



# BAWTRY HALL

INTIMATE WEDDING PACKAGE

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£5,999

Enjoy a smaller intimate wedding in the grandeur of Bawtry Hall where the company, food and drinks are of the upmost importance. Surround yourself with people who you love and know, spending quality time with every person. Marry in our stunning dining room, followed by a Champagne & Canape reception, then a delicious three course wedding breakfast on a large oval table with your guests altogether. A private dining experience just for you on your big day!

Available to book Sunday to Friday, all year round for 30 Day guests

## WHAT'S INCLUDED

### Exclusive use

Exclusive hire of Bawtry Hall, its gardens & grounds (Hire charge included in package price)

### The I Do's (30 guests)

Chiavari chairs for ceremony room

### Drinks Ceremony & Canapes (30 guests)

Champagne and Canapes on arrival (choose a selection of 3)

### Your First Meal as Newlyweds (30 guests)

Chiavari chairs

Crisp ivory table linen and napkins

Artist's easel to display table plan

Cake stand and knife

Three course wedding breakfast (2 choice option from Wesley Menu selector)

Two glasses of wine served during the wedding breakfast

Glass of Champagne to toast

### Why not continue the celebration?

Add an evening reception to your Intimate Wedding package! – £500 Evening Venue Hire Fee and £350 for DJ

Plus add an evening buffet for your guests, Prices start from £25.00 Per person

### Spend the Night

Executive Room with Breakfast at The Crown Hotel Bawtry

# CANAPE MENU

Choose Three from our Delicious 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**, Bawtry Hall Style

**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

Two choice option (any dietary will be additional to choice and no extra charge)

## To Start

**Crispy Chilli Chicken**, Thai salad, mint yogurt

**Thai Fishcake**, sweet chilli dressing, rocket

**Oak Roast Salmon & Prawns**, watercress, dill crème fraiche

**Carrot & Coriander Soup**, black pepper crouton

**Goats Cheese & Beetroot Tart**, mixed leaves, balsamic glaze

## Dessert

**Crisp Lemon Tart**, chantilly cream, candied lemon (V)

**Eton Mess**, crushed meringue, mixed berries, vanilla cream (V)

**Vanilla Panna Cotta**, raspberries

**Lemon Posset**, berries, shortbread (V)

**Strawberry Cheesecake**, pimm's jelly, mixed berries

Followed by Tea, Coffee & Chocolates

## Main

**Individual Beef Wellington**, dauphinoise potatoes

**Fillet of Beef Medallions**, dauphinoise potatoes, red wine sauce

**Rack of Lamb**, dauphinoise potatoes, crushed peas, redcurrant & rosemary sauce

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

**Seabass**, herb roasted potatoes, cherry tomatoes and pesto

**Slow Roasted Belly Pork**, mustard mash, pan gravy

**Roast Vegetable Wellington**, sweet potato, mushrooms, spinach, herb roasted potatoes, gravy (V)(VG)

**Feta & Mediterranean Vegetable Tart**, herb roasted potatoes (V)

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

# EVENING BUFFET MENUS

## GRAZING BUFFET

At £25.00 per person

**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

**Sauteed Peri Peri Chicken Strips**  
Sauteed peppers & onions, with  
pitta bread, sour cream

**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**

## LUXURY GARDEN BARBEQUE

At £35.00 per person

**Prime 4oz Sirloin Steak**

**¼ Pound Prime Beef Burger**  
Fried onions, sourdough bun

**Selection of Skewers:**  
Chicken garlic butter  
Cajun chicken style  
Halloumi and vegetable  
Garlic prawns

**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 Chillli

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

## 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