THE GALLERY BAR AND BALCONY

THE CASTLEFIELD ROOMS



The Castlefield Rooms

The Gallery Bar and Balcony

The Gallery Bar and Balcony is a private event space on the mezzanine level above Dukes92 in the heart of Manchester city centre.

The Gallery Bar and Balcony, as the name suggests, is comprised of a galleried level within Dukes 92 with an outside balcony overlooking our Albert's Courtyard. A modern and comfortable style - a perfect location for smaller receptions and events.

The eaves of the old stable block and exposed brick walls add to the natural decor whilst the spectacular external balcony overlooks Dukes92's bustling forecourt, offering impressive views over our Castlefield Basin.

The Gallery Bar can accommodate up to 60 guests inside and 40 outside on the private Balcony during our summer months (May-September).



CONTACT US

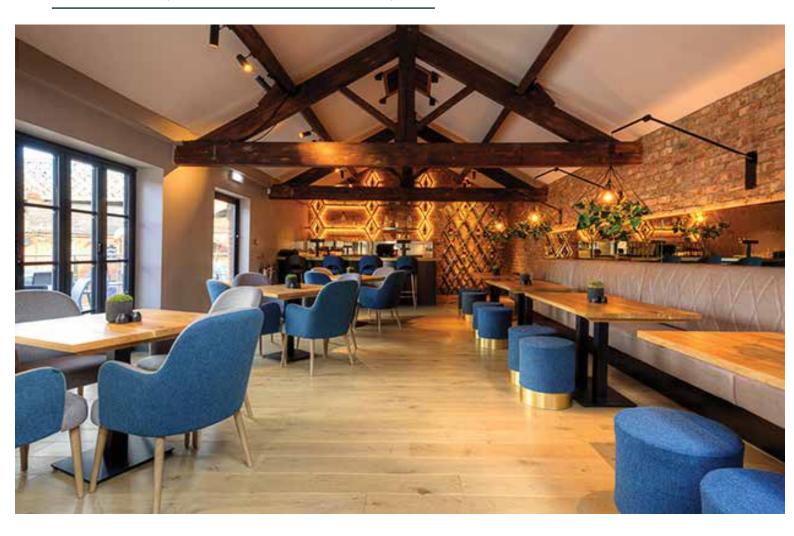
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18-20 Castle Street, Manchester M3 4LZ www.thecastlefieldrooms.com

The Castlefield Rooms

The Gallery Bar and Balcony







CANAPÉS

FISH

SMOKED MACKEREL PATE

On a rock salt crostini with caperberries and dill

GOLDEN TEMPURA KING PRAWNS

With a sriracha and lemon aioli

*GF option available

SALMON NORI ROLLS

With a wasabi crème fraîche and pink pickled ginger

MINI SMOKED HADDOCK AND GRUYERE FISHCAKES

With a sriracha and lemon aioli

MEAT

FILLET STEAK SKEWERS Fillet steak with a sticky balsamic and and cracked black pepper

*GF option available

SPICY THAI CHICKEN FRITTERS GF

With a sweet mirin dip

MINI GLOUCESTER OLD SPOT SAUSAGES

With a honey and wholegrain mustard glaze

SATAY DUCK SKEWERS

Gressingham duck breast with satay sauce

PULLED BEEF AND BONE MARROW CROQUETTES

With a horseradich crème fraiche

VEGETABLE

SPINACH, FETA AND NUTMEG PARCELS V

With a sweet and spicy relish

CARAMELISED ONION AND GRUYERE CHOUX FRITTERS^V

WILD MUSHROOM ARANCINI V

Wild mushroom and dolcelatte arancini served with a smoked garlic mayonnaise

SOUP AND A SANDWICH^V

Tomato and red pepper soup shot with a grilled cheese sandwich

GF option available

MINI SQUASH AND ONION BHAJIVE

AVOCADO ON TOAST GF VE

Avocado salsa on toasted gluten free crostini with pea shoots

BABY HASSLEBACK POTATOES GF VE

With rosemary and rock salt and truffle mayonnaise

SWEET

MINI CHERRY BAKEWELL PASTRIES

SALTED CARAMEL BROWNIE BITES

CINNAMON AND LAVENDER DOUGHBALLS

With salted caramel sauce

MARSHMALLOWS AND SEASONAL FRUITS GF

Skewered and served with rich chocolate dipping sauce

WHITE AND DARK CHOCOLATE DIPPED GF

STRAWBERRIES

£10 PER 4 CANAPÉS £2.50 PER ADDITIONAL CANAPÉ MINIMUM ORDER OF 30 PER ITEM



BOWL MENU

MAINS

SLOW BRAISED LAMB SHOULDER With crispy hot pot potatoes, winter vegetables and rosemary jus

TRADITIONAL LASAGNE

Fresh pasta layered with rich tomato bolognaise and a creamy white sauce finished with parmesan shavings

SLOW BRAISED CHICKEN AND CHORIZO

With sweet peppers and kalamata olives in a saffron tomato sauce.

*GF option available

MALAYAN CHICKEN GF

Kashmir spiced chicken thighs in a coconut, chilli and lime sauce with pak choi, edamame beans and red peppers

*VEGAN option available - Butternut squash, chickpea and spinach

AUBERGINE AND CHICKPEA TAGINE VE
With toasted almonds

LANCASHIRE CHEESE AND ONION PIE v Caramelised onions in a lancashire cheese and tarragon sauce topped with crisp puffed pastry

WILD MUSHROOM, SPINACH AND V FETA LASAGNE With a nutmeg cream sauce and parmesan shavings

*VEGAN option available - aubergine and heritage tomato lasagne with toasted pine nuts

SEAFOOD GRATIN

Locally smoked haddock, salmon, cod and braised leeks in a lancashire cheese and tarragon sauce, layered with potato, parmesan sourdough crumb

*GF option available

SIDES

Heritage Tomato and Red Onion VEGAN GF Salad with Sticky Balsamic

Seasonal Green Vegetables GF V with Shallot Butter

Roasted Baby New Potatoes with $\ensuremath{^{\text{GF V}}}$ Rosemary and Rock Salt

*VEGAN option available

Warm Garlic and Rosemary Ciabatta v

Wild and Fragrant Rice with VEGAN GF Fresh Coriander and Shallot

Truffle and Parmesan Wedges V

Smoked Garlic Caesar Salad v

Homemade Bread with Oils and Vinegars v *GF option available

£20.95 PER PERSON

Choose 2 main and 2 side dishes

£24.95 PER PERSON

Choose 3 main and 3 side dishes

£3.00 PER ADDTIONAL SIDE DISH

MINIMUM ORDER FOR 30 GUESTS



GRAZING MENU

ARTISAN CHEESE BOARD V

A selection of locally sourced cheeses with, walnuts, pistachios, dried fruits, grapes, homemade chutney and sticky honey drizzle

GF option available

MEAT & PATE PLATTER GF Salami, parma ham, ardennes pate and peppered pastrami

HERITAGE TOMATO AND MOZZARELLA GF V BOARD

With ripped basil, cracked black pepper and sticky balsamic

BOWLS OF OUR FAVOURITE DIPS GF V

Avocado and tomato salsa, beetroot hummus, cucumber and mint yoghurt

MARINATED AND PICKLED VEGETABLES GF V

Roasted aubergines and courgettes, mixed olives, sunblush tomatoes, mini cornichons and cream cheese stuffed peppers

ROCKET, RED ONION AND PINE NUT SALAD V

*GF option available

BUCKETS OF ROSEMARY AND ROCKSALT V CROSTINIS, GRANARY BREAD, FRENCH STICKS AND PRETZELS

*GF option available

£16.95 PER PERSON | MINIMUM ORDER FOR 30



BBQ MENU

MEAT

DUKE'S BURGER

Sea salt & cracked black pepper steak burger with sliced gouda, sage onions and bloody mary ketchup

*GF option available

PLEASE CHOOSE BEFORE THE EVENT BETWEEN

GOURMET HOTDOG Cheshire Pork Sausage in a brioche roll

OR

MALAYAN CHICKEN THIGHS GF
Kashmir spiced chicken thighs in a coconut, chilli
and lime sauce with pak choi, edamame beans
and red peppers

VEGETARIAN

*10 % of your final number unless specified

MEDITERRANEAN VEGETABLE V GF AND HALLOUMI KEBAB

Chargrilled halloumi with sweet, red onion, cherry tomatoes and courgette with a basil oil

*VEGAN option available

VEGETARIAN SAUSAGE V

SIDES

CHARRED
SWEETCORN SLAW

ROSEMARY & ROCK V SALT WEDGES With sour cream *GF and VEGAN option available

MOROCCAN SPICED V TABBOULEH SALAD With orange, toasted pine nuts, coriander and honey *VEGAN option available FETA, MINT AND
POMEGRANATE SALAD V
With tomato, cucumber
and kalamata olives
*GF option available

All served with a selection of condiments including chilli mayonnaise, tomato and sweet chilli relish.

£18.95 PER PERSON | MINIMUM ORDER FOR 30 GUESTS

MUST BE CATERED FOR 100% OF FINAL NUMBER OF GUESTS

BBQ menu can be served outside on our Balcony during our summer months (May-September), subject to weather conditions.



HOG ROAST

Our pork is supplied from a speciality producer in Garstang, North Lancashire.

A hog roast joint is served for a minimum of 30 guests up to 69 guests.

70 plus guests will receive a full hog.

Prior to serving the whole pig is prepared and ready to be served straight to you on a fresh poppy seeded barm.

Served as joints only in the Gallery Bar and Balcony for logistical reasons.

ACCOMPANIED BY

APPLE SAUCE VGF - CONFIT GARLIC AND APRICOT STUFFING - CRISPY CRACKLING VIENNESE ONIONS VGF - SAUERKRAUT VEGAN

FOR VEGETARIANS

*10 % of your final number unless specified

MEDITERRANEAN VEGETABLE V GF AND HALLOUMI KEBAB

Chargrilled halloumi with sweet red onion cherry tomatoes and courgette with a basil oil

VEGAN option available

ROASTED RED PEPPERS V
Stuffed with quinoa, feta, red onion and dried apricots
*VEGAN option available

ALL SERVED WITH

ROASTED BABY
POTATOES V GF

With rosemary and rock salt *VEGAN option available

HERITAGE TOMATO AND RED ONION SALAD

With sticky balsamic

VEGAN GF

CORN ON
THE COB V GF
*VEGAN option available

£20.95 PER PERSON | MINIMUM ORDER FOR 30



THE PAN MENU

Authentic paella that boasts some of Spain's finest ingredients and traditional flavours, freshly prepared in the pan by one of our chefs from our Albert's Shed kitchens.

*VEGAN AND GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

PAELLA

KING PRAWNS, MUSSELS, CHORIZO, CHICKEN AND SQUID WITH SAFFRON AND CHERRY TOMATOES

VEGETARIAN

ROASTED RED PEPPERS v Stuffed with quinoa, feta, red onion and dried apricots

MEDITERRANEAN VEGETABLE v GF AND HALLOUMI KEBAB Chargrilled halloumi with sweet red onion cherry tomatoes and courgette with a basil oil

*10 % of your final number unless specified

SERVED WITH

STONE BAKED FLATBREAD V

HERITAGE TOMATO AND RED ONION SALAD With sticky balsamic GARLIC AND ROSEMARY ROASTED BABY V POTATOES With smoked garlic aioli

£21.95 PER PERSON | MINIMUM ORDER FOR 60



SNACK AND STREET FOOD MENU

Our Snack and Street Food menus are designed to provide a less formal dining option than our fork and bowl menus.

Both menus are served canape style to your guests and are a great way to

feed everyone without interrupting your party.

SNACK MENU

CORNISH PASTIES

Served with homemade piccalilli

BACON ROLLS

Rashers of crispy streaky bacon served with a choice of sauces

*GF option available

SESAME AND SOY CHICKEN WINGS

MINI CHEESE AND HAM TOASTIES

*VEGETARIAN and GF option available

MINI FISH FINGER ROLLS

With homemade tartar sauce

CRISPY BUTTERMILK HALLOUMI V

With avocado salsa and paprika spiced tortillas.

ROSEMARY AND ROCKSALT WEDGES VEGAN With smokey BBQ sauce

*GF option available

NACHOS v

With melted cheese, sour cream and jalapenos

*VEGAN option available

MINI CHEESE AND ONION PIE V

FALAFELS AND HUMMUS VEGAN

BABY HASSLEBACK POTATOES V

With rosemary, rock salt and truffle mayonnaise

*VEGAN and GF option available

STREET FOOD MENU

SLOW COOKED PORK NACHOS

With a sweet and sticky barbecue sauce, jalapenos, sour cream and charred corn

*GF option available

HONEY AND HARISSA SPICED

CHICKEN WINGS

With pomegranate and mint yoghurt and hazelnut dukkah

*GF option available

TRADITIONAL BRITISH BEER BATTERED COD

With herb salted fries and homemade tartar sauce

HALLOUMI SLIDERS V

Crispy buttermilk halloumi with chargrilled red peppers and chilli jam

*GF option available

MAC N CHEESE v

Baked macaroni pasta with gruyere, monterey jack, mozzarella and fresh breadcrumbs

WILD MUSHROOM AND ITALIAN V

MOZZARELLA ARANCINI

With garlic aioli

TRUFFLE AND PARMESAN BAKED V

POTATO WEDGES

With a smoked garlic mayo

VEGAN and GF options available

SQUASH AND ONION BHAJIS VEGAN

With a vegan mint mayo

£15.95 PER PERSON

Choose 5 items per party

£17.95 PER PERSON

Choose 4 items per party

MINIMUM ORDER FOR 50 GUESTS



EXTRAS

Add any extras to any of our buffet options excluding snack and street food menus.

SZECHUAN PORK RIBS With chilli, spring onions, sweet and sticky sauce and black sesame seeds	£5.00	HERITAGE TOMATO AND VEGAN GF RED ONION SALAD With sticky balsamic	£3.00
MINI GLOUCESTER SAUSAGES With a honey and wholegrain mustard glaze	£4.00	HOMEMADE FLAT BREAD V With hummus and tzatziki dip *GF option available	£2.50
LAMB KOFTA KEBABS Served with a mint yoghurt	£4.00	CORN ON THE COB V With a garlic butter *VEGAN and GF options available	£2.50
CHICKEN SALTIMBOCCA SKEWER With a shallot and sage mayonnaise *GF option available	£3.00	SMOKED GARLIC CAESAR SALAD V	£2.50
KING PRAWN SKEWER GF Chargilled king prawns and cherry tomatoes with a sriracha and lemon mayo	£4.00	ROSEMARY AND ROCK SALT V POTATO WEDGES *GF option available	£3.00

Minimum order of 30 per item is required.



BUFFET DESSERTS

ASSORTED MINI PATISSERIE DESSERTS V

Chocolate truffle tortes, creme patisserie profiteroles, mini pecan pies and assorted macarons with vanilla pouring cream

£1 SUPPLEMENT

MINI POT OF CHESHIRE FARM ICE CREAM v Assorted flavours available

CHOCOLATE DIPPED STRAWBERRIES V
*GF option available

SALTED CARAMEL BROWNIE BITES V

LUCKY DIP LOLLY V

A lucky dip selection of your favourite flavours, Fruit Pastels, Calippo, Fab and Strawberry Split

LITTLE LEMON CURD POT V

Layers of lemon curd, whipped cream and berry compote with homemade shortbread

£1 SUPPLEMENT

CHEESE BOARD (PRICED PER PERSON) v

Our favourite British and continental cheeses with cornichons and pepper pearls, fresh fruits, multiseed crackers, wheat and rye toast and date and apple chutney.

GF OPTION AVAILABLE £2 SUPPLEMENT PER PERSON

£3.95 PER PERSON | MINIMUM ORDER FOR 30 PER ITEM



CHILDREN'S DINING

CHILDREN'S BUFFET

SAVOURY

SWEET

TRIANGLE SANDWICHES cheddar cheese & cucumber and roasted ham *GF option available

MINI CHOCOLATE BROWNIES V

SKINNY FRIES V

MINI CHICKEN GOUJONS with ketchup

£10.95 PER CHILD | MINIMUM ORDER OF 10 GUESTS

All items subject to change in the event of which an equivalent substitute will be provided. Available in The Merchant Room and The Brindley Room.



WHERE TO FIND US

LOCATION:

Albert's Shed is located just off Deansgate, one of Manchest'er's main thoroughfares. We are located on Castle Street, which is the southern end of Deansgate opposite Deansgate Station (at the junction of Deansgate and Whitworth Street). Despite being only 100 metres off Deansgate, we enjoy a charming setting along a cobbled street at the confluence of the Bridgewater and Rochdale canals.

TRAVEL INFORMATION BY CAR: The nearest motorways are the M602 and the M60.

BY AIR: Manchester Airport (8.4 miles)

BY RAIL: Rail direct to Deansgate where we are only a five minute walk or alternatively, take the train to Manchester Piccadilly or Victoria station, then Metrolink to Deansgate.

TWITTER: @castlefield92

FACEBOOK: The Castlefield Rooms

INSTAGRAM: castlefield92

WEBSITE: www.thecastlefieldrooms.com

WHERE TO STAY

If you are looking for somewhere for you and your guests to stay, we recommend the following:

LOCK KEEPERS COTTAGE - LOCATED ON SITE AT THE CASTLEFIELD ROOMS
Booking directly via Airbnb
https://www.airbnb.co.uk/rooms/21558942

INNSIDE BY Melia Manchester 0161 200 2532 Innside.manchester@melia.com THE HILTON - DEANSGATE www.hilton.com 0161 870 1642

THE MARRIOT VICTORIA AND ALBERT 0161 838 4111 events@tjevandamanchester.co.uk www.marriott.co.uk/manva

