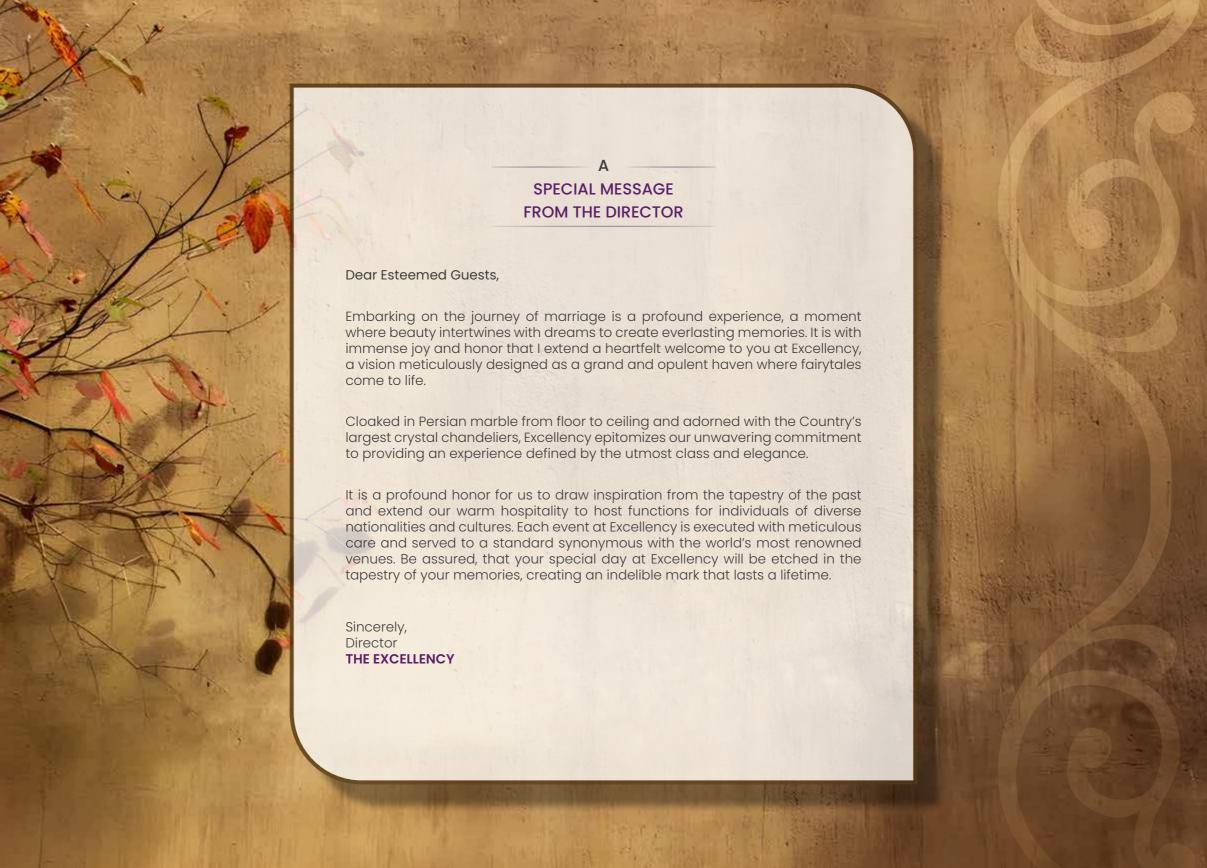
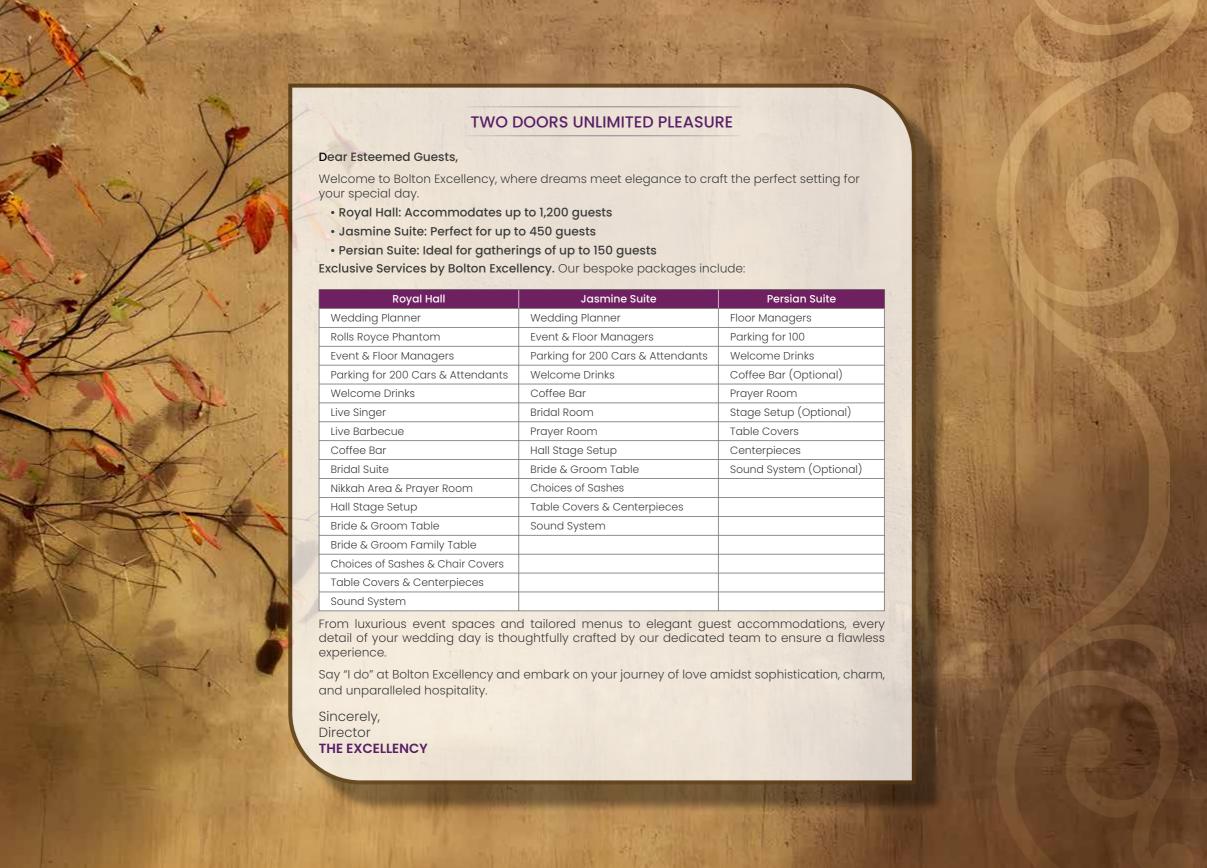
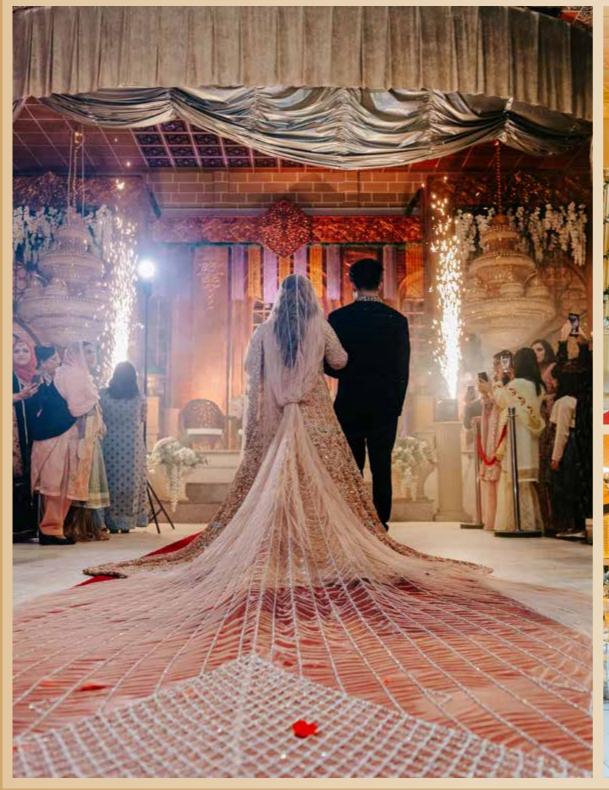


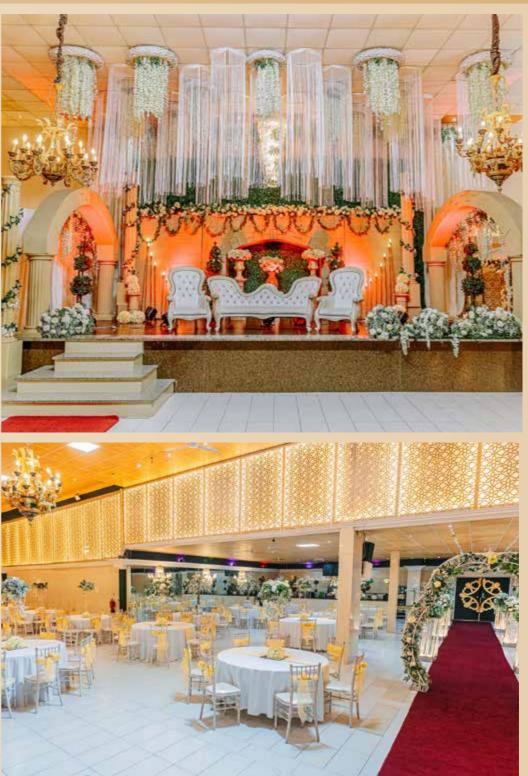
Royal Hall | Persian Suite | Jasmine Suite

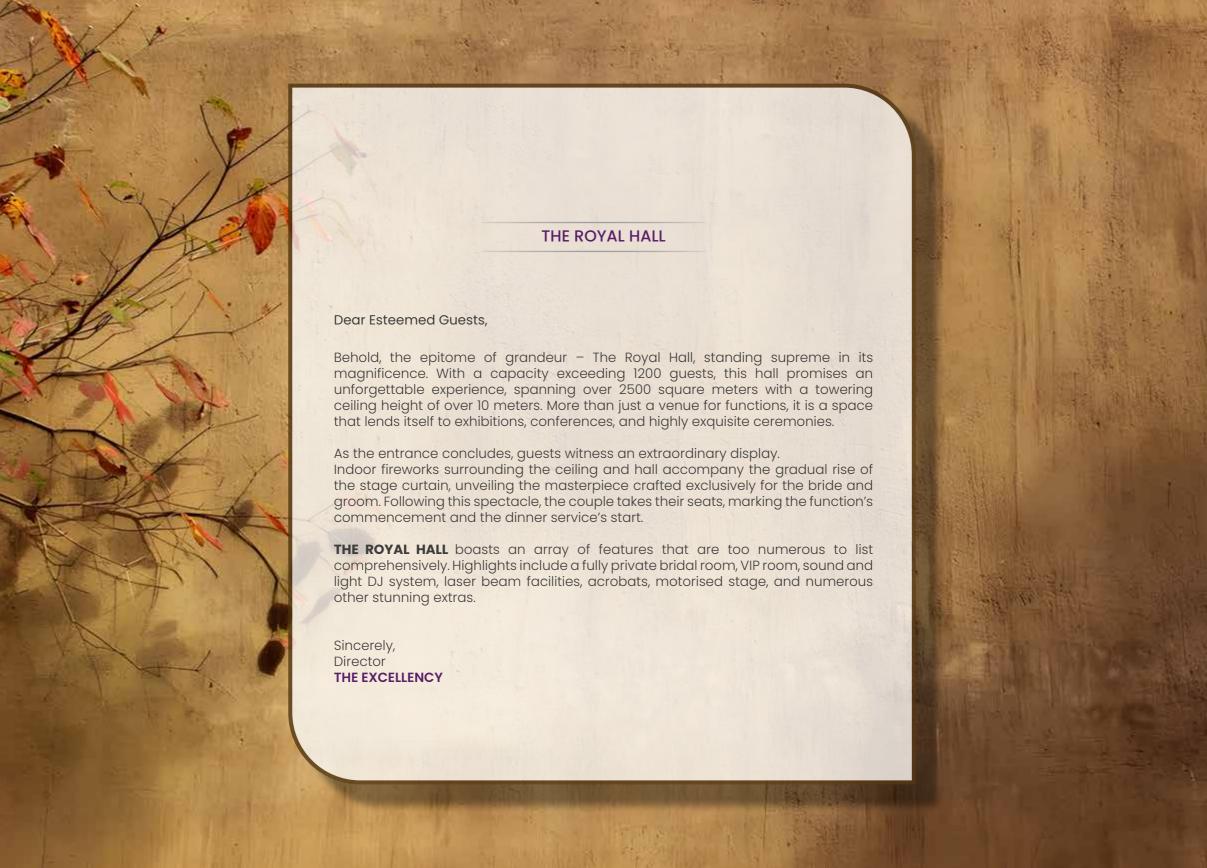




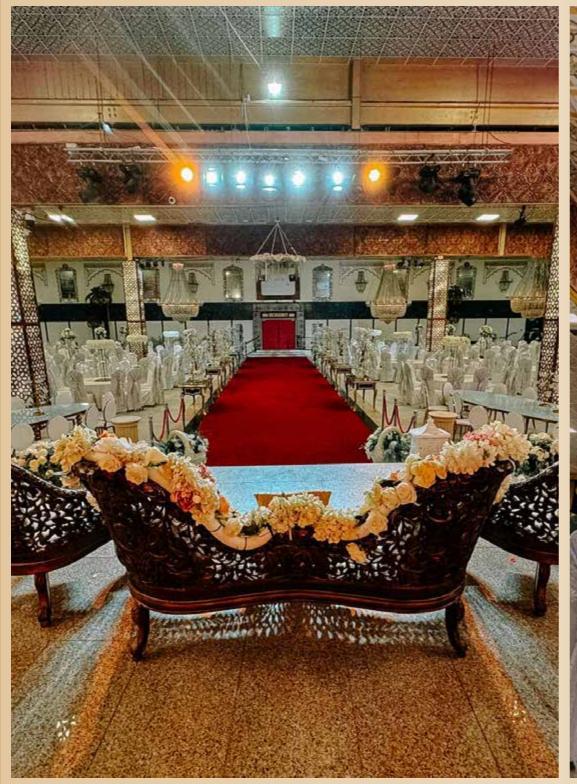




























### **Chocolate Fountain**

Our chocolate fountain is a show-stopping centerpiece that offers a sweet indulgence for guests.

## **Pancake Station**

Provides a delightful and interactive experience for guests.

## **Popcorn Station**

Our popcorn station adds a nostalgic and whimsical touch to the event, serving freshly popped popcorn in a variety of flavours.

## **Live BBQ**

Our mouth-watering, sizzling BBQ is a highlight of the royal reception area, offering a delectable array of grilled delights.

## **Veg Rolls**

Our veg rolls are a delightful addition to the menu, offering a fresh and healthy option for all guests.

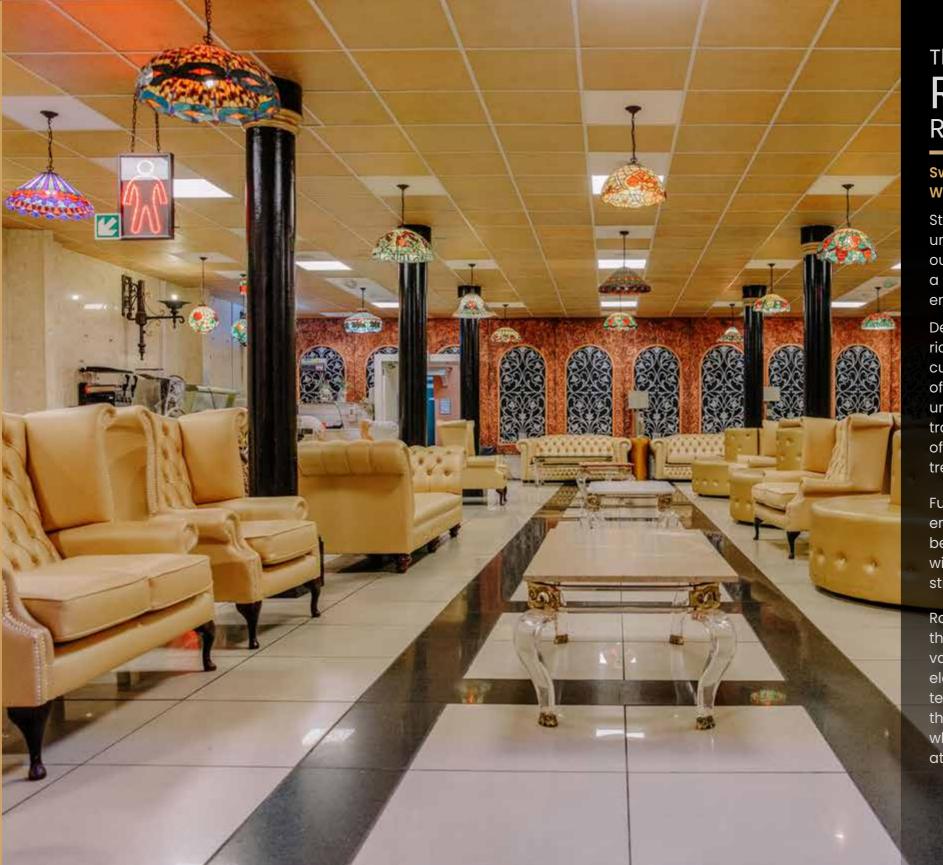
## **Appetizers**

Start your culinary journey with our exquisite appetizers, designed to tantalize your taste buds with our sweet and sore channa chat.

#### Sauces

To complement our BBQ and appetizers, we offer an assortment of homemade sauces:

These gourmet offerings are designed to tantalize your guests' taste buds and elevate their experience, making the event truly memorable.



# The ROYAL Reception

Swarovski Coffee Lounge: Where Luxury Meets Elegance

Step into a realm of unparalleled indulgence at our Swarovski coffee lounge, a masterpiece adorned entirely in Swarovski crystals.

Designed to marry the richness of Middle Eastern culture with the refinement of Italian opulence, this unique space promises to transport guests to a realm of pure relaxation and luxury treats.

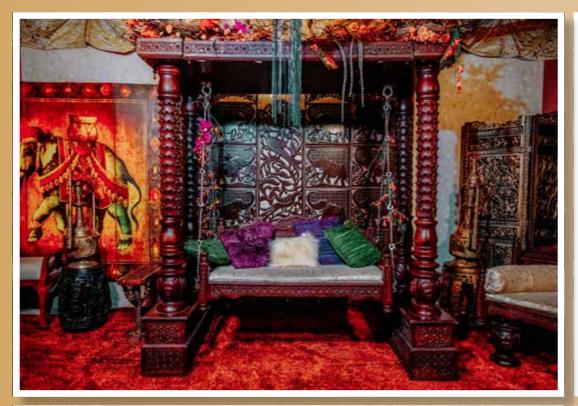
Functionally, the space ensures smooth interactions between hosts and guests, with clear pathways and strategically placed seating.

Royal reception areas reflect the monarchy's legacy & values, blending traditional elements with modern technologies to enhance the visitor experience while maintaining a regal atmosphere.

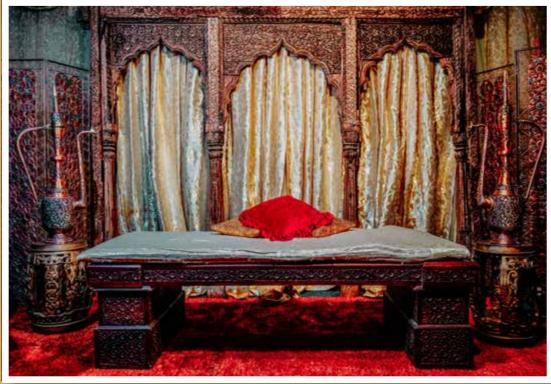














## JASMINE HALL

This enchanting hall is designed to comfortably accommodate a maximum of 500 guests, offering a unique alternative for couples seeking an extraordinary venue inspired latest demand.

Immerse yourself in a space that exudes character, style, and luxury.

With top-to- floor marble adorning the hall, opulence is an ever-present companion at Excellency.

With a separate entrance area exclusive to Jasmine Hall, we ensure a 5- star service for all guests, sparing no expense to make your experience exceptional.

Jasmine Hall boasts an approximate floor area of 750 square meters, featuring a 40 square meter stage and a highly extendible catwalk facility.

Guests have access to the coffee lounge area for refreshments and pastries throughout the function.











Step into a world of refined elegance and unparalleled sophistication as you enter The Persian Hall, a sanctuary where an exquisite welcome awaits our most distinguished guests. The grandeur of this experience commences with the melodic sound of water, creating an ambiance that sets the stage for an event of unmatched luxury.

We highly recommend the hiring of The Persian Hall for mehndi ceremonies, birthdays, or any smaller functions, where the hall's intimate setting perfectly complements the occasion. It is a canvas where the Middle Eastern vibe is intricately woven into every detail, offering a unique and culturally rich environment for your special moments.





## The **EXCELLENCY** Menu

Excellency Cuisine reflects the rich tapestry of flavors, traditions, and culinary artistry that defines its emphasis on balance, innovation, and the meticulous use of fresh, high-quality ingredients. Core Characteristics of Excellency Asian Cuisine:

## Diverse Flavors & Techniques: Premium Ingredients Artful Presentation

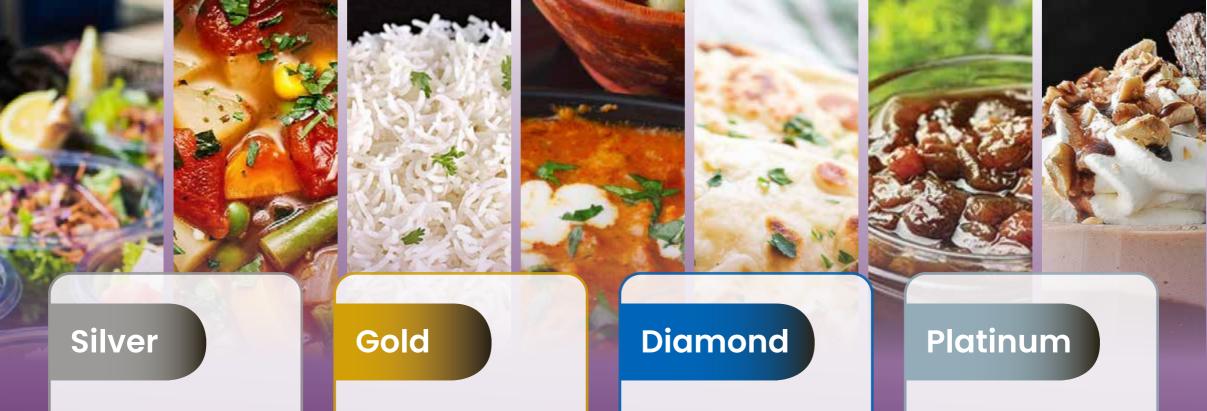
Dishes are crafted to be not only flavorful but also a feast for the eyes, incorporating intricate plating, edible garnishes, and traditional motifs. Each dish on the menu often tells a story or pays homage to its cultural roots, blending traditional recipes with modern interpretations.

Dishes on an Excellency Menu:

- Starter Soup
- Main Course Dessert

Choosing an Excellency menu is an opportunity to immerse yourself in the culinary heritage of Asia while experiencing the creativity and innovation of world-class chefs.





1 Salad

Starters 1 Non-Vegetarian 1 Vegetarian 2 Salads

Starters 2 Non-Vegetarian 1 Vegetarian 3 Salads

Starters 3 Non-Vegetarian 1 Vegetarian 4 Salads

Soup

Starters 3 Non-Vegetarian 1 Vegetarian

## **Mains**

1 Curry 1 Rice

Naan Bread

1 Chutney

1 Dessert

2 Drinks

## **Mains**

2 Curries 1 Rice

Naan Bread

2 Chutneys

2 Desserts

3 Drinks

## **Mains**

2 Non-Veg Curries 1 Vegetable Curry 1 Rice Naan Bread 3 Chutneys

2 Desserts

3 Drinks

## **Mains**

3 Non-Veg Curries 1 Vegetable Curry 1 Rice Naan Bread 4 Chutneys

3 Desserts

3 Drinks

Chicken	Lamb	Fish	Vegetarian
Chicken Seekh Kabab	Seekh Kebab	Fish Pakora	Chips
Malai Tikka	Chapli Kebab	Masala Fried Fish	Samosa
Botti Tikka	Shami Kabab	Grilled Fish Fillet	Spring Rolls
Chicken Pakora	Full Lamb Leg (Diamond Package)	Fish Cake	Wedges
Tandori Chicken Drumstick	Lamb Samosa	Fish Tikka	Vegetable Pakora
Tandori Chicken Leg	Sesame Keema Ball	Fish Kebab	Roasted Vegetable
Peri Peri Chicken	Keema Spring Rolls	Battered Fish	Palak Pakora

Chicken	<b>La</b> mb	<b>Vegetaria</b> n	<b>Len</b> tils	Naan
Chicken Karahi	Aloo Ghosht	Mix Veg Curry	Tarka Daal	Plain
Chicken Tikka Masala	Lamb Karahi	Aloo Gobi	Mix Daal	Butter
Chicken Jalfrezi	Saag Ghosht	Palak Paneer	Chana Masala	Roghni
Chicken Palak	Lamb Kofta	Aloo Palak	Maash Ke Daal	Roti
White Korma	Lamb Korma	Mattar Paneer	Kala Chana	
Butter Chicken	Lamb Keema (Aloo or Egg or Peas)	Aloo Mattar	Moong Ki Daal	
Green Karahi	Bhuna Ghosht	Bhindi Tomatoe	Kidney Bean Daal	
Haleem Chicken	Daal Ghosht	Lahori Choley		

Rice	Desserts	Salads	Sauces
Lamb Pilau	Gajar Ka Halwa	Green Salad	Mint Sauce
Chicken Pilau	Kheer	Greek Salad	Imli Sauce
Mattar Pilau	Gulab Jaman	Russian Salad	Chilli Sauce
Vegetable Pilau	Rasmalai	Mango Salad	Punjabi Sauce
Kemma Pilau	Suji Ka Halwa	Tomato & Cucumber Raita	Pineapple Sauce
Sindhi Biryani (Lamb Or Chicken)	Zarda	Olive Paneer	Mango Sauce
Bombay Biryani (Lamb OrChicken)	Mutranjan	Plain Raita	Plum Sauce
Lamb Biryani	Cheesecake	Appoticore	Drinks
Chicken Biryani	Gateau Selection	Appetisers	Dilliks
Masala Rice	Arctic Roll	Dhahi Bhalle	Zanti
Saffron Rice	Trifle	Samosa Chaat	Ice-Lemonade
Plain Rice	Cake & Custard	Papri Chaat	Water
	Baklava	Fruit Chaat	Ice-Cola
	Ice Cream	Aloo Chana Chaat	Diet Drinks (On Request)
	18 17 A	White Pasta	
		Spicy Pasta	







## **Wedding Planing Checklist**

Engagement Date	Photography
Nikkah Date	Videography
Wedding invitations	Hair Artist
Decorations Appointment	Makeup Artist
Food Tasting	Pick up wedding Dress
Choosing Cake	Pick up wedding rings
Prepare playlists	Buy shoes & lingerie
Entrance Song	Prepare Entrance Song
Favour Box's	Ensure passport is valid
Photo Booth	Book honeymoon
Magic Mirror	Flight and hotel
360 booth	Jewellery
DJ Service	Notes
Music Group	 Notes



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Bolton Excellency luxurious platform: **WHERE FAIRY TALES CAN RESIDE** the most extravagant & stunning wedding venue in UK

