

THE  
CROWN HOTEL  
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WEDDINGS

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# CIVIL CEREMONIES

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We hold a full civil ceremony licence for both our Leger and Hogarth Suites.  
Please contact Doncaster Registry Office on 01302 735222 directly to discuss your  
required date as we are unable to do this.

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CIVIL CEREMONIES CAN BE HELD IN OUR:

LEGER SUITE

HOGARTH SUITE

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To confirm your dream wedding day we will require £1000.00 non refundable deposit

Contact our events team on: 01302 710341

Email: [events@crownhotel-bawtry.com](mailto:events@crownhotel-bawtry.com)

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THE  
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# INTIMATE PACKAGE

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## Monday to Thursday - £2499.00, 30 guests to include:

3 Course Wedding Breakfast choose up to 2 starters, 2 mains and 2 desserts

Drinks Package - Arrival glass of Prosecco, red/white wine served with meal and a glass of prosecco to toast

Red Carpet on arrival

Ivory Table Cloths and Napkins

Cake Stand and Knife

Chiavari Chairs

Executive bedroom for the Bride and Groom including a full English breakfast the following morning

Private Landscaped Gardens for stunning photos

Wedding Coordinator

Master of Ceremonies

10 bedrooms @ our discounted wedding rate

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## More Guests?

If you have more guests not a problem we charge a supplement of £60.00 per person.

## Special Extras

Although your day will already be amazing, take a look at our extra special additions on page 29 for some added inspiration.

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To confirm your dream wedding day we will require £1000.00 non refundable deposit

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Email: [events@crownhotel-bawtry.com](mailto:events@crownhotel-bawtry.com)

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# THE INTIMATE WEDDING BREAKFAST

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Select your menu from the following options:  
Choose up to 2 starters, 2 main and 2 desserts

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## Starters

### Potted Chicken Liver Parfait

With onion and orange marmalade and rustic bread

### Whipped Goats Cheese (v)

With beetroot, orange segments and balsamic, rosemary crostini

### Half Melon (V) (GF)

Filled with fresh berries, prosecco sorbet and fresh mint

### Tomato and Basil Soup (V)

With garlic croutons



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## Mains

All our main courses are served with parsnips, carrots and red onion roasted with honey and fresh herbs, broccoli, green beans, peas with minted butter.

### Roast Topside of Beef

Yorkshire pudding, roasted potatoes, with a rich gravy

### Chicken Breast (GF)

Stuffed with sundried tomatoes and mozzarella cheese, wrapped in bacon served with herb roasted new potatoes and red wine jus

### Pork Fillet (GF)

Wild mushroom, crushed potatoes and crispy pancetta, tomato and rosemary jus

### Salmon Fillet

Wrapped in filo pastry served with asparagus, crushed new potatoes and a cream dill sauce

### Stuffed Peppers (V) (GF)

With Mediterranean vegetables and a spicy tomato sauce

## Desserts

### Lemon Posset

With seasonal berries and shortbread

### Crown Eton mess (GF)

### Warm chocolate brownie

With chocolate ganache and white chocolate chunk ice cream

### Warm Bakewell tart

With clotted cream

Followed by:

Tea, coffee and chocolates

## The Evening Buffet

If you decide to carry on celebrating into the evening, then have a look at our evening buffet menus that we have to offer on page 27



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## THE CROWN HOTEL

# SIMPLY CROWN PACKAGE

Sunday to Friday £6999.00, this package is based on 60 day guests and 100 evening guests to include:

Selection of Canapés (choose 4 from selection)

3 Course Wedding Breakfast choose up to 2 starters, 2 mains and 2 desserts

Drinks package - arrival glass of prosecco, a glass of red/white wine with the meal and a glass of prosecco to toast.

Red Carpet Arrival

Ivory Table Cloths and Napkins

Dressed Chiavari Chairs x 60

Candelabra Centre Pieces x 6

Cake Stand and Knife

Evening Finger Food Buffet x 100

Bridal Suite for Bride and Groom including a full English breakfast the following morning

Private landscaped gardens for stunning photographs

Wedding Coordinator

Master of Ceremonies

Resident DJ

10 bedrooms @ 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 £15.00 extra for evening guests

## Special Extras

Although your day will already be amazing, take a look at our extra special additions on page 29 for some added inspiration.

# THE SIMPLY CROWN WEDDING BREAKFAST

Select your menu from the following options:  
Choose up to 2 starters, 2 main and 2 desserts

## Canapés

CHOOSE ANY 4

Smoked Salmon and crème fraiche blinis

Duck and pak choi spring rolls, hoi sin sauce

Mini crab cakes, lime salsa

Milk and White chocolate dipped strawberries (V) (GF)

Mini fish and chips, pea puree

Halloumi cheese, cherry tomatoes and pepper skewers (V) (GF)

## Starters

**Crispy Chilli Chicken (GF)**

With a than salad and mint yoghurt

**Tempura Prawns**

Served with rocket, garlic and parsley butter

**Potted Chicken Liver Parfait**

With onion and orange marmalade and rustic bread

**Whipped Goats Cheese (v)**

With beetroot, orange segments and balsamic, rosemary crostini

**Tomato and Basil Soup (V)**

With garlic croutons

## Mains

All our main courses are served with parsnips, carrots and red onion roasted with honey and fresh herbs, broccoli, green beans, peas with minted butter.

**Roast Topside of Beef**

Yorkshire pudding, roasted potatoes, with a rich gravy

**Chicken Breast (GF)**

Stuffed with sundried tomatoes and mozzarella cheese, wrapped in bacon served with herb roasted new potatoes and red wine jus

**Pork Fillet (GF)**

Wild mushroom, crushed potatoes and crispy pancetta, tomato and rosemary jus

**Salmon Fillet**

Wrapped in filo pastry served with asparagus, crushed new potatoes and a cream dill sauce

**Homemade battered cod**

Served with hand cut chunky chips, minted mushy peas, Heinz tomato sauce

**Roasted vegetable tartlet**

Filled with parsnips, caramelised onion, white wine and Stilton sauce topped with Romano pepper and pumpkin seeds

**Stuffed Peppers (V) (GF)**

With Mediterranean vegetables and a spicy tomato sauce

## Desserts

**White Chocolate Cheesecake**

With fresh raspberries

**Crown Eton Mess (GF)**

**Warm Chocolate Brownie**

With chocolate ganache and white chocolate chunk ice cream

**Warm Bakewell Tart**

With clotted cream

**Sticky Toffee Pudding**

Served with hot toffee sauce and toffee chunk ice cream

**Followed by: Tea, Coffee and Chocolates**

Enjoy our Evening Finger Food Buffet and our evening celebrations with our resident DJ





## THE CROWN HOTEL

# ULTIMATE CROWN PACKAGE

Available every day of the week - £9999.00  
this package is based on 80 day guests and 100 evening to include:

Selection of Canapés - choose 4 from the canapé selection  
3 Course Wedding Breakfast choose up to 2 starters, 2 mains and 2 desserts

**Drinks package** - Arrival glass of Champagne, 2 glasses of red/white wine with the meal  
and a glass of Champagne to toast

Red Carpet Arrival

Ivory Table Cloths and Napkins

Dressed Chiavari Chairs x 80

Candelabra Centre Pieces x 8 with Cake Stand and Knife

Evening finger food buffet, BBQ or Pie and Peas x 100

Bridal Suite for Bride and Groom including a full English breakfast the following morning

Private landscaped gardens for stunning photographs

Master of Ceremonies

Wedding Coordinator

Resident DJ

5 standard bedrooms included for family and friends

10 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 £15.00 extra for evening guests.

## Special Extras

Although your day will already be amazing, take a look at our extra special additions  
on page 29 for some added inspiration.



# THE ULTIMATE CROWN WEDDING BREAKFAST

Select your menu from the following options: Choose up to 2 starters, 2 main and 2 desserts

## Canapés

CHOOSE ANY 4

- Smoked Salmon and crème fraiche blinis
- Duck and pak choi spring rolls, hoi sin sauce
- Mini crab cakes, lime salsa
- Milk and White chocolate dipped strawberries (V) (GF)
- Mini fish and chips, pea puree
- Halloumi cheese, cherry tomatoes and pepper skewers (V) (GF)
- Goats Cheese and Caramelised onion tartlet (V)
- Selection of Stuffed Olives (V) (VG)

## Starters

- Crispy Chilli Chicken (GF)  
With a Thai salad and mint yoghurt
- Tempura Prawns  
Served with rocket, garlic and parsley butter
- Potted Chicken Liver Parfait  
With onion and orange marmalade and rustic bread
- Whipped Goats Cheese (V)  
With beetroot, orange segments and balsamic, rosemary crostini
- Tomato and Basil Soup (V)  
With garlic croutons
- Bloody Mary Prawn Cocktail  
Prawns, mixed leaves, lemon, cucumber and celery
- Half Melon (V) (VG)  
Filled with fresh berries, prosecco sorbet, fresh mint
- Yorkshire Favourite, Homemade Yorkshire Pudding (V)  
Served with a rich port wine sauce and caramelised onions

## Mains

All our main courses are served with parsnips, carrots and red onion roasted with honey and fresh herbs, broccoli, green beans, peas with minted butter.

- Roast Topside of Beef  
Yorkshire pudding, roasted potatoes, with a rich gravy
- Chicken Breast (GF)  
Stuffed with sundried tomatoes and mozzarella cheese, wrapped in bacon served with herb roasted new potatoes and red wine jus
- Pork Fillet (GF)  
Wild mushroom, crushed potatoes and crispy pancetta, tomato and rosemary jus
- Salmon Fillet  
Wrapped in filo pastry served with asparagus, crushed new potatoes and a cream dill sauce
- Homemade battered cod  
Served with hand cut chunky chips, minted mushy peas, Heinz tomato sauce
- Roasted vegetable tartlet  
Filled with parsnips, caramelised onion, white wine and stilton sauce topped with romano pepper and pumpkin seeds
- Stuffed Peppers (V) (GF)  
With Mediterranean vegetables and a spicy tomato sauce

## Desserts

- White Chocolate Cheesecake  
With fresh raspberries
- Crown Eton Mess (GF)
- Warm Chocolate Brownie  
With chocolate ganache and white chocolate chunk ice cream
- Warm Bakewell Tart  
With clotted cream
- Sticky Toffee Pudding  
Served with hot toffee sauce and toffee chunk ice cream
- Followed by: Tea, Coffee and Chocolates



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# THE CROWN HOTEL

# EXCLUSIVE CROWN PACKAGE

Available every day of the week - £12,500.00

This package is based on 90 day guests and 150 evening to include:

**Selection of Canapés** - choose 6 from the canapé selection  
6 Course Wedding Breakfast choose up to 2 starters, 2 mains and 2 desserts

**Drinks package** - Mini Bottles of Champagne and Bottles of Peroni,  
2 Glasses of Red/White Wine with the Meal  
Glass of Champagne to Toast With  
Still and Sparkling Bottle of Water  
Red Carpet arrival

Ivory Table Cloths and Napkins with Dressed Chiavari Chairs x 90

Candelabra Centre Pieces x 9 with Cake Stand and Knife

Evening finger buffet, BBQ, Pie and Peas, Hot Buffet or Hot rolls x 150

Bridal Suite for Bride and Groom including a full English breakfast the following morning

Private landscaped gardens for stunning photographs

Wedding Coordinator and Master of Ceremonies

Resident DJ

5 standard bedrooms included for family and friends

10 bedrooms @ 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 £15.00 extra for evening guests.

## Special Extras

Although your day will already be amazing, take a look at our extra special additions on page 29 for some added inspiration.



# THE EXCLUSIVE CROWN WEDDING BREAKFAST

Select your menu from the following options: Choose up to 2 starters, 2 main and 2 desserts

## Canapés

CHOOSE ANY 6

- Smoked Salmon and crème fraiche blinis
- Duck and pak choi spring rolls, hoi sin sauce
- Mini crab cakes, lime salsa
- Milk and White chocolate dipped strawberries (V) (GF)
- Mini fish and chips, pea puree
- Mini Wagyu Burgers
- Mini Toad in the Hole
- Halloumi cheese, cherry tomatoes and pepper skewers (V) (GF)
- Goats Cheese and Caramelised onion tartlet (V)
- Selection of Stuffed Olives (V) (VG)

## Starters

- Crispy Chilli Chicken (GF)  
With a thai salad and mint yoghurt
- Tempura Prawns  
Served with rocket, garlic and parsley butter
- Potted Chicken Liver Parfait  
With onion and orange marmalade and rustic bread
- Whipped Goats Cheese (V)  
With beetroot, orange segments and balsamic, rosemary crostini
- Tomato and Basil Soup (V)  
With garlic croutons
- Bloody Mary Prawn Cocktail  
Prawns, mixed leaves, lemon, cucumber and celery
- Half Melon (V) (VG)  
Filled with fresh berries, prosecco sorbet, fresh mint
- Yorkshire Favourite, Homemade Yorkshire Pudding (V)  
Served with a rich port wine sauce and caramelised onions

## Mains

All our main courses are served with parsnips, carrots and red onion roasted with honey and fresh herbs, broccoli, green beans, peas with minted butter.

- Roast Topside of Beef  
Yorkshire pudding, roasted potatoes, with a rich gravy
- Chicken Breast (GF)  
Stuffed with sundried tomatoes and mozzarella cheese, wrapped in bacon served with herb roasted new potatoes and red wine jus
- Pork Fillet (GF)  
Wild mushroom, crushed potatoes and crispy pancetta, tomato and rosemary jus
- Salmon Fillet  
Wrapped in filo pastry served with asparagus, crushed new potatoes and a cream dill sauce
- Homemade battered cod  
Served with hand cut chunky chips, minted mushy peas, Heinz tomato sauce
- Roasted vegetable tartlet  
Filled with parsnips, caramelised onion, white wine and stilton sauce topped with romano pepper and pumpkin seeds
- Stuffed Peppers (V) (GF)  
With Mediterranean vegetables and a spicy tomato sauce

## Desserts

- White Chocolate Cheesecake  
With fresh raspberries
- Crown Eton Mess (GF)
- Warm Chocolate Brownie  
With chocolate ganache and white chocolate chunk ice cream
- Warm Bakewell Tart  
With clotted cream
- Sticky Toffee Pudding  
Served with hot toffee sauce and toffee chunk ice cream
- Followed by: Tea, Coffee and Chocolates

Choose from either our delicious Finger Food Buffet, Pie and Peas or our BBQ for 150 guests and then enjoy your evening celebrations with our resident DJ



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# WINTER PACKAGE

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For any Weddings booked in January, February and March - £5499.00  
This package is based on 50 day guests and 100 evening to include:

- Selection of Canapés - choose 3 from the canapé selection
- 3 Course Wedding Breakfast - choose up to 2 starters, 2 mains and 2 desserts
- Drinks package - Arrival glass of Prosecco, a glass of red/white wine with the meal and a glass of Prosecco to toast
  - Red Carpet Arrival
  - Candelabra Centre Pieces x 5
  - Ivory Table Cloths and Napkins
  - Cake Stand and Knife
  - Evening Buffet of Hot Rolls x 100
- Bridal Suite for Bride and Groom including a full English breakfast the following morning
- Private landscaped gardens for stunning photographs
- Wedding Coordinator and Master of Ceremonies
- Resident DJ
- 10 bedrooms @ our discounted accommodation rate

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## More Guests?

If you have more guests not a problem we charge a supplement of £75.00 per person for the day and £15.00 extra for evening guests.

## Special Extras

Although your day will already be amazing, take a look at our extra special additions on page 29 for some added inspiration.



# THE WINTER PACKAGE WEDDING BREAKFAST

Select your menu from the following options: Choose up to 2 starters, 2 main and 2 desserts

## Canapés

CHOOSE ANY 3

- Smoked Salmon and crème fraiche blinis
- Duck and pak choi spring rolls, hoi sin sauce
- Mini crab cakes, lime salsa
- Milk and White chocolate dipped strawberries (V) (GF)
- Mini fish and chips, pea puree
- Halloumi cheese, cherry tomatoes and pepper skewers (V) (GF)

## Starters

- Crispy Chilli Chicken (GF)  
With a thai salad and mint yoghurt
- Tempura Prawns  
Served with rocket, garlic and parsley butter
- Potted Chicken Liver Parfait  
With onion and orange marmalade and rustic bread
- Whipped Goats Cheese (v)  
With beetroot, orange segments and balsamic, rosemary crostini
- Tomato and Basil Soup (V)  
With garlic croutons

## Mains

All our main courses are served with parsnips, carrots and red onion roasted with honey and fresh herbs, broccoli, green beans, peas with minted butter.

- Roast Topside of Beef  
Yorkshire pudding, roasted potatoes, with a rich gravy
- Chicken Breast (GF)  
Stuffed with sundried tomatoes and mozzarella cheese, wrapped in bacon served with herb roasted new potatoes and red wine jus
- Pork Fillet (GF)  
Wild mushroom, crushed potatoes and crispy pancetta, tomato and rosemary jus
- Salmon Fillet  
Wrapped in filo pastry served with asparagus, crushed new potatoes and a cream dill sauce
- Homemade battered cod  
Served with hand cut chunky chips, minted mushy peas, Heinz tomato sauce
- Roasted vegetable tartlet  
Filled with parsnips, caramelised onion, white wine and stilton sauce topped with romano pepper and pumpkin seeds
- Stuffed Peppers (V) (GF)  
With Mediterranean vegetables and a spicy tomato sauce

## Desserts

- White Chocolate Cheesecake  
With fresh raspberries
- Crown Eton Mess (GF)
- Warm Chocolate Brownie  
With chocolate ganache and white chocolate chunk ice cream
- Warm Bakewell Tart  
With clotted cream
- Sticky Toffee Pudding  
Served with hot toffee sauce and toffee chunk ice cream
- Followed by: Tea, Coffee and Chocolates

Enjoy Hot rolls for 100 guests and then enjoy your evening celebrations with our resident DJ



# EVENING RECEPTION

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If you are looking at holding a more relaxed wedding then choose from one of our delicious evening buffet menu's, you and your guests can enjoy our Hogarth Suite and private landscaped gardens.  
(Dates are subject to availability)

**Hogarth Room Hire including private lounge area and your own exclusive gardens  
for the afternoon and evening - £500.00**

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## Entertainment

Enjoy your evening reception and dance the night away with our resident DJ  
who will ensure everyone has a great time!

**Resident DJ @ £225.00**

If you want to supply your own live music this is fine,  
we just need a copy of their Public Liability Insurance to £5million.



# THE EVENING MENU

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## Finger Food - £22.95

Whole dressed salmon, cucumber & lemon Smoked salmon & prawn platter  
Hand carved cold meats; turkey, beef & ham  
Selection of Toppings pork pies  
A selection of thin crust pizzas  
Warm fajita chicken strips with peppers, salsa, sour cream, guacamole & pitta wedges  
Goat's cheese & sun blushed tomato tartlets  
Selection of fresh sandwich wraps  
Herb new potatoes  
Mixed leaf salad  
Tomato, basil & buffalo mozzarella salad  
Luxury coleslaw  
Freshly baked crusty bread

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## BBQ - £22.95

Quarter pounder beef burger, sesame bun and sautéed onions  
Pork and leek sausages  
Salmon Parcels herb butter  
BBQ chicken pieces  
Vegetable kebabs  
Coleslaw, mixed leaf salad  
Bread rolls  
Jacket potatoes, spicy salsa, sour cream and grated cheese

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## Hot Rolls - £17.95

Hot beef and horseradish  
Pork with stuffing and crackling  
Brie with cranberry  
Served with Chunky Chips

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## Fork Food - £19.95

Chilli con carne  
Mild chicken curry  
Chickpea & spinach tagine (V)  
Jacket potatoes  
Coriander rice  
Grilled naan bread

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## Pie and Peas - £19.95

Selection of Homemade Pies topped with puff pastry all served with mushy peas and homemade chips  
Yorkshire beef and ale  
Chicken, mushroom and leek  
Creamy vegetable pie



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# THOSE SPECIAL EXTRAS

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## Canapés

(Choose 2 for £6.00 per head)

Mini Wagu Burgers

Smoked Salmon and crème fraiche blini

Duck and pak choi spring rolls, hoi sin sauce

Mini fish and chips, pea puree

Halloumi cheese, cherry tomatoes and pepper skewers

Mini toad in the hole

King prawn wrapped in filo with ginger and chilli

Mini crab cakes, lime salsa

Selection of stuffed olives

Milk and white chocolate dipped strawberries

Goats cheese and caramelised red onion tartlet

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## Upgraded Drinks Package

Flute of Champagne - £7.95

Glass of Pimms - £6.50

Peach Bellini or Grey Goose Cocktail - £7.95

Glass of Sauvignon Blanc or Merlot - £5.50

Champagne Toast for the top table

Bollinger Special Cuvée Brut - £69.95

Laurent Perrier Rose Brut - £89.00

Dom Perignon Brut - £199.00

## Cheese Boards

Selection of cheeses, biscuits, grapes and chutneys - (serves 8 guests) - £65.00

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## Midnight Bacon Butties - £6.95 pp

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## Little Ones

Melon Cocktail, Chicken Nuggets, chips and beans, Ice Cream - £12.50

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## 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 @ £12.50 per person.

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## No Filter

We have our on site hairdressers and beauty salon, No Filter perfect for you and your bridesmaids to be transformed for your big day.

For more information on Bridal Packages contact No Filter on 01302 953737

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# ACCOMMODATION

With all our packages we include one of our Bridal Suites with a full English breakfast for the following morning.

In addition we also block 10 bedrooms at our discounted wedding rate, subject to availability we can offer more if required and release any bedrooms 4 weeks before the date of your wedding.

For more information, please contact:- [reservations@crownhotel-bawtry.com](mailto:reservations@crownhotel-bawtry.com)  
Accommodation - Tel: 01302 710341



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## BOOKING INFORMATION

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01302 710341

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www.crownhotel-bawtry.com

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# THIS IS YOUR SPECIAL DAY

[events@crownhotel-bawtry.com](mailto:events@crownhotel-bawtry.com)

Phone: 01302 710341

The Crown Hotel, High Street, Bawtry, Doncaster, DN10 6JW

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[www.crownhotel-bawtry.com](http://www.crownhotel-bawtry.com)

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