



Manchester

— HALL —

Christmas 2019



Welcome

Situated in the heart of the city centre at the gateway to Spinningfields, nestled within the legendary Christmas markets and the buzz of Deansgate, the Christmas atmosphere is all around this time of year.

An appetite for fresh locally sourced produce, a team of fun & experienced individuals providing attentive personalised service, all within the opulence of such an iconic venue is what will make your Christmas event here at Manchester Hall, everything you desire and more.

A selection of food & drink menus and a choice of 13 unique function rooms, including our stunning rooftop terrace, which are guaranteed to exceed all of your expectations.

Our multi award winning Masons Restaurant Bar and Vanitas late night bar complete our offering. Manchester Hall has it all!

My team and I are excited and very much looking forward to sharing the Christmas period with you.

A very warm welcome is guaranteed.

Best wishes

Ritchie

Ritchie Bagnall

GENERAL MANAGER | Manchester Hall



A Festive Feast

All courses served to the centre of the tables for social dining

Starter

Served with a selection of farmhouse bread

Ham hock terrine with cornichons, chicken liver pâté with caramelised onion chutney, glazed figs with Lancashire cheese

Smoked salmon with lemon & caperberries, tiger prawn cocktail, smoked trout with beetroot & apple slaw

Main

Slow roasted four rib of beef & butter basted Norfolk turkey

Giant Yorkshire puddings, pigs in blankets, lemon & thyme stuffing, with a vast array of seasonal vegetables & rich gravy

Vegetarian / Vegan

Butternut squash filled with brown rice & English vegetable & herb ragout

Dessert

Flamed figgy pudding with brandy butter

Luxury chocolate yule log

Cashel blue wheel with grapes & cracker selection

ARRIVAL DRINK | THREE COURSE MEAL

BUCKET OF BEERS PER TABLE | HALF A BOTTLE OF WINE^{PP} | DJ*

£60^{pp}

LUNCH TIME OPTION

£40^{PP} with drinks £30^{PP} without drinks

*Residency production package worth £599



A Christmas Spectacular

Canapés

Honey & mustard pigs in blankets | King prawns with smoked chilli dip |
Dates stuffed with goats cheese

Starter

Salad of chicory, poached pear, walnut & Cashel blue cheese
with a honey & mustard vinaigrette

Oak smoked salmon with lemon, cracked black pepper & caperberries
Chicken liver, brandy & sage pâté with glazed fig & caramelised onion chutney

Main

Individual turkey ballotine wrapped in smoked pancetta with a cranberry & sage stuffing
Monkfish lightly poached in a cream vermouth & crisp green grape sauce
Fillet steak served pink with a brandy & cracked pepper cream sauce
Butternut squash filled with brown rice & English vegetable and herb ragout (ve)

All served with seasonal greens consisting of sweetheart and savoy cabbage,
kale, mangetout, green beans, asparagus, tender stem broccoli,
sugar snap peas in a herb butter

Dessert

Selection of cheeses from the British Isles with crackers, dried fruit & nuts
Chocolate & orange tart with candied orange & hazelnuts
Seasonal berries & Chantilly cream

ARRIVAL DRINK | CANAPÉS | THREE COURSE MEAL

BUCKET OF BEERS PER TABLE | HALF A BOTTLE OF WINE^{PP} | DJ*

£80^{pp}

LUNCH TIME OPTION

£60^{PP} with drinks £50^{PP} without drinks

*Residency production package worth £599



Carvery Extravaganza

Hors D'oeuvres Selection

Spiced marmalade glazed ham, smoked salmon, pâté, tiger prawns, devilled eggs & dressed salads

Soup

Winter vegetable soup with crusty farmhouse bread

Main

Carved in the room roast sirloin of beef & butter basted Norfolk turkey

Accompanied by Yorkshire puddings, pigs in blankets, stuffing, seasonal winter vegetables & rich gravy

Dessert

Flamed figgy pudding with brandy butter

A selection of tarts, cakes & sweet treats

Selection of British Cheeses

With nuts & dried fruit

Tea & coffee

Served with mince pies & festive chocolates

Wednesday 18th & Thursday 19th December

12^{pm} - onwards

MULLED CIDER ON ARRIVAL

6 COURSES

INDULGE

£34^{pp}



ENHANCE YOUR EVENT

Drinks Packages

Bucket of beers (10 bottles)	£40
Additional arrival drink ^{PP}	£6.5
Wine bundle (6 bottles) <i>Red, White, Rosé</i>	£100
Cava bundle (6 bottles)	£150
Moët Bundle (6 Bottles)	£325

£200

- 1 x Bottle of Bombay Sapphire Gin
- 1 x Bottle of Bosford Pink Gin
- Served on ice with Fruit & Mixers

£300

- 1 x Bottle of Bombay Sapphire Gin
- 1 x Bottle of Finlandia Vodka
- 1 x Bottle of Jagermeister
- Served on ice with Fruit, Mixers & Red Bull

£500

- 1 x Bottle of Bombay Sapphire Gin
- 1 x Bottle of Bosford Pink Gin
- 1 x Bottle of Finlandia Vodka
- 1 x Bottle of Jägermeister
- 1 x Bottle Bacardi Spiced Rum
- Served on ice with Fruit, Mixers & Red Bull



ENHANCE YOUR EVENT

Entertainment Options

Magic Mirror Photo Booth

2 hours	£299
3 hours	£375
4 hours	£449
5 hours	£525
Professional Host/Awards Compère	£399
LED Dance Floor 16ft x 16ft	£550
Saxophone Player (2hour performance)	£475
Percussionist/Bongo Player (2hour performance)	£475
Violin Player (2hour performance)	£475
Piano Player (2hour performance)	£475

Wireless Room Up-lighting

£25 per unit

Specific Room quantities available upon request

Bands & Live Music

Prices & Options available upon request



ENHANCE YOUR EVENT

DJ & Production Upgrades

DJ & Premium Production Package £400

(Recommended for:
Museum, Gallery, Goulburn Suite, Goulburn Lodge, Roof Terrace)

DJ & Residency Production Package £599

(Recommended for:
Museum, Gallery, Library, Study, Drawing Room & The Club)
Included as standard in all packages

DJ & Super Premium Production Package £650

(Recommended for:
Goulburn Suite, Goulburn Lodge, Roof Terrace)

DJ & Ultra Premium Production Package £900

(Recommended for:
Goulburn Suite, Goulburn Lodge, Roof Terrace)



Light up letters

'Your Company Name In Lights'

1 Letter	£75
2 Letters	£140
3 Letters	£200
4 Letters	£250
5 Letters	£300
6 Letters	£350
7 Letters	£400
8 Letters	£450
9 Letters	£500
10 Letters	£550

Any Additional Letters £50 each





Bedrooms

Relax and wake-up refreshed after a stay in our luxurious, newly opened bedrooms. Ranging from King Rooms to our Royal Suite with en suite bathrooms, lounge area & roll top baths, every detail exudes opulence.

All rooms include a morning paper and a full breakfast at Masons Restaurant Bar to enhance your stay with us.

To book, speak to your event manager or

T. 0161 832 6256

E. info@manchesterhall.co.uk

www.manchesterhall.co.uk

Prices will vary over the festive season



STAY WITH US



AFTER PARTY

Not ready for the night to end...?

...Party on next door in **VANITAS**

Manchester Hall, Home to Vanitas Late Night Bar.

Live Entertainment | DJ | Private Booths

34 Bridge Street, Manchester, M3 3BT T. 0161 359 5787 | E. info@vanitasbar.co.uk | www.vanitasbar.co.uk

Christmas Packages

OPTION 1

- Grey Goose 1.5L
- Perrier Jouet Grand Brut
- Shot Tray x1
(10 shots)

£500

OPTION 2

- Grey Goose 3L
- Perrier Jouet Grand Brut x2
- Viru bucket of beers
x10 bottles
- Shot trays x2
(20 shots)

£1000

OPTION 3

- Grey Goose 3L
- Patron café XO
- Jagermeister
(plus 10 can Red Bull)
- Perrier Jouet Grand Brut
x4 bottles
- Viru bucket of beers
x20 bottles
- Shot trays x2
(20 shots)

£1500

OPTION 4

- Grey Goose 3L
- Grey Goose 70cl
- Patron café XO
- Jagermeister
(plus 10 can Red Bull)
- Perrier Jouet Grand Brut
x6 bottles
- Viru bucket of beers
x20 bottles
- Shot trays x4
(40 shots)

£2000





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Contact Us

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Call us: 0161 832 6256

Email us: info@manchesterhall.co.uk

Visit us: www.manchesterhall.co.uk



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