

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

ABOUT US

THE SPIRIT OF MANCHESTER DISTILLERY

We are a premium, award-winning distillery and cocktail bar, set in the heart of Manchester, in beautifully restored Grade-II* listed railway arches.

Join us for drinks, casual food and distillery experiences, and make your corporate event a night to remember.

Whether you are planning a business meeting or a buzzing networking event, our team will work with you to plan the perfect event.

We offer a range of spaces, and also offer drinks & informal food packages to suit all requirements and budgets. Contact our reservations team at bookings@spiritofmanchester.co.uk, or give us a call on 0161 519 4380 to discuss your requirements.











EVENT SPACES



BAR ARCH 60 STANDING

Our bar area can be hired for the ultimate drinks event; enjoy our bespoke curated cocktail menu whilst watching first-hand the production of gin, vodka and rum from our distillery.

Our bar is also the perfect setting for canapés and light bites.



LOUNGE ARCH 80 STANDING

Our lounge area is a one-of-a-kind space in Manchester city centre.

This is a versatile, unique space, capable of accommodating drinks receptions, canapés, buffets and casual food.



GIN SCHOOL 16 SEATED

Our Gin School is available for parties of up to 16, offering a one of a kind space. With AV facilities this room is perfect for meetings.

Separated from the bar, this offers capacity for intimate gatherings in view of our gorgeous distillery. You can also join us on our distillery experiences here.



FULL VENUE200 STANDING

Take over all of our arches for the day or the evening!

Host a buzzing drinks reception or casual buffet offering for up to 200 guests



EXPERIENCES

Adjoining our cocktail bar sits our distillery, the home of Manchester Gin.

Join us on a guided tasting, gin making experience or a cocktail

masterclass.

GUIDED GIN OR SPIRITS TASTING £30 PER PERSON / MAXIMUM PARTY SIZE 16

With a drink in hand, we'll give you a tour of our distillery, where you'll see first-hand where all of our spirits are made. Hear about who we are and how we got here, and what makes each of our spirits unique. After this, we'll run a guided sampling of five of our spirits, learning about their flavours and how they're made.

MINI SPIRITS TASTING £15 PER PERSON

Available for parties of 10-200. Host a guided tasting at your table of three spirits of your choice, or set up a tasting bar in front of our distillery.

COCKTAIL MASTERCLASS £30 PER PERSON / MAXIMUM PARTY SIZE 16

Indulge in luxury cocktails as our bartender guides you through a masterclass of classics. Sip a French 75 upon arrival & delve into a curated selection of four drinks. From the Clover Club to the Painkiller, you'll learn how to craft exceptional cocktails every time!

RUM-BLENDING EXPERIENCE £70 PER PERSON / MAXIMUM PARTY SIZE 16

We'll take you on a journey through the origins of rum, exploring its rich heritage. Enjoy a guided tasting of our award-winning rum variations: Original Spiced, Black Cherry and Passion Fruit & Coconut, plus a sample of your tour guide's own blend of rum! This will help you discover your preferred flavour profiles ahead of blending your own creation. Lastly, craft your unique spiced rum from a variety of macerates, creating a 700ml bottle of your very own to enjoy at home!

GIN-MAKING EXPERIENCE £95 PER PERSON / MAXIMUM PARTY SIZE 16

Become a distiller for the day and join us on an immersive gin-making experience. First, you'll enjoy a guided tasting of our gins, whilst hearing about what makes our gins unique. You'll be guided through choosing your own botanicals, weighing each of them and finally distilling your own 700ml bottle to take home.



DRINKS PACKAGES

Classic Cocktails

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

Choose from:

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

£11 per cocktail

Bucket Of Beer

10 x Bottles of Asahi £55 per bucket

Bucket Of Non-Alc Beer

10 x Bottles of Lucky Saint £40 per bucket

Bucket Of Cider

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

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 PACKAGES

SHARING BOARDS

Our boards showcase the best of local produce - from artisan cheeses by The Crafty Cheeseman to fresh sourdough and focaccia from local bakery Holy Grain. We proudly partner with local producers and our offering changes according to what they have.

SNACKS & NIBBLES

PERFECT FOR GRAZING WHILE YOU SIP

HOUMOUS & MARINATED FIERY WASABI ROASTED CORN SOURDOUGH OLIVES PEAS WITH SEA SALT 6 4

CURATED PLATES

DELICIOUS LOCAL PRODUCE, HOUSE-MADE CHUTNEYS & ACCOMPANIMENTS

CHARCUTERIE SELECTION CHEESE SELECTION **VEGAN SELECTION (Ve)** 12

SHARING PLATTERS

PERFECT FOR SHARING, ALL SERVED WITH A ROTATING SELECTION OF HARD, SOFT & BLUE CHEESE, FRESHLY BAKED BREAD, HOUSE-MADE CHUTNEY, CRACKERS AND ACCOMPANIMENTS

CHARCUTERIE & CHEESE

12

CHEESE & VEGGIE

12

2.5 2.5

FEASTING BOARDS

SERVED SHARING STYLE, LOADED WITH LOCAL BREADS, A SELECTION OF HARD, SOFT & BLUE CHEESE, TOPPINGS PIES, BROCCOLI & STILTON QUICHE, HOMEMADE CHUTNEY, CRACKERS AND ACCOMPANIMENTS

CHARCUTERIE & CHEESE FEAST

CHEESE & VEGGIE FEAST

40

40

Dishes cannot be modified. Please note that dishes & prices are subject to change. We cannot guarantee to cater for allergies or dietary requirements not provided at the time of booking.



FOOD PACKAGES

CANAPES

Our canapé menu offers a selection of light bites and nibbles, perfect for enjoying whilst you sip your favourite cocktail and enjoy the spirits we make here on site.

Minimum party size 25 3 per person £18 5 per person £24 Maximum party size 200 4 per person £21 6 per person £27

Fish

Sesame Tuna, Wasabi, Soy, Caviar Tandoori King Prawn, Mango Chutney (GF) Torched Mackerel Ceviche, Taco Shell, Salsa Verde Teriyaki Cured Salmon, Radish, Yuzu, Crisp Bread

Meat

Chicken Liver Pate, Caramelised Onion, Sourdough
Prosciutto and Sage Chicken, Sticky Masala
Mini Beef Wellington, Dijon Mustard Mayo
Mojito Chicken Skewer
Sticky Plum Duck, Wonton Cup, Hoisin, Sesame

Vegetarian & Vegan

Fig, Dolcelatte, Walnut (V)

Beetroot Carpaccio, Whipped Goats Cheese, Toasted Hazelnuts (V)

Tandoori & Lime Paneer, Mango Chilli Salsa (V)

Chickpea & Vegetable Kofta, Tahini Sauce (VG)

Tomato Bruschetta (VG)

Roasted Red Pepper & Sun Blushed Tomato Crostini (VG)

(GF) - GLUTEN FREE

(VG) - VEGAN

(V) - VEGETARIAN

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FOOD PACKAGES

BOWL FOOD

Minimum party size 25
Maximum party size 200

4 options £29 per person 5 options £32 per person

6 options £35 per person 7 options £38 per person

Bowl food is a fantastic alternative to a traditional buffet and also works well when paired with canapés. This menu is designed to be eaten standing up and is the perfect solution if you are looking for something more substantial than canapes.

Fish & Seafood

Beer Battered Cod, Chips, Homemade Tartare Sauce, Lemon Blackened Salmon Taco, Avocado, Salsa Roja, Pickled Onion Seafood Paella, Aioli, Lemon Wedge (GF)

Meat

Cajun Chicken Slider, Lettuce, Aioli
Ras El Hanout Chicken Flatbread, Harissa Houmous, Pickled Red Onion
Slow Cooked Beef Birria Tacos
Pulled Mexican Chicken Burritos
Pulled Pork Slider, Slaw
Lamb Kofta, Tzatziki, Cucumber, Tomato, Flatbread
Bourbon Glazed Pork Belly, Pit Beans, Apple
Thai Green Chicken Curry, Jasmine Rice (GF) (DF)

Vegetarian & Vegan

Banana Blossom and Chips, Tartare Sauce, Lemon (VG)
Hot Honey Halloumi Slider (V)
Falafel Slider, Raita, Spicy Avocado Puree (V)
Smoked Tofu Taco, Aioli, Pickled Beets, Radish, Watermelon (VG)
Butternut Squash Risotto, Cavolo Nero, Dolcelatte (V)
Thai Green Vegetable Curry, Jasmine Rice (VG) (GF)

(GF) - GLUTEN FREE

(VG) - VEGAN

(V) - VEGETARIAN

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MINIMUM SPEND GUIDE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Bar AM	£2500	£2500	£1000	£1000	£1500
Bar PM	£2500	£2500	£2500	£3500	£3500
Lounge AM	£2500	£2500	£2000	£3000	£3500
Lounge PM	£2500	£2500	£3000	£5500	£7500
Whole Hire AM	£2500	£2500	£1500	£4000	£5000
Whole Hire PM	£2500	£2500	\$6000	£9000	£12,000

Large party bookings are subject to a minimum spend, agreed at the time of booking. Please note that the above minimum spends are only a guide; a minimum spend will be provided by our team based on your requirements.

AM prices cover a booking time of 12pm-6pm, PM prices cover a booking of 7pm-1am.

All prices are inclusive of VAT at the current rate. Prices are applicable for the current tax year (April 2025-March 2026), and are subject to increase at the end of the tax year.

We have a 10% service charge on all food and drinks, which is charged in addition to the minimum spend.

The minimum spend is redeemable against drinks and food, inclusive of pre-ordered items and those ordered on the day of the event. Merchandise purchases do not count towards the minimum spend.

For bookings made less than four weeks in advance, we may request full prepayment at the time of confirmation.





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