

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](mailto: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

@ £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

### Wild Moon Events & Light it Up Hire

For giant balloon displays with light it up letters and numbers!  
www.wildmoonevents.co.uk 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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