

THE CROWN HOTEL BAWTRY

{EST:1642}

THE “CLASSIC” CROWN WEDDING PACKAGE

THE “CLASSIC” CROWN WEDDING PACKAGE

Available all year round, any day £7,999

Our expert team have put together the perfect package for you, combining all the details to make it super easy to plan. This package has everything you need to make your big day truly amazing. Marry in our Hogarth suite, followed by a Prosecco & Canape reception under the blossom tree, then a delicious three course wedding breakfast, followed by evening buffet and dance the night away with our resident DJ until midnight. Available all year round, any day for 60 day guests and 80 evening guests.

WHAT'S INCLUDED

The I Do's (60 guests)

Chiavari Chairs for Ceremony Room

Canapes Reception (60 guests)

Canapes on Arrival

Drinks Package (60 guests)

Arrival Glass of Prosecco or Bottle of Peroni

Glass of Red/White Wine with the Meal

Glass of Prosecco to Toast

Your First Meal as Newlyweds (60 guests)

Three Course Wedding Breakfast

Chiavari 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 (80 guests)

Choose your Evening food from One of our Buffet Selections

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 £75.00 per additional day guest and £25.00 per additional evening guests

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

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

ELEVATE OUR “CLASSIC” WEDDING PACKAGE!

Making your wedding even more memorable for you and your guests and by adding some little extra, personal touches, and elements that reflect your personalities and your own love story.

Add a Perfect Start to Your Perfect Day

Why not start your big day with a glass of Prosecco, chocolate dipped strawberries and a variety of freshly baked pastries, these will be served to you and your bridesmaids to enjoy whilst you pamper and prepare yourself for the day ahead at £30 per person

Drinks

Upgrade Arrival & Toast to Champagne at £7.50 per person
Selected Cocktails, Pornstar Martini, Mojitos, Pimm’s from £9.95 per person
Extra Wine with the Meal, by glass £8.95 per person
Bottles of Wine for the Table from £29.95 per bottle
Take a Shot to Toast the Speeches at £4.00 per person
Bottled Still or Sparkling Water at £5.00 each
Celebrate a little longer with our 1am bar extension £275

Food

Table Platter of Cheese & Biscuits at £75.00 per table (serves 10 people)
Selection of Mini Desserts for your evening buffet at £7.50 per person
“Midnight Snack”, Bacon Sandwiches at £9.95 per person

Venue Styling

All Occasions venue stylist, help create your own unique style from traditional to gothic, bohemian to classic.
For more information and full range of décor/prices, contact Karen on 07889 804930 or email: alloccasionsvenuestylists@outlook.com

Create an extra Vibe and add a “Host”

Meet James Kirman! Wedding Magician and Host!

James offers a contemporary twist to the traditional toastmaster or Master of Ceremonies. With a relaxed and fun vibe, he adds magic, mind-reading and comedy to your wedding day bringing guests together with lots of laughter. Contact James on 07966829481 or email bookings@jkmagician.co.uk

Extended your Big Day

Your wedding day at the Crown will be the best day of your lives, so why not keep the celebrations going for longer and stay the night prior and after your big day!
Make extra memories and spend extra time with the ones you love!