

BAWTRY HALL

INTIMATE WEDDING PACKAGE

BAWTRY HALL WEDDING VENUE

Contemporary manor house, perfectly situated on the Yorkshire and Nottinghamshire borders, Bawtry Hall is a grand Grade II* listed building. Located in the picturesque market town of Bawtry, this redbrick hall makes for an ideal weekend wedding base for you and your guests.

Idyllically situated in the heart of a historic market town, Bawtry Hall was constructed in 1778 by Pemberton Milnes, and swiftly became the focal point for local society. Boasting an opulent white Tuscan front porch, this elegant building is encapsulated by decadent, landscaped gardens embellished with crisp white hydrangeas.

We hope you will love the juxtaposition of Bawtry Hall with its grand exterior and façade, and interior which is contemporary, yet elegant! Our grounds and gardens give you stunning outdoor private space, but being located close to Bawtry town means you can make a full 'wedding weekend' if you wish – enjoy the restaurants, wine and cocktail bars the night prior to your wedding day with friends and family.

Many describe Bawtry Hall as the perfect 'party house' with elegant rooms within which can be used to create your wedding daydream.

BOOK YOUR PERSONAL SHOWROUND

With Tori, Emily & Hannah

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INTIMATE WEDDING PACKAGE

£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)

Chivari chairs

Crisp ivory table linen and napkins

Artist's easel to display table plan

Cake stand and knife

Three course wedding breakfast (1 choice option from wedding breakfast menu selector)

Two glasses of wine served during the wedding breakfast

Glass of Champagne to toast

More Guests

If you have more guests not a problem, we charge a supplement of £129.00 per additional day guest

Why not continue the celebration?

Add an evening reception to your Intimate Wedding package! – £500 Evening Venue Hire Fee and £395 for DJ. Plus add an evening buffet for your guests, Prices start from £30.00 Per person

Spend the Night

Executive Suite 501with Breakfast at The Crown Hotel Bawtry

CANAPE MENU

Choose Three from our delicious selection below:

Chicken Tikka Poppadom, with mango chutney & coriander

Mini Cottage Pie, shortcrust pastry case, minced beef, rich gravy, cheese & potato mash

Smoked Salmon Blinis, crème fraiche

Mini Fish & Chips, pea puree

Chicken Liver Parfait, toasted crostini, onion chutney

Wagyu Slider, cheese sauce, onion relish

Chocolate Dipped Strawberries (V)

Buffalo Mozzarella, Tomato Basil Oil, Bruschetta (V)

Smashed Avocado, Tomato, Oregano Crostini (V) (VG)

WEDDING BREAKFAST MENU SELECTOR

Please select one starter, one main course, and one dessert from the menu below for your entire party. Should you wish to offer your guests an additional choice, this can be arranged at a supplement of £5.00 per guest. Please note: dietary requirement alternatives will be provided at no extra cost and do not count as part of the main selection.

TO START

THE MAIN MENU

DESSERTS

Potted Chicken Liver Parfait, toasted artisan bread & fig jam

Roast Belly Pork, watercress salad, apple puree

Crispy Chilli Chicken, thai salad, mint yogurt

Scottish Smoked Salmon & North Atlantic Prawns, Marie rose sauce, little gem lettuce & lemon

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

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

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

Breaded Brie, mixed leaves, cranberry compote

Tomato Bruschetta, toasted artisan baguette slice, topped with vine-ripened tomatoes, fresh basil, garlic, extra virgin olive oil

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

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

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

Individual Beef Wellington, dauphinoise potatoes (supplement £10.00 pp)

Slow Roasted Lamb Shank, minted mash, redcurrant & rosemary sauce (supplement £10.00 pp)

Fillet of Beef Medallions, dauphinoise potatoes, red wine sauce (supplement £10.00 pp)

Rack of Lamb, dauphinoise potatoes, crushed peas, redcurrant & rosemary sauce (supplement £10.00 pp)

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

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

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

GRAZING BUFFET

At £35.00 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 £35.00 per person

Chargrilled Smashed 1/4 Pound Prime Beef Burger

Fried onions, sourdough bun, cheese sauce

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 £45.00 per person

Prime 4oz Sirloin Steak

Salmon parcels with herb butter

Chargrilled Smashed 1/4 Pound Prime Beef Burger

Fried onions, sourdough bun, cheese sauce

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 £30.00 per person

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

At £30.00 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 £30.00 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

cheese (v), olives, button mushrooms, sauteed peppers, red onion & spinach

All served with Homemade Potato Wedges, Sour Cream, Salsa & BBQ Sauce