



THE CROWN
HARROGATE

SOCIAL BANQUETING



HERE AT THE CROWN HOTEL...

Our elegant town centre venue offers excellent facilities to include:

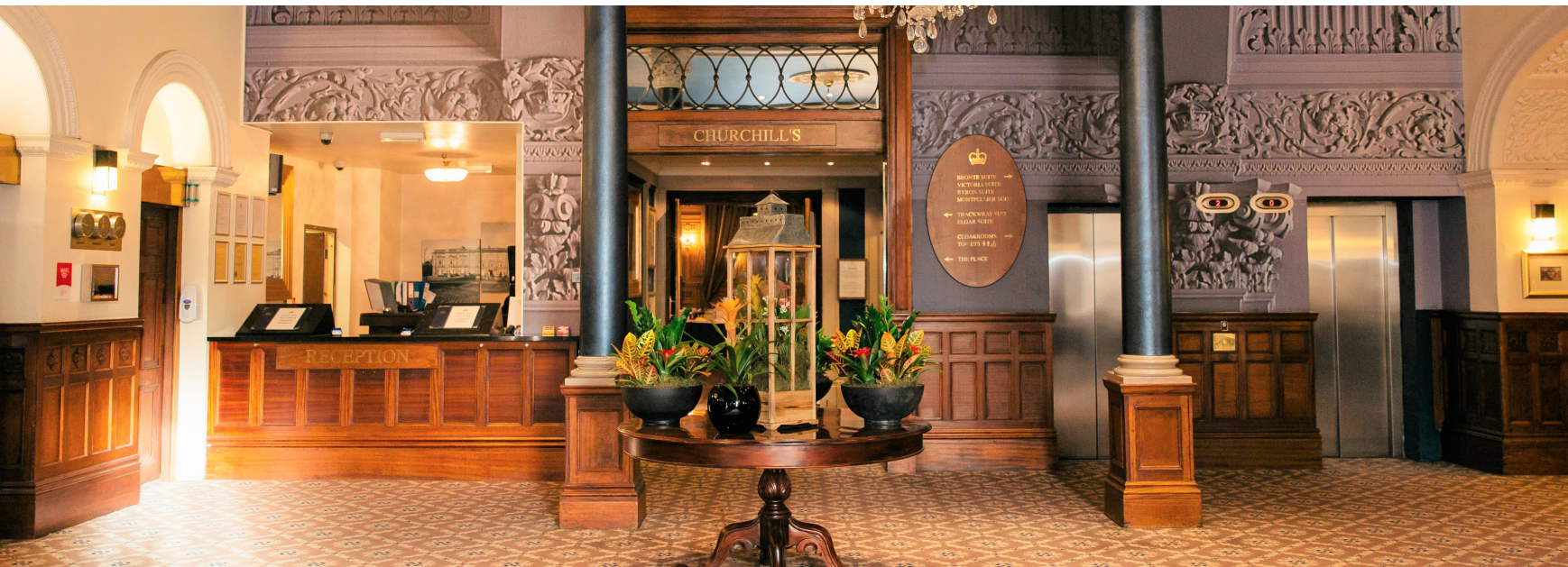
7 individually decorated function room

115 contemporary bedrooms

Exceptional professional service

Convenient location

Limited on-site parking



MAKE YOUR OCCASIONS

MEMORABLE

Your Event at The Crown Hotel - Harrogate

Our professional team will be on hand to ensure your event runs perfectly from start to finish.
We cater for all events including charity dinners, birthdays, christenings, graduations & wakes.

Each event includes the following;

Dedicated host

White table linen and linen napkins

Crockery and glassware

Table mirror centre pieces and tea lights

Each banquet menu includes a choice menu consisting of 3 starters, 3 main courses and 3 desserts.

Each choice menu must include a vegetarian option within the 3 choices.

To book your event or to arrange a meeting please do not hesitate to contact us 01423 706604 or email events@crownhotelharrogate.com

DRINK RECEPTIONS

To welcome your guests in style, why not include a reception drink or pre-book some drinks for your arrival.

WHITE WINE

El Velero Verdejo, <i>Spain</i>	£22.00
Da Luca Pinot Grigio, <i>Italy</i>	£23.00
Alma Mora Chardonnay, <i>Argentina</i>	£24.00

ROSE WINE

El Velero Tempranillo Grenache, <i>Spain</i>	£22.00
Corte Vigna Pinot Grigio Rose, <i>Italy</i>	£25.00
Wicked Lady White Zinfandel, <i>America</i>	£24.00

BY THE GLASS

Bucks Fizz	£4.00
Prosecco	£5.00
Pimms	£4.50
Champagne	£7.00
Bottle beer	£5.00

RED WINE

El Velero Tempranillo, <i>Spain</i>	£22.00
Monte Verde Merlot, <i>Chile</i>	£24.00
Portillo Malbec, <i>Argentina</i>	£25.00

SPARKLING

Prosecco, <i>Italy</i>	£26.00
Louis Dornier Champagne, <i>France</i>	£40.00
Taittinger Champagne, <i>France</i>	£65.00

ALCOHOL FREE

Sparkling elderflower	£3.50
Becks blue	£3.50
Fruit juice	£3.00
Sparkling & still water (330ml)	£2.50



BANQUET MENUS



Choice menus include 3 starters, 3 main courses and 3 desserts.
Each choice menu must include a vegetarian option within the 3 choices.

Menu 1 ~ £26.95

Roasted tomato & red pepper soup, basil oil (GF) (VE)
Watermelon, goats cheese mousse, hazelnut, pea shoots, raspberry dressing (V) (GF)**
Chicken liver pate, tomato chutney, toasted sourdough

Pan roasted chicken breast, sautéed new potatoes, honey glazed carrots, fine beans, Diane sauce (GF)
Grilled fillet of haddock, creamy mashed potato, wilted greens, smoked cheese sauce**
Med veg strudel, sautéed new potatoes, fine beans, vegan gravy (VE)

Raspberry cheesecake, Chantilly cream, raspberry coulis
Dark chocolate brownie, cherry mouse, white chocolate sauce
Lemon curd & white chocolate Eton mess (GF)

Menu 2 ~ £29.95

Lightly curried parsnip soup, onion bhaji, coriander oil (V) (GF) (DF)
Pressed chicken & roasted pepper terrine, shallot chutney, roasted garlic oil, long crouton (DF)**
Baked camembert cheese, red onion marmalade, toasted focaccia (V) (GF)

Parma ham, chicken & wild mushroom ballotine, fondant potato, fine beans, red wine jus (GF)**
12-hour cooked lamb shoulder, pomme anna, carrots & sticky red cabbage, redcurrant jus**
Grilled fillet of salmon, sautéed new potatoes, creamed cabbage & leek, chervil & shallot pesto (GF)**
Wild mushroom & spinach filo tart, courgette & roasted peppers, pearl potatoes, roasted garlic dressing (V)**

Lemon tart, white chocolate puree, Limoncello Chantilly, lemon crisps
Toffee Baileys Pavlova, white chocolate sauce**
Crème brulee – apple crumble crème brulee**

(V) = Vegetarian / (VE) = Vegan / (GF) = Gluten free / DF = Dairy Free / ** = Can be adapted for dietary requirements

BANQUET MENUS



Menu 3 ~ £34.95

Cauliflower & goats' soup, chive dressing (GF)

Classic smoked salmon, cappers, shallot, egg mayo, lemon, brown bread, lemon oil, watercress**

Pork fillet wellington, creamy mashed potato, rich port jus

Roasted striploin of beef, roasted potatoes, honey glazed carrots & parsnip, Yorkshire pudding, beef gravy**

Pan fried duck breast, mashed potato, sticky red cabbage, cherry & dark chocolate jus. (GF)**

Pan fried seabass fillet, potato tart, courgette & roasted peppers, avocado salsa**

Broad bean, butternut squash & baby fennel cassoulet, potato dumplings, pesto dressing (V)**

Strawberry & champagne delices, strawberry puree, champagne sorbet

Pineapple tart Tatin, rum & raisin ice cream

Chocolate taster – Brownie, cheesecake, pavlova, mousse & tart

Set menu ~ £23.95

Choose 1 starter, 2 main courses (including a vegetarian option) & 1 dessert

Roasted red pepper & tomato soup, pepper curls, basil oil, crusty roll**

Baked camembert cheese, red onion marmalade, toasted focaccia (V) (GF)

Mushroom & spinach filo tart, rocket, roasted garlic & herb dressing

Parma ham, chicken & wild mushroom ballotine, fondant potato, fine beans, red wine jus (GF) **

Pan roasted pork fillet, dauphinoise potato, sticky red cabbage, jus.

Parsnip & chickpea falafel roast, roast potatoes, ratatouille, vegan gravy (VE)

Sticky toffee pudding & sticky toffee sauce

Lemon curd & white chocolate Eton mess (GF)

Homemade cheesecake – raspberry, lemon, toffee, or ginger & white chocolate

BANQUET MENUS

Vegan options

Mushroom & spinach filo tart, rocket, roasted garlic & herb dressing

Chargrilled fennel Panzanella salad

Carrot, orange, avocado & rocket salad, shallot dressing

Leek & potato soup, potato pearls, chive oil

Roasted red pepper & tomato soup, pepper curls, basil oil

Lightly curried parsnip soup, onion bhaji, coriander oil

Broad bean, butternut squash & baby fennel cassoulet, sweet potato pearl

Parsnip & chickpea falafel roast, roast potatoes, ratatouille, vegan gravy

Courgette, aubergine & tomato filo tart, crusted new potatoes, roasted root vegetables

Spring vegetable strudel, sautéed new potatoes, pea puree, broad bean salsa.

Carrot cake, sweet ginger & carrot puree, champagne sorbet

Spiced pear filo tart, pear & saffron puree.

Lemon & olive oil cake, sweet lemon puree, raspberry sorbet

Coconut & pineapple panna cotta, shortbread finger

CHILDREN'S MENU



Children 3 - 12yrs £14.00 /

Children under 3yrs - complimentary

Tomato soup, crutons, bread roll (V)**

Melon, strawberry & pineapple tian, strawberry coulis (VE)

Mac & cheese bites, tomato chutney

Pigs in blankets, ketchup

Cheesy garlic bread

Tomato & basil penne pasta (V)

Crispy chicken & BBQ wrap, fries, house salad

Fish & chips with peas & tarter sauce

Sausage & mashed potato with peas & gravy

Veggie sausages & mashed potato with pea's & gravy (V)

Pizza slices, fries & house salad**

Vanilla ice cream with chocolate sauce.

Fresh fruit salad (VE)

Chocolate brownie, white chocolate sauce.

Mixed ice cream

Strawberry & apple with a dipping chocolate sauce

All children are required to have the same menu choices per event

HORS D'OEUVRES

Canapes

Choose four canapés £7.50 per person, for every additional selection £1.50 per person

Cold Selection

- Chicken liver pate, toasted brioche
- Goats cheese & chive mousse
- Smoked salmon & cream cheese roulade
- Confit duck terrine & chutney
- Feta cheese & olive tart
- Prawn Maryrose tart

Warm Selection

- Blue cheese & shallot scones, tomato chutney
- Cajun salmon skewers
- Black pudding bon-bons
- Filo wrapped king prawn
- Cauliflower & red onion bhaji
- Chorizo & red pepper arancini

Sharing boards

Four person sharing board for £12.00 each

- Mixed olives
- Yorkshire crisps
- Bread sticks
- Cheese twists
- Salted cashew nuts



BUFFET SELECTION



Hot Sandwich

Choose two items for £10.00 per person.

- Roasted turkey, stuffing & cranberry sauce
- Roasted loin of pork with apple sauce
- Grilled local bacon
- Grilled local sausages/baked vegetarian sausages
- Fish fingers
- Yorkshire ham, cheese & tomato chutney
- Cheese with a red onion marmalade
- Chickpea patty & spiced mayo
- Vegan cheese & chutney

To be served in either a bap, baguette, or ciabatta with potato wedges or chips

Finger Buffet

Choose six items for £14.00 per person.

- Selection of sandwiches or wraps
- Homemade sausage or cheese roll
- Selection of small tarts
- Classic crostini
- Spicy chicken wings with blue cheese dip
- Bread chicken strips, BBQ dip
- Pulled Cajun pork & potato croquettes
- Cajun roasted pepper & potato croquettes
- Lamb koftas minted yoghurt dip
- Mediterranean vegetable skewers
- Lemon & coriander salmon skewers
- Chana tikka with rita
- Prawn, red onion & cauliflower bhajis
- Crispy belly pork strips
- Hummus with pitta bread
- Cheese & bacon scones with chutney
- Spiced potato wedges
- Selection of salads
- Bakewell slice
- Fresh fruit & berry salad
- Mini pavlovas
- Dark chocolate brownie
- Strawberry cheesecake

HOT FORK BUFFET

*Select 2 hot options, 1 hot vegetarian option & 2 desserts
for £18 per person.*

Hot options:

- Choice of: beef & ale pie, chicken & leek pie, fish pie or leek, sweet potato & smoked cheese pie with mashed potato & peas
- Chilli con carne or veggie chilli, rice, tortillas & sour cream
- Chicken breast, mushroom & tarragon sauce, new potatoes, peas & carrots.
- Slow cooked feather blade of beef, roasted new potatoes, carrots & parsnips
- Roast loin of pork, Yorkshire pudding, roasted new potatoes, carrots & parsnip
- Classic lamb hotpot, red cabbage, roasted new potatoes
- Grilled Haddock fillet Florentine, cheese sauce, new potatoes & fine beans
- Roasted vegetable wellington, roasted new potatoes, fine beans, gravy
- Choice of: chicken balti, beef madras or cauliflower & almond curry served with pilaf rice, naan bread, mango chutney
- Classic beef lasagne or veggie lasagne & garlic bread
- Classic mac & cheese bake & garlic bread - *Add chorizo or smoked bacon*

Salads & Sides:

Add sides for £3.50 per serving

- Cheesy chips
- Spiced potato wedges with dips
- Selection of 3 salads
- Garlic bread
- A selection crusty bread rolls
- Onion bhajis, poppadom's & dips
- Yorkshire pudding with onion gravy

Dessert:

- Apple & rhubarb crumble, custard
- Sticky toffee pudding, toffee sauce
- Bread & butter pudding, custard
- Strawberry cheesecake
- Dark chocolate brownie
- Lemon tart
- Baileys & toffee pavlova



AFTERNOON TEA

The Crown Afternoon Tea ~ £15

A selection of freshly made sandwiches including:

Ham & tomato chutney

Tuna mayonnaise & red onion

Egg mayo & rocket

An assortment of sweet treats Including:

Lemon drizzle cake

Chocolate & hazelnut cake with peanut butter icing,

Strawberry tart

A homemade plain or fruit scone with clotted cream & strawberry jam

A warm wholegrain and shallot sausage roll

Freshly brewed tea and coffee

Sparkling afternoon Tea ~ £20

Enjoy the Crown Afternoon tea with a glass of Prosecco

Children's Afternoon Tea ~ £7.50

A selection of fun shaped sandwiches - *Ham, Jam, Cheese:*

An assortment of sweet treats Including:

Chocolate brownie

Strawberry meringue

Chocolate chip cookie

Soft drink or hot chocolate



EVENT WISHLIST

Chairs

Chair cover with sash	£2.50 per chair
Chiavari chairs with sash	£4.10 per chair

Centrepieces

Cream candelabra	£12.00 each
Wreath with lantern / birdcage	£28.00 each
Trumpet Vase with artificial flower ball	£37.00 each

Venue Dressing

Ceiling draping	£150.00 per room
Post Box	£25.00 each
Blossom Tree	£35.00 each

AV & Entertainment

DJ and disco (until midnight)	£425.00 each
LOVE letters or Initials Letters	£100.00 per set
Magic Mirror Photobooth with backdrop 2.5 Hours	£375.00 each
Vintage Photobooth with backdrop 2.5 Hours	£375.00 each
Table Selfie System up to 10 tables Unlimited prints	£550.00 (4 hours)
Up-lighting full room (Limited availability)	£250.00 per room
14x14ft White LED Dance Floor	£400.00 Each
16x16ft White LED Dance Floor	£425.00 Each

