CREWE HALL BANQUETING 2025

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

£55.00 per person

Upgrades available:

DJ & Dance Floor @ £500.00

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 Red Pepper and Tomato Soup, Balsamic glaze and Herb Croutons (VE, GFA)

Mozzarella and Beetroot Salad ,Sunflower Seeds, Herb Oil and Beetroot Pomegranate

Dressing (V, GFA)

Pressed Ham Hock Terrine, Piccalilli and Sourdough Bread (GFA)

Main Courses:

Pumkin and Sage Tortellini ,Toasted Pumpkin Seeds, Hard Cheese Shavings, Crispy Sage and Onion (VE)

Hake Fillet ,Tomato Orzo, Mediterranean Vegetables and Red Pepper Sauce Breast of Chicken , Garlic Dauphinoise Potatoes, Confit Carrot and Thyme Jus (GF)

Desserts:

Vanilla Panna Cotta ,Cherry Compote and Crushed Meringue (V, GF)

Clementine Tart ,Dark Chocolate Sauce and Orange Sorbet (V)

Chocolate Brownie,Toffee Sauce (V, GF)

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