



BAWTRY HALL

CELEBRATE

EVERY MILESTONE, EVERY MOMENT



2026 • 2027



BEAUTIFUL CELEBRATIONS • UNFORGETTABLE MEMORIES



# BIG CELEBRATIONS & MEANINGFUL MOMENTS



Discover an unforgettable time here at Bawtry Hall, the perfect exclusive party venue for life's biggest celebrations and most meaningful moments.

From milestone birthdays and engagements to baby showers, christenings, anniversaries, proms and graduations – whatever you're celebrating, we'll make it unforgettable.

We're also proud to provide warm and welcoming surroundings for family gatherings and celebrations of life.

Beautiful and elegant Bawtry Hall is set within acres of landscaped grounds and woodland. Inside, sparkling chandeliers, stripped oak floors and stylish interiors create the perfect backdrop for any occasion, while your private bar and Peake Lounge give you and your guests plenty of space to celebrate, relax and enjoy.

Our dedicated events team will help create a celebration that's completely yours. From menus and dates to a private tour of the Hall, we'll be with you every step of the way and provide a bespoke quote for your exclusive venue hire and catering.

## CONTACT US

Tel: 01302 710341

Email: [events@bawtryhall.co.uk](mailto:events@bawtryhall.co.uk)

Chat with WhatsApp: 07795039540



# EXCLUSIVE VENUE HIRE



Exclusive venue hire, starting from £1,999, with final pricing dependent on the time of year, date and day of the week.

Our dedicated events team will work with you to create a celebration that feels completely your own, with a bespoke quotation tailored to your plans.

## CELEBRATION DRINKS & MENU OPTIONS



Nothing says celebration quite like a raised glass! From chilled beers and crisp wines to bubbles on ice, refreshing cocktails and sophisticated soft drinks, we have plenty of options to get the party started.

Welcome your guests with arrival drinks, add wine to the tables or bottles of fizz for that all-important toast. From intimate gatherings to grand celebrations, our team can create a drinks package perfectly suited to your occasion.

Great celebrations deserve great food. Our chefs create delicious menus designed to bring everyone together, from beautifully presented sit-down meals and elegant afternoon teas to relaxed hot buffets. Whatever the occasion, expect fantastic flavours, warm hospitality and plenty for your guests to enjoy.

# MENU OPTIONS

Canapés, street food, sharing feasts, buffets  
or sit-down dining — create a menu that  
works perfectly for your celebration.

## CANAPÉS

£14.50 PER PERSON | PLEASE CHOOSE ANY THREE.

Elegant bites perfect for mingling and making memories.

◆  
**Chicken Tikka  
Poppadom**  
with mango chutney  
& coriander

◆  
**Smoked Salmon  
Blinis**  
crème fraiche

◆  
**Buffalo Mozzarella**  
tomato basil oil,  
bruschetta (V)

◆  
**Mini Cottage Pie**  
shortcrust pastry case,  
minced beef, rich gravy,  
cheese & potato mash

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

◆  
**Smashed Avocado**  
tomato, oregano  
crostini (V) (VG)

◆  
**Duck & Pak Choi  
Spring Rolls**  
with hoisin sauce

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

◆  
**Chocolate Dipped  
Strawberries (V)**

## STREET FOOD SNACKS

£9.50 PER SNACK, PER PERSON | CHOOSE A MAXIMUM OF THREE SNACKS.

A selection of delicious street food snacks served in fun,  
bite-sized portions so your guests can gather, chat and  
enjoy at their leisure.

◆  
**Mini Fish & Chips**  
mushy peas

◆  
**Hoisin Pork  
Belly Bites**

◆  
**Halloumi &  
Pepper Skewers**

◆  
**King Prawn  
Pil Pil**

◆  
**Mini Yorkshire  
Pudding**  
roast beef

◆  
**Cajun Chicken  
Skewers**

◆  
**Arancini Balls**

◆  
**Crispy Chilli Chicken**  
thai salad, mint yoghurt

◆  
**Mini Steak, Guinness &  
Henderson's Relish Pie**

**PLEASE NOTE:** Canapés and Street Food Snacks must be accompanied by another food choice.

# MENU OPTIONS

## THREE COURSE DINING

£65.00 PER PERSON

PLEASE SELECT ONE STARTER, ONE MAIN COURSE, AND ONE DESSERT.

### STARTERS

**Roast Tomato & Red Pepper Soup,**  
chive crème fraîche, artisan bread



**Smoked Salmon & Prawns,**  
Marie rose sauce, little gem lettuce, lemon



**Crispy Chilli Chicken,**  
thai salad, mint yoghurt



**Potted Chicken Liver Parfait,**  
toasted artisan bread & fig jam



**Sautéed Wild Mushrooms,**  
toasted ciabatta, pinot grigio cream (V)

### MAINS

**Fillet of Beef Medallions,**  
dauphinoise potatoes, red wine sauce  
(Supplement £10.00pp)



**Sirloin of Local Roast Beef,**  
Yorkshire pudding, goose fat roast potatoes,  
rich meat gravy



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



**Slow Roasted Lamb Shank,**  
minted mash, redcurrant & rosemary sauce  
(Supplement £10.00pp)



**Crisp Roast Belly Pork,**  
mustard mash, cider sauce



**Roast Breast of Turkey,**  
stuffing, chipolata wrapped in bacon,  
Yorkshire pudding, roast potatoes, pan gravy



**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



**Eton Mess,**  
crushed meringue, mixed berries,  
vanilla cream (V) (VG)



**Bramley Apple Crumble,**  
crème anglaise



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



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



**Lemon Posset,**  
berries, shortbread



**Selection of Yorkshire Cheese,**  
biscuits, grapes, celery & chutney



**Followed by Filter Coffee,  
Yorkshire Tea & Chocolates**

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.

We will require a pre-order two weeks prior to your event,  
with individual names/menus.

# MENU OPTIONS

## THE GRAZING BUFFET

£35.00 PER PERSON

A generous grazing spread with something for everyone – perfect for a relaxed and social celebration.

### 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

### Sautéed Peri Peri Chicken Strips

Sautéed peppers & onions, with pita bread, sour cream

### Selection of Sandwich Wraps

Chicken Mayonnaise

Savoury Cheese & Onion

Smoked Salmon, Crème Fraîche

### Tomato & Buffalo Mozzarella Salad

fresh basil, balsamic glaze

### Mixed Leaf Salad

### Luxury Coleslaw

## THE YORKSHIRE SHARER

£350.00 PER SHARER (SERVES MAX 10 GUESTS)

A beautifully presented sharing board, served per table. Enjoy a little formality and fabulous flavours with this generous feast.

Mature Yorkshire cheddar

Wensleydale with cranberries

Yorkshire blue

Traditional pork pie selection

Honey glazed ham

Roast beef

Sausage rolls

Scotch eggs

Mini quiches

Goats cheese & sunblushed tomato tartlets

Tomato & Mozzarella salad, fresh basil, balsamic glaze

Mixed leaf salad

Homemade coleslaw

Artisan breads

Crackers & Breadsticks

Chutney & Pickles

# MENU OPTIONS

## GARDEN BARBEQUE



**£35 PER PERSON**

Perfect for a relaxed, outdoor celebration  
with all the classic BBQ favourites.

### **Chargrilled Smashed ¼ Pound Prime Beef Burger**

Fried onions, sourdough bun,  
crown 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

### **Mixed Leaf Salad**

### **Luxury Coleslaw**

### **Grated Mature Cheddar Cheese**



Add a little luxury  
(Supplement £10.00 pp)  
Prime 4oz Sirloin Steak  
Salmon Parcels with herb butter

## THE BURGER BAR



**£30 PER PERSON**

Build your perfect burger your way with  
a delicious selection of toppings and fillings.

### **Pick From The BBQ Grill**

beef Patty  
grilled chicken patty  
grilled halloumi patty

### **Classic & Crown Toppings**

crispy chilli chicken  
grilled sliced peppers  
crispy fried onions  
halloumi slices  
crispy bacon bits  
jalapenos  
crispy hash browns  
crown cheese sauce

### **Salad Bar & Fries**

tomato & mozzarella  
mixed leaf salad  
parmesan & garlic butter fries

# MENU OPTIONS

## STONEBAKED PIZZA'S

£30 PER PERSON

Freshly made, stonebaked and  
packed with flavour.

### Margherita

mozzarella, vine tomatoes, cherry tomatoes,  
topped with buffalo mozzarella

### Meat Feast

back bacon, ground beef, pork sausage,  
diced ham, sautéed peppers, onions,  
mushrooms, topped with mozzarella

### Pepperoni

diced chorizo, salami, black pepper, oregano  
topped with mozzarella

### Chicken Feast

loaded with spicy peri peri chicken,  
sautéed peppers & onions,  
topped with mozzarella

### Veggie

button mushrooms, sautéed peppers,  
red onion & spinach,  
topped with mozzarella

### Vegan

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

All served with

Homemade Potato Wedges,  
Sour Cream, Salsa & BBQ Sauce

## PIE & PEAS

£30 PER PERSON

Traditional, hearty and homemade  
– the perfect comfort food.

### 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

# MENU OPTIONS

## INDIAN BANQUET

£30 PER PERSON

### + MAIN BUFFET +

#### CHICKEN TIKKA MASALA

Tender chicken marinated in a blend of spices and simmered in a rich, creamy sauce

+

#### GARDEN FIRE VEGETABLE CURRY

A colourful medley of seasonal vegetables cooked in a fragrant coconut and spice sauce, bursting with flavour.

+

#### SAFFRON JEWEL PILAU RICE

Fluffy basmati rice delicately scented with saffron, cardamom, and toasted cumin.

+

#### TANDOORI FLAME NAAN BREAD

Soft, pillowy naan brushed with garlic butter and fresh coriander, baked until perfectly charred.

### + ACCOMPANIMENTS +

#### SWEET MANGO CHUTNEY

Lusciously fruity  
with gentle spice.

#### MINT & LIME CHUTNEY

Cool, zesty, and  
refreshing.

## ITALIAN COMFORT FEAST

£30 PER PERSON

### THE GRAND ITALIAN LASAGNE

Layers of slow-simmered rich beef ragu, silky béchamel sauce, and tender pasta sheets finished beneath a bubbling golden cheese crust.

### THE RUSTIC GARDEN VEGETARIAN LASAGNE

A rich, comforting Italian classic reimaged with vibrant seasonal vegetables, layered pasta, and indulgent sauces baked to golden perfection.

### THE GARDEN HARVEST SALAD

A vibrant medley of crisp seasonal leaves, cherry tomatoes, cucumber ribbons, and red onion tossed in a zesty house dressing.

### STONE-BAKED GARLIC BREAD

Warm oven-baked bread brushed with roasted garlic butter, herbs, and mozzarella for the perfect golden finish.

## MEXICAN FIESTA BUFFET

£30 PER PERSON

### + STARTERS +

Nachos piled high with chilli, cheese, jalapeños, salsa, and guacamole

Warm Tortilla Chips

### + MAIN BUFFET +

Fajitas with peppers, onions, and smokey spices

### + SELECTION OF TEX MEX DIPS +

Salsa | Sour Cream and Chive | Guacamole | Chilli Cheese

### + SIDES & EXTRAS +

Mexican spiced rice and slow-cooked refried beans  
as hearty sides

# MENU OPTIONS

## AFTERNOON TEA BUFFET

A selection of classic favourites, served as a buffet for you to enjoy.

**£30 PER PERSON**

### SAVOURY

#### Selection of Sandwiches

Yorkshire Ham & Branston Pickle

Prawn & Marie Rose Sauce

Egg Mayonnaise & Watercress

#### Selection of Wraps

Chicken Mayonnaise

Savoury Cheese & Onion

Smoked Salmon, Crème Fraîche

#### Prawn Blinis, crème fraîche

#### Cheese & Sundried Tomato Quiche

### SCONES

Fruit Scones

Clotted cream

Local Strawberry Preserves

### SWEET

Chocolate Brownie, chocolate ganache

Lemon Drizzle Cake

### HOT DRINKS

Yorkshire Tea

Filter Coffee

Selection Herbal Teas

## SOMETHING FOR EVERYONE

### FOR OUR YOUNGER GUESTS

We are delighted to cater for our younger guests.

Please speak with our team to discuss some options.

### DIETARY INFORMATION

We are pleased to offer a selection of vegetarian and vegan dishes for food. If you or your guests have any dietary requirements, please speak with our team during your menu planning and we will be happy to discuss the options available.

### ALLERGEN INFORMATION

Our food is prepared in a kitchen where all 14 recognised allergens are handled. Whilst every care is taken, we cannot guarantee that any dish is completely free from cross-contamination.

If you or any of your guests have a food allergy or intolerance, please let our team know. We can provide full ingredient and allergen information to help you make an informed choice.

For guests with severe allergies, due to the nature of our kitchen and food preparation, we are unfortunately unable to guarantee allergen-free meals. We recommend that guests with severe allergies carry any necessary medication whilst dining with us.

Thank you for your understanding.

# CELEBRATION DRINKS

Set the tone with  
arrival drinks,  
then add wines,  
beers and something  
sparkling for those  
all-important toasts.

## ARRIVAL DRINKS

The perfect way to start your celebrations. Pick a maximum of 2 drinks for arrival.



PIMMS

£9.95

PER PERSON



PROSECCO

£9.95

PER PERSON



APEROL  
SPRITZ

£12.95

PER PERSON



HUGO  
SPRITZ

£12.95

PER PERSON



VODKA  
SPRITZ

£12.95

PER PERSON



PERONI

£6.50

PER PERSON



CORONA

£6.50

PER PERSON

## WINE BY THE BOTTLE

Turtle Bay  
Sauvignon Blanc  
– New Zealand

Club de Campo  
Malbec – Argentina

£31.95

PER BOTTLE

## WINES & BEERS TO SHARE

Enjoy a selection of our favourite wines  
and premium beers – perfect for sharing  
and celebrating together!



## BEERS TO SHARE

Two refreshing  
favourites served  
ice cold – the  
perfect way to  
cheers to good  
times.

£25

FOR 5 BEERS

## RAISE A GLASS (OR A SHOT!)

Whether it's a toast, a speech or a big moment on the dance floor,  
choose how you want to raise your glass!



PROSECCO

Crisp, sparkling  
and full of  
celebration.

£9.95

PER PERSON

CHAMPAGNE

Add a touch of  
luxury to your  
celebration.

£14.95

PER PERSON

A SHOT

For a fun and  
unforgettable  
cheers!

£4.00

PER PERSON



# ADD THOSE EXTRA TOUCHES



It's the little details that make a celebration truly memorable.  
From late-night treats to unforgettable entertainment,  
add those finishing touches that make the occasion completely your own.

## A LITTLE SOMETHING EXTRA



### DESSERT PLATTERS

The perfect finish

£95 per platter (serves 10 guests)

### MIDNIGHT BACON SANDWICHES

A late-night favourite

£9.95 per person

### CELEBRATE A LITTLE LONGER

1am bar extension

£275

### RESIDENT DJ

To be paid directly

£395

OWN ENTERTAINMENT,  
DISCO, LIVE MUSIC  
(REQUIRE PLI)

£150 admin charge

## ACCOMMODATION



Make the most of your celebration and stay over with your  
nearest and dearest. Our comfortable rooms offer the  
perfect place to relax and unwind, so you can enjoy  
every moment.

£120  
PER ROOM

£17.50  
YORKSHIRE BREAKFAST  
PER PERSON

Accommodation is at our Sister Venue, The Crown Hotel  
and accommodation is to be booked with reservations.



BAWTRY HALL

# GET IN TOUCH

We'd be delighted to show you around  
and discuss how we can bring your plans to life.  
Get in touch to arrange a showround.



Tel:  
01302 710341



Email:  
[events@bawtryhall.co.uk](mailto:events@bawtryhall.co.uk)



WhatsApp:  
07795 039540



Our friendly team is here to answer any questions,  
chat through menus and create a tailored experience just for you!  
Creating memories that will be talked about long after it's over!