

Bolton School Events

Venue Hire

Arts Centre Banqueting Hall & Gallery Bar

£500 from 7pm - Midnight
£825 from 2pm - Midnight

Venue Hire Includes:-

- Dedicated Events Team to guide you through the planning from start to finish
- Hire of the Banqueting Hall and Gallery Bar
- Table linen
- Tables and Chairs
- Crockery, cutlery and glassware
- Cake stand and knife
- Easel for your seating plan
- Microphones for your speeches
- Projector, screen and PA system
- Patio furniture
- Free parking for your guests
- Fully licenced bar open until midnight
- Use of our impeccable grounds for your photographs
- All event staff

Buffet

Maximum Capacity 140

2023	2024
£18.50	£19.00

Three Course Dinner

Maximum Capacity 120

2023	2024
£38.00	£39.00

Three Course Dinner with Drinks Reception

Includes a glass of prosecco or bottled beer on arrival

2023	2024
£42.00	£43.00

Prices are per head



Buffet & Dinner Menu

BUFFET MENU (choose one option)

- Succulent Wild Boar Burger served in a Brioche Bun, Lettuce, Tomato, Fries & Slaw
- Chef's Chippy Tea, Oven Baked Cod, Thick Cut Chips and Mushy Peas
- Beef or Vegetable Lasagne with Garlic Bread and Mixed Salad
- Mexican Chilli, Rice, Garlic Bread and Cheesy Nachos
- Finger Buffet

Selection of Sandwiches, Ham & Tomato, Chicken, Cheese & Tomato, Tuna
Chicken Tikka Split Sticks
Mini Cheese Pasties (v)
Mini Margherita Pizza (v)
Sausage Roll
Mini Peppered Beef Steak Pie

DINNER MENU (Please choose one of each course and vegetarian option, if required)

Starters

Vine Tomato and Basil Soup with a touch of Crème Fraiche (v)
Cream of Leek and Potato Soup with Garlic and Herb Croutons (v)
Cream of Vegetable Soup with Fresh Herbs (v)
Chicken Liver Parfait served with English Fruit Chutney and Toasted Focaccia Bread
Sun-dried Tomato and Goats Cheese Tart, Chilli Jam and Rocket Salad (v)
Italian Meatballs in Spicy Tomato Relish, Garlic Flatbread

Main Course

Slow Roast Beef, Roast Potatoes, Yorkshire Pudding and Chefs Jus
Baked Breast of Chicken & Dauphinoise Potato with a choice of one sauce - Wild Mushroom or Asparagus & Bacon
8oz Cumberland Sausage in a Giant Yorkshire Pudding, Lancashire Mash with Caramelised Onion Gravy
Herb Crusted Cod Loin & New Potatoes with a Lemon Butter Drizzle
Creamy Mushroom Stroganoff & Wild Rice (v)
Roast Vegetable & Goats Cheese Crumble baked in a Herb & Tomato Sauce (v)

Dessert

Mini Afternoon Tea Trio (Jam & Cream Scone, Manchester Tart, Bakewell Tart)
Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream
Zesty Lemon Cheesecake
Bailey's Crème Brûlée with Shortbread Biscuit
Warm Chocolate Brownie with Vanilla Ice Cream

Freshly brewed tea/coffee & chocolates

Special dietary requirements and food allergies can be catered for with prior notice