



# BAWTRY HALL

YOUR KEY WEDDING PRICES

# EXCLUSIVE HIRE CHARGES

2024/2025 (2026 subject to RPI)

We offer you our lavish Executive Suite complimentary with your venue hire.

***Special 2025 offer – January, February & March - 50% OFF EXCLUSIVE HIRE CHARGE***

	MON-THUR	FRIDAY	SATURDAY (Bank Holiday Sunday)	SUNDAY (Bank Holiday Monday)
<b>LOW SEASON</b> (March, April, October) <b>Wedding From £5023.50</b>	£1,950	£2,500	£3,500	£2,250
<b>MID SEASON</b> (May & June) <b>Wedding from £8912.50</b>	£2,250	£3,000	£4,000	£2,750
<b>HIGH SEASON</b> (July, August, September) <b>Wedding from £11'621.50</b>	£2,250	£4,000	£5,000	£2,950
<b>WINTER</b> (January, February, November) <b>Wedding from £4673.50</b>	£1,600	£2,000	£3,000	£1,750
<b>CHRISTMAS</b> (December) <b>Wedding from £8662.50</b>	£2,000	£3,000	£4,000	£2,750
<b>NEW YEARS EVE</b> <b>Wedding from £14'374.50</b>	£5,000	£5,000	£5,000	£5,000
<b>EVENING RECEPTION                      ONLY</b> <b>Wedding from £5040.00</b>	£3,500	£3,500	£7,000	£3,500

## MINIMUM NUMBERS

The venue hire at Bawtry Hall allows access from 10am. This includes round tables, Chiavari chairs, ivory linen, embossed crockery, finest glassware and full event management team with on-site Executive Head Chef. Please ask for our full menus for all prices/menus additional costs listed below.

MONDAY – THURSDAY: 30 Day guests

FRIDAY: 70 Day Guests, 100 Evening Guests

SATURDAY: 70 Day Guests, 100 Evening Guests

SUNDAY: 50 Day Guests, 70 Evening Guests

WEDDING RECEPTION: Must include canapes, drinks package and wedding breakfast.

Canape Menu starting from £13.50pp

Wedding Breakfast starting from £65.00pp

Drinks Packages starting from £23.95pp

EVENING RECEPTION: 100 Guests – 100% of guests must be catered for

Evening Buffet starting from £22.00pp

## CIVIL CEREMONIES

Bawtry Hall holds a full civil ceremony licence.

Outdoor ceremony in The Outdoor Porch: £500

(Maximum of 100 guests & subject to weather conditions)

In order to book your civil ceremony, please contact Doncaster Registry Office on

01302 735222 directly to discuss your required date and costs that will apply.

## ADDITIONAL CHARGES

Traditional Professional Guildhall Master of Ceremonies:  
£350.00 (Essential Recommendation)

Resident DJ: £350 (own entertainment / disco/ live music  
require PLI), £150.00 admin charge

1am Bar Extension: £275.00

Use of Grounds for Fireworks: £250.00

# MENUS

Canapes at £13.50 per head

Choose 3 from our delicious selection.

Chicken tikka on naan bread with mango, chutney and coriander

Duck and pak choi spring rolls, hoisin sauce

Smoked salmon and crème fraiche blinis

Mini fish and chips Bawtry Hall Style

Chicken liver parfait, crostini, onion chutney

Mini wagyu beef burgers, onion relish

Chocolate dipped strawberries (V)

Halloumi, tomato and red onion skewers (V)

Goats cheese crostini, red onion chutney (V)

Mediterranean vegetable bruschetta, basil (V) (VG)

## THE CARVER MENU

At £65.00 single option, £70.00 two choice option (any dietary will be additional to choice and no extra charge)

### To Start

Potted Chicken Liver Parfait Toasted artisan bread & fig jam  
Creamed Leek & Crumbly Goats Cheese Tart, Baby leaves, balsamic  
Sautéed Wild Mushrooms, Pinot grigio cream, toasted ciabatta  
Whipped Goats Cheese, Beetroot, orange and balsamic salad, rosemary crostini  
Roast Tomato & Red Pepper Soup, Chive crème fraiche, artisan bread

### Dessert

Eton Mess, Crushed meringue, mixed berries, vanilla cream  
Bramley Apple Crumble, Crème Anglaise  
Dark Chocolate Brownie, Clotted cream ice cream  
Followed by Tea, Coffee and chocolates

### Main

Chicken Breast with Asparagus Wrapped in Ham, Asparagus sauce, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon  
Individual Steak Pie, mustard mash, roasted root vegetables  
Loin of Pork, Slow roasted, apple & apricot seasoning, pan gravy, goose fat roast, potatoes, roasted carrots & parsnip, green beans wrapped in bacon  
Salmon on Samphire Butter sauce, herb roasted new potatoes, roasted carrots & parsnip, green beans wrapped in leeks  
Stuffed Peppers (V) Couscous, red pepper coulis  
Roast Vegetable Wellington (V) Sweet potato, mushrooms, chestnuts, spinach, herb roasted potatoes, gravy

## THE MAYFLOWER MENU

At £70.00 single option or £75.00 two choice option (any dietary will be additional to choice and no extra charge)

### To Start

Game Terrine, Chutney & artisan bread

Roast Belly Pork, Watercress salad, apple puree

Crispy Chilli Chicken, Thai salad, mint yogurt

Wild Mushroom Soup (V) Truffle oil, artisan bread

Thai Fishcake Sweet chilli dressing, rocket

### Dessert

Vanilla Panna Cotta, Raspberries

Lemon Posset, Berries & shortbread

Strawberry Cheesecake, Pimm's jelly, mixed berries

Sticky Toffee Pudding, Butterscotch sauce, crushed honeycomb

Dark Chocolate Brownie (V) Clotted cream ice cream

Followed by Tea, Coffee and chocolates

### Main

Sirloin of Local Roast Beef Yorkshire pudding, roast potatoes, red wine gravy, roasted carrots & parsnip, green beans wrapped in bacon

Crisp Roast Belly Pork Cider sauce, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon

Duck Breast, Apple Mashed Potato, roasted thyme carrots, port and cherry sauce

Lamb Shank Minted mash, roasted carrots & parsnip, green beans wrapped in bacon

Filet of Cod, chive mash, onion marmalade, roasted carrots & parsnip, green beans wrapped in leeks

Chicken Breast Stuffed with Wensleydale Wrapped in Ham Cranberry compote, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon

Roast Vegetable Wellington (V) Sweet potato, mushrooms, chestnuts, spinach, herb roasted potatoes, gravy

Marinated Tofu (V) (VG) Roast cherry tomatoes, herb roasted potatoes, tomato & basil coulis

# THE WESLEY MENU

At £75.00 single option, £80.00 two choice option (any dietary will be additional to choice and no extra charge)

## To Start

Crispy Chilli Chicken, Thai salad, mint yogurt

Thai Fishcake, Sweet chilli dressing, rocket

Oak Roast Salmon & Prawns, Watercress, dill crème fraiche

Posh Prawn Cocktail, Bloody Mary sauce

Goats Cheese and Beetroot Tart, mixed leaves, balsamic glaze

## Dessert

Crisp Lemon Tart (V) Chantilly cream, candied lemon

Eton Mess (V) Crushed meringue, mixed berries, vanilla cream

Vanilla Panna Cotta Raspberries

Lemon Posset (V) Berries & shortbread

Strawberry Cheesecake Pimm's jelly, mixed berries

Followed by Tea, Coffee and chocolates

## Main

Beef Wellington, Dauphinoise potatoes, roasted carrots & parsnip, green beans, wrapped in bacon

Fillet of Beef Medallions, dauphinoise potatoes, roasted carrots & parsnip, green beans, red wine sauce

Rack of Lamb, dauphinoise potatoes, crushed peas, redcurrant and rosemary sauce

Chicken Breast Stuffed with Wensleydale Wrapped in Ham Cranberry compote, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon

Seabass, herb roasted potatoes, cherry tomatoes and pesto

Slow roasted belly pork, mustard mash, pan gravy, goose fat roast potatoes, roasted carrots & parsnip, green beans wrapped in bacon

Open Roasted Vegetable Lasagne (V) Parmesan sauce, cheesy garlic baguette, layered rocket

Stuffed Peppers (V) Couscous, red pepper coulis

## CHILDREN'S MENU

Three courses at £25.00

Tomato Soup	Chicken Nuggets, chips and beans	Chocolate Brownie and Ice cream
Melon	Sausage, Mash and Peas	Strawberry and Marshmallow kebab, chocolate sauce
Garlic & Mozzarella Bread	Margarita Pizza	Ice Cream Sundae

## EXTRAS

Trio of Desserts at £4.50 per person supplement

Table Platter of Cheese & Biscuits (served 10 people) at £50.00

Selection of Mini Desserts with evening buffet at £5.00

Crew/ Photographers: Hot Meal at £25.00 or Sandwiches, Tea/Coffee at £10.50



# DRINKS

## THE HALL PACKAGE

£23.95

Arrival glass of Prosecco or bottle of  
Lager/Beer

1 Glass of House Wine with meal

Glass of prosecco to toast

## THE LUXURY PACKAGE

£29.95

Arrival glass of Prosecco or bottle of  
Lager/Beer

2 Glasses of House Wine with meal

Glass of prosecco to toast

## THE SUPERIOR PACKAGE

£39.50

Arrival glass of Champagne

2 glasses of wine with meal

Glass of Champagne to toast

## BESPOKE DRINKS PACKAGES

Speak to our events team regards to arranging a bespoke drinks package

Pornstar Martini'

Gin Jugs

Flowing Champagne

Pimms

Mojitos

# EVENING MENU

## GRAZING BUFFET

At £28.50

Dressed salmon, cucumber & lemon, Smoked salmon & prawn platter  
Hand carved cold meats; turkey, beef & ham  
Selection of pork pies  
Peri peri chicken strips, pitta wedges, sour cream  
Goats cheese & sun blushed tomato tartlets  
Herb new potatoes  
Mixed leaf salad  
Tomato, basil & buffalo mozzarella salad  
Cucumber & onion salad  
Couscous  
Luxury coleslaw  
Freshly baked crusty bread

## GARDEN BARBEQUE

At £22.00

¼ pound prime beef burger with onions  
Pork & leek sausages  
Peri peri chicken strips, pitta wedges, sour cream  
Haloumi & vegetable skewers  
Herb new potatoes  
Couscous  
Mixed salads of tomato & mozzarella,  
Cucumber & onion and mixed leaf

## LUXURY GARDEN BARBEQUE

At £30.00

4oz sirloin steak  
Salmon parcels with herb butter  
¼ pound prime beef burger with onions  
Pork & leek sausages  
Peri peri chicken strips, pitta wedges,  
sour cream  
Haloumi & vegetable skewers  
Herb new potatoes  
Couscous  
Artisan breads  
Mixed salads of tomato & mozzarella,  
Cucumber & onion and mixed leaf

## PLOUGHMANS PLATTER & CHARCUTERIE BOARD

At £28.50

A selection of local and continental  
cheeses with pickles, chutneys, olives,  
grapes

Pate, Pork Pies with a selection of cured  
meats

Biscuits and artisan breads

## HOT FORK BUFFET

At £25.00

Chilli con carne

Mild chicken curry

Chickpea & spinach tagine (V)

Coriander rice

Grilled naan bread

## HOMEMADE PIE & PEAS

At £25.00

Selection of homemade pies served with  
minted mushy peas & herb roasted  
potatoes

Steak & ale

Chicken, mushroom & leek

Roast Mediterranean vegetable

## STONEBAKED PIZZA'S

At £22.00

Handmade Stonebaked pizza's all served  
with wedges

Margherita

Meatfeast

Pepperoni

Chicken Feast

Veggie

Vegan Pizza

## ACCOMMODATION

Discounted rates for the crown bedrooms 2024/2025 (2026 subject to RPI): £110 per room.

An optional full Yorkshire Breakfast is served in the morning at the Crown Hotel with an additional cost of £15pp.

We are delighted to offer accommodation for our Bawtry Hall weddings, right next door at our stunning sister venue – the Crown Hotel. Included in your venue hire, we offer you our lavish Executive Suite complimentary. In addition, we also hold ten bedrooms at our discounted wedding rate, and subject to availability we can offer more once these are booked. Any bedrooms that have not been booked are automatically released four weeks prior to the wedding date.

If you require more than the 10 allocated rooms for your overnight guests, we are more than happy to organise additional rooms with your guests, subject to availability. Additional rooms' price ranges from £130-£200 (based on 2024 rates).

For more information and to book please contact our reservations team on **01302 710341** or email [reservations@crownhotel-bawtry.com](mailto:reservations@crownhotel-bawtry.com)

## DEPOSIT

To confirm your dream wedding day, we will require a £2,500, this is a non-refundable deposit.

Contact our events team on **01302 710341** or email [events@bawtryhall.co.uk](mailto:events@bawtryhall.co.uk)