

THE
CROWN HOTEL
BAWTRY
{EST:1642}

NEW YEAR'S EVE 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

NEW YEAR'S EVE WEDDING PACKAGE

£14,500

New Year's Eve is the perfect day to begin married life together. Enjoy the glamour and celebrations shared with those you love the most. 70 day & 90 evening guests.

WHAT'S INCLUDED

The I Do's (70 guests)

Dressed Chiavari Chairs for Ceremony Room
White Petal Aisle

Canapes Reception (70 guests)

Selection of Canapes on Arrival

Drinks Package (70 guests)

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

Your First Meal as Newlyweds (70 guests)

Four Course New Year's Eve Wedding Breakfast
Dressed Chivari Chairs (x70)
Crystal Cluster Glass Grand Candelabras Centrepieces x7
Crisp Ivory Table Linen and Napkins
Cake Stand and Knife
Private Landscape Gardens for Stunning Photos
Wedding Coordinator
Master of Ceremonies

Time to Party (90 guests)

Choose your Evening food from one of our Buffet Selections
Resident DJ
Indoor Sparkler Fountains for the Dancefloor to give your First Dance the WOW Factor
Bacon Rolls at Midnight

Spend the Night

Bridal Suite One for the Wedding couple with Breakfast the Following Morning
Five Complimentary Standard Bedrooms for Family and Friends with Breakfast the Following Morning

More Guests

If you have more guests not a problem, we charge a supplement of £100.00 per additional day guest and £25.00 per additional evening guest

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)

NEW YEAR'S EVE PACKAGE MENU

Canapes

Smoked Salmon Blinis, crème fraîche

Chicken Liver Parfait, toasted crostini, onion chutney

Wagyu Slider, cheese sauce, onion relish

Buffalo Mozzarella, Tomato Basil Oil, Bruschetta (V)

Starters

Dill Cured Salmon & King Prawns, Marie rose, buttered malted bread, lemon

Chicken Liver Parfait, winter fruit chutney, sourdough toast, whipped butter

Beetroot & Goats Cheese Tart, balsamic glaze, mixed leaves

Rustic Tomato & Red Pepper Soup, crème fraîche, artisan bread

Mains

Individual Fillet of Beef Wellington, dauphinoise potatoes

Chicken Breast, stuffed with cream cheese, mozzarella & spinach, wrapped in parma ham, red wine & thyme sauce, goose fat roast potatoes

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

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

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

Desserts

Lemon Posset, berries, shortbread

Sticky Toffee Pudding, butterscotch sauce, honeycomb ice cream

Dark Chocolate Brownie, clotted cream ice cream (V)

Followed by Filter Coffee, Yorkshire Tea & Chocolates

Cheese Course for the Table

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

EVENING BUFFET MENUS

FORK BUFFET

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

Chargrilled Smashed ¼ 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

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

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

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