

CREWE HALL BANQUETING 2024

SPECIAL OCCASIONS PACKAGE



Host your next special occasion in our Grand State Rooms or Spacious Continental Suite, catering for 50 to 300 guests.

Your Package Includes:

- ◇ Private Room Hire
- ◇ Choice of Arrival Drink (glass of sparkling wine / glass of house wine / bottled beer)
- ◇ 2 course set dinner menu (or upgrade to 3 course meal for an additional £8pp)
 - ◇ Followed by tea & coffee
- ◇ Black or White Chair Covers with a Sash (colour of your choice)
 - ◇ White Linen & Napkins
- ◇ Dedicated Banqueting Manager

£50.00 per person

Upgrades available:

DJ & Dance Floor @ £480.00

Uplighters @ £180.00

Centrepieces from £10.00 per table

SPECIAL OCCASIONS MENU

Please select two courses from the menu below

The package includes a set dinner menu, so please select one dish per course for your party

Other dishes are available for a supplement charge, please discuss with your event coordinator

STARTERS

ROASTED TOMATO AND BASIL SOUP (GF) (V) (VEA) (DFA)

Pesto creme fraiche

PRESSED HAM HOCK AND PEA TERRINE (GFA)

English mustard mayonnaise, pea shoot salad

RED ONION AND BLUE CHEESE TART (V)

Rocket, sweet balsamic glaze

MAIN COURSE

CHICKEN SUPREME (GF) (DFA)

Spring onion mashed potatoes, roasted carrots, green beans, tarragon and caraway seed sauce

BAKED FILLET OF NORTH SEA COD (GF) (DFA)

Saute potatoes, roasted carrots, green beans, white wine and prawn cream sauce

WILD MUSHROOM AND LEEK RISOTTO (GF) (V) (VEA) (DFA)

Dressed pea shoots, crispy onions

DESSERTS

RED BERRY ETON MESS (GF) (V)

Whipped Vanilla Cream

STICKY TOFFEE PUDDING (V) (GFA)

Toffee sauce, vanilla ice cream

TROPICAL FRUIT SALAD (GF) (V) (VE)

Mango syrup

Upgrade to a 'choice menu' for £10.00pp

We would then require pre-orders from guests 3 weeks prior to the event.

Add ½ bottle house wine during dinner for £12.00 per person