

BAR AREA

Intimate space perfect for
all occasions

Available for up to 120 guests

LARGE GROUP DINING

Hire out an entire selection of our
restaurant for a sit-down meal

For up to 80 people

COCKTAIL MASTERCLASS

£27.50 per person

Join one of our expert mixologists as they
teach you to make 3 cocktails of your choice
from our menu + a welcome drink - perfect
for hen dos and birthday parties!

MARQUEE



For up to 60 guests

Private Bar

Fully Heated

Versatile Space

Perfect for all occasions

HIRE COSTS

Marquee & Private Bar with Food | **FREE**

(£200 minimum spend on food required)

Marquee Hire no Food | **£40**

Blossom Tree Entrance | **£300**

Bar Area with Buffet | **FREE**



CROWN & ANCHOR

BARUGH GREEN

PARTY BROCHURE

[f thecrownanchor](#) [@thecrownandanchor](#)
thecrownandanchor.com | 01226 387 200

FOOD PACKAGES

Please inform us of any dietary requirements you may have, and we will do our best to accommodate.

CROWN & ANCHOR BUFFET

£15 per person

- 2 Choices of Sandwiches
- 3 Choices of Finger Nibbles
- 2 Choices of Salads
- Tea & Coffee Urn

BABY SHOWER PACKAGE

£12.50 per person

- Personalised Mocktail Menu
- 2 Choices of Sandwiches (vgo)
- 2 Choices of Salads (vg)
- Cajun Wedges (vg)
- Brownie & Cheesecake Bites (vgo)
- Tea & Coffee Urn

CELEBRATION PACKAGE

£13.50 per person

- 2 Choices of Sandwiches (vgo)
- Cajun Wedges (vg)
- Pork Pies
- Sausage Rolls (vgo)
- Haddock Goujons (vgo)
- Salad (vg)
- Tea & Coffee Urn

HOT OPTIONS

Minimum 60 guests

Chicken & Chorizo Jambalaya Pan

£12.50 per person

Beef Chilli Nacho Pan

£12.50 per person

BBQ (vgo)

£15 per person

Terms and Conditions

To confirm any party booking, we require a deposit of £5 per person, this can be made in venue or via payment link through our bookings system. Full payment of food is required 7 days before the booking commences. No refunds will be given to cancellations made 4 weeks before the booking commences, alternative dates may be given, this is at the discretion of the venue.

Please be aware when booking the marquee, adverse weather conditions may affect your booking. If you have a question, food allergy or intolerance, please let us know before placing your order. Full allergen information is available upon request. Food is prepared in an area where cross-contamination may occur & our menu descriptions do not list all ingredients. Fish & poultry products may contain small bones.
(v) Vegetarian, (vo) Vegetarian Option Available, (vg) Vegan, (vgo) Vegan Option Available. To see our full booking terms and conditions please visit truenorthbrewco.uk/christmas-terms-and-conditions

BUFFET FOOD OPTIONS

SANDWICHES

- Egg Mayonnaise (v)
- Tuna Mayonnaise, Red Onion & Sweetcorn
- Ham & Wholegrain Mustard Mayonnaise
- Beef & Horseradish
- Pastrami & Hot Mustard
- Coronation Chicken (vgo)
- Mature Cheddar & Pickled Onion Relish (vgo)
- Roast Pepper & Hummus (v)

FINGER NIBBLES

- Pork Pies
- Sausage Rolls (vgo)
- Onion Bhajis (vg)
- BBQ Chicken Drumsticks
- Haddock Goujons (vgo)
- Cajun Wedges (vg)

SALADS

- Pesto Pasta (vg)
- Classic Caesar (vgo)
- Potato & Herb (vg)
- Tomato & Rocket (vg)
- Herby Cous Cous (vg)

EXTRAS

- Mini Cheesecake & Brownie Bites (vgo)
- £3.50 per person*