



BAWTRY HALL

LATE AVAILABILITY WEDDING PACKAGE

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£5,999

Thinking of the possibility of getting married within the next 6 months..... Why wait!
Our expert team have put together the perfect package for you at Bawtry Hall, combining all the details to make it super easy to plan.
(subject to availability)

WHAT'S INCLUDED

Exclusive use

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

The I Do's (40 guests)

Chiavari chairs for ceremony room

Drinks Ceremony (40 guests)

Arrival glass of Prosecco or Bottle of Peroni

Your First Meal as Newlyweds (40 guests)

Chivari 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 Carver Menu selector)

One glass of wine served during the wedding breakfast

Glass of Prosecco to toast

Time to Party (70 guests)

Evening food of Stone baked Pizza's (see evening buffet section)

Spend the Night

Executive Room with Breakfast at The Crown Hotel Bawtry

Additional Extras

Canapes at £14.50 per person (3 choices)

Resident DJ at £350

1am bar extension at £275

Use of grounds for fireworks at £250

WEDDING BREAKFAST & EVENING BUFFET MENU

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

To Start

Potted Chicken Liver Parfait, toasted artisan bread & fig jam

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

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

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

Thai Fishcakes, sweet chilli dressing, rocket

Dessert

Eton Mess, crushed meringue, mixed berries, vanilla cream

Bramley Apple Crumble, crème anglaise

Dark Chocolate Brownie, clotted cream ice cream

Followed by Tea, Coffee & Chocolates

Main

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

Individual Steak, Hendersons Relish & Guinness Pie, served with buttery mash

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

Salmon Fillet, on crushed new potatoes, white wine, cream & chive sauce

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

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

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

Evening Buffet Menu

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