

THE
CROWN HOTEL
BAWTRY
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WINTER WEDDING PACKAGE - 2026

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

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Chat with WhatsApp: 07795039540

WINTER WEDDING PACKAGE

JANUARY, FEBRUARY & MARCH 2026 - £3,999

Perhaps a flurry of snow, or the emerging signs of the new season, Winter is the perfect time to marry, full of anticipation and excitement for new beginnings and adventures together! Available on selected dates for 40-day guests and 70 evening guests.

WHAT'S INCLUDED

The I Do's (40 guests)

Chiavari Chairs for Ceremony Room

Drinks Package (40 guests)

Arrival Glass of Prosecco

Glass of Red/White Wine with the Meal

Glass of Prosecco to Toast

Your First Meal as Newlyweds (40 guests)

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

Chivari Chairs

Crisp Ivory Table Linen and Napkins

Cake Stand and Knife

Private Landscape Gardens for Stunning Photos

Wedding Coordinator

Master of Ceremonies

Time to Party (70 guests)

Choose your Evening food (Homemade Stone Baked Pizza's or Homemade Pie & Peas)

Resident DJ

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 £85.00 per additional day guest and £25.00 per additional evening guest

Add canapes for all guests from £14.50 per person

Celebrate a little longer with our 1am bar extension £275

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)

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

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)

THE MAIN MENU

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

DESSERTS

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

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