



Civil Ceremony Rooms & Capacities

All Ceremony Room Hire rates include the below;

Use of room for Civil Ceremony
White Chair Covers & Bows (extensive selection of colours to choose from)
Registrars table flower arrangement (extensive selection of colours to choose from)

Continental Suite £2,500
Maximum 250 guests

Long Gallery £2,300
Maximum 180 guests

Drawing Room £1,700
Maximum 130 guests

Great Library £1,300
Maximum 90 guests

Carved Parlour £1,100
Maximum 60 guests

Oak Parlour £900
Maximum 30 guests

Following your Civil Ceremony the Hall of Pillars will be reserved exclusively for your drinks reception and photos

To reserve your Civil Ceremony with the registrars please contact
Cheshire East Registrars on 01270 375138
creweregisteroffice@cheshire.gov.uk
Delamere House, Chester Street, Crewe, Cheshire, CW1 2LL



Spring & Summer Weddings at Crewe Hall

April, May, June, July, August & September

Included in the package...

Pimm's or sparkling wine drinks reception
Seasonal 3 course menu
Wedding breakfast room hire
Half a bottle of house wine per person
Sparkling wine toast drink
Complimentary menu tasting (terms & conditions apply)
Master of Ceremonies
Choice of cake stand & knife
Four Poster bedroom for the Happy Couple

£95.00 per person

Evening guests from £18.00 per person

All rates include VAT

Minimum numbers of 90 day & 120 evening guest will apply for Saturdays & Bank Holiday Sundays

Autumn & Winter Weddings at Crewe Hall

January, February, March, October, November & December

Included in the package...

Warm mulled wine or sparkling wine drinks reception
Seasonal 3 course menu
Wedding breakfast room hire
Half a bottle of house wine per person
Sparkling wine toast drink
Complimentary menu tasting (terms & conditions apply)
Master of Ceremonies
Choice of cake stand & knife
Four Poster bedroom for the Happy Couple

£85.00 per person

£95.00 per person for December

Evening guests from £18.00 per person

All rates include VAT

Minimum numbers of 80 day & 110 evening guest will apply for Saturdays & Bank Holiday Sundays



Spring & Summer Menu

Cream of courgette, Parmesan and rye crouton, Lemon olive oil (v)
Chilled pea and marjoram soup, brick pastry crisp, pea cress, olive oil powder (v)
Asparagus and slow cooked duck egg, pea shoot cress, hollandaise (v)
Cider marinated fillet of mackerel apple, celery, pickled walnut, petit cress
Pan roasted scallops cauliflower puree, black pudding, cavolo nero **£3.50 supplement**
Citrus cured fillet of salmon lemon crème fraîche, compressed cucumber, caviar, fennel cress
Duck liver parfait air dried duck, pickled beets, raspberry dressing
Serrano ham and rocket salad green figs, pecorino, rye bread crumble, balsamic dressing
Pressed rabbit and foie gras terrine herb purée, pickled pear, radish and
mustard frill salad **£2.50 supplement**
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Roast sirloin of English beef Yorkshire pudding, fine beans, chantenay carrots,
roast châteaux, red wine jus **£5.00 supplement**
Braised feather blade of beef Dauphinoise potato, buttered spring cabbage,
roasted carrot, smoked onion puree,
Roast breast of Goosnargh chicken crushed new potatoes, tender stem broccoli,
baby carrots, pancetta crisp, red wine jus
Slow cooked fillet of pork sage rosti potato, pink Paris mushrooms,
petit onions, braised Savoy cabbage
Roast loin of lamb with herb and olive crust smoked aubergine puree, baby artichoke,
cavolo nero, fondant potato **£3.00 supplement**
Roast fillet of salmon olive oil mash, samphire, asparagus, crab tortellini, tomato and soft herb fondue
Roast pave of salted cod pressed potato terrine, pea and lemon scented courgette ribbons,
saffron cream
Portabella mushroom, spinach and brik pastry roulade baby leeks, broad beans, spinach puree (v)
Herb and ricotta gnocchi baby spring vegetables, toasted pine nuts, sautéed spinach, sauce Nantais (v)
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Chocolate and caramel opera cake Banana ice cream, banana tuile
Strawberry consommé jelly Brown sugar meringue, petit basil, vanilla Chantilly
Classic lemon tart with raspberry sorbet & fresh raspberries
Sticky toffee pudding butterscotch sauce, vanilla ice cream
Vanilla crème brûlée Brown sugar glazed short bread
Caramelized pineapple frozen yogurt parfait, white chocolate powder
Elderflower cheese cake gooseberry compote
Selection of British cheese chutney, celery and grapes
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Tea or coffee with sweetmeats



Autumn & Winter Menu

Roasted celeriac and apple soup toasted walnut crème fraîche (v)
Daphne's Welsh lamb broth pearl barley, paisane of vegetables
Chicken liver and foie gras terrine toasted brioche, tomato and fig chutney
Confit pork shoulder pate pickled white cabbage, apple fluid gel, crackling
Haddock and salmon fish cake rocket, lemon and tartar
Smoked salmon plate capers, shallot, gherkin, lemon, brown bread
Slow cooked duck egg butternut curd, toasted seed, sautéed giroles, pata brick (v)
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Char- grilled rib eye steak Pont neuf, portabella, spinach, slow roast tomato,
cafe de Paris butter **£4.00 supplement**
Roast breast of goosnargh duck, braised red cabbage, fondant potato, and glazed pear
Roast breast of guinea fowl leg tortellini, roast celeriac and pearl barley, cavalo nero
Slow braised lamb shank Pomme puree, roast root vegetables, jus
Roast fillet of sea bass herb and olive crust, potato gnocchi, braised gem lettuce, tarragon sauce
Poached fillet of salmon Papardelli pasta, cavolo nero, tomato compote, mussel cream
Wild mushroom and truffle risotto vegetarian hard cheese and rocket salad
Salt baked celeriac burnt gem, toasted walnuts, polenta cake, celeriac jus (v)
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Sticky toffee pudding butterscotch sauce, vanilla ice cream
Treacle tart barley malt ice cream, glazed pear
Cherry and frangipani cake Grouttine cherries, mascarpone sorbet
Apple crumble tart caramel ice cram, apple crisp
Chocolate terrine glazed meringue, white chocolate ice cream
Rum Baba tropical marinated pineapple, rum sabayon
Selection of British cheese chutney, celery and grapes
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Tea or coffee with sweetmeats



Sunday - Thursday Weddings at Crewe Hall

Included in the package...

Bucks fizz with sparkling wine drinks reception
Seasonal 3 course menu
Wedding breakfast room hire
Half a bottle of house wine
Sparkling wine toast drink
Complimentary menu tasting
Master of Ceremonies
Choice of cake stands and knife
Four Poster bedroom for the Happy Couple

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Wedding Breakfast Menu

Roast tomato and pepper soup black olive bread croutons (v)
Ham hock and parsley terrine plum and aubergine chutney, sourdough toast
Salmon, haddock and dill fish cakes tartar sauce, lemon, rocket
Courgette and aubergine tart rocket and vegetarian hard cheese, black olive dressing (v)
Chicken liver parfait tomato and fig chutney, brioche toast

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Roast loin of pork with apple sauce roast potatoes, chantenay carrots, fine beans
Roast breast of chicken wrapped in smoked bacon crushed new potatoes, tenderstem broccoli, roasted parsnip
Roast fillet of salmon with wholegrain mustard sauce chestnut mushrooms, sauté potatoes, spinach
Broad bean and truffle risotto vegetarian hard cheese, rocket salad (v)
Roasted butternut cannelloni cavalo nero, toasted pumpkin seeds, welsh rarebit glaze (v)

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Sticky toffee pudding butterscotch sauce, vanilla ice cream
Vanilla crème brûlée brown sugar glazed short bread
Dark chocolate and raspberry tart white chocolate ice cream
Coffee tiramisu dark chocolate, Chantilly cream
Baked white chocolate cheese cake plum ripple ice cream

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Coffee or tea & sweetmeats

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£70.00 per person

Evening guests from £18.00 per person

All rates include VAT

This package applies Sunday, Monday, Tuesday, Wednesday & Thursday's, excluding of Bank Holiday Sunday's



Upgrades & Additions

Make your drinks reception extra special

Selection of 3 canapés £7.00 per person

Additional selections £1.90 per person

Ham hock & parsley roulade wrapped in Parma ham
Warm brie tartlet with red pepper chutney
Mini baked potato with chive crème fraiche and tomato salsa
Leek and gruyere quiche
Confit duck roulade with spiced pear chutney

Smoked salmon and cream cheese roulade
Thai-style fishcake with chilli and lemongrass
Sole goujons with garlic mayonnaise
Mixed wild mushroom risotto
Brochette of chicken in Indian spice
Pork rilette on sourdough toast

Champagne drinks reception upgrade from £4.00 per person

Cocktail drinks reception upgrade from £3.50 per person

Champagne toast drink upgrade from £4.00 per person

Professional Toast Master from £650.00

Children's menu

Melon with seasonal berries

Garlic bread

Tomato soup

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Roast chicken breast with vegetables and gravy

Sausage, mash gravy and peas

Tomato and basil penne pasta with parmesan

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Chocolate brownie with ice cream

Selection of ice cream with marshmallows

Cinnamon dusted doughnuts with dips

Under 2's Free

2-12 years £16.50

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Children eating a smaller portion of adults menu £25.00



And so to bed...

A Four Poster Double room is included complimentary for our Bride and Groom.
Should you wish to make your Wedding Night extra special you can choose one of our stunning Bridal Suites:

The Crewe Suite

£150.00 per night supplement

As this room overlooks the front terrace it is popular with brides keen to sneak a peak at their arriving guests without being seen.

The Royal Suite

£200.00 per night supplement

This elegant and spacious suite, where King George V and Queen Mary stayed during their visit in 1913, features a separate living room and a 10.5ft carved oak four-poster bed.

The Tower Suite

£200.00 per night supplement

As the name suggests, the Tower Suite is the highest point in the Old House with extensive views across the gardens and driveway. With an ultra-romantic bathroom featuring a roll-top cast iron bath, four-poster suite bedroom and separate living room at the very top of the tower, it is the ultimate wedding night hideaway.

Additional Wedding Party Accommodation

As the Old Hall bedrooms are limited and most sought-after we can also reserve up to 6 of these bedrooms for the Wedding party at a guaranteed rate. These rooms will be our upgraded Feature Double Rooms. Each room has its own unique style and character.

Additional accommodation can be reserved with our Reservations team and wedding guests will secure a 10% discount off the best available rate at the time of booking, subject to availability.

What to do next...

Speak to your Wedding Co-ordinator and they will check the date you are looking for is available.
We can hold any available date provisionally for up to 2 weeks.

During this time you should call the registrar or vicar to ensure they have your chosen date available.
Upon confirmation of your Wedding with us we require a 25% deposit and a signed contract. Following this a further 25% will be due 26 weeks prior to your wedding date, 25% will be due 13 weeks prior, with your final balance due 28 days prior.

We also offer mid-week wedding's & smaller intimate numbers please speak to our Wedding co-ordinators for more information.

Your Wedding co-ordinator will be on hand during the entire planning process of your wedding to help with any questions you may have – no matter how big or small.

Crewe Hall
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