

“THEY LIVED
HAPPILY EVER AFTER”



BOLHOLT
COUNTRY PARK
HOTEL

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FAIRYTALE
Weddings
AT BOLHOLT COUNTRY PARK HOTEL



Welcome

We are delighted that you are considering Bolholt Country Park Hotel for your perfect wedding day.

By choosing our hotel you can rest assured that you are in good hands and guaranteed a memorable wedding day - for all the right reasons!

The stunning Summerfield Suite is available for wedding ceremonies and receptions. Our hotel offers something to suit every couples needs.

We understand that every couple is unique, therefore our experienced team will go above and beyond to ensure the day is perfect for you both.

"A TRUE LOVE STORY BEGINS"





THE SUMMERFIELD SUITE



Maximum guests for Ceremony
and Wedding Breakfast: 95

Maximum guests for
Evening Reception: 150

Perfect Wedding Packages

Our perfect wedding packages are all inclusive and include the following:

- Four course set menu for your wedding breakfast for 50 guests

- Wedding drinks package for 50 guests

- A delicious evening buffet for 100 guests

- Chair covers in a choice of crisp white, warm ivory or dramatic black with a selection of sashes, to compliment your chosen colour scheme

- Co-ordinated table linen to compliment your wedding breakfast

- Elegant table centres

- Accommodation in our stunning honeymoon suite, including breakfast the morning after your special day

- Our resident DJ to help celebrate the evening reception

- Discounted overnight accommodation for your guests, including free use of all the facilities at The Stables Country Club.

"CREATING UNFORGETTABLE MEMORIES"

Lily Package

Choose one starter, one main and one dessert, to create your own unique wedding breakfast menu.

STARTERS

Chilled melon cocktail, basil and mint spiced pineapple, served with a strawberry dressing

Peeled Norwegian prawns, apple, pineapple and marie rose sauce

Leek and potato soup, served with chef's own bread

Smooth blended chicken liver pate infused with brandy, red wine and cream, served with chef's own toasted bread

MAINS

Slow roasted shoulder of lamb with rosemary gravy

Plump chicken breast with a peppercorn sauce

Roast topside of beef with a Yorkshire garnish

Pan fried sea bass and king prawns with white wine and butter dill sauce

All served with roast potatoes, carrots and fine beans

Vegetarian option - Mushroom and spinach quiche with piri piri sauce

DESSERTS

Warm sticky toffee pudding with custard

Profiteroles dipped in white chocolate and filled with Irish cream

Strawberry cheesecake with a biscuit base, mascarpone cheese and a strawberry coulis

Crushed meringue with raspberries and Chantilly cream

TEA AND COFFEE

Freshly brewed tea or coffee served with mints

LILY DRINKS PACKAGE

A glass of Bellini cocktail on arrival

(upgrade to bottled beer for £1.00 per person)

A glass of house wine, served with your meal

A glass of sparkling wine, for the toast

LILY EVENING BUFFET

Bacon or sausage sandwiches served in an oven bottom muffin with potato

Chips and a selection of dips, relishes and sauces



Image by Philip Burke Photography



PRICES

Extra Day Guests Adults: from £49.95 per person

Extra Day Guests Children: from £24.95 per person

Extra Evening Guests: from £8.95 per person

PRICES

Extra Day Guests Adults: from £53.95 per person

Extra Day Guests Children: from £24.95 per person

Extra Evening Guests: from £16.95 per person

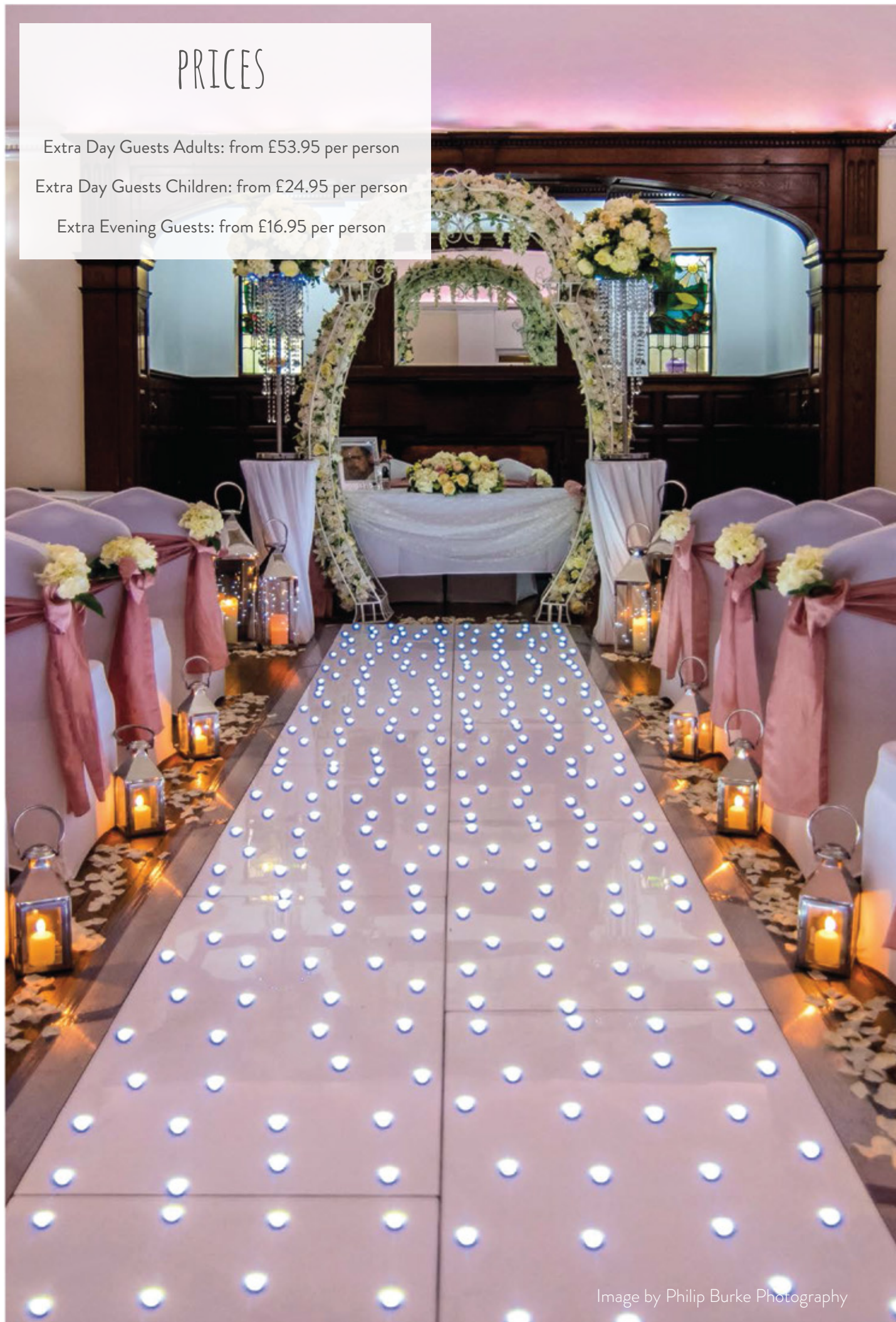


Image by Philip Burke Photography

Rose Package

Choose one starter, one main and one dessert, to create your own unique wedding breakfast menu.

STARTERS

- Roasted red pepper and cherry tomato soup, served with chef's own bread
- Creamy garlic mushrooms with onions, served on a toasted ciabatta
- Spicy fried chicken strips, served with a sweet chilli dip
- Smoked salmon, crayfish and crème fraîche, served on a bruschetta

MAINS

- Lamb loin chops, served with rosemary and minted gravy
- Pan fried strips of sirloin steak and chicken, served with wilted spinach and tossed through a peppercorn sauce
- Steak and kidney homemade suet pudding, served with a red wine and onion gravy
- Grilled salmon with a herb crust, served with asparagus sauce
- *All served with Boulangère potatoes, baby carrots and mangetout*
- Vegetarian option - Roast vegetable Wellington, served with a spicy tomato and coriander sauce

DESSERTS

- Steamed chocolate sponge pudding, served with chocolate sauce and vanilla custard
- Bread and butter pudding, served with cream or ice cream
- Strawberry crème brûlée, served with Chantilly cream and shortbread biscuit
- Chocolate brownie, served with sea salt ice cream

TEA AND COFFEE

Freshly Brewed tea or coffee, served with mints

ROSE DRINKS PACKAGE

- A glass of Bellini cocktail on arrival
- (upgrade to bottled beer for £1.00 per person)
- Two glasses of house wine, served with your meal
- A glass of prosecco, for the toast

ROSE EVENING BUFFET

Choose a selection of items from our buffet selector
Three items are inclusive, then you may choose: One hot dish, two savoury items and one salad item

Evening Reception

For your evening reception, you can devise your own buffet menu using our selector.

The following three items are included:

- Crunchy homemade coleslaw
- Chunky chips
- Assorted freshly baked bread

You're then welcome to choose if you would like to personalise your menu with any additional options:

HOT DISHES

- Homemade lasagne with garlic bread
- Chicken curry with braised rice
- Cheese and onion pie
- Traditional meat and potato pie with red cabbage and mushy peas
- Lamb hotpot with red cabbage
- Penne Mushroom and Bacon Carbonara
- Spicy Chorizo linguini pasta
- Chilli Con Carne with braised rice
- Cheese Burger sliders

SAVOURY SELECTION

- BBQ chicken wings
- Flatbread & dips
- Crisp coated mushrooms with garlic dip
- Mini tomato and mozzarella ciabatta pizzas
- Chicken satay/tandoori chicken skewers
- Platter of 2 cooked meats with chutneys and pickles
- Loaded potato skins filled with cheese and smoked bacon
- Panko fried chicken strips with a reggae reggae sauce
- Chicken Skewers, choose from Tikka, Tandoori or Satay/Meat or Vegetable samosas with mango chutney
- Popadums with red onion chutney
- Sausage rolls with tomato ketchup (Vegan available)
- Vegetable Spring Rolls with sweet chilli
- Onion Bhajis with mint yoghurt
- Black Pudding and Bacon Fritters
- Chicken Wings, choose from Cajun, Piri or BBQ

SALAD SELECTION

- Caesar salad
- Greek style feta salad
- Roast vegetable and olive pasta
- Mixed fruit kebabs

UPGRADE OPTIONS

Add an extra hot dish, savoury option, salad option or dessert selection for a small fee.
Ask for options and details.



Winter Package

Looking to get married between October and April? Our Winter package is all inclusive and contains the following:

Four course set menu for your wedding breakfast for up to 50 guests

Wedding drinks package for up to 50 guests

Delicious evening hot buffet of bacon or sausage sandwiches for up to 100 guests

Chair covers in a choice of crisp white, warm ivory or dramatic black with a selection of sashes, to compliment your chosen colour scheme

Co-ordinated table linen to compliment your wedding breakfast

Elegant table centres

Accommodation in our stunning honeymoon suite, including breakfast the morning after your special day

Our resident DJ to help celebrate the evening reception

Discounted overnight accommodation for your guests, including free use of all the facilities at The Stables Country Club



"A MAGICAL TIME OF THE YEAR"



PRICES

Extra Day Guests Adults: from £48.95 per person

Extra Day Guests Children: from £24.95 per person

Extra Evening Guests: from £9.95 per person

Winter Package

Choose one starter, one main and one dessert, to create your own unique wedding breakfast menu.

STARTERS

Chilled melon cocktail, basil and mint spiced pineapple, served with a strawberry dressing
 Cream of vegetable soup, served with chef's own bread
 Smooth blended chicken liver pate infused with brandy, red wine & cream, served with chef's own toasted bread

MAINS

Roast beef, served with a Yorkshire garnish
 Slow roast shoulder of lamb, served with rosemary gravy
 Seared chicken supreme with an asparagus cream sauce

All served with roast potatoes, carrots and fine beans

Vegetarian option - Roast pepper filled with a wild mushroom risotto

DESSERTS

Warm sticky toffee pudding with a toffee sauce and vanilla custard
 Baileys and Malteser cheesecake with a dark chocolate sauce
 Traditional sherry trifle

TEA AND COFFEE

Freshly brewed tea or coffee, served with wints

WINTER DRINKS PACKAGE

A glass of bucks fizz on arrival
 A glass of house wine, served with your meal
 A glass of sparkling wine, for the toast
 A glass of Bellini cocktail on arrival
 (upgrade to bottled beer for £1.00 per person)
 wedges and a selection of dips, relishes and sauces

WINTER EVENING BUFFET

Bacon or sausage sandwiches served in an oven bottom muffin with potato
 wedges and a selection of dips, relishes and sauces



Children's Package

Children attending your special day can either choose to enjoy;
a half portion of the chosen adult meals, or the following:

STARTER

Veggie sticks - fresh carrots, peppers and cucumber sticks, served with a BBQ dip
Tomato and basil soup, served with chef's own bread
Garlic Bread

MAIN

Chicken nuggets or fish fingers, served with chips and beans or peas
Sausage and mash, served with gravy
Mini cheeseburger - beef burger topped with melted cheese and served with chips

DESSERT

Smartie ice cream sundae
Chocolate brownie, served with ice cream
Fruit cocktail

CHILDREN'S DRINKS

A children's cocktail on arrival
A glass of lemonade or cordial, served with their meal
A glass of lemonade, for the toast

"A DREAM COME TRUE"

Wedding Day Enhancements

To personalise your special day, we have designed some bespoke options below, enabling you to create your perfect wedding day:

CIVIL CEREMONY

This is compulsory when holding your civil ceremony at our hotel and is inclusive of the following:

- Ceremony room hire
- Ceremony co-ordinator
- Stylish cream and gold gilt thrones

Having confirmed the date and time of your marriage at the hotel, you must contact the Ceremonies Officer for our district:

Bury Council Registrar Office, Town Hall, Knowsley Street, Bury, BL9 0SW Tel: 01612535000

To personalise your special day, we have designed some bespoke options below, enabling you to create your perfect wedding day:

TABLE AND ROOM DECOR

The following are available to help make your special day perfect:

- Registrar table swagging
- Top table swagging
- Cake table swagging

Additional chair covers with co-ordinated sashes for the evening reception

ENTERTAINMENT

Entertainment Available On Request.





Canapés



The following home-made canapés are available, to be served alongside your welcome drinks or at any point throughout your day:

Oak smoked salmon with lemon crème fraîche

Chicken liver pate with onion relish

Fish finger, tartar sauce and rocket leaf

Bacon, lettuce, tomato and mayonnaise

Smoked ham, coleslaw and pineapple

Vegetable samosa and sweet mango chutney

Mini rump burger with mozzarella cheese

Haddock and Prawn fish cakes with tartare sauce

Spring rolls with sweet chilli dip

Serrano Ham and grilled halloumi en croute

Goats cheese and red pepper with basil oil and pine kernels

Tandoori chicken and minted cos on flatbread

Cucumber and red pepper hummus with paprika

"A TOUCH OF SPARKLE ON YOUR SPECIAL DAY"

Wedding Planner

TIME TO PLAN YOUR BIG DAY

- ☐ Decide on your date and ring the hotel
- ☐ Book the venue, Church or Registrar, secure with a deposit
- ☐ Compile a guest list
- ☐ Choose your Best Man, Bridesmaids & Ushers
- ☐ Organise the wedding outfits
- ☐ Book the honeymoon - check your passports!
- ☐ Book your wedding cars
- ☐ Book your photographer & videographer

12 MONTHS TO GO

- ☐ Compile a wedding gift list
- ☐ Arrange fittings for your dress & your bridesmaids
- ☐ Order your wedding cake
- ☐ Order your wedding stationary
- ☐ Post wedding invitations for day guests

6 MONTHS TO GO

- ☐ Arrange all wedding flowers
- ☐ Buy wedding rings
- ☐ Post wedding invitations for evening guests
- ☐ Book hairdresser & make-up

3 MONTHS TO GO

- ☐ Confirm all service details with the Registrar or Church
- ☐ Buy gifts for your bridal party
- ☐ Prepare speeches
- ☐ Best Man and Chief Bridesmaid to arrange stag & hen parties
- ☐ Book your wedding tasting appointment at the hotel

2 MONTHS TO GO

- ☐ Confirm all final details and number of guests to the hotel and pay your final balance

1 MONTH TO GO

- ☐ Arrange seating plan and place cards for the wedding
- ☐ Final fitting of wedding outfits
- ☐ Decide on music for ceremony and put onto disk

1 WEEK TO GO

- ☐ Take all place cards, favours & wedding accessories to the hotel
- ☐ Make final checks on cake, transport, flowers, photographer, entertainment & honeymoon

TODAY IS THE DAY!

- ☐ Get up, have breakfast, drink champagne!
- ☐ Surround yourself with people you love & prepare yourself in plenty of time
- ☐ Most importantly - relax & enjoy the most beautiful day of your life

