



Cloisters

YOUR WEDDING YOUR WAY



The Beginning

Congratulations on your engagement and forthcoming wedding!

It's now time to start planning your big day and we are delighted that you are considering our venue to host your wedding. Getting married is such a special occasion we understand that every wedding is unique.

With all our years of experience, we will make sure that your day is special and we pride ourselves in offering the highest standard of service to ensure your day is run with perfection. With a selection of function suites and wedding packages available we can tailor any of our packages to create your dream wedding.

“Our guests loved the day here and so did we! Thank you so very much.”

MR & MRS TOTH

3RD JUNE 2017, CLOISTERS SUITE



Civil Ceremonies

Cloisters Bolton has been accepted as an approved location for Civil Ceremonies and is able to offer three suites for this special occasion.

Cloisters is a simply stunning suite for your wedding is an ideal setting for ceremonies up to 350 guests.

Ashton Suite provides an inviting area for a luxurious celebration and can cater up to 150 guests.

Churchill Hardie Suite can cater for more intimate weddings for 50 guests.

A fee of £250.00 will be added to the room hire to conduct the ceremony.

An additional charge is applied from the registers conducting the service which can be booked directly with the Registry office up to 12 months prior to your wedding day. Please check availability and costing with Bolton Registry Office by telephoning 01204 331185.



Room Hire

The below room hire charges apply when booking one of the following wedding packages; Opal, Pearl, Sapphire or bespoke.

Cloisters Suite

From £700

Minimum chargeable numbers apply

Sunday - Friday

60 guests at your wedding breakfast and 130 guests at your evening reception

Saturday

70 guests at your wedding breakfast and 150 guests at your evening reception

Ashton Suite

From £300

Minimum chargeable numbers apply

Saturday

40 guests at your wedding breakfast and 100 guests at your evening reception

Churchill Hardie Suite

From £150

Minimum chargeable numbers apply

20 guests at your wedding breakfast and evening reception



Opal Package

- Three course wedding breakfast
- Bucks Fizz reception drink
- Glass of wine with wedding breakfast
- Sparkling wine for the toast
- Evening buffet
- White chair covers and choice of organza bow
- Table centre pieces
- White table linen and napkins
- Red carpet entrance
- Use of cake stand and knife
- Hotel's dance floor
- Hotel master of ceremonies
- Bedroom on the night of the wedding for the happy couple

Per day guest

From £59.00

Additional evening guests, from £15.95 per person

Please note room hire charges apply.

The venue dressing included in this package will be provided by 'Celebrate with Lisa Jane'



Pearl Package

- Three course wedding breakfast
- Sparkling wine reception drink
- Choice of two canapés
- Two glasses of wine with wedding breakfast
- Prosecco for the toast
- Evening buffet
- White chair covers and choice of organza bow
- Table centre pieces
- DJ - From Ice Entertainment UK
- White table linen and napkins
- Red carpet entrance
- Use of cake stand and knife
- Hotel's dance floor
- Hotel master of ceremonies
- Bedroom on the night of the wedding for the happy couple

Per day guest

From £69.00

Additional evening guests, from £15.95 per person

Please note room hire charges apply.

The venue dressing included in this package will be provided by 'Celebrate with Lisa Jane'



Sapphire Package

- Four course wedding breakfast
- Champagne reception drink
- Choice of three canapés
- Two glasses of wine with wedding breakfast
- Champagne for the toast
- Evening buffet
- White chair covers and choice of organza bow
- Table centre pieces
- Chocolate favours
- Table plan & name cards
- DJ - From Ice Entertainment UK
- White table linen and napkins
- Red carpet entrance
- Use of cake stand and knife
- Hotel's dance floor
- Hotel master of ceremonies
- Bedroom on the night of the wedding for the happy couple

Per day guest

From £79.00

Additional evening guests, from £15.95 per person

Please note room hire charges apply.

The venue dressing included in this package will be provided by 'Celebrate with Lisa Jane'



Twilight Package

- Hire of suite (19:00-01:00)
- DJ - From Ice Entertainment UK
- Hotel's dance floor
- White table linen and napkins
- White chair covers and choice of organza bow
- Table centre pieces
- Hot & cold buffet

Cloisters Suite

£24.95 per person

Minimum numbers apply

Sunday - Friday 130 people

Saturday 150 people

Ashton Suite

£21.95 per person

Minimum numbers apply

Sunday - Friday 80 people

Saturday 100 people

Bespoke Packages

We pride ourselves in the packages we offer however if you would like a bespoke package created, this can be arranged.

Please speak to your dedicated wedding co-ordinator who will be happy to discuss your requirements further and create your dream day!



Wedding Breakfast Menu's

Soups From £5.20 per dish

Green pea and bacon rib soup

Bolton's own signature soup

Roast carrot and coriander soup (v)

Finished with cream and smoked paprika crouton

Cream of Leek and potato soup (v)

Cream of tomato and basil soup (v)

With garlic croutons

Vegetable soup (v)

With fresh herbs and rosemary oil baked crouton

Starters From £5.95 per dish

Chicken and cognac pate

A smooth pate with toasted ciabatta, salad and onion marmalade

Ham and pea pressed terrine

With homemade piccalilli, ciabatta and dressed salad

Smoked chicken and bacon Caesar salad

With parmesan, maple glazed croutons and cos lettuce

Classic prawn cocktail

With Marie rose sauce, crisp salad and granary bread

Thai fish cake

With sweet chili jam and Asian salad

Potted salmon rillettes

Smoked and poached salmon, cream cheese and toasted granary bread with caper salad

Asparagus salad (v)

Grilled and marinated asparagus with parmesan crisp

Warm three cheese tart with feta, cheddar and brie (v)

Accompanied with onion chutney and salad

Chilled sweet melon (v)

With port marinated berries and fruit coulis



Mains

From £14.95 per dish

Poached chicken supreme

With mushroom & thyme rosette, asparagus and white wine volute

Traditional roast chicken breast

Served with sage & apricot stuffing pancetta and roast gravy

Pan fried chicken

With mushroom, shallot, tomato and red wine sauce

Char-grilled pork steak

With apple cider cream sauce

Roast pork loin

With fennel & onion stuffing and roast gravy

Roast sirloin of beef with Yorkshire pudding

Served with roast gravy and horseradish sauce

Braised shank of lamb with diced root vegetables

With rosemary and redcurrant sauce

Grilled salmon fillet

With tarragon and chive butter cream sauce

Roast cod loin

With smoked salmon mousse and herb crust

Squash, brie and beetroot tart (v)

Served with vintage cheddar cheese and a rocket & balsamic salad

Filo basket with wild mushroom and leeks (v)

Served with a cream sauce and cherry tomatoes

All main course dishes are served with selection of vegetables and potatoes of your choice;

(please select one of the following)

Fondant, roast, new boiled, duchess and dauphinoise



Desserts

From £5.95 per dish

Sticky toffee pudding

With butterscotch sauce and vanilla ice cream

Warm chocolate brownie

Served with vanilla ice cream

Lemon tart

Served with orange cream

Raspberry crème brûlée

With shortbread biscuit

Brandy snap basket

Filled with strawberries and Romanoff cream

Normandy apple flan

With Chantilly cream

Profiteroles

With vanilla cream and toffee sauce

Raspberry and white chocolate cheesecake

Classic summer trifle with fruit

Trio of chocolate truffle

Followed by tea, coffee and mints

To finish the meal

Platter of Cheese and Biscuits

Grapes, celery and chutney

£30.00 per table – catering for 10 guests

Add a glass of port £3.00 per 25ml



Children's Menu

From £16.95 for three courses

Starters

Tomato soup

Served with crusty bread

Veggie dippers (v)

Cucumber and carrot sticks with tomato dip

Cheesy garlic bread (v)

Flatbread with garlic butter and mozzarella cheese

Mains

Chicken strips and barbeque dip

With fries and peas, beans or salad

Fish fingers

With chunky chips and peas, beans or salad

Pizza and chips

Margarita or pepperoni

Desserts

Mini doughnuts

With chocolate dipping sauce

Chocolate brownie

With vanilla ice cream

Ice cream sundae

Chocolate, vanilla or strawberry



Evening Buffet

£17.95 per person

Please select three finger buffet items and two fork buffet items.

Finger Buffet Items:

Warm bread selection (v)

Chef's salad selection (v)

Selection of traditional sandwiches and wraps

Continental meat selection

Vegetable royale tarts (v)

Spicy wedges or skin on fries (v)

Mini burgers

– Beef or pork & chorizo

Pizza selection

Assorted chicken pieces

– choice of plain, Cajun and barbeque

Fish and chip cones

Sweet chili chicken skewers

Chef's selection of cakes (v)

Fork Buffet Items:

Lancashire hot pot with mushy peas and red cabbage

Chicken or vegetable curry with rice and naan bread

- (mild, medium or hot spice - please advise)

Chili con carne served with rice and tortilla chips

Barbeque pork ribs

Mediterranean vegetable lasagne (v)

Sausage, mashed potato and onion gravy

Please note; whilst we take every care to produce nut and gluten free products when requested, we cannot guarantee a nut or gluten free environment. Should you have any allergies, intolerances or concerns please don't hesitate to contact our wedding co-ordinator.



Drinks

Drinks packages are available on request, please contact our Wedding Co-ordinator to discuss in more detail.

Glass of Bucks Fizz	£4.00
Bottle of Beer	from £4.00
Glass of Prosecco	£4.55
Mulled Wine	£4.55
Cocktail	from £5.00
House Wine (Red, White & Rose)	
125ml Glass	from £3.00
175ml Glass	from £4.20
250ml Glass	from £6.00
Bottle	from £18.00

Bottle of Sant'orsola Prosecco extra dry **£19.50**

Canapés

From £1.80 each

Yorkshire pudding, roast beef & caramelized onions

Toad in the hole with cumberland sausage

Asian style duck and vegetable roll

Tempura king prawn with chili mint dip

Smoked salmon and cream cheese tartlet

Goats cheese and olive tartlet (v)

Sun blush tomatoes and mozzarella bruschetta (v)

Tempura vegetables (v)



Recommended Suppliers

Celebrate with Lisa Jane

Celebratelj@aol.com

0161 7945911 or 07572 869380

75 Higher Market Street

Bolton

BL4 8HQ

The Eminence Way

info@eminencehire.co.uk

01204 773270

Unit 14, Sunnyside Mill

Adelaide Street

Bolton

BL3 3NY

Ice Entertainment UK

info@iceentertainmentuk.com

0845 4751020

Unit C/D Dodd Lane Industrial Estate

Dodd Lane

Bolton

BL5 3NA

We do allow other suppliers onsite, but we require a copy of their public liability insurance certificates prior to the Wedding date.

Photo credits: Vicky Leanne Photography, page 2 & 4; Creative Camera, page 6, 8 & 19; Stellify Productions, page 7, 9, 13, 16 & 17; Ian Dowthwaite, page 10

Conditions of booking

- We can hold a wedding date initially for 14 days with no deposit required
- Any dates not confirmed within the 14 days will be automatically cancelled
- All dates must be confirmed with a £750.00 deposit and a signed contract
- All deposits are non-refundable and non-transferable upon cancellation
- A further 50% of the outstanding balance is required 12 months prior to your wedding date
- The final balance is required 3 months prior to your wedding date
- Bedrooms for the wedding party must be requested for in writing to the wedding co-ordinator

Bedrooms for your guests

Discounted bedrooms are available on request, room rates will be based on the in-house availability. Please speak to your dedicated wedding co-ordinator who will be happy to discuss your requirements further.

“First class service and venue”

MR & MRS POYNTON

7TH JANUARY 2017, CLOISTERS SUITE





01204 879933
WEDDINGS@CLOISTERSBOLTON.COM

CLOISTERSBOLTON.COM

HOLIDAY INN BOLTON CENTRE
1 HIGHER BRIDGE STREET, BOLTON, BL1 2EW