

San Marino

BAR & RESTAURANT

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Belmont Road, Belmont, Bolton, Lancashire, BL7 9QT.

Thank you for considering San Marino as a venue for your special occasion. San Marino is located in the beautiful village of Belmont, Bolton and is surrounded by rolling moor land views. Formerly the Wrights Arms pub it has been extensively modernised and been a highly successful restaurant for the past 6 years winning the Bolton Evening News Restaurant of the year.

At San Marino we pride ourselves in giving individual, personal service, the food is high restaurant standard and our produce is the very finest from local suppliers. We will not cater for parties over 180 people as we feel this will not guarantee our personal touch. All our weddings, christenings, private parties, funerals, engagement parties and any other event are all bespoke to our customer's requirements. We can change anything to your tastes, arrange anything you would like.

Our dedicated events manager will guide you through the necessary arrangements and will provide help and service as required. We offer a bespoke service, planning your day with you down to the finest details and drawing on our knowledge from previous events large and small, as well as utilising the knowledge of our experienced chefs and front-of-house managers.

San Marino can provisionally hold a date for you for up to 7 days without charge. If you book that date a £150 non-refundable deposit will be required along with your signature on our written confirmation. One month prior to the event the events manager will sit down with you, confirm all final details of the day and numbers. A copy of this will be sent to yourselves and we will work from these requirements on your special day. The final balance must be settled 14 days prior to your event.

An Event at San Marino is your chance to sit back and let us organise your personal event to your requirements nothing would be too much trouble, from colours, favourite foods, favourite decorations to anything!

- **Deposits and final payments** are non-refundable in the event of cancellation.
- **Menu ideas**- can be modified to suit desired tastes.
- **Prices may vary depending on the day required**, e.g. Saturday Evening (more expensive) and Thursday evening (less expensive).
- **Marquee hire** excluding internal decoration and set up fee.

Our Menus:

Canapés: Available to be served whilst your guests enjoy a reception drink.
Canapés at £3.95 per selection per person.

Indian Selection:	Vegetable Samosas Mini tandoori kebabs Onion bhajis
Oriental Selection:	Mini Spring rolls Sesame prawn toasts Selection of wontons With accompanying sweet chilli dip
Mediterranean Selection:	Parma ham and mozzarella roll Cheese and tomato garlic bread fingers Mini pizza selection
English Selection:	Sausages on sticks with mustard Smoked salmon blinis with crème fraiche Crouton with pate and chutney on top.

Formal sit down menu:

Platinum Option: Priced at £47 per head:

Starters:	Plum tomato, Parma ham and buffalo mozzarella salad with balsamic reduction. Pan-fried King Prawns with asparagus and sweet chilli reduction. Seared scallops on a bed of rocket with a garlic and white wine sauce. Selection of soups.
Sorbet Course:	A choice of mango, lemon or raspberry.
Main Course:	Slow cooked lamb shank in a red wine jus. Medallions of beef with avocado, dolcelatte and pancetta. Roast breast of chicken with a creamy mushroom, white wine and garlic sauce. Choice of fish dishes. E.g (Seabass, Turbot, Halibut, Lobster)

Dessert: You name a dessert and our pastry chef will create it!!
Previous options include - chocolate sweet platter, raspberry shortcake stacks, warm individual bramley apple pies and many more!

Finished with Coffee or Tea accompanied by homemade truffles.

Gold option: Priced at £38 per head:

Starters: Selection of soups
Goats cheese on a crouton with raspberry chutney
Home made meatballs in a spicy tomato sauce
Fresh prawn cocktail on a crisp salad bed

Main Course: Sirloin piccante
Chicken Sardinia
Pork filets with Calvados reduction and rice
Choice of Fish dishes e.g. (Tuna, Cod, and Salmon)

Dessert: Chocolate Cherry Truffle
Tiramisu
White Chocolate and raspberry mousse

Silver Option: Priced at £30 per head:

Starter: Selection of soups
Fantasia of melon with fruit coulis
Grilled vegetables with balsamic reduction
Chicken Liver pate with toasted bread

Main: Salmon in a hollandaise sauce
Spicy chilli and roast vegetable orrighiette
Roasted chicken in a white wine and garlic sauce
Choice of Fish dishes e.g. (King Prawns, Hake, Pollack, Plaice)

Dessert: Fresh lemon tart
Chocolate tart
Profiteroles with crème anglaise

Extras

Selection of Breads (per person)	£1.00
Coffee and Tea per person	£2.00
Coffee and Tea per person with hand crafted chocolate truffles	£3.00
Favours (to be agreed)	£3.50
Sorbet middle course	£3.50
Live Piano music 4 hours	£200.00
House DJ playing requested music 5 hours	£300.00

Magician performing card tricks, magic etc	£250.00
Firework Display 4 minute professional display	£500.00
Chocolate fountain Inc products	£350.00
Marquee hire (private available also 20ftx40ft)	£750.00
Private dining/ outside catering	T.B.A
Balloons and Decorations	T.B.A

BUFFETS

1. Hearty Buffet

(Lasagne, Fries, Tossed salad and garlic bread) or (Beef hot pot and rice) or (chicken stroganoff with rice)

£10 per head

2. Finger Buffet

Sandwiches, pizza slices, garlic breads, coleslaw, salad selection, mini samosa, olives, Quiche slices. Etc

Chocolate fudge cake

£14 per head

3. Mediterranean Buffet

Pizza slices, garlic bread, olives, salads, whole salmon, slices of parma ham, mortadella and breasola, warm pasta dishes, chicken legs and wings satay kebabs. etc

Raspberry Cheesecake

£16 per head

4. Premium Buffet

Canapés to start, Mediterranean grilled vegetables, homemade Breads and side orders, Mixed selection of cold meats, Roast Chickens, Roast Beef, Seabass fillets, Mixed selection of shellfish, Whole Scottish Salmon, Beef fillet medallions, Pasta and rice dishes. etc

Mixed selection of desserts and ice cream

£20 per head

Drinks Packages

1. Traditional - £13.50

Glass of house fizz on arrival

1 bottle of wine per couple – either red or white

Glass of Italian prosecco for the toast

2. Classic - £15.75

Glass of pink Italian brachetto on arrival

1 bottle of wine per couple – either red or white

Glass of Italian prosecco for the toast

3. Premier - £17.50

Glass of champagne or kir royale on arrival
1 bottles of wine per couple – either red or white (choice up to £20 on the menu)
Glass of champagne for the toast.

Glass of House fizz £4.95
Glass of French Champagne £6.95
Other packages are available on request, including choices available.

Children:

£6 per head.

Margerita Pizza or Spaghetti Carbonara or Spaghetti Bolognese
Refillable orange squash or blackcurrant cordial.

Patisserie:

At San Marino we have a full time patisserie chef who is fully qualified in making celebration cakes.
He will be happy to sit down and discuss designs with you should you wish to purchase your wedding cake from us. He has previously created stunning and spectacular designs that are truly individual and guaranteed to make your day that extra bit special!
We are also able to provide hand made truffle wedding favours as gifts on each guest place – these can be wrapped to match the colour scheme of your day.

Décor:

We love to offer a bespoke service throughout your day at San Marino. We will be happy to discuss décor and decoration of tables etc to match the theme of your big day. Prices will be subject to requirements.

Prices:

- All Prices above are based on a Friday and Saturday Evening.
- For Private marquee hire- Prices are bespoke.
- Minimum spend on a Saturday Evening is £3,000
- Minimum spend for Friday Evening is £2,500
- Minimum spend for all day Sunday is £2,000

We look forward to organising for you!!

Adam Chapman (Managing Director)