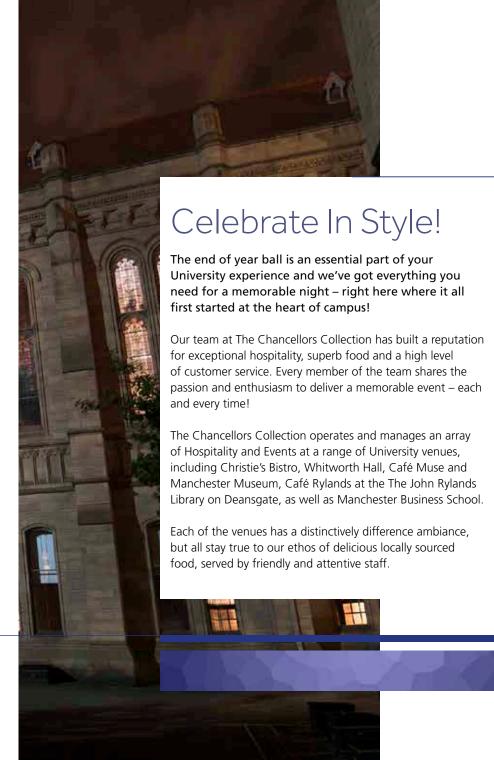


### A spectacular setting

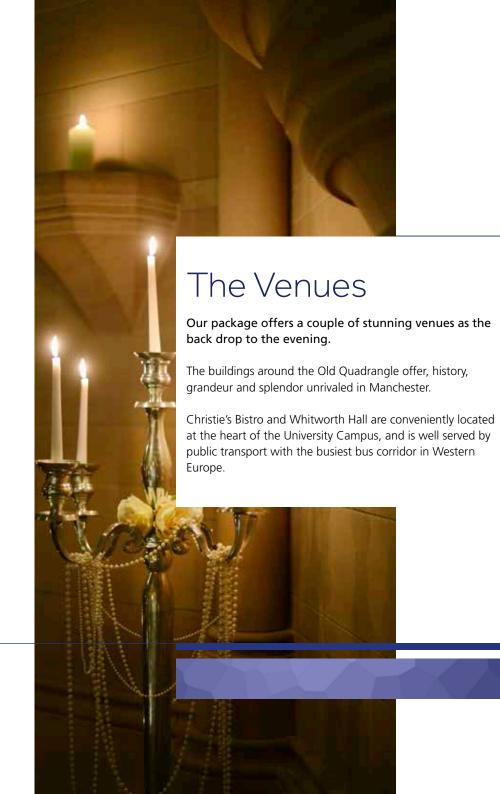
The buildings around the Old Quadrangle date the time of Owens College, and were designed in a Gothic style by Alfred Waterhouse and his son Paul Waterhouse. The first to be built was the John Owen's Building (1873), formerly the Main Building. Today the Museum occupies one side of the Quadrangle, and Whitworth Hall is used for Graduation Ceremonies and key Ceremonial events.





Service is paramount to us, attention to detail and personal touches are second nature. Our dedicated and experienced hospitality and events team will ensure everything is taken care of so you can enjoy the party!

Our classically trained chefs are devoted to sourcing the finest fresh local produce and creating menus with an emphasis on quality and great taste, as well as producing something a little different. Our menus offer plenty of variety, and coupled with our wine packages, produce the perfect dining experience.



# Whitworth Hall

Whitworth Hall is arguably the most stunning venue at the University, situated at the heart of the University's gothic Old Quadrangle.

The Hall provides a magnificent setting reminiscent of Hogwarts from Harry Potter, and can accommodate up to 300 people for the main part of the evening.

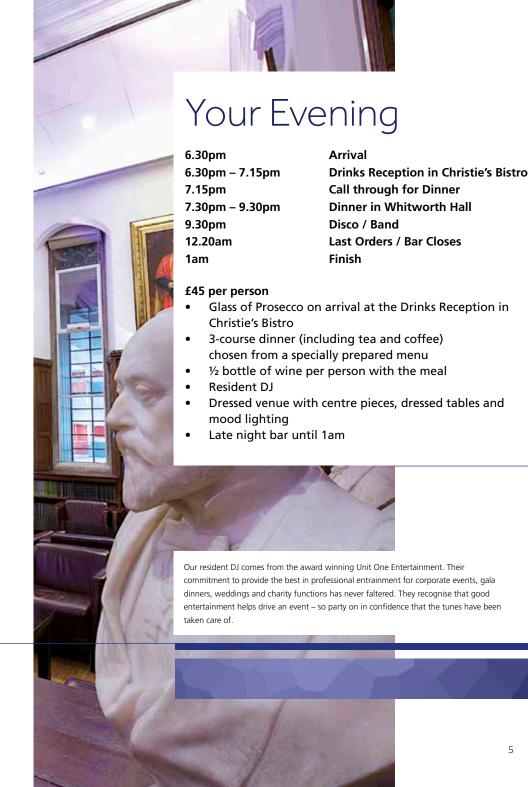
Whitworth Hall was designed by Paul Waterhouse and named after Mancunian industrialist, Sir Joseph Whitworth, who begueathed much of his fortune to fund public developments in Manchester.

### Christie's Bistro

Adjacent to Whitworth Hall, the equally impressive but secluded Christie's Bistro is an ideal room for your pre-dinner drinks reception, and is another room which is full of University history and grandeur.

Built in 1890 as the new Study of Education, the Christie's Library was a gift from the former law professor, historian and bibliophile Richard Copley Christie. For much of the twentieth century it housed the University's principle science library.

One hundred years later, and after the building of The John Rylands University Library, the Christie Science Library was converted into a Bistro, steeped in the institution's history and character, with portraits of previous Vice-Chancellors gracing the walls and endless rows of original books and documents.



### Menu

#### Starters

Smoked paprika spiced chicken and chorizo terrine with a tomato and coriander salsa Parma Ham with a sun blushed tomato salad with parmesan shavings and a balsamic dressing Duo of smoked salmon and dill cured gravlax with a new potato and caper salad Classic prawn and crawfish cocktail served with baby Hovis and a crisp salad Cajun spiced red pepper and courgette bruschetta with lemon and herb marinated feta cheese (V)

Watermelon and feta salad dressed with black pepper and balsamic (V) Roasted med veg and plum tomato soup with pesto cream (V) Leek and potato soup with a potato and herb compote (V)

### Mains

Roasted Cumbrian chicken supreme on a roasted potato and med veg compote, finished with a basil velouté and wild rocket

Classic chicken chasseur on pomme lyonnaise with glazed chanternay Carrots

Cumin and black pepper crusted salmon fillet on poached fennel and herbed new potatoes with a lemon and dill cream sauce

Pan roasted cod lightly spiced with cumin and black pepper on lemon and herb potatoes with flame roasted red peppers, served with a roasted plum tomato and coriander jus

Lancashire cheese and caramelised onion tart with a roasted new potato and sweet pea compote (V)

Baked portobello mushroom, grilled halloumi, roast red pepper and chargrilled courgette stack with gnocchi dumplings, bound with sundried tomato pesto (V)

Fresh asparagus and Stilton tartlet with a warm new potato and pea shoot salad, with sun blushed tomato relish (V)

Butternut squash and parmesan risotto with grilled Italian vegetables and basil pesto (v)

#### Desserts

Strawberry summer pudding with vanilla creme chantilly

Tangy lemon tart with raspberry compote

Chocolate brownie with griotte cherry coulis and almond cream

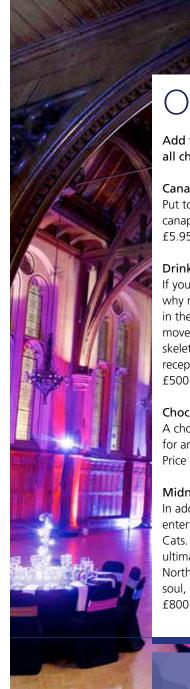
Chocolate orange truffle torte with espresso whipped cream

Tangy lime bavarois with an indulgent chocolate sauce

Cream filled profiteroles with a salted caramel sauce

Mixed berry and balsamic vinegar cheesecake with forest fruit compote

Vanilla Panna Cotta with a Pineapple and Rum Compote



## Optional Extras

Add to your package with an exciting array of extras, all chosen to complement your evening.

### Canapés

Put together to complement your drinks reception, our canapé menu will whet your appetite ready for dinner. £5.95 per person

### **Drinks with Stan**

If you'd like to add something guirky to your evening, why not have drinks with Stan the T-Rex and his friends in the Fossils Gallery of Manchester Museum before you move through for dinner. Stan is one of only two full T.Rex skeletons in the UK and he would love to host your drinks reception!

### Chocolate Fountain

A chocolate fountain is a stunning and delicious centre piece for any event, and can be an indulgent after dinner treat. Price available on request

### Midnight Cats

In addition to our resident DJ we can offer live entertainment in the form of a local Band – the Midnight Cats. The energetic and fabulous Midnight Cats deliver the ultimate stylish grooves to a wide variety of clients across the North-West and the UK. The Cats deliver a wide selection of soul, disco, funk, pop and party tunes. £800 for the evening



# Contact Us

For general enquiries or to book, contact our Events Team on:

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Email: chancellors.collection@manchester.ac.uk