THE CROWN HOTEL BAWTRY

{EST:1642}

THE "CLASSIC" CROWN WEDDING PACKAGE

THE CROWN HOTEL WEDDING VENUE

Our Hogarth Suite is just simply elegant, modern and beautiful. From the natural solid wood flooring to the elegant mirrors, chandeliers and bespoke Italian Chivari chairs.

To welcome guests to your wedding, we have installed an exquisite white twinkle lit blossom tree in the arrival of your private lounge area just perfect for those intimate indoor photos.

Outside you will have your own private established landscaped gardens which boasts a beautiful water feature and twinkle light back drop, great for guests to enjoy sipping drinks and nibble on canapes while your photographer catches those all-important photos.

The Crown Hotel Bawtry is a wedding venue like no other. It is the first choice for couples aspiring to have the ultimate dream wedding and most importantly we only offer ONE wedding a day.

Located in the heart of Beautiful Bawtry on the Yorkshire / Nottinghamshire border, team Crown aim to deliver a unique and bespoke experience for each and every one of our couples. Our experienced team can arrange all the extras too and, because no two weddings are held on the same day, it truly is YOUR wedding day.

We are delighted to hold a full civil wedding ceremony licence, and pride ourselves on being the perfect venue for civil partnerships.

You can choose from a range of luxury wedding packages – from our most 'Intimate Wedding Package' for midweek weddings, to our 'Classic Crown Wedding Package' which has everything you need to make your big day truly amazing.

BOOK YOUR PERSONAL SHOWROUND

With Tori, Emily & Hannah

Tel: 01302 710341

Email: events@crownhotel-bawtry.com

Chat with WhatsApp: 07795039540

THE "CLASSIC" CROWN WEDDING PACKAGE

Available all year round, any day £8,499

Our expert team have put together the perfect package for you, combining all the details to make it super easy to plan. This package has everything you need to make your big day truly amazing. Marry in our Hogarth suite, followed by a Prosecco & Canape reception under the blossom tree, then a delicious three course wedding breakfast, followed by evening buffet and dance the night away with our resident DJ until midnight.

Available all year round, any day for 60-day guests and 80 evening guests.

WHAT'S INCLUDED

The I Do's (60 guests)

Chiavari Chairs for Ceremony Room

Canapes Reception (60 guests)

Canapes on Arrival

Drinks Package (60 guests)

Arrival Glass of Prosecco or Bottle of Peroni Glass of Red/White Wine with the Meal Glass of Prosecco to Toast

Your First Meal as Newlyweds (60 guests)

Three Course Wedding Breakfast (1 choice option from wedding breakfast menu selector)

Chivari Chairs

Crisp Ivory Table Linen and Napkins

Cake Stand and knife

Private Landscape Gardens for Stunning Photos

Wedding Coordinator

Master of Ceremonies

Time to Party (80 guests)

Choose your Evening food from One of our Buffet Selections Resident DJ

Spend the Night

Bridal Suite One for the Wedding Couple with Breakfast the Following Morning

More Guests

If you have more guests not a problem, we charge a supplement of £85.00 per additional day guest and £30.00 per additional evening guests

CIVIL CEREMONIES

The Crown Hotel holds a full civil ceremony licence for both our Hogarth suite and Leger suite.

Please contact Doncaster Registry Office on 01302 735222 directly to discuss your required date and costs to be married, as we are unable to do this on your behalf

HOGARTH SUITE

As a licensed venue we charge a £500 room hire to hold your Civil Ceremony with us in addition to your chosen package price

LEGER SUITE

As a licensed venue we charge a £400 room hire to hold your Civil Ceremony with us in addition to your chosen package price. (Maximum capacity fifty guests)

DEPOSIT

To confirm your dream wedding day, we will require a £1,000 deposit which is a non-refundable/transferable followed by a payment plan of four instalments with the final balance due 4 week prior. (2029 Prices subject to RPI)

CANAPE & WEDDING BREAKFAST MENU SELECTOR

CANAPE MENU

Please choose Three Canapes from the selection below

Chicken Tikka Poppadom, with mango chutney & coriander

Mini Cottage Pie, shortcrust pastry case, minced beef, rich gravy, cheese & potato mash

Duck & Pak Choi Spring Rolls, with hoisin sauce

Smoked Salmon Blinis, crème fraiche

Mini Fish & Chips, pea puree

Chicken Liver Parfait, toasted crostini, onion chutney

Wagyu Slider, cheese sauce, onion relish

Chocolate Dipped Strawberries (V)

Buffalo Mozzarella, Tomato Basil Oil, Bruschetta (V)

Smashed Avocado, Tomato, Oregano Crostini (V) (VG)

WEDDING BREAKFAST MENU

Please select one starter, one main course, and one dessert from the menu below for your entire party. Should you wish to offer your guests an additional choice, this can be arranged at a supplement of £5.00 per guest. Please note: dietary requirement alternatives will be provided at no extra cost and do not count as part of the main selection

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THE MAIN MENU

DESSERTS

Potted Chicken Liver Parfait, toasted artisan bread & fig jam

Roast Belly Pork, watercress salad, apple puree

Crispy Chilli Chicken, thai salad, mint yogurt

Scottish Smoked Salmon & North Atlantic Prawns, Marie rose sauce, little gem lettuce & lemon

Roast Tomato & Red Pepper Soup, chive crème fraiche, artisan bread (V)(VG)

Carrot & Coriander Soup, black pepper crouton

Creamed Leek & Crumbly Goats Cheese Tart, baby leaves, balsamic (V)

Sauteed Wild Mushrooms, toasted ciabatta, pinot grigio cream (V)

Breaded Brie, mixed leaves, cranberry compote

Tomato Bruschetta, toasted artisan baguette slice, topped with vine-ripened tomatoes, fresh basil, garlic, extra virgin olive oil **Sirloin of Local Roast Beef**, yorkshire pudding, goose fat roast potatoes, rich meat gravy

Chicken Breast, stuffed with cream cheese, mozzarella & spinach, wrapped in parma ham, red wine & thyme sauce, goose fat roast potatoes

Roast Breast of Turkey, stuffing, chipolata wrapped in bacon, yorkshire pudding, roast potatoes, pan gravy

Individual Steak, Hendersons Relish & Guinness Pie, served with buttery mash

Crisp Roast Belly Pork, mustard mash, cider sauce

Salmon Fillet, on crushed new potatoes, white wine, cream & chive sauce

Roast Vegetable Wellington, sweet potato, mushrooms, spinach, herb roasted potatoes, gravy (V)(VG)

Individual Beef Wellington, dauphinoise potatoes (supplement £10.00 per person)

Slow Roasted Lamb Shank, minted mash, redcurrant & rosemary sauce (supplement £,10.00 per person)

All served with Thyme Roasted Carrots, Honey Roasted Parsnips & Tenderstem Broccoli, herb crumb

Sticky Toffee Pudding, butterscotch sauce, honeycomb ice cream

Dark Chocolate Brownie, clotted cream ice cream (V)

Eton Mess, crushed meringue, mixed berries, vanilla cream

Bramley Apple Crumble, crème anglaise

Lemon Posset, berries, shortbread

Strawberry Cheesecake, pimm's jelly, mixed berries

Crisp Lemon Tart, chantilly cream (V)

Followed by Tea, Coffee & Chocolates

EVENING BUFFET MENUS

GRAZING BUFFET

GARDEN BARBEQUE

HOT FORK BUFFET

Platter of Smoked Salmon Curls

Cold Water Prawns, Marie rose sauce

Selection of Cold Roasted Joints of Meat

Honey Roast Ham, Sirloin of Beef, Turkey Crown

Traditional Pork Pie Selection

Huntsman: chopped pork, chicken and stuffing Traditional: seasoned chopped pork, jelly Stilton & Leek: pork pie topped with stilton & leek

Sauteed Peri Peri Chicken Strips

Sauteed peppers & onions, with pitta bread, sour cream

Selection of Sandwich Wraps

Chicken Mayonnaise Savoury Cheese & Onion Smoked Salmon, Crème Fraiche

Tomato & Buffalo Mozzarella Salad

fresh basil, balsamic glaze

Mixed Leaf Salad

Luxury Coleslaw

Chargrilled Smashed 1/4 Pound Prime Beef Burger

Fried onions, sourdough bun, crown cheese sauce

Selection of Skewers:

Chicken garlic butter Cajun chicken style Halloumi and vegetable

Butchers Pork & Leek Sausages

Fried onions, hotdog roll

Tomato & Buffalo Mozzarella Salad

fresh basil, balsamic glaze

Mixed Leaf Salad

Luxury Coleslaw

Grated Mature Cheddar Cheese

Add a little luxury

(Supplement £10.00 pp)

Prime 4oz Sirloin Steak Salmon Parcels with herb butter

Beef Chilli

Taco shells, grated cheese, salsa, sour cream

Chicken Tikka Masala

Poppadom's, mint yoghurt, mango chutney

Sweet & Sour Vegetables

Peppers, onions, sugarsnap peas, pineapple

All served with Basmati Rice

& Grilled Naan Bread

HOMEMADE PIE & PEAS

HOMEMADE STONEBAKED PIZZA'S

Selection of Homemade Pies

Slow Cooked Steak

Hendersons Relish & Guinness Pie

Creamy Chicken

Mushroom & Leek Pie

Roast Mediterranean Vegetable Pie (V)(VG)

All served with
Mushy Peas
&
Homemade Potato Wedges

Handmade Stonebaked Pizza's

Margherita

mozzarella, vine tomatoes, cherry tomatoes, topped with buffalo mozzarella

Meat Feast

back bacon, ground beef, pork sausage, diced ham, sauteed peppers, onions, mushrooms, topped with mozzarella

Pepperoni

diced chorizo, salami, black pepper, oregano topped with mozzarella

Chicken Feast

loaded with spicy peri peri chicken, sauteed peppers & onions, topped with mozzarella

Veggie

button mushrooms, sauteed peppers, red onion & spinach, topped with mozzarella

Vegan

cheese (v), olives, button mushrooms, sauteed peppers, red onion & spinach

All served with Homemade Potato Wedges, Sour Cream, Salsa & BBQ Sauce

ELEVATE OUR "CLASSIC" WEDDING PACKAGE!

Making your wedding even more memorable for you and your guests and by adding some little extra, personal touches, and elements that reflect your personalities and your own love story.

ADD A PERFECT START TO YOUR PERFECT DAY

Why not start your big day with a glass of Prosecco, chocolate dipped strawberries and a variety of freshly baked pastries, these will be served to you and your bridesmaids to enjoy whilst you pamper and prepare yourself for the day ahead at £30 per person

DRINKS

Upgrade Arrival & Toast to Champagne at £7.50 per person
Selected Cocktails, Pornstar Martini, Mojitos, Pimm's from £9.95 per person
Extra Wine with the Meal, by glass £8.95 per person
Bottles of Wine for the Table from £29.95 per bottle
Take a Shot to Toast the Speeches at £4.00 per person
Bottled Still or Sparkling Water at £5.00 each
Celebrate a little longer with our 1am bar extension £275

FOOD

Table Platter of Cheese & Biscuits at £75.00 per table (serves 10 people) "Midnight Snack", Bacon Sandwiches at £9.95 per person

VENUE STYLING

All Occasions venue stylist, help create your own unique style from traditional to gothic, bohemian to classic. For more information and full range of décor/prices, contact Karen on 07889 804930 or email: alloccasionsvenuestylists@outlook.com

CREATE AN EXTRA VIBE AND ADD A "HOST"

Meet James Kirman! Wedding Magician and Host!

James offers a contemporary twist to the traditional toastmaster or Master of Ceremonies. With a relaxed and fun vibe, he adds magic, mind-reading and comedy to your wedding day bringing guests together with lots of laughter. Contact James on 07966829481 or email bookings@jkmagician.co.uk

EXTEND YOUR BIG DAY

Your wedding day at the Crown will be the best day of your lives, so why not keep the celebrations going for longer and stay the night prior and after your big day!

Make extra memories and spend extra time with the ones you love!