



C E L E B R A T E

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



START WITH
Style

CANAPÉS

Enhance your welcome with the inclusion of canapés for guests to enjoy as part of your drinks reception.

Smoked salmon and cream cheese tartlets
(£1.50)

Coronation chicken tartlet
(£1.50)

Yorkshire pudding, beef and horseradish
(£1.50)

Shredded duck in hoi sin sauce on a cucumber ring
(£1.50)

Tomato mozzarella bruschetta (V)
(£1.00)

Mushroom and goat cheese bruschetta (V)
(£1.00)

Avocado and cream cheese bruschetta (V)
(£1.00)

Prices are based per person per canapé

ALLERGEN INFORMATION

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.
VE = Vegan, V = Vegetarian, GF = Gluten Free



Menu 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. **£30.00** per person.

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

STARTER

Pick one of the following:

Leek and potato soup
with stilton croute (V, VE, GF)

Wild mushroom and tarragon soup
with garlic croute (V, VE, GF)

Roast tomato and red pepper soup
with garlic croute (V, VE, GF)

Butternut, chilli and lemongrass soup
with goats cheese croute (V, GF)

Chicken and leek terrine
green leaf, chutney, chargrilled ciabatta

Crispy duck
watermelon and pomegranate salad with raspberry dressing (GF)

Chargrilled Mediterranean vegetable
Rocket pesto tart
served with summer leaves with lemon and oregano dressing (V, VE, GF)

Tri coloured melon with minted feta
Marinated olives and preserved lemons (V, GF)

Ham hock terrine
Green leaf, chutney, char-grilled ciabatta (£1.50)

Smoked duck
Juniper berries and mixed leaves (GF) (£1.50)

Gin cured Scottish salmon gravalax
Relish, toasted brioche, pickled wild mushroom (£2.00)

MAINS

Pick one of the following:

Skin on grilled chicken supreme
served with potato fondant, seasonal vegetables, and pan jus

Pan fried chicken breast
served with roast potatoes, seasonal vegetables and mushroom pan jus

Slow braised beef feather blade
served with roast potatoes, seasonal vegetable, Yorkshire pudding and gravy

Local pork bangers
with champ potatoes, crispy onions, crushed pea salsa, and ale gravy

Pan seared cod loin
served with rosemary crushed new potato, seasonal vegetables, garden peas and creamy dill sauce

Butternut squash risotto
Rocket (V, GF)

Spinach & ricotta tortellini
in a saffron sauce served with garden greens (V)

Vegetable lasagne
with garlic toast and pesto dressing (V)

Thyme roasted lamb rack
served with gratin potato, seasonal vegetable, pan jus (£2.50)

Fillet of salmon
with saffron fondant potato and ratatouille vegetable finished with vermouth veloute (£2.50)

Chargrilled rump steak
cooked medium rare served with a rosemary new potatoes, seasonal vegetable and a pepper cream sauce (£4.95)

Slow roasted pork belly
glazed with blossom honey served with new potatoes, sweet and sour apple, red cabbage, seasonal vegetables and a cider jus (£4.95)

5oz Fillet steak
(cooked medium rare)
with dauphinoise potatoes, tender stem broccoli and jus (£9.95)

DESSERTS

Pick one of the following:

Chocolate marshmallow cheese cake
served with berry sauce

Raspberry and chocolate torte
served with creamy Chantilly

Sticky toffee pudding
served with warm toffee sauce

Tiramisu
served with chocolate curls

Raspberry and pistachio square
served with hazelnut crumb

Royal dome chocolate mousse
served with pistachio shard

Eton mess
salted caramel ice cream (V)

Seasonal fruit salad
served with fruit sorbet (V, VE, GF)

Trio of chocolate desserts
double chocolate mousse, raspberry and chocolate mousse, chocolate and orange tart (£2.50)

VE = Vegan, V = Vegetarian, GF = Gluten Free.

Freshly brewed coffee and mint crisp



Finger Buffet

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.
The buffet is priced at **£18.00** per person with additional items charged at £2.00 per item, per person.

Homemade chicken goujons with sweet chilli dip **OR** BBQ chicken skewers

Vegetable samosa and onion bhaji with mango chutney **OR** Assorted vegetable dim sum with sweet chilli dip

Roasted new potato with onion garlic and spices **OR** Spiced potato wedges

Home baked sausage rolls **OR** vegetable spring rolls

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 £2.00 per person

SIDE DISHES INCLUDE

Warm baked bread rolls, pickle and chutney

Tossed green salad

Sliced buffalo mozzarella, beef tomato and spring onion pesto

Selection of chef choice desserts

ADDITIONAL PER PERSON:

Salmon brochettes with honey lemon dressing (£2.50)

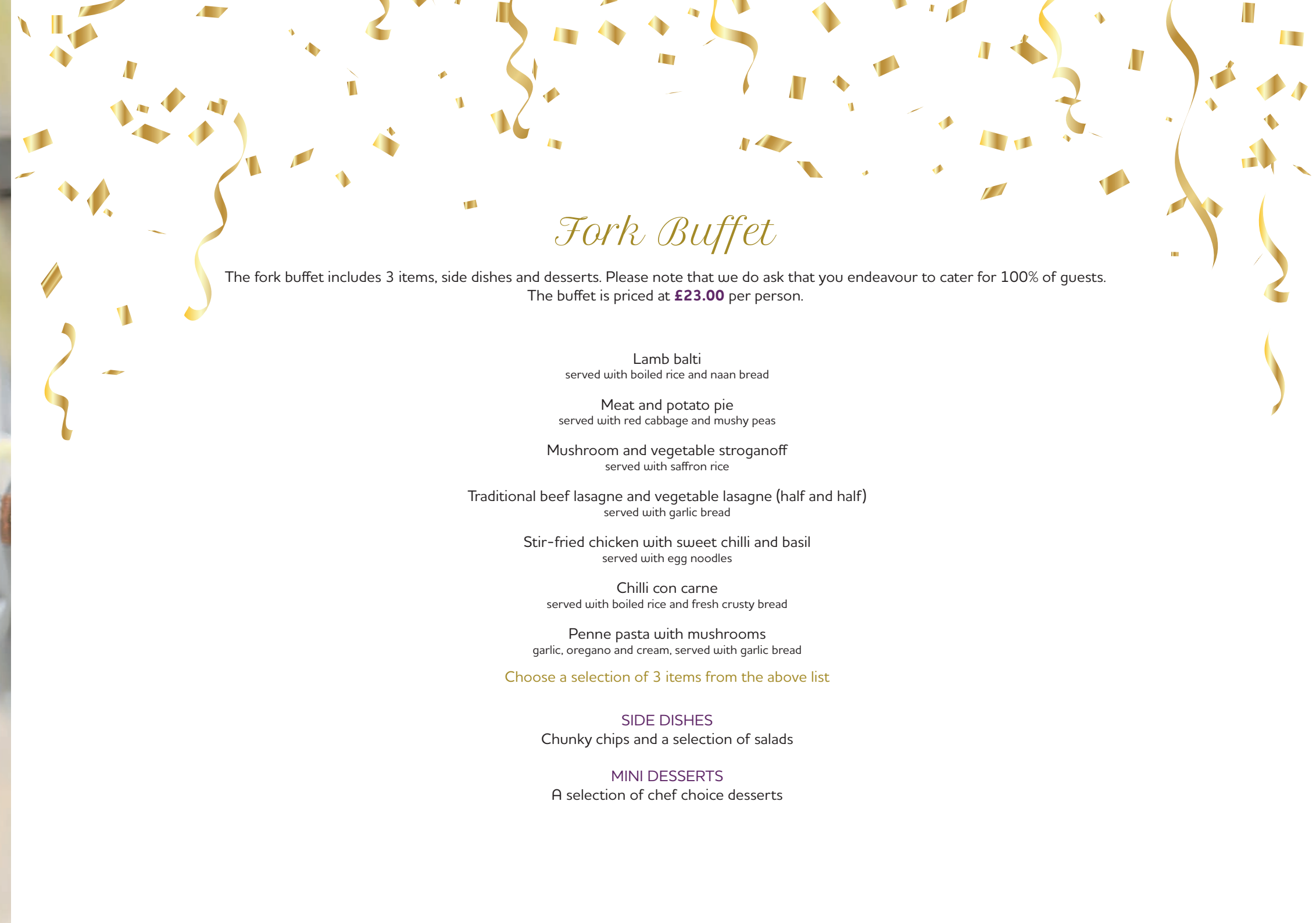
Sweet chilli and coriander Thai prawn (£2.50)

English and continental cheese platter garnished with celery, grapes and water biscuits (£4.50)

Whole dressed salmon (£2.50 minimum 50 guests)

Sliced and dressed cold meat platter – turkey, ham, beef, salami, chorizo, chicken (£2.50)

Hand cut chunky chips (75p)



Fork Buffet

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.
The buffet is priced at **£23.00** per person.

Lamb balti
served with boiled rice and naan bread

Meat and potato pie
served with red cabbage and mushy peas

Mushroom and vegetable stroganoff
served with saffron rice

Traditional beef lasagne and vegetable lasagne (half and half)
served with garlic bread

Stir-fried chicken with sweet chilli and basil
served with egg noodles

Chilli con carne
served with boiled rice and fresh crusty bread

Penne pasta with mushrooms
garlic, oregano and cream, served with garlic bread

Choose a selection of 3 items from the above list

SIDE DISHES

Chunky chips and a selection of salads

MINI DESSERTS

A selection of chef choice desserts

Drinks Reception

Wow your guests by welcoming them with a glamorous drinks reception

Glass of 175 ml house wine	£4.50 per person
Glass of 125 ml prosecco	£5.00 per person
Buck's Fizz 125 ml	£4.00 per person
Kir Royale	£6.50 per person
Glass of Pimm's	£4.50 per person
Gin and tonic	£5.00 per person
Mulled wine 175ml	£3.50 per person
Glass of orange juice	£2.50 per person
Tea or coffee	£2.25 per person

For a full selection of wines, please just ask.



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
£13.00 per person

SPARKLING AFTERNOON TEA

Add a touch of fizz to your afternoon tea with a glass of prosecco

£17.00 per person

Add some sparkle to the afternoon!





BIRTHDAYS



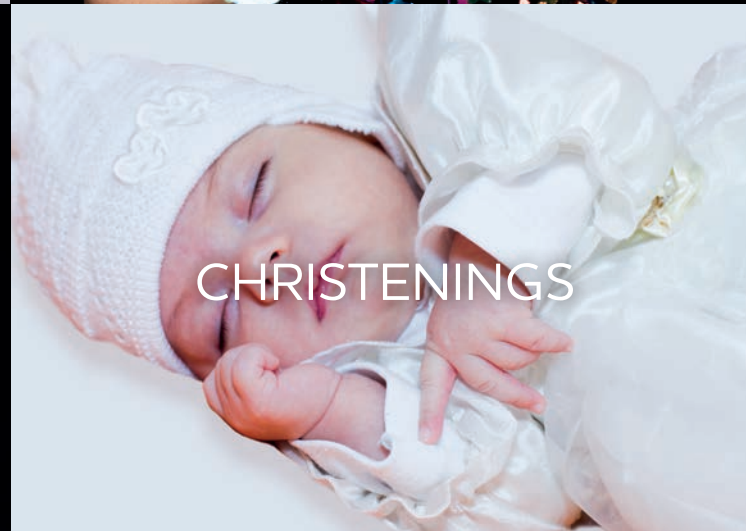
ANNIVERSARIES &
ENGAGEMENTS



BABY SHOWERS



AWARD & CHARITY
DINNERS



CHRISTENINGS



LIFE
CELEBRATIONS



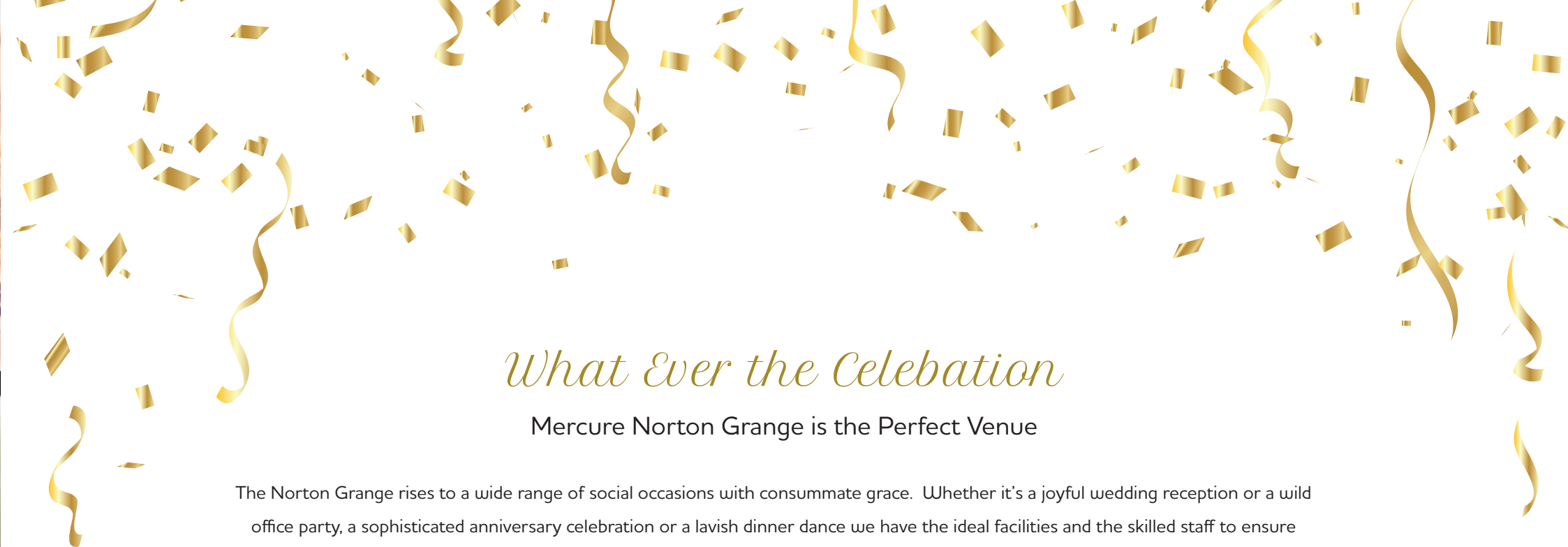
WEDDINGS



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.

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
Espamanager@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% DISCOUNT ON THE BEST AVAILABLE RATE FOR BED ROOMS BOOKED FOR YOUR EVENT.
THE RATE INCLUDES FULL USE OF SPA FACILITIES.

MERCURE

HOTELS

Mercure Manchester Norton Grange Hotel & Spa

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