

THE CROWN HOTEL BAWTRY

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INTIMATE WEDDING PACKAGE

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Sunday – Thursday £2,999

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

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

Executive Room for the Wedding couple with Breakfast the following morning (Upgrade to Bridal Suite One, £150)

More Guests

If you have more guests not a problem, we charge a supplement of £85.00 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 per person and Resident DJ from £350 (own entertainment/live music will require PLI and £150 admin charge)

CANAPE MENU

Please choose Three Canapes from the selection below

Chicken Tikka Poppadom, with mango chutney & coriander

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

Crispy BBQ Pork Belly Bites

Chocolate Dipped Strawberries (V)

Goats Cheese & Caramelised Onion Bon Bons (V)

Buffalo Mozzarella, Tomato Basil Oil, Bruschetta (V)

Smashed Avocado, Tomato, Oregano Crostini (V) (VG)

WEDDING BREAKFAST MENU

Please choose Two Starters, Two Mains and Two Desserts from the Wedding Breakfast Menu Below (any dietary will be additional to choice, and no extra cost)

TO START

Potted Chicken Liver Parfait, toasted artisan bread & fig jam

Thai Fishcakes, sweet chilli dressing, rocket

Roast Belly Pork, watercress salad, apple puree

Crispy Chilli Chicken, thai salad, mint yogurt

Oak Roast Salmon & Prawns, watercress, dill crème fraiche

Roast Tomato & Red Pepper Soup, chive crème fraiche, artisan bread (V)(VG)

Carrot & Coriander Soup, black pepper crouton

Wild Mushroom Soup, truffle oil, artisan bread (V)(VG)

Creamed Leek & Crumbly Goats Cheese Tart, baby leaves, balsamic (V)

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

Goats Cheese & Beetroot Tart, mixed leaves, balsamic glaze

THE MAIN MENU

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

Chicken Breast stuffed with Wensleydale, wrapped in parma ham, cranberry compote, goose fat roast potatoes

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

Slow Roasted Loin of Pork, apple & apricot seasoning, pan gravy, goose fat roast potatoes

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)

Stuffed Peppers, couscous, red pepper coulis (V)(VG)

Individual Beef Wellington, dauphinoise potatoes (supplement £5.00 per person)

Slow Roasted Lamb Shank, minted mash, redcurrant & rosemary sauce (supplement £5.00 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

Vanilla Panna Cotta, raspberries

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

Goats Cheese & Sunblushed Tomato Tartlets

Tomato & Buffalo Mozzarella Salad

fresh basil, balsamic glaze

Minted New Potatoes

Mixed Leaf Salad

Luxury Coleslaw

Freshly Baked Crusty Bread

GARDEN BARBEQUE

At £25.00 per person

¼ Pound Prime Beef Burger

Fried onions, sourdough bun

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

Minted New Potatoes

Mixed Leaf Salad

Luxury Coleslaw

Grated Mature Cheddar Cheese

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

Vegan cheese, olives, button mushrooms, sauteed peppers, red onion &
spinach

All served with

Homemade Potato Wedges, Sour Cream, Salsa & BBQ Sauce