

HOME
BAR & KITCHEN

EVENTS
MEETINGS
PARTIES
WEDDINGS



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0161 212 3500

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Multiple spaces with offerings to suit

ROOF TERRACE

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. 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

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BREAKFAST CLUB

Perfect for breakfast meetings, gatherings and team building.

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

MINIMUM ORDER

30 PEOPLE

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BREAKFAST CLUB

Breakfast rolls

£11.50 per person

Coffee, teas and homemade biscuits

Sausage, bacon and vegetarian
sausage on rolls with sauces

Minimum Order 20 people

Continental buffet breakfast

£12.50 per person

Coffee, teas

Homemade biscuits

Filled Croissants cheese & ham or cheese (v)

Fruit salad pots

Selection of danish pastries (vg and gf available)

Selection of yoghurts (vg available)

Minimum Order 30 people

Additions	£
Tea and Coffee	3.10
Tea and Coffee all day	9
Danish pastries	2.8
Fruit kebab	2.5
Still or Sparkling Water	2.5
Fruit juice	2.75

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LUNCH BOXES

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

For breaking out and taking lunch on mass from our big spaces

Around the building or outside into the square.

LUNCH BOXES

Simple £9 per person

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

Minimum Order 20

HOME £12 per person

- 1 x Filled roll
- 1 x Salad box
- 1 x Box mixed fruit and nuts
- 1 x Cookie
- 1 x Piece of fruit
- 1 x 300ml can of spring water

Minimum Order 30

Special £14 per person

- 1 x Filled roll
- 1 x Little Fern seasonal salad
- 1 x Box mixed fruit and nuts
- 1 x Brownie
- 1 x Piece of fruit
- 1 x 300ml Canned soft drink

Minimum Order 30

Children's £6 per person

- 1 x Small roll - cheese spread or ham
- 1 x Yogurt
- 1 x Piece of fruit
- 1 x Juice box - Orange or apple
- 1 x Cookie

Age restrictions apply

For sandwich or roll filling options, please choose 3 from the 'basic sandwich buffet' list.

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Additions	£
Danish pastries	2.8
REAL Crisps	1.95
Shortbread	1.5
Cookie	1.75
Tea and coffee	3.10
Tea and coffee all day	9

ALL THINGS BUFFET

Sandwich, traditional
and special.

MINIMUM ORDER

30 PEOPLE

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SANDWICH BUFFETS

Basic

£8 per person

Choose 3

Choice of bread: wraps or buns
Vegan and gluten free buns available

Cheese and pickle (v)

Egg mayo (v)

Chicken tikka

Hummus and red peppers (vg)

Ham and cheese

Coronation chicken

Tuna & Sweetcorn

Coronation chickpea (vg)

Minimum order 20

Add a large salad

North african (vg) £20

Spiced chickpeas, garlic roasted broccoli, courgette, spinach, roast pepper, seeds, pomegranate, harissa and lime dressing

Superfood (v) £20

Quinoa, sweet potato, feta, peas, broccoli, cucumber, kale, seeds, maple, and wholegrain mustard dressing

HOME

£10 per person

Choose 3

Choice of bread: wraps, bagels or buns-
vegan and gluten free buns available

Egg and avocado (v)

Cheese and chilli (v)

Pastrami & Dill Pickle

Prawn Cocktail

Beef & Horseradish

Halloumi, Hummous & Roast Pepper (v)

Smoked Salmon & Dill Cream Cheese.

VLT (Vegan Bacon, lettuce & tomato) (vg)

Minimum order 30

Add a side

Large bowl of fries(vg) £20

Large bowl of sweet potato wedges (vg) £25

Warm

£12 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 flatbread (vg)

Buffalo Seitan

VG Sour Cream, sub roll (vg)

Tuna Melt

Minimum order 30

Additions	£
Danish pastries	2.8
REAL Crisps	1.95
Shortbread	1.5
Cookie	1.75
Coffee or Tea	3.10

ALL THINGS BUFFET

Cold Buffet

£17 per person

Sausage rolls - choose from vegan ,vegetarian or pork

Lamb Kofta kebabs

Tomato and roast aubergine tabbouleh, pomegranate, mint and citrus yoghurt (vg)

Little Fern house salad (vg)

Seasonal quiche (v)

Rye bread, open sandwich's (Choose 1)

Smoked salmon, Dill cream cheese, capers, lemon zest

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

Coronation chickpea, with rocket and baby spinach (vg)

Street Food

£19 per person

Slice of pizza- choose from margherita or Chorizo

Char sui pork bao buns

Cheeseburger Sliders

Beyond burger sliders (vg)

Sweet potato wedges with bravas sauce (vg)

Tear and Share Garlic Sour Dough (vg)

MINIMUM ORDER

20 PEOPLE

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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

Roast vegetable pizza

Spiced sweet potato wedges

Cauliflower wings with vegan roasted garlic aioli

Hot Buffet - Chaffing dishes

£17 per person

Choose 3 from below

Thai Massaman vegetable curry *with rice (vg, gf)*

Devilled Mushroom stroganoff with rice *(v, gf)*

Slow-cooked Moroccan lamb with cous cous

Cumberland or veggie sausage and colcannon mash

Lancashire hot-pot with red cabbage

Beef short rib ragu trofiette pasta

Butter Chicken curry with rice

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30 PEOPLE

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PIZZA & SALAD BUFFET

A selection of pizzas with a Little Fern side salad

£14.50 per person

Choose max 5 options

Add a side

Large bowl of fries(vg) £20

Large bowl of sweet potato wedges (vg) £25

MAXIMUM ORDER

30 PEOPLE

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Margherita (v)

Mozzarella, oregano, tomato base

Four seasons

*Chorizo, mushrooms, Kalamata olives, anchovies
mozzarella, tomato base*

La Reine

*Serrano ham, Kalamata olives, mushrooms, mozzarella
rocket, shaved Gran Moravia, tomato base*

Buffalo Chicken

*Chicken thigh strips, red onion, mozzarella, sour
cream and chive dip, aged jalapeño sauce base*

Greek Lamb

*Slow roasted lamb, feta, olives, red onion, yoghurt-mint
dressing, pomegranate seeds, garlic oil base, mozzarella*

Roast Vegetable (vg)

*Aubergine, courgette, red onion, peppers, cherry plum
tomatoes, crisp fried onions, rosemary, fresh oregano,
tomato base, no cheese*

Italian Hot

*Mozzarella, salami Milano, 'nduja, jalapeños,
tomato base*

Artichoke & Wild Mushroom (vg)

*Artichoke, wild mushrooms, sun-blushed tomatoes
truffle oil, tomato base, no cheese*

Formaggio di Capra (v)

*Goat's cheese, roast red peppers, sun-blushed tomatoes,
mozzarella, tomato base*

Vegan cheese and gluten free bases available

BOWL FOOD

Small, delicious bowls of loveliness, to eat standing up or sitting down.

Perfect if you want something different, that's little more substantial than canopies.

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30 PEOPLE

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£18 per person
Choose 3

Thai Massaman vegetable curry, jasmine rice *(vg, gf)*

Devilled Mushroom stroganoff, basmati and wild rice *(v, gf)*

Slow-cooked Moroccan lamb, apricots and chickpeas, cumin and citrus couscous

Cumberland Sausage, colcannon mash, shallot gravy

Lancashire hot-pot and pickled red cabbage

Beef short rib ragu, trofiette pasta, shaved parmesan

Little Fern Saag Dahl with Kale pakora *(vg)*

Little Fern Mexican salad bowl *(vg)*

King Prawn fried rice

Butter chicken, Saffron Rice, naan bread

Fish and chips cones

Fried Halloumi and chip cones

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

Smoked Mackerel pate crostini

Wild mushroom Arancini (v)

Hoisin glazed mini sausages

Asian steak skewers (gf)

Chicken and chorizo skewers (gf)

Smoked haddock cone, capers, mascarpone

Smoked Salmon Tartar, Mascarpone on Blini

Fried blue corn mini tacos, baby corn, sweet chili (gf, vg)

Hummous, aubergine, red pepper crostini (vg)

Tempura fried tiger prawns

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HOME
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ALL THINGS SWEET

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

£5 per person
Choose 3

Cookies and cream cheesecake
Vegan Key Lime Pie (*vg and gf*)
Raspberry Meringue Tartlets (*v*)
Salted Caramel Cheesecake
Martini Tiramisu Torte (*v*)

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30 PEOPLE

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DRINKS PACKAGES

Bar Tab/Tokens

(Can only be ordered when a bartender is present)

	£	Pre-pour	
		30-40 people	220
Soft Drinks	3	9 bottles of house wine or	
Alcohol	5.5	6 bottles of Prosecco and	
		10 juices	

Additions

(Ideal for self serve)

Jug of juice	8	50-60 people	340
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(Orange, pineapple or apple)

Can of still/sparkling water	2.5	80-100 people	560
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Can of soda	3	Choose either 23 bottles of house wine or	
		17 bottles of Prosecco and	
		30 juices	

Bucket of Beer- 18 bottles	85		
Corona/ peroni/ 0%			

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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.**