



THE
CROWN HOTEL
BAWTRY

CELEBRATE

EVERY MILESTONE, EVERY MOMENT

2026 • 2027

BEAUTIFUL CELEBRATIONS • UNFORGETTABLE MEMORIES





THE
CROWN HOTEL
BAWTRY

WHAT ARE YOU CELEBRATING?



From life's biggest milestones to the moments that matter most,
we're here to help you celebrate beautifully.
Whatever the occasion, we'll make it unforgettable.



BIG CELEBRATIONS



Birthday Parties

From 18th birthdays to 100th celebrations.



Engagement Parties

The perfect excuse to start the celebrations early.



Proms & Graduation Parties

Celebrate achievements in style.



Retirement Parties

Mark the end of one chapter and
the start of another.



MEANINGFUL MOMENTS



Baby Showers & Gender Reveals
Create memories before your newest arrival.



Christenings

A special day to celebrate your little one.



Anniversaries

Celebrate every chapter of your love story.



Celebration of Life

Warm, welcoming spaces to remember
loved ones together.



Family Gatherings

Whatever the occasion,
we'll make it unforgettable.



OUR EVENT SUITES



THE HOGARTH SUITE

VENUE HIRE
From £500

Elegant, modern and beautifully designed, The Hogarth Suite is a stunning setting for larger celebrations. With solid wood flooring, a calming grey and white colour palette, statement chandeliers and elegant ivory Chiavari chairs, it's a beautiful blank canvas ready to make your celebration your own.

Welcome your guests beneath our illuminated blossom tree before stepping into your private landscaped gardens, complete with a water feature and twinkling backdrop – perfect for drinks, canapés and unforgettable photographs.

CAPACITY



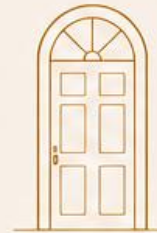
SIT DOWN MEAL
Up to 120 guests



BUFFET
Up to 200 guests



EVENING CELEBRATION
Up to 200 guests



THE LEGER SUITE

VENUE HIRE
From £250

Warm, intimate and full of character, The Leger Suite is ideal for smaller celebrations shared with family and close friends.

Whether you're hosting a private lunch, baby shower, celebration of life or relaxed gathering, it offers a welcoming setting with delicious locally sourced food and attentive service.

Please note this room does not have a dancefloor or private bar, but tray service is available throughout your event.

CAPACITY



SIT DOWN MEAL
Up to 40 guests



BUFFET
Up to 50 guests

PLAN YOUR CELEBRATION

Everything you need for an unforgettable celebration, all in one place.
Simply choose the elements that suit you and let our team help bring it all together.

STAGE ONE

FIND YOUR PERFECT SPACE

Choose your event suite based on your guest numbers, style and preference — from relaxed gatherings to a full dancefloor.

STAGE TWO

BUILD YOUR FOOD EXPERIENCE

Canapés, street food, sharing feasts, buffets or sit-down dining — create a menu that works perfectly for your celebration.

STAGE THREE

CHOOSE YOUR DRINKS

Set the tone with arrival drinks, then add wines, beers and something sparkling for those all-important toasts.

STAGE FOUR

GET THE PARTY GOING

Add a Resident DJ or your own entertainment and create the atmosphere for a night everyone will remember.

STAGE FIVE

STILL ROOM FOR MORE?

Keep the celebrations going with a midnight snack before calling it a night and heading upstairs to your hotel bedroom.



— SOMETHING TO THINK OVER... —

OUR MOST POPULAR CELEBRATION

THE HOGARTH SUITE

STREET FOOD SNACKS ♦ APEROL SPRITZ & PERONI ♦ GARDEN BBQ ♦ RESIDENT DJ

*A relaxed celebration from start to finish —
great food, chilled drinks and plenty of time on the dance floor.*



OUR TEAM IS HERE TO HELP YOU EVERY STEP OF THE WAY.



EXPLORE OUR MENU & DRINK COLLECTIONS OVER THE FOLLOWING PAGES.



MENU COLLECTION



CANAPÉS

£14.50 PER PERSON | PLEASE CHOOSE ANY THREE.

Elegant bites perfect for mingling and making memories.

Chicken Tikka

Poppadom

with mango chutney
& coriander

Smoked Salmon

Blinis

crème fraiche

Buffalo Mozzarella

tomato basil oil,
bruschetta (V)

Mini Cottage Pie

shortcrust pastry case,
minced beef, rich gravy,
cheese & potato mash

Chicken Liver Parfait

toasted crostini,
onion chutney

Smashed Avocado

tomato, oregano
crostini (V) (VG)

Duck & Pak Choi

Spring Rolls

with hoisin sauce

Wagyu Slider

cheese sauce,
onion relish

Chocolate Dipped

Strawberries (V)

STREET FOOD SNACKS

£9.50 PER SNACK, PER PERSON | CHOOSE A MAXIMUM OF THREE SNACKS.

A selection of delicious street food snacks served in fun,
bite-sized portions so your guests can gather, chat and
enjoy at their leisure.

Mini Fish & Chips

mushy peas

Hoisin Pork

Belly Bites

Halloumi & Pepper Skewers

King Prawn

Pil Pil

Mini Yorkshire

Pudding

roast beef

Cajun Chicken

Skewers

Arancini Balls

Crispy Chilli Chicken

thai salad, mint yoghurt

Mini Steak, Guinness &

Henderson's Relish Pie

PLEASE NOTE: Canapés and Street Food Snacks must be accompanied by another food choice.

THREE COURSE DINING



£45.00 PER PERSON

PLEASE SELECT ONE STARTER, ONE MAIN COURSE, AND ONE DESSERT.

STARTERS

Roast Tomato & Red Pepper Soup,
chive crème fraîche, artisan bread

Smoked Salmon & Prawns,
Marie rose sauce, little gem lettuce, lemon

Crispy Chilli Chicken,
thai salad, mint yoghurt

Potted Chicken Liver Parfait,
toasted artisan bread & fig jam

Sautéed Wild Mushrooms,
toasted ciabatta, pinot grigio cream (V)

MAINS

Fillet of Beef Medallions,
dauphinoise potatoes, red wine sauce
(Supplement £10.00pp)

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

Slow Roasted Lamb Shank,
minted mash, redcurrant & rosemary sauce
(Supplement £10.00pp)

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)

*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**

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.

We will require a pre-order two weeks prior to your event, with individual names/menus.

MENU COLLECTION



THE GRAZING BUFFET

£35.00 PER PERSON

A generous grazing spread with something for everyone – perfect for a relaxed and social celebration.

Platter of Smoked Salmon Curls

Cold Water Prawns, Marie rose sauce

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

Sautéed Peri Peri Chicken Strips

Sautéed peppers & onions, with pita 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

THE YORKSHIRE SHARER

£350.00 PER SHARER (SERVES MAX 10 GUESTS)

A beautifully presented sharing board, served per table. Enjoy a little formality and fabulous flavours with this generous feast.

Mature Yorkshire cheddar

Wensleydale with cranberries

Yorkshire blue

Traditional pork pie selection

Honey glazed ham

Roast beef

Sausage rolls

Scotch eggs

Mini quiches

Goats cheese & sunblushed tomato tartlets

Tomato & Mozzarella salad, fresh basil, balsamic glaze

Mixed leaf salad

Homemade coleslaw

Artisan breads

Crackers & Breadsticks

Chutney & Pickles

MENU COLLECTION

GARDEN BARBEQUE

£35 PER PERSON

Perfect for a relaxed, outdoor celebration
with all the classic BBQ favourites.

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 £10.00 pp)
Prime 4oz Sirloin Steak
Salmon Parcels with herb butter

THE BURGER BAR

£30 PER PERSON

Build your perfect burger your way with
a delicious selection of toppings and fillings.

Pick From The BBQ Grill

beef Patty
grilled chicken patty
grilled halloumi patty

Classic & Crown Toppings

crispy chilli chicken
grilled sliced peppers
crispy fried onions
halloumi slices
crispy bacon bits
jalapenos
crispy hash browns
crown cheese sauce

Salad Bar & Fries

tomato & mozzarella
mixed leaf salad
parmesan & garlic butter fries



MENU COLLECTION



STONEBAKED PIZZA'S

£30 PER PERSON

Freshly made, stonebaked and
packed with flavour.

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

PIE & PEAS

£30 PER PERSON

Traditional, hearty and homemade
– the perfect comfort food.

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

MENU COLLECTION



INDIAN BANQUET

£30 PER PERSON

+ MAIN BUFFET +

CHICKEN TIKKA MASALA

Tender chicken marinated in a blend of spices and simmered in a rich, creamy sauce.

GARDEN FIRE VEGETABLE CURRY

A colourful medley of seasonal vegetables cooked in a fragrant coconut and spice sauce, bursting with flavour.

SAFFRON JEWEL PILAU RICE

Fluffy basmati rice delicately scented with saffron, cardamom, and toasted cumin.

TANDOORI FLAME NAAN BREAD

Soft, pillowy naan brushed with garlic butter and fresh coriander, baked until perfectly charred.

+ ACCOMPANIMENTS +

SWEET MANGO CHUTNEY

Lusciously fruity
with gentle spice.

MINT & LIME CHUTNEY

Cool, zesty, and
refreshing.

ITALIAN COMFORT FEAST

£30 PER PERSON

THE GRAND ITALIAN LASAGNE

Layers of slow-simmered rich beef ragu, silky béchamel sauce, and tender pasta sheets finished beneath a bubbling golden cheese crust.

THE RUSTIC GARDEN VEGETARIAN LASAGNE

A rich, comforting Italian classic reimaged with vibrant seasonal vegetables, layered pasta, and indulgent sauces baked to golden perfection.

THE GARDEN HARVEST SALAD

A vibrant medley of crisp seasonal leaves, cherry tomatoes, cucumber ribbons, and red onion tossed in a zesty house dressing.

STONE-BAKED GARLIC BREAD

Warm oven-baked bread brushed with roasted garlic butter, herbs, and mozzarella for the perfect golden finish.

MEXICAN FIESTA BUFFET

£30 PER PERSON

+ STARTERS +

Nachos piled high with chilli, cheese, jalapeños, salsa, and guacamole

Warm Tortilla Chips

+ MAIN BUFFET +

Fajitas with peppers, onions, and smokey spices

+ SELECTION OF TEX MEX DIPS +

Salsa | Soured Cream and Chive | Guacamole | Chilli Cheese

+ SIDES & EXTRAS +

Mexican spiced rice and slow-cooked refried beans as hearty sides

MENU COLLECTION



AFTERNOON TEA BUFFET

A selection of classic favourites, served as a buffet for you to enjoy.

£30 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

SOMETHING FOR EVERYONE

FOR OUR YOUNGER GUESTS

We are delighted to cater for our younger guests.

Please speak with our team to discuss some options.

DIETARY INFORMATION

We are pleased to offer a selection of vegetarian and vegan dishes for food. If you or your guests have any dietary requirements, please speak with our team during your menu planning and we will be happy to discuss the options available.

ALLERGEN INFORMATION

Our food is prepared in a kitchen where all 14 recognised allergens are handled. Whilst every care is taken, we cannot guarantee that any dish is completely free from cross-contamination.

If you or any of your guests have a food allergy or intolerance, please let our team know. We can provide full ingredient and allergen information to help you make an informed choice.

For guests with severe allergies, due to the nature of our kitchen and food preparation, we are unfortunately unable to guarantee allergen-free meals. We recommend that guests with severe allergies carry any necessary medication whilst dining with us.

Thank you for your understanding.

DRINKS COLLECTION

RAISE A GLASS TO GREAT TIMES

From the first toast to the final cheer, the right drinks bring everyone together and keep the good times flowing.

Choose from our range of drinks options to suit your celebration and make every moment memorable.



ARRIVAL DRINKS

The perfect way to start your celebrations, Pick a maximum of 2 drinks for arrival.



PIMMS

£9.95
PER PERSON



PROSECCO

£9.95
PER PERSON



APEROL
SPRITZ

£12.95
PER PERSON



HUGO
SPRITZ

£12.95
PER PERSON



VODKA
SPRITZ

£12.95
PER PERSON



PERONI

£6.50
PER PERSON



CORONA

£6.50
PER PERSON

WINE BY THE BOTTLE

Turtle Bay
Sauvignon Blanc
– New Zealand

Club de Campo
Malbec – Argentina

£31.95
PER BOTTLE

WINES & BEERS TO SHARE

Enjoy a selection of our favourite wines and premium beers – perfect for sharing and celebrating together!



BEERS TO SHARE

Two refreshing favourites served ice cold – the perfect way to cheers to good times.

£25
FOR 5 BEERS

RAISE A GLASS (OR A SHOT!)

Whether it's a toast, a speech or a big moment on the dance floor, choose how you want to raise your glass!



PROSECCO

Crisp, sparkling and full of celebration.
£9.95
PER PERSON

CHAMPAGNE

Add a touch of luxury to your celebration.
£14.95
PER PERSON

A SHOT

For a fun and unforgettable cheers!
£4.00
PER PERSON



ADD THOSE EXTRA TOUCHES

It's the little details that make a celebration truly memorable.
From late-night treats to unforgettable entertainment, add those finishing touches
that make the occasion completely your own.

A LITTLE SOMETHING EXTRA

Extras available to arrange directly with our team.



DESSERT PLATTERS

The perfect finish

£95 per platter (serves 10 guests)



MIDNIGHT BACON SANDWICHES

A late-night favourite

£9.95 per person



CELEBRATE A LITTLE LONGER

1am bar extension

£275



RESIDENT DJ

To be paid directly

£395



OWN ENTERTAINMENT, DISCO, LIVE MUSIC (REQUIRE PLI)

£150 admin charge

MAKE IT UNFORGETTABLE

Looking for something extra special? These are just a few ideas
from local suppliers we love.

Our team can point you in the right direction, with arrangements
made directly between you and your chosen supplier.



CLOSE-UP MAGICIAN



SAXOPHONIST



360° PHOTO BOOTH



LIVE SINGER



VENUE STYLING



LIGHT-UP LETTERS & NUMBERS



FIREWORKS

THE CROWN HOTEL BAWTRY

ACCOMMODATION

Make the most of your celebration and stay over with your nearest and dearest. Our comfortable rooms offer the perfect place to relax and unwind, so you can enjoy every moment.

£120
PER ROOM

*Further discounts
available for
extended nights.*



YORKSHIRE BREAKFAST

£17.50
PER PERSON



Accommodation is to be booked directly with the hotel reservations team.

GET IN TOUCH

We'd be delighted to show you around and discuss how we can bring your plans to life. Get in touch to arrange a showround.



Tel:
01302 710341



Email:
events@crownhotel-bawtry.com



WhatsApp:
07795 039540

Our friendly team is here to answer any questions, chat through menus and create a tailored experience just for you! Creating memories that will be talked about long after it's over!