EVENTS
MEETINGS
PARTIES

HOME
FOOD & DRINK
GROUND FLOOR
lively bar opening out on to Tony Wilson Place.

FIRST FLOOR
spacious, stylish restaurant for 200.

SECOND FLOOR
bar and roof terrace.
events and party room for up to 100.

ALL WITH FLOOR-TO-CEILING VIEWS OF THE CITY SKYLINE.

Do get in touch for more information and to discuss your event with us.
cafebar@homemcr.org
0161 212 3500

FOOD & DRINK IN MANCHESTER’S CULTURAL HOTSPOT.
BREAKFAST

With thanks to Peter Nye for the chicken photo.
BREAKFAST ROLLS
£10.50 PER PERSON
Coffee, teas & homemade biscuits
Sausage, bacon & vegetarian sausage on rolls with sauces

CONTINENTAL
£12.50 PER PERSON
Coffee, teas & homemade biscuits
Croissants
Petit pain
Emmental cheese, honey roast ham & Serrano ham
Selection of preserves
Fruit salad
Danish pastries

LUXURY BREAKFAST
£16.50 PER PERSON
Coffee, teas & homemade biscuits
Freshly squeezed orange juice
Bircher muesli with Greek yoghurt & honey
Smoked salmon & cream cheese bagels
Smoked cheddar & shallot frittata
Platter of continental cheeses
Platter of continental meats
Petit pain
Danish pastries
Fruit salad

MINIMUM ORDER
30 PEOPLE, FROM 8AM

ADDITIONS
Fruit salad £2.50
Danish pastries £2.20
Still/Sparkling water £2.20
Fruit juice £2.50
SANDWICHES & LUNCH BOXES
SANDWICHES
£7 PER PERSON
A selection of homemade sandwiches:
Coronation chicken
Cheddar & Branston
Hummous & roasted red pepper

SIMPLE LUNCHBOX
£8.50 PER PERSON
1 x Simple sandwich or salad box
1 x Fruit.
1 x 300ml bottle of spring water.

HOME LUNCHBOX
£11 PER PERSON
1 x Filled roll
1 x Salad box
1 x Box mixed fruit & nuts.
1 x Fruit
1 x 300ml Bottle of spring water

SPECIAL LUNCHBOX
£13 PER PERSON
1 x Filled roll
1 x Salad box
1 x Box mixed fruit & nuts
1 x Homemade brownie
1 x Fruit
1 x 300ml Orange juice

MINIMUM ORDER
10 PEOPLE
MINIMUM ORDER
40 PEOPLE

ADDITIONS
Danish pastries £2.20
Lancashire crisps £1.50
Homemade shortbread £1.50
Homemade cookie £2.50
Coffee / tea £2.50
COLD BUFFET
£14 PER PERSON

Deep filled quiche (v)
Broccoli & goat’s cheese

Peshwari chicken skewers (gf)
Coriander & tamarind salsa, yoghurt & mint dip

Sausage rolls (v)
Pork & fennel or veggie or black pudding

Wraps (vg)
Persian spiced chickpea

Fattoush (vg, gf)
Crisp blue corn tortillas & lemon oil

Orzo salad (v)
Peas, pesto, Gran Moravia, pine nuts, baby peppers

(Includes all of the above)

ADDITIONS

SAVOURY £4 PER ITEM
Sweet potato, chicken & lime pickle tart
Garlic & parsley king prawn pinchos
with caper & dill salsa
Falafel, tzatziki, chilli sauce, salsa (v, vg)
Sun blush & asparagus frittata (gf, v)
Chorizo & gigante bean hash stacks
Veggie burger slider, rocket, fresh chilli sauce (v)
Cheese burger slider
Smoked corn & spiced turkey kofta (gf)
Lemon roasted sweet potato & barley salad (vg)

SWEET £3 PER ITEM
Bakewell
Brownie
Eccles cakes & Lancashire cheese
Lemon tarts
Fruit salad (vg, gf)

HOT BUFFET
£12 PER PERSON PER DISH

Vegan 'Irish' stew (vg)
with puy lentils & herb dumpling
Thai massaman vegetable curry, (vg, gf)
jasmine rice
Mushroom stroganoff, (v, gf)
basmati & wild rice
Slow-cooked Moroccan lamb,
apricots & chick peas, cumin & citrus cous-cous
Cumberland or veggie sausage & colcannon mash,
shallot gravy (v)
Lancashire hot-pot
& pickled red cabbage
Beef short rib ragu,
trofiette pasta, parmesan
Thai massaman beef curry,
jasmine rice (gf)
Chicken & chorizo stew,
potatoes

(Please choose 3 from above)

MINIMUM ORDER
16 PEOPLE

MINIMUM ORDER
20 PEOPLE
CANAPÉS
**COCKTAIL CANAPÉS**

**£8 PER PERSON**

Please choose 3

- Black pudding bon bons, Dijon mayo dip
- Lamb & pea keema puri
- HOME beef short rib ragu tartlet, parmesan crisp
- Chicken & chorizo skewers
- Crisp Serrano, spinach, feta, asparagus, sun blusheted tomato crostini
- Chilli bean, short rib soft corn taco (gf)
- Crab & lime basil tartlet
- Tandoori mackerel crostini
- Smoked haddock cone, capers, mascarpone
- King prawn & pistachio skewers (gf)
- Goat's cheese, basil & red onion marmalade cones (v)
- Stilton Hush Puppies (v)
- Soft corn mini tacos, baby corn, sweet chilli (gf, vg)
- Indian spiced chickpea puri (vg)
- Aubergine crostini, red pepper, hummous (vg)
- Crisp oyster mushroom crostini, balsamic glaze (vg)
BOWL FOOD

SMALL BOWLS SERVED TO YOUR GUESTS ON TRAYS

£18 PER PERSON
SELECT ANY THREE

MINIMUM ORDER
40 PEOPLE
COLD BOWLS
Orecchiette, asparagus, peas & Gran Moravia (v)
Superfood salad, quinoa, broccoli, feta, seeds, alfalfa, maple & wholegrain mustard dressing (v, gf)
Thai-style beef, coriander, mint, lime & peanut salad (gf)
Heirloom tomato, burrata, basil, olive oil, Malden salt (v, gf)
Vietnamese spring roll, spiced soy, broth (vg, gf)
Goat's cheese salad, pine nuts, lambs lettuce, sun blushed dressing (v, gf)
Prawn cocktail, cucumber, cherry tomatoes, cocktail sauce (gf)
Tandoori mackerel, spiced chickpea, spinach, courgette, pomegranate, lemon dressing (gf)

HOT BOWLS
Thai massaman vegetable curry, jasmine rice (vg, gf)
Mushroom stroganoff, basmati & wild rice (v, gf)
Slow-cooked Moroccan lamb, apricots & chickpeas, cumin & citrus couscous
Cumberland ring & colcannon mash, shallot gravy
Lancashire hot-pot & pickled red cabbage
Beef short rib ragu, trofiette pasta, parmesan
Thai massaman beef curry, jasmine rice (gf)
New England seafood chowder, potatoes (gf)
Chicken & chorizo stew, potatoes
Fish & chip cones
Halloumi & chip cones

PUDDINGS
Trifle
Eton mess (gf)
Choc pot (gf)
Fruit jellies (gf)
White chocolate millionaires cones
DRINKS PACKAGES

BAR TAB/TOKENS

£3.00 SOFT DRINKS
£5.50 HOUSE

PRE-POUR

30 - 40 PEOPLE
£190
9 bottles of house wine or 6 bottles of Prosecco & 10 juices

50 - 60 PEOPLE
£270
14 bottles of house wine or 11 bottles of Prosecco & 20 juices

80 - 100 PEOPLE
£430
23 bottles of house wine or 17 bottles of Prosecco & 30 juices
TERMS & CONDITIONS

We require room hire fee as a non refundable deposit a minimum of four weeks before your event. Your booking is only confirmed once this has been received.

Final payment is to be made before or on the day/evening of the event.

Final confirmation of numbers and menus is required a minimum of fourteen days prior to your event.

The final invoice amount will be for the numbers booked.

We are happy to invoice corporate events by prior arrangement. 14 day terms. The invoice will be raised one week after the event.