



Celebrate

AT MERCURE
MANCHESTER NORTON GRANGE



Welcome

TO MERCURE MANCHESTER
NORTON GRANGE HOTEL & SPA

Mercure Manchester Norton Grange Hotel & Spa enjoys breathtaking views over the Pennine Hills. Whether you're hosting an elaborate reception, private celebration or fully themed evening, the hotel can provide any kind of event that North Manchester requires.

We have a number of elegantly styled suites, giving us the flexibility to accommodate your every requirement.

The Hopwood Suite is bathed in natural daylight and boasts its own private patio and bar, while the original Grange Restaurant is full of character and overlooks our landscaped gardens. If you're hosting a more intimate occasion, the Springhill Suite or Willow Suite are both perfect.

We pride ourselves on offering, as standard, high levels of attention to detail and immaculate table presentation that will truly enhance any event. We would be delighted to show you around our facilities, at a time to suit you, and very much hope to welcome you and your guests to our hotel in the not too distant future.

We look forward to hearing from you soon.
Mercure Norton Grange Team





Perfectly

PLANNED AND PACKAGED
JUST FOR YOU..



Our dedicated and highly experienced events team will work with you to make sure your event is planned and delivered to perfectly suit your needs and budget.

We'll also be on hand on the day to make sure everything goes to plan. You might be looking for somewhere to host an elegant dinner for 20, or an extravagant themed party for 160.

Whatever your requirements we're here to make sure every moment is perfect.

From the decorations, to the music and the dance floor, you can trust us to take care of everything.

When it comes to food, your only limit is your imagination. We're flexible in our approach and we can organise everything from canapés to a sit-down meal or buffet. If you're looking for some inspiration, you'll find a few examples of what we offer at the back of this brochure.

But of course, we're more than happy to tailor-make a bespoke menu for your event.

Flexible catering options
Private bar facility
10% discount on best available bedroom rate
Entertainment
Venue dressing

Our team are happy to tailor our package or create a bespoke package just for you, simply call us or visit the Hotel to discuss your individual requirements



Drinks

RECEPTION

Wow your guests by welcoming them with a glamorous drinks reception

Glass of 175 ml house wine	£7.75 per person
Glass of 125 ml sparkling wine	£6.00 per person
Buck's Fizz 125 ml	£5.50 per person
Kir Royale	£8.00 per person
Glass of Pimm's	£7.00 per person
Gin and tonic	£6.50 per person
Mulled wine 175ml	£5.00 per person
Glass of orange juice	£4.00 per person
Juice	£8.00 per jug
Tea or coffee	£2.75 per person

For a full selection of wines, please just ask.

Canapes

Smooth chicken liver parfait onion chutney, croute	£2.25 per person
Pressed ham hock pea puree, croute	£2.25 per person
Char siu pork bon bon teriyaki dipping sauce (GF)	£2.25 per person
Smoked salmon smashed avocado, bruschetta (21)	£2.50 per person
Cold water prawn lemon crème fraiche, cucumber (GF)	£2.50 per person
Crisp halloumi chilli jam (V, GF)	£2.00 per person
Filo brie and mango parcel cranberry (V)	£2.00 per person
Sweet potato falafel citrus maple dip (VE)	£2.00 per person
Hummus olive tapenade, pitta (VE)	£1.75 per person

(B) Traditional British dishes, (V) Suitable for vegetarians, (VE) Suitable for vegans (GF) Gluten-free, (P21) Planet 21 balanced diets & sustainable produce, (L) Local Produce, (O) Organic Produce



Afternoon TEA

The classic afternoon tea is ideal for your guests who decide to stay over, what better way to spend the afternoon; relaxing in the inviting, comfortable setting of the Pickwick Bistro.

Of course our afternoon teas are also an ideal option for celebrations such as baby showers. With larger groups able to take advantage of complimentary room hire in our private suites.

AFTERNOON TEA

Finger sandwiches
Fruit scones
with clotted cream and strawberry preserve
Selection of cakes
Tea and coffee
£20.00 per person
(Including Room Hire)

SPARKLING AFTERNOON TEA

Add a touch of fizz to your afternoon
tea with a glass of sparkling wine
£25.00 per person
Add some sparkle to the afternoon!





BIRTHDAYS



ANNIVERSARIES &
ENGAGEMENTS



BABY SHOWERS



AWARD & CHARITY
DINNERS



CHRISTENINGS



LIFE
CELEBRATIONS



WEDDINGS



PROMS



CONFERENCES



WHAT EVER THE
Celebration

Mercure Norton Grange is the Perfect Venue

The Norton Grange rises to a wide range of social occasions with consummate grace. Whether it's a joyful wedding reception or a wild office party, a sophisticated anniversary celebration or a lavish dinner dance we have the ideal facilities and the skilled staff to ensure everything is perfect.

You can rely on a beautiful setting with exquisite table dressings, superb cuisine, and service from professional, attentive and friendly staff dedicated to guarantee the satisfaction of your guests.

Your personal Events Coordinator will discuss your requirements and ensure that they are delivered in the style and manner you desire.

Throughout the planning, and during the event itself, we will take care of everything, providing personal assistance in all aspects including menu and wine selection.



Main Selection

We are pleased to provide the following menu suggestions for your event. We understand the need to be flexible and that every event is different, so if you're looking for something specific, please let us know and we'd be more than happy to develop a bespoke menu with you.

You can pick 1 starter, 1 main course or 1 vegetarian/vegan option and 1 dessert.

£45.00 per person

Starters

Cream of vegetable soup

pea shoot, pesto croute (V)

Salad of beetroot

pickled walnuts, whipped goats' cheese (V)

Buffalo mozzarella

heirloom tomato, basil pesto (V)

Terrine of chicken and ham, apple cider chutney

toasted fociao (B)

Salad of smoked organic chicken

celeriac remoulade raisin gel (O)

Lancashire cheese
& Bury black pudding stack

tangy brown sauce (B, L)

Hot smoked mackerel fillet

fennel slaw, horseradish cream (B, P21)

Sauté King prawns

garlic herb butter, toasted sourdough (P21) (supplement £2.50)

Hoi sin shredded duck

Asian slaw, micro coriander (GF) (supplement £2.50)

VEGAN

Potato and leek soup

crispy kale, chive oil (V, VE, GF)

Roast tomato and basil soup

micro herb (V, VE, GF)

Curried parsnip soup

mango coulis, micro coriander (V, VE, GF)

Mains

Jackwood's of Manchester slow braised
feather blade of beef

herb roasted potatoes, beef jus, Yorkshire pudding (L, B)

Slow braised belly of pork

cheddar champ mash, apple jus, crackling (GF)

Jackwood's of Manchester pork sausage

real ale onion gravy parsley mash

Organic chicken fillet

wild mushroom and tarragon jus, thyme roast potatoes (GF, O)

Charred fillet rosemary and garlic chicken

sauté potatoes, creamed leeks

Grilled fillet of cod

parmesan herb crumb, fondant potato, dill cream (21)

Baked salmon fillet chimichurri, butterbean caponata

sorrel oil (GF, 21) (supplement £3)

Merlot braised lamb shank

celeriac puree, mint pesto, intense lamb sauce (GF) (supplement £5)

VEGAN

Aubergine and potato moussaka

vegan cheese, spiced tomato chutney (VE, GF)

Mushroom and leek pie

parmentier potatoes, pea puree (VE, GF)

Butternut squash risotto

pickled walnut pesto, crispy cinnamon kale (VE, GF)

All main courses will be served with a panache of seasonal vegetables

Desserts

Tiramisu

with coffee syrup and physalis fruit

White Chocolate Fudge Cake

with dark chocolate sauce with wild fresh berries

Eaton's Patisserie Honeycomb Cheesecake

with passionfruit coulis

Black Forest Gateau

served with vanilla ice cream

Sticky Toffee Pudding

with salted caramel sauce and vanilla pod ice cream

Clementine & Chocolate Torte

with fiancé of fruit coulis and physalis flower (GF)

VEGAN

Vegan Chocolate Fudge Cake

served with strawberry and yuzu ice cream (V, VE)

Vegan Mango Cheesecake

served with strawberry and yuzu ice cream (V, VE)

Fresh Fruit Salad

with strawberry and yuzu ice cream (V, VE)

Freshly brewed tea and coffee

with a mint crisp

Please choose one starter, one main course and a vegetarian option and one dessert for all guests.

(B) Traditional British dishes (V) Suitable for vegetarians (VE) Suitable for vegans (GF) Gluten-free

(P21) Planet 21 balanced diets & sustainable produce (L) Local Produce (O) Organic Produce





Finger buffet

£30.00 per person

The finger buffet includes 5 items, side dishes and desserts.
Please note that we do ask that you endeavour to cater for 100% of guests.

Homemade chicken goujons with sweet chilli dip (OR)
Peri peri spiced chicken wings lemon, and chilli glaze hickory (GF)
Vegetable samosa and onion bhaji with mango chutney (V) (OR)
Assorted vegetable dim sum with sweet chilli dip (V)

Crispy herb roasted potatoes (V, VE) (OR)
Spiced potato wedges (V)

Home baked sausage rolls (OR)
Vegetable spring rolls (V)

Assorted Stone-baked pizza (margarita, a vegetarian & meat option) (OR)
Selection of quiches

Items can be chosen like for like, if you would like an extra option from the above this is charged at £4.00 per person

SIDE DISHES INCLUDE

House slaw (V, GF)
Leaf salad with balsamic dressing (V, VE, GF)
Pasta salad with tangy salsa and vegetables (V)
Selection of chef choice desserts

ADDITIONAL PER PERSON:

Charcuterie board with cornichons, olives and pickled onions (GF) £4.50
Salmon brochettes with honey lemon dressing (£3.50)
Sweet chilli and coriander Thai prawn (£3.00)
English and continental cheese platter with celery, grapes and water biscuits (£5.00)
Sliced and dressed cold meat platter turkey, ham, beef, chicken (£3.50)
Hand cut chunky chips (£1.00)

Additional items must be purchased for the amount of guests attending the celebration

Fork buffet

£35.00 per person

The fork buffet includes 3 items, side dishes and desserts. Please note that we do ask that you endeavour to cater for 100% of guests.

Classic steak and ale pie with braised red cabbage and twice cooked fat chips

Baked beef lasagne garlic and herb bread

Beef in black bean and green pepper sauce long grain rice (GF)

Pork stroganoff with paprika cream and spiced cous cous

Lamb madras with mini naan bread and basmati rice

Chicken tikka masala with mini naan bread and basmati rice

Chicken sweet and sour with pineapple and long grain rice (GF)

Roasted vegetable lasagne garlic and herb bread (V)

Mature cheddar cheese and pearl onion pie hickory beans and twice cooked fat chips (V)

Vegan chilli con carne with corn tortilla chips and long grain rice (VE, GF)

Sweet potato, butter bean and tomato casserole spiced cous cous (VE)

SIDE DISHES INCLUDE

House slaw (GF)
Leaf salad with balsamic dressing (VE, GF)
Pasta salad with tangy salsa and vegetables (V)
Selection of chef choice desserts

(B) Traditional British dishes, (V) Suitable for vegetarians, (VE) Suitable for vegans,
(GF) Gluten-free, (P21) Planet 21 balanced diets & sustainable produce,
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Spa & Leisure

AT MERCURE NORTON GRANGE



A real hidden gem, get away from it all and relax in our top class spa facilities

This will include use of:

18m swimming pool

Steam room

Rock Sauna

Bio Sauna

Aromatherapy room

Ice igloo

Jacuzzi, hydrotherapy pool with scenic views of our countryside

Well-equipped Gym with personal Trainers

Changing rooms

Full range of treatments are available, for more details please contact us on T: 01706630788 E: spamanager@nortongrangehotel.com



Stay With Us



The 4-star Mercure Manchester Norton Grange Hotel and Spa, situated 8 miles from the city centre has 81 contemporary guest rooms, each with wireless internet and satellite TV.

ENJOY 10% OFF FLEXIBLE RATES, 5% OFF PRE-PAID, NON FLEXIBLE RATES ACROSS ALL BEDROOM TYPES.
THE RATE INCLUDES FULL USE OF SPA FACILITIES, FREE CAR PARK & FREE WIFI.



MERCURE

HOTELS

Mercure Manchester Norton Grange Hotel & Spa

Manchester Road, Castleton, Rochdale, Greater Manchester OL11 2XZ (Sat Nav M24 2UB)

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FIND US ON FACEBOOK, TWITTER, INSTAGRAM

All prices include current VAT and service



CONTACT ME



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