

EXCLUSIVELY YOURS

Envisage the scene: a grand Grade II* listed building boasting an opulent white Tuscan front porch that is encapsulated by decadent, landscaped gardens embellished with crisp white hydrangeas –

This is Bawtry Hall.

Idyllically situated in the heart of the historic market town of Bawtry, the redbrick hall was constructed in 1778 by Pemberton Milnes, and swiftly became the focal point for local society.

Our beautiful hall in the centre of Bawtry is exclusively yours for your special day

Your wedding day will create some of your most treasured moments, so relax and enjoy exclusive use of our lovingly restored Stately Home. *Bawtry Hall* provides the perfect setting for the first chapter of your new life together, with an enchanted backdrop for capturing your perfect day which will be cherished forever.

You are promised a unique occasion with our staff being on hand to discretely arrange everything you require. Your dedicated wedding coordinator will bring your dreams to life, and ensure your wedding day is everything you had anticipated. Our Master of Ceremonies and traditional Toast master will ensure the day passes seamlessly, allowing you to fall in love all over again and cherish every moment.

Bawtry Hall is available on an exclusive hire basis throughout the year. We can accommodate up to 120 guests for a civil ceremony and wedding breakfast, and up to 250 guests for your evening reception.

STYLED TO PERFECTION

A love story as charming as yours requires a venue to honour it perfectly, so we will ensure our classical hall is looking its best for your wedding. We include as standard with our “Exquisite Wedding Package”:

- Red-carpet arrival for your guests
- White petal aisle for your civil ceremony
- 18th century ornate Italian-style dressed chairs
 - Crisp table linen and napkins
- Finest glassware, cutlery, and embossed crockery
 - 8 exquisite candelabra table centrepieces
 - 2 decorative urns
- 10 rustic lanterns to furbish the entrance hall or gardens
 - Artist’s easel to display your seating plan
 - Cake stand & knife
 - White twinkle dancefloor

EAT, DRINK & CELEBRATE

Scrumptious canapés, the finest champagne, and a decadent wedding breakfast - we understand just how paramount the catering is for your special day! Our talented chefs and dedicated team will provide the individuality needed to make your wedding day as unique like no other.

Our Exquisite Wedding package includes the following:

- A flute of champagne following your ceremony, or on arrival from Church
 - A selection of 3 delicious canapés
- A sumptuous 4-course Wedding breakfast (starter, intermediate, main & dessert)
 - Coffee and chocolates to follow the Wedding breakfast
 - 2 glasses of wine served during the Wedding breakfast
- Bottles of still and sparkling water on each table during the Wedding breakfast
 - A flute of champagne to toast those all-important speeches
 - Delicious evening food options

DANCE THE NIGHT AWAY

After the formalities of your Wedding breakfast are complete, you can dance the night away to with your guests to all your favourite music courtesy of our resident DJ who will certainly get the party started. If you prefer live music, we can make it a reality by arranging the most quintessential classical artists through to your favourite tribute act.

Our exquisite grounds are also exclusively yours throughout the day and evening. The perfect setting for sipping champagne from the terrace on a balmy summer evening, or dare to be different and allow us to arrange a memorable spectacle of flame throwers or the most magical firework display.

Finally, as your special day draws to a close the inevitable munchies are held at bay as we serve our traditional Bawtry Hall, mouth-watering bacon sandwiches.

THE EXQUISITE WEDDING PACKAGE

With a personal and sophisticated touch, we take immense pride in attending to the finer details. To make sure your wedding day has everything it needs, our Exquisite wedding package truly captures the essence of *Bawtry Hall*.

The Exquisite Wedding Package for 70 day guests and 90 evening guests £17'500.

Additional guests including drinks package, day and evening food - £145.00.

Additional, evening only guests, including evening food - £25.00.

CANAPÉS

Choose 3 canapés to enjoy with your arrival drinks

Duck and pak choi spring rolls, hoisin sauce

Smoked salmon and crème fraiche blinis

Mini fish and chip cones, pea puree

Chicken liver parfait, melba toast, onion chutney

Mini wagyu beef burgers, onion relish

King prawns, ginger and chilli

Spiced lamb kebabs, mint yogurt

Mini Thai Fishcakes, sweet chilli dip

Chicken satay skewers, peanut dip

Stuffed olives (v)

Chocolate dipped strawberries (v)

Halloumi, tomato and courgette skewers (v)

Goats cheese crostini, red onion chutney (v)

Mediterranean vegetable bruschetta, pesto (v)

£5 supplement per additional canapé choice per person

TO START

Roast tomato & red pepper soup (V)

Chive crème fraîche, artisan bread

Ham hock & split pea soup

Artisan bread

Wild mushroom soup (V)

Truffle oil, roast chestnuts, artisan bread

Broccoli & stilton soup (V)

Artisan bread

Smoked haddock fishcake

Cucumber salsa

Oak roast salmon & prawns

Watercress, dill crème fraîche

Game terrine

Chutney & artisan bread

Tempura king prawns

Garlic & parsley butter

Crab & avocado salad

Watercress & dill mayonnaise

Crispy chilli chicken

Thai salad & mint yogurt

Creamed leek & crumbly goats cheese tart (V)

Baby leaves

Sautéed wild mushrooms (V)

Pinot grigio cream, toasted ciabatta

Roast belly pork

Watercress salad, apple puree

Whipped goats cheese (V)

Beetroot, orange and balsamic salad, rosemary crostini

Sun blushed tomato & buffalo mozzarella tart

Crispy pancetta, black olive & pesto

Pear & walnut salad (V)

Blue cheese

Potted chicken liver parfait

Toasted artisan bread & fig jam

INTERMEDIATE COURSE

Champagne sorbet (V)

Fresh strawberries

Grey Goose sorbet (V)

Lime zest

Brockmans Gin sorbet (V)

Wild berries

Raspberry sorbet (V)

Garden mint

Roast tomato & red pepper soup (V)

Chive crème fraîche, artisan bread

Ham hock & split pea soup

Artisan bread

Wild mushroom soup (V)

Truffle oil, roast chestnuts, artisan bread

Broccoli & stilton soup (V)

Artisan bread

THE MAIN MENU

Sirloin of local roast beef

Yorkshire pudding, roast potatoes, red wine gravy

Crisp roast belly pork

Roast potatoes, cider jus

Lemon & thyme roast chicken

Roast potatoes, crispy leeks

Beef wellington

Dauphinoise potatoes

Chicken breast wrapped in prosciutto

Roast potatoes, dill cream

Herb crusted cod Loin

Crushed new potatoes

Roast salmon fillet

Crushed new potatoes

Rack of lamb

Dauphinoise potatoes, redcurrant jus

Roast breast of turkey

Yorkshire pudding, roast potatoes, pan gravy

Venison sausages

Creamed potatoes, caramelised onion

Venison fillet

Creamed potatoes, redcurrants

Pan seared seabass

Crushed new potatoes, dill sauce

Fillet of pork

Crushed potatoes, pancetta, rosemary jus

Medallions of beef fillet

Dauphinoise potatoes

Baked aubergine (V)

Courgette, red pepper, crumbly goat's cheese

Roast squash risotto (V)

Fried sage & parmesan crisp

Roast vegetable wellington (V)

Sweet potato, mushrooms, chestnut, spinach, herb creamed potatoes, gravy

Gnocchi with Mediterranean vegetables (V)

Rocket, parmesan crisp

All main courses served with roast carrot & parsnip, and green beans wrapped in crispy bacon

DESSERT

Crisp lemon tart

Chantilly cream, candied lemon

Treacle tart

Clotted cream

Bawtry Hall mess

Crushed meringue, mixed berries, vanilla cream

Banoffee pie

Toffee brittle

Bramley apple crumble

Crème Anglaise

Vanilla panna cotta

Raspberries

Dark chocolate brownie

Clotted cream ice cream

Lemon posset

Berries & shortbread

Sticky toffee pudding

Butterscotch sauce, honeycomb

Strawberry cheesecake

Pimm's jelly, mixed berries

TO FINISH

Coffee & chocolates

YORKSHIRE CHEESE PLATTER

Add a Cheese platter per table following your dessert, available at £45.00, serves 8;

Selection of fine local & continental Cheeses, biscuits, grapes, celery, rustic bread & chutneys

EVENING MENU

Please choose one of our delicious evening menus for your guests to enjoy;

Bawtry Hall finger buffet

Whole dressed salmon, cucumber & lemon
Smoked salmon & prawn platter
Hand carved cold meats; turkey, beef & ham
Selection of Toppings pork pies
Warm fajita chicken strips with peppers,
salsa, sour cream, guacamole & pitta wedges
Goats cheese & sun blushed tomato tartlets
Selection of fresh sandwich wraps
Herb new potatoes
Mixed leaf salad
Tomato, basil & buffalo mozzarella salad
Luxury coleslaw
Freshly baked crusty bread

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Mini dessert selection; cake pops, lemon
cheesecake & chocolate brownie

Hot rolls, served in a crusty cob

Choose 2 of the following:

Crispy bacon
Roast beef & horseradish
Fishfinger & tartare sauce
Sausage & sautéed onions
Brie & cranberry (V)

Homemade pie & peas

Selection of homemade pies, served with
minted mushy peas and roast potatoes
Steak & ale
Chicken, mushroom & leek
Roast Mediterranean vegetable (V)

Bawtry Hall BBQ in the garden

¼ pound prime beef burger with onions
4oz sirloin steak
Salmon parcels with herb butter
Pork & leek sausages
Sticky BBQ chicken pieces
Haloumi & vegetable skewers
Herb new potatoes
Stuffed olives
Fruity couscous
Jacket potatoes with grated cheese
Artisan breads
Mixed salads

**Add a mini dessert selection for £7.50 per
person;**

Cake pops, lemon cheesecake & chocolate
brownie

BOOKING FORM - WEDDINGS

Congratulations, and thank you for choosing Bawtry Hall to host your Wedding day!

We just need a few basic details at this stage – please complete the below form and return it to us at your earliest convenience, along with a signed copy of the Terms & Conditions

Date of wedding	
Partner 1 full name	
Partner 2 full name	
Contact Address	
Contact phone number	
Email address	
Location & time of Wedding ceremony	
Approximate numbers – day guests	
Approximate numbers – evening guests	

Partner 1 signature: Partner 1 name:

Partner 2 signature: Partner 2 name:

Date:

Terms & Conditions

Event Date:

Contract Number:

Confirming your date

We are pleased to hold a provisional date for you for a maximum of 14-days, in order for you to make any necessary arrangements. In order to secure your chosen date with us at Bawtry Hall, we require a completed copy of our basic details form, signed Terms & Conditions, and a non-refundable deposit payment. Accepted methods of payment are cash, credit or debit card, cheque, or bank transfer.

Deposits

The deposit amount shall be 20% of the total estimated event invoice. The deposit amount will be deducted from your final event invoice. The final invoice payment is due 4-weeks prior to your date. All deposits are non-refundable and non-transferable.

Cancellation – the client

Cancellations by the client must be received in writing. In the unlikely event that you need to cancel your event with us, we will retain all deposits paid to us, and in addition, the following charge of the anticipated costs will apply;

Notice Given	12- Months or More	12-6 Months	Less Than 6 Months
Charge	£500 flat fee	75% estimated costs	100% estimated costs

Cancellation – the venue

In the event of a force majeure, Bawtry Hall reserves the right to cancel your event, and will notify you as soon as is reasonably possible. A force majeure is any event deemed beyond our control, and includes but is not limited to; fire, flood, any damage to the building that deems it unsafe or unusable, government intervention, local or national disaster, strikes, labour disputes, accidents and licensing issues. In the event of a force majeure, Bawtry Hall will return all sums of money paid by the client to Bawtry Hall only.

Access Times

Exclusive access to Bawtry Hall will commence at 11am, any access prior to 11am is solely at the discretion of Bawtry Hall, and will be arranged with the client prior to the event. We ask that all guests vacate the Hall by 1am on the day of your event, and ask that all guests keep noise to an absolute minimum so as not to disturb our residents. We ask that any and all items left at the Hall from your event, are collected by 9am prompt the following day, and vehicles are removed from the premises by this time.

Children, noise & general conduct

The client shall ensure that their guests observe a high standard of behaviour, including ensuring that children are supervised by an adult – they must not be left unattended at any time. Bawtry Hall reserves the right to expel any guest behaving in a manner which it regards as detrimental to the standing of the Hall, or likely to cause inconvenience or annoyance to other guests or local residents. In the event of the Hall expelling a guest, it shall not be obliged to pay compensation to the guest or client.

Prohibited items

Chinese lanterns and non-biodegradable confetti are not permitted in the Hall or on the grounds. Staples, drawing pins, Sellotape or any kind of adhesive is not permitted to be used on the walls, floors, fixtures or fittings at the Hall. Fireworks MUST be low-noise and adhere to strict terms & conditions – please ask for more information.

Damage, repairs & maintenance

The client hereby undertakes to indemnify the Hall for the damage to the premises or its contents, whether or not owned by the Hall caused by the activities of any person attending the event; any act, default or neglect by the client, guests or subcontractor shall pay Bawtry Hall on demand the amount required to repair any damage and for any loss of business that may result. From time to time, the Hall may need routine maintenance and repair, and we shall not be liable for any disturbance, inconvenience, nuisance or loss caused by the presence of any related building scaffolding or works.

Electrical equipment

Any and all electrical equipment brought in to Bawtry Hall must have proof of PAT testing in the last 12-months – any untested equipment is prohibited from site. Live entertainment and DJ's are at the discretion of the Bawtry Hall, and must provide the relevant Public Liability insurance to the value of no less than £10 million.

Payment

The final invoice will be calculated following your final details meeting, and the final invoice payment for your event is due 4-weeks prior to your date. All deposits are non-refundable and non-transferable.

Allergens

If you know of any guests that have any food allergens, please make Bawtry Hall aware of this at your final details meeting. Bawtry Hall can provide full allergen details of all dishes if required by you or any of your guests.

Liability

Bawtry Hall accepts no liability for loss or damage to property or vehicles owned by or in the custody of the client or any guest while that property is on the premises. Bawtry Hall accepts no responsibility for, gifts, cards, favours, wedding cake, keepsakes or any other items brought into the premises by you or your guests. We would suggest you or one of your guests takes responsibility for the collection and safe keeping of these items. The client is advised to arrange appropriate event insurance cover to safeguard against any unforeseen circumstances. Bawtry Hall accepts no responsibility for death, bodily injury or disease arising from any cause whatsoever to persons visiting the premises, except for liability arising due to negligence of the owners, its servants, employees or responsibility. The client agrees to pay Bawtry Hall for any food, beverages or other services not provided for in this contract but made available upon request of the client unless the hotel has been specifically instructed in writing to obtain cash settlements direct from the persons receiving such services. Bawtry Hall shall not be liable for any breach of this contract because of strikes, labour disputes, accidents or other causes beyond their control. The person(s) signing below for and on behalf of the client hereby warrants to Bawtry Hall that they have the authority to do so – they have read and understood the Terms & Conditions on this document and agree to be bound by them.

Client name (1): Client signature (1):

Client name (2): Client signature (2):

Additional parties name & signature (if paying towards event/applicable)

Client name (3): Client signature (3):

Client name (4): Client signature (4):

Date:

Signed for and on behalf of Bawtry Hall: Date: