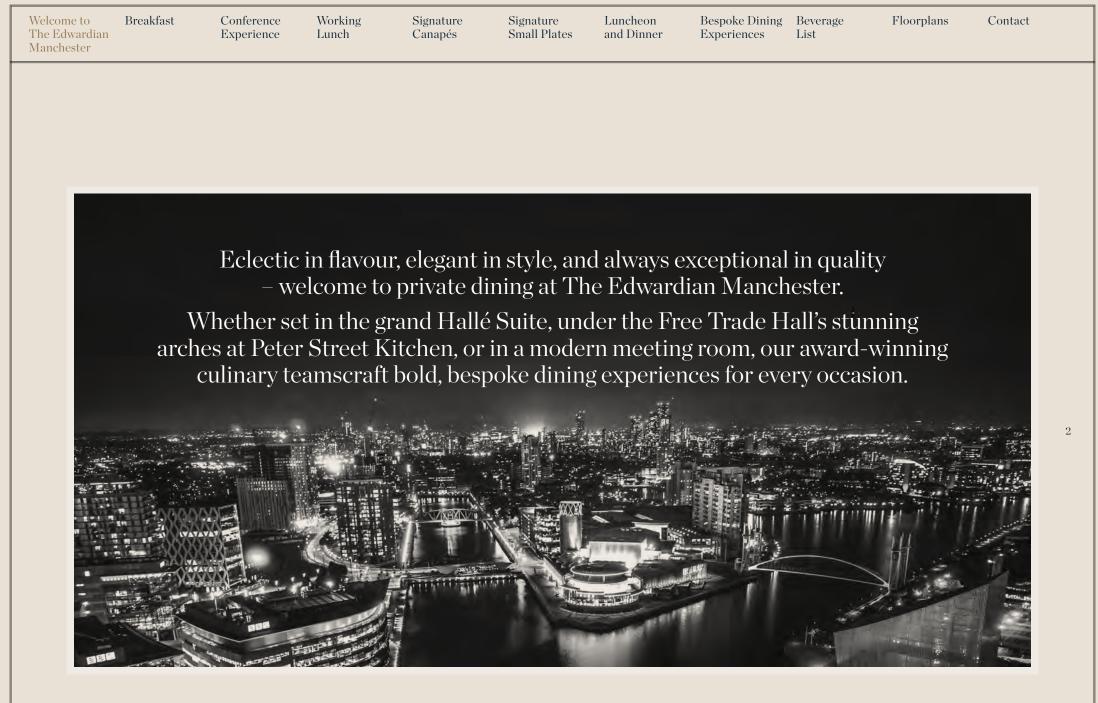
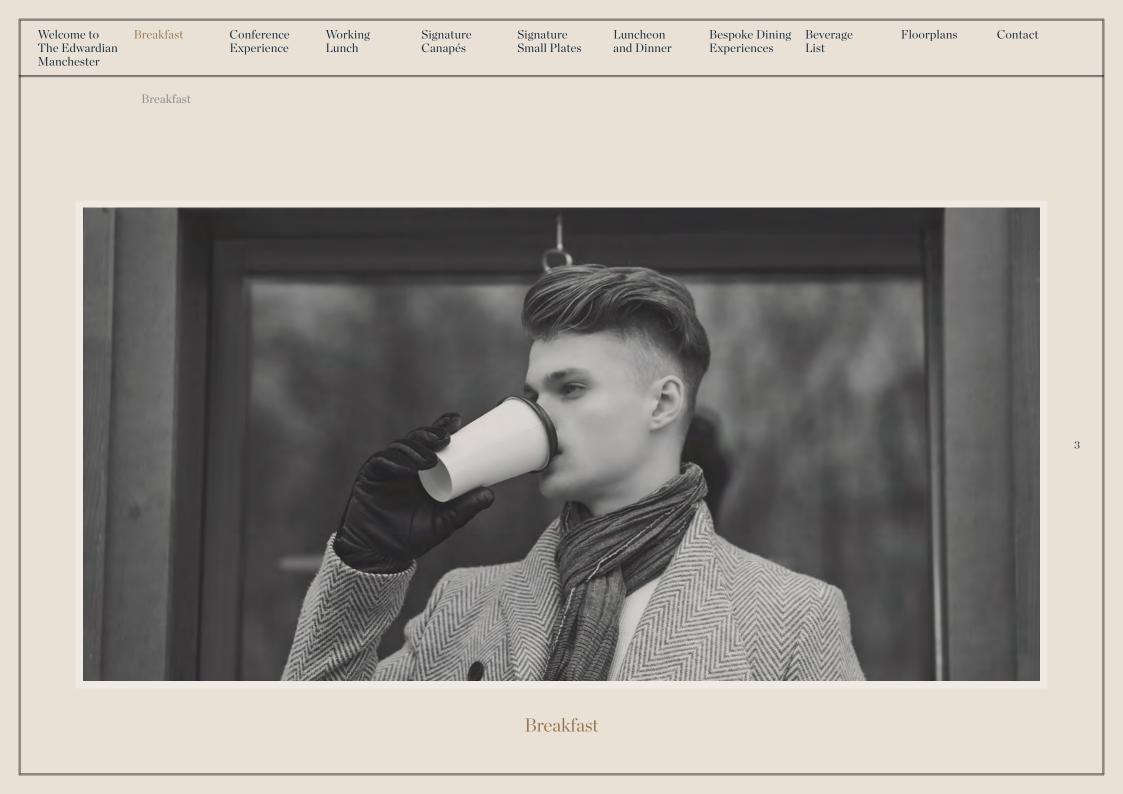


Bespoke Events & Private Dining at The Edwardian Manchester



Welcome to the The Edwardian Manchester



- Invakfast CONTINENTAL - £22 Selection of fresh julces - Orange, apple and pink grapefruit Morning bakery and Vennoiserie - Orange marmalade, horney - Homemade granola, muesil and assorted cereals - Greek yoghurt selection Beverage Selection - Tea and coffee - Herbal infusions Herbal infusions

Welcome to Breakfast The Edwardian Manchester	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact
	Monday Tuesday Wednesday Thursday Friday Saturday Sunday								
									5

Conference Experience

Arrival experience – £14 - Tea and coffee - Raspberry croissant v - Greek yoghurt with the for granola, pear compote ar - Fresh orange juice - Green cleanser Mid-morning experience – - Tea and coffee		Lunch – £45 - Selection of Italian - Olives v - Sun-blushed tomat	meats		noon experience	- £14	
 Tea and coffee Raspberry croissant v Greek yoghurt with the for granola, pear compote an Fresh orange juice Green cleanser Mid-morning experience – Tea and coffee 		- Selection of Italian - Olives v	meats		•		
 Raspberry croissant v Greek yoghurt with the for granola, pear compote an Fresh orange juice Green cleanser Mid-morning experience – Tea and coffee 		- Olives v	meats	- Iea	and coffee		
 Greek yoghurt with the for granola, pear compote ar Fresh orange juice Green cleanser Mid-morning experience – Tea and coffee 						pesto bruschetta v	
granola, pear compote ar - Fresh orange juice - Green cleanser Mid-morning experience - - Tea and coffee			oes v		rot cake v		
- Green cleanser Mid-morning experience – - Tea and coffee		Salads		- Slice	ed fresh fruit v		
Mid-morning experience – - Tea and coffee		- Flaked salmon, fenr	nel and pickled ginger with				
- Tea and coffee		spicy lemon dressir	•				
	– £12	- Wild rocket, roasted with blue cheese d	d pear and toasted almonds				
Chapalata shin analiisa y		- Tomato ceviche v	coonig				
- Chocolate chip cookies v - Whole fruit selection v	V	- Fattoush salad with	sumac dressing v				
- Fresh orange juice		Mains					
- Papaya and lime smoothi	ie v	- Smoked paprika ch stir-fried vegetables					
		- Braised lamb with r root vegetables	oast garlic potatoes and				
		- Plaice fillet with asp parsley cream	paragus and lemon				
		- Artichoke tortellini	with				
		Desserts					
		- Coffee brûlée, caca mascarpone cream					
		- Strawberry shortbre	∍ad v				

/elcome to he Edwardian Ianchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	List	Floorplans	Contact
Arrival e - Tea an - Cinnan - Greek pumpk - Fresh o - Green Mid-mo - Tea an	non croissant y yoghurt with t in seeds, hone orange juice cleanser rning experie r d coffee	v he following accom ay and goji berries nce – £12		- Spinach, ap maple dress - Black kale C	d tomatoes v lad with ginger dre ole and pecan salac ing v aesar salad with pe	d with pper croutons v	- Tea ar - Smok brusc - Lemo - Sliced		– £14 emon caper cream (cheese
- Whole - Fresh c	nocolate cooki fruit selection prange juice p and passion			Mains - Massaman k - Lemon-roas	nd pomegranate w beef curry with jasm ted chicken with cru	ine rice	, , ,			
				pepper salsa - Pesto pasta green beans Desserts - Cardamom	lime pan-fried sea k a Genovese with pot	atoes and e brûlée v				
				Conference	Experience 1	Menu – Tues	dav			

'he Edwardian Ianchester	Experience	Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	List	Floorplans	Contact
	Monday Tuesday - Wednesday Thursday Friday Saturday Sunday								
Arrival experience – : - Tea and coffee - Apricot and custard - Greek yoghurt with * toasted flaked almone flax seeds v - Fresh orange juice - Beetroot and apple Mid-morning experie - Tea and coffee - Chocolate chip cool - Whole fruit selection - Fresh orange juice - Strawberry and bana	Danish v the following accom ds, berry compote a cleanser ence – £12 kies v		 Marinated a Roasted pep Salads Wood-smok lemon dress Penne with r spicy mayon Endive, feta, with honey of Orange and dressing v Mains Za'atar-spice vegetable of French-trimr garlic potato Miso cod an 	ed salmon and cuci ing roasted pepper and naise v macadamia nuts a dressing v avocado salad with ed lamb cutlets with buscous med chicken breast, o gratin with thyme d fennel with soy ar n wild mushrooms,	l creamy nd roasted figs a chilli lemon Mediterranean spinach and jus nd ginger sauce	- Tea and - Wild m - Raisin s clotted	ushroom and g	- £14 Joat's cheese brusch ckcurrant preserve a	

Conference Experience Menu – Wednesday

elcome to Breakfast Conference Working e Edwardian Experience Lunch anchester		Bespoke Dining Beverage Floorplans Contact Experiences List
Monday Tuesday Wednesday - Thursday Friday Saturday Sunday		
Arrival experience – £14	Lunch – £45	Afternoon experience – £14
- Tea and coffee	- Selection of Italian meats	- Tea and coffee
- Pain au chocolat v	- Olives v - Sun-blushed tomatoes v	- Cayenne-pepper-crushed avocado bruschetta v
- Greek yoghurt with the following accompaniments: apple compote, chia seeds and walnuts v	Salads	- Victoria sponge cake v - Sliced fresh fruit v
- Fresh orange juice	- Duck and pomegranate salad with jalapeño and	
- Carrot, orange and ginger cleanser	honey dressing	
Mid-morning experience – £12	- Classic Caesar salad v	
- Tea and coffee	- Mediterranean vegetables, feta and quinoa salad with garlic and lemon dressing v	
- White chocolate chip cookie v - Whole fruit selection v	 Mixed baby leaf, banana shallots and sunflower seeds with lime and ginger dressing v 	
- Fresh orange juice	Mains	
- Mixed berry smoothie v	- Seared duck breast with shichimi-spiced puy lentils and sesame-glazed pak choi	
	- Butter chicken with pilau rice	
	- Kaffir lime sea bass with coriander and gingerspiced seasonal vegetables	
	- Roasted vegetables with grilled halloumi and harissa salsa v	
	Desserts	
	- Eton mess v	
	- Chocolate and hazelnut cake v	

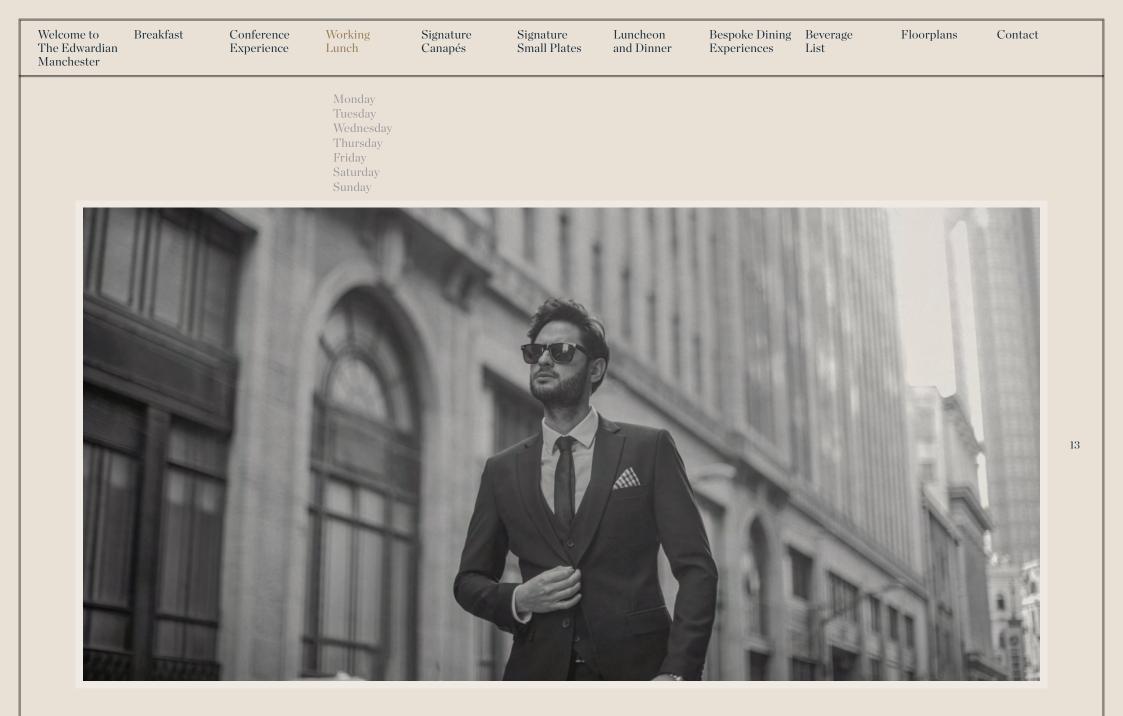
Conference Experience Menu – Thursday

Welcome to The Edwardian Manchester	Breakfast n	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespok Experie	ke Dining Beverage iences List	e Floorplans	Contact	
		Monday Tuesday Wednesday Thursday - Friday Saturday Sunday									
	val experience – £ 1 a and coffee	14		Lunch – £45 - Selection of	of Spanish meats			Afternoon experier	nce – £14		
- Rasr	spberry croissant v	,		- Marinated a	artichokes v			- Tomato and basil	bruschetta v		
shav sunfl - Fresh - Wate Mid-m - Tea a - Mue	aved coconut, apric nflower seeds v esh orange juice	ber and mint cleans nce – £12		yuzu and ler - Spicy auber - Artichoke ar	nicken salad and toas emon sesame oil dres ergine and bocconcin and lemon salad v oat's cheese and wali	essing ini salad v		 Scones with strawl clotted cream v Sliced fresh fruit v 	vberry preserve and		10
	esh orange juice ach and thyme smo	oothie v		potatoes wit - Roasted por grain musta		s and wilted spinach d savoy cabbage wi	ch				10
				onion and c							
					abiata with basil oil v	/					
				Desserts Saltad carar	amel cheesecake v						
				- Salted carar - Victoria spo							
				Conferen	ce Experience	e Menu – Fri	day				

L v'

Welcome to Γhe Edwardian Manchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dini Experiences	ng Beverage List	Floorplans	Contact
		Monday Tuesday Wednesday Thursday Friday - <mark>Saturday</mark> Sunday								
- Tea an - Cinnar - Greek pumpk - Fresh o - Green Mid-mo - Tea an - Choco - Whole - Fresh o	non croissant y yoghurt with t in seeds, hone orange juice cleanser rning experier d coffee late chip cook fruit selection orange juice	v he following accom ey and goji berries v nce – £12 ies v		 Spinach, app maple dress Black kale C Tabbouleh a Mains Massaman k Lemon-roast and roseman Ginger and pepper salsa Pesto pasta green beans Desserts Cardamom a 	I tomatoes v lad with ginger drea ole and pecan salac ing v aesar salad with pe nd pomegranate w beef curry with jasm ted chicken with jasm ted chicken with cru y jus lime pan-fried sea b a Genovese with pot	d with pper croutons v ith lime dressing v ine rice ushed potatoes oream with atoes and e brûlée v	- Tea - Smo bru: - Lem - Slice	noon experience and coffee oked salmon and l schetta non drizzle cake v ed fresh fruit v	– £14 emon caper cream	cheese
				Conference	Experience M	Menu – Satu	rday			

Arrival expe	Monday Tuesday Wednesday Thursday Friday Saturday - Sunday		Lunch – £45			Afte	ernoon experience	⊋ – £14		
- Tea and co	ffee		- Selection of	of Spanish meats		- Tea	a and coffee			
- Apricot and	d custard Danish v		- Marinated a	artichokes v		- Wil	d mushroom and	goat's cheese brusc	chetta v	
toasted flaked almonds, berry compote and flax seeds v - Fresh orange juice - Beetroot and apple cleanser Mid-morning experience – f12 - Tea and coffee - Chocolate chip cookies v - Whole fruit selection v - Whole fruit selection v - Fresh orange juice - Strawberry and banana smoothie v		ompaniments: ite and	lemon dress - Penne with i spicy mayon - Endive, feta with honey of - Orange and dressing v Mains - Za'atar-spice vegetable of - French-trime potato grati - Miso cod an	ked salmon and cuci sing roasted pepper and nnaise v a, macadamia nuts an dressing v d avocado salad with couscous med chicken breast, tin with thyme jus nd fennel with soy ar th wild mushrooms, o	d creamy and roasted figs :h chilli lemon :h Mediterranean t, spinach and garlic and ginger sauce	clot - Slice	isin scones with bla otted cream v ced fresh fruit v	lackcurrant preserve	and	12



Working Lunch

`he Edwardian ⁄Ianchester	ast Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke I Experienc	Dining Beverage ces List	Floorplans	Contact
Arrival experie - Tea and coffe - Raspberry cro - Greek yoghur granola, pear - Fresh orange - Green cleanse Mid-morning e - Tea and coffe - Chocolate chi - Whole fruit se - Fresh orange - Fresh orange - Papaya and lii Afternoon exp - Tea and coffe	e issant v t with the following acco compote and basil seed juice er xperience – £12 e p cookies v lection v juice me smoothie v erience – £14 e d basil pesto bruschetta	S V	With a choice With a choice Lunch - Selection of - Olives v - Sun-blushed Salads - Flaked salm spicy lemon - Wild rocket with blue ch - Tomato cev - Fattoush sa Sandwiches - Honey-roas: mayonnaise - Scottish smoothed	d tomatoes v on, fennel and pickl dressing roasted pear and to eese dressing che v ad with sumac dress	2 two desserts – £3 ed ginger with pasted almonds sing v in mustard mon butter	- 1 88 - 4 Br - C - C r - F - F - 7 - 7 - 7 - 7 - 7 - 7 - 7 - 7 - 7 - 7	Cheese with red onior Fomato and mozzarell Avocado cream with re- foche rolls Duck and pomegrana Ginger-marinated Tha mayonnaise Prawn Caesar with lim Pesto chicken with roc and Parmesan Fandoori chicken with roc and Parmesan Fandoori chicken with roc and Parmesan Cheddar cheese with Egg mayonnaise with esserts Coffee brûlée, cacao o	a with basil pesto v ed chilli and lime v te with hoisin i beef with red curry e sauce sket leaves, pine nut a chari mayonnaise coue sauce onnaise oasted red pepper red onion and parsl garlic chive v	ts 14 and
			- Speck ham - Tuna mayor	cken and avocado w and fig chutney naise with sweetcor vith mint cream chee	n	-	nascarpone cream Strawberry shortbreac	١v	

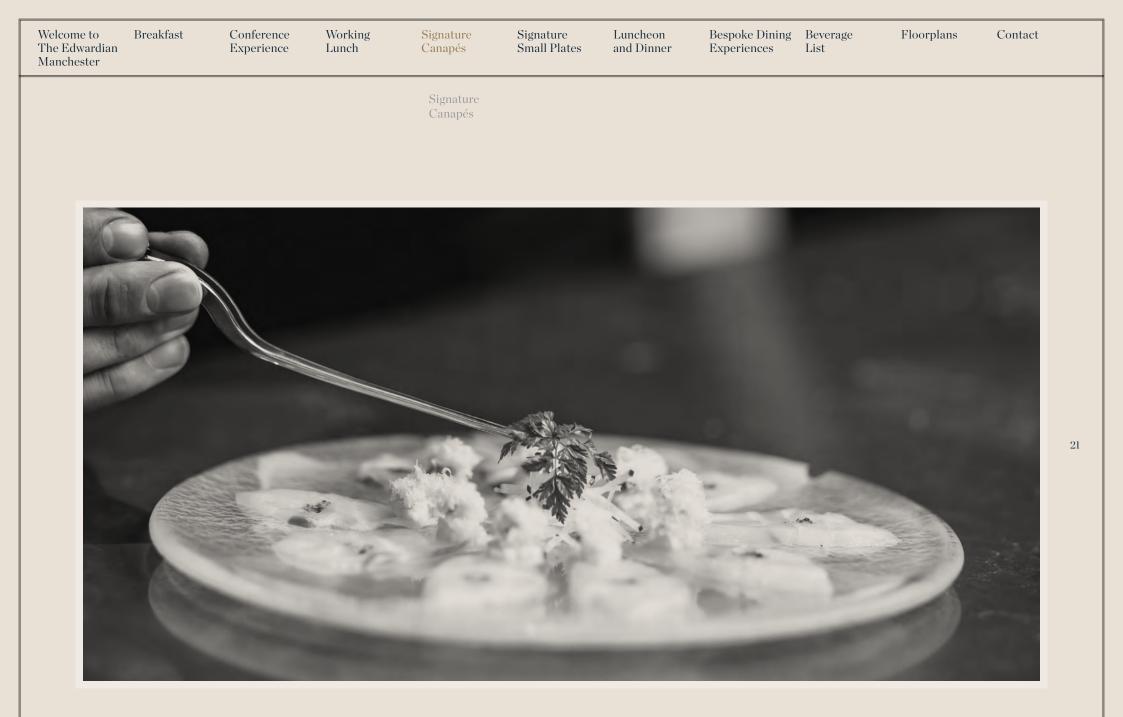
Velcome to Breakfast The Edwardian Manchester	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Din Experiences		Floorplans	Contact	
Manchester Arrival experience – f1 Tea and coffee Cinnamon croissant v Greek yoghurt with th pumpkin seeds, honey Fresh orange juice Green cleanser Mid-morning experience Grean cleanser Mid-morning experience Chocolate chip cookie Whole fruit selection v Fresh orange juice Mango and passion fr Afternoon experience Tea and coffee Tea and coffee	e following accon and goji berries re – £12 s v uit smoothie v		With a choice With a choice Lunch - Selection of - Olives v - Sun-blushed Salads - Thai beef sa - Spinach, ap dressing v - Black kale C - Tabbouleh a Sandwiches - Honey-roast	d tomatoes v Ilad with ginger dre ple and pecan salad Caesar salad with pe and pomegranate w t ham with wholegra	2 two desserts – £3 ssing d with maple pper croutons v rith lime dressing v	8 Briod 8 Grid 9 Control 9	pcado cream with r che rolls ck and pomegrana ger-marinated Tha yonnaise wn Caesar with lim to chicken with roo I Parmesan doori chicken with led pork with barb led pork with barb led halloumi with ngo salsa v	ai beef with red curry ne sauce cket leaves, pine nut n a chari mayonnaise ecue sauce onnaise roasted red pepper red onion and parsl	y ts and	15
- Smoked salmon and le bruschetta - Lemon drizzle cake v - Sliced fresh fruit v	emon caper crear	n cheese	- Rare-roast b - Smoked chi - Speck ham - Tuna mayor	oked salmon with le beef with horseradis cken and avocado w and fig chutney unaise with sweetcou	h mayonnaise vith mustard sauce m	Dess - Car	erts damom and white	chocolate brûlée v caramel cheesecake	v	

Velcome to Fhe Edwardian Manchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact	
Arrival - Tea a - Apric - Greel toastu flax su - Fresh - Beetr Mid-m - Tea a - Choc - Whol - Fresh - Straw Aftern		Danish v he following accom nds, berry compote cleanser nce – £12 ies v v na smoothie v		With a choice With a choice Lunch - Selection of - Marinated a - Roasted pep Salads - Wood-smok lemon dress - Penne with mayonnaise - Endive, feta with honey	opers v ed salmon and cucu sing roasted pepper and v , macadamia nuts ar	2 two desserts – £3 umber with creamy spicy nd roasted figs	B - Chees B - Tomat - Avoca Brioche - Duck a - Ginge mayor - Prawn - Pesto and Pa - Tando - Pulled - Crayfis - Grilleo mange	do cream with re rolls and pomegrana r-marinated Tha naise Caesar with lim chicken with roc armesan ori chicken with pork with barbe sh with dill mayo halloumi with r o salsa v	a with basil pesto v ed chilli and lime v te with hoisin i beef with red curry e sauce sket leaves, pine nut a chari mayonnaise ecue sauce onnaise oasted red pepper	y ts and	16
- Raisir clotte		goat's cheese brus ackcurrant preserve		mayonnaise - Scottish smo - Rare-roast b - Smoked chi - Speck ham	oked salmon with le beef with horseradish cken and avocado w and fig chutney maise with sweetcor	mon butter n mayonnaise vith mustard sauce n	- Egg m Dessert - Rosem	ayonnaise with	-	ey v	

Velcome to he Edwardian Ianchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact	
Arrival e - Tea an - Pain au - Greek apple o - Fresh o - Carrot, Mid-mo - Tea an - White - Whole - Fresh o - Fresh o - Mixed Afterno		e following accom seeds and walnuts nger cleanser ce – £12 cookie v v		With a choice With a choice Lunch - Selection of - Olives v - Sun-blushed Salads - Duck and pe honey dress - Classic Caes - Mediterrane with garlic a - Mixed baby seeds with l	d tomatoes v omegranate salad w ing	2 two desserts – £38 ith jalapeño and and quinoa salad ' is and sunflower	B - Tomato - Avocac Brioche - Duck au - Ginger- mayonr - Prawn (- Pesto c and Pau - Tandoc - Pulled - Crayfisl - Grilled mango	to cream with r rolls and pomegrana marinated Thanaise Caesar with lim chicken with roo mesan ori chicken with pork with barb or with dill mayo halloumi with r salsa v	la with basil pesto v ed chilli and lime v te with hoisin ai beef with red curry te sauce cket leaves, pine nut a chari mayonnaise ecue sauce onnaise roasted red pepper a	s and	1;
- Victoria	ne-pepper-crus a sponge cake fresh fruit v	hed avocado brus v	chetta v	mayonnaise - Scottish smo - Rare-roast b - Smoked chi - Speck ham - Tuna mayor	t ham with wholegra oked salmon with le beef with horseradish cken and avocado w and fig chutney maise with sweetcor vith mint cream chee	mon butter n mayonnaise vith mustard sauce n	- Egg ma Desserts - Eton m	ayonnaise with s	-	≥y v	

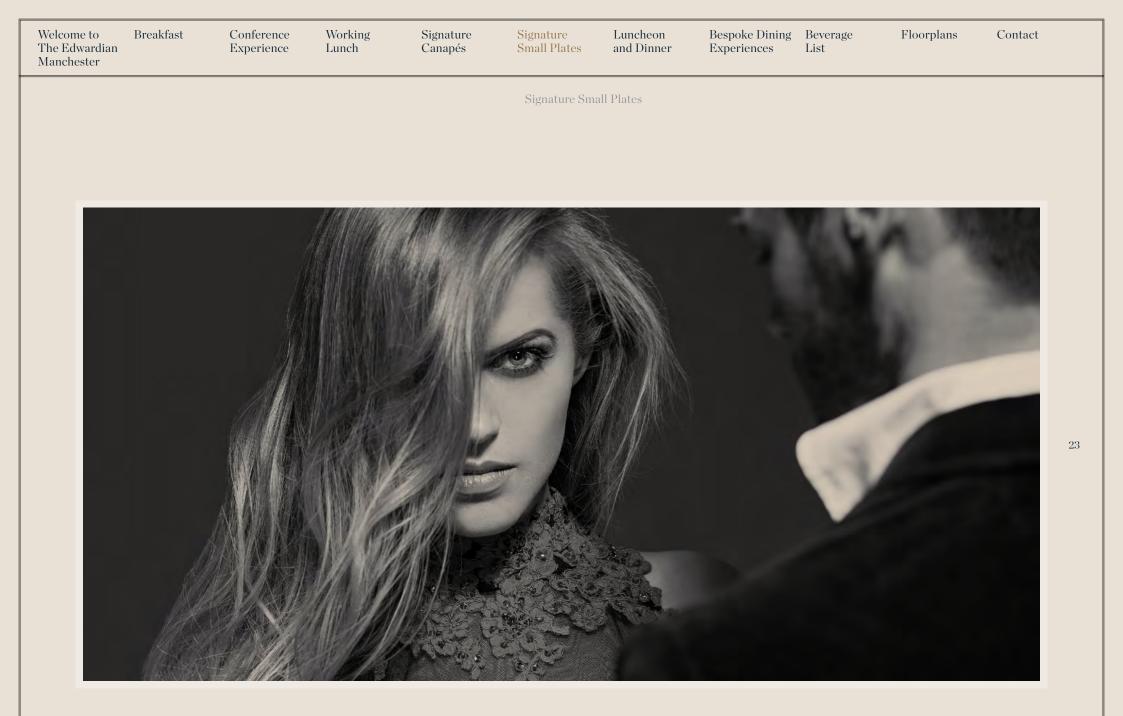
Velcome to Breakfast The Edwardian fanchester	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Diı Experiences		Floorplans	Contact
Ianchester Arrival experience – f - Tea and coffee - Raspberry croissant v - Greek yoghurt with th shaved coconut, aprix seeds v - Fresh orange juice - Watermelon, cucumb Mid-morning experient - Tea and coffee - Muesli bar v - Whole fruit selection - Fresh orange juice - Peach and thyme smother Afternoon experience - Tea and coffee - Tea and coffee - Scones with strawber	he following accom cot compote and s per and mint cleans nce – £12 v oothie v e – £14	sunflower	With a choice With a choice Lunch - Selection of - Marinated a - Roasted per Salads - Smoked chi yuzu and le - Spicy auber - Artichoke a - Spinach, go and parsley Sandwiches - Honey-roas mayonnaise	opers v cken salad and toas mon sesame oil dres gine and bocconcin nd lemon salad v at's cheese and walk dressing t ham with wholegra	2 two desserts – £3 ted cashews with ssing i salad v nut salad with lime ain mustard	B - To B - Av Bric - Du - Gi ma - Pra - Pra - Pra - Pra - Ta - Pu - Cr - Gr ma - Cr - Gr	rocado cream with r oche rolls uck and pomegrana nger-marinated Tha ayonnaise awn Caesar with lim sto chicken with roo d Parmesan ndoori chicken with illed pork with barb ayfish with dill mayo illed halloumi with r ango salsa v	a with basil pesto v ed chilli and lime v te with hoisin ii beef with red curry e sauce cket leaves, pine nut a chari mayonnaise ecue sauce onnaise roasted red pepper red onion and parsl	y ts and
clotted cream v - Sliced fresh fruit v			- Smoked chi - Speck ham - Tuna mayor	peef with horseradisl cken and avocado v and fig chutney maise with sweetcor vith mint cream che	vith mustard sauce		lted caramel cheese ctoria sponge cake		

elcome to ne Edwardian anchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke E Experienc		Floorplans	Contact
Arrival - Tea ar - Aprico - Greek toaste flax se - Fresh - Beetro Mid-mo - Tea ar - Choco - Whole - Fresh - Strawk	d flaked almor	Danish v he following accon ids, berry compote cleanser nce – £12 ies v v na smoothie v		With a choice With a choice Lunch - Selection of - Marinated a - Roasted pep Salads - Wood-smok lemon dress - Penne with n mayonnaise - Endive, feta with honey of	opers v ed salmon and cuct ing oasted pepper and v macadamia nuts at	2 two desserts – £3 umber with creamy spicy nd roasted figs	(8 7 Br C C C F F 7 - 7	Cucumber with mint c Cheese with red onior Fomato and mozzarell Avocado cream with re Fioche rolls Duck and pomegrana Ginger-marinated Tha nayonnaise Prawn Caesar with lim Pesto chicken with lim Pesto chicken with lim Parmesan Fandoori chicken with Pulled pork with barbe Crayfish with dill mayo Grilled halloumi with r	n v a with basil pesto v ed chilli and lime v te with hoisin i beef with red curry e sauce cket leaves, pine nut: a chari mayonnaise ecue sauce	20
- Wild r - Raisin clotted		goat's cheese brus ackcurrant preserve		mayonnaise - Scottish smo - Rare-roast b - Smoked chio - Speck ham a	ham with wholegra oked salmon with le eef with horseradish oken and avocado w and fig chutney naise with sweetcor	mon butter n mayonnaise vith mustard sauce	- C - E De - F	nango salsa v Cheddar cheese with Egg mayonnaise with esserts Rosemary panna cotta Firamisu gateau v	garlic chive v	ey v



Signature Canapés

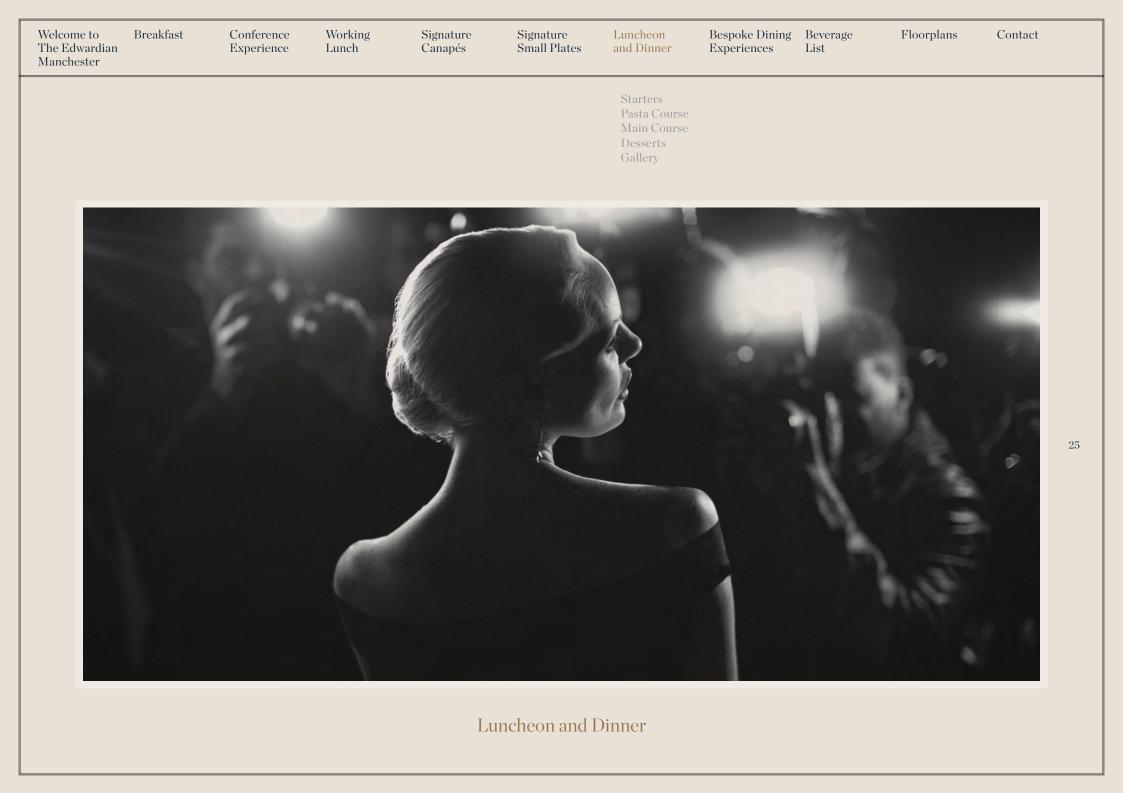
Welcome to The Edwardian Manchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespol Experi	ke Dining iences	Beverage List	Floorplans	Contact	
£5.50 RECEP Please cold ar Selecti £40 pe Selecti	INNER CANAP per canapé TION CANAPE choose a minir nd dessert cana on of 8 signatu r guest on of 10 signat r guest	5 5 num of eight hot, pés re canapés		and juniper - Goat's chee - Tuna tartare - Hot miso ch and wasabi - Pan con ton olive oil - Black peppe truffle and P - Corn and co onion and co Vegan	se and caramelised with wasabi soy ips with seared bee shichimi mayonnais nate with Ibérico han er-crusted beef carp armesan burgette taco with cl	onion tartlet v f tenderloin e m and extra virgin accio with shaved herry tomato,	r	 Cheese Black c Baby c Beef te Grilled olive o Black t crème Vegan Crispy and gin Dessert Citrus Victoria Yuzu cu Choco Lemon Vegan 	e and onion frit cod with green chicken skewers enderloin skewe l king prawns w il ruffle arancini w v Japanese aube nger Eton mess a sponge v urd tartlet v	chilli shiso salsa with lemon and mi ers with lime and ja ith Sicilian lemon a rith Italian hard che ergine with black pe	iso butter lapeño salt nd eese	22
					Signature Car	napés						



Signature Small Plates

Velcome to Breakfast 'he Edwardian Janchester	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact	
				- Signature Sm	all Plates					
small plates Individual signatur £7.50 per guest	ninimum of five signati	ure	and basil v - Crab and as and lemon r - Classic Caes - Tuna carpac - Sea bass ce Vegan - Aubergine of thyme dress Hot - Beer battere - Oven-roaste and goat's of - Wagyu beet - Murgh makt - Wild mushre	esar salad v ccio with truffle lime eviche carpaccio with shallc sing red cod with truffle ar ed salmon with lemc	Dijon mustard dressing ot and nd minted peas on, crispy black kale v spicy mayonnaise saffron pilau tto v	- Tiramisi - Mango Midnight - Chicker - Veggie	and passion fr			24

Signature Small Plates



come to Edwardian nchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	g Beverage List	Floorplans	Contact
Please	select one opti	ion per course for a	all attendees.			- Starters Pasta Course Main Course Desserts Gallery				
BRON	ZE – £12			SILVER – £15			GOLD	– £18		
- Salmo olive o		th oregano, chilli av	vocado and		blood orange cevi rawns with crispy ka			pepper-crusted and Parmesan	beef carpaccio with	ı shaved
		alsamic truffle teriya		labneh tahini	dressing			nated duck salad egranate	l with pomelo and	
- San N and b		bes with goat's chee	se, capers	- Seared auber yoghurt dress	rgine carpaccio wit sing v	h thyme and teta	- Burrat	ta with heritage [•]	tomatoes, basil and	ł
Vegan				Vegan			-	y vinegar dressin	gv	
	ach, watermelon per dressing	n and lime with blac	:k	- Seared auber	rgine carpaccio wit	h thyme dressing	Vegan - Herita dressi		asil and sherry vineg	gar

Luncheon and Dinner - Starters

 Please select one option per course for all attendees. PATA COURSE - 19 Coats cheese gnocchi with rocket, speck ham and Parmesan oreme Spinsch and ricotta ravioli with sage butter Conocchi with Sam Marzano tornatoes, peperoncino and basil Spinsch and ricotta ravioli with slow-cooked Sam Marzano tornatoes, olive oil and tom basil Vegan Wegan Wegan oil 	Welcome to The Edwardian Manchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact	
PASTA COURSE - £9 - Goat's cheese gnocchi with rocket, speck ham and Parmesan crème - Spinach and ricotta ravioli with sage butter - Gnocchi with San Marzano tomatoes, peperoncino and basil - Rigatoni ai funghi with wild mushrooms and parsley lemon butter - Spinach and ricotta ravioli with slow-cooked San Marzano tomatoes, olive oil and torn basil Vegan - Vegan cheese gnocchi with rocket, basil and lemon oil	Plassa	valast one ontio	n por course for a	ll attandage			- Pasta Course Main Course Desserts					
 Goat's cheese gnocchi with rocket, speck ham and Parmesan crème Spinach and ricotta ravioli with sage butter Gnocchi with San Marzano tomatoes, peperoncino and basil Rigatoni ai funghi with wild mushrooms and parsley lemon butter Spinach and ricotta ravioli with slow-cooked San Marzano tomatoes, olive oil and torn basil Vegan Vegan cheese gnocchi with rocket, basil and lemon oil 				in attendees.								
Parmesan crème - Spinach and ricotta ravioli with sage butter - Gnocchi with San Marzano tomatoes, peperoncino and basil - Rigatoni ai funghi with wild mushrooms and parsley lemon butter - Spinach and ricotta ravioli with slow-cooked San Marzano tomatoes, olive oil and torn basil Vegan - Vegan cheese gnocchi with rocket, basil and lemon oil												
 Spinach and ricotta ravioli with sage butter Gnocchi with San Marzano tomatoes, peperoncino and basil Rigatoni ai funghi with wild mushrooms and parsley lemon butter Spinach and ricotta ravioli with slow-cooked San Marzano tomatoes, olive oil and torn basil Vegan Vegan cheese gnocchi with rocket, basil and lemon oil 			ii with rocket, spec	ck ham and								
 and basil Rigatoni ai funghi with wild mushrooms and parsley lemon butter Spinach and ricotta ravioli with slow-cooked San Marzano tomatoes, olive oil and torn basil Vegan Vegan cheese gnocchi with rocket, basil and lemon oil 			violi with sage but	tter								
lemon butter - Spinach and ricotta ravioli with slow-cooked San Marzano tomatoes, olive oil and torn basil Vegan - Vegan cheese gnocchi with rocket, basil and lemon oil			zano tomatoes, p	eperoncino								
San Marzano tomatoes, olive oil and torn basil Vegan - Vegan cheese gnocchi with rocket, basil and lemon oil			n wild mushrooms	and parsley								
- Vegan cheese gnocchi with rocket, basil and lemon oil	- Spina San M	ach and ricotta ra Marzano tomatoe	violi with slow-coo es, olive oil and tor	oked rn basil								
	Vegan											
			i with rocket, basi	l and								27
												27

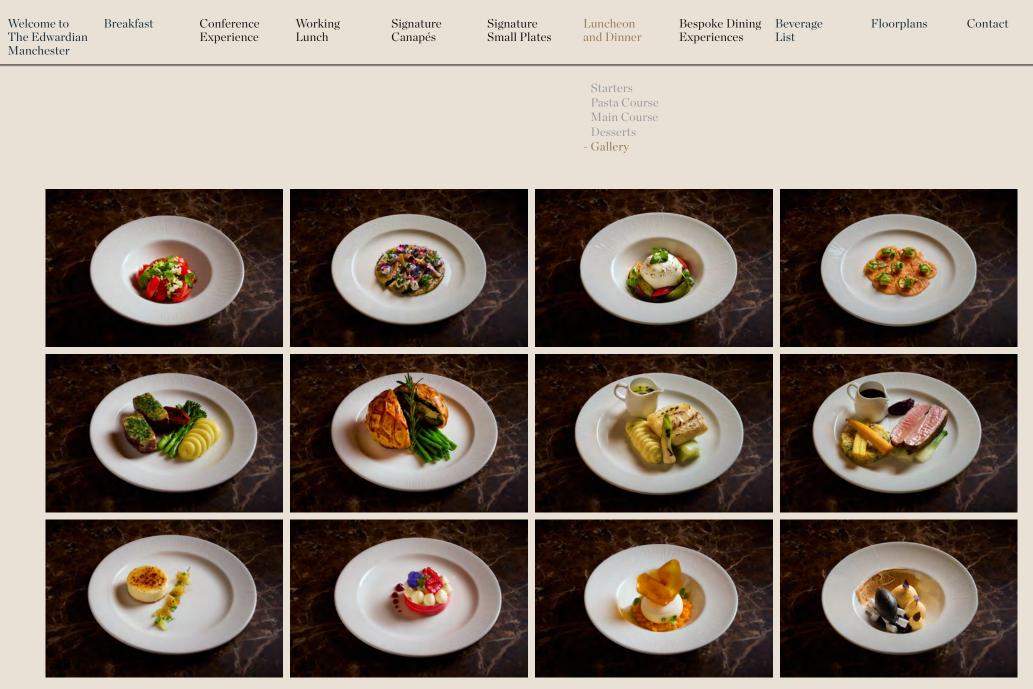
Luncheon and Dinner - Pasta Course

Velcome to Breakfast The Edwardian Manchester	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact
Please select one opti	on per course for a	Il attendees.			Starters Pasta Course - Main Course Desserts Gallery				
 BRONZE - £25 - Lemon-and-thyme-rowith gratin dauphino and shallot jus - Roasted duck with sp sauce and red cabba and juniper - Oven-baked salmon, lemon risotto with ow Vegan - Gnocchi with cherry 	is, tenderstem broo biced potatoes, cler ge infused with cin pearl barley and o ven-roasted baby fe	ccoli mentine inamon organic ennel	with rosema baby spinad - Honey-roast potatoes, le leeks with C - Portobello r cheese Wel Vegan - Portobello r	-lemon-spiced roas ry roasted potatoes h in lemon butter sa red cod with creame mon-infused rainbo hampagne butter s nushroom, black ca nushroom, black ca with shallot and gar	and garlic wilted auce ad spring onion w chard and baby auce bbage and goat's and garlic sauce v bbage and cheese	purée brocco - Orega crispy - Lemor cream Vegan	d black pepper and Gorgonzol bli and roasted l no, basil and ga Lovers potatoe a sole with gree and garlic butt	beef fillet, truffle po a butter with tender baby onions arlic infused lamb ra s and glazed heritag in herb potatoes, Pa ered asparagus to with truffle oil and	rstem ack with ge carrots armesan

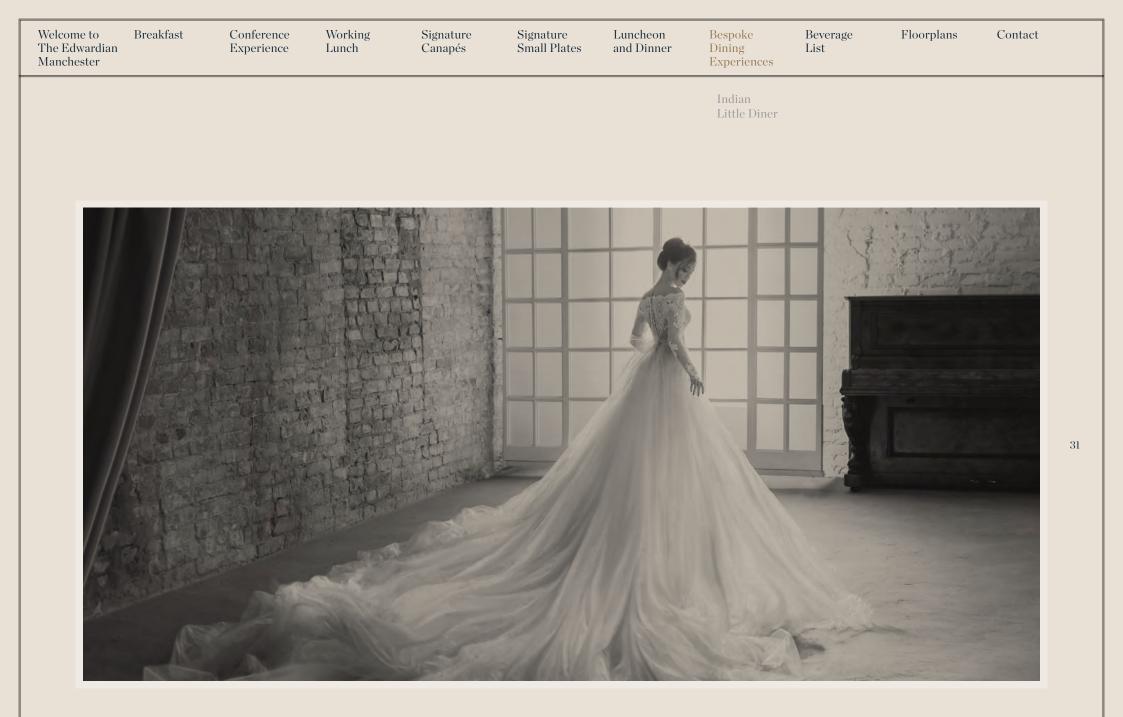
Luncheon and Dinner - Main Course

	Conference Working Experience Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Di Experience	0 0	Floorplans	Contact
Please select one option pe	er course for all attendees			Starters Pasta Course Main Course - Desserts Gallery				
BRONZE – £10		SILVER – £11			GC	LD – £13		
- Baked sour cream cheese and crushed biscuit v	ecake with raspberry coulis		e cheesecake with Is confit and cinnan			igmore brûlée with oney apple jam	n Espelette shortbre	ad and
- Lemon Eton mess with cri chocolate Chantilly crème		- Mascarpone and Victoria	cream with fresh ra sponge	spberries, lime		zu curd with fresh l rbet and miso cres	black berries, black : ss v	sesame
Vegan		Vegan			Veg	Jan		
- Orange blossom panna co mango and Thai basil	otta with passion fruit,	- Valrhona cho and cocoa sp	colate mousse with bonge	n morello cherries		lted caramel ice cr Id coffee macaron	ream with roasted ha	azelnuts

Luncheon and Dinner - Desserts



Luncheon and Dinner - Gallery



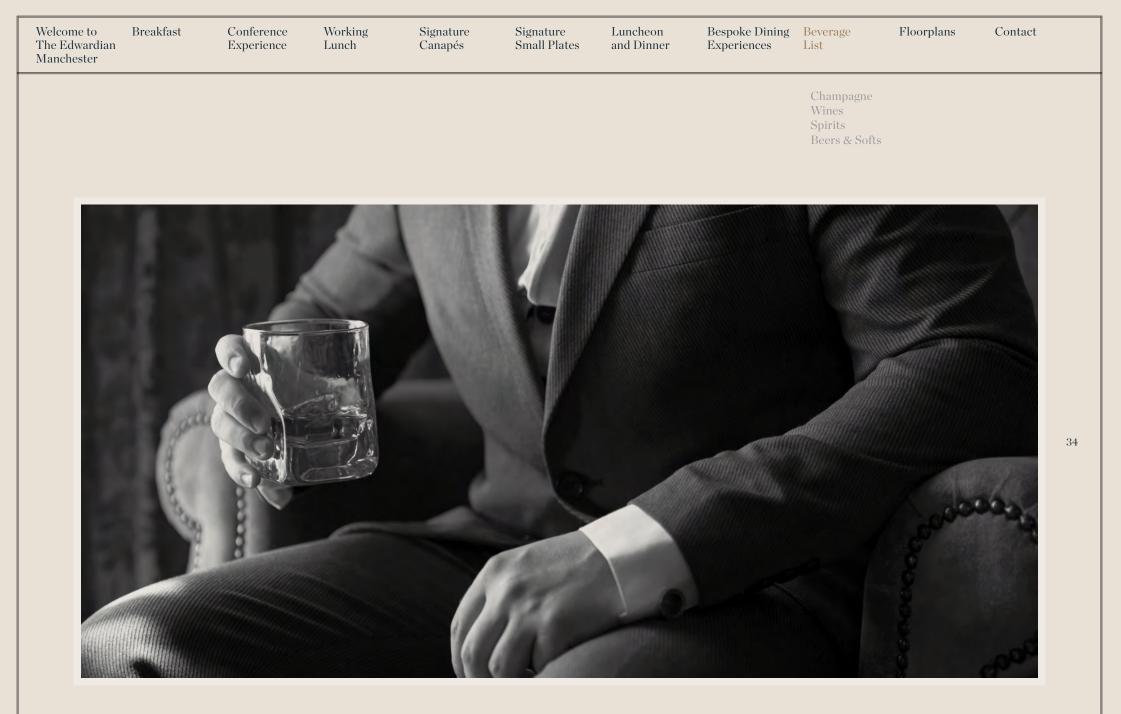
Bespoke Dining Experiences

Welcome to B The Edwardian Manchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact	
- Lamb sa - Chicken - Served v Sharing P - Hara bha - Vegetab - Paneer t - Served v	Platter asala prawns amosa n tikka with coriander r Platter v nara kebab ole samosa tikka	amarind chutney a	and	 Malabar king Aromatic Ker Methi chicke Succulent ch and mixed fr Lamb nihari Slow-cooked aromatic spid Bhindi masal A delicious n onion and dr Dal Makhni 24-hour slow originating fr Served with: Masala chillies and burani rait 	dishes served ove prawn curry relan curry with spic n icken with fresh me agrant spices I lamb on the bone ces from the Hyder a orth Indian dish wir ied mango spice v -cooked black lent rom the Punjab reg	ced coconut milk ethi leaves, yogurt marinated in abad region th fried okra, garlic, ils with cream,	- Indian Little Diner				32

Bespoke Dining Experiences - Indian

Velcome to he Edwardian lanchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact	
							Indian - Little Diner				
		ID ONE SIDE – £2	5		AKE SELECTION -	- £6					
Starter				- Oreo cookie							
	en and noodle			- Strawberry a							
		bs and garlic butte	r	- Banana fudg	ge and salted caram	el					
Main C											
		e with broccoli v									
	e with tomato c										
		e and mash with on	lion gravy								
	nd chips	steamed vegetable									
Sides		steamed vegetable	25								
- Frencl	h fries										3
	t potato fries										0
	ned vegetables										
Desser											
	tion of ice creat	ms									
- Fruit s	alad										
- Strawl and to	berries and cre offee	am with crushed m	eringue								

Bespoke Dining Experiences - Little Diner



Beverage List

lcome to e Edwardian nchester		Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact	
								- Champagne Wines Spirits Beers & Softs			
СНАМ	DACNE										
Brut	PAGNE										
	er Special Cuvée Bru	+ NIV	£115								
	s Heidsieck Brut Rése		£100								
	Chandon Brut Impe		£90								
	Blanc de Blancs		£180								
	Clicquot Yellow Labe	el Brut NV	£98								
Rosé											
	t-Salmon Brut Rosé	NV	£115								
Laurent	t-Perrier Cuvée Rosé	e NV	£160								
Moët &	Chandon Rosé Imp	erial NV	£100								
Prestige	e Cuvée										ę
Dom Pé	érignon Brut Vintage	e 2002/2005	£395								
Krug Gi	rande Cuvée Brut N	V	£450								
Louis Re	oederer Cristal 2014	Ļ	£650								
Sparklir	ng Wine										
Gusbou	urne Blanc de Blancs	s 2019	£74								
Gusbou	urne Rosé 2019		£80								
Nyetim	ber Blanc de Blancs	2015	£95								
Proseco	co Extra Dry, Fantine	el NV -	£55								
Non Ale	coholic										
		arkling White	£60								

Beverage List - Champagne

elcome to he Edwardian anchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner		ooke Dining eriences	Beverage List	Floorplans	Contact	
									Champagne - Wines Spirits Beers & Soft			
	EWINE			ROSÉ WINE					e Longitude Cabernet Sauvic	ware Malhae)	£33	
Esporã	e <mark>jo, Monte Velho</mark> ăo (Roupeiro, Ant gal 2023		£36		irabeau insault, Vermentino) vence, France 2022		48	Western	abernet Sauviç Cape, South A [.] anza, Baigorri		£52	
Chablis	is, La Chablisienr eine (Chardonna <u>y</u>		£66	Whispering A (Grenache, Ve	Angel Rosé, Château ermentino, Cinsault)		60	(Tempran Spain 202	nillo, Garnacha, 20	Mazuelo)	102	
France De Loa	e 2019 ach, Russian Rive	er Vallev	£70	Côtes de Provence, France 2023				Saint Cla (Pinot No	ir, Origin bir) Marlboroug	h,	£60	
	lonnay) California		1/0	RED WINE	la Valpolicella Class	ico f	95		land 2022 de Los Andes		£56	
Élevé (022 (Marsanne, Viog i edoc, France 202		£35	Bolla (Corvina Veneto, Italy 2	a, Rondinella, Molina 2017	ara)			Uco Valley, Me	endoza,	100	
Fantine	el 'Borgo Tesis' (del Friuli, Italy 20	(Pinot Grigio)	£40	Barbera d'Alb Piemonte, Ital	oa, Enrico Serafino (ly 2021	(Barbera) f	58					
Flagsto	one Noon Gun	non Blanc, Viognier,	£33		z, Mount Langi Ghi rn Victoria, Australia		38					36
Wester	rn Cape, South A li Gavi, Toledana	Africa 2022	£56		nute Fiorebelli dinella, Cabernet Sa 2022		44					
Domin	ni Villa Lanata (Co Inte, Italy 2023			Château Bout	tisse, Grand Cru		74					
Sancer	rre, Les Collinett		£78	(Merlot, Cabe Saint-Émilion,	ernet Sauvignon, Ca , France 2018	bernet Franc)						
Loire V	h Mellot (Sauvign /alley, France 202		644		/audieu' Châteaune 'audieu (Syrah, Gren		85					
	Vermentino) arzano, Italy 2024	4	£44	Mourvedre) So	outhern Rhône, Frai	nce 2022						
				Élevé (Carigna France 2023	an) Roussillon	Í,	35					

Beverage List - Wines

	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespok Experi	te Dining ences	Beverage List	Floorplans	Contact	
								Champagne Wines - Spirits 1 2 Beers & Soft:			
OUR SPIRIT SELECTION											
Vodka		50ml	Rum		50m	าไ	Scotch W	hiskv			
Absolut		£8.5	Bacardi Carta	Blanca	£8.		Single Ma	-			
Belvedere		£10	Brugal 1888 D	oblemente Añejado			Balvenie 2			£35	
Cîroc		£12	El Dorado 3 y	-		.9	Dalwhinni	-		£14	
Grey Goose		£11	El Dorado 12	year	£1	2	Glenfiddia	ch 12 year		£10	
Ketel One		£9	Havana 3 year		£	.9	Glenfiddia	ch 15 year Sole	ra	£14	
Konik's Tail		£11	Havana 7 year		£1	0	Glenfiddia	ch 18 year		£20	
Skyy		£9	Japanese Wh	isky			Glenlivet I	- ounder's Rese	erve	£10	
Gin			Single Malt				Glenmora	ngie 12 year		£9.5	
Bombay Sapphire		£8.5	Hakushu Disti	ller's Reserve	£1	8	Lagavulin	16 year		£18	
Gin Mare		£12	Yamazaki 12 y	ear	£2	4	Laphroaig	10 year		£12	3
Hendrick's		£10	Yamazaki Dist	iller's Reserve	£2	0	Macallan I	Double Cask 1	2 year	£16	
Monkey 47		£15	Blended				Oban 14 y	rear		£18	
Roku		£10	Hibiki Harmor	ıy	£2	0	Talisker 10) year		£12	
Sipsmith		£11	Nikka from th	e Barrel	£1	4	Blended				
Tanqueray		£9	Suntory Toki		£1	0	Chivas Re	gal 12 year		£9	
Tanqueray 10		£14	The Nikka 12	year	£3	0	Chivas Re	gal 18 year		£14	
Flavoured Gin							Johnnie W	/alker Black La	bel	£10	
Bombay Citron Pressé		£8.5					Johnnie W	/alker Gold Lal	bel	£12	
Malfy Rosa		£9					Monkey S	houlder		£8.5	
Tarquin's Rhubarb & Raspbe	erry	£10					Irish Whis	key			
Tarquin's Blood Orange		£10					Jameson			£9	

Beverage List - Spirits

Please note, mixers for spirits are charged at £3.25 each. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.

Velcome to 'he Edwardian fanchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact	
								Champagne Wines - Spirits 1 2 Beers & Softs			
	PIRIT SELECTIO	N									
	can Whiskey		50ml	Liqueurs/ Dig	estifs	50m	d				
Bulleit	-		£10	Baileys		£8.5	5				
Jack Da			£9	Disaronno Am	aretto	£8.5	5				
Maker's			£9	Kahlúa		£8.5	5				
	ePig Rye 10 year		£16	Sambuca		£8.5	5				
	ford Reserve		£10	Tia Maria		£8.5	5				
Tequila			<u> </u>								
Ocho E			£9 £10								
	Reposado		£10 £17								
Patrón	Blanco		£17 £15								38
	Reposado		£15								38
	o Añejo		£12								
	o Blanco		£8.5								
Cogna			10.0								
	pisier 3 star		£10								
Hennes			£35								
	Martin XO		£30								

Beverage List - Spirits

Please note, mixers for spirits are charged at £3.25 each. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.

elcome to he Edwardian anchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact	
								Champagne Wines Spirits - Beers & Softs			
BEER			Bottle	SPARKLING		£4	.5				
Asahi Su	uper Dry		£5.75	Fever-Tree							
Modelo	Especial		£6	Lemonade							
Noam			£7	Tonic							
Sassy Ci	idre Brut		£6	Naturally light	tonic						
	idre Rosé		£6	Soda							
	uper Dry 0%		£5	Ginger ale							
SOFT				Ginger beer							
Bottled			£5.5	Mediterranear	n tonic						
	still water										
	sparkling wate	r		Coke							
JUICES			£4.5	Diet Coke							39
	ange (96 kcal)			Coke Zero							
	pple (220 kcal)										
	apefruit (97 kcal)										
	rry (113 kcal)										
Tomato	(36 kcal)										

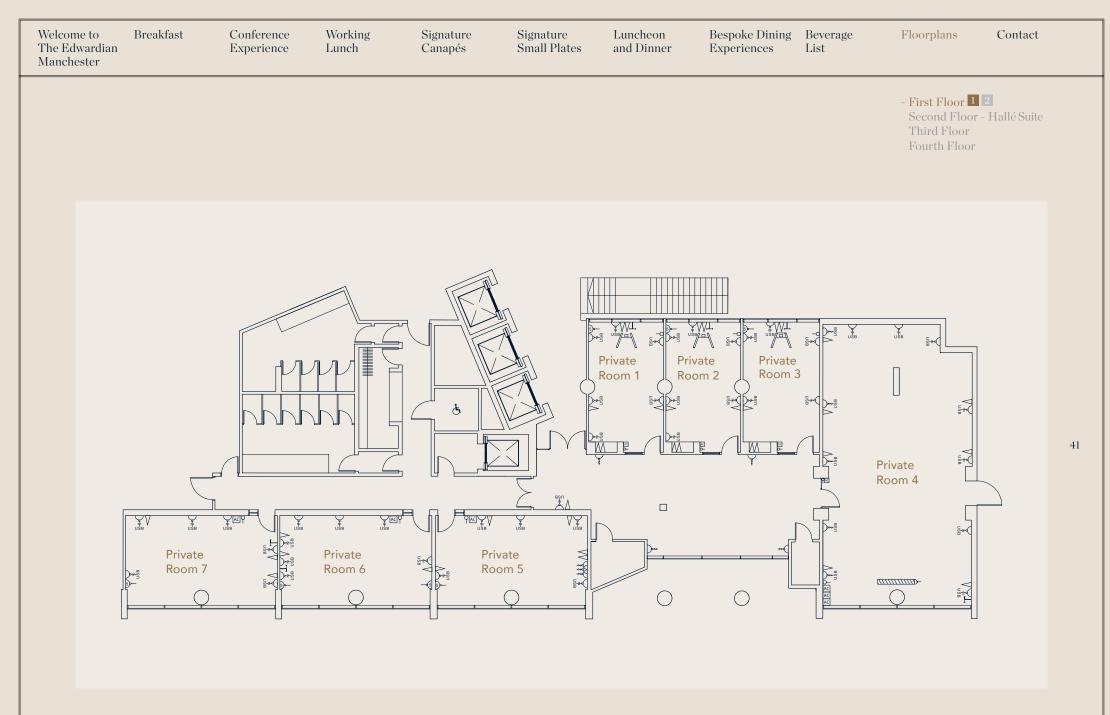
Beverage List - Beers & Softs

A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.

Welcome to The Edwardian Manchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact
									- First Floor 1 Second Floor Third Floor Fourth Floor	· - Hallé Suite
										4

Floorplans

40



Floorplans - First Floor

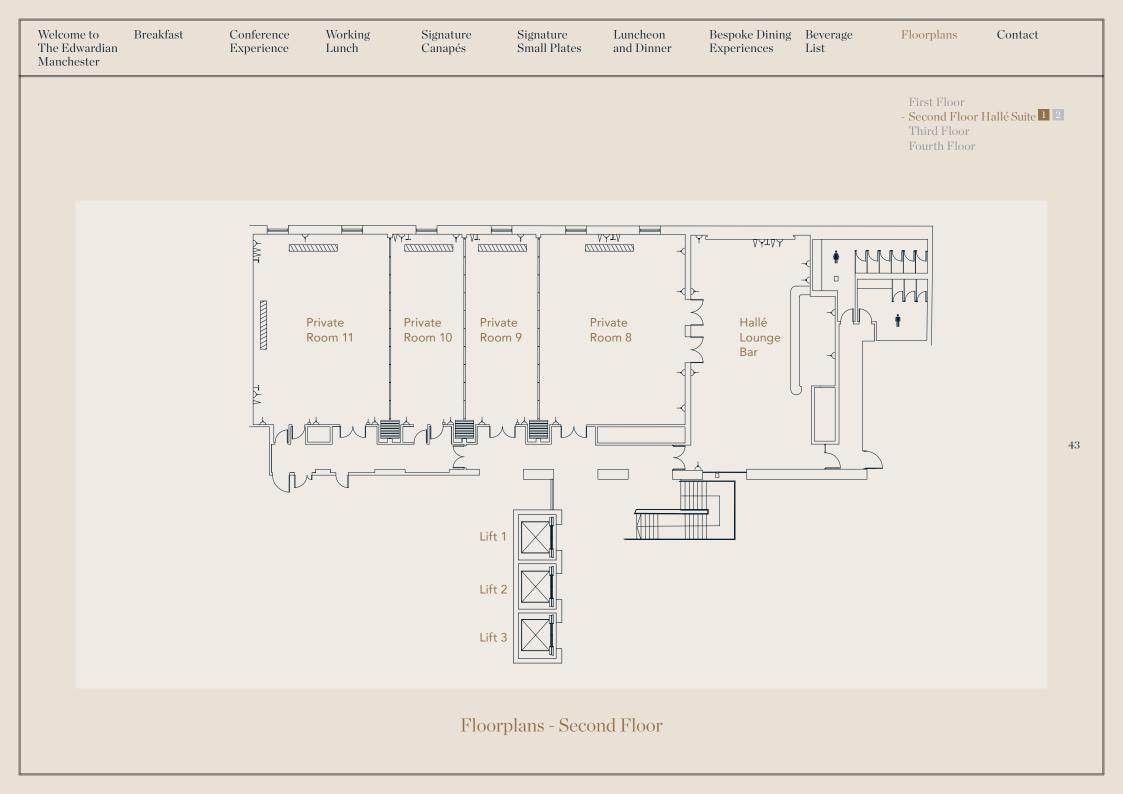
Welcome to The Edwardian Manchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact
										_

- First Floor 1 2

Second Floor - Hallé Suite Third Floor Fourth Floor

CAPACITIES	Theatre	Classroom	Boardroom	U-shape	Cabaret	Reception	Lunch/Dinner
Private Room 1			10				8
Private Room 2			10				8
Private Room 3			10				8
Private Room 4	80	40	24	24	50	80	60
Private Room 5	26		16				16
Private Room 6			16				16
Private Room 7	26		16				16

	Area L		Length V		Width		Height		Natural daylight
DIMENSIONS	Sq.m	Sq.ft	m	ft	m	ft	m	ft	
Private Room 1	24	258	6.8	22'4"	3.6	11'8"	2.1	7'2"	×
Private Room 2	24	258	6.8	22'4"	3.6	11'8"	2.1	7'2"	×
Private Room 3	24	258	6.8	22'4"	3.6	11'8"	2.1	7'2"	×
Private Room 4	104	119	14.4	47'2"	7.4	24'3"	2.19	7'2"	×
Private Room 5	34	366	7.6	24'11"	4.5	14'9"	2.1	7'2"	×
Private Room 6	34	366	7.6	24'11"	4.5	14'9"	2.1	7'2"	×
Private Room 7	34	366	7.6	24'11"	4.5	14'9"	2.1	7'2"	

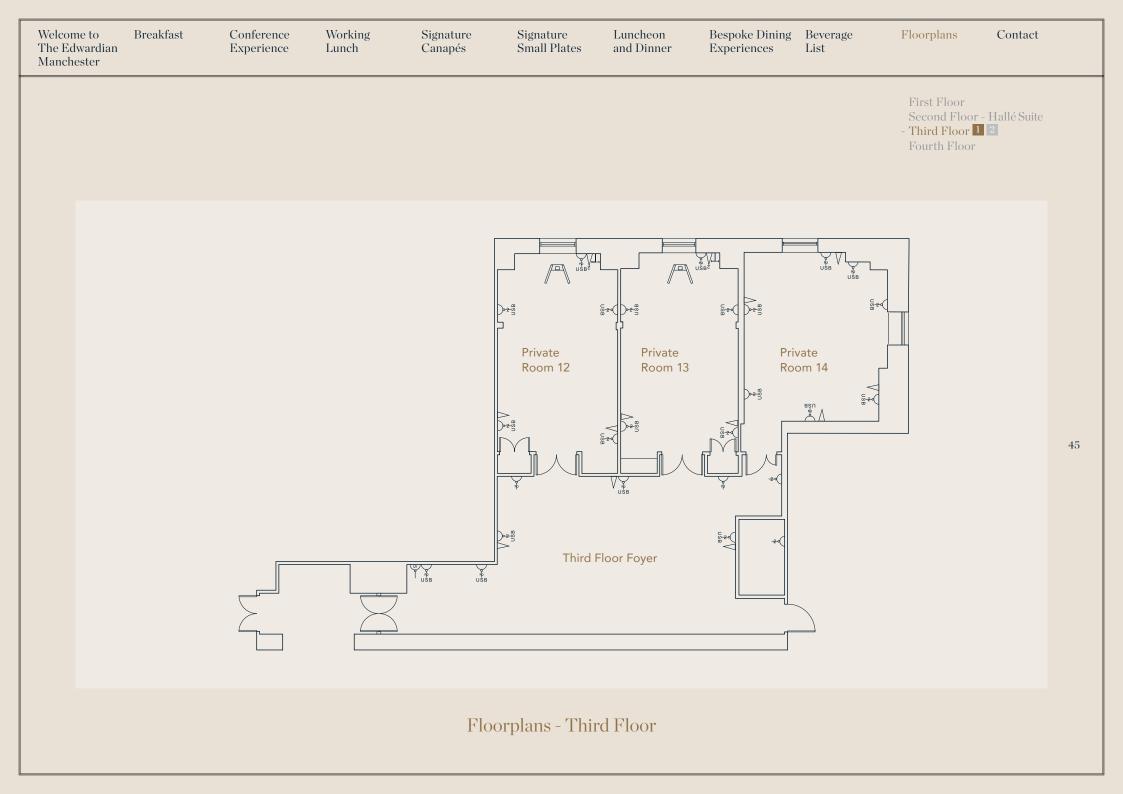


Welcome to The Edwardian Manchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact
									First Floor	

- Second Floor Hallé Suite 1 2 Third Floor Fourth Floor

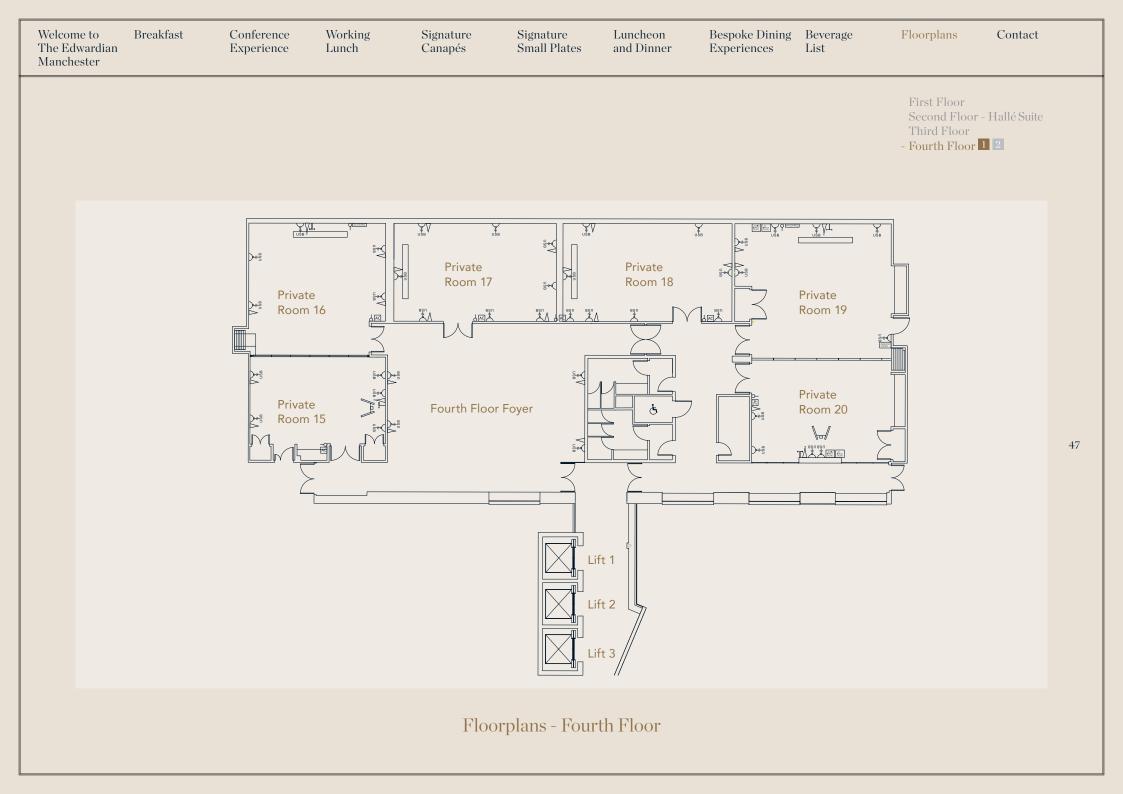
CAPACITIES	Theatre	Classroom	Boardroom	U-shape	Cabaret	Reception	Lunch/Dinner
Hallé Suite	400	180	80	90	180	500	280
Private Room 8	120	50	30	30	54	125	80
Private Room 9	60	24	20		24	50	30
Private Room 10	60	24	20		24	50	30
Private Room 11	120	50	30	30	54	125	80
Hallé Lounge Bar						180	

	Area	Area			Width		Height		Natural daylight
DIMENSIONS	Sq.m	Sq.ft	m	ft	m	ft	m	ft	
Hallé Suite	357	3843	27.5	90'3"	13	42'8"	3.6	11'8"	×
Private Room 8	127	1367	9.8	32'2"	13	42'8"	3.6	11'8"	✓
Private Room 9	62	667	4.8	15'9"	13	42'8"	3.6	11'8"	×
Private Room 10	62	667	4.8	15'9"	13	42'8"	3.6	11'8"	 Image: A set of the set of the
Private Room 11	105	1130	8.1	26'7"	13	42'8"	3.6	11'8"	 Image: A start of the start of
Hallé Lounge Bar	113	1216	7.9	25'11"	15.1	49'6"	2.09	6'10"	



Welcome to The Edwardian Manchester	Breakfast	Conference Experience	Working Lunch	Sigr Can	ature apés	Signature Small Plates	Luncheon and Dinner		ooke Dining eriences	Beverage List	Floorplans	Contact
											First Floor Second Floor - I - Third Floor 1 2 Fourth Floor	
	CAPACITIES		Theatre	Class	sroom	Boardroom	U-shape	Cab	aret	Reception	Lunch/Dinner	
]	Private Room 12		30	20		18	20	18		35	20	
1	Private Room 13		30	20		18	20	18		35	20	
1	Private Room 14		30	16		16	16	18		35	20	
,	Third Floor Foyer									50		
												_
			Area		Length		Width		Height		Natural daylight	
1	DIMENSIONS		Sq.m	Sq.ft	m	ft	m	ft	m	ft		
	Private Room 12		36	387	8	26'3"	4.6	15'1"	2.25	7'4"	×	
								1				
	Private Room 13		36	387	8	26'3"	4.6	15'1"	2.25	7'4"		

The Details - Third Floor



Welcome to The Edwardian Manchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact

First Floor Second Floor - Hallé Suite Third Floor - Fourth Floor 1 2

CAPACITIES	Theatre	Classroom	Boardroom	U-shape	Cabaret	Reception	Lunch/Dinner
Private Room 15 & 16	80	40	36	30	40	60	60
Private Room 15	30	16	14	12	12	20	20
Private Room 16	50	30	16	18	18	30	30
Private Room 17	50	20	24	18	18	50	30
Private Room 18	50	20	24	18	18	50	30
Private Room 19 & 20	100	50	40	36	60	80	80
Private Room 19	50	26	20	20	24	40	40
Private Room 20	40	18	14	14	12	20	20
Fourth Floor Foyer						60	

	Area		Length		Width		Height		Natural daylight
DIMENSIONS	Sq.m	Sq.ft	m	ft	m	ft	m	ft	
Private Room 15 & 16	105	1130	14	45'11"	7.7	25'3"	2.25	7'4"	
Private Room 15	45	484	5.8	19'	7.7	25'3"	2.25	7'4"	
Private Room 16	60	645	7.5	24'7"	7.7	25'3"	2.25	7'4"	
Private Room 17	52	559	5.5	18'	9.4	30'10"	2.25	7'4"	
Private Room 18	53	570	5.5	18'	9,6	31'5"	2.25	7'4"	
Private Room 19 & 20	118	1270	16.3	53'5"	9.2	30'2"	2.25	7'4"	 Image: A start of the start of
Private Room 19	66	710	7.8	25'7"	9.6	31'5"	2.25	7'4"	
Private Room 20	52	559	5.8	19'	9.2	30'2"	2.25	7'4"	 Image: A start of the start of

The Details - Fourth Floor

Welcome to The Edwardian Manchester	Breakfast	Conference Experience	Working Lunch	Signature Canapés	Signature Small Plates	Luncheon and Dinner	Bespoke Dining Experiences	Beverage List	Floorplans	Contact



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49

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Contact