



House Parties at Cley Windmill

Thank you for your enquiry about holding your house party at Cley Windmill. I hope that the information below will give you some indication of what we are able to offer.

If you would like to take over the windmill you can either book all our b&b rooms (which accommodate 16) or include our self catering cottage and take your numbers to 18 or 20.

Accommodation:

Weekend

16	£2,280
18	£2,570
20	£2,670

(please note that Weekend bookings are for **Friday and Saturday only**. We are unable to do one night bookings over the weekend)

Monday to Thursday for any midweek, one night stay bookings:

16	£950
18	£1070
20	£1120

During the winter season (January to March), the cost of accommodation is reduced for a Sunday – Thursday booking, **but only for a two night stay**. Prices below are for two nights.

From January to March

16	£1412
18	£1592
20	£1692

Deposits:

At the time of confirming a booking, a deposit of 33% of the accommodation costs is required.

We also ask for a **Housekeeping Deposit** of £10 per person. This is to cover any unforeseen accidents and will be refunded in full after your stay if there is no damage to the windmill fabric or property.

Exclusivity Charge for Group Bookings:

If you are booking the windmill in its entirety (this applies for one or more nights) you have THREE options:

- Option 1: book a buffet / supper / formal dinner for all nights.
- Option 2: choose not to dine at the windmill on one or more of the nights that you are staying. The windmill will then be open for outside diners on those other nights and they will use the sitting room before dinner and the dining room for dinner (this will span roughly 6pm-10pm). Outside diners are also welcome to go up on to the balcony.
- Option 3: you do not want to dine at the windmill, or have outside diners; you will then be asked to pay an exclusivity charge of £250.00 per night.

Dinner:

Our dinner menu is attached. We are also happy to provide costings and menus for:-

Hot Buffet Supper
Cold Buffet Supper
Canapés
Norfolk Cream Tea
Sandwiches
Mulled Wine & Mincepies
Snacks – nuts, olives & kettle chips

The windmill is fully licenced. We will be happy to email or send you our wine list.

If you have read all the above and would like to go ahead and make a booking, please telephone the windmill (01263 740209) to check that the date you have in mind is free and we will confirm the booking. It is at this stage that we would ask for a deposit.

Please bear in mind that we do get booked up very quickly, particularly at weekends, so please book early to avoid any disappointment!

We would be delighted to welcome you to the windmill so you can have a look for yourselves. It really is an idyllic spot – sun streaming through the windows on a summer afternoon and a cosy log fire roaring away in the winter.

Come and see for yourselves.

Charlotte Martin
Cley Windmill

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CLEY WINDMILL

Menus for House Parties

**Please choose one starter, one main course and one dessert from the selection below
We are very happy to accommodate a vegetarian option or special dietary requirements**

Starters

(served with freshly baked rolls)

(v) Homemade Tomato and Basil Soup	£4.85
(v) Seasonal Vegetable Soup	£4.85
(v) Fresh fanned Galia Melon with a Raspberry Coulis	£4.85
Cley Windmill Smoked Fish Platter with a Dill Dressing	£6.60
Cley Windmill Chicken Liver Pate with Homemade Chutney	£5.65
Fillets of Plaice stuffed with a Smoked Salmon Mousse	£6.80

Main Courses

(served with local seasonal fresh vegetables)

Supreme of Chicken stuffed with local Goats Cheese and Parma Ham served with Pesto	£14.65
Local Loin of Pork with Apple Chutney & Cider Jus	£16.20
Oven Roasted Rack of English Lamb with a Rosemary and Port Jus	£16.95
Roast Sirloin of Norfolk Beef with homemade Yorkshire Pudding and Horseradish	£16.95
Grilled Fillet of Salmon with a Prawn and Caper Sauce	£15.65
(v) Filo parcel of Local Cheeses with sautéed Leeks and a Spring Onion Sauce	£12.25

Desserts

Seasonal Fruit Meringue Roulade with a fresh Fruit Coulis	£5.40
Baileys Crème Brulee	£5.85
Chef's Very Own Rich Dark Chocolate Torte	£6.15
Lemon Crème Flan	£5.65
Seasonal Fruit Crumble with homemade Custard	£5.40
Local Wiveton Fruit Farm Fresh Fruit Salad (when in season)	£5.15

Cheese Board

A selection of local Norfolk Cheeses with biscuits, fresh grapes & Spiced Plum Chutney	£6.35
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Coffee and Homemade Truffles @ £2.70