



# BAWTRY HALL

NEW YEAR'S EVE 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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# NEW YEAR'S EVE WEDDING PACKAGE

**£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 £30.00 per additional evening guest

# NEW YEAR'S EVE PACKAGE MENU

## Canapes

**Smoked Salmon Blinis**, crème fraîche

**Chicken Liver Parfait**, toasted crostini, onion chutney

**Wagyu Slider**, cheese sauce, onion relish

**Buffalo Mozzarella, Tomato Basil Oil, Bruschetta** (V)

## Starters

**Dill Cured Salmon & King Prawns**, Marie rose, buttered malted bread, lemon

**Chicken Liver Parfait**, winter fruit chutney, sourdough toast, whipped butter

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

**Rustic Tomato & Red Pepper Soup**, crème fraîche, artisan bread

## Mains

**Individual Fillet of Beef Wellington**, dauphinoise potatoes

**Chicken Breast**, stuffed with cream cheese, mozzarella & spinach, wrapped in parma ham, red wine & thyme sauce, goose fat roast potatoes

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

**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

**Sticky Toffee Pudding**, butterscotch sauce, honeycomb ice cream

**Dark Chocolate Brownie**, clotted cream ice cream (V)

**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

**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

**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

### **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**

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

**All served with**

**Homemade Potato Wedges, Sour Cream, Salsa &  
BBQ Sauce**