEANDVELVET](https://www.instagram.com/crumbleandvelvet) ON INSTAGRAM

SCRUMPTIOUS BUNS - WWW.SCRUMPTIOUSBUNSCAKESCHOOL.CO.UK

FLOWERS

MYRTLE AND THE BEE - WWW.MYRTLEANDTHEBEE.CO.UK

THE PASSION OF FLOWERS - PASSION-OF-FLOWERS.CO.UK

ENTERTAINMENT

BERTIE BOW - WWW.BERTIEBOW.COM/WEDDINGS-EVENTS

JOE BAILEY - WWW.JOEBAILIEWEDDINGSINGER.CO.UK

LUCY KEMP - [VOCALS_BY_LUCY_ELEANOR_KEMP](https://www.instagram.com/vocals_by_lucy_eleanor_kemp) ON INSTAGRAM

JEREMY JOHNSON - WWW.SINGINGGUITARIST.COM

KELLY WINTER PIANO - WWW.KELLYWINTERPIANO.COM

DECORATIONS

SERENDIPITY WEDDING HIRE - WWW.SERENDIPITYWEDDINGHIRE.CO.UK

HAIR AND MAKEUP

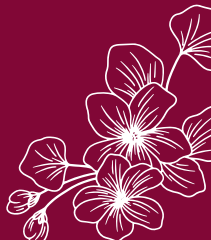
HAYLEY CLARKE - [@HAYLIECLARKEY_MAKEUP](https://www.instagram.com/haylieclarkey_makeup)

TASHA MAY - [@TASHAMAYBEAUTY](https://www.instagram.com/tashamaybeauty)

EMILY - WWW.LOVEMOIMAKEUP.COM

HAYLEY HOLIDAY - WWW.HAYLEYHOLIDAYMAKEUPARTISTRY.COM

AMANDA STEED - WWW.AMANDASTEEDMAKEUP.CO.UK



WHAT TO DO NEXT

Step 1 – Book your viewing of Cley Windmill with our team


Step 2 – Provisionally book your dates with us


Step 3 – Book your registrars online – we can send you a link


Step 4 – Pay your 33% deposit to secure your booking


Step 5 – Start planning your special day with our team!



 Cley Windmill, NR25 7RP

 info@cleywindmill.co.uk

 www.cleywindmill.co.uk

 01263 740209

 [@cleywindmill](https://www.instagram.com/cleywindmill)

