

A wedding stage set featuring a white tufted sofa with gold ornate legs and a heart-shaped light fixture above it. The stage is decorated with large floral arrangements and a red carpet. The background is a white curtain with gold floral garlands.

Multicultural

W E D D I N G S & C E L E B R A T I O N S



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WEDDINGS & CELEBRATIONS

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

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, buffet or self catering. 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.

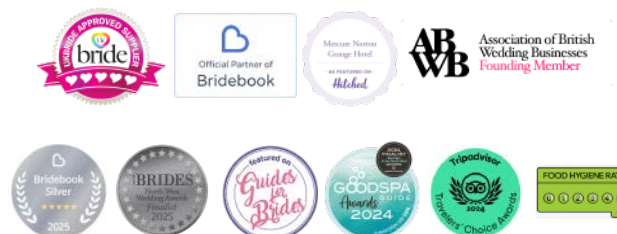
- Flexible catering options
- Private bar facility
- Discounted bedroom rates
- Entertainment
- Venue dressing

Our team are happy to tailor our package or create a bespoke package just for you, simply contact Us on 01706 630788 option 5 or email h6631-sb1@accor.com



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THE Hopwood SUITE

The Hopwood Suite is the perfect space for a stylish and memorable celebration. With room for up to 140 guests for a seated meal and 200 for a reception, this modern and versatile suite sets the scene for everything from elegant dining to lively dancing. Complete with its own private bar area, the Hopwood Suite offers a sophisticated setting where your guests can relax, mingle, and celebrate in style.

THE Grange SUITE

The Grange suite blends timeless charm with grand celebration. With the capacity to host 140 guests for a seated meal and up to 200 for a reception, this beautifully styled space offers an elegant, old English atmosphere that's full of character. The suite boasts stunning garden views, providing a serene backdrop that enhances the beauty of the occasion. Complete with its own private bar area, it's the ideal setting for a day filled with love, laughter, and unforgettable memories.

THE Springhill SUITE

The Spring hill suite is ideal for a more intimate celebration, offering a warm and inviting atmosphere. Complete with it's own private bar with limited drafts and own breakout area, it's a perfect space to relax, connect and celebrate with your closest friends and family.



OUR Features

- 3 miles drive from J20 on M62
- 200 car park - vans & cars
- Red carpet welcome
- Free WiFi
- 5 Star hygiene rated kitchen
- EV charging point 2 mins drive
- PA system
- Discounted Bedrooms

Packages

Our dry hire self-catering package

Room hire of the venue until 1am
Car parking (all guest must register their car reg at the reception)
Free wi-fi
Red Carpet welcome
Tables with cloth (choice of white / black) (choice of 5 feet / 6 feet rounds)
Chairs without covers (plain grey chairs with silver frame)
Table cutlery
Table crockery
Glasses on tables
Cloth white napkins
1 Kitchen porter* 4 hours

Included VAT
Saturday £3000
Friday - Sunday £2500
Monday – Thursday £2000

Before we take any deposit, we need the following documentation -

- Caterers' public liability insurance for 10 million
- Pat testing for all equipment they are bringing
- Food safety qualifications of the caterer

Additional options

We also provide the following, at additional charges with minimum of 4 hours shift.

- Duty manager
- Wedding coordinator
- Bar staff
- Waiting staff

Please contact the team for more information



Want a Menu as Unique as Your Event?

Let us create a bespoke menu tailored just for you. Speak to our friendly team today to start planning something truly special.

World street food BUFFET STYLE

£22.50 per person

For your evening buffet, we invite you to pick one of our street themes.

From your chosen theme please pick one meat option and one vegetarian option

British

(served with double cooked thick chips)

Mac 'n' cheese (V)

Chicken and mushroom pie
Served with mushy peas and gravy

Bacon, sausage or egg buns

Steak and ale pie
Served with mushy peas and gravy

Italian pizza

(served with fries)

Margarita pizza (V)

Barbecue chicken and red onion pizza

Pepperoni pizza

Ham and mushroom pizza

American

(served with Cajun fries)

Vegan chicken style burger (VE, V)

Buttermilk chicken and sticky barbecue burger

Steak and cheese burger

Pulled pork with caramelized onion burger

Indian

(Served with basmati rice and naan bread)

Chick pea and sweet potato red curry (VE, V)

Chicken tikka masala

Slow braised lamb Balti

Menu Choice

Finger buffet

£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

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

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.

Hot fork buffet

£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)



This photo is for illustration purposes only. This is not the guaranteed bedroom included in the package

Stay with us

We are delighted to offer 15% on both flexible and pre-paid, non-cancellable rates for family and friends the night before, night of and the night after the celebration. These rates are inclusive of breakfast.

To book, guests need to call the hotel reservations team on 01706 630 788 option 1 and quote the date of the celebration.

Please be aware that our booking platform refreshes every 4 hours. As it is a live platform you may experience some quests being offered different prices.

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

Parking memo: Please ensure you enter your vehicle registration on the parking system terminals at the hotel reception to avoid being issued a PCN.
Parking at your own risk. The hotel does not take any responsibility for any loss, damage or accidents.



FAQ

Can I use my own preferred caterer?

Yes of course, all we ask is that they arrange an appointment to visit the hotel, meet the team and review the kitchen facilities.

Do you provide staff?

We can provide staff at an additional cost to our dry hire package. If we are doing the catering then the staff are included in your pricing.

Can you provide any extras?

Yes, we can provide supplementary catering such as canapés and light bites. We also have many connections within venue dressing and entertainment to assist you if you choose.

Are we able to provide our own venue dressing?

Of course, we welcome all suppliers subject to public liability insurance.



CONDITIONS OF BOOKING

Deposit

A non-refundable deposit of £1000.00 is required to secure your date. A contract will then need to be signed to confirm the booking. Catering companies' name and contact details must be supplied. Terms and conditions for use of the kitchen to be signed by the catering company and must be received at the hotel no later than 4 weeks prior to the event.

Further Payments

Full prepayment is required in the following payments; 50% 12 months prior to the event, 75% 6 months prior to the event, Final balance 6 weeks prior to the event.

POLICY RELATING TO SELF CATERING EVENTS

The following points must be adhered to at all times for catering companies contracted at the Norton Grange Hotel and Spa, whilst using the facilities for catering purposes. The kitchen will be left in a clean and tidy condition. All surfaces, floors, equipment must be washed down. If this is not adhered to a £500.00 fine will be incurred. At all times, all facilities as hired remain under the management control of the hotel. All fire, health and safety regulations as laid down and issued by the hotel to the contractor must be adhered to. The management at the hotel reserve the right to take action or issue directives whilst the caterer is on site. Any specific instructions must be adhered to at all times by the contractor. All food served and handled by the caterer will be done so in accordance with all relevant food and health and safety regulations. The contractor at all times is subject to inspection by the Local Environmental Health Officer at Norton Grange Hotel and Spa. Smoking is not permitted in the hotel. The hotel takes absolutely no responsibility for any foods brought onto the premises by the customer, or under any unforeseen circumstances where the guest may become ill due to food brought in.

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W E D D I N G S & C E L E B R A T I O N S

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



SCAN ME