



Manchester
— HALL —

ASIAN
CELEBRATIONS



*"From the moment we
saw it we fell in love with
Manchester Hall and
that'll be forever more"*

ANISAH & ARJUN
05.08.23



Welcome

With a blend of traditional elegance and contemporary glamour, Manchester Hall sets the stage for unforgettable Asian celebrations. Our experienced team takes pride in working closely with couples to honour customs and traditions from all cultural and religious backgrounds, making sure you and your guests feel cherished. Our venue is the perfect setting for all significant occasions, from joyous festivals like Diwali and Eid Festival to every other special event, ensuring each is marked with merriment and exceptional service.

With the capacity to accommodate up to 300 guests seated and our exquisite around the world cuisine, our venue is perfect for your vibrant, elaborate multi-day wedding. We understand the importance of cultural rituals and are dedicated to crafting a memorable experience with impeccable attention to detail. Join us for a grand celebration of love, family and heritage.



"We couldn't be more grateful to the team at Manchester Hall for their incredible support and guidance throughout the whole planning process. They were there for us every step of the way, and on the day itself, their dedication and kindness truly stood out.

Manchester Hall is truly a hidden gem, but what makes it even more special is the people behind it. They went above and beyond to make sure everything was perfect, and we'll always remember them for making our day the happiest moment of our lives."

PRIYA & RAJ
19.05.2024



Your Journey

Begin your grand celebration using our diverse spaces designed to cater to a wide range of cultural and spiritual traditions. With a commitment to crafting the best experience possible, our venue allows you and your guests to fully immerse yourselves in the meaningful significance of your special day.

We provide the ideal backdrop for a variety of pre-ceremony rituals adapted to meet the unique needs of each tradition. Our versatile suites offer the flexibility to transform the space into a joyous vibrant tapestry of culture, creating an experiential journey for you and your guests.



Indulge in a feast of exquisite flavours as our venue transforms into an evening of celebration, adorned in radiant colours and glowing lights. As the day turns to dusk and the stars light up the sky, the magic continues. Surrounded by friends and family, Manchester Hall is the perfect place to create cherished memories that will be treasured for years to come.



Suites

No matter the occasion or guest count of your celebration, we offer a versatile selection of thirteen unique suites. Our two grandest spaces can accommodate between 150 and 300 seated guests.

The Goulburn

With its original features and impressive design dating back to the 1920's, the Goulburn exudes elegance and sophistication. A stunning chandelier situated in the heart of the ceiling and beautiful intricate detailing makes the Goulburn arguably one of the most breathtaking ballrooms in Manchester.



The John Rylands Terrace

Our John Rylands Terrace is a haven like no other within the centre of Manchester. Not only is this our largest suite, but it also offers two external terraces, a private bar and a retractable roof, allowing you to dance amongst the stars with an unparalleled city skyline.

Culinary Delights

Introducing a taste of South Asia at Manchester Hall, where every dish is a celebration of bursting, zesty flavours. Each menu is thoughtfully crafted to showcase an array of rich spices and fresh ingredients that create a delicious dining experience.

Please advise any dietary or allergy requirements to the team regarding the following menus.

Our bespoke pricing is available upon request.



Small Canapés

Choose 5 dishes

Fish Pakora

Chilli, lime & coriander raita

Chilli Cheese on Toast (V)

Tomato jam & micro coriander

Chicken Pakora

Chilli, lime & coriander raita

Chilli Cheese Bon-Bon (V)

Tomato jam & micro coriander

Halloumi, Spinach & Naan Bites (V)

Chilli, lime & coriander raita

Aloo Tikki (Vg)

Green chilli chutney

Coconut Prawns

Pineapple & mango chutney, fresh lime

Chaat Bombs (Vg)

Tamarind & sev

Herb falafel & Confit Garlic Hummus (Vg)

Harrisa oil

Substantial Canapés

Choose 3 dishes

Spicy Marinated Paneer & Pepper Skewers (V)
Chilli, lime & coriander raita

Onion Bhaji (V/Vg)
Pineapple & mango jam

Chicken Tikka Wrap
Guacamole, salsa & spicy mango chutney

Chicken Slider
Pineapple & mango jam & raita

Gunpowder Fish & Chips
Chilli, lime & coriander raita

Poppadom Nachos (V/Vg)
Guacamole, salsa & spicy mango chutney

Kofta Kebab Slider
Green chilli chutney & raita

Starters

Choose 1 dish

Homemade Vegetable (V) or Lamb Samosa Chaat
Mint chilli yoghurt & chana masala with tamarind oil
Pomegranate seeds & micro coriander

Confit Garlic Hummus (V)
Herb falafel, roasted chickpeas & dill
Pitta shard

Spiced Fish Cake
Pineapple & mango jam
Red cabbage slaw, fresh lime

Chilli Tikka Paneer (V)
Green chilli chutney
Coriander & red onion

Mango Salad (Vg)
Red pepper, onion, pomegranate
Fresh lime dressing

Intermediate Course

Choose 1 dish

Sorbet

Mango

Passionfruit

Lemon & Mint

Blackcurrant

Fruit Cup

Melon, grapes, mango & pineapple

Chilled Melon Slices

Cantaloupe & Raspberry

Honeydew & Cracked Pepper

Watermelon & Mint

Mains

Choose 1 menu style

All of the below dishes served with mustard seed greens, honey glazed carrot

Emerald

All served with aloo tikki

12hr Slow Braised Kashmiri
Lamb Shank

Or

Coriander & Lime Buttered
Sea Bass

Or

Whole Roasted
Smoked Aubergine

Pearl

All served buttered fondant potato

Chilli, Ginger & Tamarind
Slow Braised Rib of Beef

Or

Garlic Chilli & Ginger
Roasted Hake

Or

Mushroom, Spinach & Paneer
Wellington

Diamond

All served with aloo tikki

Aromatically Spiced
Butter Chicken

Or

Coriander & Fennel
Tandoori Salmon

Or

Cumin Spiced
Blackened Cauliflower
Steak

Desserts

Choose 1 dish

Memsahib's Mess

Fresh cream, crushed meringue & strawberries

Chocolate & Cardamom Tart

Chai & vanilla bean ice cream

Ginger & Lime Cheesecake

Dehydrated lime

Mango & Coconut Panna Cotta

Dehydrated pineapple

Passion Fruit Mousse

Dehydrated raspberries

Masala Chai Tiramisu

Chocolate shavings

White Chocolate Profiteroles

Textures of raspberries

Additional Course

We cater to a range of bespoke enhancements to elevate your celebration and make it uniquely yours. Each selection is thoughtfully curated with authentic flavours and fresh ingredients.

Please see below examples with prices available upon request.

Bowl Food

All served with pilau rice,
poppadoms & pickles

Chicken Balti

Lamb Karahi

Sweet Potato & Chickpea Curry

Evening Buffet

All accompanied by pilau rice, roti,
chutney tray & pickles

Chicken Balti

Lamb & Potato Curry

Lentil Dahl

Evening Snacks

Vegetable Samosas

Onion Bhajis

Fish Pakoras

Dessert Table

Chocolate & Cherry Brownie

Cinnamon Grilled Pineapple

Raspberry & Pistachio Pavlova



Trusted Culinary Suppliers

If our in-house menus do not align with your preferences or if you are seeking something more specific and bespoke, we invite you to explore our curated list of exceptional catering suppliers. These talented professionals are dedicated to working closely with you throughout the planning process, ensuring that every culinary detail is meticulously crafted to your unique vision.

Zouk

Zouk's tasty Indian cuisine, based in Manchester, is perfect for any event with innovative dishes and experienced staff to ensure all your guests enjoy your special day.

Eastern Catering

A family run business with high quality chefs and products, delivering the authentic, aromatic, tastes and eye-catching cuisines of Asia.

Zinc Occasions

Zinc offers a high standard of in-house prepared dishes, combining culinary artistry with attention to detail, fresh ingredients, and live-cooking options.

Payal Catering

Payal Events are renowned worldwide for providing such a variety of incredible Asian & Indian food that is as visually stunning as it is divine to the tastebuds.

Ziya

Ziya shines a new light on modern Indian cuisine bringing an exciting combination of amazing flavours and colourful presentation to satisfy every taste.

If you are looking to contact any of our suppliers please don't hesitate to enquire through your wedding coordinator.



Recommended Suppliers

We are delighted to present our list of recommended suppliers, each carefully hand picked for their exceptional quality and reliability. Our trusted, ongoing collaboration with these partners ensures that your event will be executed seamlessly and to the highest standard.

Entertainment

APNA Functions
apnafunctions.co.uk

Dan Singh Music
dansinghmusic.com

Bhangra Duet
thebhangraduet.com

Hipswing
hipswing.co.uk

Photography & Videography

Bari Studios
baristudios.co.uk

Memoirz
memoirz.co.uk

Zehra Jagani Photography
zehra.co.uk

Elite Filming
[@elitefilming](https://www.instagram.com/elitefilming)

Decor

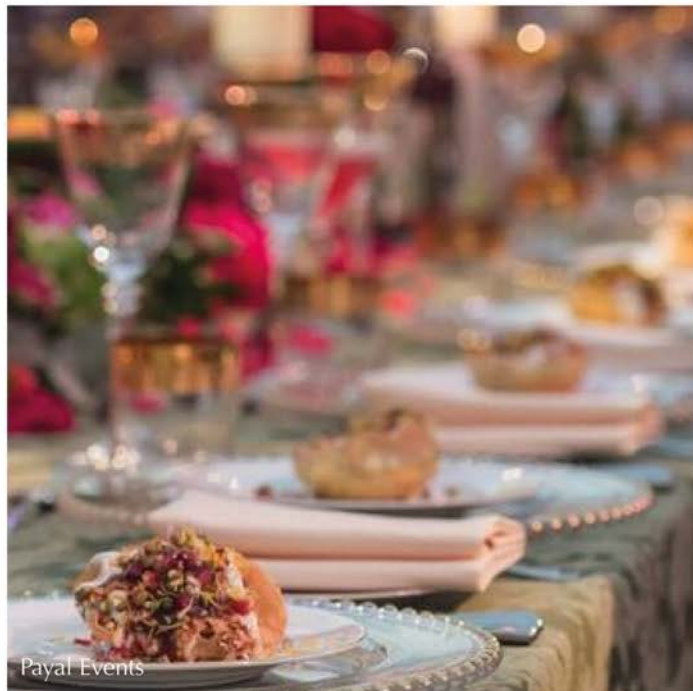
Qube
qubeevents.co.uk

Scenic
scenicevents.co.uk

VM Events
vmevents.co.uk

Payal
payal.co.uk





Payal Events



Zehra Jagani Photography



VM Events



Bari Studios

Venue Hire

If you prefer to use our venue solely on a dry hire basis, Manchester Hall provides an array of essential services and features to support your event. We offer customisable spaces to cater to your specific needs and vision. This includes exclusive access to our elegant rooms, each with its own unique charm and character, ready to be transformed into the perfect setting for your occasion.

What We Offer

Exclusivity of chosen suite

Exclusivity of room for catering

Tables & Chairs

Event Supervisor

Receptionist

Housekeeping

Coat Rails

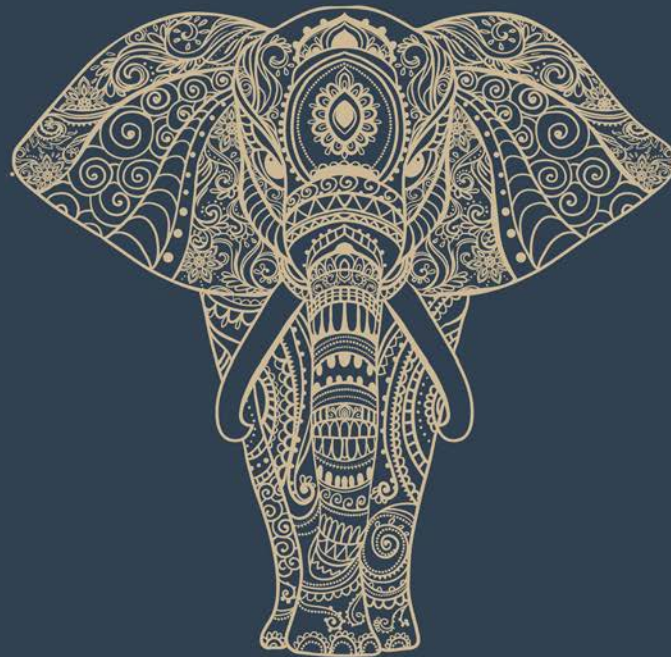
Easel & Board

Bar Open (Upon Request)

Caterer to provide all food, staff, linen, cutlery, crockery, glassware, ovens etc

Venue Hire Charges

Rooms	Monday - Thursday	Friday	Saturday	Sunday
First Floor				
The Drawing Room				
Gallery	£2,500	£3,000	£4,000	£3,000
Club Room				
Second Floor				
Library				
Museum	£3,000	£4,000	£5,000	£4,000
Study				
Goulburn Lodge	£4,000	£6,000	£8,000	£6,000
Goulburn Suite				
Fifth Floor				
John Rylands Terrace	£6,000	£8,000	£10,000	£8,000
Garden Court	£3,500	£5,000	£6,000	£5,000



Get in Touch

Contact our team today to transform your dream celebration into reality

36 Bridge Street | Manchester | M3 3BT

0161 832 6256 | www.manchesterhall.co.uk

Weddings@manchesterhall.co.uk