

Metropolitan
CASINOS
235 | MANCHESTER

Festive PACKAGES 2026



Festive

NIGHTS **235** LIVE

WHAT'S INCLUDED

£60^{PP}

Welcome Drink on Arrival

3 Course Festive Dinner

Live Entertainment

DJ After Party

Free Bet

DATES

	THU	FRI	SAT
NOV		27	28
DEC	3	4	5
	10	11	12
	17	18	19



Festive NIGHTS 235 LIVE

STARTERS

CHOOSE 1

Curried Cauliflower Velouté

Puffed Grains, Curry Oil

Smoked Ham Hock Terrine

Toffee Apple Puree, Piccalilli and Scratchings

Salmon Rilette

Dill, Crème Fraîche, Pickled Cucumber and Fennel

MAINS

CHOOSE 1

Monkfish Cassoulet

Coco Beans, Tomato, Chorizo and Leeks

Roast Turkey and Stuffing Roulade

Roast Spiced Potatoes, Glazed Piccolo Parsnips, Honey Roasted Carrots, Brussels Sprouts, Honey & Mustard Pigs in Blankets and Lashings of Proper Gravy

Chestnut and Mushroom Miso Roast Loaf

Roast Spiced Potatoes, Glazed Piccolo Parsnips, Honey Roasted Carrots, Brussels Sprouts and Lashings of Proper Gravy

DESSERTS

CHOOSE 1

Christmas Pudding Bauble

Christmas Pudding Mousse and Brandy Crème Anglaise

Dark Chocolate Torte

White Chocolate and Cherry Ice Cream

Sticky Toffee Pudding

Butterscotch Sauce and Salted Caramel Ice Cream

SPECIAL OFFER

Pre-book before 31st August and get 10% off

Book our private event suite in November
and December with no room hire fee

Vegetarian, vegan and gluten free
alternatives are available upon request

Festive BUFFET

MINIMUM BOOKING

20 people

DATES

Available on Tuesday, Wednesday, Thursday, Friday
lunch time throughout November and December

SPECIAL OFFER

Pre-book before 31st August and get 10% off

Book our private event suite in November
and December with no room hire fee

THE Silver MENU

£25^{PP}

STARTERS

CHOOSE 3

Grissini and Crispbreads
with Butterbean Hummus,
Baba Ghanoush

Chargrilled Flatbreads,
Olive Oil and Lemon Zest

Breaded Brie Bites,
Tart Cranberry Chutney,
Grapes and Celery

Sticky Pigs in Blankets
with Honey and
Mustard Skewers

Mature Cheddar
and Cayenne Cheese
Straw Puffs

Sweet Potato &
Caramelised Onion Pastry
Rolls, Sweet Chilli Sauce

Sausage, Bramley Apple
and Stuffing Sausage
Rolls, Toffee Apple Puree

MAINS

CHOOSE 4

Roast Turkey Roulade

Festive Fries with Crisp
Sage and Onion

Spiced Christmas Roasties
with Sea Salt, Garlic,
Rosemary and Cumin

Classic Chunky Honey
Glazed Parsnips

Star Anise and Caraway
Roasted Whole Carrots

Jumbo Sage & Onion
Stuffing Balls

ALL MAINS SERVED WITH

Lashings of Proper Gravy,
Mint Sauce, Horseradish
& Mustards

DESSERTS

CHOOSE 2

Christmas Pudding Balls,
Brandy Custard Mousse

Sticky Toffee Bites,
Butterscotch

Mince Pies,
Douglas Fir Dusting

Marzipan Blondie Bites,
Orange Zest Frosting

THE Gold MENU

£35^{PP}

STARTERS

CHOOSE 3

Truffle, Black Pepper and
Parmesan Party Popcorn

Cajun Puffed
Pork Scratchings

Grissini & Crisp Breads

Chargrilled Flatbreads,
Olive Oil and Lemon Zest

Chickpea & Tahini
Hummus, Spiced Labneh
& Baba Ghanoush

Giardiniera Pickles,
Cornichons, Cocktail
Onions, Pickled Chillis

Breaded Brie Bites,
Tart Cranberry Chutney,
Grapes and Celery
Sticky Pigs in Blankets with

Honey and Mustard Skewers

Smoked Salmon Terrine,
Lemon & Horseradish Cream

Mature Cheddar and Cayenne
Cheese Straw Puffs

Sweet Potato & Caramelised
Onion Pastry Rolls

Sausage, Bramley Apple
and Stuffing Sausage
Rolls, Toffee Apple Puree

MAINS

CHOOSE 5

Roast Turkey Roulade

BBQ Pulled Turkey, Crisp
Bacon, Sage and Onion
Crunch, Fairground Onions

Traditional Marmalade
Glazed Gammon

Chestnut & Mushroom
Miso Roast Loaf

Festive Fries with Pecorino
and Truffle Oil, Crisp Sage
Leaves and Onion

Spiced Christmas Roasties
with Sea Salt, Garlic,
Rosemary and Cumin

Classic Chunky Maple
Glazed Parsnips

Star Anise and Caraway
Roasted Whole Carrots

ALL MAINS SERVED WITH

Jumbo Sage & Onion Stuffing Balls

Lashings of Proper Gravy

House Cranberry and Citrus Sauce

Mint Sauce, Horseradish, & Mustards

DESSERTS

CHOOSE 2

Christmas Pudding Balls,
Brandy Custard Mousse

Sticky Toffee Bites,
Butterscotch

Mince Pies,
Douglas Fir Dusting

Marzipan Blondie Bites,
Orange Zest Frosting

Warm Parkin Cakes,
Ginger Syrup Glaze

Vegetarian, vegan and gluten free
alternatives are available upon request

Drinks PACKAGES

Minimum of 4 guests

DIAMONDS

£230

1 x bottle Laurent Perrier Champagne, 1 x bottle Laurent Perrier Rosé

SPADES

£155

2 x bottles Prosecco, 2 x bottles House Wine, 10 x bottles beer
Choose from Corona, Stella, Budweiser

HEARTS

£130

4 x bottles House Wine, 10 x bottles beer
Choose from Corona, Stella, Budweiser

CLUBS

£110

2 x bottles Prosecco, 10 x bottles beer
Choose from Corona, Stella, Budweiser

All packages include still and sparkling water



BEER BUCKETS £50

10 x bottles Beer
Choose from: Corona, Stella, Budweiser

HOUSE WINE £69

3 x bottles, choose from White, Red or Rosé

HOUSE GIN TREE £40

8 x Glasses

PREMIUM GIN TREE £45

8 x Glasses

COCKTAIL TREE £75

8 x Cocktails
Choose from: Pornstar, Espresso Martini, Margarita

ARRIVAL PROSECCO £7 per glass

This is a special arrival price

BOTTLE SERVICE £120

Served with unlimited mixers and garnishes.
Ciroc Blue/Red, Havana 7 or Johnnie Walker

DRINKS VOUCHERS £6.50

Choose from Single House Spirit & Mixer,
125ml House Wine or any Beer.
Non-alcoholic options available.

Booth PACKAGES

Minimum of 4 guests, maximum of 8 guests per booth

PLATINUM £310

- 1 x bottle of Laurent Perrier Champagne
- 1 x Premium Spirit & choice of mixer
- 8 x Ciroc Shots
- Choose between Gin Tree or Pornstar Martini Tree for 8, or 10 bottles of Corona, Stella or Budweiser
- Still and Sparkling Water

GOLD £260

- 1 x bottle of Laurent Perrier Champagne
- 1 x Premium Spirit & choice of mixer
- Choose between Gin Tree or Pornstar Martini Tree for 8, or 10 bottles of Corona, Stella or Budweiser
- Still and Sparkling Water

SILVER £185

- 1 x bottle of Prosecco
- 1 x House Spirit & choice of mixer
- Choose between Gin Tree or Pornstar Martini Tree for 8, or 10 bottles of Corona, Stella or Budweiser
- Still and Sparkling Water





james**MARTIN**
MANCHESTER

Festive Dinner

£70PP

Dinner available Wednesday to Saturday from 5pm | 25th November - 30th December



Bread

House Sourdough
Cultured Salted Butter,
Beef Tallow and Juices

Starters

Curried Cauliflower Velouté
Caramelised Cauliflower,
Pickled Onions, Golden
Sultanas, Puffed Grains,
Mature Cheddar Scone

**Smoked Ham Hock
& Parsley Terrine**
Toffee Apple Puree, Piccalilli,
Toasted House Sourdough

Smoked Haddock Rillettes
Shaved Fennel, Frisee
and Grapefruit, Treacle
and Porter Soda Bread

Risotto

Classic Thai Crab Risotto
Lemongrass, Ginger,
Kaffir Lime and Coriander

Fish

Line Caught Cod
Fragrant Asian Green Curry,
Kohlrabi Kimchi, Crisp Leek
& Chilli

Supplement £10

Mains

**Roast Turkey, Cranberry and
Orange Roulade**

Served with all the trimmings

Lashings of Proper Gravy

House Cranberry and
Orange Sauce

Spiced Christmas Roasted
Potatoes, Maple Piccolo Parsnips,
Brussels Sprouts

Honey and Mustard Pigs in
Blanket, Honey Glazed Vichy
Carrot, Red Currant & Port
Braised Red Cabbage

Monkfish Cassoulet
Coco Beans, Tomato and Chorizo,
Breaded Cheek and Leek

**Chestnut and Mushroom
Miso Roast Loaf**

Served with all the trimmings

Lashings of Proper Gravy

House Cranberry and
Orange Sauce

Spiced Christmas Roasted
Potatoes, Maple Piccolo Parsnips,
Brussels Sprouts

Honey Glazed Vichy Carrot, Red
Currant & Port
Braised Red Cabbage

Desserts

Christmas Pudding Bauble
Christmas Pudding Mousse,
Brandy Crème Anglaise

Dark Chocolate Torte
Cherry Ice Cream

Banoffee Soufflé
Roasted Banana Ice Cream
Caramelised White
Chocolate Sauce

Supplement £7

*Please allow 20 minutes
for baking*

Sticky Toffee Pudding
Butterscotch Sauce,
Salted Caramel Ice Cream

Coffee and Josh's Sweet Treats
Supplement £5

Private HIRE SPACES

235 LIVE

This customisable space is perfect for various events - whether it's a lively party, an engaging quiz night, or a productive training day.

WHAT'S INCLUDED

CAPACITY

Private Bar
DJ Booth
Stage
Theatre Lighting
AV System
Projector & Screen
WiFi
6am Alcohol License

Cabaret
80
Round Table
100-120
Standing
150

jamesMARTIN MANCHESTER

Set on its own mezzanine, James Martin Manchester offers modern British fare using the finest local ingredients. A luxurious venue for private celebrations, corporate events, and exclusive dining experiences.

WHAT'S INCLUDED

CAPACITY

Chef's Table Experience
Baby Grand Piano
Sound System
Dietary Options
*Vegetarian, Vegan, Halal,
Gluten free*

Seated
160
Standing
200

New YEAR'S EVE

31ST DECEMBER 2026

james**MARTIN**
MANCHESTER

Ring in the New Year with fine food, flowing drinks and unforgettable entertainment at James Martin Manchester.

WHAT'S INCLUDED

5-Course Tasting Menu

Our chefs are crafting something truly special.

Check our website for the latest updates

Fizz at Midnight

Raise a glass to the year ahead in sparkling style.

Live Entertainment

£140^{PP}

with James Martin
Signature wine pairings

£130^{PP}

with house
wine pairings

£100^{PP}

without
matching wines

235
BOOTH PACKAGE

£280

Tribute act entertainment and DJ to see you through to the New Year.

Entry is free to the Casino on New Year's Eve, so come celebrate with us and have a glass of bubbly on the house to welcome 2027!

Minimum of 4, maximum of 8 guests per booth

WHAT'S INCLUDED

Bottle of Prosecco
(upgrade to
Champagne for £50)

Bottle of Premium
Spirit with Mixer

Choice from:
Gin Tree for 8
Pornstar Martini Tree
for 8

10 x Beers
Free Bet

Survivors' bacon or
egg butties at 2am

Add a Sharing Platter
for £25 (2 People)

January OFFER

Kick off the New Year with a festive celebration you can look forward to! Planning ahead has its perks—secure your spot for January celebrations today!

Available on Wednesdays,
Thursdays, Fridays and
Saturdays, enjoy the following:

BUFFET PRICE FROM £25PP
(minimum 20 guests)

PACKAGE PRICE FROM £40PP

Arrival Glass of Bubbles
Delicious 3-Course Festive Dinner
Free Bet
15% off Drinks Packages

**Book your celebration today and
make it a night to remember!**
Contact us for availability.

OUR *Contact* INFO

FIND US AT

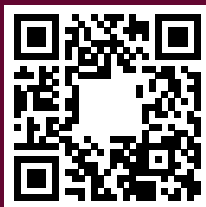
The Great Northern Warehouse, 2 Watson St, Manchester M3 4LP

GET IN TOUCH

Manchester 235
Events: 0161 828 0317
Reception: 0161 828 0300
events@manchester235.com

James Martin Restaurant
0161 828 0345
jamesmartin@manchester235.com

SCAN TO BOOK



Terms and Conditions

1. Provisional bookings must be confirmed within 7 days with a £10pp non-refundable, non-transferable deposit (Christmas parties).
2. All offers, prices, and dates are subject to availability. 3. Full payment for Christmas parties due by 31 October 2026. Late payment may result in cancellation. 4. All pre-payments for Christmas events are non-refundable and non-transferable. 5. Shared seating may apply at Christmas & New Year events. 6. Prices/menu items may change due to market conditions and availability. 7. Drinks packages require a minimum of 4 guests. 8. Please inform staff of any allergies or intolerances before ordering. 9. Over 18s only. Challenge 25 applies - valid photo ID required if under 25. Party organisers must inform guests. 10. Management may refuse service for intoxication or behaviour that breaches venue rules.

OVER 18S ONLY | CHALLENGE 25 POLICY IN OPERATION.
TAKE TIME TO THINK. VISIT [GAMCARE.ORG.UK](https://gamcare.org.uk) | [BEDRINKAWARE.CO.UK](https://bedrinkaware.co.uk)

GamCare
Support starts here
0808 8020 133

