

THE

MANCHESTER DEANSGATE

HOTEL

A Manchester Christmas

Celebrate the festive season at The Manchester Deansgate Hotel. Whether you're gathering with family, friends or colleagues, let us take care of the details. Enjoy relaxed dining in our 2 AA Rosette Podium Restaurant or host your own celebration in one of our private function rooms. From Christmas parties to New Year's Eve celebrations, we have the festive season covered.

Get in touch with our events team to hear more

Enquire Now



CLOUD 23

Festive Bottomless Brunch

Celebrate in style as you indulge in delicious dishes, free-flowing seasonal drinks & a vibrant festive atmosphere, all set against breathtaking views above the city.

Private Dining

Enjoy a festive dining experience with stunning views & no interruptions.
For availability, packages & more information, please get in touch.



This festive season, discover a little extra magic at Cloud 23.
Join us for a selection of seasonal offerings, thoughtfully created to bring warmth, flavour & celebration to your time above the city. From festive afternoon teas to special seasonal treats, enjoy elevated moments surrounded by sparkling views & a magical atmosphere.
Celebrate the season at Cloud 23 – where festive indulgence meets the sky.

Enquire Now

Festive Afternoon Tea

Celebrate the magic of the season with a special Festive Afternoon Tea high above the city in our elegant 23rd-floor bar Cloud 23.

Overlooking the sparkling Manchester skyline, indulge in a delightful selection of seasonal sweet treats, freshly prepared savouries & festive favourites, all served with a touch of Christmas sparkle.

Whether gathering with friends, family or colleagues, it's the perfect way to toast the season in unforgettable surroundings.

Enjoy the traditional experience with unlimited Tea for £40 per person, or elevate your celebration for £50 per person with your choice of a festive cocktail, refreshing mocktail or a glass of Champagne.



Want to make it extra special? Choose our Afternoon Tea with free flowing Champagne for **£85pp**



Little ones afternoon tea for **£20pp**

Private Christmas Parties

Celebrate the festive season in style in the Deansgate Suite, perfect for Christmas parties and unforgettable end of year celebrations.

From tailored entertainment & atmospheric styling to exceptional food & seamless service, our dedicated events team will bring your vision to life, creating a memorable celebration with a distinctly luxurious touch.

Enquire Now



ONE ICONIC VENUE.
ENDLESS POSSIBILITIES.

Large Scale Celebrations

Host up to 500 guests in our impressive, versatile event space

Delivering excellence

Exceptional service, flawless planning & attention to every detail

Entertain & Celebrate

Create the perfect atmosphere with DJs, entertainment & more

Festive Buffet Menu
£45 per person



Festive Buffet Menu

Turkey Meatballs - Thai Red Sauce, Toasted Coconut, Pickled Chilli, Spring Onion

Pan-Roasted Salmon - Cranberry Hoisin, Crispy Shallots, Pickled Red Cabbage and Ginger

Cauliflower Schnitzel - Curried Apple Sauce, Braised Red Cabbage, Crispy Capers (Vegan/GF)

Alpine Loaded Baby Potatoes - Melted Gruyere, Caramelised Onion, Cornichons, Chives (V)

Radicchio Salad - Cucumber, Grapefruit, Mint, Pumpkin Seeds, Coriander (Vegan/GF)

Pickled Pear Salad - Winter Leaves, Heritage Tomatoes, Beetroot (Vegan/GF)

Seasonal Fruit Salad (Vegan/GF)

Mince Pies (GF Options Available)

Banqueting Menu

Starter

Confit Duck, Cornfed Chicken, Smoked Lancashire Cheese and Sage Terrine
Whipped Lemon Yoghurt, Brioche Croute, Tarragon Oil

Wild Mushroom, Black Garlic and Chestnut Soup
Pickled Mushroom, Thyme Oil (Vegan)

Main

Turkey Ballotine
Sage and Onion Crumb, Buttered Mash, Cranberry Puree, Honey-Spiced Root Vegetables, Pigs in Blankets, Sprouts, Christmas Gravy

Shawarma-Spiced Cauliflower
Tahini-Lemon Sauce, Roasted Shallot, Wilted Winter Greens, Spice-Roasted Carrot, Dukkah (Vegan)

Dessert

Black Forest Torte
Ginger Poached Cherries, Chocolate Sponge, Vanilla Mousse, Dark Cherry Sorbet
(Vegan/GF Version available)

3-Course Dinner with Arrival Drink - £69pp



Corporate Meetings

Refreshment Upgrades

Add a festive touch to your corporate meeting this Christmas. From upgraded festive refreshments to seasonal treats, we can elevate your meeting experience.
Get in touch to find out more.



Post-Meeting Packages

Round off a successful meeting with our Bubbles & Bites package. Enjoy a glass of prosecco & a festive nibble..
The perfect way to relax.
Get in touch to find out more.



Enquire Now

Festive Finale



Celebrate the festive season with colleagues & enjoy a relaxed, memorable corporate celebration before everyone heads off for Christmas. Bring your team together to unwind & connect. Our Festive Finale is the perfect addition to your final meeting, team gathering or end-of-year event. It's a stylish & effortless way to thank your team and toast the festive season.

Choose 3 Canapes & a drink for £25pp



Choose 3 Bowl Foods & a Drink for £30pp



Host your festive celebration in the foyer outside your meeting room, or elevate the occasion in our bar, Cloud 23 with spectacular city views.
Available 16th - 23rd December.

Enquire Now

A Taste of Christmas

Canapes

4 for £25pp or £30pp with a drink. Additional options added at £4pp



Slow-Braised Beef Crostini - Mushroom Tapenade, Pickled Shallot

St. Clement's Cured Salmon - Blood Orange Gel, Caviar

Charcoal Fried Chicken - Clove-Orange Honey, Toasted Sesame, Chives

Rosemary and Garlic Pulled Lamb Shoulder - Anchovy Butter, Sourdough, Lemon Zest

Gin Cured Cod - Compressed Cucumber, Dill Oil, Lemon Puree

Honey Spiced Heritage Carrot - Whipped Tahini Yoghurt, Pomegranate, Smoked Olive Oil (Vegan/GF)

Classic Pigs in Blanket - Honey & Wholegrain Mustard

Spiced Turkey and Chestnut Tartlet - Cranberry and Tamarind Chutney, Raita

Crisp Potato Bite - Caramelized Vegan Feta, Chive Oil (Vegan/ GF)

Dessert Canapes

4 for £18pp. Additional options added at £4pp



Mince Pie Croquette – Vanilla Curd, Candied Citrus Peel

Toasted S'more - Spiced Orange Marshmallow, Graham Biscuit

Spiced Gingerbread Latte – Baileys, Gingerbread, Creme Brulee

Clementine Tart - Rosemary, Caramelised White Chocolate

Festive Trifle – Eggnog, Spiced Berry Jelly (Vegan/ GF)

Battenberg – Black Cherry, Sage (Vegan/ GF)

Mini Chestnut - Chestnut mousse, Praline, Chocolate

Apple and Cinnamon Choux – Calvados Cream, Bramley Apple Compote

Beignets – Biscoff, Miso Cream

Mini Yule Logs – Poached Pear, Winter Spiced Caramel

Brie Cheesecake – Cranberry Gel, Thyme Biscuit

Bowl Food

4 for £32pp or £37pp with a drink. Additional options added at £7pp



Tandoori Cauliflower and Coconut Dahl - Cranberry and Sesame Aloo, Mint Raita (Vegan/GF)

Orange and Star Anise Sticky Pork Belly - Rice, Charred Pineapple, Kimchi (GF)

Mulled Duck Bao Bun - Crispy Shallot, Cranberry Hoisin, Pickled Red Cabbage

Turkey Massaman - Sticky Rice, Roast Pineapple Salsa, Crispy Garlic

Korean Fried Turkey - Gochujang Glaze, Sticky Rice, Sesame and Apple 'Slaw

Figs In Blankets - Celeriac, "Bacon" Crumb, Maple (Vegan/GF)

Fish Pie - King Prawn, Poached Cod, Potato Rosti, Peas, Gribiche


January Celebrations
Celebrating in January? We've got you covered!
If you're planning ahead & looking to celebrate in January, get in touch to see what we can offer!
Great times don't have to end in December!
Enquire Now

Podium Restaurant

Make your festive catch-up one to remember with a seasonal two-course menu at Podium
From £45pp
Please enquire to find out more





or go all out this festive season with a three-course dining experience at Podium, expect seasonal flavours & festive cheer!
From £50pp



Podium Group Bookings and Private Hire

Festive Sharer Menu

Marinated Gordal Olives, Chilli & Lemon (Ve)

Rosemary & Sea Salt Baked Focaccia (Ve)

Burrata, Hot Honey, Baked Figs, Crispy Sage (V)

Caramelised White Onion Hummus, Pickled Red Onion, Rosemary Olive Oil (Ve)

Fried Chicken, Cranberry, Orange & Maple Glaze

Glazed Short Rib of Beef, Roast Pumpkin, Baked Camembert, Pickled Pear, Herb Dressing

Roast Cod Loin, Smoked Mussels, Braised Leeks & Chives

Tandoori Cauliflower, Coconut Dahl, Mint Raita (Ve)

Char Grilled Stem Broccoli, Miso & Sesame (Ve)

Duck Fat Roast Potatoes, Smoked Pancetta & Thyme

Celebrate the festive season in exceptional style at Podium. Our Festive Sharer Menu, from **£45pp** offers an elegant and indulgent dining experience, designed for memorable group celebrations. Available Thursday to Saturday with minimum guest numbers of 8, or 20+ guests Sunday-Wednesday with the option to enhance your experience with a selection of exquisite desserts at an additional cost.



£50pp
Minimum 80 Guests

For truly unforgettable occasions, our exclusive private hire experience is available, featuring our signature sharing menu & a dedicated DJ, creating the perfect atmosphere for a sophisticated celebration that continues long into the evening.

New Years Eve

Podium

Ring in the New Year with an unforgettable evening of festive dining at Podium. Enjoy our specially curated à-la-carte menu, paired with sparkling celebrations & an atmosphere made for welcoming 2027 in style.

Podium Dinner & Cloud 23 Party

Indulge in three luxurious courses in Podium, our 2 AA Rosette awarded ground-floor restaurant, with a glass of house wine or Prosecco on arrival, before heading up to Cloud 23 to celebrate your New Year's Eve in style! You'll have a table for the whole night with a welcome drink on arrival & Countdown to 2027 with a glass of complimentary fizz to toast the New Year & Chef's midnight snacks. Reservation in Podium Restaurant is two hours before your reservation in Cloud 23.

£175 pp



NYE at Cloud 23



Spend New Year's eve on the 23rd floor, taking in the breathtaking views of Manchester city centre, complete with fabulous fireworks. Dance the night away, with our in-house DJ, indulge in spectacular cocktails & incredible midnight snacks.

Cloud 23 Party - VIP Package

Perfect for those couples or friends wanting an exclusive experience, enjoy a guaranteed city centre facing window table! Included is specially selected light bites, free-flowing Champagne served at your table for 90 minutes (until 11.30pm) & access to the dancefloor, DJ & VIP Area. There'll be a Champagne toast at midnight & we'll be welcoming in 2027 with a live countdown - then you can dance the night away!

£250 pp

Cloud 23 Party

Enjoy a table in Cloud 23 & a welcome drink on arrival, as well as DJ entertainment on the evening, a countdown with a glass of complimentary fizz to toast the New Year & Chefs midnight snacks.

£135 pp

Accommodation

Extend your celebration & make a night of it!

Make time to relax while you get ready & then just fall into one of our exceptionally comfy beds when the party's over. In the morning enjoy a full cooked breakfast before heading home or have a staycation and stay an extra night in the city.

Speak to your event organiser for details of the special rates for your night or call 0161 870 1700.

Special rates available throughout December!





Next Steps

Provisionally book your festive event by putting the space on hold for a date of your choice. Food & beverage pre-order forms will be sent to the organiser, along with the request for final payments. You are required to pay the final balance for the event & any beverage pre-orders and submit meal pre-orders four weeks prior to the event. Once full payment has been received, no refunds, exchanges or transfers can be made.

Get in touch with our Meetings & Events or Cloud 23 team to find out more

0161 870 1700
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