



The Crown Hotel

2019/2020
Banqueting
Information



About us...

For Dinner Dances, Private Dinners, Coming of Age Parties, Christenings - indeed Company Events and Family Gatherings of any description, whatever the occasion **THE CROWN HOTEL** is your ideal venue. *All of our function rooms have been newly refurbished in 2019.*

We offer a choice of two delightful rooms in which to hold your function - **THE MINSTRELS BALLROOM** with its elegant Georgian Windows, sparkling Chandeliers and superb Fireplace is beautifully proportioned to cater for events of 50 or more guests..

THE ROYAL CAVALIER ROOM, located in the original part of The Hotel, where the wattle and daub originally used in the building of the hotel may be seen, along with leaded light windows and oak beams, provides a perfect setting for smaller intimate parties. Both Suites offer private bar facilities and have dance floors, if required.

Where better to hold your event than the historic splendour of

THE CROWN HOTEL.

Telephone or email our Function Co-ordinator on 01270 625283 / info@crownhotelnantwich.com to discuss your requirements in more detail.

Canapé Menu

*Smoked Scottish Salmon with Mascarpone, Granary Crouton
and Caviar*

Cheddar Cheese and Spring Onion Flour Tortillas (V)

Asparagus with Olive Oil and Parma Ham

Mini Duck Pancake with Hoi Sin and Cucumber

*Chicken and Spinach Roulade with
Pommery Mustard Mayonnaise*

Scotch Quails Egg with Parsley Dressing

Feta Cheese, Sweet Olive and Tomato Brochette (V)

*Greenland Prawn with Granary Crouton
and Bloody Mary Dressing*

Chicken Korma Skewers with grated Coconut

Escabeche of Smoked Trout with Sliced Quails Egg

Seared Courgette with Spiced Italian Vegetables and Bali Oil

(V) - Suitable for vegetarians

Canapés are priced as follows:

3 canapés per person	£8.00 per head
5 canapés per person	£11.00 per head
7 canapés per person	£13.00 per head

Menu Selector

In all cases the same starter, main course and dessert should be chosen for all of your guests excluding dietary exceptions. However, should you wish to offer your guests a choice of starter (maximum 2 choices) this will incur an additional 20% charge and require you to arrange pre orders strictly 14 days in advance.

Starters

Mushroom soup with pickled wild mushrooms, herb croutons and a warm bread roll (v) (gfo) £7.50

Butternut squash and sage soup with toasted seeds and herb croutons served with a warm bread roll (gfo) £7.50

Homemade tomato and red pepper soup, pesto crumb served with a warm bread roll (v) (gfo) £7.25

Duck liver parfait served with a plum chutney, pea shoots and garlic crostini (gfo) £7.50

Creamy mushrooms with garlic and blue cheese served with warm crusty bread (v) (gfo) £7.50

Smoked salmon tartare with lemon horseradish and capers topped with micro herbs served with sourdough toast (gfo) £8.95

Charred asparagus tips with breaded goats cheese and a watercress puree (v) £7.95

Sauteed king prawns, in garlic, chilli, rocket, sun blushed tomatoes with garlic ciabatta (gf) £8.50

Seared mackerel, cucumber salad, beetroot, and a horseradish puree (gf) £8.50

Mozzarella and plum tomato salad with pesto and balsamic glaze (v) (gfo) £7.50

(V) = Vegetarian (gf) = Gluten Free (gfo) Gluten Free Option Available

Main course

The same main course should be selected for all your guests with the exception of dietary requirements or vegetarians.

However, should you wish to offer your guests a choice of main (maximum 2 choices) this will incur an additional 20% charge and require you to arrange pre orders strictly 14 days in advance.

French trim breast of chicken with a warm chorizo and new potato salad with an arrabiatta sauce (gf) £19.50

Oven baked chicken breast with crisp pancetta, fine beans, roasted new potatoes and a mushroom and tarragon sauce (gf) £19.50

Seared pork loin with roasted sweet potato and carrots, seasonal greens and a rosemary jus (gf) £21.50

Rack of lamb, fondant potato, tender stem broccoli and roasted vine tomato with a caramelised onion gravy (gf) £24.95

Roast sirloin of beef, Yorkshire pudding, roast potatoes, and seasonal vegetables in a Merlot sauce (gf) £21.95

Slow cooked belly pork, cider jus, colcannon potatoes and tender stem broccoli (gf) £20.95

Fillet of seabass, marinated in a thai style sauce, coconut rice with fried chilli, spring onion and pepper (gf) £20.50

Pan fried fillet of salmon, herb crust, buttered new potatoes and dill sauce £22.50

Cheshire cheese and onion pie served with red cabbage and mashed potato (v) £18.50

Creamy leek and pea risotto with a parmesan crisp and rocket (gf) (v) £15.95

All main course dishes are served with a selection of seasonal vegetables

The same main course should be selected for all your guests with the exception of vegetarian or dietary requirements

(V) = Vegetarian (gf) = Gluten Free (gfo) Gluten Free Option Available

Desserts

<i>Chocolate brownie with Cheshire Farm salted caramel ice cream (gf)</i>	<i>£7.50</i>
<i>Sticky toffee pudding with Cheshire Farm vanilla ice cream</i>	<i>£7.95</i>
<i>Nutella and hazelnut cheesecake</i>	<i>£7.95</i>
<i>Toffee apple and blackberry crumble with vanilla custard</i>	<i>£7.95</i>
<i>A classic banoffee Pie</i>	<i>£7.95</i>
<i>Lemon posset and homemade shortbread</i>	<i>(gfo) £7.50</i>
<i>Vanilla and strawberry panacotta with homemade shortbread</i>	<i>£7.95</i>
<i>Eton Mess</i>	<i>(gf) £7.95</i>
<i>Crown Cheeseboard - A selection of English & Continental cheeses served with apple, grapes, celery and biscuits</i>	<i>£8.95</i>
<i>Freshly brewed coffee & chocolate mints</i>	<i>£2.95</i>

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Although we have instructed our suppliers to provide non GM food, it is possible that some of our dishes may contain GM food either by contamination from cross pollination, or supplier error

We have taken great care to ensure our food is prepared to the highest quality and where possible, our ingredients are locally sourced. All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Guests who have concerns about the presence of allergens are welcome to speak to a team member for assistance as some of our dishes can be modified to accommodate this.

EVENING/PARTY BUFFETS

Twilight Treats

Bacon barms with ketchup (two per guest) £9.95

Sausage barms with brown sauce (two per guest) £9.95

Sausage & bacon barms (two per guest) £10.95

Hot roast pork barm with apple sauce condiment, stuffing and roast potatoes £10.95

*Hot roast beef and caramelised onion barm with horseradish and mustard condiment
and roast potatoes £11.95*

BBQ Pulled pork barms, coleslaw and spicy potato wedges £10.95

Add spicy potato wedges or chips for £2.95

*Mini buffet: Assorted freshly made sandwiches, Mini pork pie and hand spiced potato
wedges £9.50*

(Add any items listed below to build your buffet)

Create your own buffet

Our buffets are flexible allowing you to choose what you want...

(Minimum spend of **£13.50 per person**)

And add as many items as you require...

Salads

Mixed green salad

Potato salad

Tomato & red onion salad

Greek salad

Homemade red coleslaw

Rice Salad

Pasta Salad

£2.50 per item per person

Cold Meats

Honey Roast Ham

Roast Sirloin of Beef

Roast Turkey Breast

Italian Meat Selection:

Salami, Prosciutto, Bresaola & Mortadella

£5.95 per item per person

Hot potatoes

Roasted new potatoes

Hand spiced wedges

Roast potatoes

£2.95 per item per person

Hot Food

Plaice goujons

Various mini quiches

Vegetable samosas

Sticky BBQ sausages

Chicken goujons

Vegetable spring rolls

Chinese dim sum

Duck spring rolls with hoi sin

Filo prawns with sweet chili dip

Chinese style spare ribs

£3.95 per item per person

Extras

Add a dessert from £7.50

Add a Cheeseboard £9.50

It is expected that the number of guests attending an evening party will be catered for in full, otherwise the evening party may be subject to an increased room hire surcharge, at the discretion of the Management

Supper Menu

This menu may be selected as an alternative to our buffet menus.
One dish only is to be selected. Should you wish to add a second choice a 20% surcharge will be incurred.
This menu is not served as an alternative to our main course menus

<i>Trio of sausages, wholegrain mustard mashed potato, and onion gravy</i>		<i>£13.95</i>
<i>Chilli con Carne with basmati rice, grated cheese and sour cream</i>		
	<i>(gf)</i>	<i>£13.50</i>
<i>Quorn chilli with basmati rice, grated cheese and sour cream</i>		
	<i>(v)</i>	<i>£12.95</i>
<i>Traditional lasagna with salad & garlic bread</i>		<i>£13.95</i>
<i>Beef stew with dumplings</i>		<i>£13.95</i>
<i>Steak and ale pie with mashed potato, red cabbage and gravy</i>		<i>£14.50</i>
<i>Cheshire cheese and onion pie served with mashed potato, red cabbage</i>		
	<i>(v)</i>	<i>£13.95</i>
<i>Fisherman's pie with sweet garden peas</i>	<i>(gf)</i>	<i>£14.95</i>
<i>Chicken tikka masala with rice and naan bread</i>		<i>£14.50</i>
<i>Additional mango chutney and poppadoms</i>		<i>£ 1.50</i>
<i>Cottage pie served with red cabbage and mange tout</i>		<i>£12.95</i>

The above dishes are our suggestions – should you have a favourite dish that you would like us to serve.....please ask!

Arrival Drinks Suggestions

Bottles of beer from £4.10

Bottega Gold Prosecco Brut 20cl bottle £8.95

Kir Royal £7.95

Lemon Sparkle £7.95

Peach Bellini £7.95

Mulled Wine £6.50

Aperol Spritz £7.50

Sparkle by bottle

(Please note we allow 6 glasses per bottle)

Fantinel Prosecco Extra Dry £28.95

Bolla Sparkling Rosé £28.95

Louis Dornier et Fils Brut Champagne £36.95

Please ask to see our full function wine list for an exhaustive list of table wines that we could offer.

ADDITIONAL SERVICES

DJ and DISCO from £195.00
Use of DISCO equipment £65.00
BAND from £500.00
PIANIST from £135.00
STAGE HIRE from £75.00
CHAIR COVERS AND SASH from £5.50 each
CANDELABRA TABLE CENTRES WITH CANDLES £20 each

ENTERTAINMENT

Is available to book through the Crown Hotel, or alternatively you may arrange your own, please let us know as soon as possible which alternative you prefer. Should you be arranging your own Disco and be using the Minstrels Ballroom for your function, a small charge will be made for the use of our equipment, if required.

Do remember, that we are the organisers of the Annual Easter Weekend Nantwich Jazz Blues and Music Festival and are experts in the field of sourcing and recommending musicians.

OVERNIGHT ACCOMMODATION FOR GUESTS

The Crown Hotel offers 18 en suite bedrooms—many of which are in the original building. All rooms have television, radio, direct dial telephone and high speed WIFI. We are also pleased to offer free onsite car parking for our guests, subject to availability.

PAYMENT

All accounts should be settled no later than 48 hours prior to the function unless credit arrangements have been agreed with The Crown Hotel. Please note that once a deposit has been paid to secure a booking, this is non returnable under any circumstances. Payment of this deposit is taken as acceptance of our terms and conditions.

ALL RATES QUOTED INCLUDE VAT AT THE RATE OF 20% (from 03/01/2011)
SERVICE IS DISCRETIONARY

CANCELLATION POLICY

In the event of a cancellation by the client, the following cancellation charges will apply:

- a) **Cancellations over 12 months in advance -**
All monies received will be forfeited
- b) **Cancellations 6-12 months in advance -**
25% of total anticipated charges or all monies received.
(Whichever is the greater)
- c) **Cancellations 3-6 months in advance -**
50% of total anticipated charges or all monies received.
(Whichever is the greater)
- d) **Cancellations 6 Weeks - 3 months in advance -**
75% of total anticipated charges or all monies received.
(Whichever is the greater)
- e) **Cancellations less than 6 weeks in advance -**
100% of total anticipated charges or all monies received.
(Whichever is the greater)

All cancellations must be followed up with written confirmation of the cancellation.
Charges may still be incurred until this has been received.

**CROWN HOTEL, BAR & GRILL
HIGH STREET
NANTWICH
CHESHIRE
CW5 5AS**

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& Grill**



Crown_Hotel

Function Booking Form and Confirmation

Booking Date.....Function Date & Time.....

Name of Organiser.....

Full Address.....

.....

Telephone Numbers

Email Address.....

Type of Function:

Function Room Required (Delete as appropriate)

CAVALIER ROOMS A/ CAVALIER ROOMS B / BALLROOM / BAR & GRILL

Function Time

Approx. number:

RESERVATION FEE OF RECEIVED WITH THANKS

Please Note: By signing this form you are entering into a contract with an obligation to honor the conditions listed overleaf including the payment of monies when requested and on time. All fees are non-refundable under any circumstances should you cancel your reception.

Signed On Behalf of The Crown Hotel Nantwich Limited

Date

Signed On Behalf of the Party Organiser

Date

We have read the terms & conditions & additional guidance notes, printed on the reverse of this form & contained within the appropriate wedding brochure and accept our obligation to honor those conditions.