



HOME
BAR & KITCHEN

**EVENTS
MEETINGS
PARTIES
WEDDINGS**



TABLE OF CONTENTS

Venue	3
Breakfast	4-5
Lunch Boxes	6-7
Sandwich Buffets	8-9
Traditional Buffets	10-11
Canapes	12
Desserts	13
Drinks Packages	14

0161 212 3500

functionsandevents@eatdrinkhome.co.uk

Multiple spaces with offerings to suit

ROOF TERRACE & EVENT SPACE

2nd Floor – Event Space and Roof terrace

A fabulous space looking out to Manchester's new emerging skyline with an outside roof terrace to boot. Perfect for gatherings, meetings, teaching, tying the knot or just partying the night away!

RESTAURANT

1st Floor – Restaurant and high tables

Manchester's most spacious and stylish restaurant seating up to 200 people. Ideal for large events, launches or grand soirees. The high tables by the bar can seat up to 30 people, perfect for smaller gatherings after work or just because.

BAR

Ground Floor – Main Bar and Terrace

A large welcoming space for gatherings before the main event. Perfect for breakfast events, after work parties, brand activations and cinema premiers.

GET IN TOUCH

to discuss your event with us

0161 212 3500

functionsandevents@eatdrinkhome.co.uk

HOME
BAR & KITCHEN



BREAKFAST CLUB

Perfect for breakfast meetings,
gatherings and team building.

*"An hour before noon equals
two in the afternoon."*

0161 212 3500

functionsandevents@eatdrinkhome.co.uk



HOME
BAR & KITCHEN

BREAKFAST CLUB

Breakfast rolls
£10.50 per person

Coffee, teas and homemade biscuits
Sausage, bacon and vegetarian
sausage on rolls with sauces

MINIMUM ORDER
20 PEOPLE

Continental breakfast
£12.50 per person

Coffee, teas
Danish pastries
Platter of continental cheese
Platter of continental meat
Fruit salad
Selection of preserves
Smoked salmon with cream cheese bagels
Flavoured yogurts
Selection of cereals

MINIMUM ORDER
30 PEOPLE

Additions	£
Tea and coffee	2.5
Danish pastries	2
Fruit kebab	2
Still or Sparkling Water	2.2
Fruit juice	2

LUNCH BOXES

Perfect for large-scale events
of up to 250 people.

For breaking out and taking
lunch from our big spaces

Around the building or outside
into the square.

HOME
BAR & KITCHEN

LUNCH BOXES

Simple
£8 per person

- 1 x Simple sandwich or salad box
- 1 x HOME-made cookie
- 1 x Fruit
- 1 x 300ml bottle of spring water

HOME
£11 per person

- 1 x Filled roll
- 1 x Salad box
- 1 x Box mixed fruit and nuts
- 1 x HOME-made cookie
- 1 x Fruit
- 1 x 300ml bottle of spring water

Special
£13 per person

- 1 x Filled roll
- 1 x Salad box
- 1 x Box mixed fruit and nuts
- 1 x HOME-made cookie
- 1 x Fruit
- 1 x 300ml orange juice

MINIMUM ORDER

30 PEOPLE

0161 212 3500
functionsandevents@eatdrinkhome.co.uk

Additions	£
Danish pastries	2.2
Lancashire Crisps	1.5
HOME-made shortbread	1.2
Home-made cookie	1.5
Coffee or Tea	2.5

ALL THINGS BUFFET

Sandwich, traditional
and special.

MINIMUM ORDER

30 PEOPLE

0161 212 3500

functionsandevents@eatdrinkhome.co.uk



SANDWICH BUFFETS

Basic
£7 per person
Choose 3

- Choice of bread: wraps, buns, vegan bun,
gluten free bun, white bloomer, brown bloomer
- Egg mayo (v)
cheese and pickle (v)
Chicken tikka
Hummus and red peppers (vg)
Ham and cheese
Coronation chicken
Tuna & Sweetcorn
Coronation chickpea (vg)

MINIMUM ORDER 20 PEOPLE

0161 212 3500
functionsandevents@eatdrinkhome.co.uk

HOME
£9 per person
Choose 3

- Choice of bread: croissants, wraps, buns, vegan
bun, gluten free bun, white bloomer, brown
bloomer, bagels
- Egg and avocado (v)
Cheese and chilli (v)
Pastrami & Dill Pickle
Prawn Cocktail
Beef & Horseradish
Halloumi, Hummous & Roast Pepper (v)
Avocado & Pickled Red Onion (vg)
Smoked Salmon & Dill Cream Cheese.
TLT (Tempeh Bacon, lettuce & tomato) (vg)

MINIMUM ORDER 30 PEOPLE

Add a large salad to any sandwich buffet

- | | |
|---|----|
| North African Buddha (vg) | 20 |
| Spiced chickpeas, garlic roasted broccoli, courgette, spinach,
roast pepper, seeds, pomegranate, harissa and lime dressing | |
| HOME Superfood (vg) | 20 |
| Quinoa, sweet potato, feta, peas, broccoli, cucumber, kale,
seeds, maple, and wholegrain mustard dressing | |

Warm
£11 per person
Choose 2

- Philly Beef Cheesesteak on Baguette
Fish fingers with tartar sauce on white bloomer
Buffalo Chicken & Sour Cream sub roll
Falafel & VG Tzatziki on crisp pitta (vg)
Buffalo Seitan VG Sour Cream, sub roll (vg)
Tuna Melt

MINIMUM ORDER 30 PEOPLE

Additions	£
Danish pastries	2.2
Lancashire Crisps	1.5
Home-made shortbread	1.2
Home-made cookie	1.5
Coffee or Tea	2.5

ALL THINGS BUFFET

Cold Buffet

£16 per person

Colombian Beef and Potato Empanadas (*or quorn and potato V*)

Lamb Kofta kebabs

Tomato and roast aubergine tabbouleh, pomegranate, mint and citrus yoghurt

Seasonal salad (v or vg)

Roast red pepper and potato Spanish tortilla (v)

Rye bread, open sandwich's (Choose 1)

Smoked salmon, Dill cream cheese, capers, lemon zest (chopped egg)

Rare roast beef, béarnaise cream, crisp onions, fresh thyme

Potato Salad, red onion, vg mayo, dill pickle, capers, pickled radish (vg)

Hot Simple Buffet

£18 per person

Salt and Pepper Squid, roasted garlic aioli, Malden sea salt

Cauliflower Buffalo Wings, spiced ginger beer batter, buffalo hot sauce, sour cream and chive dip or vegan roasted garlic aioli (vg)

Cheeseburger Sliders

HOME Chicken Wings Choose Korean BBQ or Buffalo sauce

Padron Peppers roasted garlic aioli, Malden sea salt (vg)

Tear and Share Garlic Sour Dough (vg)

MINIMUM ORDER

30 PEOPLE

0161 212 3500

functionsandevents@eatdrinkhome.co.uk

CONTINUED OVERLEAF

BUFFET CONTINUED

Hot Vegan Simple Buffet

£18 per person

Nachos with Hummus and chilli salsa

Dal with pilaf rice

Devilled Mushrooms open sandwich

Chargrilled hispi cabbage

Spiced sweet potato wedges

Vegan Korean fried chicken with kimchi

Hot Buffet

£16 per person

Choose 3 options

Vegan "Irish" stew (*vg*)

Thai Massaman vegetable curry (*vg, gf*)

Mushroom stroganoff (*v, gf*)

Slow-cooked Moroccan lamb

Cumberland or veggie sausage and colcannon mash

Lancashire hot-pot

Beef short rib ragu trofiette pasta

Thai Massaman beef curry

Cod and prawn fish pie, parsley butter mash

Add a sweet treat £3 each

HOME-made Vegan chocolate brownie

Bakewell

Lemon tart

Cinnamon Bun

MINIMUM ORDER

30 PEOPLE

0161 212 3500

functionsandevents@eatdrinkhome.co.uk

CANAPES

THE ORIGINAL FINGER FOOD

Delicious, tasty morsels served on our HOME serving trays by our amazing front of house team.

£14 per person Choose 3

Mackerel pate crostini
Wild mushroom Arancini
Padron peppers stuffed with chilli cheese
Asian steak skewers
Chicken and chorizo skewers
Smoked haddock cone, capers, mascarpone
Smoked Salmon Tartar, Mascarpone on Blini
Goat cheese, basil and red onion marmalade cones (v)
Hummous, aubergine, red pepper crostini (vg)
Crisp oyster mushroom crostini, balsamic glaze (vg)
Crisp fried tiger prawns
Indian spiced chickpea puri
Fried blue corn mini tacos, baby corn, sweet chili (gf, vg)

MINIMUM ORDER

30 PEOPLE

0161 212 3500

functionsandevents@eatdrinkhome.co.uk

HOME
BAR & KITCHEN





ALL THINGS SWEET

HOME
BAR & KITCHEN

Something sweet to finish!
All made in-house by our
hands on pastry team.

£5 per person
Choose 1

Eton Mess

Chocolate Pots, almond brittle (vg)

Oloroso sherry trifle

Fruit kebabs

MINIMUM ORDER

30 PEOPLE

0161 212 3500

functionsandevents@eatdrinkhome.co.uk

DRINKS PACKAGES

Bar Tab/Tokens	£	Pre-pour	
Soft Drinks	2.5	30-40 people	£190
House	4.5	9 bottles of house wine or	
Premium	5.5	6 bottles of Prosecco and	
		10 juices	
		50-60 people	£300
		14 bottles of house wine or	
		11 bottles of Prosecco and	
		20 juices	
		80-100 people	£480
		Choose either 23 bottles of house wine	
		or 17 bottles of Prosecco and	
		30 juices	
		Bucket of Beer	£70
		18 bottles of house bottled beer	

Ask about our bespoke packages including iced beer buckets, cocktails, spritz welcome drinks, and Prosecco stations.

MINIMUM ORDER
30 PEOPLE

0161 212 3500
functionsandevents@eatdrinkhome.co.uk



EVENTS MEETINGS PARTIES WEDDINGS

HOME
BAR & KITCHEN

0161 212 3500

functionsandevents@eatdrinkhome.co.uk

v vegetarian
ve vegan
gf gluten free

All our chicken is certified halal



Due to the handcrafted nature of our menu items, the variety of procedures used in our kitchen and our reliance on our suppliers, we cannot guarantee that our food will not contain traces of allergens. **Please ask your server for more information.**