

Celebrate

IN STYLE



WITH BOLTON SCHOOL WEDDINGS & EVENTS



Welcome

TO A TRADITION OF EXCELLENCE

We would like to thank you for considering Bolton School as the venue for your special day.

Set in thirty two acres of grounds and with origins dating back to at least 1516, Bolton School is one of Lancashire's oldest and finest venues. Our Grade II listed building encompasses all your needs in terms of ambience, whilst the mix of tradition and modernity will provide you with a unique atmosphere for your special day.



**“THANK YOU
FOR MAKING OUR
WEDDING PERFECT.
WE LOVED EVERY
MINUTE OF THE DAY”**

Rory & Clare, May 2013



Your

PERFECT DAY

Our dedicated and experienced wedding coordinators will offer you an impeccable service from start to finish guiding you through all aspects of your day. Here at Bolton School we portray a flexible approach to your arrangements allowing individuality to flourish. Our aim is to assist you in realising the vision you've always dreamt of for your special day.

All of the weddings that are conducted here are bespoke and we pride ourselves on catering for your specific requirements. With only one wedding per day we can guarantee you our total dedication in ensuring that your day runs smoothly, giving you memories to hold on to for a lifetime.

A wedding day is one of the most important days of your life and we want it to be perfect for you in every way!

www.BSSEVENTS.COM



*“THANK YOU
FOR ALL THAT
YOU DID TO MAKE
OUR DAY SUCH A
MEMORABLE EVENT”*

Janice & John, June 2013

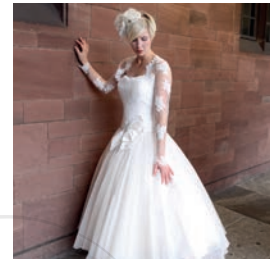


Civil

CEREMONIES & CIVIL PARTNERSHIPS

The Great Hall situated in the main school building and built at the beginning of the last century creates an awe inspiring atmosphere for any wedding ceremony. The largest of our licensed rooms boasts a traditional church organ and a stunning vaulted ceiling, which provides a lasting impression that your guests will remember forever.

The Arts Centre Main Hall is the second of our licensed rooms, converted in 1993 from a former school building and reopened by the late Princess of Wales; the beautifully restored banqueting hall provides the perfect intimate and romantic setting for your ceremony.



**“THE PERFECT
INTIMATE AND
ROMANTIC
SETTING FOR
YOUR CEREMONY”**

Your

WEDDING MENU

The first meal you sit down to as man and wife is traditionally referred to as your wedding breakfast. Bolton School prides itself on providing a superb selection of quality homemade dishes enabling you to create a menu that reflects your taste.

With the guidance of our Wedding and Banqueting Coordinator our food is prepared in house and we are happy to discuss your requirements and tailor meals to ensure you get exactly what you want.

After your relaxed wedding breakfast has been served and the nerves of the speeches have faded, there's now a chance to dance the night away at the evening reception. With the ambient lighting creating a true party atmosphere you can enjoy our fine range of drinks and wines and indulge yourself with our delicious buffet selection.





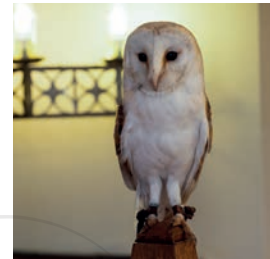
MAIN
ENTRANCE

Winter

WEDDINGS

Weddings at Bolton School are held all year round. However some of the most spectacular wedding photographs are taken in the winter months. With crisp frost glistening on the lawn, a snow setting against the traditional red brick of the school architecture creates the perfect backdrop for your photography.

We strive to make your guests feel cosy and warm by welcoming them with a luxurious mulled wine and mince pie reception on arrival. As well as the candlelit atmosphere created in the Main Hall, we can offer you the option of a festive themed menu to make your day even more memorable.



“SOME OF THE MOST SPECTACULAR WEDDING PHOTOGRAPHS ARE TAKEN IN THE WINTER”



Wedding

CHECKLIST

Planning your wedding can sometimes be complicated and confusing, Bolton School has put together a wedding calendar of events to help make the planning of your special day a pleasure.

Do it now....

- ♥ View the wedding venue and book a date
- ♥ Book in the date with the Registrar or, if a religious wedding, book in the date with the Vicar, Minister, Rabbi or Priest

6 - 12 months to go....

- ♥ Make a first draft of you guest list
- ♥ Send out "Save the date" cards
- ♥ Book a photographer
- ♥ Book your wedding car
- ♥ Book your wedding entertainment (for ceremony, wedding breakfast and evening reception)
- ♥ Choose and order all your wedding attire
- ♥ Choose bridesmaids, best man and usher outfits
- ♥ Choose your florist/venue dresser and discuss ideas
- ♥ Choose and book your honeymoon

3 - 6 months to go....

- ♥ Choose and order wedding stationery
- ♥ Choose and order wedding cake
- ♥ Choose wedding rings
- ♥ Send out wedding invitations
- ♥ Set up your wedding gift list

2 - 3 months to go.....

- ♥ Choose presents for best man, bridesmaids and ushers
- ♥ Choose wedding favours
- ♥ Discuss which menu and drinks packages you would like
- ♥ Book accommodation for wedding guests
- ♥ Start preparing the speeches

6 weeks to go....

- ♥ Meet for a final details meeting with your wedding coordinator to confirm:
A final itinerary of the day,
Final drinks and menu choices,
Final guest numbers.
- ♥ Final payment is due 4 weeks before the wedding

2 weeks to go....

- ♥ Final dress fitting for the bride and bridesmaids
- ♥ Write out place cards or send them to be printed
- ♥ Confirm timings with all wedding suppliers (photographer, venue dresser, florist, cake maker)
- ♥ Submit your table plan to Bolton School



Civil

CEREMONIES & CIVIL PARTNERSHIPS

There are two options for your ceremony or partnership, our Boys' Division Great Hall or the Arts Centre Main Hall, both with a capacity of 200 guests.

CEREMONY ROOM	SATURDAYS & BANK HOLIDAY SUNDAYS	SUNDAY – FRIDAY
Great Hall	£900	£600
Main Hall	£500	£400

As soon as you have provisionally held your ideal date with us, you need to contact the Superintendent Registrar at Mere Hall Registry Office on **01204 331185**. The fee for the Registrar's attendance is payable directly to Mere Hall prior to the ceremony day.

With Our Compliments

- ♥ Internal and external red carpets
- ♥ Glass of champagne for the happy couple
- ♥ Your wedding coordinator guiding you through the service
- ♥ PA system
- ♥ Microphones for readings
- ♥ Projector and screen (Main Hall Only)
- ♥ Complimentary parking for all your guests

A Little Something Extra

♥ Fresh strawberries dipped in white and dark Belgian chocolate	£3.40 per person
♥ Canapés	£5.75 per person
♥ Sorbet course	£2.50 per person
♥ Chair covers and coloured sash	£2.95
♥ Room up-lighting to complement your colour scheme	£150
♥ Additional bottles of house wine	£18.95
♥ Additional bottles of sparkling wine	£20.95
♥ Our resident DJ	£300
♥ Professional master of ceremonies	£300
♥ Pianist / organist for either your ceremony or meal	£280
♥ Pianist / organist for both your ceremony and meal	£350
♥ Wedding car hire and coach hire – ask your wedding coordinator for further details	
♥ Cask ale selection – ask your wedding coordinator for further details	

Menu

EVENING BUFFET

Hog Roast Style Barms - Shaved Pork with Sage and Onion Stuffing,
Apple Sauce, Crackling and Potato Wedges - **£15 per person**



Bacon & Sausage Barms served with Potato Wedges - **£15 per person**



Paninis with a selection of fillings served with Potato Wedges - **£15 per person**

Chef's Chippy Tea: Oven Baked Battered Fish, Steak Pudding, Chips, Mushy Peas and Gravy
served with Bread and Butter - **£20 per person**



Homemade Meat and Potato Pie served with Red Cabbage and Crusty Bread - **£20 per person**



Chilli Con Carne with Wild and White Rice served with Nachos - **£20 per person**



Beef Lasagne served with Garlic Bread and Mixed Salad - **£20 per person**



Beef Rogan Josh with Basmati Rice, Naan Bread and Chutney - **£20 per person**



Red Thai Curry with Flat Breads and Saffron Rice - **£20 per person**

Menu

EVENING BUFFET

Carved Cold Meat Buffet - £22.50 per person

Choice of Gammon, Roast Beef or Roast Turkey

Selection of Warmed Breads

Tomato and Garlic Salad

Buttered New Potatoes

Pasta Salad



Luxury Cold Carved Meat Buffet - £30 per person

Choice of two meats from Gammon, Roast Beef or Roast Turkey

Dressed Side of Salmon

Buttered New Potatoes

Beef Tomato, Mozzarella and Garlic Salad

Selection of Warmed Breads

Pasta Salad

Selection of English Cheeses and Crackers



Evening Desserts - £4 per person each unless stated

Platter of English Cheeses and Biscuits - **£3.50 per person**

Fresh Fruit Platter (price per 10 guests) - **£25**

Caramelised Apple Crumble and Fresh Cream

Profiteroles with a Brandy Cream

Our Menu

SUPPLEMENT PRICES ARE INDICATED WHERE APPLICABLE

Fresh Strawberries dipped in White and Dark Belgian Chocolate - £3.40 per person

Canapés (select three from the following choices) - £5.75 per person

Rarebit Crostini topped with Monterey Jack Cheese

Savoury Topped Mini Yorkshire Puddings with Beef & Horseradish and Chicken & Redcurrant

Smoked Salmon, Cream Cheese and Cucumber Blini

Vegetarian Crolines

Mini Jacket Potato with Sweet Red Pepper and Cream Cheese

Light Choux Puff Ball filled with Duck Parfait



Why not add a Sorbet Course? Select one from the following - £2.50 per person

Lemon and Champagne, Passion Fruit, Apple and Mango, Gin and Cucumber



To Start... Soups

Vine Tomato and Basil Soup with a touch of Crème Fraiche

Cream of Leek and Potato Soup with Garlic and Herb Croutons

Carrot and Coriander Soup with Soured Cream

Broccoli and Stilton Soup Garnished with a Swirl of Fresh Cream

Cream of Cauliflower and Onion Soup with Flakes of Trotter Hill Mature Lancashire Cheese

Cream of Vegetable Soup with Fresh Herbs



Plated Starters

Chicken Liver Parfait served with English Fruit Chutney and Melba Toast

Sundried Tomato and Goats Cheese Tart served with Chilli Jam and Rocket Salad (v)

Fanned Seasonal Melon with Strawberries and a refreshing Sorbet (v)

Vine Tomato, Buffalo Mozzarella and Basil Salad Drizzled with a Balsamic Reduction (v)

Grilled Asparagus wrapped in Serrano Ham Drizzled with Truffle Oil - **£2.00 per person**

Salad of Avocado and Tiger Prawns with a Sweet Chilli and Lime Dressing - **£3.50 per person**

Thai Fish Cakes served with a Red Onion Marmalade and Pesto Cream Sauce - **£3.50 per person**

Our Menu

SUPPLEMENT PRICES ARE INDICATED WHERE APPLICABLE

For Main Course...

Traditional Roast Topside of Beef served with Homemade Yorkshire Pudding, Roasted Potatoes, Seasonal Vegetables and Gravy

Chicken Breast served with Potatoes, Seasonal Vegetables and your choice of sauce:

Chef's Jus, Asparagus & Bacon, Garlic & White Wine, Wild Mushroom & Blue Cheese, White Stilton & Apricot, Fennel & Garlic, Scotch Whisky & Honey (£1.00 supplement), Champagne & Mushroom (£1.00 supplement)

Roasted Loin of Pork served with Garlic & Thyme Potatoes with a Mustard & Cider Sauce

Baked Fillet of Salmon served with New Potatoes and a Prawn & Watercress Sauce

Freshly Baked Herb Crusted Loin of Cod served with New Potatoes and a Parsley Sauce

Wild Mushroom Stroganoff served with a Timbale of Rice (v)

Roasted Vegetable and Goats Cheese Crumble baked in a Tomato & Herb Sauce (v)

Roasted Butternut Squash Cannelloni with a Rosemary & Chive Cream (v)

Lemon & Herb Infused Risotto served in an Aubergine Shell (v)

Roasted Rump of Lamb served with Dauphinoise Potato,

Apricot and Sage Stuffing and a Redcurrant Jus - **£4.00 per person**

Braised Shank of Lamb served on a Bed of Creamed Potato infused with Lancashire Cheese and Coated with a Redcurrant,

Rosemary and Rioja Reduction - **£8.00 per person**

Fillet Steak served with Rosemary and Garlic New Potatoes and a

Rich Pink and Black Peppercorn Sauce - **£12.00 per person**



For Dessert...

Raspberry and White Chocolate Cheesecake

English Berry Eton Mess served with a fresh strawberry

Traditional Sticky Toffee Pudding served with a Rich Toffee Sauce and Vanilla Ice Cream

Trio of Sumptuous Mini Desserts (pavlova, cheesecake and chocolate torte)

Homemade Bramley Apple Pie drizzled with Lavender & Thyme Infused Honey

Platter of English Cheeses and Biscuits - **£3.50 per person**

Wine

LIST

White Wine

Coorong Estate Chardonnay
Dudley's Stone Chenin Blanc
Tierra Del Rey Sauvignon Blanc
Mirabello Pinot Grigio
Mirror Lake Sauvignon Blanc
La Colombe Chablis
La Clochette Sancerre

Rosé Wine

Dudley's Stone Rose
Mirabello Pinot Grigio Rose

Red Wines

Coorong Estate Shiraz
Tierra Del Rey Merlot
Finca del Alta Malbec Merlot
Altitudes Cabernet Sauvignon
Bodegas Artesa Rioja Crianza
Panilonco Pinot Noir Reserva

Sparkling Wine & Champagne

Lunetta Prosecco
Simonsig Brut Sparkling Wine
Simonsig Brut Sparkling Rose
Laurent Perrier Brut NV
Laurent Perrier Champagne Rose Brut NV

Region	Price
South East Australia	£18.95
Western Cape, South Africa	£18.95
Valle Central, Chile	£18.95
Veneto, Italy	£20.95
Marlborough, New Zealand	£25.95
Burgundy, France	£29.95
Loire Valley, France	£32.95
Western Cape, South Africa	£17.95
Veneto, Italy	£19.95
South East Australia	£18.95
Valle Central, Chile	£18.95
Mendoza, Argentina	£19.95
Valle Central, Chile	£19.95
Rioja, Spain	£24.95
Aconcagua, Chile	£25.95
Italy	£24.95
South Africa	£29.95
South Africa	£31.95
France	£70.00
France	£85.00

Our Prices

We know that when organising your Wedding Day, the venue is one of the first things you book and often can be quite far in advance. We have introduced a Price Promise up to 2019 so you can plan ahead with one less thing to worry about.

	2016	2017	2018	2019
Room Hire (Arts Centre)	£800	£800	£825	£850
Wedding Breakfast	from £30	from £30	from £31	from £32
Drinks Package	from £15	from £15	from £16	from £17
Buffet	from £15	from £15	from £16	from £17

Prices shown are per person

Included in your Room Hire

- ♥ External red carpet and bay trees
- ♥ Hire of the internal PA system, projector and screen
- ♥ A Wireless microphone for the speeches
- ♥ Cake stand and cutting knife hire

Included in your Wedding Breakfast

- ♥ Freshly prepared three course wedding breakfast from our menu selection
- ♥ Tea, coffee and chocolates following the meal

Included in your Drinks Package

- ♥ An arrival drink for each of your guests
- ♥ A glass of sparkling wine for the toasts
- ♥ A glass of house white or red wine per person during the wedding breakfast

Booking

& PAYMENT DETAILS

PROVISIONAL BOOKINGS

We are able to hold your booking on a provisional basis for up to 14 days.

CONFIRMING YOUR BOOKING

To confirm your booking a deposit of £500 is required together with a signed contract.

SECOND DEPOSIT

6 months before your wedding a second deposit of £1,500 is required.

FINAL DETAILS

We will contact you 6-8 weeks before your wedding and invite you in to discuss your day in detail, at this stage we ask you for your numbers, menu choices and choice of drinks.

FINAL BALANCE PAYMENT

Following your final details appointment a pro-forma invoice will be issued and we ask that this is settled one month before your wedding.

Please note all deposit and final balance payments are non-refundable in the unfortunate event of cancellation.
Please note that payments by credit card will incur a surcharge of 2.7%.

Bolton School

YOUR WEDDING VENUE

BSS Events

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Chorley New Road

Bolton

BL1 4PA

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