



A very warm welcome to our privately-owned grade II listed country house, set in an estate of 85 acres. We pride ourselves on our unique gunpowder milling history, fabulous grounds, woodlands, lakes, and The Lake House that all provide stunning photographic settings. This creates the perfect backdrop for us to design your dream bespoke wedding with personal service and attention to detail to suit your exacting standards.

Facilities and Capacity

Our breath-taking grounds, family of roaming peacocks and the wisteria-clad country house provides an impressive sense of arrival before your guests are invited to commence the celebrations.

We are licensed for civil ceremonies at The Lake House or The Music Room both providing intimate spaces for the most private of ceremonies. The Cloisters can hold up to 80 guests and The Pavilion up to 250 guests.

Once you've tied the knot, you can relax and walk down to the pool with its Italianate terraces. Enjoy an elegant drinks reception with some bubbles from Chapel Down and the finest canapes provided by our award-winning chefs.

Your day continues with your chosen interior in the Pavilion or Cloisters suite where you can savour your wedding breakfast, then dancing and carriages at midnight to conclude the wedding of your dreams.



Accommodation

All your accommodation needs are taken care of. We have 47 rooms consisting of varying types and suites. When you reserve The Pavilion, your exclusive use includes 7 executive rooms and 5 junior suites situated above the event space, and Cloisters exclusive use includes 6 executive rooms and 1 junior suite situated above the event space and are all included in the respective facility fees.

Services Offered

PowderMills country house is available for your exclusive use. A dedicated wedding coordinator is assigned and will be at your side to offer advice, support and ensure that everything runs smoothly from enquiry to when your last guest leaves.

Our award-winning chefs are on hand to design your menu of restaurant quality food in an event environment.

Whatever your vision, our highly experienced team will attend to all the details so that you and your loved ones can spend the day having fun and making memories that are cherished forever.



Civil Ceremonies

We are fully licensed for civil ceremonies at The Lake House (outdoors) or Music Room. Room hire is £400 when it is a part of our wedding reception packages.

Facility Fees

Cloisters Suite - £3,500 Including 7 bedrooms

Pavilion Suite - £5,000 Including 13 bedrooms

Accommodation

Accommodation, and breakfast for two is included as part of the facility fees.

Cloisters – 7 rooms

Pavilion – 13 rooms

For the Peacock package all 45 rooms and breakfast are included as a total exclusive package.

Please note check-in time is from 3pm for guests staying overnight and check-out is by 11am. We cannot guarantee early check-in before 3pm. Room upgrade and child supplements apply. Pre-payment will be taken at the time of booking for all bedrooms which is non-refundable or transferable.

Discretionary Service Charge

All packages and prices are subject to availability at the time of booking and a discretionary service charge of 10% will be added to the food element only of your bill.



Your Bespoke Wedding

PowderMills strives to create the perfect day.

We want the wedding of YOUR dreams, so together we will design a bespoke wedding day just for you.

Let PowderMills help you plan a day you will never forget.

Canapes menu

Hot smoked salmon and creme fraiche blinis

Golden cross goat cheese and red onion tart

Yakitori chicken skewers

Oak smoked salmon, cream cheese & chive roulade.

Mini chickpea and coriander falafels, raita

Wild mushroom arancini, basil pesto

£7.50 for 4 Canapes per person



Arrival Drinks

- A Glass of Prosecco - £7.00 per glass
- Bottle of Prosecco - £32.00 per bottle
- A Glass of Chapel Down - £8.50 per glass
- A Jug of Orange - £6.50 per jug
- A Glass of Orange Juice - £1.30 per glass
- Bottle of Corona - £5.00 per bottle
- Bottle of Peroni - £5.00 per bottle
- A Jug of Pimm's - £30.00 per jug
- A Glass of Pimm's - £6.00 per glass
- Glass of Schloer - £2.00 per glass

Table Wine

- Solino Bianco (White Wine) - £24.00 per bottle
- Solino Rosato (Red Wine) - £24.00 per bottle
- Solino Rosso (Rose Wine) - £24.00 per bottle

Toast Drinks

- A Glass of Prosecco - £7.00 per glass
- A Glass of Chapel Down - £8.50 per glass



Three Course Wedding Breakfast

Starters

Haddock, dill and spring onion fish cake, warm tartare sauce, fresh lemon

Home cured salmon gravadlax, caper berries, crisp fennel salad.

Duck liver parfait, toasted brioche, golden raisin chutney

Smoked ham knuckle terrine, PowderMills piccalilli, bay leaves

Cream of Plum tomato, roasted red pepper and basil soup, warm artisan roll

Chick pea, coriander and tahini falafel, , micro herbs (Vegan)



Three Course Wedding Breakfast

Main courses

(All served with seasonal vegetables, Plated)

Parma ham wrapped and Sun Blushed tomato stuffed chicken breast, fondant potato, thyme Jus

Braised feather blade of beef, horseradish creamed potatoes, curiosity Ale gravy.

Baked fillet of sea bass, lemon and dill crushed new potatoes, chardonnay cream sauce.

Roasted salmon fillet, potato and celeriac pressing, baby gem butter sauce.

Wild mushroom and truffle risotto, dressed rocket salad (Vegan)

Feta cheese, sun dried tomato and roasted vegetable wellington, vine tomato beurre blanc

28 day aged fillet of beef wellington cooked pink, wrapped in savoury crepe, mushroom duxelle and puff pastry served with wild mushroom and spinach fricassee and Madeira jus

(Supplement of £10 per guest)



Three Course Wedding Breakfast

Desserts

Toffee apple crumble tartlet, vanilla creme anglaise

Citrusy lemon posset, berry compote, all butter shortbread

Triple chocolate brownie, milk chocolate sauce, salted caramel ice cream.

Sticky date pudding, butterscotch sauce, honeycomb ice cream

Classic Eton mess, Chantilly cream, strawberries, crisp meringue

Vegan chocolate brownie, raspberry sorbet, raspberry textures

£58.00 per person



Children's menu

Starters

Plum tomato soup, warm bread

Seasonal melon boat, berry coils

Garlic bread

Main courses

Fish goujons, chips and garden peas

Cumberland sausage, mashed potato and gravy

Crispy chicken tenders, fries and baked beans

Desserts

Trio of homemade ice creams

Warm chocolate brownie, vanilla ice cream

Fresh fruit salad, fruit sorbet

3 Course - £15.95 per child
(Children from ages 2 - 12)



Champagne Afternoon Tea Wedding Breakfast

Freshly prepared sandwiches:

Wiltshire cured ham and wholegrain mustard.
Cucumber and peppered cream cheese
Boiled hens' egg, mayonnaise and mustard cress
Smoked salmon and creme fraiche.

A Selection of homemade cakes

70% cacao chocolate tarts
Vanilla macaron
Raspberry and almond bake wells
Ganache topped fudge brownies.

Warm buttermilk plain and sultana scones
Cornish clotted cream & Strawberry jam

Warm gruyere and chive quiche tartlet
British pork, sage and puff pastry sausage roll

Freshly brewed cafetiere coffee or English breakfast tea

£40 per person



Barbecue Menu

Choose 6 of the following items from the land, sea and earth:

From the land:

Cumberland pork sausages
British beef burgers
Piri Piri spiced chicken breast
Chimichurri marinated lamb chops
2oz minute fry aged beef steaks
Cajun Chicken drumsticks

From the earth:

Halloumi, red pepper and aubergine
kebabs
Grilled portobello mushroom and
Brighton blue cheese
Vegetable bean burgers, tzatziki

From the sea:

Lemon and chilli tuna steaks
Teriyaki and sesame salmon fillet
King prawns in ginger and lime

Choose 3 of the following sides:

Red cabbage and chive coleslaw
New potato, free range egg mayonnaise and wholegrain mustard salad
Mixed garden salad
Moroccan cous cous salad, sultanas, pomegranate
Basil Pesto and penne pasta salad
Tomato, feta cheese, rocket and olive salad

£40.00 per person



Hog Roast

Our traditional hog roast cooked over a spit on our outside terrace served with brioche buns, crackling, sage and onion stuffing, apple sauce and your choice of potato:

Buttered new potatoes.

Skin on fries

Jacket potatoes

Spiced Potato wedges.

Choose 3 of the following sides:

Red cabbage and chive coleslaw

New potato, free range egg mayonnaise and wholegrain mustard salad

Mixed garden salad

Moroccan cous cous salad, sultanas, pomegranate

Basil Pesto and penne pasta salad

Tomato, feta cheese, rocket and olive salad

£45.00 per person



Evening Buffet

Light Buffet Menu

£25.00 per person

Vegetable Pakoras served with a mint yoghurt dip
Roasted garlic & thyme chicken wings, lemon mayonnaise
Homemade sausage rolls
Cheese rosemary & spring onion pasty
Goujons of lemon sole with tartar sauce
Selection of sandwiches

Finger Buffet

£27.00 per person

Roasted Garlic Crostini with Assorted Toppings
(Sun blushed mozzarella, Parma ham Gruyere cheese, smoked dill crème fraiche)
Tomato and Mozzarella Parcels
Mini roasted Cajun chicken fillets
Smoked trout lemon grass tart
Spicy mini lamb burgers tomato relish
Selection of sandwiches



Solo Entertainment

Pianist
Guitarist
Saxophonist
Violinist

£450.00 per Soloist for 2 Hours

DJ & Entertainment

Price on request for Evening Reception

Chair Covers & Bows / Ceiling Drapes

Supplied by Flutterby Events

£4 - per chair cover/bow

Price on Request for Ceiling Drapes (Cloisters and Pavilion)



The Peacock 'Totally Exclusive' Package

Based on 80 guests on any day of the week

Totally exclusive use of our hotel, restaurant and event spaces, beautiful grounds,
The Lake and Lake House

Dedicated wedding coordinator

Menu and wine tasting, 8 weeks prior

Toastmaster

Facility fee

Civil ceremony

A reception drink: a glass of Chapel Down vintage reserve 2019, extra brut, orange
juice, bottle of chilled beer, glass of Schloer

Drinks reception solo entertainment (pianist, saxophonist, acoustic guitarist, or
violinist)

4 canapes per person

A choice of chair covers and bows

Curtain drapes



The Peacock 'Totally Exclusive' Package

Three course (with 2 choices of starter, 2 mains and 2 desserts) gourmet wedding breakfast chosen from our compendium of dishes (with dietary alternatives) and a cafetiere of coffee or Powdermills house blend tea

Half a bottle of house wine per person

A glass of Chapel Down rose brut to toast

6-item deluxe evening BBQ or finger buffet

Evening DJ and light show

A bedroom the night prior to the wedding day to get ready on your wedding day

The Wedding Suite for the night of your wedding

The Orangery for breakfast the following morning

A La Carte dinner with Champagne in The Orangery restaurant on your 1st anniversary

Sun-Thurs - Based on 80 guests & 45 rooms - from £25,000

Friday - Based on 80 guests & 45 rooms - from £27,000

Saturday - Based on 80 guests & 45 rooms - from £30,000