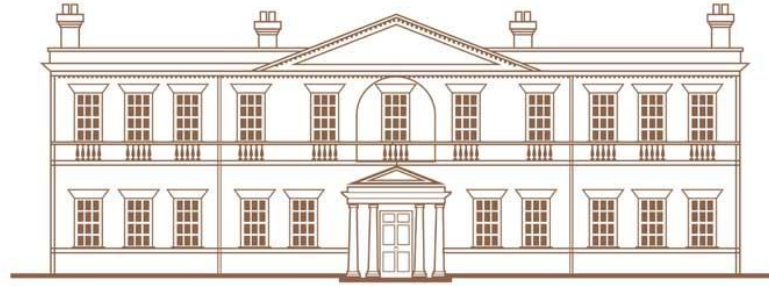


BAWTRY HALL

YOUR KEY WEDDING PRICES

2026, 2027 & 2028



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

Tel: 01302 710341

Email: events@bawtryhall.co.uk

Chat with WhatsApp: 07795039540

EXCLUSIVE HIRE CHARGES 2026/2027/2028 (2029 subject to RPI)

The Venue Hire at Bawtry Hall allows access from 10am.

This includes Round Tables, Chiavari Chairs, Ivory Linen, Embossed Crockery, Finest Glassware & Full Event Management Team with on-site Executive Chef.

Also included our Executive Suite 501, with Breakfast located at our Sister Venue the Crown Hotel!

	MON-THUR	FRIDAY	SATURDAY (Bank Holiday Sunday)	SUNDAY (Bank Holiday Monday)
LOW SEASON (January, February, March, April, October & November)	£2,125	£2,750	£3,500	£2,250
HIGH SEASON (May, June, July, August & September & December)	£2,500	£4,250	£5,000	£3,500

MINIMUM NUMBERS & REQUIREMENTS

MONDAY – THURSDAY: 30 Day Guests and 50 Evening Guests

FRIDAY-SUNDAY: 50 Day Guests and 80 Evening Guests

(100% of guests must be catered for)

FULL DAY WEDDING RECEPTION: Must include Professional Master of Ceremonies/Host, Canapes, Drinks Package, Wedding Breakfast & Evening Buffet.

LATE AVAILABILITY: Thinking of the possibility of getting married within the next 6 month – Package from £5,999 – why Wait!

LOOKING FOR SOMETHING DIFFERENT: Late afternoon, twilight & evening weddings – Venue hire from £2,125 – A different way to Say “I do”

CIVIL CEREMONIES

Bawtry Hall holds a full civil ceremony licence.

Outdoor Ceremony within the Hall Grounds: £500
(Maximum of 100 guests & subject to weather conditions)

To book your civil ceremony, please contact
Doncaster Registry Office on 01302 735222 to discuss your required
date/costs that will apply.

ADDITIONAL CHARGES

Traditional Master of Ceremonies (Mandatory): Urban - £410.00

Resident DJ: £395

Own Entertainment, disco, live music (require PLI) £150.00 admin charge.

1am Bar Extension: £275.00

Use of Grounds for Fireworks: £250.00

WEDDING DAY HOSTING

A huge part of your wedding day at Bawtry Hall will be to choose a 'host' for your day to truly reflect your chosen 'vibe'. The Style and "Vibe" of your wedding day will truly reflect you as a couple. It sets the tone, look, feel and aesthetic of your day! From the ceremony and reception, the colour palette and decorations, to the food and entertainment, there is a lot of incredible things to think about once you start planning!

A wedding host is required at Bawtry Hall due to its exclusive nature and sheer venue size to pull your day together (excludes weddings under 30 people and evening only receptions), and we have two incredible options for you to choose from!

THE CLASSIC WEDDING "VIBE"

Meet Urban Thompson!

Traditional Professional Guildhall Master of Ceremonies @ £410.00

Urban is a Classic Style Traditional Professional Toastmaster and Master of Ceremonies. He has worked at Bawtry Hall for many years. Urban ensures the smooth running of your wedding with all aspects of traditional etiquette. Wearing his professional red coat and attire, he will help manage the procession, speeches and each and every detail on your wedding day at Bawtry Hall in a traditional style.

To book Urban contact our weddings team events@bawtryhall.co.uk or call 01302 710341.

THE PARTY WEDDING "VIBE"

Meet James Kirman - Wedding Magician and Host!

For pricing, please contact James direct on 07966829481 or email bookings@jkmagician.co.uk

James offers a contemporary twist to the traditional toastmaster or Master of Ceremonies. With a relaxed and fun vibe, he adds magic, mind-reading and comedy to your wedding day bringing guests together with lots of laughter and mid blowing gasps! He will pump energy into your wedding day, will introduce you into the room, where you will be greeted with applause, napkins waving with your choice of entrance music! Setting the mood for your incredible day at Bawtry Hall! He takes care of your guests, ensures a smooth running to your day, makes all your announcements and ensures your guests are in the right place at the right time!

CANAPE MENU

Canapes at £14.50 per person
Choose Three from our delicious selection below:

Chicken Tikka Poppadom, with mango chutney & coriander

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

Smoked Salmon Blinis, crème fraiche

Mini Fish & Chips, pea puree

Chicken Liver Parfait, toasted crostini, onion chutney

Wagyu Slider, cheese sauce, onion relish

Chocolate Dipped Strawberries

Buffalo Mozzarella, Tomato Basil Oil, Bruschetta

Smashed Avocado, Tomato, Oregano Crostini

WEDDING BREAKFAST MENU SELECTOR - £75.00 per guest

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 fraîche, artisan bread

Creamed Leek & Crumbly Goats Cheese Tart, baby leaves, balsamic

Sauteed Wild Mushrooms, toasted ciabatta, pinot grigio cream

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

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

Followed by Tea, Coffee & Chocolates

CHILDREN'S MENU

At £25.00 per child, for three courses

Heinz Tomato Soup
Melon
Garlic & Mozzarella Bread

Chicken Nuggets, Chips & Beans
Sausage, Mash & Peas
Margarita Pizza

Chocolate Brownie & Ice Cream
Strawberry & Marshmallow Kebab, chocolate sauce
Ice Cream Sundae

EXTRAS

Table Platter of Cheese & Biscuits at £75.00 per table (serves 10 people)

Crew/Photographers: Hot Meal at £30.00 or Sandwiches, Tea/Coffee at £10.50 per person

Bacon Sandwiches at Midnight at £9.95 per person

1am bar extension £275

Use of grounds for fireworks at £250

DRINK PACKAGES

THE HALL PACKAGE

£24.95 per person

Arrival Glass of Prosecco or Pimms/
Bottle of Peroni

1 Glass of Wine with Meal
Marlborough Sauvignon Blanc/Malbec

Glass of Prosecco to Toast

THE LUXURY PACKAGE

£29.95 per person

Arrival Glass of Prosecco or Pimms/
Bottle of Peroni

½ Bottle of Wine with Meal
Marlborough Sauvignon Blanc/Malbec

Glass of Prosecco to Toast

VEUVE CLICQUOT PACKAGE

£59.95 per person

Celebrate in style with
Veuve Clicquot Champagne
Flowing freely from the moment you arrive
until the final toast with your wedding
breakfast

BESPOKE DRINK PACKAGES

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

Pornstar Martini @ £12.50 Per person

Gin Jugs @ £49.95 per jug

Pimms Jugs @ £29.95 per jug

EVENING BUFFET MENUS

GRAZING BUFFET

At £35.00 per person

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

At £35.00 per person

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

At £45.00 per person

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

At £30.00 per person

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

At £30.00 per person

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

At £30.00 per person

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**

LATE AVAILABILITY WEDDING PACKAGE

£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 (30 guests)

Chiavari chairs for ceremony room

Drinks Ceremony (30 guests)

Arrival glass of Prosecco or Bottle of Peroni

Your First Meal as Newlyweds (30 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 (60 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

More Guests/Additional Extras

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

Canapes at £14.50 per person (3 choices)

Resident DJ at £395

1am bar extension at £275

Use of grounds for fireworks at £250

A DIFFERENT WAY TO SAY “I DO - YOUR WEDDING. YOUR TIMELINE.

LATE AFTERNOON * TWILIGHT * EVENING WEDDING

VENUE HIRE FROM £2,125

(Available on selected dates only. Minimum catering requirements apply)

Not every wedding needs an early start or a traditional timeline.

For couples looking for something a little different, Bawtry Hall is also available for late afternoon, twilight and evening weddings – giving you the exclusivity and elegance of the Hall, with the freedom to celebrate your way.

Say “I do” later in the day, join us after marrying elsewhere, or simply bring together everyone you love for one incredible celebration.

Think golden-hour photographs, drinks in the garden, fabulous food, music playing and a dance floor waiting...

SAY “I DO” • DRINKS & CANAPÉS • TIME TO EAT • LET'S PARTY

Start with the parts that matter to you and create an afternoon or evening that feels completely yours.

Choose from the same Bawtry Hall food & drink menus throughout this brochure — from a relaxed start with canapés and cocktails to grazing tables, garden BBQs, hot fork favourites and stonebaked pizzas.

Cut the cake, take to the dance floor with our resident DJ or your choice of live entertainment, and celebrate into the night.

WHAT'S INCLUDED

Exclusive hire of Bawtry Hall from Late Afternoon until Midnight

Beautiful Landscape Gardens and Grounds for Stunning Photos

Civil Ceremony venue hire (if required)

Chivari Chairs

Crisp Ivory Table Linen and Napkins

Cake Stand and Knife

Wedding Coordinator

Executive Suite 501 for the Wedding couple with Breakfast the following morning

ACCOMMODATION

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 Executive Suite 501 Complimentary with Breakfast. In addition, we also hold ten bedrooms at our discounted wedding rate, and subject to availability we can offer more. Any bedrooms that have not been booked are automatically released four weeks prior to the wedding date. If you do require more than the ten allocated rooms for your overnight guests, once the ten have been allocated, we are more than happy to organise additional rooms with your guests, subject to availability.

Discounted rates for accommodation at our sister venue, The Crown Hotel @ £120 per room, (2029 subject to RPI):
An optional full Yorkshire Breakfast is served in the morning at The Crown Hotel with an additional cost of £17.50 per person.

CUSTOMER ALLERGEN POLICY

Our food at Bawtry Hall is prepared in a kitchen where all the known 14 allergens are handled. This may affect you or a member of your party if they suffer from an allergy or intolerance, we cannot guarantee that any dish will be free from cross contamination. If you would like any information on our ingredients, please ask our team who will be able to assist you. If you have a ‘SEVERE ALLERGY’ then as stated above, due to the size and nature of our production, we are UNABLE to provide food which is allergen free, and we cannot guarantee that allergen cross contamination has not occurred. We ask that if you are still sitting with us, even though not eating, that you have your usual allergen medication. Thank you for your understanding.

DEPOSIT

To confirm your dream wedding day, we will require a £2,500 non-refundable/transferable deposit followed by a payment plan of four instalments with the final balance due 4 week prior.

CONTACT US

Tel: 01302 710341
Email: events@bawtryhall.co.uk
Chat with WhatsApp: 07795039540