



# 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 £105.00 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

**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)

## 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

**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

## 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

**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 £30.00 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 £30.00 per person

**Chargrilled Smashed ¼ 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 £40.00 per person

**Prime 4oz Sirloin Steak**

**Salmon parcels with herb butter**

**Chargrilled Smashed ¼ 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