

THE CROWN HOTEL BAWTRY

{EST:1642}

Forever begins Today





Contents

Civil Ceremonies & Deposit | 4-5

-

Intimate Crown Package | 6-7

(Available all year Monday to Thursday)

-

Simply Crown Package | 8-9

(Available all year Sunday to Friday)

-

Ultimate Crown Package | 10-11

(Available all year any day)

-

Winter Package | 12-13

(Available January, February & March)

-

Valentines Package | 14-15

(Available February)

-

Autumn Package | 16-17

(Available October & November)

-

Christmas Package | 18-21

(Available December)

-

New Year's Eve Package | 22-25

(Available 31st December)

-

Evening Reception & Entertainment | 26-27

-

Wedding Breakfast Menu Selector | 28-29

-

Evening Buffet Menus | 30-31

-

Allergens | 31

-

Accommodation | 32-33

Civil Ceremonies

The Crown Hotel holds a full civil ceremony licence for 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.

Hogarth Suite £500 civil ceremony cost to hold with us in addition to your chosen package price.

Leger Suite £400 civil ceremony cost to hold with us in addition to your chosen package price.
(Maximum capacity fifty guests)

DEPOSIT

*To confirm your dream wedding day, we will require a £1000 non-refundable deposit.
Contact our events team on 01302 710341 or email events@crownhotel-bawtry.com.*





Intimate Package

Available to book Monday to Thursday

£2999.00

Enjoy a smaller intimate wedding and surround yourself with people who you love, and you know, and spend quality time all day on your special day.

This package is based on 30 guests and includes:

- Exclusive private hire of our Hogarth suite and pre reception lounge area with indoor blossom tree.
- Selection of canapes – Choose three from the canape selection on our menu selector (See page 28)
- Three course wedding breakfast - Choose up to two starters, two mains and two desserts from our menu selector (see page 28 & 29)
- Drinks package – Arrival glass of Champagne, two glasses of red or white wine with the meal and a glass of Champagne to toast
- Ivory tablecloths and napkins
- Cake stand and knife
- Dressed Chiavari chairs x 30
- Candelabra table centrepieces x 3
- Executive bedroom for the wedding couple including a full English breakfast the following morning
- Private landscaped gardens for stunning photos
- Wedding coordinator
- Master of ceremonies
- Ten bedrooms at our discounted wedding rate

More Guests?

If you have more guests not a problem! We charge a supplement of **£75.00** per person

Add an Evening Celebration!

Want to continue celebrating your special day and add an evening reception to this package?! There is a hire charge of **£500** plus your evening food option per person – view our evening buffet menus on page 30 & 31.

Dance the night away with our Resident DJ at **£250.00**.

Simply Crown Package

Available to book Sunday to Friday

£7999.00

A fabulous package that contains everything you need!

This package is based on 60 Day guests and 100 evening guests to include:

- Exclusive private hire of our Hogarth suite and pre reception lounge area with indoor blossom tree
- Selection of canapes - Choose four from the canape selection on our menu selector (see page 28)
- A three-course wedding breakfast - Choose up to two starters, two mains and two desserts from our menu selector (see page 28 & 29)
- Drinks package – Arrival glass of prosecco, a glass of red or white wine with the meal, and a glass of prosecco to toast
- Ivory tablecloths and napkins
- Dressed Chiavari chairs x 60
- Candelabra centre pieces x 6
- Cake stand and knife
- Choose an evening buffet for 100 guests (see page 30 & 31)
- Bacon rolls at midnight for 100 guests
- Bridal suite for the wedding couple including a full English breakfast the following morning
- Private landscaped gardens for stunning photographs
- Wedding coordinator
- Master of ceremonies
- Resident DJ
- Ten bedrooms at our discounted accommodation rate

More Guests?

If you have more guests not a problem! We charge a supplement of £75.00 per person for the day and £25.00 extra for evening guests.





Ultimate Crown Package

Available every day of the week

£9,999.00

This package has everything you need to make your big day truly amazing!

This package is based on 60 Day guests and 100 evening to include:

- Exclusive private hire of our Hogarth suite and pre reception lounge area with indoor blossom tree
- Selection of canapes - Choose four from the canape selection on our menu selector (see page 28)
- A three-course wedding breakfast - Choose up to two starters, two mains and two desserts from our menu selector (see page 28 & 29)
- Drinks package – Arrival glass of champagne, two glasses of red or white wine with the meal, and a glass of champagne to toast
- Ivory tablecloths and napkins
- Dressed Chiavari chairs x 60
- Candelabra centre pieces x 8
- Cake stand and knife
- Choose an evening buffet for 100 guests (see pages 30 & 31)
- Bacon rolls at midnight for 100 guests
- Bridal suite for the wedding couple with a full English breakfast the following morning
- Private landscaped gardens for stunning photographs
- Wedding coordinator
- Master of ceremonies
- Resident DJ
- Five complimentary standard bedrooms included for family and friends
- Ten bedrooms at our discounted accommodation rate

More Guests?

If you have more guests not a problem! We charge a supplement of **£85.00** per person for the day and **£25.00** extra for evening guests.

Winter Package

Available to book for January, February and March

£6999.00

There is a chill in the air, but winter provides the perfect backdrop for a stunning wedding. Perhaps a flurry of snow, or the emerging signs of the new season, it is a time full of anticipation and excitement for new beginnings and adventures together!

This package is based on 60 Day guests and 100 evening guests to include:

- Exclusive private hire of our Hogarth suite and pre reception lounge area with indoor blossom tree
- Selection of Canapes - Choose three from the canape selection on our menu selector (see page 28)
- A three-course wedding breakfast - Choose up to two starters, two mains and two desserts from our menu selector (see page 28 & 29)
- Drinks package – Arrival winter Pimm's, a glass of red or white wine with the meal, and a glass of prosecco to toast
- Ivory tablecloths and napkins
- Chiavari chairs x 60 (not dressed)
- Winter berry (red or blueberry) entwined
- Candelabra centre pieces x 6
- Cake stand and knife
- Evening buffet of homemade pie & peas for 100 guests (see page 31)
- Bridal suite for the wedding couple including a full English breakfast the following morning
- Private landscaped gardens for stunning photographs
- Wedding coordinator
- Master of ceremonies
- Resident DJ
- Ten bedrooms at our discounted accommodation rate

More Guests?

If you have more guests not a problem! We charge a supplement of £75.00 per person for the day and £25.00 extra for evening guests.





Valentines Package

For any Weddings booked in February

£7,250.00

Valentine's Day celebrates love, and your wedding celebrates your love! The month of February is full of romance, and a wonderful time for you to begin your new lives together. Enjoy a day full of love, a day full of dreams, and the day for your perfect wedding. Theme with beautiful red and pink colour schemes, romantic candles and decorate with hearts and roses.

We have put together our beautiful Valentines package just for you...

This package is based on 60 Day guests and 100 evening guests to include:

- Exclusive private hire of our Hogarth suite and pre reception lounge area with indoor blossom tree
- Selection of canapes - Choose 3 from the canape selection on our menu selector (see page 28)
- A three-course wedding breakfast - Choose up to two starters, two mains and two desserts from our menu selector (see pages 28 & 29)
- Coffee and individual chocolates from 'Hotel Chocolat' to follow the wedding breakfast
- Drinks package – Arrival glass of pink prosecco with a strawberry, a glass of red or white wine with the meal, and a glass of pink prosecco to toast
- Ivory tablecloths and napkins
- Dressed Chiavari chairs x 60
- White petal aisle for your civil ceremony
- Circular floral eucalypts wreath with candles as centre pieces or candelabras x 6
- Cake stand and knife
- Evening buffet of homemade pie & peas for 100 guests (see page 31)
- Bridal suite for the wedding couple including a full English breakfast the following morning
- Private landscaped gardens for stunning photographs
- Wedding coordinator
- Master of ceremonies
- Resident DJ
- Ten bedrooms at our discounted accommodation rate

More Guests?

If you have more guests not a problem! We charge a supplement of £75.00 per person for the day and £25.00 extra for evening guests.

Autumn Package

For any Weddings booked in October & November

£6999.00

Known for its stunning colour palette, Autumn brings a whole new dimension with cosy evenings, warming candlelight and crisp autumn leaves.

This package is based on 60 Day guests and 100 evening guests to include:

- Exclusive private hire of our Hogarth suite and pre reception lounge area with indoor blossom tree
- Selection of Canapes - Choose three from our menu selector (see page 28)
- A three-course wedding breakfast choose up to two starters, two mains and two desserts from our menu selector (see pages 28 & 29)
- Drinks package – Arrival glass of prosecco with Autumn berries, a glass of red or white wine with the meal, and a glass of prosecco to toast
- Ivory tablecloths and napkins
- Chiavari chairs x 60 (not dressed)
- Autumn leaf aisle for your civil ceremony
- Autumn themed candelabras or rustic lantern on a wooden base centrepieces x 6
- Cake stand and knife
- Evening buffet for 100 guests (see pages 30 & 31)
- Bridal suite for the wedding couple including a full English breakfast the following morning
- Private landscaped gardens for stunning photographs
- Wedding coordinator
- Master of ceremonies
- Resident DJ
- Ten bedrooms at our discounted accommodation rate

More Guests?

If you have more guests not a problem! We charge a supplement of £75.00 per person for the day and £25.00 extra for evening guests.





Christmas Package

For any Weddings booked in December
£12,500.00

(Excludes New Year's Eve – see additional NYE package)

Tis the season for a festive wedding! Enjoy a magical wedding day with elegance and sophistication that feels like all your Christmases have come at once! Enjoy festive colour palettes, Christmas flowers and foliage, warming candles and delicious seasonal food and drinks.

This package is based on 70 Day guests and 90 evening guests to include:

- Exclusive private hire of our Hogarth suite and pre reception lounge area with indoor blossom tree
- Selection of festive canapes (see Christmas menu)
- A three-course festive wedding breakfast – Choose two starters, two mains and two desserts from the Christmas menu
- Drinks package – Arrival glass winter Pimm's or prosecco with ginger & cinnamon, two glasses of red or white wine with the meal, and a glass of prosecco to toast
- Ivory tablecloths and napkins
- Christmas crackers for the tables x 70
- Dressed Chiavari chairs x 70
- White petal aisle for your civil ceremony
- Festive Candelabra or miniature Christmas tree centrepieces x 7
- Festive Moonarch
- Cake stand and knife
- Evening buffet for 90 guests (see pages 30 & 31)
- Bacon rolls at midnight for 90 guests
- Bridal suite for the wedding couple including a full English breakfast the following morning
- Private landscaped gardens for stunning photographs
- Wedding coordinator
- Master of ceremonies
- Resident DJ
- Five standard bedrooms included for family and friends
- Ten bedrooms at our discounted accommodation rate

More Guests?

If you have more guests not a problem! We charge a supplement of £100.00 per person for the day and £25.00 extra for evening guests.

Christmas Package Breakfast Menu

Festive Canapes Selection:

Pigs in blankets
Spiced pumpkin shots
Smoked salmon & cream cheese blinis

Starters

Honey roasted parsnip soup
Parsnip crisps, toasted sourdough

Duck & Orange pate
Orange crystal mulled onion chutney, spiced melba toast

Baked Camembert wrapped in pancetta
Cranberry compote, warm crusty bread

Mains

Roasted sirloin of beef
Beef roasted fondant potatoes, Yorkshire pudding, red wine sauce

Roulade of Turkey wrapped in bacon
*Cranberry sausage stuffing, roasted roots, sprouts with
bacon & chestnut*

Wensleydale and cranberry souffle
Spinach and preserved tomato salad

Desserts

Minced pie Crème brulee
With a ginger snap biscuit
White chocolate orange cheesecake
With ginger crumb white chocolate shards

Followed by:

Filter coffee, Yorkshire tea & truffles





New Year's Eve Package

For New Year's Eve 31st December 2024 & 2025

£14,500.00

A perfect time for all things new, New Year's Eve is the perfect day to begin married life together. Enjoy the glamour and celebrations shared with those that mean the most to you – why not make your wedding a glitzy black-tie affair to match the occasion! Included also are inside Sparkler Fountains for the dancefloor to give your first dance the WOW factor!

This package is based on 70 Day guests and 90 evening guests to include:

- Exclusive private hire of our Hogarth suite and pre reception lounge area with indoor blossom tree
- Selection of Canapes (See NYE menu)
- A four-course New Year's Eve wedding breakfast – Choose two starters, two mains and two desserts from the New Year's Eve menu, followed by a table platter of Yorkshire cheese, biscuits, grapes, celery & chutney (per table).
- Drinks package – Arrival glass of Champagne or bottle of peroni, two glasses of red or white wine with the meal, a glass of Champagne to toast and a glass of port with the cheese course.
- Ivory tablecloths and napkins
- Dressed Chiavari chairs x 70
- White petal aisle for your civil ceremony
- Crystal cluster glass grand candle centrepieces x 7
- Cake stand and knife
- Indoor sparkler fountains for the dancefloor for the first dance
- Evening buffet for 90 guests (see pages 30 & 31)
- Bacon rolls at midnight for 90 guests
- Bridal suite for the wedding couple including a full English breakfast the following morning
- Private landscaped gardens for stunning photographs
- Wedding coordinator
- Master of ceremonies
- Resident DJ
- Five standard bedrooms for family and friends
- Ten bedrooms at our discounted accommodation rate.

More Guests?

If you have more guests not a problem! We charge a supplement of £100.00 per person for the day and £25.00 extra for evening guests.

New Year's Eve Package Breakfast Menu

Canapes:

Smoked salmon & cream cheese blinis
Ham hock and piccalilli toasts
Halloumi, tomato and red onion skewers

Starters

Butternut squash & ginger soup
Tuile stick & toasted sourdough

Classic king prawn cocktail
Romaine lettuce, cucumber, tomato, marie-rose and sourdough bread

Partridge & pear terrine
Candied chestnut crumble and mulled wine jelly

Mains

Fillet of Beef Wellington
Carved in the room, dauphinoise potatoes, roasted root vegetables, green beans wrapped in bacon

Wensleydale and cranberry soufflé
Spinach and preserved tomato salad

Desserts

Melting chocolate and orange fondant
With white chocolate mousse

Rum Baba clotted cream ice cream

Followed by:

Filter coffee, Yorkshire tea & truffles





Evening Reception

Getting married abroad? Just want an evening only reception after getting married?

Then the Crown can offer this subject to available dates – please chat to our wedding team.

Hire of our Hogarth suite, pre reception lounge with indoor blossom tree and private landscapes garden £500.00 for an evening reception.

Choose one of our delicious evening buffet menus from our menu selector.

Entertainment

Dance the night away with our resident DJ at £250.00

If you wish to supply your own DJ or live music, we do require a copy of their public liability insurance which must be to £5million. Bands only up to a 3-piece band due to noise regulations.

Wedding Breakfast Menu Selector

Please choose dishes for your guests as per your package.

Please visit our allergen statement with regards to catering for your guests with allergies and intolerances.

CANAPÉS

Duck and pak choi spring rolls, hoisin sauce

Smoked salmon and crème fraîche blinis

Mini fish and chip cones, pea puree

Chicken liver parfait, melba toast, onion chutney

Mini wagyu beef burgers, onion relish

King prawns, ginger and chilli

Spiced lamb kebabs, mint yogurt

Mini Thai Fishcakes, sweet chilli dip

Stuffed olives (V) (VG)

Chocolate dipped strawberries (V)

Halloumi, tomato and courgette skewers (V)

Goats cheese crostini, red onion chutney (V)

Mediterranean vegetable bruschetta, basil (V) (VG)

(V) Vegetarian (VG) Vegan

TO START

Roast tomato & red pepper soup (V)
Chive crème fraîche, artisan bread

Wild mushroom soup (V) *Truffle oil, artisan bread*

Smoked haddock fishcake *Cucumber salsa*

Oak roast salmon & prawns *Watercress, dill crème fraîche*

Tempura king prawns *Garlic & parsley butter*

Game terrine *Chutney & artisan bread*

Roast belly pork *Watercress salad, apple puree*

Crispy chilli chicken *Asian salad, mint yogurt*

Potted chicken liver parfait *Toasted artisan bread & fig jam*

Creamed leek & crumbly goat's cheese tart (V) *Baby leaves*

Sautéed wild mushrooms (V) *Pinot grigio cream, toasted ciabatta*

Whipped goat's cheese (V)
Beetroot, orange and balsamic salad, rosemary crostini

Sun blushed tomato & buffalo mozzarella tart (V)
Black olive & pesto

Ratatouille tart (V) (VG)

(V) Vegetarian (VG) Vegan

THE MAIN MENU

Sirloin of local roast beef
Yorkshire pudding, roast potatoes, red wine gravy

Individual beef wellington *Dauphinoise potatoes*

Crisp roast belly pork *Roast potatoes, cider jus*

Fillet of pork *Crushed potatoes, pancetta, rosemary jus*

Roast breast of turkey *Yorkshire pudding, roast potatoes, pan gravy*

Lemon & thyme roast chicken *Roast potatoes, crispy leeks*

Chicken breast wrapped in prosciutto *Roast potatoes, dill cream*

Herb crusted cod Loin *Crushed new potatoes*

Roast salmon fillet *Crushed new potatoes*

Roast squash risotto (V) *Fried sage & parmesan crisp*

Roast vegetable wellington (V) (VG)
Sweet potato, mushrooms, chestnut, spinach, herb creamed potatoes, gravy

Stuffed Peppers (V)
with couscous, Mediterranean vegetables and a spicy tomato sauce

All main courses served with roast carrot & parsnip, and green beans wrapped in crispy bacon

(V) Vegetarian (VG) Vegan

DESSERTS

Crisp lemon tart (V) *Chantilly cream, candied lemon*

Eton mess (V) (AVG)
Crushed meringue, mixed berries, vanilla cream

Bramley apple crumble (V) *Crème Anglaise*

Dark chocolate brownie (V) (AVG) *Clotted cream ice cream*

Sticky toffee pudding (V)
Butterscotch sauce, crushed honeycomb

Treacle tart (V) *Clotted cream*

Banoffee pie (V) *Toffee brittle*

Vanilla panna cotta *Raspberries*

Lemon Posset (V) *Berries & shortbread*

Strawberry cheesecake *Pimm's jelly & mixed berries*

(V) Vegetarian (AVG) Available Vegan

TRIO OF DESSERTS

Why not add a trio of desserts for your guests?!
Choose three from the above!

TO FINISH

Filter coffee or Yorkshire tea

Evening Buffet Selection

FORK FOOD £25 per person

Dressed salmon, smoked salmon & prawn platter with cucumber & lemon
Hand carved cold meats – turkey, beef & ham
Selection of pork pies
Selection of thin crust pizza's
Peri-peri chicken strips, pitta wedges
Goats cheese & sun blushed tomato tartlets
Selection of sandwich wraps
Herb new potatoes
Mixed leaf salad
Tomato, buffalo mozzarella & basil salad
Homemade coleslaw
Fresh baked crusty bread

Chef's selection of delicious mini desserts

BBQ £25 per person

Quarter pounder beef burger, sesame bun and sautéed onions
Pork and leek sausages
Salmon Parcels herb butter
BBQ chicken pieces
Halloumi & vegetable skewers
Herb new potatoes
Stuffed olives
Fruity couscous
Jacket potatoes, cheese & butter
Bread rolls
Mixed salads

Chef's selection of delicious mini desserts

HOT FOOD £25 per person

Mild chicken curry
Vegetarian chickpea & spinach tagine
Chilli & rice with tacos, guacamole, sour cream & salsa
Jacket potatoes, cheese & butter
Coriander rice
Grilled naan bread

Chef's selection of delicious mini desserts

PIE & PEAS £25 per person

Selection of Homemade Pies with minted mushy peas and homemade coleslaw
Steak & ale
Chicken, mushroom & leek
Roast Mediterranean vegetable

Chef's selection of delicious mini desserts

Allergens

CROWN HOTEL FOOD ALLERGEN POLICY

Our food at the Crown Hotel is prepared in a kitchen where all the known 14 allergens are handled. This may affect you or a member of your party if they suffer from an allergy or intolerance, we cannot guarantee that any dish will be free from cross contamination.

If you would like any information on the ingredients from our wedding menus, please ask our weddings team who will be able to assist you.

We ask that you request all dietary information from ALL of your wedding guests and give these details to our weddings team at the final details stage 4-6 weeks prior to your wedding. Most of our wedding dishes can be adapted for food intolerances (dairy, gluten). Please note this cannot be dealt with on the wedding day and all information must be provided at the final details stage.

If any of your guests have a 'SEVERE ALLERGY' then this will need to be discussed in detail, as stated above, due to the size and nature of our production we are UNABLE to provide food which is allergen free we cannot guarantee that allergen cross contamination has not occurred.

Accommodation

With all our wedding packages we include our Bridal Suite, with a delicious full Yorkshire breakfast the following morning.

In addition, we also hold ten bedrooms at our discounted wedding rate, and subject to availability we can offer more once these are booked. Any bedrooms that have not been booked are automatically released four weeks prior to the wedding date.

For more information and to book please contact our reservations team:
reservations@crownhotel-bawtry.com
01302 710341

ENJOY A PERFECT START TO YOUR DAY!
Staying over the night before your big day? Then why not start your wedding day with a glass of Champagne, fresh orange juice, chocolate dipped strawberries and a selection of freshly baked pastries – served to your room while you pamper yourself and get ready! Just £30 per person.





CROWN HOTEL

&

POSTING HOUSE

THE CROWN HOTEL
BAWTRY
(1857-1904)

ROBATA GRILL RESTAURANT

THE CROWN HOTEL
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THE CROWN HOTEL BAWTRY

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Contact Us

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01302 710341

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