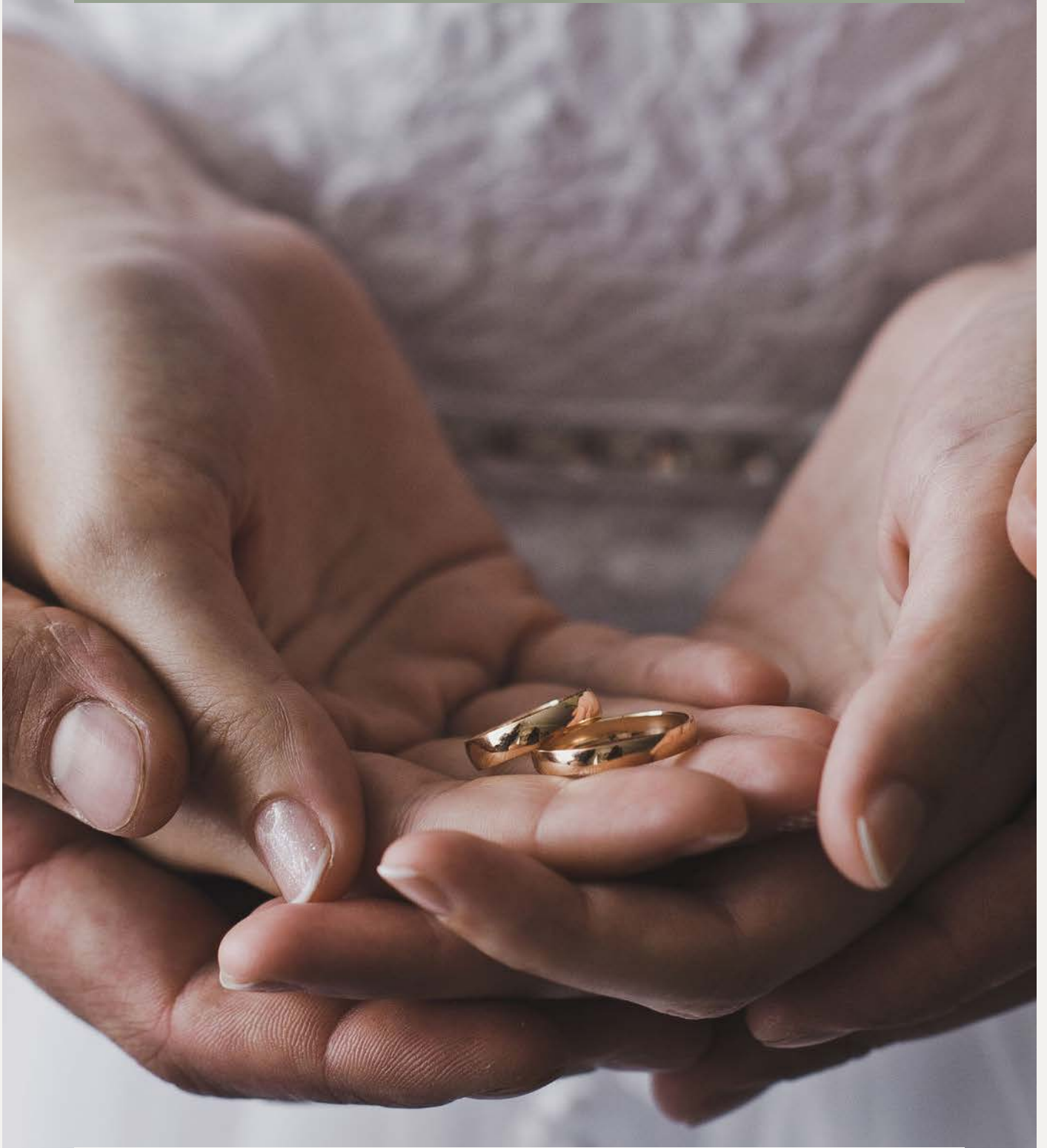


CLUSTERS



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.



Civil Ceremonies

Cloister suite, Ashton Suite, and Churchill Hardie Suite have been accepted as an approved location for Civil Ceremonies.

Cloisters is a stunning suite and is an ideal setting for ceremonies up to 280 guests. The Ashton Suite provides an inviting area for a luxurious celebration and can cater for up to 150 guests. Churchill Hardie is our suite for small and intimate wedding for a maximum of 40 guests.

A fee of £300 will be added to the room hire price 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.

All prices are valid for 6 months from date of enquiry





Testimonials



"I just wanted to say a big thank you for making our wedding day amazing. You and all the staff were absolutely incredible and make everything run so smoothly."

Stacey & Matthew

11TH FEBRUARY 2023, CLOISTERS SUITE



"From our first meeting to our special day you walked us through everything and made everything just perfect."

Debbie & Steve

2ND JUNE 2023, CLOISTERS SUITE



"We want to thank you so much for all your help in the planning of our wedding. Everything went amazingly well and we can't express how appreciative we are for everything you guys did for us."

Mark & Lauren

17TH JUNE 2023, CLOISTERS SUITE



"Thank you for everything you made our day run so smoothly, we had such an amazing day and loved every minute of it ... thank you so very much!"

Maggie & Paul

17TH JUNE 2023, ASHTON SUITE

REST ASSURED YOU'RE IN SAFE HANDS

Love Story



Cloisters Suite

Minimum numbers apply
50 adult day guests, 100 evening guests

- Canapé and sparkling wine drinks reception
- Set three course wedding breakfast
- 1/2 Bottle of wine per person
- A glass of Prosecco for the toast
- Evening buffet (4 finger & 2 fork buffet items)
- White table linen and napkins
- DJ and dance floor for the evening reception
- Private bar area
- Red carpet entrance
- Use of cake stand and knife
- Dedicated wedding coordinator
- Bedroom on the night of the wedding for the happy couple
- Up to 10 bedrooms at special rate
- Menu Tasting

Ashton Suite

Minimum numbers apply
35 adult day guests, 45 evening guests

- Bucks fizz drinks reception
- Set three course wedding breakfast
- Evening buffet (4 finger & 2 fork buffet items)
- White table linen and napkins
- DJ and dance floor for the evening reception
- Private bar area
- Red carpet entrance
- Use of cake stand and knife
- Dedicated wedding coordinator
- Bedroom on the night of the wedding for the happy couple
- Up to 10 bedrooms at special rate
- Menu Tasting

Ever After



Cloisters Suite

Based on 50 day adults
and 50 additional evening guests

- Sparkling Wine drinks reception
- Set three course wedding breakfast
- 1 Glass of wine per person
- A Glass of Prosecco for the toast
- Bacon Barms with potato wedges in the evening
- White table linen and napkins
- DJ & Dance floor for the evening reception
- Private bar area
- Red carpet entrance
- Use of cake stand and knife
- Dedicated wedding coordinator
- Bedroom on the night of the wedding for the happy couple
- Menu Tasting

Ashton Suite

Based on 35 day adults
and 45 additional evening guests

- Bucks fizz drinks reception
- Set three course wedding breakfast
- Bacon Barms with potato wedges in the evening
- White table linen and napkins
- DJ & Dance floor for the evening reception
- Private bar area
- Red carpet entrance
- Use of cake stand and knife
- Dedicated wedding coordinator
- Bedroom on the night of the wedding for the happy couple
- Menu Tasting



Set 3 Course Menu

STARTER

Vegetable Soup

MAIN

Roast Chicken Breast

Served with vegetable gravy, roast potatoes and a selection of seasonal vegetables

DESSERT

Warm Chocolate

With vanilla ice cream

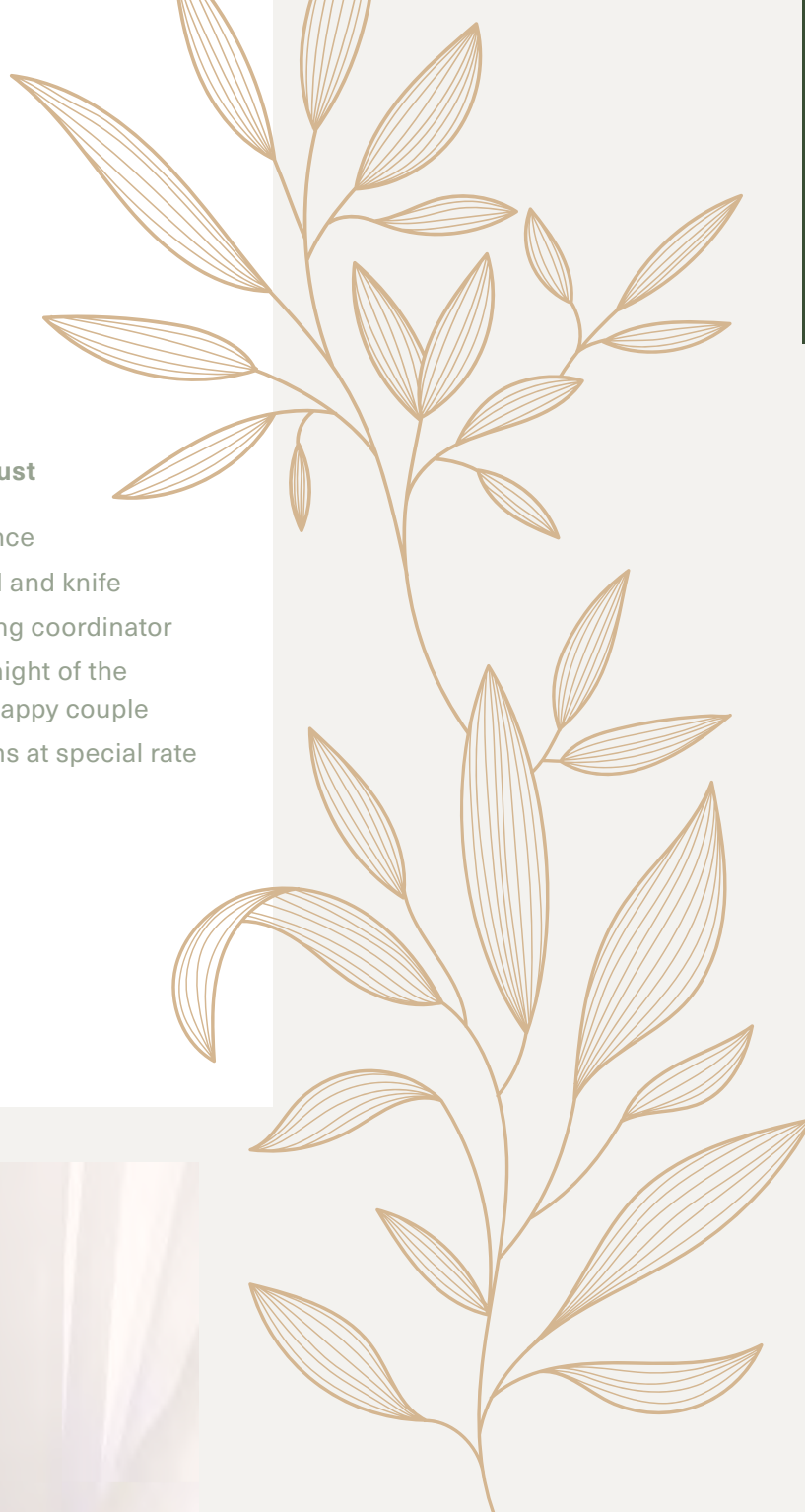




Twilight Indulgent

Minimum numbers apply
120 guests
Minimum 150 guests on Friday Saturday's in July and August

- Bucks fizz drinks reception
- Evening buffet (4 finger & 2 fork buffet items)
- White table linen and napkins
- DJ and dance floor
- Private bar area
- Red carpet entrance
- Use of cake stand and knife
- Dedicated wedding coordinator
- Bedroom on the night of the wedding for the happy couple
- Up to 10 bedrooms at special rate



Small and Intimate

When you want to keep your special day small and intimate with just your close loved ones and friends, then our Intimate Wedding Package in the Churchill Hardie Suite at the Bolton Holiday Inn could be just right for you.

- Bucks fizz drinks reception
- Set three course wedding breakfast
- White table linen and napkins
- Shared event bar area
- Red carpet entrance
- Use of cake stand and knife
- Dedicated wedding coordinator
- Bedroom on the night of the wedding for the happy couple
- Menu Tasting

2024: £1700 based on 25 adults
2025: £1800 based on 25 adults
2026: £1900 based on 25 adults
Additional charges for children and extra adults apply

T&C's
Applies to Churchill Hardie Suite
Maximum 40 guests
£750.00 non-refundable Deposit
50% payment 12 months prior
Full payment 3 Months prior

Twilight Classic

Minimum numbers apply
80 guests Sunday - Friday, 100 guests on Saturdays

- Evening buffet (4 finger & 2 fork buffet items)
- White table linen and napkins
- DJ and dance floor
- Private bar area
- Red carpet entrance
- Use of cake stand and knife
- Dedicated wedding coordinator
- Bedroom on the night of the wedding for the happy couple
- Up to 10 bedrooms at special rate





Package Pricing

Love Story	Cloisters Ashton	Cloisters Ashton	Cloisters Ashton
	2024	2025	2026
January - March & September - November	£6800 £3900	£7300 £4000	£7500 £4200
April - June & December	£6900 £4000	£7400 £4100	£7600 £4300
July & August	£7000 £4100	£7500 £4200	£7700 £4400

Cloisters - Based on 50 adults and 50 additional evening guests
 Ashton - Based on 35 adults and 45 additional guests

Costs for additional day and evening guests will apply

Ever After	Cloisters Ashton	Cloisters Ashton	Cloisters Ashton
	2024	2025	2026
January - March & September - November	£5200 £3300	£5500 £3400	£5800 £3500
April - June & December	£5300 £3400	£5600 £3500	£5900 £3600
July & August	£5400 £3500	£5700 £3600	£6000 £3800

Cloisters - Based on 50 adults and 50 additional evening guests
 Ashton - Based on 35 adults and 45 additional guests

Costs for additional day and evening guests will apply

Twilight Indulgent	2024	2025	2026
	January - March & September - November	£5400	£5700
April - June & December	£5800	£6300	£6500
July & August	£6200 or £7500	£6700 or £8000	£6900 or £8300

Based on 120 guests

Costs for additional day and evening guests will apply

Twilight Classic	2024	2025	2026
	January - March & September - November	£3200 or £3900	£3600 or £4100
April - June & December	£3400 or £4200	£3700 or £4200	£3900 or £4500
July & August	£3600 or £4300	£3900 or £4600	£4000 or £4800

Based on 80 guests and 100 guests on Saturdays

Costs for additional day and evening guests will apply

2024 pricing valid for 6 months from enquiry, 2025 & 2026 pricing valid for 3 months from enquiry

Wedding Breakfast

Canapés

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)

Soups

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

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

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 (£2 supplement)

Served with roast gravy and horseradish sauce

Braised shank of lamb with diced root vegetables (£2 supplement)

With rosemary and redcurrant sauce

Grilled salmon fillet (£1.50 supplement)

With tarragon and chive butter cream sauce

Roast cod loin (£1.50 supplement)

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

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 £30.00 per table – catering for 10 guests

Platter of Cheese and Biscuits

Grapes, celery and chutney

Add a glass of port £3.00 per 25ml





Children's Menu

Children under the age of 3 are complimentary
 Children aged 3 – 10 are £18.50 per child
 Children aged 11 – 16 are half the price of the adult package



Starters

Tomato soup (V)

Served with crusty bread

Veggie dippers (V)

Cucumber and carrot sticks with tomato dip

Cheesy garlic bread (V)

Flat bread with garlic butter and mozzarella cheese

Mains

Chicken strips and barbecue 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

Drinks

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

Glass of Bucks Fizz from £4.00

Bottle of Beer from £4.00

Glass of Prosecco from £5.55

Mulled Wine from £5.55

Cocktail from £5.00

House Wine (Red, White & Rose)

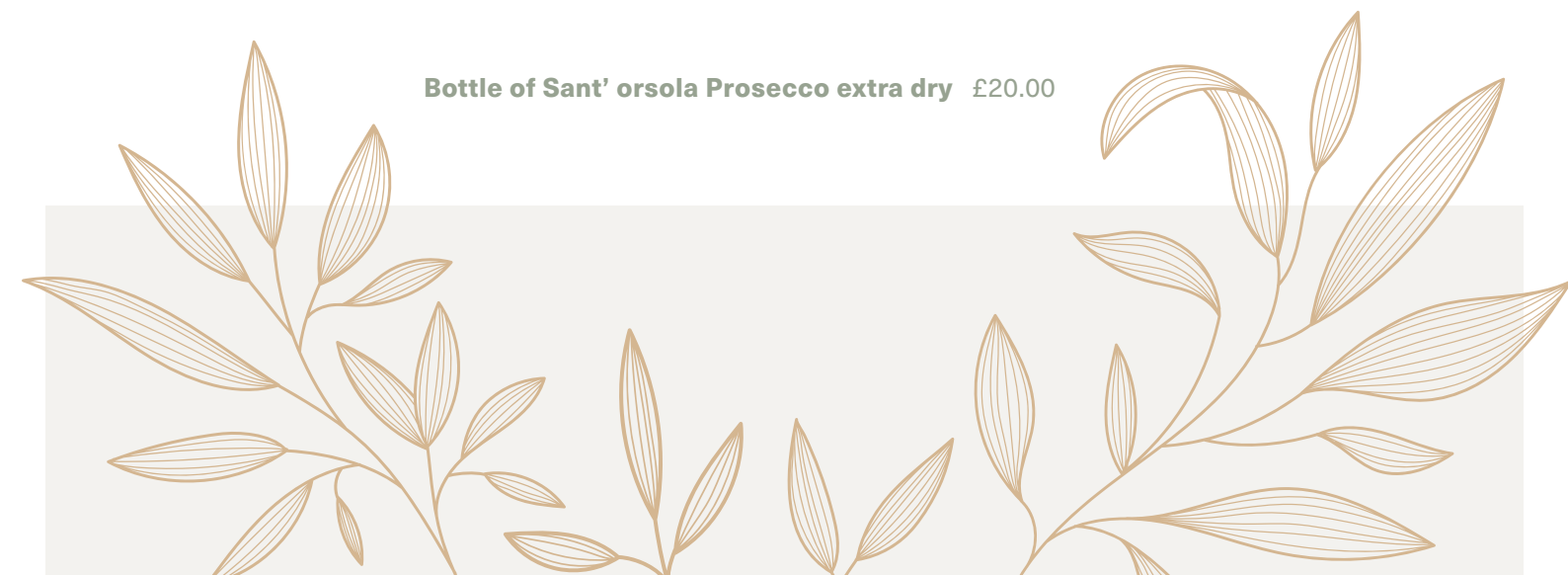
125ml Glass from £4.00

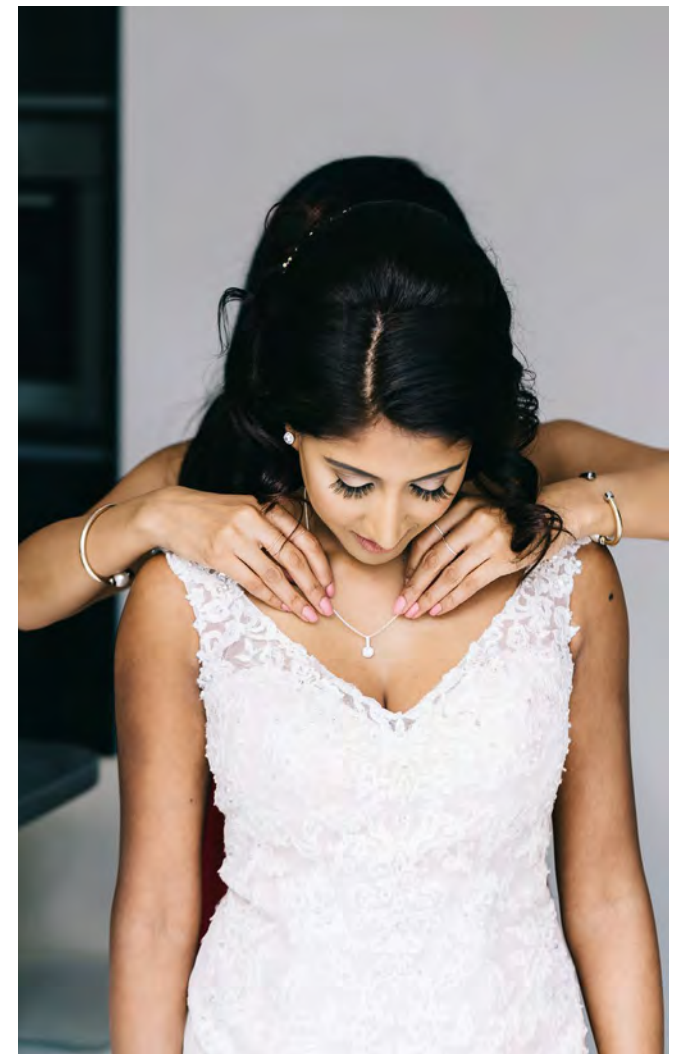
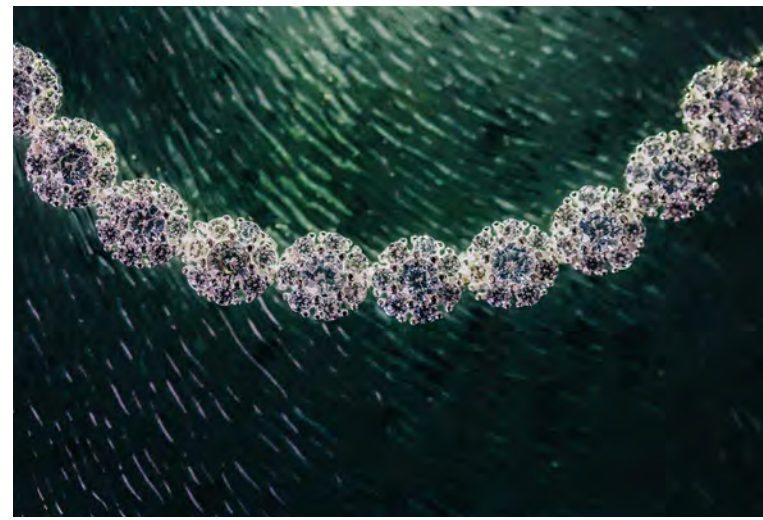
175ml Glass from £5.20

250ml Glass from £6.50

Bottle from £22.00

Bottle of Sant' orsola Prosecco extra dry £20.00





Evening Buffet

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

Barbecue 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 do not hesitate to contact our wedding co-ordinator.

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 non-refundable £750.00 deposit and signed contract
- All deposits are 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.

CLOISTERS



07741 324920
info@cloistersbolton.com

cloistersbolton.com

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