

THE CROWN

WEDDINGS

We host weddings of up to 55 guests seated or 75 as a standing buffet in our conservatory, or when hiring the whole venue; up to 70 guests seated or a standing buffet for 100. On the day you have the option of a champagne reception and bites, a wedding breakfast in the conservatory, drinks in the bar, late night snacks and accommodation in 5 bedrooms including a full English and continental breakfast the next morning.

The historic church of St Mary Magdalene's and Woodstock's charming town hall are in walking distance as are many other hotels, to accommodate additional guests. We work with a variety of companies that can help with everything from flowers and live bands to stationery and photography, or if you'd rather find your own, we are happy to liaise with them.

Accommodation in 5 bedrooms for up to 10 adults and 5 children, plus cot

Champagne reception and bites

Wedding breakfast for up to 70 guests in the Conservatory

Bespoke wedding cake

Drinks in the bar

Late night snacks

Full English and continental breakfast for hotel guests

Close to a range of alternative accommodation

Close to Woodstock's historic churches and charming town hall



THE CROWN

We do not offer set packages, so your day will be unique. The following is a guide to the pricing, drinks and menus we offer here at The Crown. However we don't like to be prescriptive, so please contact us, as we love to hear your ideas!

VENUE HIRE

Includes venue hire and table linen, crockery, glassware and tables set up to your specific requirements as well as access for you to decorate. Liaising with our recommended or your outsourced companies (florists, bands etc) and after cleaning service.

	Guests seated/standing	Sunday to Thursday*	Friday to Saturday
The Little Conservatory	up to 20	No charge	£100
Conservatory and Courtyard	up to 55/75	£500	£1000
5 double bedrooms, with breakfast	10 adults, 5 children	£920	£1050

*excluding bank holidays

THE WHOLE PLACE

Conservatory, Bar area, Courtyard and 5 double bedrooms

We can host weddings for up to 70, with 50 guests seated in the conservatory and a further 20 seated in the Little conservatory (part divided by a half wall) or standing buffet for up to 100 guests. Then have your run of the place with drinks, snacks, music and fun. Accommodation in 5 bedrooms for up to 10 adults and 5 children, plus cot.

Prices vary dependant on dates. Please contact us for details.

DRINKS

From experience we recommend per guest;

Glass of champagne/fizz on arrival

1/2 bottle of wine

Glass of fizz to toast

For the party you can choose from a cash or complimentary bar.

Prices vary dependant on consumption and budget, please talk to us for more information.

SERVICE CHARGE

A discretionary 10% service charge will be added to your final bill. This is shared between the key staff members, both front of house and kitchen, who have worked in the lead up to and on the day itself.

THE
CROWN
CANAPÉS

We suggest 3 per guest
£2.25 per canapé

Pork and apple sausage rolls, leeks, thyme, mustard seeds
Crispy buttermilk chicken, BBQ sauce
The Crown devils on horseback
Goats cheese toasts, red onion jam and pea shoots
Wild mushrooms on toast with crispy sage and shallots
Roast cherry tomato, honeyed feta, thyme tart
Blue cheese filo bites, with pear and walnut
Salted cod croquette, pea puree, bacon crisp
Cured salmon, giant caper , cucumber and dill pickle toast
Prawns and Marie Rose sauce in baby gem leaf
Brixham crab toasts with chilli and avocado
Spiced gazpacho with tiger prawn tail
Chilled pea soup with cucumber sandwich
Bresaola with cornichons, mustard and coleslaw
Fig, mozzarella, Parma ham, sweet balsamic vinegar
Crispy duck, mint, clementine, lemon and chilli dressing
Peppered beef fillet, salsa verde



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WEDDING MENU

£40 per guest

Includes a meeting with our chef and a menu tasting for the couple.

STARTERS

Pea, mint and watercress soup
Roast cherry tomato, whipped feta, honey and thyme pangrattato
Grilled halloumi, radicchio, walnut and pomegranate salad
Grilled cauliflower, almond pesto and mashed cannellini beans
Crispy squid with capers, lemon mayo
Beetroot cured salmon, horseradish, pickled cucumber
Carpaccio of beef, rocket, caper and parmesan
Chicken liver pâté, toasted focaccia, leaf salad

MAINS

Wood roast chicken, new potatoes,
olives and rosemary with rocket and aioli
Slow-cooked mediterranean lamb, leeks, tomatoes,
red onion with rosemary and garlic potatoes
Crispy pork belly, tenderstem broccoli,
potato and celeriac mash, apple salsa
Short rib of beef, béarnaise, watercress, fat chips
Whole poached salmon, new potatoes,
braised lettuce and peas, shrimp butter
Pan fried sea bass, crushed new potatoes,
samphire and wild garlic tapenade
Gnocchi, cherry tomatoes, green beans and rocket
with almond and basil pesto
Asparagus, pea and broad bean risotto
with mint and parmesan

DESSERTS

Salted caramel chocolate brownie, caramelised pistachios, cream
Lemon posset, blackberries & lavender shortbread
Eton mess
White chocolate and strawberry cheesecake
Pear, chocolate and hazelnut tart, creme fraiche
Mojito tropical fruit salad with rum
Cheese plate

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KIDS MENU

Under 12 years
£8 per guest

Crudités and houmous

MAINS

Mozzarella and tomato pizzetta
Penne pasta with meatballs or tomato sauce
Fish fingers, chips, peas

PUDS

Ice cream
Chocolate brownie and ice cream

EVENING NIBBLES

Something to keep you going for the night ahead,
prices per guest

Bacon buttie £5

Sausage bap £5

Cone of chips £3

Scone, clotted cream and jam £2.5

Sharing

Cheese board for 3/4 £16

Tray of 20 Sicilian pizza slices, topping of your choice, from £25