THE CROWN HOTEL BAWTRY

{EST:1642}

INTIMATE 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

Chat with WhatsApp: 07795039540

INTIMATE WEDDING PACKAGE

Sunday – Thursday £3,499

If you are looking for a less traditional larger wedding day and feel a smaller personal ceremony and wedding breakfast is more your 'vibe', then look at our Intimate Wedding Package. Spend quality time with your closest family & friends and create those magical moments to last forever. No tiring over an extensive guest list, your 'micro' wedding can be all about the personalisation and details. Available all year, Sunday-Thursday for 30-day guests.

WHAT'S INCLUDED

The I Do's (30 guests)

Dressed Chiavari Chairs for Ceremony Room

Canapes Reception (30 guests)

Canapes on Arrival

Drinks Package (30 guests)

Arrival Glass of Champagne or Bottle of Peroni Two Glasses of Red/White Wine with the Meal Glass of Champagne to Toast

Your First Meal as Newlyweds (30 guests)

Three Course Wedding Breakfast (1 choice option from wedding breakfast menu selector)

Dressed Chivari Chairs (x30) and Candelabra Table Centrepieces (x3)

Crisp Ivory Table Linen and Napkins

Cake Stand and Knife

Private Landscape Gardens for Stunning Photos Wedding Coordinator Master of Ceremonies

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 £95.00 per additional day guest

Why not Continue the celebration?

Add an evening reception to your Intimate Wedding package! - £500 Evening Venue Hire Fee, until midnight (1am bar extension at £275) Plus add an evening buffet for your guests, from £25.00 pp and Resident DJ from £395 (own entertainment/live music will require PLI and £150 admin charge)

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

THE MAIN MENU

DESSERTS

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)

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

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

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

Tomato & Buffalo Mozzarella Salad

fresh basil, balsamic glaze

Mixed Leaf Salad

Luxury Coleslaw

GARDEN BARBEQUE

At £25.00 per person

Chargrilled Smashed 1/4 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

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

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

At £25.00 per person

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