



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 fraiche

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 fraiche, 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**