



PRIVATE HIRE



50 Spring Gardens, Manchester, M2 1EN



A Homage to the Golden Age of High Society

Set in the stunning 19th Century architecture of the Manchester Liberal Reform Club's original dining room where politicians, bankers, lawyers and professions of all kinds gathered. The great and the good of Manchester society convened for discourse and pleasure.

Grand Pacific Manchester has been described as the city's most beautiful restaurant and has always been a go-to place for celebrations.

Let us show you why.



PRIVATE DINING ROOM

Tucked away behind the grandeur of the main dining hall, The Rose Room offers an intimate escape for your celebration. Bathed in soft light, rich in character and Grand Pacific's signature blend of refined service, exquisite cuisine and timeless style.

SEATED	30 PAX
STANDING	50 PAX



RESTAURANT

The main restaurant, now a Grade-II listed building, with soaring ceilings, ornate decor and a dramatic central bar. Effortlessly channeling colonial era glamour with tropical accents and luxurious finishes

SEATED + PDR	94 PAX + 30 PAX
STANDING	150 PAX



BAR

Proudly in the centre of the restaurant, Grand Pacific's bar is a statement of pure elegance. Framed by soaring columns and illuminated by the warm glow of vintage chandeliers, it's a place where time slows and conversation flows.

SEATED	30 PAX + 15 STOOLS
STANDING	100 PAX

CLASSIC MENU

£45.00 per person

STARTERS

Today's Soup ^{VE}

Bread & Whipped Butter

Heritage Beetroot Carpaccio ^V

*Yellison Goats Cheese, Maple Roasted Baby
Beetroots, Aged Balsamic*

Chicken Liver Parfait

Fig Chutney, Endive & Brioche Melba Toast

MAINS

Provençal Baked Cod

*Fennel, Tomato & Red Pepper, Courgette & Basil,
Sauce Vierge*

Roasted Corn-fed Chicken Breast

*Garlic Mashed Potatoes, Roasted Shallots, King
Oyster Mushroom, Crispy Kale, Roast Chicken
Sauce*

Mushroom Risotto ^{ve}

*Roasted King Oyster Mushroom, Crispy Onion &
Thyme Pangrattato*

DESSERTS

Sticky Toffee Pudding

Caramel Sauce, Vanilla ice cream

Chocolate Tart ^{VE}

*Cherry, Cocoa & Black Sesame Crisp,
Lemon Cream*





PRESTIGE MENU

£59.00 per person

STARTERS

Pan Roasted King Scallops
Sweetcorn Puree, Chorizo Crumb

Grand Pacific Scotch Egg
*Burford Brown Egg, Apple & Celeriac
Remoulade, Bacon Jam*

Today's Soup ^{VE}
Bread & Whipped Butter

MAINS

Squash Ravioli ^{VE}
Sage Roasted Pumpkin, Seed Pesto

Whole Roasted Cornish Sole
*Brown Shrimp, Samphire, Lemon, Brown Butter &
Garlic Mash*

Sirloin Steak with Green Peppercorn
*Parmesan & Truffle Fries, baby water cress and
grilled plum tomato*

DESSERTS

Vanilla Crème Brûlée
Lemon & Poppyseed Biscuits

Sticky Toffee Pudding
Caramel Sauce, Vanilla ice cream

Chocolate Tart ^{VE}
*Cherry, Cocoa & Black Sesame Crisp,
Lemon Cream*



Make it a celebration to
remember

For more information, please contact Sophie:

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