

EVENTS
MEETINGS
PARTIES

HOME FOOD
&
DRINK

FOOD & DRINK IN MANCHESTER'S CULTURAL HOTSPOT.

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





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

ADDITIONS

Fruit salad	£2.50
Danish pastries	£2.20
Still/Sparkling water	£2.20
Fruit juice	£2.50

MINIMUM ORDER

30 PEOPLE, FROM 8AM



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

ADDITIONS

Danish pastries £2.20

Lancashire crisps £1.50

Homemade shortbread £1.50

Homemade cookie £2.50

Coffee / tea £2.50

MINIMUM ORDER

10 PEOPLE

MINIMUM ORDER

40 PEOPLE



BUFFET

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)

MINIMUM ORDER

16 PEOPLE

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,

troffiete pasta, parmesan

Thai massaman beef curry,

jasmine rice (gf)

Chicken & chorizo stew,

potatoes

(Please choose 3 from above)

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
blushed 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)

MINIMUM ORDER

40 PEOPLE



BOWL FOOD

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, troffiete 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.

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CAFEBAR