



YOUR WEDDING



PENDULUM
HOTEL MANCHESTER



MANCHESTER
CONFERENCE CENTRE

WEDDINGS & CELEBRATIONS | CORPORATE EVENTS | PRIVATE FUNCTIONS | TRAINING EVENTS

0161 955 8000 | events@pendulumhotel.co.uk | www.pendulumhotel.co.uk

MAKE YOUR WEDDING A DAY TO REMEMBER



The Pendulum Hotel is centrally located in Manchester City centre.
The Manchester Piccadilly and Oxford Road Station are only a short walk from the hotel.

We are a licensed venue; therefore, wedding ceremonies are allowed on-site in one of our function rooms.

The Pioneer Room is the largest room with access to the courtyard and it's the perfect space for your wedding catering for up to 160.

The Graphene Suite is perfect for small and intimate civil wedding ceremonies up to 80 guests.

With 117 comfortable bedrooms available, perfect for your guests to extend their celebrations with the happy couple.

We do not have parking on-site. The nearest car park is adjacent to the hotel and is on Charles Street.

Our team of chefs and catering staff are on hand throughout your booking process to ensure all provisions and dietary requirements are taken care of. Therefore we do not allow outside catering onsite.

Please note the prices listed are based on 2023/2024
2025 subject to 5% increase | 2026 subject to 8% increase

COTTON PACKAGE

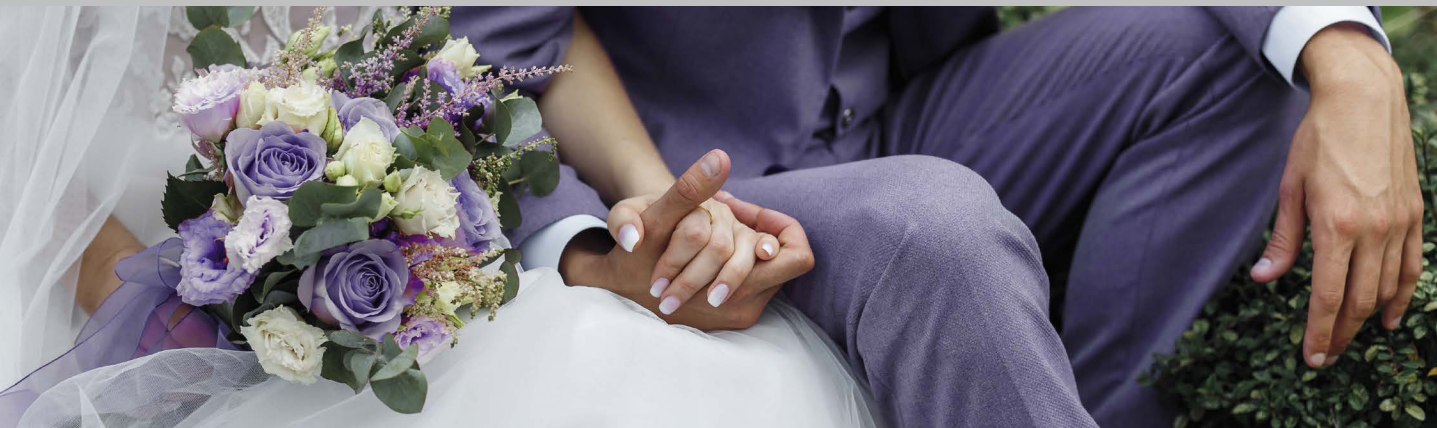


£4,000 based on 50 guests for the Wedding Breakfast and 80 guests in the evening

- A glass of mimosa arrival drinks receptions for 50 guests
 - Wedding breakfast for 50 guests
 - Evening buffet for 80 guests
 - Room hire
 - Wedding Coordinator
 - Red carpet
- Easel for the table plan/signage into the room
- Preferential accommodation rates for guests attending

*Additional day and evening guests can be catered for to a maximum of 160 guests
and will be quoted on a per person basis.
Menu choices from the Cotton menu.*

SACKVILLE PACKAGE



£5,300 based on 50 guests for the Wedding Breakfast and 80 guests in the evening

- Arrival drinks reception for 50 guests
- Wedding breakfast for 50 guests
- Glass of wine per person based on 50 guests
- Glass of bubbly during toast for 50 guests
- Evening buffet for 80 guests
- Room hire
- DJ & Dance floor
- Wedding Coordinator
- Chair covers for 50 chairs (day guests)
- Red carpet
- Easel for the table plan/signage into the room
- Menu tasting for 2
- Preferential accommodation rates for guests attending
- Bridal suite on the night of the Wedding, with breakfast the next morning for 2

*Additional day and evening guests can be catered for to a maximum of 160 guests and will be quoted on a per person basis.
Menu choices from the Sackville menu.*

PENDULUM PACKAGE



£7,300 based on 50 guests for the Wedding Breakfast and 80 guests in the evening

- Arrival drinks receptions for 50 guests
- A choice of an additional course, canapes or late-night munchies
- Wedding breakfast for 50 guests
- Half bottle of wine per person based on 50 people
- Prosecco for a toast to the newly weds based on 50 guests
- Evening buffet for 80 guests
- Room hire
- DJ & Dance floor
- Wedding Coordinator
- Star cloth
- Chair covers for 80 chairs
- Red carpet
- Easel for the table plan/signage into the room
- Menu tasting for 2
- Preferential accommodation rates for guests attending
- Bridal suite on the night of the Wedding, with Champagne breakfast the next morning for 2

*Additional day and evening guests can be catered for to a maximum of 160 guests and will be quoted on a per person basis.
Menu choices from the Pendulum menu.*

SPARKLE PACKAGE



Evening Celebration - £3200

- Arrival drinks reception for 80 guests
- Evening buffet for 80 guests
 - Room hire
 - DJ & Dance floor
 - Wedding Coordinator
 - Red carpet
- Easel for the table plan/signage into the room
- Preferential accommodation rates for guests attending

CIVIL CEREMONY

We are a fully licensed venue to host wedding ceremonies in a range of different rooms and spaces from 50 up to 160 guests. A room hire charge will apply please discuss with your planner.

Registrar fee is not included in any packages and this arranged directly with the Register Office.



MENUS & CATERING OPTIONS



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MENUS & CATERING OPTIONS



We have a selection of menu options available to suit all requirements.

For weddings the menu choice will correspond with the chosen package and 1 item from each section of the menu should be selected. We can expand the choice for your guests to 3 options for a small supplement (a pre-order and seating plan will need to be provided)

We pride ourselves on flexibility therefore our chefs will be happy to write a menu to match a chosen theme.

COTTON PACKAGE MENU CHOICES

Roasted carrot & coriander soup - with a crusty bread roll & butter (VE) & (GF) available

Cream of leek soup - with croutons & a crunchy bread roll & butter (VE) & (GF) available

Black pudding with mustard cream - grilled black pudding slices served with a dijon mustard cream

Brussels pate - with melba toast and fruit chutney

Garlic mushrooms - mushrooms sautéed with onions in a white wine, garlic & cream sauce (V) (GF)

Melon & berry cocktail - served with coulis (VE) (GF)

Garlic & thyme butter roasted chicken breast - marinated & butter roasted chicken breast served with thyme gravy, roasted potatoes & seasonal vegetables (GF)

Pan roasted cod loin - with gratin potatoes, seasonal vegetables & a white wine sauce (GF)

Lemon & black pepper haddock - haddock fillet poached in our house lemon & pepper cream sauce, with crushed new potatoes and seasonal vegetables (GF)

Steak & ale pie - on a bed of wholegrain mustard mash with roasted carrots, broccoli & caramelised red onion gravy

Cauliflower & parmesan risotto - topped with crispy onions & served with roasted vegetables (VE) (GF)

Sweet potato & chickpea tikka masala - roasted sweet potato & chickpeas enveloped in our signature tikka masala sauce served with pilau rice & mini poppadum's (VE) (GF)

Sticky toffee pudding - with custard (GF) (V)

Strawberry cheesecake - with whipped cream (V)

Lemon meringue tart - with chantilly cream (V)

White chocolate fudge cake - with vanilla ice cream (V)

Chocolate mousse - with berries & coulis (V)

Fresh fruit salad (VE) (GF)

COTTON PACKAGE BUFFET SELECTION

A selection of Filled Sandwiches, Baguettes & Wraps

Sausage rolls

Assorted mini quiches

Vegetable spring rolls (V)

Cheese & onion rolls (V)

Coleslaw (V)

Seasonal mixed leaf salads (VE) (GF)

Seasoned potato wedges (VE) (GF)

Crisp bowls (VE)

Accompanying sauces, dips & pickles

Or

Chicken jalfrezi / tikka masala / korma (GF)

Poached haddock in a creamy leek sauce (GF)

Moroccan vegetable tagine (VE) (GF)

Chilli & lime rice (VE) (GF)

Herby potatoes (VE) (GF)

Mixed vegetables (VE) (GF)

SACKVILLE PACKAGE MENU CHOICES

Roasted red pepper & tomato soup - served with balsamic & a crusty bread roll & butter (VE) & (GF) available

Broccoli & blue cheese soup - served with a crunchy bread roll & butter (VE) & (GF) available

Duck, pork & port pate - with seasoned crostini's & caramelized red onion chutney

Pate stuffed flat mushroom - braised flat mushroom stuffed with liver pate, breaded & baked

Thai fish cake - with salad leaves and sweet chilli dipping sauce (GF)

Watermelon & cucumber salad - with coulis & mixed seeds (VE) (GF)

Braised beef in red wine & shallots - served with dauphinoise potato, butter roasted chantenay carrots & crushed minted peas (GF)

Roast pork with a sage and apple stuffing - served with roast potatoes, seasonal vegetables, apple sauce and a cider gravy

Roasted chicken supreme - marinated chicken supreme slowly butter roasted served with gratin potatoes, medley of vegetables & a white wine & tarragon jus (GF)

Pan roasted hake fillet - seasoned & seared & served with gratin potatoes, mange tout, mashed carrot and a romesco sauce (GF)

Crusted cod fillet - lemon, herb & parmesan crusted cod loin served on a bed of spring onion & chive mashed potato, tender stem broccoli & chantenay carrots

Moroccan sweet potato tagine - Moroccan vegetables & spices slow cooked & served on turmeric rice, topped with roasted sweet potato, 'feta' cheese & toasted almonds (VE) (GF)

Summer fruit pudding - with coulis, fruit & vanilla ice cream (V)

Bischoff cheesecake - with a biscuit crumb & caramel sauce (VE)

Triple chocolate calypso mousse - with berries & raspberry coulis (V)

Belgian chocolate orange tart - with berries & mango coulis (VE) (GF)

Apple and blackberry fruit crumble - with vanilla custard (V)

Eton mess - fresh cream, berries and meringue (V)

SACKVILLE PACKAGE BUFFET SELECTION

A Selection of Filled Sandwiches, Baguettes & Wraps

Vegetable samosas (VE)

Assorted falafel (VE)

Breaded chicken goujons

Bourbon bbq glazed cocktail sausages

Nacho bowls (GF) (VE)

Honey & mustard coleslaw (V)

Seasonal mixed leaf salads (VE) (GF)

Seasoned potato wedges (VE) (GF)

Accompanying sauces, dips & pickles

Or

Bbq chicken with onions & peppers (GF)

Cod fillet in a tomato & basil sauce (GF)

Roasted sweet potato & chickpea jalfrezi / tikka masala / korma (VE) (GF)

Basmati rice pilau (VE) (GF)

Garlic & herb roast potatoes (VE) (GF)

Butter roasted vegetables (V) (GF)

PENDULUM PACKAGE MENU CHOICES

Pea and ham soup - served with a penny loaf & butter

Cream of cauliflower & blue cheese soup - creamed cauliflower with stilton served with a penny loaf, butter & parsnip crisps (VE) & (GF) available

Salt & pepper calamari - served with siracha & lemon mayonnaise

King prawn & crayfish salad - served on baby gem lettuce with a lemon pepper crostini & a smoked paprika marie rose sauce

Ham hock terrine - served with a black pepper crostini & fruit chutney

Brie and cameralised red onion tart - served on a bed of fresh leaves (VE) & (GF)

Traditional roast beef and Yorkshire pudding - served with roast potatoes and seasonal vegetables, with a onion gravy

Crispy pork belly - crisp & succulent pork belly fillet served with roasted garlic & black pudding mash, tender stem broccoli, chantennay carrots & apple cider gravy

Baked salmon parcel - crushed new potatoes, seasonal vegetables on a lemon and tarragon cream sauce

Sesame crusted tuna steak - soy & sesame crusted tuna steak seared & served on a bed of pak choi & tender stem broccoli and steamed rice (GF)

Stuffed & baked butternut squash - roasted butternut squash stuffed with sun dried tomato & herb baked vegetable cous cous & feta style cheese, served with sugar snap peas & chantennay carrots (GF) & (VE)

Wild mushroom & truffle risotto - topped with truffle oil, crispy onions, walnuts & 'parmesan' served with roasted tender stem broccoli & parmesan crisps (VE) (GF)

Golden truffle profiterole torte - served with berries & chantilly cream (V)

Raspberry & white chocolate cheesecake - served with coulis & meringue crumb (V)

Merlot poached pear - pear poached in merlot, cinnamon & vanilla served with real vanilla ice cream (GF) (VE)

Lemon pannacotta tart - served with raspberry sorbet (V)

Gooley chocolate brownie - hot & gooey served with vanilla ice cream (V)

Selection of cheese and biscuits - served with chutney and fruit (V)

PENDULUM PACKAGE BUFFET SELECTION

A selection of filled sandwiches, baguettes & wraps

Antipasti pasta salad (VE)
5 Bean & beetroot quinoa salad (VE) (GF)
Grilled lemon & herb chicken strips (GF)
Haddock goujons
BBQ chicken wings

Moroccan rainbow slaw (VE) (GF)
Seasonal mixed leaf salads (VE) (GF)
Seasoned potato wedges (VE) (GF)
Accompanying sauces, dips & pickles

Or

Chicken in a cream, leek & white wine sauce with a puff pastry lid
Salmon fillet in a prawn, lemon & dill sauce (GF)
Mixed bean & lentil chilli (VE) (GF)
-
Creamy garlic potatoes (V) (GF)
Dirty rice (VE) (GF)
Vegetable ratatouille (VE) (GF)

BBQ MENU

BBQ glazed chicken fillets (GF)

1/4lb beef burger in a sourdough bun

Haloumi and sweet potato parcels (V)

Salt & pepper/piri piri chicken legs (GF)

Maple glazed Cumberland sausages

Baked potatoes (VE) (GF)

Mixed leaf salad (VE) (GF)

Grilled & seasoned vegetables (VE) (GF)

Salad dressing

Grain mustard

Tomato ketchup

Onion chutney

CANAPÉ MENU

Balsamic roasted red pepper & feta (V)
Horseradish beef & caramelized red onion
Sweet potato falafel & minted yoghurt (V)
Garlic & herb cream cheese & avocado (V)
Single leaf caesar salad (V)
Confit cherry tomato & goats cheese (V)
Tuna with caper mayonnaise & egg
Smoked salmon mousse & cucumber
Salami & cream cheese swirls
Sweet chilli king prawn
Pesto cherry tomato & mozzarella (V)
Hummus & roasted vegetables (V)
Coriander chicken
Garlic & parmesan mushroom (V)

Vegan & gluten free available on request

Minimum 20 people

PACKAGE ENHANCEMENTS



Star cloth

Chair covers - colour choice black or white

Chair sashes – available in most colours

Preferred accommodation rates for the bridal party

Arrival drink - glass of prosecco/soft drink

DJ

Midnight munchies

Tea/coffee/mints

Champagne toast

Glass/bottle of wine with meal

Soft drinks

Additional courses

Additional menu items for buffets

DRINKS PACKAGES



House Wine Package

4 Bottles of House wine
£66.00

Selected Wine Package

4 Bottles of wine of your choice from
Our specially selected wines
£76.00

White Wines

Chenin Blanc stormy cape
Melodia Torrontes Trapiche
Pinot Grigio

Red Wines

Sangiovese IGT Rubicone Rometta
Artolas Red, vidigal
Merlot, Vinamar

Table Package

2 Bottles of house wine
1 Jug of orange juice
Bucket of 8 bottled beers
£70.00

Ultimate Table Package

2 Bottles of Fizz
3 bottles of house wine
2 Jugs of juice, lemonade or cola
Bucket of 6 bottled beers
£135.00

Beer Bucket Package

Bucket of 8 bottled beers
£30.00

Fizz Package

3 Bottles of Fizz
£78.00

Drinks Vouchers

Drinks Vouchers Pre-Paid **£4.50**
Soft Drinks Voucher Pre-Paid **£3.50**

*Pint of selected draught beer,
bottle of non-premium beer,
glass of house wine,
selection of house spirits
& selected mixer.*

WINE MENU

| WHITE | 125ml | 175ml | Bottle | ROSÉ | 125ml | 175ml | Bottle |
|--|-------|-------|--------|---|-------|-------|--------|
| Alma de Vid Bianco 2018 <i>Spain</i> | £3.50 | £4.75 | £19.00 | White Zinfandel 18 West Coast Swing <i>Spain</i> | £3.50 | £4.75 | £19.00 |
| Chenin Blanc Stormy Cape 2018 <i>South Africa</i> | £4.00 | £5.25 | £22.00 | Pinot Grigio Blush Il Sospiro 2018 <i>Italy</i> | £4.00 | £5.25 | £22.00 |
| Melodias Torrontes Trapiche 2018 <i>Argentina</i> | | | £19.00 | | | | |
| Pinot Grigio delle Venezie IGT, Sartori 2017 <i>Italy</i> | £4.50 | £6.00 | £25.50 | | | | |
| | | | | SPARKLING & CHAMPAGNE | | 125ml | Bottle |
| | | | | NV Prosecco, Stelle d'Italia <i>Italy</i> | | £6.00 | £30.00 |
| | | | | NV Prosecco Rosé, Stelle d'Italia <i>Italy</i> | | £6.00 | £30.00 |
| | | | | NV Classic Reserve, Hattingley Valley <i>England</i> | | | £50.00 |
| | | | | Lanson Black Label <i>France</i> | | | £65.00 |
| | | | | NV Lanson Rosé <i>France</i> | | | £70.00 |
| RED | 125ml | 175ml | Bottle | | | | |
| Alma de Vid Tinto 2018 <i>Spain</i> | £3.50 | £4.75 | £19.00 | | | | |
| Sangiovese IGT Rubicone Rometta 2017 <i>Italy</i> | £4.00 | £5.25 | £22.00 | | | | |
| Artolas Red Vidigal 2017 <i>Portugal</i> | | | £24.50 | | | | |
| Merlot Vinamar 2018 <i>Chilie</i> | £4.50 | £6.00 | £25.50 | | | | |

ACCOMMODATION

The Pendulum Hotel offers 117 bedrooms, including a selection of city double, classic doubles and twin rooms.

All bedrooms have complimentary Wi-Fi, television, tea and coffee making facilities, hair dryer, iron and ironing board. The hotel has a conservatory garden bar and restaurant perfect for offering guests various options to socialise before or after events. Special group and individual rates are available for all our event guests.

Early check in and late outs are available subject to availability.

LOCATION

The Pendulum Hotel is in a prime location in the city, located close to the Metrolink and a short stroll from both Manchester Piccadilly and Oxford Road train stations means access to the venue is straight forward.

The nearest car park is situated next to the Pendulum Hotel on Charles Street.



TERMS & CONDITIONS

Provisional Hold

The agreement must be returned by the client and received by the Hotel within five working days of the date of issue or, if such time is not available prior to the date of arrival, within a maximum of 24 hours. If the Hotel does not receive the agreement within this period, the Hotel reserves the right to release the provisional booking and re-let the facilities.

TERMS OF PAYMENT

Deposits

The client must pay the deposit or full pre-payment(s) specified in the contract under 'account instructions and charges. Should the client fail to pay the requested deposit or prepayment within 7 days of the due date, the hotel may treat the booking as having been cancelled by the client.

Deposits are neither refundable nor transferable.

Final Payment

Full prepayment of the total estimated charge at least 4 weeks prior to the event start date and settle any extras on departure. If credit is granted, full payment of any outstanding balance must be made within 21 days - any queries will not affect the immediate payment of the remainder of the account. No allowance or refund can be made for meal or other elements not taken within the agreed package rate.

Please see your contract for full terms and conditions