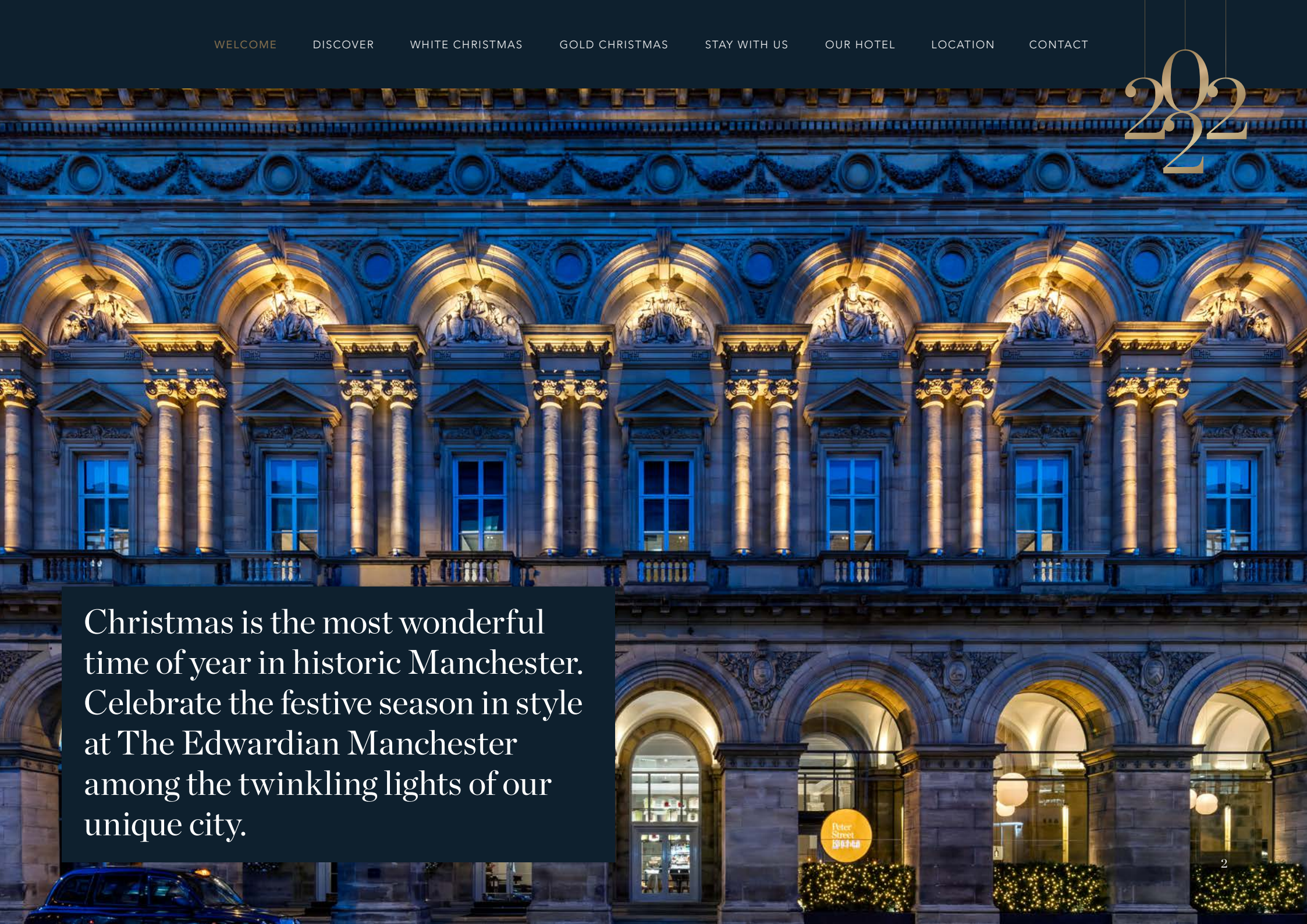


THE
EDWARDIAN
MANCHESTER
A RADISSON COLLECTION HOTEL

2022

The Festive Season



Christmas is the most wonderful time of year in historic Manchester. Celebrate the festive season in style at The Edwardian Manchester among the twinkling lights of our unique city.

2022

Magical Settings for Seasonal celebrations

Whether you're staying over or having your Christmas celebration with us, we'll make sure it's magical.

Choose one of our five-star event spaces, accommodating up to 500 guests reception style and up to 240 for a dinner dance. Select stunning rooms such as the grand Hallé Suite, housed within the original part of the Free Trade Hall, or Private Room 4, featuring floor-to-ceiling windows and opulent décor.

With menus highlighting the finest of festive dining, spaces that exude luxury and professional event organisers to arrange every detail, you can be sure of a night everyone will remember. Raise your glass with us this year and make this Christmas the most magical one.

[ENQUIRE NOW](#)

Festive Menus

Please select one starter, one main course and one dessert option for the group. Individual selections are available at a surcharge.*

White Christmas

£80 per guest

This package includes a glass of prosecco on arrival, three-course dinner with tea, coffee and mince pies, bottled water, half a bottle of wine per person, Christmas crackers, table candles and centrepieces.

£85 per person

This package includes a glass of champagne or a seasonal cocktail on arrival, canapé selection, three-course dinner with tea, coffee and mince pies, bottled water, half a bottle of wine per person, Christmas crackers, table candles, centrepieces, DJ and dancefloor.

ENQUIRE NOW

* Please choose one dish from each section if your party is dining from the same menu. Should your party prefer individual selections, a surcharge of £10.00 per guest will apply with pre-orders required 2 weeks prior to the event. Please note that for individual selections, name cards are required at a surcharge of £2.00 per guest. A discretionary 8% service charge will be added to your final bill.

Appetiser

Crispy duck and pomegranate with papaya chilli dressing

Cured and smoked Scottish salmon with cucumber, lemon-dressed herbs and rye crisps

Main Course

Roasted and rolled breast of Norfolk bronze turkey with pancetta-wrapped sausage, sage and onion stuffing miniatures, buttered sprouts, heritage carrots and cranberry jus

French-trimmed corn-fed chicken with wild mushrooms, charred baby leeks and truffle peppercorn sauce

Buttered cod fillet with garlic-steamed stem broccoli and green herb sauce

Dessert

Christmas pudding with Cognac crème and winter berries

Dark chocolate tart with raspberry Chantilly and glazed pecans

Tea, coffee and mince pies

Vegetarian Menu



Festive Menus

Please select one starter, one main course and one dessert option for the group. Individual selections are available at a surcharge.*

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Vegetarian Menu

Appetiser

Chargrilled avocado and asparagus salad with Brazil nuts and blackberry dressing

Main Course

Seared Portobello mushroom and garlic-infused vegetarian chicken with roasted lemon heritage carrots

Dessert

Orange and honey cheesecake with lemon sable
Tea, coffee and mince pies



Festive Menus

Please select one appetiser, one fish course, one main course and one dessert for the group. Individual selections are available at a surcharge.*

Gold Christmas

£90 per guest

This package includes a glass of prosecco on arrival, four-course dinner with tea, coffee and mince pies, bottled water, half a bottle of wine per person, Christmas crackers, table candles and centrepieces.

£95 per person

This package includes a glass of champagne or a seasonal cocktail on arrival, canapé selection, four-course dinner with tea, coffee and mince pies, bottled water, half a bottle of wine per person, Christmas crackers, table candles, centrepieces, DJ and dancefloor.

ENQUIRE NOW

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Appetiser

Crispy duck and pomegranate with papaya chilli dressing

Cured and smoked Scottish salmon with cucumber, lemon-dressed herbs and rye crispss

Fish Course

Roasted salmon, pomme purée, charred baby leeks and confit of lemon

Buttered cod fillet with garlic steamed stem broccoli and green herb sauce

Main Course

Roasted and rolled breast of Norfolk bronze turkey with pancetta-wrapped sausage, sage and onion stuffing miniatures, buttered sprouts, heritage carrots and cranberry jus

French-trimmed corn-fed chicken with wild mushrooms, charred baby leeks and tarragon crème

Dessert

Christmas pudding with nutmeg and Cognac crème and winter berries

Dark chocolate tart, raspberry Chantilly, cinnamon and glazed pecans

Orange and honey cheesecake with lemon sable

Tea, coffee and mince pies

Vegetarian Menu



Festive Menus

Please select one appetiser, one second course, one main course and one dessert for the group. Individual selections are available at a surcharge.*

Gold Christmas

£90 per guest

This package includes a glass of prosecco on arrival, four-course dinner with tea, coffee and mince pies, bottled water, half a bottle of wine per person, Christmas crackers, table candles and centrepieces.

£95 per person

This package includes a glass of champagne or a seasonal cocktail on arrival, canapé selection, four-course dinner with tea, coffee and mince pies, bottled water, half a bottle of wine per person, Christmas crackers, table candles, centrepieces, DJ and dancefloor.

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Vegetarian Menu

First Course

Chargrilled avocado and asparagus salad with Brazil nuts and blackberry dressings

Second Course

Pumpkin and ricotta tortellini with brown butter sage sauce and Italian hard cheese

Third Course

Seared Portobello mushroom and garlic-infused vegetarian chicken with roasted lemon heritage carrots

Dessert

Orange and honey cheesecake with lemon sable
Tea, coffee and mince pies

Vegan options are available on request.



2022

Stay With Us

Bring the festivities to a close with an outstanding hotel experience for your guests.

Slip away after the celebrations to your luxury bedroom and wake up to a leisurely breakfast in the morning, perhaps followed by a relaxing visit to The Spa & Gym.

Price from £119*

* Accommodation rates are available from 26th November 2022 - 8th January 2023. Rates are subject to availability and based on single occupancy with a £20 supplement for double occupancy. Bedrooms must be booked as part of an event taking place at the hotel.

2022

A Luxurious Escape

Welcome to The Edwardian Manchester.

A five-star hotel situated in the city's most celebrated building, the Free Trade Hall, where stylish spaces create a mood of understated luxury, moments from central Manchester. An extensive ground floor renovation showcases relaxed, open social spaces; an award-winning restaurant, Peter Street Kitchen; 263 spacious bedrooms and 20 flexible meeting spaces for up to 500. The stunning look combines modern design influences with classic heritage.

The spa and healthcare facilities, featuring a 12-metre swimming pool, allow our guests to restore body and mind.

[DISCOVER MORE](#)


The Perfect Location

You're never far away from the bright lights of the city.

Located close to the popular Spinningfields and Deansgate districts, right next to Manchester Central Convention Centre on Peter Street, our hotel is a 10-minute walk to Deansgate station and a short drive to the airport.

**The Edwardian Manchester,
A Radisson Collection Hotel**
★★★★★

Free Trade Hall,
Peter Street,
Manchester,
M2 5GP

Travel

Car Park

Great Northern Manchester Central
NCP M3 4EE

Metrolink

St Peter's Square

Trains

Manchester Piccadilly (1 mile)

Manchester Victoria (1 mile)

Airport

Manchester (10 miles)

Points of Interest

- 1 Manchester Central (2 mins walk)
- 2 Spinningfields - business district, high end shops, bars and restaurants (5 mins walk)
- 3 Chinatown (7 mins walk)
- 4 Shopping - Market Street (8 mins walk)
- 5 Manchester Piccadilly train station (15 mins walk)
- 6 Universities (20 mins walk)
- 7 Manchester Arena (10 mins by taxi)
- 8 Manchester United (10 mins by taxi)
- 9 Manchester City (10 mins by taxi)
- 10 Manchester Airport (25 mins by taxi)



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Peter Street,
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For bedroom reservations:
resmanc@edwardian.com