



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.



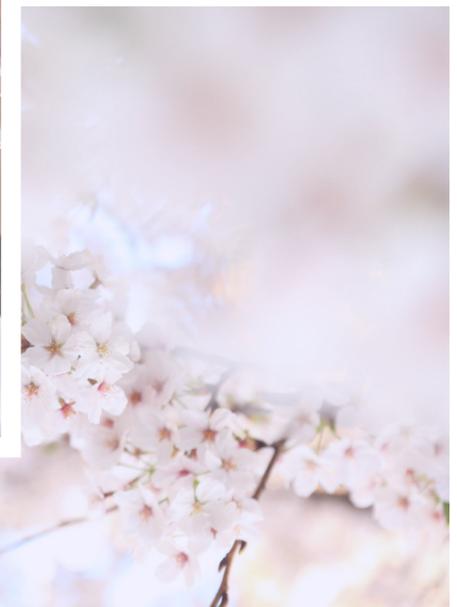
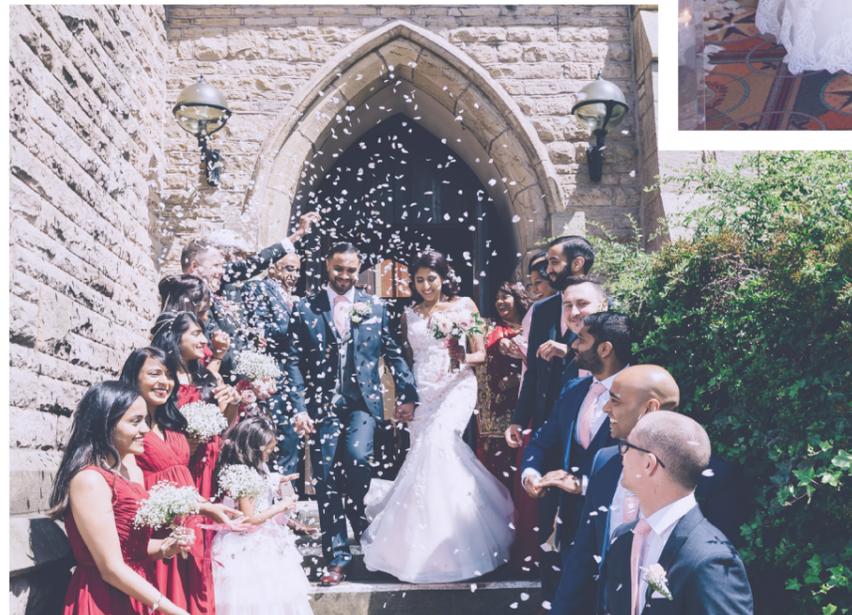
Civil Ceremonies

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 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.

A fee of £250 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.





Testimonials



"Well what can I say...the whole experience from start to finish was amazing."

Mr & Mrs Dugh

23RD JUNE 2018, CLOISTERS SUITE



"We loved our special day at the Cloisters suite, everything was perfect and even better than we'd planned! The food was delicious & everyone absolutely loved the room and venue, we couldn't have been happier!"

Kate & Nicola

29TH SEPTEMBER 2018, CLOISTERS SUITE



"We really could not have had a more perfect day. You put so much effort into details. I couldn't believe the room was already arranged at 7am, especially after a wedding the night before."

Karen & Mark

1ST JUNE 2019, CLOISTERS SUITE



"We had a brilliant day. We cannot fault anything. The staff on the day were absolutely fantastic and really did do anything for us."

Mr & Mrs Bardsley

20TH JULY 2019, CLOISTERS SUITE

REST ASSURED YOU'RE IN SAFE HANDS

Cloisters Package

Cloisters Package from £80 per person

- 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 or black chair covers and choice of organza bow
- Table centre pieces
- 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
- Hotel master of ceremonies
- Dedicated wedding coordinator
- Bedroom on the night of the wedding for the happy couple
- Up to 10 bedrooms at special rate
- Menu Tasting

Minimum numbers apply
50 adult day guests, 100 evening guests
An additional charge for room hire applies.

Ashton Package

Ashton Package from £50 per person

- Bucks fizz drinks reception
- Set three course wedding breakfast
- Evening buffet (4 finger & 2 fork buffet items)
- White or black chair covers
- Table centre pieces
- White table linen and napkins
- Dance floor for the evening reception
- Private bar area
- Red carpet entrance
- Use of cake stand and knife
- Hotel master of ceremonies
- Dedicated wedding coordinator
- Bedroom on the night of the wedding for the happy couple
- Menu Tasting

Minimum numbers apply
35 adult day guests, 45 evening guests
An additional charge for ceremony room hire applies.

Twilight Package

Twilight Indulgent

Cloisters Twilight Package from £30 per person

- Bucks fizz drinks reception
- Evening buffet (4 finger & 2 fork buffet items)
- White or black chair covers and choice of organza bow
- Table centre pieces
- White table linen and napkins
- DJ and dance floor
- Selfie mirror
- 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

Minimum numbers apply
120 guests

An additional charge for room hire on Saturday's applies.

Ashton Classic

Ashton Twilight Package from £25 per person

- Evening buffet (4 finger & 2 fork buffet items)
- White or black chair covers and choice of organza bow
- 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

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

An additional charge for room hire on Saturday's applies.

Package Pricing

Cloisters Package	2021	2022	2023
January - March & September - November	£80	£84	£88
April - June & December	£82	£86	£90
July & August	£84	£88	£92
Additional evening Guests £19 per person		Room hire on Friday & Saturdays £750, Sunday - Thursday £500	
Ashton Package	2021	2022	2023
January - March & September - November	£50	£53	£56
April - June & December	£52	£55	£58
July & August	£54	£57	£60
Additional evening Guests £16 per person		Room hire on Saturdays £350	
Twilight Indulgent Package	2021	2022	2023
January - March & September - November	£30	£32	£34
April - June & December	£33	£35	£37
July & August	£36	£38	£39
		Room hire on Saturdays £300	
Twilight Classic Package	2021	2022	2023
January - March & September - November	£25	£27	£29
April - June & December	£27	£29	£31
July & August	£29	£31	£33
		Room hire on Saturdays £300	

Wedding Breakfast

Canapés £2 each or 3 for £5

- 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 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



Wedding Breakfast

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

Starters

Tomato soup

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

Children under the age of 3 are complimentary
Children aged 3 –10 are £17 per child
Children aged 11 –16 are half the price of the adult package



Drinks

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

Glass of Bucks Fizz	£4.00	House Wine (Red, White & Rose)	
Bottle of Beer	from £4.00	125ml Glass	from £4.00
Glass of Prosecco	£5.55	175ml Glass	from £5.20
Mulled Wine	£5.55	250ml Glass	from £6.50
Cocktail	from £5.00	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.

Meet & Greet



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.



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HOLIDAY INN BOLTON CENTRE
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