

CROWN SPA HOTEL

WEDDINGS



The Crown Spa Hotel is ideally situated on the beautiful Esplanade, overlooking the stunning south bay and commanding some of the finest views that can be found on the Yorkshire Coast, making it the perfect place for a truly inspirational wedding. A relaxing retreat for a special and memorable day.

Whether you are planning a small intimate wedding for 20 or a larger exclusive celebration for up to 160 there is always a sense of occasion at the Crown Spa Hotel.

From traditional white weddings to cool Caribbean style, we've done it all – our experienced team can help you decide the best plan for your day. Our Civil Licence means that for weddings and partnerships, we look after you from the moment you say "I Do" until the Last Dance.

The hallmarks of every Crown Spa ceremony and reception dinner are beautiful elegance and uncompromising attention to detail. Our attentive planners will captivate your guests with the perfect day and our chefs will tantalize your taste buds with delightfully prepared cuisine.

With over 30 years of experience in weddings and fully understanding what a stressful time it can be, we can take the stress away with our bespoke options. You could include chair covers, table centre decorations, bespoke stationary with food and drink options to satisfy the most discerning palate.

Our bespoke weddings provide you with everything you need for your special day. Combined with bespoke menus and our extensive wine collection make for the perfect wedding.



Crown Spa Hotel
Esplanade, Scarborough, North Yorkshire, YO11 2AG

01723 357417

CROWNSPAHOTEL.COM/WEDDING
WEDDING@CROWNSPAHOTEL.COM



CROWN SPA HOTEL

WEDDINGS

£35 PER PERSON MENU

----- TO START -----

Handmade Seasonal Soup

With a Crusty Roll

Confit Ham Hock & Potato Tian

With Sweet Pickled Vegetables

A Trio of Fresh Melon (v)

Complimented with a Refreshing Sphere of Sorbet

Home Smoked Chicken & Asparagus Tartlet

With a Tomato & Wild Rocket Salad & a Pesto Dressing

Trio of Tomato & Red Onion Bruschetta (v)

Vine Ripened Cherry, Beef & Plum Tomatoes with Fresh Basil, on Toasted Rustic Bread

----- MAINS -----

Char Grilled & Butterflied Chicken Breast

With a Rustic Chasseur Style Sauce; Red Wine, Shallots, Button Mushrooms & Bacon finished with Tomato

Loin of Stepney Hill Pork

Seared Boneless Cutlet with Red Onion & Grain Mustard Sauce & Blackened Apple Puree

Braised Salmon Cut of Local Beef

With a Theakston's, Shallot & Chestnut Mushroom Sauce

Seared Salmon Steak

With Roast Red Pepper, Red Onion, Tomato & Chilli Peppernade & Basil Oil

ALL SERVED WITH PARSLEY MASHED POTATO & SEASONAL VEGETABLES

Sundried Tomato, Roasted Red Pepper & Feta Quiche (v)

With a Rocket & Pesto Salad

Penne Pasta (v)

Pan-fried with Wilted Greens & Toasted Pine Nuts, finished with Feta Cheese & Pesto

----- DESSERTS -----

Chocolate & Salted Caramel Bavaois

With a Praline Tuile

Cherry Almond Bakewell Tart

With a Cherry Swirl Ice Cream

Traditional 'Pimms' Trifle

Strawberry & Cucumber Pimms Jelly with Soaked Sponge Fingers, Marmalade Scented Custard, topped with Fresh Mint Cream

Raspberry Panacotta

With a Raspberry Gel & White Chocolate Rocks

----- TO FINISH -----

Fresh Filter Coffee from the Heavenly Coffee Company

Served with Mints



CROWN SPA HOTEL

WEDDINGS

£45 PER PERSON MENU

----- TO START -----

Thai Inspired Locally Sourced Fresh Crab Fishcake

With an Asian Slaw finished with Fresh Coriander & a Sweet Chilli Dipping Sauce

Home Smoked Chicken & Honey Roast Ham Terrine

Wrapped in Bacon with a Sweet Onion Jam

Deconstructed Pimms (v)

Charred Orange, Cucumber Ribbons, Strawberries & a Pimms Infused Jelly, finished with a Mint Syrup

Whitby Smoked Poached Haddock & Potato Chowder

With Sweetcorn, Fresh Chives & Dill, finished with a Soft Poached Hens Egg

Pan Roasted Pigeon Breast

Served on a Warm Pea Salad with Crisp Pancetta, Pea Shoots & a Red Wine Reduction

----- MAINS -----

Roast Sirloin of British Beef

Served with a Handmade Yorkshire Pudding & a Rich Red Wine Sauce

Oven Roasted Cod Loin Fillet

Wrapped in Serrano Ham with a Citrus Mash & a Basil Infused Veloute

Butter Baked Chicken Breast

With a Sage Infused Boudin, Rich Pan Jus & Toasted Bread Sauce

Pan Roasted Lamb Rump

With a Rosemary & Garlic Roasted Beetroot Sauce

SERVED WITH MINTED NEW POTATOES & A PANACHE OF VEGETABLES

Filled Fresh Egg Pasta (v)

With a Garlic Cream Sauce, finished with Fresh Seasonal Vegetables & Glazed with Parmesan Cheese

Seasonal Roasted Vegetable Risotto (v)

Finished with Wilted Greens, Flavoured Oil & a Parmesan Crisp

----- DESSERTS -----

A Taste of Lemon

Baked Lemon Cheesecake with Lemon Curd Ice Cream & a Lemon Gel

A Yorkshire Trio

Traditional Parkin Cake, Egg Custard & Rhubarb Tart & Yorkshire Tea Pana Cotta

Vanilla Infused Crème Brulee

With Handmade Raspberry Shortbread

Dark Chocolate & 'Amaretto' Torte

On a Biscotti Base with an Anglaise Sauce topped with a Cappuccino Foam

----- TO FINISH -----

Fresh Filter Coffee from the Heavenly Coffee Company

Served with Mints



CROWN SPA HOTEL

WEDDINGS

£55 PER PERSON MENU

----- TO START -----

Trio of Tomatoes; Beef, Plum & Cherry (v)

With Pearls of Buffalo Mozzarella, Wild Rocket & Fresh Basil Salad & a Balsamic Dressing

North Atlantic & Tiger Prawn Cocktail

With Shredded Baby Gem, Traditional Marie Rose Sauce, topped with Oak Smoked Salmon & a Fresh Wholemeal Mini Loaf

Crown Spa Signature Parfait

Rich Chicken Livers Sweetened with Wild Honey & Cognac, with Rosemary Focaccia Crisps & a Balsamic Tomato Chutney

Aromatic Crispy Duck Parcel

With a Matchstick Vegetable Salad, with Confit Duck Leg & a Toasted Sesame Dressing

Deconstructed G & T (v)

Gin & Tonic Sorbet with Charred Seville Orange & Pink Grapefruit, with Cucumber Ribbons & a Lime & Mint Gel

----- MAINS -----

Fillet of British Beef Wellington

Wrapped in Wild Mushroom, Chicken Liver Parfait, Wilted Rocket & Serrano Ham, encased in a Rich Flaky Pastry

Pan Fried Gressingham Duck Breast

With Brandy Soaked Red Cherry Sauce

Pan Roasted Saddle of Lamb

Filled with a Beetroot, Raspberry & Spinach Farce

Butter Baked Turbot Fillet

With Creamed Seasonal Greens & Garlic Roasted Shellfish

Vegetable Wellington (v)

Roasted Root Vegetables & Duxelle of Wild Mushroom wrapped in Flaky Pastry with a Light Madeira Sauce

Trio of Goats Cheese (v)

Mini 'Crottin' with Raspberry & Garlic, Sweet Potato Terrine & a Crispy Parcel, served with Dressed Rocket & Crisp Focaccia Slices

ALL SERVED WITH ROASTED DUCK FAT POTATOES & SEASONAL VEGETABLES

----- DESSERTS -----

Dark Chocolate Cups

Filled with a Trio of Mousses; Raspberry & Pistachio, Mocha & Caramel and finished with a Selection of Gel Sauces

Warm Apple Tart Tatin

With an Apple Gel, Apple Crisps & Caramel Ice Cream

Strawberries & Mint Cream Tuile Basket

Finished with White Chocolate Rocks & a Strawberry Foam

Melt in the Middle Warm Chocolate Fondant

With Vanilla Bean Ice Cream, Chocolate Shards & Raspberry Gel

----- TO FINISH -----

Fresh Filter Coffee from the Heavenly Coffee Company

Served with Mints

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EVENT DRINKS

BY THE GLASS

Prosecco	£5.50
House Vintage Champagne	£8.95
Pimms & Lemonade	£3.95
Peach Bellini	£6.95

BY THE GLASS 175ml SPECIALLY SELECTED

White, Rose or Red Wine	£4.80
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BY THE BOTTLE

Scarborough Brewery Real Ale	£4.75
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DRINKS PACKAGE ONE

£17.50 Per Person

One Glass of Pimms & Lemonade on Arrival
Two Glasses of Specially Selected White, Rose or Red Wine
One Glass of Prosecco for the Toast

DRINKS PACKAGE TWO

£20 Per Person

One Glass of Prosecco on Arrival
Two Glasses of Specially Selected White, Rose or Red Wine
One Glass of Prosecco for the Toast

DRINKS PACKAGE THREE

£25 Per Person

One Glass of Peach Bellini on Arrival
Two Glasses of Specially Selected White, Rose or Red Wine
One Glass of House Vintage Champagne for the Toast

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***CROWN SPA HOTEL HANDMADE CANAPES - £7.50
CHOOSE 3 CANAPES***

MEAT

Chicken Liver Parfait
Warm Quiche Lorraine
Crispy Oriental Duck Parcel
Mini Yorkshire Pudding; Filled with Roast Beef & Horseradish Cream
Sesame Coated Chicken Strips

FISH

Smoked Salmon & Cream Cheese
Smoked Mackerel & Horseradish Mousse
Tiger Prawn with Marie Rose & Cucumber
Mini Thai Crab Cake with Aromatic Crumb
Chip Shop Bites; Fish, Chip & Pea in a Cider Vinegar Batter

VEGETARIAN

Warm Mediterranean Vegetable Quiche
Spiced Avocado
Crispy Brie Bites with Cranberry Relish
Sliced Strawberries with Cracked Black Pepper & a Balsamic Reduction

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WEDDINGS

***EVENING BUFFET
HOT RUSTIC SANDWICHES - £18.95***

CHOOSE 1 MAIN

Cured Back Bacon
Stepney Hill Farm Award Winning Sausages
Honey Roast Yorkshire Ham
Roast British Beef
Char Grilled Halloumi (v)
Stepney Hill Farm Reared Hog Roast
Vegetarian Friendly Sausages (v)

CHOOSE 2 BREADS

Floured Baps
Ciabatta Rolls
Focaccia Rolls
Crusty Baguette

CHOOSE 2 POTATO DISHES

Hand Cut Chips
Skinny Fries
Sweet Potato Fries
Jacket Wedges

CHOOSE 2 SIDES

Battered Onion Rings
Shredded Cos Lettuce
Sage Infused Sausage Meat Stuffing
Pan Fried Onions
Vine Ripened Tomato Salad with Red Onion & Mozzarella Pearls
Caesar Salad; Griddled Chicken Breast & Crispy Bacon with Cos Lettuce, Caesar Dressing, Anchovies & Parmesan Cheese

All served with Accompanying Condiments

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***EVENING BUFFET
THE YORKSHIRE PICNIC - £18.95***

CHOOSE 1 YORKSHIRE CHEESE

Hard White, Blue or Soft

CHOOSE 1 HANDMADE MEAT

Crown Spa Hotel Signature Pate
Handmade Pressed Meat Terrine

ACCOMPANIED BY

Warm Honey Roast Yorkshire Ham
Assorted Chutneys & Piccalilli
Pickled Onions
Freshly Baked Breads
Assorted Crackers
White & Black Grapes
Celery Sticks
Apple Slices

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WEDDINGS

EVENING DESSERT BUFFET £4.95

CHOOSE 3 DESSERTS

Sicilian Lemon Mousse

with Meringue Crisps

Pot Au Chocolate

with Rich Dark Chocolate

Strawberry Shortbread Stack

finished with Fresh Strawberries & Cream

Warm Chocolate Fudge Brownie

with Vanilla Anglaise

Warm Pecan Pie

with Fresh Cream

Raspberry Eton Mess

with Fresh Raspberries & Whipped Cream, tossed with a Raspberry Coulis

Tiramisu

Espresso & Amaretto Soaked Sponge, layered with Sweetened Mascarpone Cream & Dusted with Rich Cocoa

Vanilla Pannacotta

A Light Set Cream infused with Madagascan Vanilla, with a Blueberry Jelly set on Top

Panettone

Warm Italian Spiced Sweet Bread with a Nutmeg Anglaise

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