



Welcome to Gradbach Mill

Your unique wedding destination nestled in a secluded river valley in the heart of the Peak District. Gradbach Mill offers a bespoke experience, exclusive and tailor made around your dream wedding.

Gradbach Mill has been extensively modernised and refurbished into the ultimate wedding venue where everything is made possible by our dedicated team. Our Chef has perfected a unique selection of menus that can be tailored to your specific wishes.



GRADBACH MILL



At Gradbach Mill, we are devoted to creating a unique and memorable wedding experience for every couple. Indulge in the luxury of exclusive use, where you and your guests can enjoy tranquil surroundings and impeccable service.

Exclusively Yours Weekend

Gradbach Mill exclusively for you, your family & guests for the whole weekend.

- Our award winning Farmhouse with 7 en-suite bedrooms (up to 16 guests), lounge, kitchen & hot tub for Friday, Saturday & Sunday night.
- Millers cottage with 3 bedrooms & sofa bed (up to 8 guests), family bathroom, lounge, kitchen & private gardens for Friday, Saturday & Sunday night.
- 12 en-suite bedrooms in the Mill for the Saturday night for your guests. (up to 27 guests)
- Breakfast for all guests of the Mill, Farmhouse & Millers cottage on Sunday morning
- Use of the main Mill event space for the full weekend from lunchtime Friday to lunchtime Sunday so you can set up for your event in advance
- Use of our in-house furniture and fantastic outdoor spaces*

The Exclusively Yours weekend option is available all year and available on the same basis for weekday events at discounted rates. This offer can also extend to ceremony-only options.



Weddings at Gradbach Mill include:

- Access to the space from midday the day before your wedding so you can set up for your event in advance.
- Use of in-house furniture, including cross-back chairs, rustic trestle tables, and outdoor picnic benches.
- Expansive outdoor spaces with picturesque river views for photography and lawn games.
- To maintain our exclusivity, we only hold one wedding or event per weekend. This ensures the venue is entirely yours, with no rush to vacate.
- Manageable payment terms with no hidden fees.
- The choice of indoor and outdoor ceremony options.
- Our Team will co-ordinate your day, with a pre-wedding planning meeting six weeks prior.
- Cake barrel, knife, present table, and festoon lighting.
- Fully licensed bar on-site.
- Six large easels and six small easels, ideal for your own signage.
- Use of our ceremony hoop, ready to be decorated to suit your theme.
- Charming wicker hamper to hold your guests cards.



Dining Options

Family-Style Sharing

Bring your guests together with our sharing-style dining options, served on large dishes and boards for a truly communal experience. Perfect for fostering connection and conversation, this casual dining style caters for up to 80 guests in The Mill's relaxed setting.

À La Carte

For smaller, more intimate celebrations, we offer bespoke à la carte menus tailored to your preferences. Example menus available on request.

Canapés

Delight your guests with an array of canapés, ranging from timeless classics to local specialties. Perfectly paired with your surroundings, they offer a luxurious touch as you capture stunning wedding photos.

Evening & Late-Night Food

Keep the celebrations going with indulgent evening options to satisfy your guests after dancing the night away. Choose from cold buffets, handmade pizzas, hot roast baps, or breakfast-style butties.

We accommodate dietary requirements and allergens, with alternative options and a tailored children's menu available.



Family Sharing Style Dining Menu

PIE AND PEA SUPPER

Homemade Beef and Wincle Ale Shortcrust Pastry Pie, Creamy Chicken, Mushroom and Tarragon Pie topped with Puff Pastry, Mushroom, Wincle Ale and Lentil Pie (ve) , Champ (Spring onion Mash), Hand cut triple cooked Chips, Pea Puree & Gravy.

THE CARVERY

Roast Topside of Beef, Roast Turkey, Beetroot Wellington, Roast Potatoes, Roast Parsnips, Yorkshire puddings, Cauliflower Cheese, A Selection of Three Seasonal Vegetables, Horseradish, Cranberry Sauce & English Mustard.

THE MEDITERRANEAN

Antipasti selection of Cured Meats, Marinated Olives & Sun Dried Tomatoes, Cannellini Bean dip, Focaccia & Flatbreads with Olive Oil and Balsamic Vinegar. Beef lasagne, Aubergine Parmigiana, Baked Gnocchi, Rosemary Fries with a Roast Garlic dip. Salads to include Peashoot, Watercress & Rocket, Watermelon Basil Salad with Mint & Goats Cheese, Tuscan Bean Salad.

THE SMOKEHOUSE

Jerk Pulled Pork with Pineapple Salsa, Steak Burgers, Bratwurst Sausage, Vegetarian Bratwurst. Halloumi, Pepper & Harima Kebabs with a Cumin Yoghurt Sauce. Beyond Meat Vegan Burger. Roast Corn on the Cob with Lime & Chill. Peashoot, Watercress and Rocket Salad, Potato Salad, Asian Slaw, Tuscan Bean Salad, Spicy Cajun Wedges. Also includes Sauces, Fried Onions, Burger Buns, Hot dog Rolls, Cheese and Hot Pepper Sauce.

SIMPLY BRITISH

Three Shires Cheeses, Pork Pie, Rainbow Vegetable Pies, Sausage Rolls, Vegan Rolls, Scotch Eggs, Hot Smoked Salmon, Honey Roast Ham, Smoked Cheese, Leek & Potato Pie. Kettle Chips, Chutney, Pickled Onions, Coleslaw, Selection of Breads from Live, Love, Loaf. Watercress, Peashoot and Rocket Salad, Mixed Bean Salad, Home made Fruit Scones with Cornish Clotted Cream & Strawberry Jam.

À La Carte menus available on request for smaller events.

Family Sharing Style Dining Menu

DESSERT OPTIONS

All Casual dining options (excluding British Boards) include a choice of 2 deserts.

Please choose from;

*

Sticky Toffee Pudding with Hot Fudge Sauce (v, veo)

*

White Chocolate and Raspberry Cheesecake (v, gfo)

*

Chocolate and Cherry Torte with Kirsch Infused Cherries (ve, gf)

*

Espresso Panna Cotta with a Hazelnut Baci di Dama (gf)

*

Apple and Rhubarb Crumble with Cream or Custard (v, veo, gfo)

*

Fresh tropical fruit platter (ve, gf)

Canapés 2025

Mini Yorkshire Puddings Stuffed with Beef and
Horseradish

*

Smoked Salmon Cream Cheese Blinis

*

Pea, Lemon and Mint Crostini (ve)

*

Sticky Honey and Mustard Sausages (veo)

Zaatar Hummus and Sun Dried Tomato
Crostini (ve)

*

Pork pie and red onion chutney (veo)

*

Mozzarella Cherry Tomatoes and Basil (V)

*

Halloumi Sticks with Sumac and Pomegranate
(v)



Day-only Wedding

If a full weekend isn't for you, the day only option may well be.

The price includes;

- Use of the Mill event space the evening prior to (for setup) & the full day/evening of the event
- Millers cottage with 3 bedrooms & sofa bed (up to 8 guests), family bathroom, lounge, kitchen & private gardens for the night prior & the night of the event (2 nights).
- Use of our in-house furniture and fantastic outdoor spaces*
- 12 en-suite Mill bedrooms will be available for your guests to book on a B&B basis for the night of the event (at additional cost).

The day only event option is available;

- All year round for weekday events
- November to March for weekend events

Ceremony-only

You may just want a beautiful backdrop for your civil ceremony & Gradbach Mill is the perfect choice for that with indoor & outdoor ceremony locations

Drinks & canapés & other extras can be added to a ceremony only booking.

The ceremony only option is available all year round for Monday to Thursday events (excluding bank holidays).



Evening & late night food 2025

Baps & pizzas served with chips, green leaf salad and house slaw

Roast meat baps (choose 2)

Beef & Horseradish

Turkey & Cranberry

Pork & Apple

Falafel & Mint Yogurt (v)

Vegan Sausage, Fried Onion & Mustard (ve)

Three Shires Cheese Board

Dovedale blue, smoked Staffordshire,
Derbyshire Peakland white with cranberry &
orange, Mrs Appleby's Cheshire.

Served with biscuits, chutney, celery, sliced
apple, figs, olives and grapes.

Stonebaked Pizzas (*choose 4*) (veo)

Double Pepperoni

Chargrilled Chicken and Pesto

Italian meatfeast

3 cheese (V)

Spicy Mediterranean vegetable (V)

Mushroom and red pepper (V)

Breakfast style baps (choose 2)

Danish back bacon

Cumberland sausage

Vegetable sausage (ve)

Grazing Table

See next page for example menu.

Unless otherwise agreed, late night buffet food will be billed based on 80% of the evening guest list



GRADBACH MILL

Grazing Table Example Menu

A rustic shared dining experience
with hearty dishes, perfect for
gatherings.

Salads

Peach, Nectarine, Honey & Mustard Salad
Apple & Ginger Slaw
Pea shoot, Rocket & Watercress Salad
Marinated Olives & Sundried Tomatoes
Hummus with Smoked Paprika
Goats Cheese Parfait
Cannellini Bean Dip

Meats & Cheeses

Three Shires Cheeses & Biscuits
Continental Meats
Tomato & Basil Bruschetta

Breads

Rosemary & Garlic Focaccia
Mediterranean Flatbread

Pie

Rainbow Pie - Roast Beetroot, Sweet Potato
& Celeriac

Decorative Sides

Figs
Artichokes
Roast Peppers

Treat Table

Brownies

*

Flapjacks

*

Bakewell Slices

*

Fudge (variety)

Peanut Butter Flapjacks

*

Salted Caramel Muffins

*

Donut Stack

*

Peanut and Chocolate Slice

Wedding Favours

Homemade Fudge, Choose up to 3 flavors. 1, 2 or 3 pieces in each favor. Dietaries can be catered for.

Biscoff and White chocolate
Dark Chocolate and Coconut
Chocolate Orange
Gin and Tonic

Brownies, Choose a mix of flavours. 1 large brownie per favour. Dietaries can be catered for.

Biscoff
Oreo
Peanut butter
Plain Chocolate

Post ceremony Drinks 2025

Prosecco

*

Pimms & Lemonade

*

Cawston Press & Fentimans soft drinks

*

All the above are the equivalent to 2 glasses per guest

Wheelbarrow of Beer (30 bottles from our selection)

Table Drinks

Toast Prosecco

*

House Red / Wine / Rose Wine

*

Non – Alcoholic Botanicals

Feel free to request specific drinks and we can try our best to order them in!

Farmhouse and Miller's Cottage Extras

We offer additional food options to be delivered to the Farmhouse and Miller's Cottage on Friday and Sunday evening, alongside a grazing breakfast on the morning of your wedding.

The Curry Night

Chicken Tikka, Aubergine & Chickpea Rogan Josh, Basmati Rice, Chef's Onion Bhajis, Chota Naan, Kachumba Salad, Poppadums, Mango Chutney, Lime Pickle & Raita.

Chilli Delight

Beef Chilli Con Carne, Sweet Bean & Lentil Chilli (v), Basmati Rice, Tortilla Chips, Guacamole, Sour Cream, Watercress & Rocket Salad, House Slaw

4 x 12inch Stonebaked Pizzas served with two large boxes of crispy coated chips & sauces

Your choice of the following toppings:

Double Pepperoni

- Chargrilled Chicken and Pesto

- 3 cheese (V)

- Italian meat feast

- Spicy Mediterranean vegetable (V)

- Mushroom and red pepper (V)

Vegan & gluten free options available on request. Must be booked a minimum of 7 days in advance with a minimum order of 10 guests & subject to availability.

NEW: Our new external catering partner, Feastable, now offer a private chef service in our Farmhouse, perfect for hen parties, pre-wedding dinners, or family celebrations!

Grazing Breakfast in the Farmhouse

Minimum of 10 people

Option 1

Danish pastries
Fresh Fruit Platter
Apple and Orange Juice

Option 2

Danish pastries
Fresh Fruit Platter
Bagels and smashed avocado
Overnight oats with Cinnamon and mixed berries
Apple and Orange Juice

Option 3

Danish pastries
Fresh Fruit Platter
Bagels and smashed avocado
Overnight oats with Cinnamon and mixed berries
Cream cheese and smoked salmon
Mushroom and Spinach Frittata
Apple and Orange Juice
Add a jug of Mimosa

Smaller Option...

Platter of Bacon, Sausage, Fried Egg & Bread Rolls with Apple and Orange Juice -
Vegetarian and Vegan options available

Furniture Options

House Furniture

All events include the house furniture which is regularly available at the Mill. This includes 80 cross-back wooden chairs & locally made 15 rustic wooden trestle tables (6ft) which seat 6-8 they can be configured however you like! We also have furniture options for both indoor & outdoor ceremonies.

We can supply linen or you are welcome to hire or supply your own.



Hire Furniture Options

If you'd prefer something a little different we have recommended suppliers we work closely with for other furniture options.

This includes:

- Lime wash chivari chairs
- Round tables
- Folding wooden chairs

All furniture hire prices to be confirmed on booking/enquiry & a delivery charge will apply



Trestle table & folding chairs



Round tables



Chivari Chair

Civil Ceremonies

Gradbach Mill offers two beautiful areas licensed for civil ceremonies.

The Riverside Gazebo



The couple, witnesses & registrar will be under or around the roof of the gazebo with your guests either seated or standing in & around the gazebo and the surrounding area.

You may choose to decorate the area how you wish or just choose to leave the area with it's solid oak structure & age old stone flag flooring.

After the ceremony, our team can serve you and your guests drinks & canapés by the river or outside the Mill, a perfect opportunity for some stunning photographs before retiring inside for the remainder of the event.

The Silk Room

Within the Mill but separate from the main event space, the silk room can seat up to 50 guests with additional guests standing. Perfect for a winter ceremony or an alternative on a wet day. A room with lots of natural light and a blank canvas for you to decorate to your taste with entry doors from the inside & outside so you can choose the entrance you'd like to make.



Other Options

We have other outdoor options for a ceremony including our riverside orchard or countryside meadow. If you want this to be a legal ceremony this has to be preapproved with the registrar, you are more than welcome to have a non legal ceremony with a celebrant anywhere onsite.

Please note, there is an additional charge of £350.00 to use our civil ceremony licence. You will also need to liaise with, book, and pay the local registrar directly. For more information, visit: staffordshireceremonies.co.uk/fees-charges.

Marquee Receptions

For couples dreaming of a larger celebration, our picturesque meadow provides the perfect setting for a stunning marquee reception. Offering breathtaking views of the surrounding countryside, this exclusive space allows you to create a truly personalised wedding experience while embracing the beauty of the Peak District.

Our marquees are available at an additional fee, provided by a trusted external hire company. Designed to accommodate up to 150 guests, this option is ideal for those looking to host an elegant wedding breakfast and evening reception in a spacious yet intimate atmosphere.

For catering, we offer our signature **Simply British Sharing Boards**, freshly prepared on-site and perfect for a relaxed yet refined dining experience. Alternatively, we partner with **Feastable**, an external catering company offering a range of bespoke menu options tailored to your tastes. Please contact us for further details on their offerings.

With the meadow as your backdrop, a marquee reception at Gradbach Mill offers the perfect blend of rustic charm, flexibility, and grandeur for your special day.



Other Information

Bar service

Gradbach Mill & its grounds are a licenced premises and a full bar service will operate throughout your event. The bar stocks a selection of bottled local ales from the Wincle brewery, continental lagers, full wine list, complement of spirits including an extensive gin menu and a wide range of quality soft drinks. If you have any specific drinks requests we can try and accommodate best we can.

Music & Entertainment

A band, DJ or curated playlist can be the key to a great event. We welcome you to book entertainment of your choice for your event and we can offer contacts for entertainment providers from previous events. The Mill has it's own internal PA system which can be connected to by a laptop or via Bluetooth to enable background music of your choice

Decorations

The Mill is a fantastically blank canvas for you to decorate to your taste, we welcome you to decorate the events spaces to your taste and we have contact with local companies providing everything from flowers to a full venue dressing service or we are happy for you to undertake this yourself with your friends & family. Linen and decorations are not included with any pricing but we'd be very happy to provide quotes for this if required.

Confetti

We welcome the use of biodegradable confetti such as dried flower petals but please no paper or plastic based confetti to be used.

Fireworks

Due to our close proximity to livestock and local residents, fireworks are not permitted.

Other Information

Capacities

Mill bedrooms - 12 bedrooms with a maximum capacity of 27 in total

Farmhouse - 7 bedrooms with a maximum capacity of 16 in total

Millers cottage - 3 bedrooms with a max capacity of 6 (plus a double sofa bed)

Mill events space - Maximum capacity of 100 guests

Formal dining - 60 persons

Casual dining seated - 80 persons

Evening event - 100 persons

Civil ceremonies at the riverside gazebo - 100 persons (subject to additional hire furniture)

Civil ceremonies in the silk room - 60 persons (additional may be accommodated standing)

Marquee in the Meadow - up to 150 persons (enquire for information on marquees)

Timings

Weekend 'Exclusively Yours' events period is from 12pm Friday to 12pm Sunday for access to the Mill events space, 3pm Friday to 10am Monday for the Farmhouse & Millers cottage and 12pm check-in Saturday to 12pm checkout Sunday for Mill B&B rooms.

Day only events - the venue would be available to you from 10am until midnight for the day of the event & the afternoon/evening prior for decorating etc.

Ceremony only events would be subject to the ceremony time & the booked extras.

Bar operating times 12pm to midnight

Live & recorded music licence 11am to 11pm

Conditions specific to wedding & celebration bookings

- 1) All booking are subject to our standard terms & conditions including cancellation terms outlined on our website (copy available on request). Deposit & balance payments bind both parties to the terms.
- 2) Gradbach Mill & the wider external site are licenced premises and all alcohol consumed on the premises is to be purchased through or provided by Gradbach Ltd. There is no corkage or 'bring your own' options.
- 3) All catering & bar services are to be provided by or via Gradbach Ltd. Gradbach Mill does not permit outside caterers or for guests to supply their own catering with the exception of the wedding cake.
- 4) Evening & late night food options are available as an addition to a wedding breakfast & not as an alternative. Any evening & late night food must be booked in advance for a minimum 80% of the evening guest list
- 5) Food service to marquees will be limited to a selection of the casual style dining options – it is not possible to offer the formal dining option to be served in a marquee.
- 6) Gradbach Ltd will deal directly with the lead guest (usually bride & groom) over arrangements for the weekend and payments.
- 7) Full details of any 3rd party suppliers arranged by the lead guest (i.e. venue dressing services, band, etc.). To be supplied to Gradbach Ltd at the earliest convenience and in any case at least 1 month prior to the event and any entertainment providers would be required to forward PAT test certificates or evidence in advance of the event.
- 8) Use of any external areas of the site is subject to agreement & may in some cases incur additional charges. Marquees are only to be hired via our approved supplier - Jacksons of Cheadle.
- 9) There are public rights of way (footpaths) running through the site & these cannot be closed during your event although all effort will always be made to avoid disturbance to the event.
- 10) The Gradbach outdoor café which is separate from but within the grounds of Gradbach Mill will operate as normal unless the area is booked as part of the event.

Licencing hours;

Bar opening hours 12pm - 12am

Playing of live and recorded music – 11am - 11pm

Payment terms

Deposit for all events	£1000 deposit
Balance payment of the exclusive weekend, day or ceremony only	12 weeks prior to the event
Pre-booked food, beverage, hire furniture & other services	Once final confirmation has been issued— normally around 4-8 weeks pre event but in any case the balance to be settled before arrival
Any additional costs accumulated during the event	To be settled prior to departure



Let's talk about your wedding

Gradbach Mill offers a bespoke and personalised wedding experience, exclusively tailored to your wishes. Contact us via email or give us a call to discuss your wedding plans and to schedule a tour of our beautiful venue.

Photography courtesy of Lois Photography, Your Choice Photography, Craig Addison Photography and Heather Capture Photography.

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