



THE CROWN
CHERTSEY

Celebrate with Us

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Young & Co.'s Brewery, P.L.C.

Etiquette & Suggestions

Weddings

On Arrival your guests may take a welcome drink in the lounge or bar area downstairs, while the Bride and Groom have photographs taken around the cake in the Windsor bar and dining room. Should you wish your guests to be present for this we would be delighted to serve them in the room.

We can arrange arrival drinks, credit bar and cash bar, canapés for arrival and have a number of fantastic breakfast menus for you to choose from. All menus are flexible and we will always endeavour to provide you with a menu of your choice but should there be a requirement to add or remove dishes to suit, we will then recalculate the menu charge per head for you.

We are 100% flexible where we can, so please do not be afraid to ask.

Top Table

The most traditional way of arranging the top table is as shown below

- The groom should always sit on the right hand side of the Bride.
- It is customary for the Bride's parents as the hosts to sit on either side of the Bride and Groom.
- The Groom's parents should come next.
- Wherever possible, the remainder of the guests should be seated alternatively.
- The bride should always be to the left of the groom.

Toasts and Speeches

Keep them brief, too many are long and rambling when they should be short, personnel and to the point.

- The Bride and Groom-This is normally proposed by the Bride's Father or a close friend of the family and the reply is made by the Bridegroom.
- The Bridesmaids-Proposed by the Bridegroom after his reply to the first toast. The response to this is made by the Best Man.
- The Parents of the Bride and Bridegroom-Proposed by the Best man after his speech of thanks on behalf of the Bridesmaids.

The Evening Celebration

These occasions can be as formal or relaxed as you would like, we will do our best to accommodate your requirements.

We can arrange arrival drinks, credit bar and cash bar and we also have a resident DJ we can book on your behalf; alternatively you may arrange your own.

Your room layout will be discussed and agreed to the best the room will allow and all finer details will be tailored to your every need.

Again we have prepared a fantastic selection of buffet menu choices, but should there be a requirement to add or remove dishes to suit, we will then recalculate the menu charge per head for you. Again we are 100% flexible where we can, so please do not be afraid to ask.

The White Wedding

The wedding dress is traditionally white to symbolise the innocence and purity of the bride. The veil serves to hide the bride's beauty and to ward off evil spirits.

Something Old

Represents the link with the bride's family and the past. Many brides choose to wear a piece of antique family jewellery or a mother's or grandmother's wedding gown.

Something New

Represents good fortune and success in the bride's new life. The wedding gown is often chosen as the new item.

Something Borrowed

Is to remind the bride that friends and family will be there for her when help is needed. The borrowed object might be something such as a lace handkerchief. In some regions "something borrowed" could be something stolen or gold.

Something Blue

Symbolises of faithfulness and loyalty. Frequently the garter is the blue item. Blue represents the protection and holiness of the Virgin Mary.

The Table Plan Poem

It's never easy,
When the list of guests you're scanning
To find the perfect answer
To the perfect table planning.
The seating problem could be solved with ease
If folks could sit just where they please,
But since we've had civilisation
The problem has been one great complication:
Who should sit where and alongside of whom
Pray that someone will design a room
Where all are at front and none at the end,
And everyone sits right next to his friend.
But until that great achievement
Our best we've tried to do,
So please relax, enjoy yourself
For now it's up to you.



Wedding Dinner Party Menu

£22.50 per person

To Start

Roasted Vine Tomato & Garlic Soup, drizzled with Basil Pesto

Main

Roasted Chicken Supreme, Buttered New Potatoes,
Roasted Vegetables & served with a Rich Chasseur Sauce

Dessert

Pavlova served with Clotted Cream

To Finish

Coffee or Tea and Mints

£29.50 per person

To Start

Smoked Salmon with a Timbale of Cream Cheese & Prawns topped with Karri

Main

Roasted Rib of Beef, Fresh Seasonal Vegetables,
Roast Potatoes, Yorkshire Pudding & Rich Red Wine Jus

Dessert

Dark Chocolate Mousse in an Ivory Tower with Kirsch infused Cherries

To finish

Coffee or Tea and Petit Fours

£23.95 per person

To Start

Chicken Strips & Pink Grapefruit Salad

Main

Fillet of Haddock with a Lemon & Dill Sauce,
Buttered New Potatoes, Fresh Seasonal Vegetables

Dessert

Vanilla Cheesecake topped with Fruit Coulis

To Finish

Coffee or Tea and Petit Fours

£26.95 per person

To Start

Seared Scallops & Mornay Sauce in a Puff Pastry Vol au Vent

Main

Roast Loin of Pork in a Cider, Honey Roasted Seasonal Vegetables, Roast Potatoes, & a Cider Jus

Dessert

Warm Apple Tartlet topped with Luxury Vanilla Ice Cream

To finish

Coffee or Tea and Petit Fours

Vegetarian dishes can be arranged to order

Please do not hesitate to request a dish and we will do our best to cater to your request.





Arrival Canapés

£3.10 per person (3 per person)

Select 3 choices from below

Smoked Salmon & Gravdax Filo Baskets
Chicken Satay Skewers
Tiger Prawn Brochette
Melon & Parma Ham Parcels
Savoury Vegetable Samosa with Cucumber & Mint Dip
Breaded Goats Cheese Melts
Chinese Vegetable Spring Rolls & Sweet Chilli Dip
Chilli Con Carne filled Vol au Vents
Prawn Marie Rose filled Vol au Vents
Honey & Mustard Glazed Chipolatas
Chicken Liver Paté on Melba Triangles
Onion Bahjis & Mango Chutney Dip

Buffet 1

£11.50 per person

Filled Selection of Soft Mini Rolls
Cajun Spiced Chicken Wings
Mini Sausage Rolls
Honey Coated Baby Sausages
Crispy Onion Rings
Warm Spicy Potato Wedges & BBQ Dip
Nacho's with Sour Cream & Tomato Salsa Dips

Buffet 2

£14.60 per person

Filled Selection of Soft Mini Rolls
Warm Crispy Spring Rolls & Sweet Chilli Sauce
Warm Quiche Lorraine or Vegetarian
Bacon & Cheese filled Crispy Potato Skins
Crudités & Garlic Mayo Dip
Breaded Chicken Goujons
Warm Vegetable Samosa & Cucumber & Yoghurt Dip
Prawn Marie Rose filled Vol au Vents

Create your own choice of buffet and we will cost it accordingly for you.

Vegetarian Buffet £11.50 per person

Cheese & Tomato Savoury Slices
Crudités with Tzatziki & Houmous
Spinach & Potato Frittata
Pitta Bread Filled With Greek Salad & Dressing
Vegetable Spring Rolls with Thai Sweet Chilli Dip
Vegetable Samosa & Cucumber Yogurt Dip
Potato Wedges & Garlic Mayo Dip





Hot Fork Buffet

£15.50

Please choose 4 items from our chef's homemade dishes.

Steak & Onion Pie in a Rich Young's Beer Gravy
Mushroom & Garlic Penne Pasta with Parmesan Cheese
Chicken Thighs in Chasseur Sauce
Atlantic Pie

Roasted Beef Tomatoes with a Spring Onion & a Cheesy Cous Cous Sauce
Marinated Cajun and Lime Chicken Breast
Beef Madras or Chicken Korma
Linguini Carbonara
Savoury Beef Lasagne

All of the above served with Crusty French Bread

Please select 2 accompanying dishes

Fresh Seasonal Vegetables
Steamed Rice
New Potatoes
Mashed Potatoes
Rustic Chips
Fresh Crisp tossed Salad

Finish with Fresh Ground Coffee

Dessert may be added at an extra cost of £2.95 per person

Cold Carved Buffet

£25.60

Choose 3 of the following dishes

Exmoor Beef
Glazed Gammon Ham
Roast Turkey with Cranberry Sauce
Roast Loin of Pork with Stuffing & Apple Sauce

All of the above served with Crusty French Bread

Please choose 3 accompanying dishes

Tomato, Shallot and Balsamic Salad
Crunchy Coleslaw
Green Mixed Leaf Salad with Vinaigrette
Rice Salad with Peppers and Mushrooms
Baby New Potato & Spring Onion Salad
Cous Cous and Roasted Vegetable Salad
Warm Buttered Baby New Potatoes
Basil Pesto and Pasta Salad

Choose 2 of the following

Double Chocolate Fudge Cake
Vanilla Cheesecake with Fruit Coulis
Apple Pie
Black Forest Gateaux
served with Double Cream

Finish with Fresh Ground Coffee & Mints.



