

THE CROWN
HARROGATE

SOCIAL BANQUETING
BROCHURE

THE CROWN HOTEL HARROGATE

Make hosting effortless and unforgettable with our carefully curated drinks packages, designed to simplify your planning and elevate the celebration.

Must be ordered no later than 2 weeks prior to your event
Full payment is required at the time of ordering

DRINKS PACKAGES

Smooth Pour £35

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6 Bottles of Alcohol Free Beer
2 Bottles of Large Mineral Water
1 Carafe of Soft Drinks

Cheers & Sip £27

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1 Bottle of House Wine (Red, White or Rose)

Sparkling Soirée £70

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1 Bottle of House Red
1 Bottle of House White
1 Bottle of Prosecco

Cap Off £45

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10 Bottles of Beer

Grand Entrance £120

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10 Bottles of Beer
2 Bottles of House Wine
1 Bottle of Prosecco
2 Bottles of Water

Glitz & Chill £95

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1 Bottle of Spirit (Gin, Vodka or Rum)
5 Carafes of Mixer

BANQUET MENUS

Set menu ~ £30 *Choose 1 starter, 2 main courses (including a dietary friendly) & 1 dessert*

Choice Menu~ £35 Choice menus include of 3 starters, 3 main courses and 3 desserts. Each choice menu must include a dietary friendly option within the 3 choices.



Starters:
Lightly curried parsnip soup, onion bhaji, coriander oil (V) (GF) (DF)
Roasted tomato & red pepper soup, basil oil (GF) (VE)
Cauliflower & goats' soup, chive dressing (GF) +£1 supplement
Watermelon, goats cheese mousse, hazelnut, pea shoots, raspberry dressing (V) (GF)**
Chicken liver pate, tomato chutney, toasted sourdough (GFA)
Deep fried brie, red onion marmalade, toasted focaccia (V)
Mushroom & spinach filo tart, rocket, roasted garlic & herb dressing (VE) +£2 supplement
Pressed chicken & roasted pepper terrine, shallot chutney, roasted garlic oil, long crouton (DF) +£2 supplement
Classic smoked salmon, cappers, shallot, egg mayo, lemon, brown bread, lemon oil, watercress (GFA) + £2 supplement



Mains:
Parma ham, chicken & wild mushroom ballotine, fondant potato, fine beans, red wine jus (GF)
Pan roasted chicken breast, sautéed new potatoes, honey glazed carrots, fine beans, Diane sauce (GF)
Slow cooked feather blade of beef, creamy mash potato, roasted root veg, red wine jus (GF)
Pork fillet wellington, creamy mashed potato, rich port jus
Roasted striploin of beef, roasted potatoes, honey glazed carrots & parsnip, Yorkshire pudding, beef gravy (GFA)
Pan fried seabass fillet, potato tart, courgette & roasted peppers, avocado salsa**
Med veg strudel, sautéed new potatoes, fine beans, vegan gravy (VE)
Broad bean, butternut squash & baby fennel cassoulet, potato dumplings, pesto dressing (V)**
Parsnip & chickpea falafel roast, roast potatoes, ratatouille, vegan gravy (VE & GF)
Grilled fillet of salmon, sautéed new potatoes, creamed cabbage & leek, chervil & shallot pesto (GF)** +£2 supplement
Wild mushroom & spinach filo tart, courgette & roasted peppers, pearl potatoes, roasted garlic dressing (V)** +£2 supplement

Dessert:
Lemon tart, white chocolate puree, Limoncello Chantilly, lemon crisps
Toffee Baileys Pavlova, white chocolate sauce**
Crème brulee – apple crumble crème brulee**
Raspberry cheesecake, Chantilly cream, raspberry coulis
Dark chocolate brownie, cherry mouse, white chocolate sauce (GF)
Lemon curd & white chocolate Eton mess (GF)
Lemon tart & raspberry coulis (VE & GF)
Chocolate Brownie (VE & GF)
Sticky Toffee Pudding with Baileys toffee sauce and vanilla ice cream
Chocolate taster – Brownie, cheesecake, pavlova, mousse & tart +£2 supplement
Strawberry & champagne delices, strawberry puree, champagne sorbet ** +£2 supplement

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

CHILDREN'S MENU

Children 3 - 12yrs £15.00 set menu*
Children under 3yrs - complimentary

Tomato soup, croutons, 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
Vegetarian sausage & 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. (VEA)
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 £8.50 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

- Cheddar & chive scones, tomato chutney
- Cajun salmon skewers (GF)
- Black pudding bon-bons
- Filo wrapped king prawn
- Cauliflower & red onion bhaji (GF & V)
- Chorizo & red pepper arancini

Sharing boards

Four person sharing board for £13.00 each

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



BUFFET SELECTION

Hot Sandwich

Choose two items for £16.00 per person.

- Roasted turkey, stuffing & cranberry sauce
- Roasted loin of pork with apple sauce (GFA)
- Grilled local bacon (GFA)
- Grilled local sausages/baked vegetarian sausages (GFA)
- Fish finger & tartar sauce
- Chickpea patty & spiced mayo (GFA)
- Vegan cheese & chutney (VE)

To be served in a bap with potato wedges



Finger Buffet

Choose six items for £19 per person.

- Selection of sandwiches (GFA)
- Selection of wraps (GFA)
- Homemade sausage or cheese roll
- Selection of small tarts
- Classic crostini
- Spicy chicken wings with BBQ dip
- Bread chicken strips, BBQ dip
- Cajun roasted pepper & potato croquettes
- Lamb koftas minted yoghurt dip
- Mediterranean vegetable skewers (GFA)
- Lemon & coriander salmon skewers (GF)
- Chana tikka with riata
- Prawn, red onion & cauliflower bhajis
- Crispy belly pork strips
- Hummus with pitta bread
- Cheese & bacon scones with chutney
- Spiced potato wedges (GF)
- Selection of salads (GF)

- Bakewell slice
- Fresh fruit & berry salad (GF)
- Mini pavlovas (GF)
- Dark chocolate brownie (GFA)
- Strawberry cheesecake

Hot Fork buffet

Select 2 hot options, 1 hot vegetarian option & 2 desserts for £24 per person.

Hot options:

- Choice of: beef & ale pie, chicken & leek pie, fish pie or leek, potato & smoked cheese pie with mashed potato & peas
- Chilli con carne or veggie chilli, rice, tortillas & sour cream (GFA)
- Chicken breast, mushroom & tarragon sauce, new potatoes, peas & carrots. (GFA)
- Slow cooked feather blade of beef, roasted new potatoes, carrots & parsnips (GFA)
- 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 (VE)
- Choice of: chicken balti, beef madras or cauliflower & almond curry served with pilaf rice, naan bread, mango chutney
- Classic beef lasagne or vegetarian lasagne & garlic bread (GFA)
- Classic mac & cheese bake & garlic bread - *Add chorizo or smoked bacon*

Dessert:

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

EVENT WISHLIST

Chairs

Chair cover with sash	£2.80 per chair
Chiavari chairs with sash	£4.50 per chair

Centrepieces

Cream candelabra	£18.00 each
Wreath with lantern / birdcage	£32.00 each
Trumpet Vase with artificial flower ball	£40.00 each

Venue Dressing

Ceiling draping	£250.00 per room
Post Box	£30.00 each
LOVE letters	£300.00
Blossom Tree	£40.00 each

AV & Entertainment

DJ and disco (until midnight)	£550.00 each
Photobooth (6pm-midnight)	£495.00 each

Printing

Printed and designed A1 table plan	£20.00 each





