



WEDDING PACKAGE DETAILS



CREWE HALL
HOTEL & SPA



Indoor 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

Price includes:

White Chair Covers & Bows (Colour Of Your Choice)

Or

Plain Lime wash Chiavari chair with beige seat pad

Red or 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)



Outdoor Ceremonies at Crewe Hall



Number of Guests	Friday & Saturday
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65-80	£2,500
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85-100	£2,800
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100-120	£3,200
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120-150	£3,500
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Our North Lawn is licensed for outdoor ceremonies from 1 April - 31 October.

Price includes:

White Ceremony Chairs, Aisle Carpet Runner, PA System & Wet Weather Option Room
Registrars table with white tablecloth
Inclement Weather:

A decision will be taken by Crewe Hall staff four hours prior to the ceremony time and the ceremony may take place indoors, this decision is final.

If during the outdoor ceremony the weather takes a turn for the worse the Registrar may move the ceremony indoors.



The Classic Georgian Package

- Bronze Drinks Package
- Bronze Food Package
- A dedicated drinks reception area
- Exclusive use of your selected state room including tables, white linens and napkins, cake table and stand, hotel banquet chairs
- In house background music during your wedding breakfast
- Dedicated wedding coordinator to discuss your plans up until your big day.
- Dedicated Events manager to oversee your wedding day
- Classic double bedroom in the west wing for the couple on the night of the wedding.
- 20% off best flexible accommodation rates for your guests

Why not get ready in style and add The Dressing Room on for £250.00 for the morning of your wedding!

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

Month of the year	2026	2027	2028
Jan / Feb / Mar / Nov	£115.00	£125.00	£135.00
Apr / May / Sept / Oct	£130.00	£140.00	£150.00
June / July / Aug / Dec	£150.00	£160.00	£170.00

Bronze Drinks Package	Silver Drinks Package	Gold Drinks Package
<ul style="list-style-type: none"> • Drinks Reception of Bucks Fizz • Glass of Prosecco to Toast the happy couple 	<ul style="list-style-type: none"> • Drinks Reception of Prosecco, Bottled Beer or Mimosa • Glass of Prosecco to Toast the happy couple • ½ Bottle of house Wine per person 	<ul style="list-style-type: none"> • 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	Upgrade for £30.00 per person
Bronze Food Package	Silver Food Package	Gold Food Package
<ul style="list-style-type: none"> • 2-Course Set Wedding Breakfast. (1 dish per course) 	<ul style="list-style-type: none"> • 3 Canapes per guest during your drinks reception • 3-Course Wedding Breakfast (2 dishes per course) 	<ul style="list-style-type: none"> • 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	Upgrade for £40.00 per person



The Luxury Edwardian 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

Month of the year	2026	2027	2028
Jan / Feb / Mar / Nov	£160.00	£170.00	£180.00
Apr / May / Sept / Oct	£175.00	£185.00	£195.00
June / July / Aug / Dec	£195.00	£205.00	£215.00

Silver Drinks Package <ul style="list-style-type: none"> • Drinks Reception of Prosecco, Bottled Beer or Mimosa • Glass of Prosecco to Toast the happy couple • ½ Bottle of house Wine per person 	Gold Drinks Package <ul style="list-style-type: none"> • 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 <ul style="list-style-type: none"> • 3 Canapes per guest during your drinks reception • 3-Course Wedding Breakfast (2 dishes per course) 	Gold Food Package <ul style="list-style-type: none"> • 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



The Deluxe Jacobean Package

- Gold Drinks Package
- Gold Food Package
- The Dressing Room from 7am – 7pm
- A dedicated drinks reception area
- Live musician during your drinks reception
- 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
- LOVE letters
- Uplighters around the room for your evening reception
- Dedicated wedding coordinator to discuss your plans up until your big day.
- Dedicated Events manager to oversee your wedding day
- The Crewe Suite in the Old Hall for the couple on the night of the wedding.
- Complimentary menu tasting for the couple
- Anniversary stay in a junior suite for the couple
- 20% off best flexible accommodation rates for your guests

Package Rate per person

Month of the year	2026	2027	2028
Jan / Feb / Mar / Nov	£245.00	£255.00	£265.00
Apr / May / Sept / Oct	£260.00	£270.00	£280.00
June / July / Aug / Dec	£280.00	£290.00	£300.00

<p>Gold Drinks Package</p> <ul style="list-style-type: none"> • Drinks Reception of Champagne or Cocktails • Glass of Champagne to Toast the happy couple • ½ Bottle of Canyon Road Wine per person
<p>Gold Food Package</p> <ul style="list-style-type: none"> • 5 Canapes per guest during your drinks reception • 4-Course Wedding Breakfast (3 dishes per course, with a champagne sorbet following your starter)



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

£30.00 per person – Choose One

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



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Main Package Terms:

Minimum number of adults:

Fridays or Saturdays = 60 adults to be paid for

Sunday – Thursday = 40 adults to be paid for.

Bank Holiday Sunday's, the minimum numbers for Friday-Saturday apply.

Minimum of 85% of evening guests are to be catered for. We do however recommend always catering for the number of guests you have attending to avoid food shortage.

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.

If your numbers are below the minimum guest count, we do offer bespoke packages for intimate weddings. Please contact us directly for further information and pricing.

Children's 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



The Twilight Package

- The Dressing Room from 7am – 7pm
- A dedicated drinks reception area
- Drinks reception of either Prosecco, Mimosa or Bottled Beer
- Selection of 3 Canapes during your Drinks Reception
- 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.
- Feature chairs for the happy couple
- Dressed chairs or chivari wood chairs
- White post box for gift envelopes and cards
- Wooden easel for your own table plan
- Inhouse DJ Hire & Dancefloor
- Choice of Themed Evening buffet (*Mediterranean / American / Italian / Best of British*)
- Dedicated wedding coordinator to discuss your plans up until your big day.
- Dedicated Events manager to oversee your wedding day
- 20% off best flexible accommodation rates for your guests

Package Rate per person

2026	2027	2028
£95.00	£105.00	£115.00

Terms & Conditions:

- This package is exclusive for ceremonies taking place at 16:00pm or 18:00pm

Minimum number of adults:

- Fridays or Saturdays = 60 adults to be paid for
- Sunday – Thursday = 40 adults to be paid for.
- **Bank Holiday Sunday's**, the minimum numbers for Friday-Saturday apply.



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The Self-Catered Package

- Full day hire of The Continental Suite and Continental Foyer from 9:00am – Midnight.
- Exclusive use of a professional banqueting kitchen.
- The provision to provide your own unlimited alcoholic and non-alcoholic drinks.
- Use of tables and chairs.
- White table linens & white linen napkins.
- Dedicated special events manager to discuss your plans.
- Dedicated supervisor on the day to oversee for health & safety.

Sunday – Thursday	£7,000.00
Friday - Saturday	£10,000.00

Optional Bolt-Ons:

- The Dressing Room from 7am – 7pm = £250.00
- Day prior hire of The Continental Suite for set up = From £800.00
- Crockery & Cutlery for up to 300 guests = £1,100.00
- Glassware (*1xWater glass, 1xWine glass, 1xChampagne flute*) for up to 300 guests = £650.00
- Crewe Hall to open The Continental Foyer bar to sell Crewe Hall stock = £1,000.00 minimum bar spend
- Crewe Hall to open The Continental Foyer bar to serve self-catered beverages = £200.00 per staff member
- Crewe Hall to open The Terrace Bar to sell Crewe Hall stock = £1,000.00 minimum bar spend
- Crewe Hall to open The Terrace Bar to serve self-catered beverages = £200.00 per staff member
- Hire of Crewe Hall Staff = £200.00 per staff member

Terms & Conditions:

- If hiring Crewe Hall staff, 1 staff member per 50 guests required.
- No minimum numbers apply.
- Wedding coordination is not included; Crewe Hall staff do not run the day.
- This package is only accepted in The Continental Suite.
- This is not available for any of our state rooms or areas located in the old hall.
- Your caterers are to clean down and remove all waste from the banqueting kitchen – if this is not adhered to, there will be additional fees.
- Access to the old hall for family photographs can be arranged at pre-set times subject to availability.