

A wide-angle photograph of the interior of Soho House Manchester. The space is a large, open-plan lounge and bar. On the left, a long bar with a marble top is lined with high-top stools. Behind the bar, shelves are stocked with various bottles. The central area features a mix of seating, including plush armchairs and sofas in muted colors like olive green and navy blue. Small round tables with modern lamps are scattered throughout. The ceiling is white with large, circular recessed lighting and several ornate, multi-tiered chandeliers. Large potted plants are placed strategically throughout the room. The overall atmosphere is sophisticated and relaxed.

SOHO HOUSE MANCHESTER



Soho House Manchester
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Welcome

Set in the former Granada Studios, our first House in the North of England is spread across four floors and has multiple spaces suited to private events – from drinks receptions and parties to dinners.

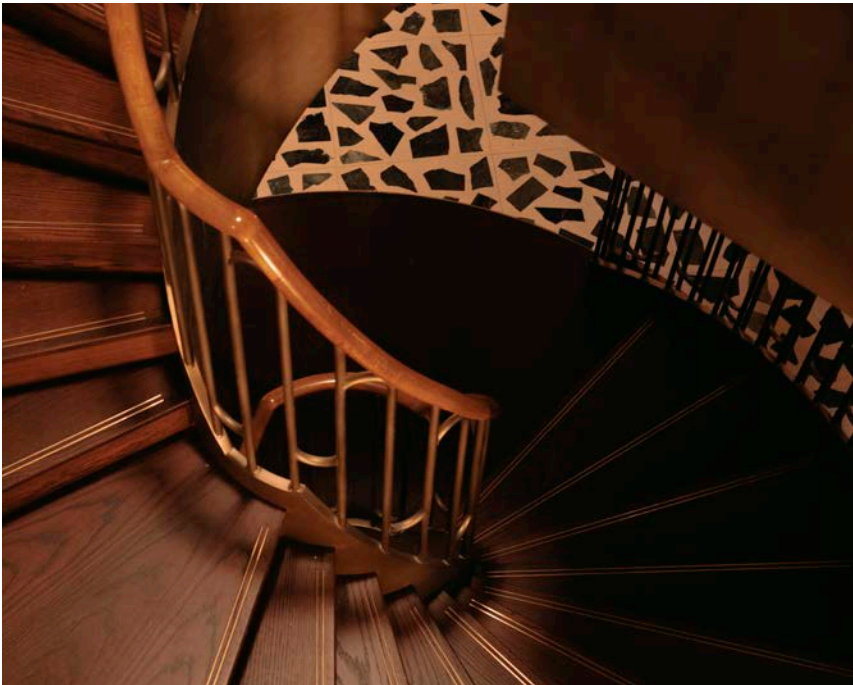


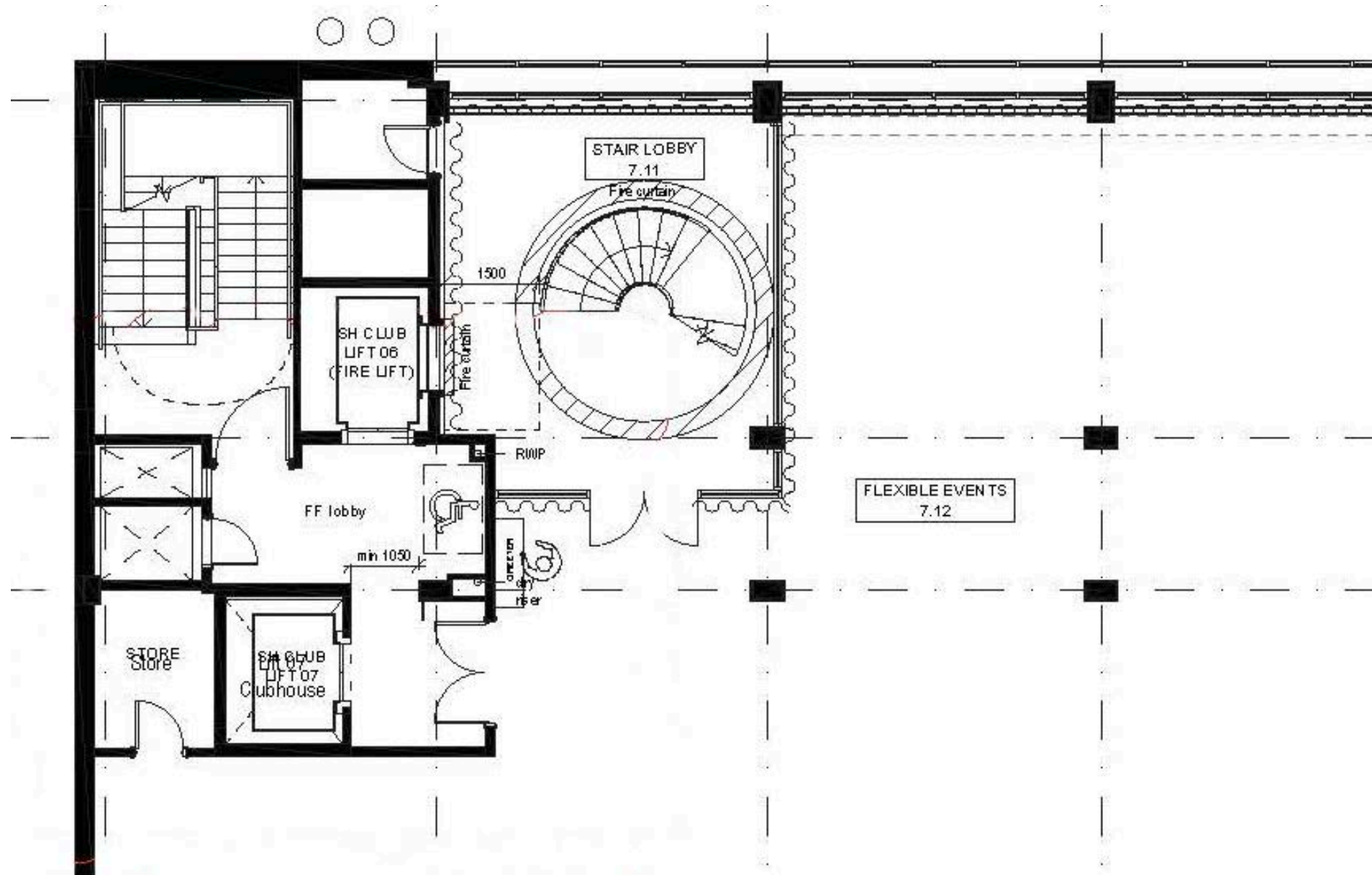


SEVENTH FLOOR

Suited to large celebrations, take over the seventh floor and make use of the private bar and DJ equipment for parties, drinks receptions, and brand events.

SET-UP	Standing	Seated
CAPACITY	142	110



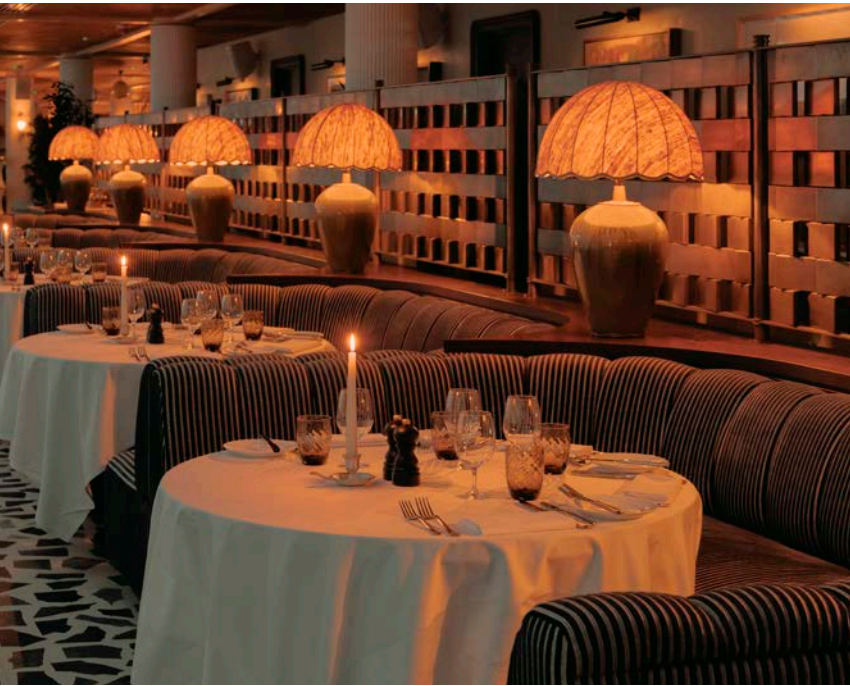


FLOOR PLAN – SEVENTH FLOOR
Flexible events

EIGHTH FLOOR

With views across the city, this central space can be hired in full, or sections can be taken over for smaller events including private dinners and drinks.

CAPACITY	Seated
DRAWING ROOM	141
HOUSE KITCHEN	50
POOL LOUNGE	76



NINTH FLOOR

Inspired by the cosy Library at Shoreditch House, the two spaces on the ninth floor are suited to celebrations and drinks receptions, plus the Orange Room features a stage for live performances.

CAPACITY	Seated
CLUB BAR	102
ORANGE ROOM	40



SAMPLE MENUS:

BITES AND BOWLS

BITES - AT 4 EACH

- Potato & Lancashire cheese croquette (v)
- Squash arancini (v)
- Smoked salmon blini
- Beer-battered monkfish bites
- Beef tartare, truffle
- Honey-glazed pigs in blankets

BOWLS - AT 7 EACH

- Spelt wild mushroom risotto (pb)
- Pumpkin & sage tortellini (v)
- Fig & goat's cheese tart (v)
- Trout, spinach, beurre blanc
- Ox cheek, mashed potatoes, gravy

FESTIVE MENU

STARTERS

- Wild mushroom galette, spinach, thyme (pb)
- Loch Duart gin-cured salmon, beetroot, horseradish
- Venison carpaccio, leek, aged parmesan

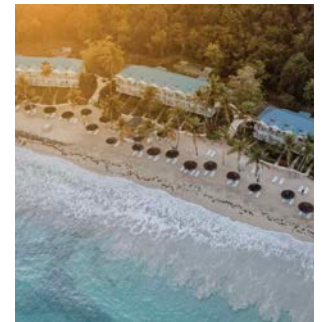
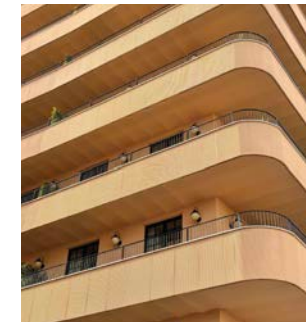
MAINS

- Hasselback celeriac, sprouts, chestnuts (pb)
- Monkfish, braised fennel, Cafe de Paris sauce
- Bronzed Norfolk turkey, all the trimmings
- Sides for the table

DESSERTS

- Christmas pudding, brandy custard (pb)
- Sticky toffee pudding, vanilla ice cream
- Chocolate & clementine roulade
- Mini mince pies





ABOUT US

We have Soho Houses all over the world, from Miami and Mumbai to Berlin and Barcelona, plus a number of public restaurants, townhouses, screening rooms, retail offerings, and workspaces.

sohohouse.com

