THE CROWN HOTEL BAWTRY

{EST:1642}

CHRISTMAS WEDDING PACKAGE

CHRISTMAS WEDDING PACKAGE

Available During December £9,999

Tis the season for a festive wedding! Enjoy a magical wedding day with elegance and sophistication that feels like all your Christmases have come at once! Enjoy festive colour palettes, Christmas flowers and foliage, warming candles and delicious seasonal food and drinks. Available in December (excludes 31st) for 60 day guests and 80 evening guests.

WHAT'S INCLUDED

The I Do's (60 guests)

Dressed Chiavari Chairs for Ceremony Room White Petal Aisle

Canapes Reception (60 guests)

Selection of Festive Canapes on Arrival

Drinks Package (60 guests)

Arrival Glass of Pimm's or Prosecco with Ginger & Cinnamon Two Glasses of Red/White Wine with the Meal Glass of Prosecco to Toast

Your First Meal as Newlyweds (60 guests)

Three Course Festive Wedding Breakfast Dressed Chivari Chairs (x60)

Festive Candelabras or Miniature Christmas Tree Centrepieces x6 and Christmas Crackers for the Table

Crisp Ivory Table Linen and Napkins

Cake Stand and Knife

Private Landscape Gardens for Stunning Photos

Wedding Coordinator

Master of Ceremonies

Time to Party (80 guests)

Homemade Festive Pies Resident DJ 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 Celebrate a little longer with our 1am bar extension £275

CHRISTMAS PACKAGE MENU

Canapes

Pigs in Blankets, pork sausage, smoked bacon

Chicken Liver Parfait, toasted crostini, onion chutney

Smoked Salmon Blinis, crème fraiche

To Start

Honey Roasted Parsnip Soup, parsnip crisp, toasted sourdough

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

Brie Wedge, coated in panko breadcrumbs, cranberry compote

Mains

Sirloin of Local Roast Beef, Yorkshire pudding, goose fat roast potatoes, rich meat gravy

Roast Breast of Turkey, cranberry and sausage stuffing, pigs in blankets, goose fat roast potatoes, yorkshire pudding, pan gravy & cranberry sauce

Roast Vegetable Wellington, sweet potato, mushrooms, spinach, herb roasted potatoes, vegan gravy

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

Desserts

Traditional Christmas Pudding, brandy sauce

Ginger & Cinnamon Crème Brulee, ginger snap biscuit

Bailey's Cheesecake, cream

Followed by Filter Coffee, Yorkshire Tea & Chocolates

Evening Buffet

Homemade Pie & Peas

The Crown Christmas Pie
Turkey, Smoked Pancetta, Brie & Cranberry Pie

Roast Mediterranean Vegetable Pie (V)(VG)

All served with

Mushy Peas

&
Homemade Potato Wedges

Selection of Mini Festive Desserts