



Wedding Heaven

2026

*'...The Perfect Venue for
your Perfect Day...'*

Crown Hotel, Bar & Grill, High St, Nantwich, CW5 5AS
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WELCOME TO THE CROWN HOTEL, NANTWICH

Throughout its long history **THE CROWN HOTEL** has been looking after the special days in the lives of local people and your Wedding Reception is no exception.

At The Crown Hotel, our highly trained staff have years of experience in arranging functions large and small and we are delighted to have this opportunity to tell you more about our facilities.

We offer a choice of two delightful rooms in which to hold your Wedding Reception ***both newly refurbished in 2019.***

THE MINSTRELS BALLROOM

With its elegant Georgian Windows, sparkling chandeliers and superb fireplace, It is beautifully proportioned to cater for Wedding Receptions for 40 guests or more.

THE ROYAL CAVALIER ROOM

Located in the original part of The Crown 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, the Cavalier Rooms provides a perfect setting for a smaller intimate Wedding Reception

Where better to hold your Wedding Reception than the historic splendour of
THE CROWN HOTEL

Telephone our Banqueting Office on **01270 625283**

Or alternatively, visit our website www.crownhotelnantwich.com



THE CROWN HOTEL, BAR & GRILL

High Street Nantwich Cheshire CW5 5AS

CIVIL MARRIAGE CEREMONIES AT THE CROWN HOTEL

The Historic surroundings of The Crown Hotel are licensed to perform Civil Ceremonies - where could be more romantic to be married than the Royal Cavalier Room in the original part of the building, or the splendid Georgian Assembly Room—the Minstrels Gallery.



Become a part of history and have your Civil Ceremony performed in these splendid Historic surroundings

**FOR FURTHER INFORMATION OR TO
DISCUSS YOUR CIVIL CEREMONY, PLEASE CONTACT
OUR WEDDING COORDINATOR ON 01270 625283**

**Please note that before making a booking with The Crown
you will need to contact the local Registrar
to discuss your Civil Ceremony and confirm they are
available to perform the Ceremony.
Their number is 01270 375140 or email
ceremonysupport@cheshireeast.gov.uk**

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

Feta Cheese, Sweet Olive and Tomato Brochette (V)

Greenland Prawn with Granary Crouton and Bloody Mary Dressing

Chicken Korma Skewers with grated Coconut

Seared Courgette with Spiced Italian Vegetables and Bali Oil

*Chicken and Spinach Roulade with Pommery Mustard Mayonnaise **

*Scotch Quails Egg with Parsley Dressing **

*Escabeche of Smoked Trout with Sliced Quails Egg **

(V) - Suitable for vegetarians

Canapés are priced as follows:

3 canapés per person	£14.95 per head
5 canapés per person	£17.95 per head
7 canapés per person	£26.95 per head

**Please note: minimum numbers apply and canape options may be limited depending on numbers*

The cost of the 3 course menu chosen includes the hire of a private room for the Wedding Breakfast only, subject to a minimum number of guests, (below 30 guests in Cavalier restaurant or 100 guests in Minstrels Ballroom - a room hire charge may apply), extension of licence and VAT.

Detailed below are our suggested dishes.

Menu Selector

The same main course should be selected for all your guests with the exception of dietary requirements or vegetarian. All dietary requirements dishes will be charged for at same price as main choice. 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. You will also need to provide place name cards for each guest with their menu choice stated.

Starters

Soups (gfo) – all served with a warm bread roll £11.00

- Tomato, Red Pepper and a hint of chilli
- French onion with a gruyere crouton (instead of bread roll)
- Sweet potato and rosemary
- Honey roasted parsnip with parsnip crisps

Meat

Black pudding croquette £11.50

Chicken tikka skewer on a cucumber salad with a mint yoghurt (gfo) £11.50

Chorizo and avocado salad with a hot honey dressing (gfo) £11.50

Chicken liver parfait with a red onion chutney and garlic crostini £11.50

Fish

Smoked salmon tartare, cucumber and avocado with lemon and caper dressing (gf) £12.50

King prawns, in garlic chilli butter, sun blushed tomatoes with sourdough (gfo) £12.50

Thai style fishcake with a sweet chilli dressing £11.50

Vegetarian

Caprese salad; buffalo mozzarella and plum tomato salad with fresh basil (gf) (v) £11.00

Goats cheese and spinach stuffed mushroom on a rocket and tomato salad (gf) (v) £11.00

Creamy garlic mushrooms, shallots and white wine, with toasted sourdough (gf) (v) £11.00

Sweet potato and onion bhaji with mango chutney (gfo) (vg) £11.00

Tomato and chickpea bruschetta (vg) £10.50

Main course

The same main course should be selected for all your guests with the exception of dietary requirements or vegetarian. All dietary requirements dishes will be charged for at same price as main choice. 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. You will also need to provide place name cards for each guest with their menu choice stated.

Oven baked chicken breast with crisp pancetta, fine beans, roasted new potatoes with oyster mushroom and tarragon sauce (gf) £28.50

French trim breast of chicken with stuffing, Yorkshire pudding, roast potatoes, seasonal vegetables and gravy (gf) £29.50

Coq au vin, creamed potatoes with fine green beans (gf) £28.50

Roast sirloin of beef, Yorkshire pudding, roast potatoes, and seasonal vegetables in a Merlot sauce (gf) £31.95

Honey roast ham, dauphinoise potato and seasonal greens (gf) £28.50

Braised lamb shoulder, roasted root vegetables and crushed new potatoes (gf) £35.95

Roast fillet of salmon, sweet potato mash, and chilli and garlic tender stem broccoli (gf) £32.50

Spiced sweet potato, chestnut mushroom and spinach pie with mashed potato (vg) (gf) £25.50

Two Cheese, Potato and Chives pie with mashed potato (v) (gf) £25.50

Wild mushroom and spinach risotto (vgo) (gfo) £24.95

Goats cheese, pine nut and pesto risotto (v) (gf) £24.95

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

(vgo) = Vegan option (vg) = Vegan (V) = Vegetarian (gf) = Gluten Free

(gfo) = Gluten Free Option Available

Desserts

The same main course should be selected for all your guests with the exception of dietary requirements or vegetarian. All dietary requirements dishes will be charged for at same price as main choice. 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. You will also need to provide place name cards for each guest with their menu choice stated.

Chocolate brownie with Cheshire Farm salted caramel ice cream (gf) £11.50

Sticky toffee pudding with Cheshire Farm vanilla ice cream £11.50

Lemon and Strawberry Mess £11.00

Raspberry and white chocolate cheesecake £12.00

Toffee apple topped crumble with vanilla custard £11.50

Lemon tart, citrus salad and crème fraiche (gfo) £11.50

Vanilla panna cotta with fresh berries homemade shortbread(gfo) £11.50

Classic tiramisu £12.00

Crown Cheeseboard -

A selection of English & Continental cheeses served with apple, grapes, celery and biscuits £14.00

Freshly brewed coffee & chocolate mints £4.25

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

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 BUFFET SELECTOR

Twilight Treats

Bacon barms with ketchup (two per guest) £15.95

Sausage barms with brown sauce (two per guest) £15.95

Sausage & bacon barms (two per guest) £16.95

Bacon or Sausage barm (one per guest) & Wedges with condiments £12.95

Hot roast pork barm with apple sauce condiment, stuffing and roast potatoes £16.95

Hot roast beef and caramelised onion barm with horseradish and mustard condiment and roast potatoes £17.95

BBQ Pulled pork barms, coleslaw and spicy potato wedges £16.95

Crown Cheeseboard - A selection of English & Continental cheeses served with apple, grapes, celery and biscuits £14.50

Grazing Board - A selection of cheeses, continental meats, olives, hummus served with biscuits, crusty bread, apple, grapes, chutney and celery £21.95

Create your own buffet

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

Mini buffet £15.00

Assorted freshly made sandwiches, Mini pork pie and hand spiced potato wedges

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

£5.25 per item per person

Cold Meats

Honey Roast Ham

Roast Sirloin of Beef (£1.50 supplement)

Roast Turkey Breast

Italian Meat Selection:

Salami, Prosciutto, Bresaola & Mortadella

£9.95 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

£6.95 per item per person

Hot potatoes

Roasted new potatoes

Hand spiced wedges

Roast potatoes

£5.50 per item per person

Extras

Add a dessert from £9.50

Add a Cheeseboard £14.00

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.
Some of these dishes can be served as a plated meal with a £2 per person supplement.

Trio of sausages, wholegrain mustard mashed potato, and onion gravy £19.95

Chilli con Carne with basmati rice, grated cheese and sour cream(gf) £19.50

Three Bean Chilli with basmati rice, grated cheese and sour cream (v)(vgo) £19.50

Beef bourguignon with jacket potato and garden peas (gf) £21.95

Short crust Pastry Pies - All of our pies are served with mashed potato and a choice of red cabbage or garden peas and gravy.

- *Steak and ale pie (gf)* £21.95

- *Two cheese, potato and chive pie (v) (gf)* £21.95

- *Spiced sweet potato, chestnut mushroom and spinach pie (vg) (gf)* £21.50

Fisherman's pie with sweet garden peas (gf) £21.95

Chicken tikka masala with rice and naan bread (gfo) £20.50

Vegetable curry with rice and naan bread (gfo) (vgo) £19.50

Additional mango chutney and poppadom's £4.50

Cottage pie served with red cabbage and mange tout £19.95

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

Wine Packages

MARQUIS CHOICE

A glass of Sparkle/Bucks Fizz on arrival

A glass of red or white house wine served with the meal

A glass of French sparkling wine for the toast

£29.00 per person

THE EARLS SELECTION

Beer & Bubbles on arrival

Two glasses of red or white house wine served with the meal

A glass of French sparkling wine for the toast

£36.00 per person

DUKES CELLAR

Beer & Bubbles on arrival

Two glasses of red or white house wine served with the meal

A glass of house champagne for the toast

£45.00 per person

ADDITIONAL DRINKS OPTIONS (upgrade prices apply)

Mulled Wine

Pimms and lemonade

Kir Royale

Bottled Beers

Peach Bellini

Aperol Spritz

House wines can be upgraded for an additional fee.

Now that you have had chance to browse through our Menus, allow us to tell you what is included...

The following items are included with our compliments in the cost of the Menu chosen:

Hire of a private function suite for the Wedding Breakfast based on a 3 course meal being chosen (assumed 4 hour duration)

Cake stand and knife

The services of an experienced duty manager throughout the Function who will act as Master of Ceremonies

Complimentary bedroom for Bride and Groom, should you wish to stay overnight.

(All the above is subject to a minimum of 50 guests attending the Wedding Reception. Does not apply to Evening only functions.)

ADDITIONAL SERVICES

DJ and DISCO from £395.00

Use of DISCO equipment 'Plug in and play' £125.00

Upgraded PARTY LIGHTING SYSTEM to include room uplighters in your chosen colour and mirror ball £225.00

BAND from £650.00

STAGE HIRE from £125.00

CIVIL CEREMONY Room Hire £550.00

CHAIR SASH from £6.50 each

CHAIR COVERS AND SASH from £8.00 each

CANDELABRA TABLE CENTRES WITH CANDLES £35 each

ENTERTAINMENT

Is available to book through the Crown Hotel, or alternatively you may arrange your own. Should you be arranging your own Disco but require the use of our equipment a £125 charge will be made for the use of our equipment.

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. We do recommend that you advise any guests wishing to stay overnight to make their reservation as soon as possible. We are happy to agree a wedding rate for your guests, please ask our wedding coordinator about this. This will only be honored with direct bookings and not any that are made through third party booking agents.

TABLE PLANS

We endeavour to discuss seating arrangements in great detail with you and always try to accommodate your wishes. We offer a choice of round or rectangular tables subject to the number of guests attending.

Booking Terms & Conditions

- A reservation fee of £500 and written confirmation is required to secure the booking within 7 days of making a provisional reservation. Please note if a reservation fee is not received within 7 days, the date will be released without prior notification.
- Please note ALL function/ reservation fee's are non-refundable or transferable but will be deducted from the final balance.
- Menus should be discussed 4 - 6 weeks prior to the Reception. At this meeting a further deposit amounting to 50% is required.
- The final number of guests attending is required 14 days prior to the Reception. The final number notified will be charged for should any guests cancel for whatever reason before the event.
- Children aged 7 and under are charged at 50% of the Adult rate and offered a suitable 3 course menu.
- Wedding breakfast is to be a 3 course meal only.
- Children will be served appropriate soft drinks and charged at 50% of the adult rate
- When booking an all-inclusive packages the packages include the minimum number of guests as stated in the package.
- All inclusive wedding packages include the cheapest menu option shown in these menus however any option can be chosen/upgraded and the difference will be charged as a supplement per head.
- The outstanding balance should be settled 14 working days prior to the date of the Wedding Reception.
- Prices are subject to alteration without prior notification unless otherwise agreed with the Crown Hotel Management
- Kindly note the use of the Ballroom after 9.00 pm when food is not being served may incur an additional room hire charge

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 forfeit or an offer of free transfer of date

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.

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HIGH STREET
NANTWICH
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Crown_Hotel

Wedding Booking Form and Confirmation

Booking Date.....Wedding Day and Date.....

Bride Name.....Groom Name.....

Full Address.....

.....

Telephone Numbers

Email Address.....

Type of Ceremony: CHURCH / CIVIL CEREMONY (Delete as applicable)

Type of Reception (Delete as applicable):

Daytime Only / Daytime & Evening / Late Ceremony & Evening Only / Evening Only

CIVIL CEREMONIES:

We confirm the registrar has been booked by ourselves: YES / NO

Wedding Time

Wedding Location.....

Approx. number for Main Reception:

RESERVATION FEE OF £500.00 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 Wedding Party

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.