

THE CROWN HOTEL BAWTRY

{EST:1642}

NEW YEAR'S EVE WEDDING PACKAGE

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£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 and 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

NEW YEAR'S EVE PACKAGE MENU

Canapes

Smoked Salmon Blinis, crème fraiche

Tempura Prawns, chilli dip

Fillet Steak Crostini, teriyaki glaze

Duck & Pak Choi Spring Rolls, with hoisin sauce

Starters

Butternut Squash Soup, toasted sourdough bread

Cured Salmon, slow gin dry cured salmon, crème fraiche, sourdough bread

Ham Hock Terrine, chutney, sourdough bread

Mains

Individual Fillet of Beef Wellington, dauphinoise potatoes

Seabass, herb roasted potatoes, cherry tomatoes and pesto

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

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

Desserts

Lemon Posset, berries, shortbread (V)

Strawberry Cheesecake, pimm's jelly, mixed berries

Dark Chocolate Brownie, clotted cream ice cream

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

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

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

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

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

All served with

Homemade Potato Wedges, Sour Cream, Salsa & BBQ Sauce