

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](mailto: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 £25.00 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

## TO START

**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)

## THE MAIN MENU

**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**

## DESSERTS

**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

## FORK BUFFET

### **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**

## GARDEN BARBEQUE

### **Chargrilled Smashed ¼ 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 £15.00 pp)

### **Prime 4oz Sirloin Steak**

### **Salmon Parcels with herb butter**

## HOT FORK BUFFET

### **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

### 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

## HOMEMADE STONEBAKED PIZZA'S

### 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](mailto: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](mailto: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!