

# TREVIBBAN MILL

VINEYARD & ORCHARDS



TREVIBBAN MILL VINEYARD  
DARK LANE, NR PADSTOW  
WADEBRIDGE PL27 7SE

E: [WEDDING@TREVIBBANMILL.COM](mailto:WEDDING@TREVIBBANMILL.COM)

T: 01841 541413

[WWW.TREVIBBANMILL.COM](http://WWW.TREVIBBANMILL.COM)

# OUR WEDDING DETAILS

## VENUE

Nestled in the heart of the Cornish countryside, Trevibban Mill is an award winning vineyard with a spectacular new wedding venue offering a stylish and contemporary space in a beautifully rural setting. Close to the dramatic North Cornish coast, next to the picturesque fishing village of Padstow, Trevibban Mill is a sustainable, working vineyard known for its stunning collection of wines and cider, locally sourced food and lush surroundings encompassing 11,000 vines and 1,700 apple trees. An exclusive use venue, your guests will enjoy a warm welcome and the perfect levels of hospitality whilst soaking up the views of the countryside from the South facing terraces – a truly magical and unique place to celebrate your wedding.

## LOCATION

With far reaching views over the St Issey Valley this magical location was historically the home of a miller and his family with Trevibban taking its name from the mill that would have processed oats and barley for flour on the site during the 18th century. Today, Liz and Engin have lovingly restored and transformed the land into Trevibban's sustainable vineyard, orchards and modern winery.

A short stroll through the vineyards and woodland, leads you to Trevibban's private lake, a stunning and peaceful location for an idyllic ceremony or just one of the many perfect backdrops available for photography on your special day.

Designed to compliment the abundant setting, Trevibban Mill's brand new space for celebrations is modern, luxurious and spacious – stylish and stunningly simple. High end but understated, picture natural textures juxtaposed with Philippe Starck pieces. With a spacious balcony, offering both indoor and outdoor space, the Upper Deck can accommodate 120 guests for a sit down reception with a further 80 guests for evening celebrations. The Winery bar area is also available for additional space for those larger wedding parties.

## FOOD

Outstanding food, and of course wine, is at the heart of Trevibban Mill, so the wedding feast will be a delight and one of the highlights of your special day. Led by celebrated Chef Andy Appleton, former Head Chef at Jamie Oliver's restaurant Fifteen, the food offering at Trevibban Mill is truly special. Following the seasons, Andy's menus are created according to what is available to source locally, working to design a bespoke menu tailored for your special day.

Appleton's at the Vineyard was opened in March 2016 and just six months after opening the doors to the restaurant at Trevibban Mill, received a listing in the Michelin Guide.

## OUR WINE

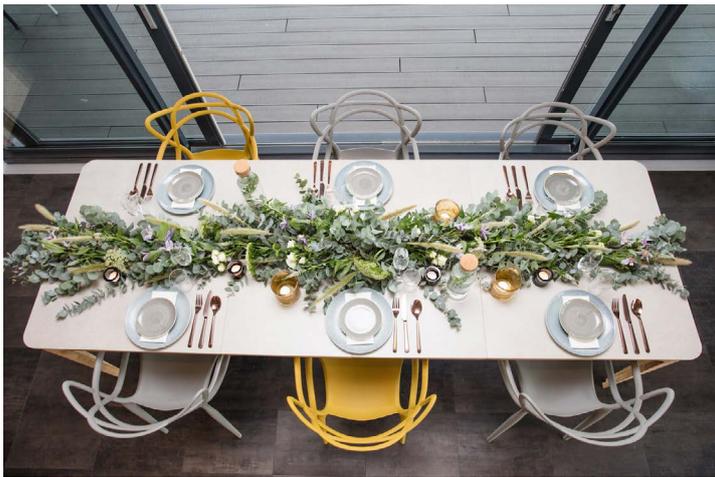
The selection of wine produced at Trevibban Mill covers award winning white, red, rose and sparkling so uniquely, you can celebrate and toast your wedding with the award winning wines created where you were married. Guests can also learn about the vineyards and wine making process at Trevibban Mill by joining in a wine tour, another special element to add to your wedding celebration.

In a secluded spot, surrounded by apple trees and vines, sits Trevibban Mill's hideaway, a luxury eco lodge for the bride and groom to spend their wedding night or stay longer for a mini moon. Cosy and welcoming, this contemporary style lodge is complete with a wood burner for the cooler months. In the most peaceful of locations at the vineyard, this is a truly tranquil retreat that can also make a great place for the bridal party to stay the night before the wedding.

If guests want to stay onsite, the lakeside area can be transformed into a glamping area for up to 40 guests with options to bring in bell tents, toilet and shower facilities. An extensive selection of accommodation is also available locally from traditional Cornish cottages through to a 5 star resort. A friendly, down to earth and family run business, the organisation of your special day will be fully supported by the dedicated team at Trevibban Mill.

## ADDITIONAL

- Exclusive use celebration venue
- Maximum capacity – 120 for reception + 80 extra evening guests
- Wedding license available for 2018
- Food by Andy Appleton, as featured in the Michelin Guide 2017
- Award winning wines
- Romantic hideaway lodge accommodation for bride and groom and bridal party preparations
- Lakeside glamping for up to 40 people can be arranged
- Wide range of accommodation available nearby
- Full support with wedding planning and organisation working with dedicated partners and suppliers
- Close to Cornwall Airport, Newquay with direct flights from many UK and European destinations
- Parking for 80 cars



## VENUE PRICES

		VENUE PRICES	DEPOSIT TO PAY
<b>AUG</b>	SAT	£5,100	£1,785
	FRI	£3,900	£1,365
	WEEK DAY	£2,900	£1,015
<b>JULY + SEP</b>	SAT	£4,500	£1,375
	FRI	£3,300	£1,155
	WEEK DAY	£2,300	£805
<b>JUNE</b>	SAT	£3,800	£1,330
	FRI	£2,800	£980
	WEEK DAY	£1,800	£630
<b>APR, MAY + OCT</b>	SAT	£3,300	£1,155
	FRI	£2,300	£805
	WEEK DAY	£1,300	£455
<b>MARCH</b>	SAT	£2,800	£980
	FRI	£2,100	£735
	WEEK DAY	£1,600	£560
<b>NOV / DEC / FEB</b>	SAT	£1,700	£595
	FRI	£1,500	£525
	WEEK DAY	£1,400	£490



We offer up to a 15% discount on pre-ordered Trevibban Mill drinks.

## OUR WINE LIST 2018

PLEASE NOTE WINES WILL CHANGE EACH SEASON



### **Black Ewe Dry White 2017**

Varieties: Reichensteiner and Seyval Blanc

Our dry white from 2017 has an attractive pale lemon colour, tropical aromas with pear and lemon flavours on the palate. With mineral notes and crisp finish it is great with seafood, charcuterie or a strong Cornish cheese platter.



### **Merope 2017**

Varieties: Seyval Blanc, Chardonnay and Orion

Our elegant and sophisticated blend, whose name comes from the dramatic rocks at Trevoze Head, is a very fruity, crisp dry white with enticing floral, pear and elderflower aromas. On the palate you will find fresh stone fruit and green apple flavours which continue in the mouth long after you swallow. Excellent alone or with cheese platters, white meat, fish or pasta dishes.



### **Harlyn 2017**

Varieties: Seyval Blanc and Madeleine Angevine

Beautiful aromas of ripe peach and almonds with flavours of fresh watermelon and honey. With medium body and a long, lush finish, this off-dry wine is fantastic on its own but will pair well with spicy, aromatic fish dishes.



### **Constantine 2017**

Varieties: Chardonnay, Seyval Blanc and Reichensteiner

This is the first wine produced with the help of our new French oak barrels. A lightly oaked chardonnay blend, elegant with smoky, honey aromas and notes of vanilla and honey melon in the mouth. Great with creamy risotto, duck and pork.



### **Black Ewe Rosé 2015**

Varieties: 50% Pinot Noir, 50% Dornfelder

Our refreshing crisp rosé presents salmon pink in the glass, with aromas of wild red berries and a hint of mint and eucalyptus. On the palette there are flavours of tart cherry, red currant, blood orange and grapefruit. Perfect on its own or with light plates over the spring and summer.



### **Black Ram Red 2015**

Varieties: 70% Dornfelder, 20% Pinot Noir Precoce, 10% Rondo

Garnet/purple in the glass with aromas of blackberries, green aromatic herbs de Provence and some hints of leather and vanilla. In the mouth, lush and complex reminiscent of blackcurrant, fresh plums and black cherry with spicy notes of clove and liquorice.



### **Blanc de Blancs 2014**

100% Chardonnay

Made in the traditional method and aged on fine lees for 3 years, this sophisticated English Sparkling Wine has zero dosage. In the mouth, it is dry and complex with attractive fine bubbles.



### **Pink Sparkling 2014**

100% Dornfelder

Also made in the traditional method, this salmon-pink sparkling wine has raspberry and cranberry notes in the mouth. Fine bubbles and crisp acidity give the wine great structure and freshness.

## SAMPLE Wedding Menu

SEATED 3 COURSE SET MENU - from £50 per head

### STARTER

Sharing antipasti platters of Italian & Cornish meat, cheese and seasonal vegetables

### MEAT MAIN COURSE EXAMPLES

Chianti glazed Terras Farm duck leg, soft polenta, cavolo nero, red onion and fig jam

Porchetta, patate al forno, purple sprouting broccoli and salsa verde

Barrel rump, fregola sardi and rose harissa chargrilled vegetables

### FISH MAIN COURSE EXAMPLES

Pan fried Cornish Pollack, patate al forno, purple sprouting broccoli and salsa verde

Seaside risotto (mixed Cornish fish and shellfish depending on season) anchovy pangrattato

Crispy fillet of sea bass, panzanella, burnt lemon aioli

### VEGETARIAN MAIN COURSE EXAMPLES

Risotto of roasted Crown Prince squash and Trevibban mill cider, chestnuts and sage

Crispy stuffed zucchini flowers, fregola sardi, aioli

Pea and ricotta gnocchetti, whey, pea shoots and aged parmesan

### PUDDING EXAMPLES

Flourless chocolate and hazelnut tart, Frangelico mascarpone

Chocolate, salt caramel and honeycomb pot, crème fraiche

Amalfi lemon tart, mascarpone and raspberries

### CANAPES EXAMPLES - optional add on from £15 per head

Wild mushroom and truffle arancini

Ham hock and Davidstow cheddar croquette

Crispy polenta with ricotta 'fatta in casa' and peperonata

Seaweed cracker of oak smoked trout, crème fraiche and horseradish

Crostini of caponata and mozzarella di bufala

Sourdough crisp of duck liver and red onion jam

Anchovy and seaweed twists

### CHEESE 'CAKE' - optional add on starting at £5 per head

Cornish Blue, Wild garlic Yarg, Keltic gold, Miss Wenna brie

Served with seasonal fruit, honey & cider chutney, sourdough crisp crackers

# TREVIBBAN MILL WEDDING / PRIVATE FUNCTION HIRE TERMS & CONDITIONS

## 1) CONFIRMATION & DEPOSITS

To confirm your reservation for hire of Trevibban Mill, please return a signed booking form and a deposit of 35% of the venue hire cost.

## 2) PAYMENT SCHEDULE INCLUDES THE VENUE HIRE AND THE PRE-ORDERED FOOD/DRINK

2nd Payment 65% the rest of the venue hire cost, 6 months after your deposit payment date or 6 months before the wedding date.

Food & Drink & Others	100%	8 weeks prior to your wedding
Damages deposit	£500	2 weeks prior to your wedding

Please note that Food and Drink is subject to availability and the Upper Deck restaurant prices at the time of ordering and the full payment as there may be factors beyond our control, which may affect our offerings.

Additional Hire Available;

- Outside bench seating up to 100 people £200
- Festival Marquee 8m x 4m, including put it up and take it down, £250 rental.
- Market Gazebo, 3 x 3 , including put it up and take it down, £100 rental.
- Day function at the lake side and one supervisory staff , £100

## 3) DAMAGES AND EXCESSIVE CLEANING DEPOSIT

A £500 deposit is due 2 weeks prior to your exclusive hire period. This deposit will be refunded less any claims up to two weeks after your wedding.

## 4) MAXIMUM CAPACITY

The Upper Deck can accommodate 120 guests for dining and must not exceed 250 people for evening celebrations and dancing.

## 5) WEDDING COORDINATOR

We do not provide a wedding coordinator service but you are entitled to up to 10 hours of contact time from the date of your booking until the date of your wedding. These hours must be pre-arranged with the appropriate staff member(s) at Trevibban Mill and can be used in person, via phone, Skype or Facetime.

## 6) WEDDING PLANNER

You are very welcome to use a wedding planner or dedicated family member/friend to organise the details of your day and we will liaise with them as per the time allocation above.

## 7) ACCOMMODATION

We have one Eco Lodge on site at Trevibban Mill, which sleeps up to four people (two bed-rooms). The lodge is managed for us by Cornish Horizons so if you would like to stay in the lodge you will need to arrange your booking directly with them.

Next to our private lake we have space for up to 10 bell tents/tipis that can sleep up to four adults per tent (40 people in total). If you would like to offer your guests the choice of sleeping on site, we can help you organise this. We charge £100 rental for the space for two nights. You pay for the tent and facilities rental directly to the company providing this service. The tents come with beds (blow up and steel framed) but bedding is not included. If you opt to camp on site, you would need to hire a toilet and shower trailer too. Alternatively, there is plenty of accommodation and campsites a stone's throw from the vineyard. Also, Padstow is a ten minute drive from Trevibban Mill and has a wealth of accommodation.

## 8) WINE POLICY, CORKAGE CHARGE AND ALSO FOOD SUPPLY

We give up to 15% discount (subject to the quantities ordered) for any pre-ordered Trevibban Mill wine for your celebration. Trevibban Mill wedding wine prices are the same as Upper Deck restaurant wine prices. Corkage charges apply to non-Trevibban Mill wines; on still wine is £15 a bottle and £20 for sparkling wine. Other drinks are normal Upper Deck restaurant drink prices.

5% Up to £2,000 pre-order Trevibban Mill Drinks  
7% Up to £3,000 pre-ordered Trevibban Mill Drinks  
10% Up to £4,500 pre-ordered Trevibban Mill Drinks  
15% over £4,500 pre-ordered Trevibban Mill Drinks

Currently, we have Appleton's as the exclusive food suppliers of the weddings. However, if for whatever the reasons Appleton's are not available to undertake the catering services, we would endeavour to have an alternative wedding food supplier on site.

#### 9) SUPPLIERS

You are responsible for all of your personal suppliers for such as a florist and photographer. We require a completed wedding planner document 1 month prior to your wedding. An itinerary of suppliers' arrival and departure times and contact details for the day is due two weeks in advance of your wedding. Suppliers can only arrive to set up during your exclusive hire period, unless previously agreed.

You must ensure that all suppliers booked for the hire period are in possession of a Public Liability Insurance document and the equipment used for the hire period is Portable Appliance Tested (PAT). This includes bands, DJs, equipment hire and photographer. A copy of this policy must be supplied to the venue. We will refuse permission to any suppliers who do not have Public Liability Insurance and whose equipment is not PAT tested. Hired equipment must be removed from the site within your exclusive hire period unless by prior arrangement.

You are responsible for informing suppliers of these Terms & Conditions.

#### 10) BAR AND MUSIC LICENCE

Our bar and music licence run alongside each other. If you have booked a live band or DJ with amplified music, then music needs to finish at midnight. You are welcome to carry on celebrating with 'low volume' music after this time until 1am.

#### 11) CAR PARKING

We have parking spaces for 80 cars at Trevibban Mill and we can accommodate coaches if you plan to arrive in a big group. Cars can be left overnight but needs be collected by midday the day after your wedding. For guests who are staying in our lodge or bell tents, this policy doesn't apply.

Taxis and coaches must be organised well in advance, as there is very limited availability in the Padstow area. Please do not leave transport arrangements to the last minute or entirely to your guests as this may lead to disappointment. Vehicles must not obstruct the 'turning area' (around the tree in the car park) at any time. The vineyard gate is always closed and locked at night but all cars left at Trevibban Mill are done so at the owner's risk. We accept no responsibility for cars parked at Trevibban Mill.

#### 12) SITE SAFETY

You are responsible for informing guests with young children to take appropriate precautions, especially if they choose to camp near our private lake and when the fire pit is lit. Trevibban Mill is not responsible for the safety of children or guests on site.

#### 13) CHINESE LANTERNS/FIREWORKS

Unfortunately we do not allow Chinese lanterns or fireworks. This is to protect and respect the wildlife.

#### 14) SITE DECORATION

No nails, pins, sellotape or glue are permitted to be used unless by prior agreement. Please use string or cables ties where possible but avoid hanging off lights or heaters. All decoration must be removed before departure on the night of your wedding, unless by prior arrangement.

#### 15) DAMAGE AND CLEARING UP RUBBISH

In case of any damage cause by your guests, we charge cost of the repair or replacement of the any item plus 15% management time charge.

We ask you to arrange with your suppliers to remove any rubbish that is generated during your wedding day by your own decorations etc. Please be aware that it is ultimately the bride and groom's responsibility to leave the site tidy, unless a nominated person has been identified. Confetti must be biodegradable or real dried petals. If you throw non-biodegradable confetti then you may be charged a clean up fee.

You may be charged for excessive site cleaning or for the disposal of any rubbish or decorations are not removed from the site. We can provide a site cleaning service for £15 per hour. Please also note that we charge £50 per incidence for cleaning and sterilising any sickness. These charges will be automatically deducted from your deposit.

#### 16) PHOTOGRAPHS

During your wedding celebration we may take some photographs of the decorated site and celebration – unless you object. We may use these photographs for promotional materials including social media, printed media or general advertising. If you would like a copy of these photos then we can email them to you.

We will not publish photographs of any children without your permission. We will liaise with your photographer with a view to publishing your wedding on-line or in a magazine unless you express a wish to the contrary on your booking form.

#### 17) INSURANCE AND LIABILITY

We require you to take out wedding insurance which has £5 million public liability cover. Eight weeks before your wedding, please send us a copy of your insurance certificate. We cannot accept liability for injury sustained by any person or for the loss or damage to any property brought onto the premises.

You will be liable for any damage to Trevibban Mill or third party property (including items of equipment hired for use by yourselves) and for the loss or injury suffered by any person including visitors to Trevibban Mill and employees, caused by the negligence, wilful act or default of yourselves by any person invited or brought to Trevibban Mill by yourselves.

#### 18) CANCELLATION

If you have to cancel your booking we regret that venue hire cost is non refundable. We will endeavour to sell the exclusive hire date elsewhere and would therefore be able to refund the balance. If we are not able to resell the date then you will be liable for the remaining balance of the venue hire cost.

Please also note that when you order and pay for your food in 8 weeks in advance, as we will not take any other booking on that day, in any cancellations these already paid costs are not refundable. However, if we are able to resell the date for another wedding/private function then would therefore be able to refund the balance.

Please also note that any pre-order and paid Trevibban Mill's own drinks will be fully refunded in any Cancellations.

If, in the unlikely event that we have to cancel your booking due to a venue fire or any cause beyond our control which would prevent us from fulfilling your booking, then your deposit and payments will be refunded.