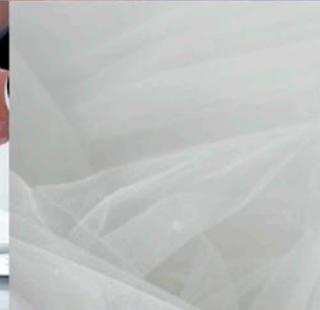


Weddings

AT LE MOULIN DE LECQ



Le
Moulin
de Lecq
SINCE 1955



The Perfect Setting



THE MOULIN

Formerly a water powered corn mill and now a registered historical landmark, Le Moulin de Lecq is a two storey granite public house and restaurant, featuring the largest waterwheel on the Island and a mill stream that flows into the sea. The old fuller's mill, with parts dating back to the 12th century makes Le Moulin de Lecq an historic landmark on the Island of Jersey. The Germans later requisitioned the wheel to power their search lights during the occupation. Since then, the property has been ran as a genuine free house and restaurant.

Le Moulin de Lecq provides a welcome and relaxing change to the hustle and bustle of St. Helier. Located on the border between St. Ouen and St. Mary on bus route number 9, this picturesque tavern is literally a stones throw away from Gréve de Lecq beach. Surrounded by the natural and unspoilt landscape of Gréve de Lecq valley, Le Moulin de Lecq lies on one of the best preserved sites of beauty on the Island. A gorgeous backdrop for any occasion, this genuine free house is the perfect venue for parties and celebrations. Whether you request a small intimate gathering or a large merrymaking feast with live music and entertainment, Le Moulin de Lecq meets any budgets and requirements.

YOUR SPECIAL DAY

To make certain that your special day is organised professionally, we offer guidance and support in arranging your ceremony, reception or function. Whatever your needs and wishes, our team will use their experience and contacts to guarantee you the best wedding package.

Wedding & Civil Partnerships Approved License

If you are looking for a wedding retreat with character and charm, then look no further. Le Moulin de Lecq has an approved license to hold wedding ceremonies or civil partnerships, making it the perfect venue to host your ceremony and reception.

The Venue

The indoor restaurant can cater for all wedding parties and can be arranged as either open plan or partitioned into separate private function rooms. Its interior is elegantly and comfortably furnished with a seating capacity of 60 guests, offering delicious personalised menus to suit all budgets and requirements. The reception can be tailored as either a formal banquet for 60 people or buffet catering up to 100 people.

We recommend a marquee for larger celebrations which can be placed in any of our five very beautiful areas around the grounds. We would suggest you arrange a visit to walk round the premises to discuss how you would like various aspects to be catered for.

A historical, spiritual and natural site, the Moulin de Lecq Inn is full of good luck properties. Many couples who were married in the area have returned to Le Moulin de Lecq to celebrate their silver, ruby and even golden wedding anniversaries! An unforgettable experience, Le Moulin de Lecq is the perfect romantic setting for treasured and lifelong memories, so please feel free to come and visit us.



Nothing is overlooked









FACILITIES

Main Bar

The tavern is the oldest part of the premises, with original stone and woodwork features that date back to the 12th century. The bar is built around the watermills cog wheels and gearing mechanisms, a unique feature that gives Le Moulin de Lecq its historical character.

Restaurant

Our restaurant has a similar style and charm to the main bar. Its interior boasts traditional oak beams and a wood burning stove. The restaurant's seating capacity is 60 for diners or set course meals with personalised menus. Functions can be arranged for 60-100 people, this would be a buffet, serving a delicious selection of fresh cuisine from our local suppliers. The restaurant also has toilets with full disabled access.

Games Room

Located on the second floor above the main bar, the games room is a great space for small social gatherings and is furnished with a competition size pool table, dart board, board games and a television.

Alfresco Dining

Le Moulin de Lecq's extensive picturesque grounds are ideal for outdoor dining and entertaining, which includes a BBQ shack that can be opened in the summer. The site also has ample parking with two spacious car parks.

Adventure Playground

Adjacent to the alfresco dining area is the children's adventure playground. Here, children can play freely and have fun swinging, sliding and climbing in safe and secure grounds.



An enchanting venue



It's all about the finer details

ADDITIONAL SERVICES

Marquees

For the larger functions Le Moulin de Lecq uses marquees on a regular basis for all types of events. In doing so our long standing relationship with some of the island's marquee providers enables us to offer discounted prices for your celebration. The cost implications to consider include the size and the services you would like a marquee to provide. Our professional team can advise you with these considerations to keep costs to a minimum.

Entertainment

Over the past few years Le Moulin de Lecq is proud to have invited a host of bands to play for various events, this includes a large charity festival catering for 3,000 guests. We have enjoyed all the musicians and performers who have graced our premises and can help organise the perfect entertainment to ensure your celebration is one to remember. As much as we enjoy providing a venue for musicians, the historic premises and valley surroundings always attract entertainers for that inspirational gig. Depending on the entertainment you are looking for we can help introduce you to a host of quality bands and DJs.





Silver
MENU



STARTERS

Roasted Plum Tomato & Basil Infused Soup

Crusty bread & butter

Greenland Prawn Cocktail

Plump baby prawns, iceberg lettuce, cucumber, marie rose sauce and melba toast

Breaded Camembert

Creamy breaded camembert cooked until golden & crisp on bed of dressed leaves with Moulin's chutney

Chicken Liver Parfait

Chicken liver pate, red onion chutney, dressed leaves and melba toast

DESSERT

Profiteroles

Cream filled profiteroles, dark chocolate & orange sauce

Black Forest Gateaux

Served with fresh cream

Sticky Toffee Pudding

Topped with a caramel sauce and vanilla ice cream

MAINS

Pan Roasted Duck Breast

Succulent duck breast served on a bed of sautéed potatoes and baby leaf spinach, finished with a pink peppercorn & orange jus

Baked Salmon Fillet

Smothered with baby prawns & fresh dill, laced with white wine cream sauce, crushed potatoes, carrots & garden peas

Roasted Sirloin

Beef with a wild mushroom & red wine jus, served on a bed of dauphinoise potatoes & seasonal veg

Moulin's Large Flat Cap Mushroom

Large mushroom, caramelised onion, vine tomatoes topped with melted brie cheese

Our Silver Menu is priced from £26.95, dishes may vary due to seasonal availability or can be tailored to suit any requirements.

STARTERS

Baked Field Mushroom

Flat cap mushroom filled with spinach, creamy white wine sauce, topped with melted mozzarella cheese served on a bed of mixed leaves

Buffalo Wings

Fried chicken wings covered in sweet chilli served with sour cream

Leek & Potato Soup

Served with crusty bread & Jersey butter

Thai Fishcakes

Cooked until golden & crisp, accompanied with dressed leaves & sweet chilli dip

DESSERT

Moulin Mess

Fresh fruits, sugar syrup, meringue & whipped cream

Chocolate Fudge Cake

Served with fresh cream

Sticky Toffee Pudding

Topped with a caramel sauce and vanilla ice cream

Cheese & Biscuits

Selection of cheddar, stilton & brie cheeses, homemade chutney & biscuits

MAINS

Sirloin Roasted Beef

Tender cuts of roast beef served with roast potatoes, vegetables, Yorkshire pudding & gravy

Roasted Salmon fillet

Smothered with maple syrup served on a bed of spinach mash, carrots & garden peas

Hunters Chicken

Chicken breast filled with soft cream cheese wrapped in bacon, served on a creamy mash potato, seasonal veg & gravy

Butternut Squash Curry

Creamy mild butternut squash with basmati rice, poppadum's & raita

Our Gold Menu is priced from £32.95, dishes may vary due to seasonal availability or can be tailored to suit any requirements.

Gold
MENU





Platinum
MENU

STARTERS

Seafood Cocktail

Local crabmeat and prawns served in a marie rose sauce on a bed of iceberg lettuce and melba toast

Baked Field Mushroom

Flat cap mushroom filled with spinach, creamy white wine sauce, topped with melted mozzarella cheese served on a bed of mixed leaves

Roasted Plum Tomato & Basil Infused Soup

Served with crusty bread & Jersey butter

Smoked Salmon & Asparagus Bundles

Roasted asparagus wrapped in smoked salmon topped with lemon dressing & sour cream

Orange or Lemon Sorbet

DESSERT

Sticky Salted Caramel Cake

Served with vanilla ice cream

Marble Chocolate Pyramid

Served with fresh cream

Fruit Berry Stack

Served with strawberry ice cream

Cheese & Biscuits

Selection of cheddar, stilton & brie cheeses, homemade chutney & biscuits

MAINS

Beef & Prawn Espetada

Tender cuts of beef marinated in garlic & fresh bay leaf, cooked authentically on a bay tree branch served with prawns, salad & chips

Baked Cod

Served on a bed of creamy mash, seasonal veg, topped in a cajun lemon butter sauce

Supreme of Lemon Chicken

Served on a bed of Mediterranean vegetables & basmati rice

Vegetable Open Lasagne

Roasted peppers topped with grilled blistered cherry tomatoes & fresh basil garlic tomato sauce layered between sheets of spinach infused pasta, served with garlic bread

Our Platinum Menu is priced from £39.95, dishes may vary due to seasonal availability or can be tailored to suit any requirements.

We boast an extensive wine list and drinks menu at Le Moulin de Lecq. With a range of seasonal arrival drinks, a fantastic selection of carefully selected wines and a number of sparkling wines and champagnes for your toast, you will be spoiled for choice.

It can be difficult to choose when given such an extensive selection and with that in mind we have specially created a number of popular drinks packages to suit all budgets and tastes.

Please ask for copies of our latest wine list and drinks packages. Don't forget our Wedding Coordinators are always on hand to offer advice and assistance should you wish.

DRINKS PACKAGES

You can choose drinks for your guests from the packages below or alternatively choose your preferred drinks from our extensive wine and bar list.

Silver

Bucks fizz on arrival, glass of house wine with meal, glass of sparkling wine for the toast.

Ruby

Bucks fizz on arrival, 2 glasses of house wine with meal, glass of sparkling wine for the toast.

Gold

Bucks fizz on arrival, bottle of house wine with meal, glass of sparkling wine for the toast.

Diamond

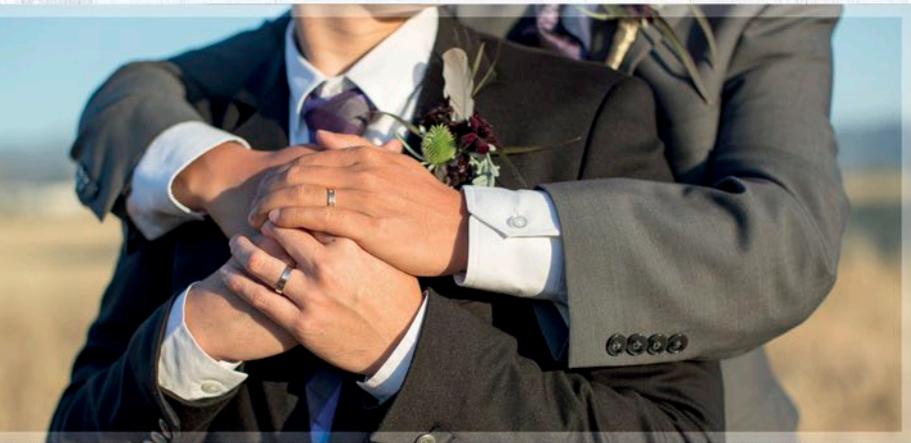
Pimms on arrival, bottle of house wine with meal, glass of champagne for the toast.

Platinum

Champagne on arrival, bottle of house wine with meal, glass of champagne for the toast.

A close-up photograph of two hands clinking champagne glasses. The glasses are filled with bubbly champagne and have a thick head of foam. The hand on the right is wearing a diamond engagement ring. In the background, a bouquet of red roses is visible. The text 'Drinks SERVICE' is overlaid in the upper right corner.

Drinks
SERVICE





TERMS & CONDITIONS

Confirmation By Client

A provisional booking is normally held for 7 days unless alternative arrangements have been made with the wedding team. A provisional booking puts neither party under obligation to confirm the function. The booking will be released unless we hear from you within 7 days of the provisional booking.

Deposit & Payments

A minimum deposit of 50% is required to confirm the booking. The deposit is non-refundable and non-transferable. Once we have discussed the final details for your event an invoice will be prepared and sent to you. Final payment is due 28 days prior to the big day.

Prices

We would like to draw your attention to the fact that whilst every effort will be made to keep prices constant, bookings taken more than 6 months in advance may be subject to a price increase.

Cancellation Charges

In the unfortunate event you have to cancel, partially cancel or postpone your confirmed booking at any time prior to the event, the Moulin will make every effort to resell the space on your behalf. However, we do reserve the right to charge a cancellation fee according to the period of notice received:

- within 25-36 weeks 50% chargeable of total value
- within 13-24 weeks 75% chargeable of total value
- within 0-12 weeks 100% chargeable of total value

Any cancellation, postponement or partial cancellation should be advised to the Moulin verbally in the first instance followed by written notice.

Loss Or Damage

Damage to the property of Le Moulin de Lecq will be charged to the organiser of the function when the damage occurs. Charges will be made to replace any damaged article and any labour costs to repair the property. Moulin de Lecq can not be held responsible for loss or damage to personal items during your event.



Le
Moulin
de Lecq
SINCE 1955

To start planning your dream day email bookings@moulindelecq.co.uk

www.moulindelecq.com

T: 01534 482818

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