



10-15 Watson Street, Manchester, M3 4LP
www.spiritofmanchester.co.uk
0161 519 4380
bookings@spiritofmanchester.co.uk

About Us

THE SPIRIT OF MANCHESTER DISTILLERY

Congratulations on your engagement and upcoming wedding! We're thrilled that you're considering us to be part of such a special occasion.

Nestled in the heart of Manchester, our award-winning distillery and cocktail bar is housed within beautifully restored Grade II listed railway arches—offering a truly unique setting for your big day.*

Whether you're planning an intimate dinner or a lively reception for up to 200 guests, our versatile venue can bring your wedding vision to life. We'd be honoured to host you for unforgettable drinks, delicious food, and a celebration to remember.

We can't wait to raise a glass with you!

Love, Seb and Jen x



Spaces



BAR ARCH 50 Seated / 60 Standing

Our bar area can be hired for the ultimate drinks event! Sharing our arches with The Spirit of Manchester Distillery, you'll be able to watch our distillers work next door, producing all our award-winning spirits. Sip upon a cocktail from our bespoke menu, or enjoy a classic - our team are trained in up to 100 different cocktails! Looking for canapés or nibbles? Our bar also serves as the perfect space for a casual celebration. Available for hire Wednesday to Sunday.



LOUNGE ARCH 70 Seated / 80 Standing

Our lounge area is a one-of-a-kind space in Manchester city centre, available to host up to 80 guests. This is a versatile, unique space, capable of accommodating canapé and drinks receptions, buffets, seated dinners and more! Our team can help you plan your dream day, tailored to your guests and requirements. Available for hire Monday to Friday and selected Sundays on request.



GIN SCHOOL 16 Seated

Our Gin School is a one-of-a-kind space, ideal for small intimate weddings of up to 16 guests.

Equipped with AV facilities and tucked away from the main bar, the space offers an intimate setting with stunning views of our working distillery.

Looking to enhance your day? You can also take part in one of our immersive distillery experiences right here in the Gin School.



FULL VENUE 100 Seated / 200 Standing

Celebrate your special day under our arches! Our venue is available for exclusive hire Monday to Friday (and selected Sundays on request) and offers a versatile range of setups, accommodating seated dinners for up to 100 guests, with the space able to transform into a dance floor for evening celebrations. We have a range of food and drink packages, designed to fit all styles of event and budget. Our events team will work with you to make your big day special!

Drinks

We understand that wedding planning can be time-consuming, so we have created the following packages which are available to pre-order. Our events team can also work with you to create a bespoke menu, tailored to suit your requirements.

CLASSIC COCKTAILS

Select any classic cocktail from the list below, all served on arrival. Alternative cocktails also available on request.

Clover Club, Gin Sour, Tom Collins, French Martini, Daiquiri, Whisky Sour, Aperol Spritz, Negroni

£11 per cocktail

BUCKET OF BEER

10x Bottles of Asahi

£55 PER BUCKET

BUCKET OF NON-ALC BEER

10x Bottles of Lucky Saint

£40 PER BUCKET

BUCKET OF CIDER

5x Bottles of Sheppy's Apple Cider & 5x Bottles of Sheppy's Raspberry Cider

£60 PER BUCKET

SELECTION OF SOFT DRINKS

10x Bottles of Assorted Soft Drinks

£25 PER BUCKET

HOUSE WINE PACKAGE

2x Bottles White, 2x Bottles Red & 2x Bottles Prosecco

£160

PREMIUM WINE PACKAGE

2x Bottles White, 2x Bottles Red & 2x Bottles Champagne

£220

BOTTLE STATION

Choose any 700ml bottle from The Spirit of Manchester Distillery: Manchester Gin, One Eyed Rebel Rum or Sphere English Vodka. Includes all garnish and mixers. Only available for exclusive venue hire.

£150 PER BOTTLE / £175 FOR OVERBOARD GIN

Please note that prices are valid for the current tax year (April 2025 - March 2026). All prices are subject to increase at the end of the current tax year.



Food

As a working distillery, our focus is on exceptional drinks, warm hospitality, and providing a stunning venue for your celebration. For food, we've partnered with two outstanding, independent local caterers who share our values and commitment to quality and creativity.

Each offers an elevated dining experience tailored to suit your celebration. Simply let us know your preferred choice, and we'll send you some sample menus. You can find wedding breakfast menus on the next pages.

HERB & SPICE

Your wedding day is a special one. Surrounded by your loved ones, every moment should be as perfect as you've envisioned – especially the food.

At Herb and Spice Catering, we believe that what you serve on your special day should be as unforgettable as the memories you're creating. We ensure every dish not only delights your guests but also complements your day. With 25 years of experience, we've done it all, so you can be rest assured your catering is in expert hands.



TENDER COW

Our food is served in an informal feasting manner and is designed to suit your big day. We believe that food should be at the centre of any event. Our menus are designed around people feasting over plates of food that are designed to be shared. Think whole joints of meat, whole sides of fish, big sharing salads and you start to get a better idea.

We believe that by sourcing meat from some of the best producers, we can offer you an unforgettable experience at a more affordable price.

Our menus, like the seasons that inspire them, showcase the very best of what's growing organically in our local farms.



Please note that prices are valid for the current tax year (April 2025 - March 2026). All prices are subject to increase at the end of the current tax year.

HERB & SPICE

Select one starter, one main course and one dessert, plus a vegetarian option if required. Courses can be adapted to be suitable for other dietary requirements.

Minimum 50 Maximum 100

MENU A

£65 per person

STARTERS

Chicken Liver Parfait, Caramelised Onion, Sourdough

Halloumi, Grilled Zucchini, Harissa Houmous (V, GF)

Miso Glazed Baby Aubergine, Zatar Spiced Baba Ganoush, Pitta Shards (VG)

MAINS

Roast Pork Belly, Apple Compote, Celeriac Puree, Broccoli, Calvados Sauce

Butternut Squash & Cavolo Nero Risotto, Dolcelatte, Crispy Shallot, Chive Oil (V)

Manchego Stuffed Chicken Breast, New Potatoes, Chorizo, Harissa Carrot Puree, Red Pepper Coulis, Coriander Oil

DESSERTS

White Chocolate & Limoncello Cheesecake

Chocolate Brownie, Salted Caramel Popcorn, Ice Cream

Pineapple Carpaccio, Chilli, Lime & Mango (GF)

MENU B

£75 per person

STARTERS

Ham Hock Terrine, Plum Ketchup, Chicory, Wafer Crisp

Burrata, Heritage Tomatoes, Pickled Shallots, Basil Oil, Toasted Pine Nuts (V, GF)

Sesame Crusted Tofu Bao Bun, Spicy Avocado, Spring Onion (VG)

MAINS

Confit Shin of Beef, Horseradish Mash, Roasted Root Vegetables, Beef Jus

Ras El Hanout Cauliflower Steak, Tabbouleh, Romesco Sauce, Tahini Yoghurt (VG)

Harissa Lamb Rump Steak, Baby Fondants, Heritage Carrots, Tenderstem, Pomegranate Molasses, Tahini Yoghurt (GF)

DESSERTS

Panettone Bread & Butter Pudding, Pouring Cream

Caramelised Lemon Tart, Fresh Berries, Chantilly Cream

Vegan Chocolate Brownie, Salted Caramel Popcorn, Vegan Ice Cream (VG)

MENU C

£85 per person

STARTERS

Seared Sesame Tuna, Blue Corn Taco, Wasabi Guac, Sour Cream, Coriander, Pico de Gallo

Hand Dived Scallops, Yuzu, Burnt Sweetcorn

Pulled Pork Beignet, Celeriac Remoulade, Apple Puree, Apple Crisp

MAINS

Fillet of Lamb, Thyme, Smoked Garlic, Herby Mash, Hispi Cabbage, Rosemary & Sunblush Jus

Garlic Wild Mushroom Arancini, Field Mushroom, Rocket Pesto (VG)

Sea Bass Fillet, Crushed Baby Potato Cake, Fennel, Charred Baby Leeks, Sauce Vierge

DESSERTS

Manchester Tart, Ice Cream, Vimto Coulis

Deconstructed Eton Mess, Mini Panna Cotta, Meringue, Raspberry Gel, Chocolate Shard

Brandy Snap Basket, Exotic Fruit, Vegan Ice-Cream (VG)

TENDER COW

All menus are served sharing / feasting style in the middle of the tables. Menus cannot be mixed.

2 Courses **£55 per person**

3 Courses **£60 per person**

Minimum **50**

Maximum **100**

STARTERS

Choose Three

Milk Bread, Caramelised Cauliflower & Miso Butter
Satay Chicken, Peanut, Lemongrass
Fried Enoki Mushroom, Sesame Honey
Thai Sausage, Black Basil Salad
Fish Sauce Chilli Wing
Grilled Mackerel, XO sauce, Green Onion, Lime
Tempura Onion, Coconut, Lime

MAINS

Choose One

Massaman Smoked Chicken, Cucumber Nam Pla
Whole Fried Sea Bass, Garlic, Shallot
Beef Shin Curry
Crispy Roast Pork Belly, Fermented Chilli Garlic Honey
Sweet Potato, Coconut, Lemongrass, Crispy Chilli
BBQ Hispi Cabbage, Satay

SIDES

Choose Three

Jasmine Rice
Kombu Salt Fries, Truffle Mayo
Miso Aubergine, Sesame Dressing
White Cabbage Som Tam
Charred Broccoli, Chilli Mint Butter
Mixed Herbs & Leaves, Nam Jim,
Thai Rice Noodle Salad, Mint, Green Chilli, Peanut

DESSERTS

Choose One

Coconut Sticky Rice, Mango, Toasted Rice
Sesame cheesecake
Caramelised Pineapple, Coconut, Passion Fruit

STARTERS

Choose Three

White Bean Dip, Rosemary, Focaccia
Sourdough, Whipped Herb Butter
Smoked Ox Cheek Croquette, Tarragon, Stilton
Hash Browns, Burnt Onion Mayo, Isle of Mull Cheddar
Hot Smoked Salmon, Watercress, Dill Sauce
Isle of Wight Tomatoes, Sourdough, Extra Virgin Olive Oil
Merguez Sausage, Sumac, Shallot, Garlic Yoghurt

MAINS

Choose One

Slow Roast Rump Beef, Horseradish
Pork Belly, Crackling, Smoked Apple Ketchup
Lamb Shoulder, Mint Salsa
Spatchcock Whole Chicken, Fermented Chilli Honey
BBQ Hispi Cabbage, Romesco, Breadcrumbs

SIDES

Choose Three

Truffle Herb Fries
New Potatoes, Mint Shallot Butter
Broccoli, Fermented Chilli, Almonds
English Leaf Salad, Herb Vinaigrette, Breadcrumbs
Grilled Summer Vegetables, Garden Pesto
Spiced Cauliflower, Ginger Yoghurt
Dripping Roast Potatoes

DESSERTS

Choose One

Burnt Basque Cheesecake, Strawberry & Elderflower
Bay Poached Pears, Cream
Seasonal Crumble, Classic English Custard

EVENING FOOD

All pizzas are served buffet style on the tables for your guests to enjoy at their leisure.

2 Options **£18 per person**

3 Options **£23 per person**

4 Options **£28 per person**

Minimum **50**

Maximum **200**

Margherita (V)

San Marzano Tomato, Fior Di Latte, Grana Padano, Basil, Extra Virgin Olive Oil

Wild Boar & N'duja

San Marzano Tomato, Fior Di Latte, Wild Boar Salami, Green Chilli

Funghi (V)

Bechamel Sauce, Fior Di Latte, Grana Padano, Oregano, Portobello Mushroom, Truffle, Garlic Oil

Triple Pepperoni

San Marzano Tomato, Fior Di Latte, Grana Padano, Salsiccia Pepperoni, Napoli Pepperoni, Classic Pepperoni, Hot Honey Drizzle

Napoli

San Marzano Tomato, Fior Di Latte, Anchovies, Capers, Kalamata Olives

Goat (V)

San Marzano Tomatoes, Fior Di Latte, Artichoke, Goats Cheese, Rocket

Parma Pistatiou

San Marzano Tomato, Fior Di Latte, Parma Ham, Burrata, Crushed Pistachio

Chicken

San Marzano Tomato, Mozzarella, Buffalo Chicken, Chilli, Charred Peppers, Blue Cheese Ranch

Decor

A Beautifully Historic Setting with Picture-Perfect Backdrops

Our venue is set within beautifully restored Grade II* listed railway arches, offering a striking backdrop for your wedding day.

From the exposed brickwork to the warm, ambient lighting, and the working distillery behind the glass - there are endless opportunities for stunning wedding photos throughout the space.

We'll work closely with you to create the perfect set-up, whether that includes incorporating our lush natural living wall or adding Manchester Gin bottles into your floral arrangements for a personal touch.

As a listed building, we do ask that all decorative plans are discussed and approved by us in advance. To preserve the character of the venue, nothing can be affixed to the walls, windows, or furniture.

Before your big day, our experienced team will meet with you to finalise all the details - from décor to seating arrangements - to make sure everything is just as you imagined.

The venue will take care of setting up all crockery, cutlery, and glassware. You're welcome to set up any additional decorations yourselves at an agreed time, or we can do this for you for a £100 set-up fee.



Suppliers

From DJs and live musicians, through to florists and photographers, we can assist you in every step of entertainment planning.

We work closely with a range of local suppliers, and our dedicated events team can recommend a number of local artists and agencies, to make planning your special day worry-free.

HOTELS

THE ALAN
thealanhotel.com
18 Princess St, Manchester M1 4LG

FORTY SEVEN
fortysevenmanchester.co.uk
47 Peter St, Manchester M2 3NG

FLORISTS

FLOWERSTYLE
flowerstylemanchester.com

SWEET BUD
sweetbud.co.uk

DJs & MUSICIANS

CONTRAST ENTERTAINMENT
contrast-entertainment.com

BEATMATCH EVENTS
beatmatchevents.com

PHOTOGRAPHERS

GAIL SECKER PHOTOGRAPHY
gailsecker.com

MADDIE FARRIS PHOTOGRAPHY
maddiefarrisphotography.co.uk



How To Book

To discuss your special day further please email us at bookings@spiritofmanchester.co.uk, or call us on 0161 519 4380.

We can hold a date with no obligation for two weeks. After this, we will require a £250 deposit to secure the date.

The remaining balance is then due a minimum of one month prior to your wedding.

For large party reservations, we will always ask for a minimum spend. The minimum spend provided will be based upon the day of the week, timings of your event, and hire basis.

All minimum spends include VAT at the current rate, however exclude a 10% service charge, applied to all food and drinks. Please note that service charge does not count towards the minimum spend.



Testimonial

"We cannot thank you all enough, it was the best day of our lives"
Danielle & Nathan

F.A.Q's

ARE YOU LICENSED TO HOLD CEREMONIES?

We aren't licensed to hold ceremonies, however can host a post-ceremony event.

DO YOU CHARGE A VENUE HIRE FEE?

We don't charge a venue hire fee, instead we ask for a minimum spend.

DO I NEED TO PAY SERVICE CHARGE?

We add a 10% service charge to all of our bookings, as all our reservations have their own dedicated servers. Please note that service charge does not count towards the minimum spend.

WHAT HAPPENS IF WE FAIL TO REACH THE MINIMUM SPEND?

Should you fail to reach the minimum spend, we will charge the remaining amount as a hire fee.

WHAT HAPPENS IF WE HAVE A SIGNIFICANT DROP IN NUMBERS?

Should the number of guests reduce less than one month prior to the day, we would be unable to lower the minimum spend after this.

CAN WE CREATE OUR OWN BESPOKE MENUS?

Our team will work with you to create bespoke drinks packages which fit your budget and requirements. Please note our food packages are set and cannot be modified.



Thank You!



10-15 Watson Street, Manchester, M3 4LP
www.spiritofmanchester.co.uk
0161 519 4380
bookings@spiritofmanchester.co.uk

