



BAWTRY HALL

NEW YEAR'S EVE PACKAGE

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£15,950

A perfect time for all things new, New Year's Eve is the perfect day to begin married life together. A new chapter and a new life together full of hope and happiness and shared with those that mean the most to you. For 70 day and 90 evening guests.

WHAT'S INCLUDED

Exclusive use

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

The I Do's (70 guests)

Dressed Chiavari chairs for Ceremony Room
White Petal Aisle

Drinks Ceremony (70 guests)

Arrival Glass of Champagne or Bottle of Peroni
Two glasses of 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 Candle Centrepieces x7
Crisp Ivory Table Linen and Napkins
Artist's Easel to display Table Plan
Cake Stand and Knife

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

Spend the Night

Executive Suite 501 with Breakfast at The Crown Hotel Bawtry

More Guests

If you have more guests not a problem, we charge a supplement of £115.00 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 (V)(VG)

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

GRAZING BUFFET

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

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

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

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

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