Crewe Hall Hotel & Spa 2027

PROM PACKAGE



Private Room Hire Mocktail on Arrival Hot Forked Buffet or 2-Course Dinner White or Black Table Cloths White Linen Napkins Dedicated Events Manager

> £42.50 per person

UPGRADE OPTIONS:

DJ & Dancefloor Hire @ £500.00

Uplighters @ £180.00

White or Black Chair Covers & Coloured Sash @ £5.00pp

Centerpieces from £10.00 per table

BANQUETING MENU

THE PACKAGE INCLUDES A SET DINNER MENU.

THIS MEANS YOU NEED TO SELECT **ONE** DISH PER COURSE FOR YOUR PARTY.

EVERYONE MUST BE ON THE SAME COURSES.

YOU CAN HAVE EITHER STARTER & MAIN COURSE OR MAIN COURSE & DESSERT

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 COURSE

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 £10.00 PER PERSON
THIS MEANS YOUR GUESTS WOULD GET TO CHOOSE THEIR OWN DISHES FROM EACH COURSE
WE WOULD THEN REQUIRE PRE-ORDERS FROM GUESTS 3 WEEKS PRIOR TO THE EVENT.

HOT FORKED BUFFET MENU

MAIN MENU SELECTIONS—CHOOSE THREE

SLOW COOKED BEEF PIE WITH GRAVY
CHILLI CON CARNE WITH RICE
THAI GREEN CHICKEN CURRY WITH CORIANDER STICKY RICE
SHEPHERD'S PIE WITH SPRING ONION MASH
BRAISED CHICKEN THIGHS WITH MUSHROOM, BABY ONIONS AND TARRAGON DUMPLINGS
BEEF LASAGNE WITH GARLIC BREAD
LAMB ROGAN JOSH WITH RICE
ADMIRAL'S FISH PIE WITH CHEESE MASH
BUTCHER'S SAUSAGE WITH WHOLE GRAIN MUSTARD AND ONION
MOROCCAN LAMB TAGINE WITH GREEK YOGHURT AND TOASTED ALMOND
BAKED AUBERGINE MOUSSAKA (V/VE)
MEDITERRANEAN VEGETABLE AND TOMATO PASTA BAKE (V/VE)
MIXED BEAN CASSOULET WITH FETA AND GNOCCHI (V)

SIDE DISHES—CHOOSE TWO

BUTTERED MASHED POTATOES

SPICY POTATO WEDGES

ROSEMARY ROASTED NEW POTATOES

CHUNKY CHIPS

HONEY AND THYME GLAZED CARROTS

FRAGRANT BASMATI RICE

ROASTED ROOT VEGETABLES

BROCCOLI FLORETS WITH TOASTED ALMONDS

SALAD DISHES—CHOOSE THREE

MIXED LEAF SALAD WITH DRESSINGS
SLICED CUCUMBERS WITH MINT
COUSCOUS AND MEDITERRANEAN VEGETABLE SALAD
MOROCCAN CHICKPEA, CARROT, AND ORANGE SALAD
RED CABBAGE AND COLESLAW
BABY GEM AND PARMESAN SALAD WITH CAESAR DRESSING
POTATO AND CHIVE SALAD

ADD A DESSERT FOR £5.00 PER PERSON
APPLE AND CINNAMON CRUMBLE
STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE
BAKED VANILLA CHEESECAKE FRESH FRUIT TARTLETS
TIRAMISU

PROM TERMS AND CONDITIONS:

We host one prom group per evening, but there may be other events taking place throughout the hotel, so please ensure your students are mindful of other guests.

No cars are permitted to go beyond the gates of the hotel. Please note, due to the width of our driveway, we do not permit any farm vehicles or large vehicles over 2.2m high.

Crewe Hall will have marshalling staff in place to direct cars, however we do request the presence of at least one member of school staff to assist with the management of students and parents. This is for the safety of students and protection of our property.

Arrival times organised with the school must be strictly adhered to by parents and students to ensure safe parking and arrival for all prom attendees and other hotel guests.

Access to your function room is granted from 6pm, free of charge. However, if you wish to gain access sooner there will be a charge. You are able to drop off decor and other items with your Event Coordinator on the day of your event for our team to put in place (for example, balloons and table plans).

It is the school staff's responsibility to monitor the student's behaviour on the evening, including monitoring the toilets. However, Crewe Hall reserve the right to check students bags and remove any alcohol and drugs bought onto the property.

MINIMUM NUMBERS:

For our Continental Suite, the minimum contracted number is 120 students. The maximum capacity in this room is 250 guests.

For our Long Gallery & Great Library, the minimum contracted number is 50 guests with a maximum guest count of 120.

Please note, we require all final numbers and details at least 2 weeks prior to the event. We may ask for guest-count updates in the months leading up to your event.