



BAWTRY HALL

WINTER WEDDING PACKAGE – 2026

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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WINTER WEDDING PACKAGE

JANUARY, FEBRUARY & MARCH 2026 - £5,999

Thinking of the possibility of getting married within the next 6 months..... Why wait!
Our expert team have put together the perfect package for you at Bawtry Hall, combining all the details to make it super easy to plan.
(subject to availability)

WHAT'S INCLUDED

Exclusive use

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

The I Do's (40 guests)

Chiavari chairs for ceremony room

Drinks Ceremony (40 guests)

Arrival glass of Prosecco or Bottle of Peroni

Your First Meal as Newlyweds (40 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)

One glass of wine served during the wedding breakfast

Glass of Prosecco to toast

Time to Party (70 guests)

Evening food of Stone baked Pizza's (see evening buffet section)

Spend the Night

Executive Suite 501 with Breakfast at The Crown Hotel Bawtry

Additional Extras

If you have more guests not a problem, we charge a supplement of £95.00 per additional day guest and £30.00 per additional evening guest

Canapes at £14.50 per person (3 choices)

Resident DJ at £395

1am bar extension at £275

Use of grounds for fireworks at £250

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)

Breaded Brie, mixed leaves, cranberry compote

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

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 MENU

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