

SOHO HOUSE MANCHESTER
Private events



Soho House Manchester
4 Atherton Street, Manchester M3 3GS
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Welcome

Set in the former Granada Studios, our first House in the North of England is spread across five floors and has multiple spaces suited to private events – from drinks receptions and parties to dinners. Plus, a range of bedrooms so that you and your guests can stay over after your event.





PRIVATE EVENTS

Set in the heart of Manchester, the House has three spaces for hosting a range of special occasions – from small gatherings to parties.

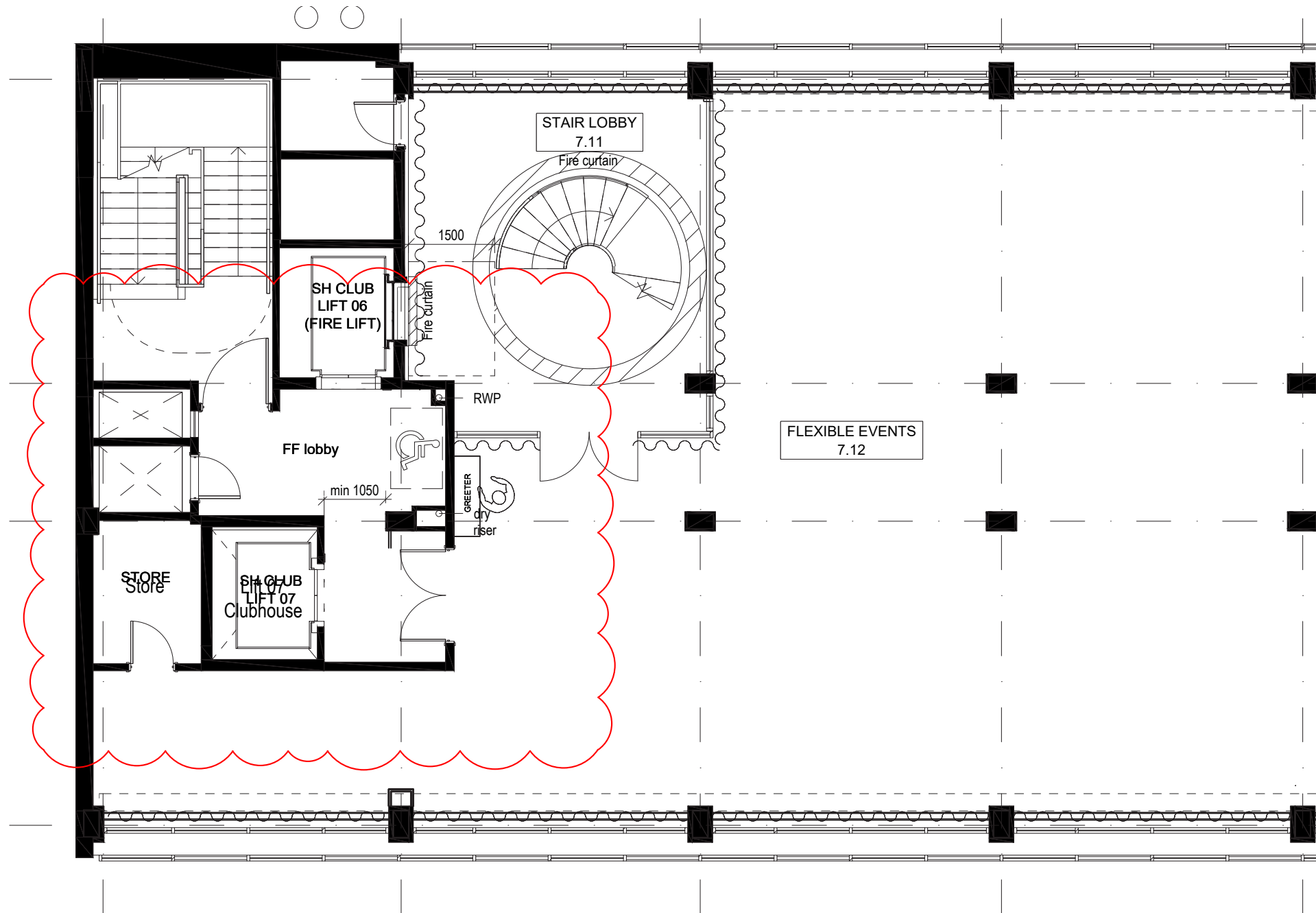


THE STUDIO

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	200	110





THE STUDIO FLOOR PLAN
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



THE ORANGE ROOM

This cosy room on the ninth floor features a stage for live performances and can be adapted to suit any occasion.

SET-UP	Standing	Seated
CAPACITY	60	30



SAMPLE MENUS:

BITES AND BOWLS

BITES

Mac & cheese croquettes, parmesan, truffle (v)
Avocado tostada, tomato, green chilli (pb)
Taiwanese fried chicken, hot sauce
Raw Dexter beef, peppercorn, hash brown
Devon crab croustade, red chilli
Kettle crisps, creme fraiche, caviar

BOWLS

Spiced aubergine, coconut, jasmine rice (pb)
Baked gnocchi, caponata, pine nuts (v)
Crab fried rice, xo sauce
King prawn, mango salad, chilli, lime
Harissa lamb, chickpea, baby gem
Butter chicken curry, garlic naan

SWEET BITES

Chocolate brownie, mascarpone (v)
Banana bread, caramel mousse (pb)
Lemon & blackberry cheesecake (v)

SHARING MENU A

STARTERS

Heritage beetroot, black fig, bitter leaves (pb)
Raw Dexter beef, peppercorn, hash browns
Tuna crudo, peppers, lemon, rocket

MAINS

Norfolk Black chicken, grain mustard, fennel, apple
Roasted salmon, courgettes, orzo
Wood-fired cauliflower, aioli, pine nuts, herbs (pb)

Sides for the table

DESSERTS

Twice-baked chocolate cake, mascarpone (v)
Sour cherry & vanilla pavlova (v)
Lancashire cheese, salt crackers, grapes (v)

SHARING MENU B

STARTERS

Heritage beetroot, black fig, bitter leaves (pb)
Raw Dexter beef, peppercorn, hash browns
Tuna crudo, peppers, lemon, rocket
Flatbread, artichoke, burrella (pb)

MAINS

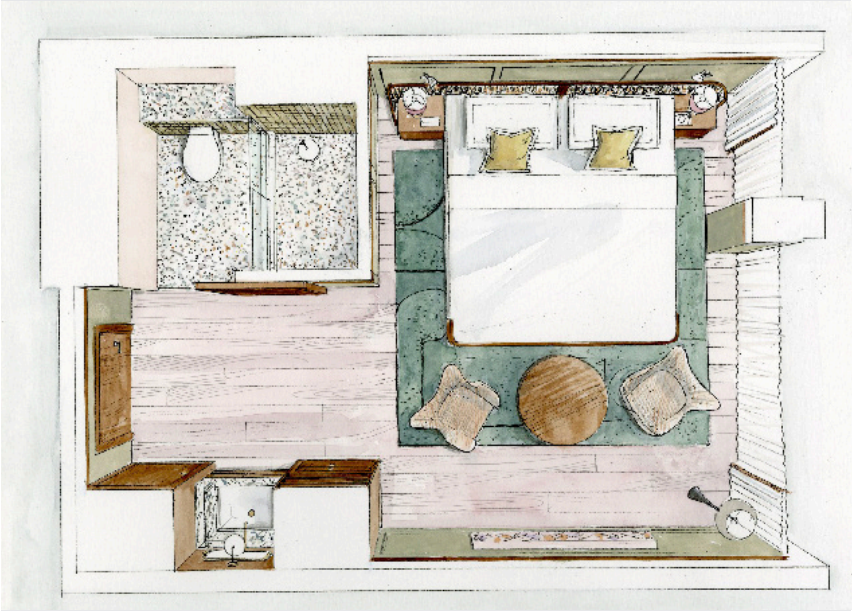
Norfolk Black chicken, grain mustard, fennel, apple
Atlantic sea trout, green beans, taggiasca olives
Wood-fired cauliflower, aioli, pine nuts, herbs (pb)
Dry-aged sirloin, chimichurri

Sides for the table

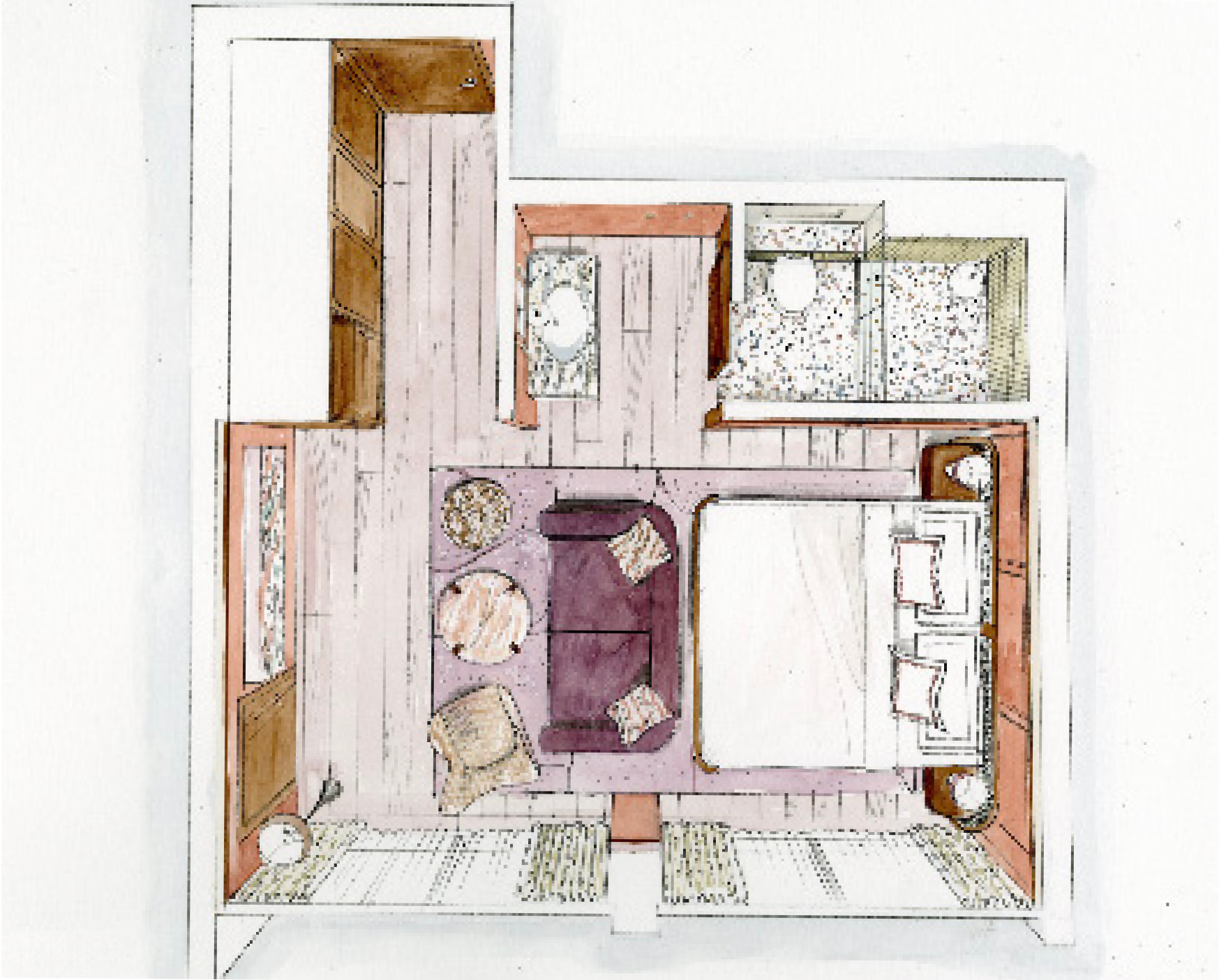
DESSERTS

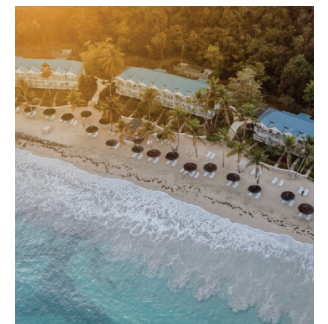
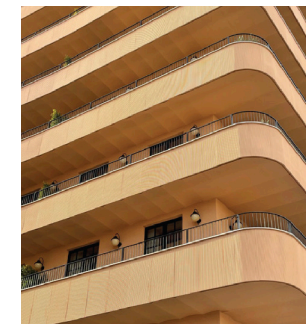
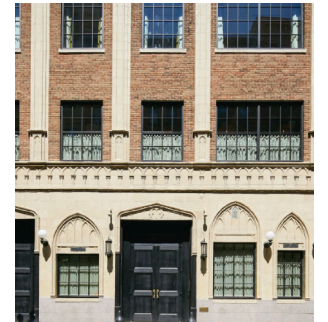
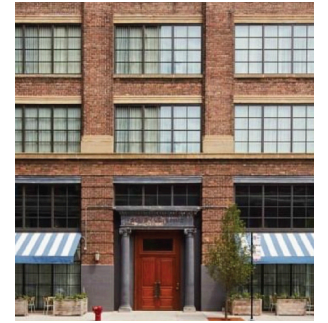
Twice-baked chocolate cake, mascarpone (v)
Sour cherry & vanilla pavlova (v)
Lancashire cheese, salt crackers, grapes (v)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. v: vegetarian, pb: plant based.
There is a discretionary 14.5% service charge added to your bill. All above prices are inclusive of VAT.



BEDROOMS	Quantity	Room size
COSY	13	19 sq m
SMALL	3	24 sq m
SMALL ACCESSIBLE	1	26 sq m
MEDIUM	1	32 sq m
BIG	1	37 sq m
LARGE	2	50 sq m
EXTRA LARGE	1	80 sq m





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

