

THE CROWN HOTEL BAWTRY

{EST:1642}

OCCASIONS & CELEBRATIONS

2025/2026

OCCASIONS, CELEBRATIONS & MORE!

Discover an unforgettable experience at The Crown Hotel, with two private hire rooms you can enjoy a setting that suits your style and needs and create those magical moments. With an exclusive ambiance, our private spaces are designed to provide a warm and inviting atmosphere, perfect for any occasion!

Planning a spectacular black-tie ball, birthday, engagement or anniversary party.

Looking for the perfect a venue for a Christening, baby shower, or intimate family gathering.

Celebrate the lives of loved ones who have passed, in a comforting space, we provide a respectful and supportive space for wakes

Our dedicated team is here to create a tailored experience just for you, where we transform your special occasions into unforgettable memories that your guests will talk about long after it's over. Contact our events team to start planning your perfect gathering, chat through our menus, check available dates and make an appointment to arrange a private tour over a coffee!

CONTACT US

Tel: 01302 710341

Email: events@crownhotel-bawtry.com

Chat with WhatsApp: 07795039540

HOGARTH SUITE

£500.00 Venue Hire

Our Hogarth Suite is just simply elegant, modern and beautiful. From the natural solid wood flooring, a grey and white colour palette, ornate mirrors, and our giant ceiling cluster chandeliers. We also have stunning elegant ivory Chiavari chairs.

To welcome your guests, we have installed an exquisite white twinkle lit blossom tree in the arrival of your private lounge area– the perfect backdrop for your event photographs and great for guests to enjoy sipping drinks and nibble on canapes.

Outside you will have your own private established landscaped gardens which boasts a beautiful water feature and twinkle light back drop, Enjoy summer drinks with your guests and a delicious BBQ!

The Hogarth Suite can cater for 120 people for a sit-down meal, or 200 for a buffet and has a private bar and dancefloor.

Resident DJ from £350 (own entertainment/live music will require PLI and £150 admin charge)

Evening hire until midnight or celebrate a little longer with our 1am bar extension £275

LEGER SUITE

£250.00 Venue Hire

Our Leger suite is perfect for a cozy and enchanting day/evening among friends and loved ones.

A Perfect setting for a smaller gathering from a private lunch or dinner, a heartwarming baby shower or intimate wake

Guests can also enjoy a selection of delicious, locally sourced food and drinks. Catering up to 40 people for a sit-down meal or buffet. Please note this room does not have a dancefloor or private bar but tray service drinks can be arranged.

MENU OPTIONS

We understand the importance of catering, it is not just a meal, but a memorable experience. We invite you to explore our menus whether you're here for a sit-down meal, hot buffet or afternoon tea, we are dedicated to providing exceptional service and a delightful dining atmosphere.

DRINKS MENU

Arrival/Welcome drink from £7.50 per person

Glass of Wine with the Meal, by glass £8.95 per person

Bottles of Wine for the Table from £29.95 per bottle

Bottled Still or Sparkling Water at £5.00 each

CANAPE MENU

@ £14.50 per person

Please choose Three Canapes from the selection below

Chicken Tikka Poppadom, with mango chutney & coriander

Duck & Pak Choi Spring Rolls, with hoisin sauce

Smoked Salmon Blinis, crème fraîche

Mini Fish & Chips, pea puree

Chicken Liver Parfait, toasted crostini, onion chutney

Wagyu Slider, cheese sauce, onion relish

Crispy BBQ Pork Belly Bites

Chocolate Dipped Strawberries (V)

Goats Cheese & Caramelised Onion Bon Bons (V)

Buffalo Mozzarella, Tomato Basil Oil, Bruschetta (V)

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

AFTERNOON TEA BUFFET

@ £25.00 per person

SAVOURY

Selection of Sandwiches

Yorkshire Ham & Branston Pickle

Prawn & Marie Rose Sauce

Egg Mayonnaise & Watercress

Selection of Wraps

Chicken Mayonnaise

Savoury Cheese & Onion

Smoked Salmon, Crème Fraiche

Prawn Blinis, crème fraiche

Cheese & Sundried Tomato Quiche

SCONES

Fruit Scones

Clotted cream

Local Strawberry Preserves

SWEET

Chocolate Brownie, chocolate ganache

Lemon Drizzle Cake

HOT DRINKS

Yorkshire Tea

Filter Coffee

Selection Herbal Teas

FORK BUFFET

At £25.00 per person

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

Goats Cheese & Sunblushed Tomato Tartlets

Tomato & Buffalo Mozzarella Salad

fresh basil, balsamic glaze

Minted New Potatoes

Mixed Leaf Salad

Luxury Coleslaw

Freshly Baked Crusty Bread

GARDEN BARBEQUE

At £25.00 per person

¼ Pound Prime Beef Burger

Fried onions, sourdough bun

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

Minted New Potatoes

Mixed Leaf Salad

Luxury Coleslaw

Grated Mature Cheddar Cheese

HOT FORK BUFFET

At £25.00 per person

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

At £25.00 per person

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

At £25.00 per person

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

Vegan cheese, olives, button mushrooms, sauteed peppers, red onion & spinach

All served with

Homemade Potato Wedges, Sour Cream, Salsa & BBQ Sauce

**ADD A SELECTION OF MINI DESSERTS TO ANY BUFFET
@£7.50 PER PERSON**

THREE COURSE DINING MENU

@ £45.00 PER PERSON

Starters

Roast Tomato & Red Pepper Soup, chive crème fraiche, artisan bread

Oak Roast Salmon & Prawns, watercress, dill crème fraiche

Crispy Chilli Chicken, thai salad, mint yogurt

Potted Chicken Liver Parfait, toasted artisan bread & fig jam

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

Mains

Fillet of Beef Medallions, dauphinoise potatoes, red wine sauce

Sirloin of Local Roast Beef, Yorkshire pudding, goose fat roast potatoes, rich meat gravy

Chicken Breast stuffed with Wensleydale, wrapped in parma ham, cranberry compote, goose fat roast potatoes

Slow Roasted Lamb Shank, minted mash, redcurrant & rosemary sauce

Crisp Roast Belly Pork, mustard mash, cider sauce

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

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

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

Seabass, herb roasted potatoes, cherry tomatoes and pesto

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

Desserts

Eton Mess, crushed meringue, mixed berries, vanilla cream (V)(VG)

Bramley Apple Crumble, crème anglaise

Dark Chocolate Brownie, clotted cream ice cream (V)

Sticky Toffee Pudding, butterscotch sauce, honeycomb ice cream

Lemon Posset, berries, shortbread

Selection of Yorkshire Cheese, biscuits, grapes, celery & chutney

Followed by Filter Coffee, Yorkshire Tea & Chocolates

Please choose two starters, two mains and two dessert options from the above menus (any dietary will be additional to choice and no extra charge)
We will require a pre-order two weeks prior to your event, with individual names/menus.

OUR PARTY PARTNERS

To make your event extra special, we work a range of amazing partners who we can personally recommend to make your party complete!

All Occasions Venue Stylists

For flower balls, lanterns and chair dressings!
alloccasionsvenuestylists@outlook.com / 07889804930

Gala Fireworks

Make your party go with a bang!
info@galafireworks.co.uk / 07736 014416

Light it Up Hire

For light it up letters and numbers!
www.lightituphire.co.uk

James Kirman Magician

Magician, host and pickpocket! Absolutely brilliant!
www.jkmagician.co.uk

DJ Paul Ruckledge

Crown Hotel Resident DJ!
07901 588949

Cat on Sax

Live Sax player to music / DJ to give an 'Ibiza Party Vibe' to your event!
catonsax@gmail.com / 07841 377861

CUSTOMER 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 as we cannot guarantee that any dish will be free from cross contamination. If you would like any information on our ingredients, please ask our team who will be able to assist you. If you have a 'SEVERE ALLERGY' then as stated above, due to the size and nature of our production, we are UNABLE to provide food which is allergen free, and we cannot guarantee that allergen cross contamination has not occurred. We ask that if you are still sitting with us, even though not eating, that you have your usual allergen medication. Thank you for your understanding.

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