



Celebrations

AT MERCURE MANCHESTER NORTON GRANGE



Welcome

TO THE 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 Suite 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 www.nortongrangehotel.com.

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

- Flexible catering options
- Private bar facility
- Discounted bedroom rates
- Entertainment
- Venue dressing

Our team are happy to tailor our package or create a bespoke package just for you, simply contact us on 01706 630788 option 6 or email h6631-sb@accor.com

Canapés

Canapés £1.00

Caprese skewer
Cherry tomatoes with mozzarella and basil (V, GF)

Our best seller

Mini bruschetta bites
Focaccia topped with tomato, basil and onion (V, VE)

Our best seller

Mini vegetable spring roll
Served with hoi sin dip (V, VE)

Canapés £1.50

Watermelon and whipped feta bite (V, GF)
Mushroom and blue cheese tartlet (V, GF, B)

Mac and cheese croquette
Served with tomato romesco dressing (V)

Our best seller

Canapés £2.00

Crispy hoi sin duck and cucumber bite (GF)

Parma ham and manchego croquette
Served with tomato romesco dressing

Prawn and crab crostini
Served with citrus mayonnaise (GF)

*If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request.
Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared.*

Drinks

Wow your guests by welcoming them with a glamorous drinks reception

Glass of 175ml house wine £5.00 per person

Glass of 125ml sparkling wine £6.00 per person

Buck's Fizz 125ml £5.00 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 £3.00 per person





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 Bar & Restaurant.

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 fizz

£25.00 per person
(Including Room Hire)

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Parking is at your own risk. The hotel does not take any responsibility for any loss, damage or accidents.



3 Course Sit-down Meal

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. Please note it needs to be the same starter, main and dessert for all guests

£45.00 per person


Starters

Potato and water cress soup
Served with tarragon oil (VE, V, GF, B)

Seasonal squash and chilli infused soup
Served with coconut cream (VE, V, GF)

Super "green" vegetable soup (VE, V, GF)

Roasted plum tomato and charred pepper soup
Served with basil oil (VE, V, GF, B)

Baked Yorkshire goats cheese tart
Served with sun dried tomato gel and pickled
beetroot (V, L) 

Harissa marinated Romanesco cauliflower
Served with hummus and pomegranate pearls
(V, VE, GF)

Grilled organic chicken tikka
Served on a bed of salad with cucumber raita and red onions
(GF, O)

Pork, duck and brandy pate
Served with caramelised onions and sourdough croute

Poached Scottish salmon
Served with fermented cucumber and horseradish cream (GF)
Supplement of £2.00 per person


Bruschetta of cold water prawns
Served with smashed avocado, lemon oil and toasted
sourdough
Supplement of £2.00 per person


Mains


Vegan cottage pie
Served with minted peas, pickled red cabbage and vegan gravy (VE, V GF)


Shawarma cauliflower steak
Served with miso and confit pepper glaze and sauté potatoes (VE, V, GF)

Oyster mushroom and aubergine stroganoff
Served with wild basmati rice and crisp leeks (V, GF)

Jackwoods of Manchester lime and paprika charred organic chicken
fillet
Served with crispy sweet potatoes and Mediterranean stew (O, L, GF) 

Jackwoods of Manchester corn fed supreme organic
chicken fillet
Served with thyme scented crushed potatoes, redcurrant and tarragon jus
(L, O, GF, B) 

Jackwoods of Manchester slow braised feather blade of beef
Served with herb roasted potatoes, beef jus and Yorkshire pudding (L, B) 
Our best seller

Roast loin of pork
Served with braised red cabbage, sauté potatoes, mustard and chive
cream sauce (GF, L) 

Slow braised Barnsley lamb chop
Served with fondant potato and mint jus (GF, L) 
supplement of £5.00 per person

Grilled fillet of haddock
Served with saffron potatoes, confit garlic fine beans and tomato
mascarpone sauce (GF)
supplement of £5.00 per person

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Desserts

Vegan salted caramel chocolate brownie
Served with vegan ice cream (VE, V)

Fruit cocktail
Served with vegan ice cream (VE, V, GF)

Sticky toffee pudding
Served with toffee sauce and vanilla ice cream (V)

Flourless chocolate fondant
Served with pouring cream (V, GF)

Profiteroles
Served with dark chocolate sauce and raspberries (V)
Our best seller

Sicilian lemon cheesecake
Served with lemon curd and crushed meringue (V)

Chocolate and raspberry roulade
Served with forest compote and chocolate pencil (V)

Toffee apple betty
Served with clotted cream ice cream (V)

Selection of favourite cheese and biscuits
Served with house chutney, grapes, celery and crackers
supplement of £3.50

(B) - Traditional British dishes
(V) Suitable for vegetarians
(VE) Suitable for vegans
(GF) Gluten-free
(L) Local Produce
(O) - Organic Produce



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Finger buffet

Upgrade option 1

£27.50 per person

Please pick two from each section

Choice 1

Mediterranean vegetable skewers

Served with maple and sesame glaze (V, VE, GF)

Salt and pepper chicken wings (GF, L, O)

Battered cod goujons (B, L, O)

Smoky barbecue pork ribs (GF)

Choice 2

Sundried tomato, blue cheese and spinach tartlet (V)

Breaded spicy cheese and jalapeno bites (V)

Cajun spiced chicken and red onion ciabatta

Classic pork sausage rolls (B)

Choice 3

Skinny fries (V, VE, GF)

Vegetable savoury rice and peas (V, VE, GF)

Seasoned potato wedges (VE, V)

Garlic bread (V)

Extras

House selection of British cheese and biscuits (V)

£5 supplement per person

House charcuterie and seafood platters (GF)

£5 supplement per person

Add any extra meat option £5.00 per person

Add any vegetable option £3.50 per person

Hot fork buffet

Upgrade option 2

£32.50 per person

Choose three of the following

Best of British

Vegan sausage and mash

Served with caramelized onions, vegan gravy (V, VE, GF)

Chicken and mushroom pie

Served with fat chips, mushy peas and gravy

Steak and ale pie

Served with fat chips, red cabbage and gravy

Grilled fillet of cod

Served with parsley sauce and garden peas

Pasta Italian

Penne pasta al forno

Spiced tomato and vegetable sauce and vegan cheese (VE, V)

Chicken and mushroom conchiglie pasta

Served with white wine cream sauce (O)

Beef lasagne

Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

Chick pea and sweet potato curry

Served with basmati rice and naan bread

Chicken tikka masala

Served with basmati rice and naan bread (O)

Slow braised lamb Balti

Served with basmati rice and naan bread

Chinese

Hoi sin tofu

Served with chunky vegetables and beansprouts (V, VE)

Chicken chow mein

Egg noodles and Chinese vegetables (O)

Sweet and sour pork

Sweet and sour sauce with pineapple, peppers and onions (GF)

Please note that we do ask that you endeavour to cater for 100% of guests

Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts.

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YOUR
Big Event



Large Car Park



Quality Food



Free WiFi



Red Carpet Arrival



Drinks & Canapes



Quality Venue



Full Bar



5 Star Hygiene Rated Kitchen



Venue Dressing



Evening Buffet



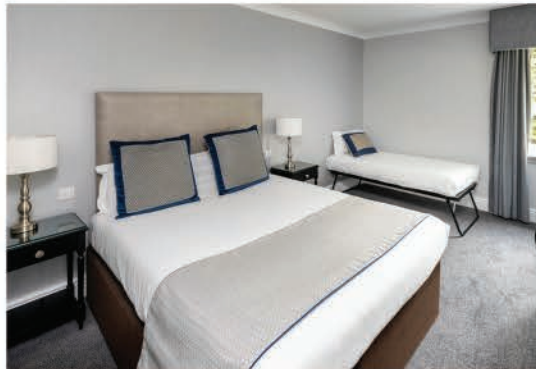
Disco



Discounted Bedrooms

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.



10% OFF FLEXIBLE RATES.

THIS RATE INCLUDES BREAKFAST, SPA FACILITIES, FREE PARKING AND WIFI

Check-in: 3:00pm, Check-out 12:00pm, Complimentary use of the leisure facilities

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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

Aroma room

Ice room

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



Terms & Conditions

THE NORTON GRANGE HOTEL AND SPA

In order to avoid any misunderstanding in respect of your booking, the following are terms of business for wedding related functions. In these terms of business, the expression 'Hotel' means MERCURE Norton Grange Hotel and Spa, 'Client' means the person, firm or company booking or staying at the Hotel and 'Event' means the wedding or function and activities and events relating to wedding or function.

1. Booking Confirmation

- a. Any booking is provisional until the hotel receives a deposit and a signed copy of these terms from the client or written confirmation of booking, receipt of which will be deemed to be the Client's acceptance of these Terms.
- b. MERCURE Norton Grange Hotel and Spa is a multi-function venue. You have booked one of our non-exclusive wedding packages. The hotel may sell another wedding on this date. Your individual wedding site is private and exclusive to you but we cannot guarantee exclusive use of the hotel's public areas.

2. Prices

- a. All rates include VAT at the current rate.
- b. All prices are subject to change without prior notification.
- c. Change in our pricing does not affect confirmed bookings. Confirmed bookings can not be changed once confirmed. Guests numbers can change and this will be reflected in your pricing.

3. Availability

- a. All rooms, facilities and rates offered by the Hotel are subject to availability at the time of booking and the discretion of the Hotel Manager.

4. Numbers

- a. Provisional minimum numbers will be required from the Client at the time of booking and the Hotel's minimum charge for the facilities booked will be based on those numbers. At least 28 days prior to arrival, the Client will provide the Hotel with final guest's numbers. The final charge to the Client will be calculated using this number or the actual number attending, whichever is the greater, provided that the minimum charge is exceeded.
- b. If any reduction is made by the Client to the final numbers less than 28 days prior to arrival, the Hotel may charge the Client 50% of the pre-head charge for each guest not attending.
- c. If Less than 7 days' notice is given non-attending guest will be charged to the Client at the full price per head.
- d. In the event of reduction in the numbers booked, the hotel reserves the right at any time up to 28 days prior to arrival to reallocate the booking to suitable alternative facilities or accommodation within the Hotel.

5. Deposit

- a. Deposits are payable as follows:
 - i. On booking - a non-refundable or transferable of £500.00
 - ii. 28 days before the event - the outstanding balance.
- b. Failure to pay a deposit within 14 days of holding your requested date entitles the Hotel to treat the booking as cancelled. If the Client cancels, any deposit will be set against cancellation charges.

6. Payment

- a. Settlement of invoice in full, less any payments, must be made prior to departing the Hotel. Payment is made cash, cheque and most major credit cards.
- b. At least 3 working days are required to process and debit card payments and 5 working days to process cheque payments.
- c. All sums payable are due for payment on presentation of an invoice. In the event of any query relating to the invoice, the Client must notify the Hotel within 14 days of the invoice date and the Client's obligation to pay all outstanding balances immediately will not be affected.

7. Cancellations

- a. Any payments made before cancelling are non-transferable
- b. The Client also agrees to reimburse the Hotel for any costs incurred from the consequential cancellation of the Hotel's arrangements with third parties.
- c. Clients will subject to the above cancellation charges reserved by the booking are not taken up, cancelled or vacated early.

8. Charges and Cancellations by the Hotel

- a. The Hotel may, without prior notice, change the Client's assigned room(s) for one(s) of equal suitability without affecting and minimum or other charge.
- b. The Hotel may cancel the booking at any time and without liability to the Client if the Client is
 - i. More than 28 days in arrear with payment to the Hotel
 - ii. The Client is unable to pay its debt as they fall due.
 - iii. Any part of the Hotel is closed or unable to operate for any reason beyond the hotel's control.

- c. If the Hotel cancels the booking for a reason other than as set out in Clause 8.a,ii,or iii, then it will use it's reasonable endeavours to provide alternative facilities at another hotel.

9. Arrival and Departure

- a. Bedrooms are usually available 3pm on the day of arrival and are to be vacated by 12pm on the day of departure.
- b. Guests using the hotel car park need to ensure that they enter their registration at reception on the tablets provided.

10. Etiquette and Controls

- a. The Hotel reserves the right to judge acceptable levels of noise or behaviour of the Client, guests or representatives and the Client must take all steps necessary for corrective action as requested by the Hotel. In the event of failure to comply with management requests, the Hotel may terminate or stop any event without being liable for any refund or compensation.
- b. The Hotel and the events it hosts are subject to statutory controls, including those relating to fire, licencing, Entertainment, health, hygiene
- c. Prior consent of the Hotel must be received for any entertainment or services contacted by the Client or for any display to be fixed. All displays must comply with statutory codes and regulations.
- d. The Client will ensure that any outside contractor reports to the Hotel's duty manager to sign a contractor's indemnity form. The Hotel may in it's absolute discretion refuse access to any contractor.
- e. The hotel does not allow animals / pets.

11. External Purchases

- a. No wines, spirits, beers or food may be brought into the Hotel or it'd grounds by the Clients, guests or representatives for consumption or sale on the premises without express written consent of the Hotel and for which a Corkage charge will be made by the Hotel.

12. Liabilities

- a. Other than a death or personal injury caused by the negligence of the Hotel, the Hotel's liability to the Client is limited to the price of the booking plus expenses directly and necessarily incurred by the Client to comply with the booking.
- b. Unless the Hotel is liable under clause 12a, the client indemnifies the Hotel from and against any and all liability and any claims, costs demands, proceedings and damages resulting or arising from the booked meeting or event, the Client, it's guests and any outside contractor.
- c. The Hotel will not be liable for faultier to the extent that is failure caused by any factor beyond it's reasonable control.
- d. The Hotel does not accept any responsibility whatsoever for damage to, or theft from, vehicles parked on the Hotel's premises.
- e. The Client is Liable for any damages to the allocated rooms, furnishings, utensils and equipment in them by any act, default or neglect of the client, it's guests or sub-contractors and shall pay to the Hotel on demand to the amount required to make good or remedy and such damage.
- f. We hold no liability for arranging personal items such as favours, name cards or any other decorations. It is your responsibility to place and collect these items once your event has ended.
- g. We do not permit for any food to be taken from the premises.
- h. The hotel holds no responsibility for any lost or damaged items.

13. General

- a. The Hotel's name, telephone and facsimile numbers, logo, website address and the name Ailantus Hotels and derivatives must not be used in any advertising or publicity without express prior written consent of the Hotel general manager.
- b. The Booking is not assignable by the client without the prior written consent of the Hotel.
- c. The information provided by the client may be processed by Ailantus hotels for the purpose is has notified to the Data Protection Registrar. By confirming the booking, the client consents to this processing of the information.
- d. Any comment or complaint should be made at the Hotel at the time of the event so the matter can be resolved immediately. Alternatively, write within 28 days to the hotel's general manager.
- e. These terms are deemed to incorporate the Hotel's general terms of business, copies of which are available on requests or which can be read on the hotels website.

14. These terms can be constructed in accordance with English law and Hotel and Client submit to the non-exclusive jurisdiction of the English court.



MERCURE

HOTELS

Mercure Manchester Norton Grange Hotel & Spa

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

T: 01706 630788 E: h6631-sb@accor.com W: nortongrangelhotel.com

FIND US ON FACEBOOK, TWITTER, INSTAGRAM

All prices include current VAT and service



 CONTACT ME



 SCAN ME