



WEDDINGS AT
THE CROWN HOTEL

WELCOME TO THE CROWN HOTEL...

YOUR UNIQUE JOURNEY STARTS WHEN YOU FIRST STEP INTO THE CROWN HOTEL, WHERE A WARM WELCOME AWAITS YOU.



The Crown Hotel is situated in the market town of Blandford Forum and is easily accessible from Bournemouth, Poole, Shaftesbury and the West Country. For centuries The Crown Hotel has provided a haven for brides and grooms wishing to celebrate the most important day of their lives with friends and family.



YOU AND YOUR WEDDING...

The Crown Hotel has one dedicated function suite; the Sealy Suite, which boasts a private garden, bar and facilities for your wedding. Furthermore, The Crown Hotel holds a licence to conduct ceremonies, allowing you to host your whole wedding day with us for an additional fee.

A key component of the service we are delighted to provide is a dedicated Wedding Co-ordinator who will look after you from your first meeting up to the wedding day. They will be involved as much or as little as you require in the planning of your day, and can help with local suppliers and any personal touches to make your day extra special. On the big day itself, an Event Manager will be there to ensure that everything runs smoothly, leaving you to relax and enjoy your day.



TO MAKE YOUR WEDDING DAY AS ENJOYABLE AND STRESS-FREE AS POSSIBLE, WE OFFER THREE WEDDING PACKAGES, TAILORED TO INCLUDE ROOM HIRE, DRINKS, FOOD AND ANY LITTLE EXTRAS YOU MAY REQUEST.



PICTURE PERFECT...

The experience team at The Crown Hotel includes a kitchen team committed to excellent wedding food, an enthusiastic wedding Coordinator and an events manager with years of expertise in 5-star hotels. All dedicated to ensuring your wedding day runs smoothly and reflects your individual tastes and requirements.

NESTLED ON THE EDGE OF THE DELIGHTFUL DORSET MARKET TOWN OF BLANDFORD FORUM, THIS GEORGIAN HOTEL OOZES CHARM AND CHARACTER. ALL OF OUR 27 BEDROOMS ARE EN-SUITE AND VERY WELL APPOINTED.







ACCOMMODATION...

We have 27 spacious and comfortable guest rooms at The Crown Hotel, each one designed with our valued guests in mind.

In a world where many hotel rooms closely resemble one another, The Crown Hotel retains an authentic, timeless charm that will make your wedding day even more memorable for your guests.

Our reception team are available to help with any queries or requirements you may have during your stay.

The following is a selection of the in-room amenities that guests at The Crown Hotel can enjoy:

- Ensuite bathroom
- Luxury Sealy mattress
- Room service
- Tea & coffee making facilities
- Television and free Wi-Fi

GARDENS AND GROUNDS...

The Crown Hotel offers beautiful gardens for you to relax in and enjoy on your special day, with direct access to the Sealy Suite.

Our ornamental gardens provide the perfect setting for romantic, relaxed photographs that can be treasured for a lifetime.

For lovely sunny days, we have ample seating and umbrellas in our garden, where waiting staff will serve you welcome drinks and canapés prior to your wedding breakfast.

Why not book an appointment with our Wedding Co-ordinator who will be happy to show you around the hotel and grounds.

OUR BEAUTIFUL GARDENS AND GROUNDS OFFER THE PERFECT BACKDROP TO YOUR SPECIAL DAY.









THE FULL PACKAGE...

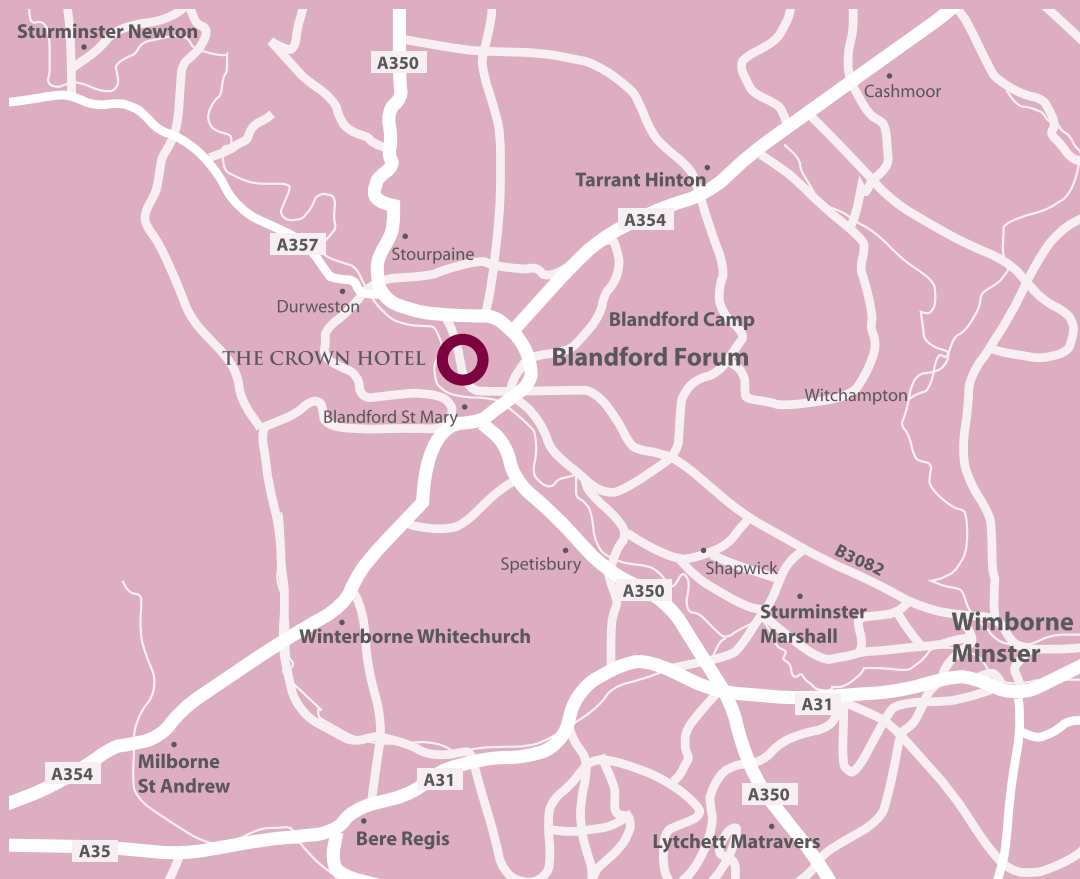
Whether helping to arrange your ceremony or hosting your reception, at The Crown Hotel we will approach your wedding preparations in an experienced, friendly and professional manner. We are pleased to assist you with all aspects of your day, from menu choices to recommending photographers, wedding car hire, cake makers and florists.

Plan a wedding with us and you will enjoy the following:

- A complimentary bedroom for the Bride and Groom on your wedding night.
- Wedding breakfast prepared by our chefs.
- Use of our grounds and gardens for your photographs.

THE EXPERIENCED TEAM AT THE CROWN HOTEL WILL ENDEAVOUR TO MAKE YOUR WEDDING DAY MAGICAL.

HOW TO FIND US...



From the M27: Follow the M27 WEST. Join the A31 and continue past Ringwood. Follow signs for A31 to Poole (do not branch off towards Bournemouth). After a series of roundabouts, follow signs to A350 Blandford. Continue through a few villages, beware of speed cameras! When you reach the Tesco store in Blandford, continue past the Brewery, and then turn right over the river. The Crown Hotel is situated in front of you.

From Salisbury: If coming from A303 (Newbury / Andover area), follow signs to Salisbury. Go through Salisbury, following signs for A354, Blandford. Follow the A354 past Sixpenny Handley and Tarrant Hinton. After Pimperne, turn left at the next roundabout,

following signs to the Brewery Visitor Centre and Blandford. Go over the bypass, and straight on at the next roundabout. Turn right at the Tesco roundabout, following signs to the Brewery Visitor Centre. Continue past the Brewery, and turn right over the river. The Crown Hotel is situated in front of you.

From West: Follow A35 past Bridport and Dorchester. Take the A354 to Blandford. Go through villages including Milborne St Andrew and Winterborne Whitechurch. At the Tesco roundabout, turn left, following signs to Brewery Visitor Centre. Continue past the Brewery, and then turn right over the river. The Crown Hotel is situated in front of you.

WINES...

RED WINES

Garnacha

Spain – Very easy drinking with juicy bramble, cherry and redcurrent flavours.

Merlot

Chile – Smooth and juicy with hints of ripe plums and mocha.

Malbec, Nieto

Argentina – dark and powerful with a great concentration of berry fruit, plums and figs, together with a smoky vanilla character and hints of liquorice.

Silver Package



Gold Package



Platinum Package



WHITE WINES

Macabeo

Spain – Ripe, refreshing and fruity with nutty stone fruit flavours and a dash of minerals.

Pinot Grigio

Italy – Delicate with lightly honeyed fruit and lemony freshness.

Sauvignon Blanc, The Myth Of Motu Nui

Chile – Bright, fragrant and crisply textural. A delightfully aromatic wine.



ROSÉS

White Zinfandel Rosé

USA – A medium to sweet blush rosé with luscious wild strawberry.

Pinot Grigio Rosé

Italy – Pale, dry, fresh and fruity with delicate aromas of red berries and a palate of lush summer fruits.



BUBBLES

Prosecco

Italy – Lightly aromatic with hints of crusty bread, apples and peaches and a creamy, lemon-tanged flavour.

Langham Classic Cuvée

England – Aromas of red apple and brioche, giving way to flavours reminiscent of honeydew melon and poached pear.

Joseph Perrier Cuvée Royale NV

France – Aromas of citrus fruit peel, reinette apples and vineyard peaches, with hints of vanilla and cinnamon.



PACKAGES...

THE PLATINUM, GOLD AND SILVER PACKAGES HAVE BEEN CREATED TO KEEP YOUR PLANNING SIMPLE, IF YOU PREFER WE CAN TAILOR MAKE A PROPOSAL TO MATCH YOUR REQUIREMENTS

PACKAGE CONTENTS	Silver Package 2026 £100 Per Person (Excluding Ceremony)	Gold Package 2026 £115 Per Person (Excluding Ceremony)	Platinum Package 2026 £140 Per Person (Excluding Ceremony)
Dedicated Wedding Co-ordinator	♥	♥	♥
Event Manager to oversee your wedding	♥	♥	♥
Optional Red carpet on arrival	♥	♥	♥
Silver or white cake stand and knife	♥	♥	♥
Full hire of the Sealy Suite and walled garden	♥	♥	♥
One night accommodation for Bride and Groom in our Bridal Suite	♥	♥	♥
Chair covers with colour co-ordinated sash	♥	♥	♥
Welcome drink of Buck's Fizz, Pimms or Prosecco	♥ (1 Glass)	♥ (1 Glass)	♥ (2 Glasses)
Wedding breakfast	♥ (3 Courses)	♥ (3 Courses)	♥ (4 Courses)
A glass of bubbly per guest for the toasts	♥	♥	♥
Two glasses (175ml) of House Wine per guest with the wedding meal	♥	♥	
Three glasses (175ml) of House Wine per guest with the wedding meal			♥
Choice of three canapés		♥	♥
Two bottles of mineral water per table		♥	♥

Ceremony Fee: 2026 £275

Childrens price across all packages: 2026 £40 per child (Up to 12-years old)

Minimum number of 60 adults applies for weddings taking place on a Saturday or a Bank Holiday, May to September.

**Champagne, wines, and menus are subject to change, supplement charges may apply.*

**Bar open till 11pm, late bar till midnight available for an additional £250.*

**Catering must be done in-house, with some exceptions (e.g. sweet carts) where an additional £100 admin fee will apply.*

**On booking a marquee, an additional £300 admin fee applies.*

**Setup from 10am on the day, for setup the day/night before a £500 room hire applies.*

SAMPLE MENUS...

STARTERS

Roasted Butternut Squash Soup

*With truffle oil, and mature cheddar on toast
(v) (gfma)*

Smoked Mackerel Pâté

On toast with miso dressing, apple, and pickled radish

King Prawn Cocktail

With shredded lettuce, tomato, cocktail sauce, and fresh lemon

Charcuterie

Prosciutto, coppa and salami Milano, celeriac remoulade, and fresh fig

Crab Risotto

White and brown meat, samphire, lemon, mint and Italian cheese

Potted Confit Duck

Onion relish, toasted sourdough and pickled cucumber

Braised Beef Croquettes

English mustard aioli and onion chutney

Asparagus and English Pea Tart

Dressed peas, broad beans, asparagus and roast garlic labneh (vg) (v)

Roasted Beetroot and Whipped Goats Cheese

Fresh pear, dressed leaves, toasted walnut (v)

Salmon Tartare

Of fresh and smoked salmon, dill, capers, cucumber, tomato and lemon

Silver Package



Gold Package



Platinum Package



MAIN COURSES

Woodland Chicken

Crushed new potatoes, French beans, forest mushroom and tarragon cream sauce

Chicken and Ham Hock Pie

Buttery mash, chicken gravy, savoy cabbage, peas and bacon

Pan Roast Salmon

Crushed new potato cake, tenderstem broccoli, samphire, tomato concasse and a lightly spiced velouté

Steak and Tangle Foot Pie

Buttery mash, Badger beer gravy, and braised red cabbage

Cauliflower, Coconut and Chickpea Tart

Mango salad and coconut yoghurt (vg) (v)

Nduja Chicken Supreme

Nduja butter, house salad and smashed garlicky new potatoes

Roasted Duck Breast

Fondant potato, confit garlic, beetroot puree, cabbage, bacon and thyme jus

Dorset Lamb Chops

Cooked on the rack, crushed potatoes, capers, minted crushed peas and grilled asparagus (gfma)



MAIN COURSES CONTINUED...	Silver Package	Gold Package	Platinum Package
Beef Wellington <i>Baby spinach, truffle mash, fine beans and shallots, port sauce (served pink)</i>		♥	♥
Roasted Hake <i>Couscous, sultanas, pine nuts, cumin, pomegranate molasses, coconut yoghurt and coriander</i>		♥	♥
Parsnip and Cranberry Nut Roast <i>Seasonal vegetables, roast potatoes, Yorkshire pudding and vegetarian gravy (v)</i>		♥	♥
Beef Wellington <i>Fillet of Beef Wellington, seasonal vegetables, chef's choice of potatoes, red wine sauce</i>		♥	♥
Roasted Sea Bream <i>Grilled scallop, tomato and dill crushed potatoes, lobster sauce and fennel salad</i>		♥	♥
PUDDINGS			
Mini Chocolate Brownie <i>Madagascar vanilla ice cream (v)</i>	♥	♥	♥
Mini Sticky Toffee Pudding <i>Toffee sauce, caramelised walnuts & vanilla ice cream (v)</i>	♥	♥	♥
Raspberry and Frangipane Tart <i>Fresh raspberries, coconut, raspberry coulis and honeycomb (vg) (v)</i>	♥	♥	♥
Caramel Cheesecake <i>With homemade honeycomb (vg) (v)</i>	♥	♥	♥
Cranborne Poacher Chocolate Tart <i>Vanilla cream, caramelised smoked almonds (v)</i>		♥	♥
Maple Roasted Pineapple <i>Pistachios, lime, mint, coconut, and Jude's vegan vanilla ice cream (vg) (v)</i>		♥	♥
Chocolate and Orange Torte <i>Jude's vegan salted caramel ice cream, honeycomb, pomegranate molasses (vg) (v)</i>		♥	♥
Banoffee Pie <i>Buttery biscuit base, toffee sauce, banana (v)</i>		♥	♥
Summer Pudding <i>Fresh berries and Jude's vegan vanilla ice cream (vg) (v)</i>		♥	♥
Classic Homemade Lemon Tart <i>With meringue and raspberries (v)</i>		♥	♥
FOURTH COURSE			
West Country Cheese Plate <i>Cornish Yarg, Dorset Blue Vinny, Somerset Capricorn goats' cheese, water biscuits, grapes, onion relish and quince jelly (gfma) (v)</i>			♥
*Full Wedding package menus, and allergen information are available upon request			

CANAPÉS

Option of 3 or 5 canapés per person

Mackerel Pâté Toasts
Cured Ham and Fig
Ratatouille Toast (v) (vg)
Rosary Goats Cheese Toast (v)
Salmon Tartare Tartlets
Coronation Chicken Tartlet
Mini Yorkshire and Roast Beef
Prawn Cocktail Shots

Chicken Caesar Shot
Welsh Rarebit
Mini Whitebait Cone
Mini Cones of Fish and Chips
Finger Of Brownie, Cream and Raspberry (v) (vg)
Milk Chocolate Dipped Strawberry (v) (vg)
White Chocolate Dipped Strawberries (v)
Mini Scone, Strawberry Jam and Clotted Cream (v)

BUFFET OPTIONS...

EVENING FINGER BUFFET

Priced per person.

Selection of freshly made sandwiches on white and wholemeal bread. Gluten free bread available on request.

And your choice from below:

Homemade Scotch Egg, *double mustard mayo*
Lamb Kofte, *coconut tzatziki, pomegranate and chilli*
Glazed BBQ Chicken Wings (*gfma*)
H&W Fried Chicken, *garlic mayo*
Confit Duck and Mushroom Tart
Pigs in Blankets *with cranberry sauce*
Homemade Sausage Roll
Homemade Mushroom Sausage Roll (vg) (v)
Hummus and Flatbread (vg) (v)
Garlic Flatbread (v)
Garlic Flatbread *with cheese* (v)
Warm Leek, Onion and Tomato Egg Tart (v)
Cranborne Poacher Rarebit *on sourdough, with parsley*
Crispy Pumpkin Mac and Cheese Bites, *sriracha mayo* (v)
Battered Cauliflower 'Wings', *sriracha mayo* (vg) (v)

Butternut Squash Fritters *carrot, coriander mayo* (vg) (v)
Breaded Mushrooms, *garlic mayo* (v)
Mozzarella Stix, *BBQ sauce* (v)
Deep Fried Calamari, *paprika mayonnaise*
Panko Fried Prawns, *marie rose sauce*
Breaded Blanch bait
Prosciutto Flatbread, *flat mushroom, mozzarella and rocket*
Goats' Cheese Flatbread, *almond pesto, tomatoes and rocket* (v)
Southern Fried Chicken Flatbread, *garlic mayo, mature cheddar cheese, pickles, lettuce, rocket*
Hummus Flatbread, *tenderstem broccoli, red onion, almond pesto, chilli, rocket* (vg) (v)
Blueberry Muffin (v)
Chocolate Muffin (v)
Scone Jam and Cream (v)

(vg) = *vegan*

(v) = *vegetarian*

(gfma) = *gluten free modifiable*

CHECKLIST...

KEEP YOURSELF ORGANISED

12-18 Months

- ☐ Compile your guest list
- ☐ Book church / registrar
- ☐ Book venue and bedrooms
- ☐ Send 'Save the Date' cards
- ☐ Choose your bridesmaids / ushers / best man
- ☐ Find your perfect bridal gown
- ☐ Book photographer
- ☐ Book entertainment for drinks reception and evening reception
- ☐ Book wedding car(s)
- ☐ Start planning your honeymoon

6-12 Months

- ☐ Select bridesmaid dresses
- ☐ Arrange suit hire for groomsman
- ☐ Order the wedding cake
- ☐ Order stationery, including invitations
- ☐ Meet with hotel florist to discuss table flowers / arrangements
- ☐ Order favours
- ☐ Book chair covers / room dressing
- ☐ Book hairdresser and make-up artist

6 Months

- ☐ Compile your wedding gift list
- ☐ Look at wedding menus and make your selections
- ☐ Send out wedding invites (*remember to ask about dietary requirements*)
- ☐ Select your wedding rings
- ☐ Shopping for mother of the bride and mother of the groom outfits
- ☐ Plan hen and stag parties

3 Months

- ☐ Your wedding planner will be in contact to arrange a 'final details' appointment
- ☐ Send out evening invites
- ☐ Finalise all other stationery
- ☐ Choose presents for bridesmaids and best man
- ☐ Hold hen and stag parties
- ☐ Apply for new passport in married name

6 Weeks

- ☐ Ensure all RSVPs are back and you have final numbers
- ☐ Plan your table layout
- ☐ Final detail appointment with your wedding planner to discuss arrangements for the big day!

CHECKLIST...

4 Weeks

- ☐ Finalise table plan details and send to your wedding planner
- ☐ Final dress fittings
- ☐ Wear-in your wedding shoes
- ☐ Make final payment

10 Days

- ☐ Organise all stationery, favours, table decorations and presents into boxes / bags per table, ready to drop off at your wedding venue
- ☐ Organise an emergency wedding kit, containing make-up and a repair kit, so you can be ready for any minor hiccups on the day

The Day Before

- ☐ Deliver table plan, place cards, favours etc. to the venue
- ☐ Speak to your wedding planner regarding any last minute changes or queries
- ☐ Take the day off, check into your room, relax... and try to get a good night's sleep!

Notes

RECOMMENDED SUPPLIERS...

FLORISTS

Daisy Delbridge

Tel: 01258 475575

www.daisydelbridge.co.uk

Sweetpea

Tel: 01285 268080

www.sweetpeablandfordco.uk

PHOTOGRAPHERS

Lewis & Schofield Photography

Tel: 07967 834997

www.lewisandschofield.com

Louise Emily Photography

Tel: 07885 561923

www.louiseemilyphotography.com

Photos by Jim

Tel: 07905 950411

Email: byjimj@gmail.com

www.photosbyjim.co.uk

DRESSES AND SUITS

Exclusively Yours Bridal

Tel: 07979 054258

www.exclusivelyyoursbridalboutique.co.uk

CAKES

Cantelo Treats

Tel: 07973 406851

cantelotreats@gmail.com

Charlies Cakes

Tel: 07539 588426

charlies-cakes@outlook.com

Cocoa & Whey Cakes

Tel: 07904 536091

www.cocoaandwheycakes.co.uk

HAIR AND MAKEUP

Katie Patterson Hair Stylist

Tel: 07807 659956

www.katiepatterson.co.uk

Olivia Sharp Makeup

Tel: 07867 382851

www.oliviasharpmakeup.co.uk

JEWELLERY

Horrocks & Webb

Tel: 01258 452618

www.horrocksandwebb.co.uk

VENUE DÉCOR AND SEATING PLANS

Lavish Lettering

enquiries@lavishlettering.co.uk

www.lavishlettering.co.uk

Novia Events

Tel: 07432 623818

www.noviaeventsvenuestyling.com

The Wedding Library

Tel: 07814 175325

www.theweddinglibrary.co.uk

RECOMMENDED SUPPLIERS...

ENTERTAINMENT

Jamie Jigsaw - Childrens Entertainer

Tel: 01202 722149

www.jamiejigsaw.co.uk

James Maidment - Magician & Host

Tel: 07709 944505

info@jamesmaidment.co.uk

www.dorset-magician.co.uk

Pink Giraffe Photobooth

Tel: 01202 885788

www.magicmirrorbooth.co.uk

The Dancing Waiters -

B.A Dance Company

Tel: 07972 443917

Bec@ba-dancer.com

www.ba-dancer.com

MUSIC AND DJS

Pegasus Disco

Tel: 07976 299678

www.pegasusdisco.co.uk

Skylark Live Music

Tel: 07980 285297

www.skylarklivemusic.co.uk

TRANSPORT

Dorset Dub Hire

Tel: 07425 605216

www.dorsetdubhire.com

Ruby Weddingsxx

VW camper

Tel: 07411 089211

www.rubyweddingsxx.co.uk



West Street Blandford Forum Dorset DT11 7AJ

T 01258 456626 F 01258 451084

E crownhotel.events@hall-woodhouse.co.uk www.crownhotelblandford.co.uk