



WEDDING PACKAGE DETAILS



CREWE HALL
HOTEL & SPA



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Ceremonies at Crewe Hall



Room & Guest Count	Friday - Saturday		Sunday - Thursday	
	2026	2027/2028	2026	2027/2028
The Carved Parlour (up to 60)	N/A	N/A	£800	£880
The Great Library (up to 90)	£1,500	£1,660	£1,100	£1,200
The Chapel (Seating for 40 guests, standing for 20)	£1,600	£1,770	£1,200	£1,350
The Drawing Room (up to 120)	£1,700	£1,880	£1,300	£1,450
The Long Gallery (up to 200)	£1,900	£2,100	£1,500	£1,650
The Continental Suite (up to 360)	£2,000	£2,200	£1,900	£2,100

White Chair Covers & Sashes (Colour of your Choice)

Or

Plain Lime wash Chiavari chair with beige seat pad

Cream aisle carpet

Bluetooth to connect to your own music device which you can operate

(we highly recommend you choose a professional musician to play throughout your ceremony)



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The New Years Eve Package

- Silver Drinks Package
- Silver Food Package
- The Dressing Room from 7am – 7pm
- A dedicated drinks reception area
- Fresh flower arrangement for your registrars table & top table in your chosen colour scheme
- Exclusive use of your selected state room including tables, white linens and napkins, cake table and stand, hotel banquet chairs
- Feature chairs for the happy couple
- Dressed chairs or chivari wood chairs
- In house background music during your wedding breakfast
- White post box for gift envelopes and cards
- Wooden easel for your own table plan
- Inhouse DJ Hire & Dancefloor
- Dedicated wedding coordinator to discuss your plans up until your big day.
- Dedicated Events manager to oversee your wedding day
- Four-poster bedroom in the Old Hall for the couple on the night of the wedding.
- 20% off best flexible accommodation rates for your guests

Why not enjoy a date night prior to your wedding and add on a Menu Tasting for £50.00 per person!

Package Rate per person

2027	2028
£225.00	£235.00

Silver Drinks Package	Gold Drinks Package
• Drinks Reception of Prosecco, Bottled Beer or Mimosa • Glass of Prosecco to Toast the happy couple • ½ Bottle of house Wine per person	• Drinks Reception of Champagne or Cocktails • Glass of Champagne to Toast the happy couple • ½ Bottle of Canyon Road Wine per person
	Upgrade for £15.00 per person
Silver Food Package	Gold Food Package
• 3 Canapes per guest during your drinks reception • 3-Course Wedding Breakfast (2 dishes per course)	• 5 Canapes per guest during your drinks reception • 4-Course Wedding Breakfast (3 dishes per course, with a champagne sorbet following your starter)
	Upgrade for £20.00 per person



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Evening Food

Below is pricing per adult, children charged at half the adult price. All guests are to be booked onto the same choice and catering will be charged for the exact number of evening guests attending.

£24.00 per person – Choose One

Mediterranean	American	Italian	Best of British
COUSCOUS SALAD (VE) Cherry tomatoes, grilled vegetables, lemon	RANCH SALAD (VE) Cucumber, pepper, baby corn, carrot, radish, herb crouton	PANZANELLA SALAD (VE) Cucumber, cherry tomatoes, red onion, olives and fried onion bread	HERITAGE TOMATO SALAD (VE) (GF) Tomato, basil, red onion
GREEK SALAD (V) (GF) Cucumber, tomatoes, red onion, pepper, olives, feta cheese, and chopped peppers	WALDORF SALAD (V) (GF) Apple, walnut, celery, raisins, celeriac, garlic mayonnaise	CAESAR SALAD Romaine lettuce, smoked bacon lardons, grilled chicken, anchovies, parmesan, fried croutons	POTATO CHIVE SALAD (GF) Bacon, spring onion, mustard mayonnaise
LAMB KOFTAS Garlic aioli	BUFFALO CHICKEN WINGS (GF) Spiced sweet potato wedges	PIZZA SELECTION (V) (VE) (GFA) Gluten free and plant based pizzas available on request	PLOUGHMAN'S BOARD Sliced ham, pickled baby onions, boiled egg, onion chutney, mature cheddar cheese, chopped apple, Stilton and crusty bread
CALAMARI Chilli mayonnaise	CAJUN SALMON SKEWERS (GF) Sweet chilli sauce	SALMON ARANCINI Grated parmesan, truffle mayonnaise	BROCCOLI AND STILTON QUICHE (V) Chive and crispy onions
HALLOUMI KEBABS (V) Tomato and basil salsa	MAC AND CHEESE BITES (V) Chipotle relish	PESTO CHICKEN SKEWER Marinara sauce	CRISPY FISH GOUJONS Tartar sauce
TOMATO, MOZZARELLA AND PESTO PITTA (V) Fresh basil	PASTRAMI AND PICKLE SUB American mustard	TOMATO AND MOZZARELLA BRUSCHETTA (V) Herb pesto	FARMHOUSE CHEDDAR BLOOMER (V) Red onion chutney
CREMA CATALAN (V)	ALABAMA CHOCOLATE FUDGE CAKE (V)	VANILLA BEAN PANNACOTTA (V) (GF)	ETON MESS (V) (GF)
SEASONAL FRUIT PLATTER (VE) (GF)	SEASONAL FRUIT PLATTER (VE) (GF)	SEASONAL FRUIT PLATTER (VE) (GF)	SEASONAL FRUIT PLATTER (VE) (GF)

£30.00 per person – Choose One

Mexican	French	Asian Infusion
SPICY RICE SALAD (GF) Cajun infused rice, diced peppers, kidney beans, corn	TUNA NICOISE (GF) Cherry Tomato, Lettuce, Baby Gem, Watercress, Boiled Egg, Tuna, Red Onion, Potato, Balsamic Syrup	VIETNAMESE MANGO AND SPRING ONION SALAD (GF) Cucumber, carrot, mango, red onion, coriander, fish sauce, lime, crispy shallots
BBQ COLESLAW (GF) Chilli flakes, spring onion	LENTIL AND VEGETABLE SALAD (V) With Crumbled Goats Cheese	THAI CHICKEN AND CHILLI SALAD (GF) Cherry tomato, cucumber, Thai basil, red onion, chilli and garlic sauce, lemon
DRESSINGS Chilli oil, salsa, guacamole, sour cream, grated cheese	DRESSINGS Vinaigrette, Balsamic, Dijon Mustard, Crispy Onions	TERIYAKI SALMON Sesame seeds
PULLED BEEF TACOS (GF) Chilli, spring onions	QUICHE LORRINE Smoked Bacon and Caramelised Onion	VEGETABLE GYOZA (VE) Honey soy dip
CAJUN SALMON SKEWERS (GF) Chilli sauce	ROASTED SUPREME OF SALMON (GF) Served with Ratatouille vegetables	SWEET CHILLI CHICKEN WINGS Coriander mayonnaise
CHIPOTLE CAULIFLOWER BURRITO (VE) Chilli tomato sauce	CRISPY BRIE BITES (V) Served with a Honey and Mustard Dressing	SHREDDED DUCK OR PULLED JACKFRUIT WRAP (VE) Pickled vegetables, hoisin sauce
SIGNATURE DISH CHICKEN AND VEGETABLE FAJITA WRAPS Sour cream and salsa	SIGNATURE DISH CROQUE MONSIEUR Smoked Ham, Melted Emmenthal Cheese Toasted Sandwich	MANGO AND PASSION FRUIT MOUSSE (V) (GF) Desiccated coconut
CHOCOLATE MOUSSE (V) Sour cherry compote	PEAR FRANGIPANE (V)	SEASONAL FRUIT PLATTER (VE) (GF)
SEASONAL FRUIT PLATTER (GF) (V) (VE)	SEASONAL FRUIT PLATTER (GF) (V) (VE)	



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Package Terms:

Minimum number of adults:

Our minimum number of adults for a New Years Eve wedding is **100 daytime guests**.

Location:

The Wedding Ceremony and Drinks Reception will take place within **The Old Hall**.

The Wedding Breakfast and Evening Reception will take place in **The Continental Suite**, which is within the Modern Events Centre.

Deposit & Instalments:

We require a 25% deposit at the time of booking. The remaining balance is then split into 3 equal payments. The final payment is due 4-weeks before your big day.

Children's Daytime Pricing:

Ages	Inclusions	Price
0 - 2	Meal – baby portion	Free of charge
3 - 12	3 course meal with soft drink	£35.00
13 - 17	3 course meal with soft drink	£45.00

Pricing Structure:

1. Ceremony Room Hire *(Not applicable if you are getting married offsite)*
2. Wedding Package X Number of Daytime Guests
3. Wedding Buffet X All Guests from Daytime + Evening Guests

Example:

In 2027, based on 100 daytime guests and 150 evening guests *(extra 50 guests in the evening)*

1. Ceremony Room – The Drawing Room = £1,700.00
2. Wedding Package (£225.00) X 100 Daytime Guests = £22,500.00
3. Wedding Buffet (£24.00) X 150 Evening Guests = £3,600.00

Example Total = £27,800.00