



THE FESTIVE SEASON 2025



THE
MANCHESTER
DEANSGATE
HOTEL

@ [podium.mcr](#)

@ [cloud23bar](#)

A Manchester Christmas

The festive season is a time for making merry with family, friends and colleagues. At The Manchester Deansgate Hotel, we pride ourselves on knowing how to throw a great party, so let us take away the stress of the holiday season for you. From festive gatherings over the Christmas period and New Year's Eve celebrations, we have the festive season all wrapped up! Join us in our 2 AA Rosette Podium Restaurant for relaxed dining with wonderful food, or arrange your own celebration in one of our private function rooms.

Get in touch with our Christmas team to find out more

manchesterdeansgateevents@ihg.com

0161 870 1700





Spend the festive season with us

- [Deansgate Suite private festive parties](#)
- [Festive afternoon tea](#)
- [Breakfast with Santa](#)
- [Mistletoe and Mingle](#)
- [Cloud 23 private dining](#)
- [Festive Wine, Dine and Skyline](#)
- [Podium festive dining](#)
- [New Year's Eve in Cloud 23](#)
- [New Year's Eve in Podium](#)
- [Accommodation](#)
- [Next steps](#)
- [Gift vouchers](#)





Let's Party!

Take your pick of our
festive packages





Private festive parties

Head to the stunning Deansgate Suite for our festive party nights – the most glamorous place to host your office Christmas party!

From 7pm enjoy a sparkling drinks reception in the Deansgate foyer, before taking your seat for a three-course festive meal. After dinner, dust off your dancing shoes and take to the dance floor, where our DJ will keep you entertained until 1am.

£65 per person

£78 per person including half a bottle of wine

Drinks packages are available

Dates available between November 2025 and January 2026

Contact the events team for private party nights

manchesterdeansgateevents@ihg.com



Banqueting Festive Party menu

£65 per person

£72 per person including half a bottle of wine

Roast butternut squash, chestnut and sage tart, sprout and cranberry slaw (vegan)

Apricot and thyme turkey roulade wrapped in streaky bacon, pigs in blankets, sage potato rosti, heritage baby carrots, Brussels sprouts, winter greens, piccolo parsnip

Or

Chicken breast with apricot and thyme stuffing, sage potato rosti, heritage baby carrots, Brussels sprouts, winter greens, piccolo parsnip (only available on pre-order for halal or gluten-free guests)

Or

Deep-fried feta, clementine and cinnamon marmalade, creamed potato, heritage baby carrots, Brussels sprouts, winter greens, piccolo parsnip (vegan)

Citrus and thyme cheesecake, whipped Greek yoghurt, candied orange peel, honey syrup (vegan and gluten-free option available)

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.

Buffet Festive Party menu

£40 per person

Mini beef slider, brie, cranberry and orange sauce

Deep-fried shredded turkey breast, hoisin-gochujang sauce, fried rice

Salmon and dill gravlax, fennel, orange and compressed cucumber salad

Glazed cauliflower cheese, sage, Dijon mustard and cheddar crumble (vegan)

Sweet potato patatas bravas, garlic aioli, homemade hot sauce (vegan)

Glazed beetroot salad, pomegranate molasses, radicchio, vegan feta (vegan)

Spiced maple syrup sprout slaw (vegan)

Chef's selection of festive desserts





Skyline celebrations

Christmas in Cloud 23



 [cloud23bar](https://www.instagram.com/cloud23bar)



Festive afternoon tea

When all the shopping and wrapping is done, take a well-deserved break with our special festive-themed afternoon tea.

From dainty finger sandwiches and classic scones to delicate pastries, our talented team has put a festive spin on this indulgent treat.

Available every day from 7 November.

£35 per person

Upgrade to champagne or cocktail afternoon tea for £45 per person

Contact our reservations team for availability

cloud23@ihg.com



Festive afternoon tea menu

Sample menu

Roast beef and beetroot horseradish sandwich

Truffled egg mayo and watercress sandwich

Roast turkey and spiced pear chutney sandwich

Whipped Boursin cheese, pickled cucumber, brioche bun

Venison and thyme sausage roll, cranberry jelly

Plain and gingerbread scones,
Cornish clotted cream and strawberry preserve

Chocolate and pistachio tart, Amarena cherry mousse

Mulled wine pear cake, spiced mascarpone frosting

White chocolate snowball, Frangelico mousse

Sachertorte, vanilla Chantilly



Breakfast with Santa

Destination Florida Children's Charity would like to welcome you to our exclusive VIP Breakfast with Santa at the stunning Cloud 23 bar at the Manchester Deansgate Hotel. Enjoy a delicious breakfast, meet Santa and enjoy story time with Mrs Claus. Plus, there will be stunning photo opportunities and a fabulous gift for each child to take home.

Thank you to our event sponsors, Boodles and to Hurstwood Holdings for sponsoring the children's gifts.

£25 per child | £50 per adult

7 and 14 December

[Book tickets here](#)



This is a sample menu which is subject to change. All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.

Mistletoe and Mingle

Be the host with the most at our drinks parties

If you're looking for a spectacular venue for an office Christmas party, or for a get-together with friends or family, Cloud 23—with breathtaking views of Manchester—or Podium on the ground floor, are the perfect party spots.

With a delicious selection of canapés and bowl food, along with a heavenly cocktail menu, there's sure to be something for everyone.

£25 per person (four canapés and one drink)

Additional canapés are £4 per person extra

£30 per person (four bowls and one drink)

Additional bowls are £5 per person extra

Drinks packages available.

Contact our reservations team for availability

cloud23@ihg.com

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team

Mistletoe and Mingle menu

Canapés

Crayfish and prawn cocktail brioche, avocado, lime

Vegan feta and squash arancini, mulled pear chutney (Vegan)

Braised lentil and shiitake mushroom sausage roll, miso aioli (Vegan)

Pigs in blankets, maple-mustard sauce

Bowl food

Stilton cheesecake, port-braised figs

Venison and red wine sausage, mashed potatoes, Cumberland sauce

Baked cod tikka, braised saffron rice, butter curry sauce

Korean fried oyster mushroom, Brussels sprout slaw, miso and sesame (Vegan)



Cloud 23 private dining

Eros menu

Three-course menu: £70 per person
15 to 30 people

Celeriac spaghetti, celery leaf oil, black winter truffle, Field 28 kale (vegan)

Fillet of Cumbrian beef and braised cheek, clotted cream mash, turnip kimchi, crispy onion

Or

Chestnut ravioli, braised cabbage, fermented artichoke and chive sauce (vegan)

Gingerbread tiramisu, brandy mascarpone, spiced espresso

Or

Winter berry tart, almond frangipane, mulled wine sorbet (vegan)

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.





Cloud 23 private dining

Zeus menu

Five-course menu: £90 per person

12 to 20 people

Holy Grain sourdough, Lancashire cheese custard, Estate Dairy Marmite butter

Celeriac spaghetti, celery leaf oil, black winter truffle, Field 28 kale (vegan)

Fillet of Cumbrian beef and braised cheek, clotted cream mash, turnip kimchi, crispy onion

Or

Chestnut ravioli, braised cabbage, fermented artichoke and chive sauce (vegan)

Gingerbread tiramisu, brandy mascarpone, spiced espresso

Or

Winter berry tart, almond frangipane, mulled wine sorbet (vegan)

Worker Bee coffee and homemade chocolates

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.



Festive Wine, Dine and Skyline

Enjoy two courses and a glass of wine in Podium restaurant before heading up to Cloud 23 on the 23rd floor for a cocktail!

Celeriac spaghetti, celery leaf oil, black winter truffle, walnut crumble (vegan)

Prawn and crayfish cocktail, hash brown, pickled lemon, endive salad

Curried parsnip soup, carrot bhaji, mango-coriander yoghurt

Chicken breast with smoked chicken and cranberry stuffing, pigs in blankets, mushroom and walnut tart, miso and maple-glazed swede

Braised Cumbrian ox cheek glazed with white onion and Manchester honey caramel, wholegrain mustard mash, piccolo parsnip, kale

Loch Duart salmon en croûte, stir-fried Brussels sprouts, caviar sauce

Chestnut ravioli, braised cabbage, fermented artichoke and chive sauce (vegan)

Caramelia chocolate and chestnut Yule log, candied chestnut ice cream

Gingerbread tiramisu, brandy mascarpone, spiced espresso

Winter berry tart, almond frangipane, mulled wine sorbet (vegan)

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.



Festive feasting

Christmas in Podium



@ [podium.mcr](https://www.podium.mcr)

Podium festive dining

Celebrate the festive season in an intimate setting with family, friends and colleagues, in our 2AA Rosette restaurant, Podium.

Festive Wine, Dine and Skyline

This package is not available on Thursdays and Fridays. Instead, enjoy two courses and a glass of wine in Podium restaurant before heading up to Cloud 23 on the 23rd floor for a cocktail.

£50 per person

(À la carte menu, supplements may vary)

Contact our reservations team for availability
podiummanchester@ihg.com

Podium Christmas group parties

Join our festive parties in Podium!

Podium group menu

£65 per person (minimum 40 people)
Three courses and a drink on arrival

Fancy having Podium all to yourself?

We host private parties for 80+ people, including your very own DJ

Podium group party nights

£69 per person
Three courses, a drink on arrival and DJ
Available on Thursdays and Fridays

Contact our reservations team for availability
podiummanchester@ihg.com



Podium festive menu

Celeriac spaghetti, celery leaf oil, black winter truffle, walnut crumble (vegan)

Prawn and crayfish cocktail, hash brown, pickled lemon, endive salad

Curried parsnip soup, carrot bhaji, mango-coriander yoghurt

Chicken breast with smoked chicken and cranberry stuffing, pigs in blankets, mushroom and walnut tart, miso and maple-glazed swede

Braised Cumbrian ox cheek glazed with white onion and Manchester honey caramel, wholegrain mustard mash, piccolo parsnip, kale

Chestnut ravioli, braised cabbage, fermented artichoke and chive sauce (vegan)

Caramelia chocolate and chestnut Yule log, candied chestnut ice cream

Gingerbread tiramisu, brandy mascarpone, spiced espresso

Winter berry tart, almond frangipane, mulled wine sorbet (vegan)

This is a sample menu which is subject to change. All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.





New Year's Eve

Cloud 23 and Podium



📍 cloud23bar

📍 podium.mcr

Cloud 23

Countdown to 2026 in Cloud 23!

Spend New Year's eve on the 23rd floor, taking in the breathtaking views of Manchester city center, complete with fabulous fireworks. Dance the night away, with our in-house DJ, indulge in spectacular cocktails, and incredible midnight snacks.

New Year's Eve drinks package

£160 per person (minimum two people)

Enjoy a table for the whole night in Cloud 23 and a welcome drink on arrival, as well as DJ entertainment on the evening, a countdown with a glass of complimentary fizz to toast the New Year and Chefs midnight snacks.

Wine Dine & Skyline package

£210 per person

Indulge in five luxurious courses in Podium, our 2 AA Rosette awarded ground-floor restaurant, with a glass of house wine or Prosecco on arrival, before heading up to Cloud 23 to celebrate your New Year's Eve in style! You'll have a table for the whole night with a welcome drink on arrival and Countdown to 2026 with a glass of complimentary fizz to toast the New Year and Chef's midnight snacks. Reservation in the Podium Restaurant is two hours before your reservation in Cloud 23, pre-order required.

VIP Eros NYE package

£250 per person (2-6 people)

Perfect for those couples or friends wanting an exclusive experience, celebrate your New Year's Eve in style with a romantic window table in our secluded Eros Lounge! We are including the works: a table for the whole night with a view of the city of Manchester, a selection of light bites from our Chef, free-flowing Champagne served at your table for 90 minutes (until 11.30pm) and access to the dancefloor and DJ in Cloud 23. There'll be a Champagne toast at midnight and we'll be welcoming in 2026 with a live countdown - then you can dance the night away!

Contact our Cloud 23 team for availability

cloud23@ihg.com

or visit cloud23bar.com



Podium

Splash out on New Year's Eve with a celebratory dinner in Podium

Three courses: £70 (excluding starred items)

Five courses: £85

Holy Grain sourdough, Lancashire cheese custard, Estate Dairy Marmite butter, brown onion tea*

Slow-cooked pork fillet, caramelised apple, watercress, pickled raisin, winter radish

Or

Tandoori king oyster mushroom, curry granola, golden raisin, lime pickle yoghurt (vegan)

Lobster and Loch Duart salmon ravioli, lobster sauce, pickled lemon, roasted baby leek*

Or

Barbecued black garlic-glazed celeriac, celery leaf oil, winter black truffle, Field 28 kale (vegan)*

Cumbrian fillet of beef glazed with fermented white onion and maple caramel,
stuffed Jerusalem artichoke and Tosca onion

Or

Roast Crown Prince squash, pearl barley and green herb risotto,
pumpkin seed and miso dressing (vegan)

Selection of desserts and local cheeses from the buffet,
served with chutneys, grapes and specialty crackers

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.



Accommodation

Extend your celebration and make a night of it!

Make time to relax while you get ready, and then just fall into one of our exceptionally comfy beds when the party's over.

In the morning enjoy a full cooked breakfast before heading home or have a staycation and stay an extra night in the city.

Special rates are available throughout December.

Speak to your event organiser for details of the special rates for your night or call 0161 870 1700.





Next steps

Provisionally book your festive event by putting the space on hold for a date of your choice.

Food and beverage pre-order forms will be sent to the organiser, along with the request for final payments.

You are required to pay the final balance for the event and any beverage pre-orders and submit meal pre-orders four weeks prior to the event.

Once full payment has been received, no refunds, exchanges or transfers can be made.

Get in touch with our Christmas team to find out more

manchesterdeansgateevents@ihg.com 0161
870 1700



The perfect gift

Treat someone special to a gift from The Manchester Deansgate Hotel.

Whether it's Champagne afternoon tea in Cloud23, a tasting menu in Podium, or—for that tricky-to-buy-for person—a monetary voucher to spend however they like, we have the perfect presents ready to go under the tree.

[See our gift vouchers here](#)





THE MANCHESTER DEANSGATE HOTEL

303 Deansgate, Manchester M3 4LQ

manchesterdeansgateevents@ihg.com | 0161 870 1700