



The most magical day of your life

From the smallest most intimate of occasions, to the largest of all celebrations, our beautifully versatile Wedding Suites are perfect for your memorable day.

Your dedicated Wedding Specialist will be with you every step of the way to ensure each moment is the day of your dreams creating memories to last a lifetime.

We have created a range of packages to cater for your every need to make your special day perfect. For smaller more intimate celebrations an ideal package can be created for you.

The Bride & Groom will receive complimentary menu tasting to choose the ideal Wedding Breakfast for you and your special guests. Our range of stunning Suites can cater from 20 guests, most of which have panoramic views over the stadium boasting unique photo opportunities.

Say I do' with us!

Bolton Whites is fully licensed to host Civil Ceremonies and Partnerships, ideal for you to take your magical vows in one of our elegant suites.

Tiny little details

Saying T do'

We recommend that prior to booking your venue you confirm details of your ceremony with the local registrar.

Registrar details: Mere Hall, Bolton, BL1 2QT 01204 331185

Terms and Conditions

Packages are based on 50 daytime and 50 evening guests.

An additional 50 evening guests at the cost stated must be purchased or supplements will apply.

Additional food and beverage packages can be purchased.

Menu tasting is for two people on one visit, supplements will apply for additional tastings and guests.

Table dressing can be removed from the package should this not be required.

Rates stated are inclusive of VAT at the prevailing current rate and are valid for Weddings held until 30th December 2015. Supplements may apply for events taking place over Christmas and New Year period.

A non refundable or transferable deposit of £500.00 is required to confirm your Wedding with the balance due in full along with final details 8 weeks prior to arrival.

Kiss the Bride

Red carpet for your perfect entrance
Glass of fizz on arrival for you and your special guests
Wedding Suite hire
Chair covers with sash for Wedding Breakfast
Top table drape
Tables with crisp white linen
Your chosen three course Wedding Breakfast menu
Glass of fizz to toast the Bride & Groom
DJ and Disco for your evening reception
Hot roasted sandwich buffet
Complimentary overnight stay for Bride & Groom

£59.00 per person

Package includes 50 day and 50 evening adults

Minimum daytime adults of 50 and 100 evening guests

Additional evening guests - £12.00 per person

Ceremony - £300.00

Kiss the Bride Menus

Starters

Pressed Ham Knuckle, Scratching & House Piccalilli Salt baked Potato, White Onion & Thyme Soup, Chive Oil (v) Carrot & Coriander soup, Cilantro Shoots (v)

Main Courses

Beef Shin Suet Pudding, Creamed Potato, Roast Vegetables, Red Wine Jus Crispy Chicken Leg, Sauté New Potatoes, Chestnut Mushrooms, Peppercorn Cream Baked Gnocchi, Roast Peppers, Button Onions, Tomato Fondue (v)

Desserts

Dark chocolate brownie, raspberries & Chantilly cream
Bread & butter pudding, poached apricots
Mulled fruit pavlova, Chantilly cream

To have & to hold

Red carpet for your perfect arrival
Glass of Prosecco on arrival for you and your special guests
Wedding Suite hire
Chair covers with sash for Wedding Breakfast
Top table drape
Tables with crisp white linen
Table centre mirror plates with tea lights
Your chosen three course Wedding Breakfast menu
Glass of Champagne to toast the Bride & Groom
DJ and Disco for your evening reception
Evening buffet
Complimentary overnight Penthouse Suite for Bride & Groom
Return overnight stay for first Anniversary

£73.50 per person

Package includes 50 day and 50 evening adults
Minimum daytime adults of 50 and 100 evening guests
Additional evening guests - £17.00 per person
Ceremony - £300.00

To have & to hold menus

Starters

Braised Pork Belly & Chicken Liver Pressing, Apple & Onion Salad, Brown Sauce Smoked Fish Parfait, Fennel & Dill Slaw, Sauce Vierge Goats Cheese & Walnut Croquant, Beetroot Composition, Dill Crème Fraiche (v)

Main Courses

Roast Goosnargh Chicken Roulade, Bubble & Squeak, Chanternay Carrots, Savoy Cabbage & Wild Mushroom Jus

Braised Beef Shin, Horseradish Mash, Stockpot Carrots

Potato, Celeriac & Apple Gateaux, Cauliflower Fritter, Chestnut Mushroom Cream (v)

Desserts

Dark Chocolate & Honey Ganache, Pistachio Praline, Beetroot Jelly Baked Cheesecake, Strawberry Composition Bread & Butter Pudding, Poached Kumquats, Clotted Cream

From this day forward

Red carpet for your perfect entrance

Kir Royale or fruit Bellini cocktail on arrival for you and your special guests

Wedding Suite hire

Chair covers with sash for Wedding Breakfast

Top table drape

Tables with crisp white linen

Table centre mirror plates with tea lights

Your chosen three course Wedding Breakfast menu

Half a bottle of wine per guest

Glass of Champagne to toast the Bride & Groom

DJ and Disco for your evening reception

Evening buffet

Complimentary overnight Penthouse Suite for Bride & Groom

Return overnight stay for first Anniversary

£84.50 per person

Package includes 50 day and 50 evening adults
Minimum daytime adults of 50 and 100 evening guests
Additional evening guests - £17.00 per person
Ceremony - £300.00

From this day forward menus

Starters

Ham Hock & Lancashire Cheese Pressing, Quail Egg with Heathcotes famous Black Pudding Hot & cold Smoked Salmon, Pumpernickel, Lemon Jelly, Vodka Cream Beetroot & Goats curd Cheesecake, Foccachia Toast, Vintage Balsamic (v)

Main Courses

Roast Lamb Rump, Hot Pot Potatoes, Ruby Cabbage, crushed Peas, Rosemary Jus Grilled Salmon Pave, Ratatouille, Smoked Pepper Coulis, Vintage Balsamic Goats Cheese, Red Pepper & Artichoke stack, Parmentier Potato, Tomato Coulis (v)

Desserts

Exotic Fruit Salad, Coconut Posset, Passion Fruit Tart, Mango Bubble Chocolate Fudge Cake, Amaretto Cream, Almond Praline Manchester Tart, Vanilla Custard, Banana Puree, Raspberry Foam

Happily ever after

Our Evening Reception package is ideal should you get married overseas or simply require an evening celebration.

Red carpet for your perfect entrance
Glass of fizz on arrival for Bride & Groom and special guests
Wedding Suite hire including dance floor
Chair covers with organza sash
Tables with crisp white linen
Choice of evening buffet
Hot sandwich buffet-£30.00 per person
Fork buffet - £40.00 per person

Minimum Numbers:

The Wanderer's Suite – 60 people
The Platinum Suite – 80 people
The Lion of Vienna / Hall of Fame Suite – 100 people

Drinks packages

Promise

Glass of Bucks Fizz on arrival
Glass of red or white wine during your Wedding Breakfast
Glass of sparkling wine to toast the Bride & Groom

£14.50 per person

Faithful

Glass of bucks fizz on arrival

Two glasses of red or white wine during your Wedding Breakfast

Glass of Champagne to toast the Bride & Groom

£17.50 per person

Always

Glass of Kir Royal or Fruit Bellini on arrival
Two glasses of red or white wine with your Wedding Breakfast
Glass of Champagne to toast the Bride & Groom

£20.00 per person

Canapé selection

Crispy Asparagus wrapped in Parma Ham Smoked & Cured Salmon Blinis, Lemon Jelly Wild Mushroom Beignets

Chicken Liver Parfait en Croute, Candied Orange Smoked Duck Carpaccio, Mulled Plum & Rocket Breaded Tiger Prawns, Sweet Chilli & Coriander

Goats Cheese & Walnut Croquettes

Leek, Truffle & Potato Croquants

Confit Tomato, Feta & Olive Brochettes

Agen Prunes wrapped in Cumbrian Pancetta

Choice of five canapés - £10.00 per person Choice of three canapé's - £6.00 per person

Evening buffet selection

Choose two mains and two desserts from the list below:

Main

Chicken Jalfrezi, Coconut scented rice with Naan bread
Leek, Potato & Applewood Pie (v)

Roast Butternut Squash & Spinach (v) or Classic Beef Lasagne, Garlic Bread
Three Bean Stew, Sour Dough Bread (v)

Braised Beef & Oxtail Stew, Horseradish Dumplings
Confit Duck Leg, Asian Noodles, Sesame Dressing
Chasseur Chicken Breast, Rissolet Potatoes
Salmon & Broccoli Pie, Cheese Mash

Desserts

Chocolate & Raspberry Tart, Hazelnut Cream
Buttermilk Panna cotta, Pistachio Pralines
Strawberry & Mascarpone Cheesecake, shortbread crumble, red berry coulis
Dark chocolate & honeycomb Eton Mess

Hot roasted sandwich buffet

Honey & Mustard Roast Pork, Sage Caramelised Onions, Crusty Bread

Served with two salad selections from below:

Three Tomato & Mozzarella Salad, Basil Cress
Fennel, Spring Cabbage & Pomegranate Slaw
Almond, Apricot & Chilli Cous Cous Salad
Cucumber, Poppy Seed & Watercress Salad
Pak Choi, Bean Sprouts & Radish, Sesame dressing
Spring Onion, Whole Grain Mustard, Potato Salad
Sweet Potato "Bombay" Salad
Red Kidney & Roast Pepper Bulgur Wheat Salad
Buttermilk Panna cotta, Pistachio Pralines
Strawberry & Mascarpone Cheesecake, Shortbread Crumble, Red Berry Coulis
Dark Chocolate & Honeycomb Eton Mess



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