

CREWE HALL HOTEL & SPA

# SPECIAL OCCASION *Package*

Celebrate your next special occasion in style within our opulent Grand State Rooms or the elegantly spacious Continental Suite—perfectly tailored to accommodate gatherings from 50 to 300 guests



## INCLUDED IN YOUR PACKAGE:

EXCLUSIVE PRIVATE ROOM HIRE

CHOICE OF ARRIVAL DRINK – A GLASS OF SPARKLING WINE, HOUSE WINE, OR A BOTTLED BEER

A DELICIOUS 2-COURSE SET DINNER MENU OR HOT FORKED BUFFET

FRESHLY BREWED TEA AND COFFEE FOLLOWING YOUR MEAL

BLACK OR WHITE CHAIR COVERS, EACH WITH A SASH IN THE COLOUR OF YOUR CHOICE

WHITE LINEN AND NAPKINS

A DEDICATED BANQUETING MANAGER

£57.50  
PER PERSON

## OPTIONAL ADDITIONS:

DJ & DANCEFLOOR HIRE @ £500.00

UPLIGHTERS AROUND YOUR ROOM @ £180.00

CENTREPIECES FROM £15.00 PER TABLE



# \* BANQUETING MENU \*

THE PACKAGE INCLUDES A SET DINNER MENU.  
THIS MEANS YOU NEED TO SELECT **ONE** DISH PER COURSE FOR YOUR PARTY.

## **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.



ADD ½ BOTTLE HOUSE WINE DURING DINNER FOR £13.00 PER PERSON



# HOT FORKED BUFFET



## 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

