



eclectic hotels

## Didsbury House and Eleven Didsbury Park

### Private Events & Functions

A retreat from the urban rush...our exclusive Victorian properties, Eleven Didsbury Park and Didsbury House Hotel are set in the fashionable Manchester suburb of Didsbury.

Known for their exquisite and individual contemporary interiors, Eleven Didsbury Park offers 20 rooms and 2 residents' bar/lounges, along with an exquisite garden area making it an idyllic setting for private celebrations. This unique property has retained its reputation for individual style, service and attention to detail, providing a unique and relaxing experience in a convenient yet peaceful location.

Didsbury House features 27 bedrooms, a residents bar/lounge, gym and So Spa, all reflecting the hotels sophisticated contemporary design and providing a chic urban retreat for business and leisure guests wishing to enjoy a relaxed stay in Manchester.

The hotels offer contemporary lounges and private rooms - a Boardroom in each hotel along with the Blue Room at Didsbury House. Also, the Gold Lounge at Didsbury House and at Eleven Didsbury Park the Cream Lounge and in addition boasts a truly stunning garden making this a popular venue for family occasions such as christenings.

### Making a Booking

There are a variety of options we offer at both Didsbury Hotel and Eleven Didsbury Park.

I trust you have found information for your meeting or event, we are flexible and if you have something in mind that you cannot find details for, do feel free to discuss with the Events Team.

We can make a provisional booking which we can hold up to two weeks. To secure a particular date we require a deposit along with the signed terms and conditions - which is non-refundable and non transferable

Our Events team at the hotel can be contacted on 0161 448 2200 or e-mail on [didsburyevents@eclectichotels.com](mailto:didsburyevents@eclectichotels.com) where we will be more than happy to advise, discuss and meet your every need.



eclectic hotels

## Private Rooms For Dining & Parties

### Didsbury House

The two private rooms at Didsbury House hotel are individual in their own way and both boast beautiful bay windows with plenty of natural daylight making it a perfect setting for daytime lunches or evening dinners and the views of leafy Didsbury add to the feel of a real urban retreat.

The Blue Room is a stunning room situated at the front of the hotel and can hold up to 20 for a private dinner. Alternatively, in its usual set up as our lounge this can be an area to relax or gather your friends and family informally. Its' striking features of the period, circa 1838 and concealed integrated window shutters are an example of Victorian splendor

The Board Room is a versatile room which offers meetings and dining for upto 12 guests. It can also be used in conjunction with the Blue Room and Gold Lounge to accommodate larger groups and break out space.

### Eleven Didsbury Park

The Boardroom at Eleven offers dining from 8 up to 16 guests and as at Didsbury House it is versatile in its use.

At Eleven Didsbury Park the peaceful walled garden is ideal for pre-dinner drinks or summer BBQs, which makes an idyllic setting for your event. The space can hold up to 20 to 30 guests for a small event or alternatively larger numbers would require taking the hotel exclusively.





eclectic hotels

## Pricing Guidelines

We offer different pricing for events depending on your requirements. Room Hire charges are outlined below for those wanting a private area.

### Didsbury House

#### Room Hire

Room	Rate	Half Day	Boardroom	Theatre	Private Dining	Informal
Boardroom	£200	£125	12	w/a	12	w/a
Blue Lounge	£250	£150	20	25	20 / 24	On request
Cream Lounge	£250	£150	w/a	w/a	w/a	On request
Walled Terrace	£200	£125	w/a	w/a	w/a	On request

### Eleven Didsbury Park

#### Room Hire

Room	Full Day	Half Day	Boardroom	Theatre	Private Dining	Informal
Boardroom	£200	£125	16	20	16	w/a
Cream Lounge	£250	£150	w/a	w/a	w/a	On request
Garden Lounge	£200	£125	w/a	w/a	w/a	On request
Garden	£250	£150	w/a	w/a	w/a	On request

### Equipment Hire

Equipment must be pre-ordered prior to your event. If last minute equipment is required on the day, please contact our reception team who will endeavour to fulfil your request.

Bouquet Table Design	From £35.00
Hand Tied Table Design	From £25.00
Hand Tied Aqua	From £30.00
Pedestals	From £80.00
Jugs of Orange Juice	£6.95 per jug
Mineral Water	£5.75 per bottle
Tea & Coffee	£3.25 per person per serving
Function Champagne	£26.50 per bottle
Jugs of Pimms	£15.95 per jug
Morning Bacon Rolls	£4.95 per person
Fruit Platter	£10.00 per platter
Sandwich Platter	£8.95

All rates are inclusive of vat



eclectic hotels

## Bedrooms

All of our 27 rooms at Didsbury and 20 at Eleven Didsbury Park range from Classic rooms to Studio suites and all are individually designed and have their own character. They all include television, CD player/stereo as well as DVD player, modem point, mini bar, trouser press, hairdryer, black out curtains, work desk with tea, coffee making facilities.

## Exclusive Use

Didsbury House and Eleven Didsbury Park also give you the opportunity of exclusive use of the hotel for your function or event. You have full access to all rooms including our suites and all private areas with breakfast for all guests the following day from £4000.

Our meetings and events team will ensure your tailor made needs are our top priority exceeding your expectations and requirements.

Exclusive use will be from 3.00pm on the day of arrival until 11.00am on the day of departure.

## Rates

For more information, availability and to receive a quotation please call our events team on 0161 448 2200





eclectic hotels

## Menus

The following pages show some different menu options, they are sample menus to show the standard we provide and just a little something to make your mouth water!

Our team of in house chefs can cater for your every needs and so if you find you have a particular favourite dish you cannot find or something special you maybe would like to add, do feel free to discuss with the Events Team.

Also our beverage menus show our wine list and also champagne offering.

Corkage may also be an option which you prefer, bottles of wine is charged at £15.00 per bottle and Champagne at £25.00 per bottle.



eclectic hotels

## Private Dining Menus

Concept One Menus  
Priced at £34 per person

### Menu A

Baskets of home made breads  
And assorted home made butters

Roast fillet of Sea bass, artichoke puree and wasabi ice cream

Pink peppered pork fillet with cox's apple potato cake,  
Grilled asparagus & juniper berry Jus

Dark chocolate brioche & butter pudding with vanilla pod crème anglaise

Tea or coffee and petit fours

### Menu B

Baskets of home made breads  
And assorted home made butters

Roast tomato and basil soup with home made ricotta tortellini

Seared corn fed chicken breast, chicken leg confit, spring onion & watercress stuffing,  
Duck fat potatoes, wilted greens & gravy

Apple & pear tarte tatin, pine nut toffee sauce & pistachio ice cream

Tea or coffee and petit fours

10% service charge applies to all food and beverage



eclectic hotels

## Private Dining Menus

Concept Two Menus  
Priced at £38 per person

### Menu A

Baskets of home made breads  
And assorted home made butters

Ham hock & caper terrine with chervil vinaigrette

Poached halibut with mussels, clams, Morecambe bay shrimps,  
Grilled asparagus & baby potatoes

Rum soaked raisin baked cheesecake, gingerbread ice cream

Tea or coffee and petit fours

### Menu B

Baskets of home made breads  
And assorted home made butters

Seared Reg Johnson's corn fed duck breast, sticky red current & ginger dressing,  
Crispy duck won ton

Char grilled lamb rump, cumin spiced baby vegetables, chorizo smashed potatoes,  
Black olive & cherry tomato chutney

Baked white chocolate & baileys chocolate fondant,  
vanilla pod ice cream

Tea or coffee and petit fours

10% service charge applies to all food and beverage



eclectic hotels

## Private Dining Menus

Concept Three Menus  
Priced at £42 per person

### Menu A

Baskets of home made breads  
And assorted home made butters

King prawn & scallop chowder with sweet corn fritters

Char grilled rib eye of beef, duck fat chips, cherry tomatoes on the vine,  
Wild mushrooms & whiskey cream sauce

Warm chocolate fudge brownie cake, cherry & amaretto sauce

Tea or coffee and petit fours

### Menu B

Baskets of home made breads  
And assorted home made butters

Pan fried hand dived scallops, celeriac puree, pancetta French peas & vanilla pod foam

Char grilled venison loin, sweet potato mash, roasted root vegetables & juniper berry jus

Trio of desserts

Lemon & passion fruit sabayon  
Sticky toffee pudding, warm toffee sauce  
Chocolate & brandy baked cheesecake

Tea or coffee and petit fours

10% service charge applies to all food and beverage



eclectic hotels

**Eclectic Hotel Collection**  
**All Seasons Hot Buffet Menu**

Hot Dishes

Fricasse of Poached Coastal Fish coated in a Crayfish and Dill Sauce  
Braised Beef and Mushroom Pie  
Moroccan Lamb Tagine with Almonds, Apricots and Flageolet Beans  
Roasted Vegetable and Pasta Bake, Sundried Tomato Sauce  
Thai Green Chicken Curry accompanied by Fragrant Jasmine Rice  
Mediterranean Vegetable Tart scented with Basil  
Classic Lancashire Hot Pot accompanied by Braised Red Cabbage  
Whole Carved Scottish Sirloin of Beef, Creamed Horseradish  
Traditional Chicken and Bacon Pie scented with Tarragon  
Minted Pea Risotto with Wafers of Parmesan

~

Baskets of Farmhouse Breads and Butter

Cold Dishes

Platters of Smoked and Poached Fish garnished with Capers, Olives and Dill  
Mozzarella, Courgette and Aubergine Terrine, Red Pepper Salsa  
Cheshire Chicken and Bacon Terrine wrapped in Cumbrian Ham,  
Apricot and Thyme Chutney  
Continental Sausage and Cured Meats garnished with Olives and Flat Parsley  
Platters of Char-grilled Scottish Salmon and Atlantic Prawns  
With a Green Herb Mayonnaise  
Feta Cheese and Spinach Quiche

Accompaniments

New Potatoes, Red Onions and Chives and Grain Mustard Dressing  
Seasonal Leaves with a Balsamic Dressing  
Beef Tomato and Basil Salad  
Rice Pilaff with Lemon Grass and Coriander  
Baked New Potatoes  
Fresh Mash Potatoes  
Parmesan and Basil Risotto  
Panache of Market Vegetables  
Cous Cous with Roasted Peppers and Coriander  
Rocket and Baby Leaf Salad, French Dressing  
Plum Tomato and Mozzarella Salad  
Homemade Coleslaw  
Waldorf Salad  
Buttered Mixed vegetables  
Red Cabbage and Apple Casserole



eclectic hotels

**Eclectic Hotel Collection**  
**All Seasons Hot Buffet Menu (cont)**

**Desserts**

Chocolate Truffle Cake  
Plum and Apple Crumble, Fresh Custard Sauce  
Fresh Cream Pavlova topped with Praline and Apricots  
Warm Icky Sticky Toffee Pudding coated in a Rich Toffee Sauce  
Glazed Lemon Tart  
Hazelnut and Wild Berry Meringue  
Cream Filled Profiteroles, Chocolate Glaze  
Strawberry Cheesecake  
Passion Fruit and Lemon Tart  
Fresh Fruit Salad

All served with Jugs of Pouring Cream  
Coffee, Tea, Tisanes and Mints

**Pricing**

**Buffet Menu One**

Select 2 hot, 2 cold, three accompaniments and 1 dessert at £24.00 per person

**Buffet Menu Two**

Select 3 hot, 2 cold, 4 Accompaniments and 1 desserts at £26.00 per person

**Buffet Menu Three**

Select 3 hot, 3 cold, 4 accompaniments and 2 desserts at £29.00 per person

**Buffet Menu Four ( min 60 guests)**

Select 4 hot, 4 cold, 5 accompaniments and 3 desserts at £34.00 per person

10% service charge applies to all food and beverage



eclectic hotels

## Eclectic Hotel Collection

### BBQ Menu

#### Menu One

##### on the grill

minted lamb steak  
rib eye burger  
pork & apple sausage  
veggie burger  
chicken drumstick  
seafood skewer

##### salads & potatoes

jacket potato with herb butter  
corn on the cob  
mediterranean vegetable salad  
couscous chorizo & black olive salad  
greek salad  
ceasar salad  
dijon mustard fried onions

##### breads & sauces

home made focaccia  
burger buns

mayonnaise  
bbq sauce  
relish  
ketchup

##### desserts

white and dark chocolate pot  
crème brulee

£22.50 pp

10% service charge applies to all food and beverage



eclectic hotels

## Eclectic Hotel Collection

### BBQ Menu

#### Menu Two

##### on the grill

minted lamb steak  
home made fillet steak burger  
pork & apple sausage  
chicken kebab  
veggie burger  
char grilled seabass with roasted fennel  
king prawn and scallop kebab with chili salsa

##### salads & potatoes

jacket potato with herb butter  
corn on the cob  
mediterranean vegetable salad  
couscous chorizo & black olive salad  
greek salad  
chicken ceasar salad  
marinated fig and mozzarella  
dijon mustard fried onions

##### bread & sauces

home made focaccia  
burger buns

mayonnaise

bbq sauce

relish

ketchup

##### desserts

sherry strawberry trifle  
dark chocolate crème brulee

£32.50 pp

10% service charge applies to all food and beverage



eclectic hotels

## Eclectic Hotel Collection

### Hog Roast Menu

#### on the spit

pork hog roast  
or alternatively a roasted side of beef

served with soft rolls to create your own open sandwich

#### on the side

duck fat roasted potatoes  
cauliflower cheese

#### sauces

our own chunky spiced pear sauce  
sage and onion stuffing balls

£22.50 pp

10% service charge applies to all food and beverage



eclectic hotels

## Canapé Menu

### Cold canapés

Thyme and oatmeal biscuit with sun kissed tomato and goats cheese  
Roasted confetti of vegetables with houmous topping  
Balsamic roasted cherry tomato and red onion puff pastry tart  
Asparagus, parmesan and parma ham wrap with rocket  
Anchovy and green olive stuffed cherry tomato  
Smoked salmon and crème fraîche pancake with chopped chives  
Prawn cocktail with lemon caper mayonnaise

### Hot canapés

Chicken tikka naan bread with minted yoghurt dressing  
Seared sirloin steak mini Yorkshire pudding with horseradish  
Beer battered haddock with tarter sauce  
Black pudding won ton with sweet chilli dressing  
Mozzarella and tomato pizza  
Red chilli and lemon grass crusted chicken with lemon mayonnaise  
Wild mushroom risotto cakes

for a choice of 3 cold and 3 hot canapés £12 per person

for a choice of 4 cold and 4 hot canapés £16 per person

for a choice of 5 cold and 5 hot canapés £20 per person

## Midnight Snacks

Selection of British and Continental Cheeses accompanied by Celery Hearts,  
Cheese Biscuits and Fruit

£8.50 per person

Bacon Sandwiches served on Soft Rolls  
Fish Finger Sandwiches served on Soft Rolls  
Sausage Sandwiches served on Soft Rolls  
Mini Fish and Chips  
Smoked salmon and scrambled egg bagel  
Mozzarella and tomato mini pizza

£5.50 per person per option

10% service charge applies to all food and beverage



eclectic hotels

## Champagne Selection

### Perrier Jouet Grand Brut

A dry, light-bodied Champagne with youthful acidity, rich biscuity flavours and fragrant fruit aromas. It will continue to develop into a mellow, rich style if cellared.

Bottle	Glass
£48.00	£10.95

### Veuve Cliquot Yellow Label Brut

A full, rich style of NV Champagne. Great body, balance and length. Rich, biscuity nose with dark-berry fruit. The Pinot fruit follows through to the rich palate; fabulous acidity leaves the finish crisp and appley

Bottle
£50.00

### Perrier Jouet Blason Rose

A crisp, dry Champagne. Suave red fruit flavours deliver clarity and solid punch. Finishes with a sneaky length and blood orange quality

Bottle
£62.00

### Perrier Jouet Belle Epoque 1998

A prestige cuvee of sheer class. Produced in the light, fresh and elegant house style of Perrier-Jouet - the perfumed nose of lemon, blackberry, vanilla and sweet pastry. Leads on to a rich, crisp palate that is refreshing

Bottle
£125.00