

the private room

Private Meeting Room

Daily delegate rate - £40.00 per person
(inclusive of VAT)

The Restaurant Bar and Grill's private dining room offers a unique sense of exclusivity. Set on the second floor of the restaurant, this private room features the comprehensive technological support required for high-level board meetings and conferences, yet remains discreetly appropriate for social functions such as luncheons and dinners. Located in the heart of the city, this flagship restaurant promises The Restaurant Bar and Grill touch with gracious, intuitive service.



...breakfast meeting



...wine tasting



...business lunch



...celebration



...ladies' lunch



...cocktail school



...sports screening

Our daily delegate rate includes the following:

All day private room hire • Tea, coffee & pastries on arrival • Tea, coffee & biscuits mid-morning
2 course lunch • Tea, coffee & biscuits mid-afternoon • Complimentary mineral water – 1 bottle per person
Selection of broadsheet newspapers • TV, DVD and Video hire • Unlimited Wi-Fi access • Notepaper & pens
Dedicated Event Management to look after you throughout the day

- We can tailor the package to suit your specific requirements
- Earn Reward Points with our PA Incentive Reward Scheme
- Additional technical equipment and support available on request

For further details please contact our Events Manager
on 0161 839 1999 or email theprivateroom@ircplc.co.uk

The Restaurant Bar & Grill, 14 John Dalton Street,
Manchester M2 6JR

www.therestaurantbarandgrill.co.uk

Delegate Menu Selector

2 courses to be chosen from the following items
This is an example menu and is subject to change

Starters

Soup of the day with freshly baked bread

Thai prawn cakes with sweet chilli sauce (n)

Char grilled asparagus with a poached
free range egg and hollandaise sauce (v)

Mains

Salmon fishcakes with spinach, lemon and dill butter sauce

Marinated breast of chicken with malayan spices,
sweet potato, coconut and lime (n)

8oz char grilled rib eye steak with Béarnaise sauce

Bake parmesan and butternut squash tart with a bitter sweet chicory salad (v)

All dishes served with roasted new season
potatoes and green beans with shallot butter

Desserts

Chocolate brownies with vanilla ice cream (n,v)

Crème brûlée with lemon shortbread biscuit (v)

Selection of homemade ice creams (n,v)

Daily delegate rate enhancements

Add any of the following to the main menu

Additional course - Upgrade to a three course lunch for £5.50 per person

Minerals & sodas - Regular or diet beverages from £1.10

Coffee - Selection of coffee, tea or infusions from £2.00

Freshly baked cookies - £1.00 each

Basket of fruit - £5.00

(n) denotes dishes which contain nuts or traces of nuts

(v) denotes dishes which are vegetarian

Due to the presence of nuts in our restaurants, there is a small possibility
that traces of nuts could be found in any of our items