



CHRISTMAS

AT THREE LITTLE WORDS & THE
SPIRIT OF MANCHESTER DISTILLERY



Escape the ordinary this festive season, and celebrate Christmas with friends, family or colleagues in Manchester's favourite distillery and cocktail bar!

Join us under our beautifully restored Grade-II* listed railway arches for drinks, food, distillery experiences and a night to remember!

With a capacity of up to 200 guests, and packages starting from £15 per person, our team will work with you to plan the perfect festive celebration.

Contact our reservations team on functions@threelittlewordsmcr.co.uk, or give us a call on **0161 519 4400** to discuss your requirements.

“ESCAPE
THE
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EVENT SPACES

AT THREE LITTLE WORDS & THE SPIRIT OF MANCHESTER DISTILLERY

Host your Christmas event in the unique setting of our city centre distillery and cocktail bar.

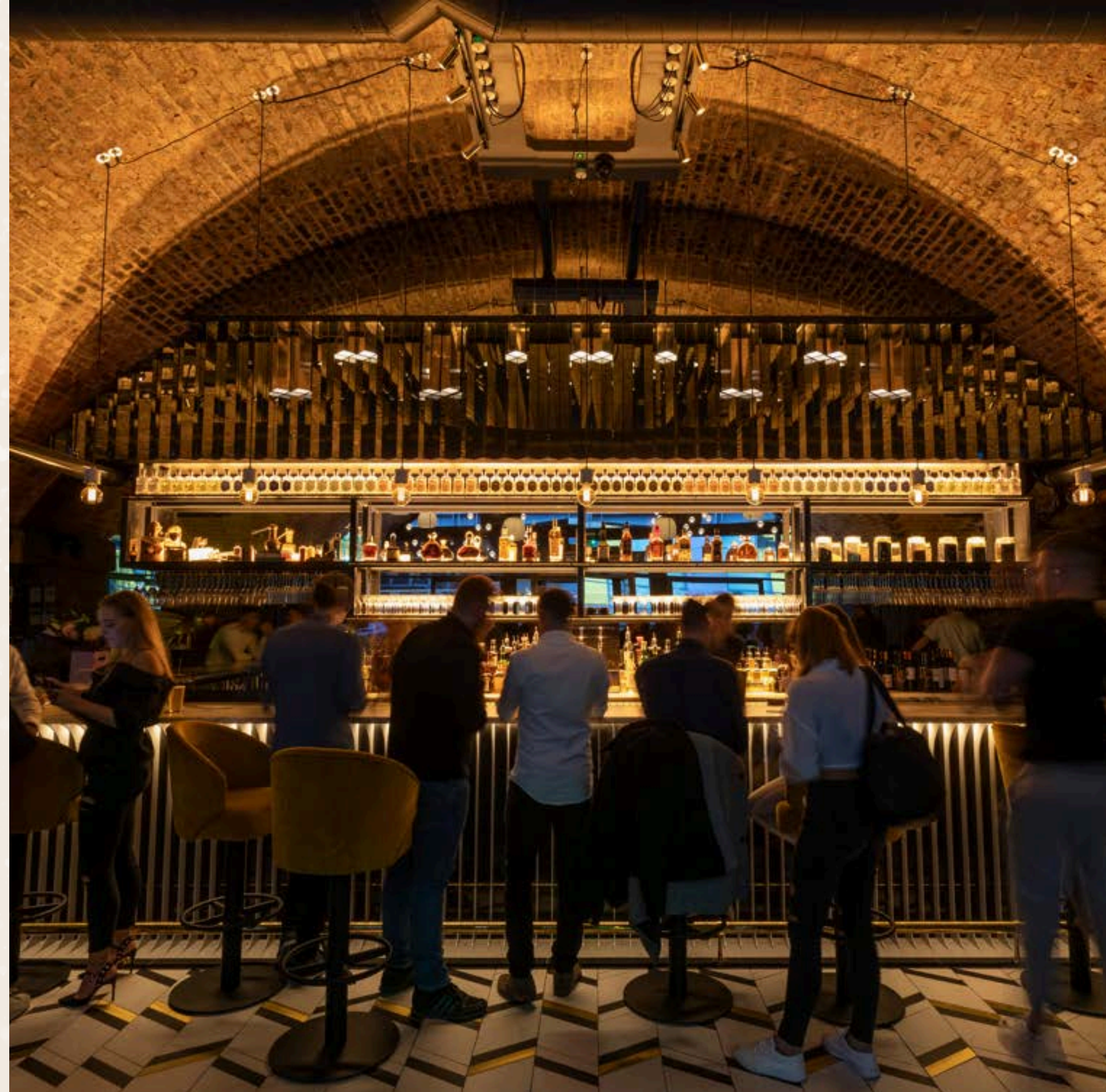
From one arch to the whole venue, we can help create the perfect space for your function. Whether you're looking to host an intimate curated dining experience in our private gin school, a buzzing full venue celebration, or just have the bar to yourselves for a night, our team can make it happen.

Don't need the whole place to yourself? Our venue is also perfect for smaller parties wanting to soak up the atmosphere, with sections of our venue available to enjoy our award-winning hospitality and festive food & drink offerings.

BAR AREA **50 SEATED / 60 STANDING**

Our bar area can be hired for the ultimate drinks event; enjoy our bespoke curated cocktail menu whilst watching first-hand the production of gin, vodka and rum in The Spirit of Manchester Distillery.

Our bar is also the perfect setting for canapé's and small plates.



LOUNGE ARCH **65 SEATED / 90 STANDING**

Our lounge area is a one-of-a-kind space in Manchester city centre, available to host up to 90 guests standing.

This is a versatile, unique space, capable of accommodating canape and drinks receptions, buffets and seated dinners.



GIN SCHOOL 16 SEATED

Adjoining our bar sits The Spirit of Manchester Distillery, home of Manchester Gin.

Available for private dining for parties of up to 16, this room offers a one-of-a-kind space in the heart of Manchester.

This unique room has floor to ceiling windows, and is separated from the bar for intimate gatherings in view of our gorgeous distillery.

Join us here for distillery tours & tastings, cocktail masterclasses or a private gin making experience.

FULL VENUE 100 SEATED / 200 STANDING

Take over all of our arches for the day or the evening!

Host a private dinner for up to 100 guests, or a buzzing drinks reception for 200 guests



EXPERIENCE PACKAGES

AT THE SPIRIT OF MANCHESTER DISTILLERY

Adjoining our bar sits The Spirit of Manchester Distillery, home to Manchester Gin.

Join us on a guided tasting, gin making experience or a cocktail masterclass.

GUIDED GIN TASTING

£30 per person / Maximum party size 16

With a G&T in hand, we'll give you a behind-the-scenes view of our distillery where you'll see first-hand what goes into making one of the most awarded gins in the country. With every part of our gin creation and production done in-house, you'll hear the whole Manchester Gin story, and gain an insight into why we're so passionate about our gins!

Following this, you'll enjoy a guided sampling of five of our gins, tasting a range of flavour profiles to help you decide which is your favourite!

GUIDED SPIRITS TASTING

£30 per person / Maximum party size 16

Looking to sample more than gin? Look no further! This experience will introduce you to a whole range of spirits, each with a different taste and process behind it.

With a drink in hand, enjoy a behind-the-scenes view of our distillery, where every drop of our spirits are made. Hear all about who we are and how we got here, whilst seeing how our spirits are created. You'll then enjoy selected samples from our spirit portfolio including gin, vodka and rum in a guided tasting, learning about their flavours and what makes each of our award-winning spirits unique.

MINI SPIRITS TASTING

£15 per person

Available for parties of 10-200. Enjoy a guided tasting at your table of three spirits of your choice, or set up a tasting bar for your guests to come and sample at their leisure - a unique experience that will make your event one to remember!

*Experience packages are not included within the minimum spend.



GIN MAKING EXPERIENCE

£95 per person / Maximum party size of 16

Become a distiller for the day and join us for a fully immersive gin-making experience. Your journey starts with a tour of our distillery whilst enjoying a G&T!

You'll see and hear how our award-winning gin is made before joining us in our beautiful Gin School, overlooking our 1000 litre still.

Here you'll enjoy a guided tasting of a range of our gins to help you understand your palette, discover the style of gin you prefer, and also your favourite botanicals.

You're then ready to learn the art of distilling gin! With another G&T to help inspire you, you'll be guided through creating your perfect recipe, choosing your own botanicals, weighing each of them and finally distilling your own unique 700ml bottle to take home.

FESTIVE COCKTAIL MASTERCLASS

£30 per person / Maximum party size of 16

Indulge in luxury cocktails and learn how to craft exceptional cocktails every time!

Enjoy a festive cocktail upon arrival, and delve into the artistry of cocktail making with a curated selection of four drinks.

Our bartender will guide you through a masterclass of delicious Christmas classics, all featuring spirits crafted at our onsite distillery.

*Experience packages are not included within the minimum spend.



FOOD & DRINKS PACKAGES

AT THE SPIRIT OF MANCHESTER DISTILLERY

We've created a selection of drinks packages for your festive celebrations.

You can then complete your perfect festive package by selecting from our food and Add-Ons packages.

DRINKS PACKAGES

FESTIVE COCKTAIL ON ARRIVAL £10 EACH

Gin: Manchester Gin Signature, Orange Oleo, Mandarin & Ginger, Spumante

Vodka: Sphere Grapefruit Vodka, Spiced Cranberry Syrup, Lime, Bergamot

Rum: Black Cherry Rum, Dandelion & Burdock Reduction, Ginger Ale

SELECTION OF BEERS £55

10 x 330ml bottles of Asahi

SELECTION OF LOW-ALC BEER £40

10 x 330ml bottles of Lucky Saint

SELECTION OF CIDER £65

5 x 500ml Apple Cider

5 x 500ml Raspberry Cider

SELECTION OF SOFT DRINKS £25

10x Assorted Soft Drinks

BOTTLE STATION £110 PER BOTTLE

Select a 700ml Bottle from The Spirit of Manchester Distillery. All garnishes, ice & mixers are included.

HOUSE WINE PACKAGE £160

2x Bottles Red

2x Bottles White

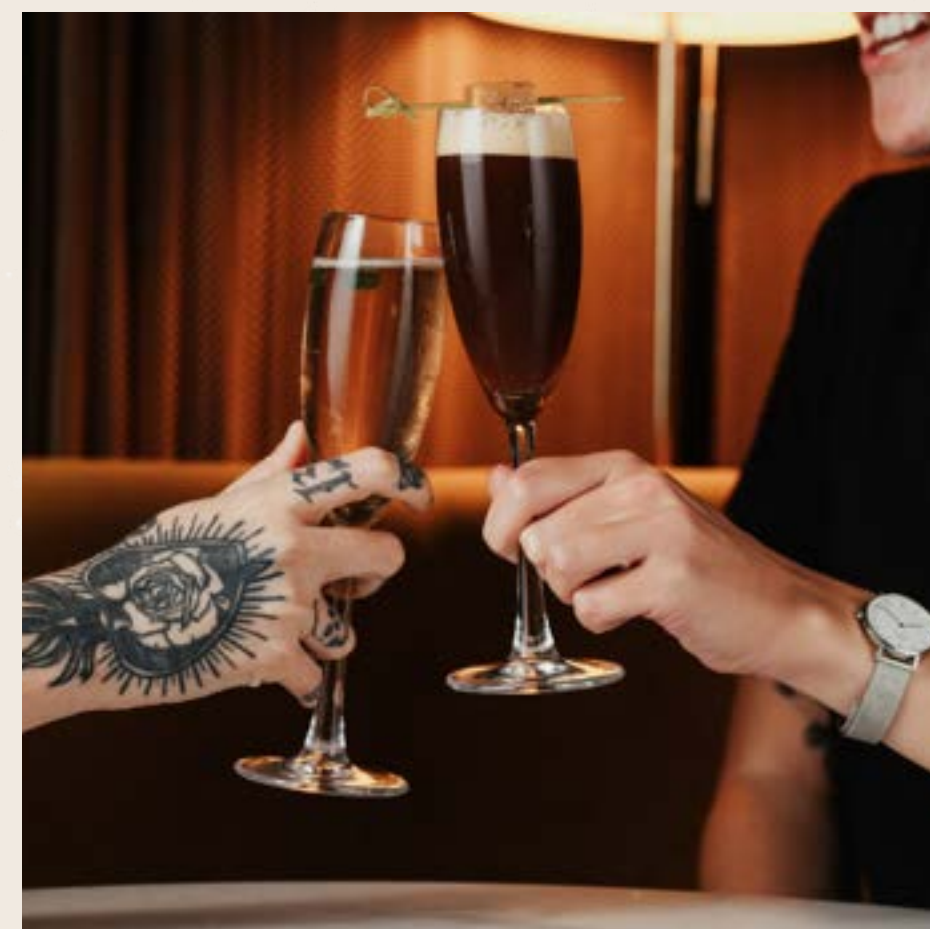
2x Bottles Sparkling

PREMIUM WINE PACKAGE £220

2x Bottles Malbec

2x Bottles Sauvignon

2x Bottles Sparkling Rose





CONTEMPORARY IZAKAYA

AT THREE LITTLE WORDS

A NEW KITCHEN RESIDENCY

Three Little Words are excited to announce a culinary collaboration with Etana, a partnership bringing together world-class cocktails and exquisite contemporary cuisine.

Our menus have been carefully curated by Etana's Executive Chef Paolo Bianchi, who has delivered a contemporary range of dishes, taking inspiration from far and wide.

We are excited to showcase a range of delicious dinner, buffet and canape menus to ensure your event catering matches the beautiful drinks and aesthetic of our Grade-II* Listed venue.





CANAPÉS

Light bites for your function or a little something to keep you going until dinner; our canapé menu uses fresh, seasonal ingredients, inspired by the botanicals used in our distillery and Chef Paolo's travels around the globe.

Canapes are available for a min of 10 people and max of 200 people

SIGNATURE CANAPÉS

4 canapés each **£15pp**

6 canapés each **£20pp**

Pea Guac, sweet potato crackers **(VG,GF)**

Burrata Toast, truffle soy **(V)**

Buttermilk Chicken, holy gochujang

Cod Tempura, yuzu mayo

Beef Skewers, spicy teriyaki **(GF)**

Sweet Potato Skewers, shichimi pepper **(VG,GF)**

Vegetable Dumplings, soy mirin reduction **(V)**

Pork & Kimchi Dumplings, black vinegar

Mochi (choose from: chocolate, vanilla, coconut, mango)

PREMIUM CANAPÉS

5 canapés each **£30pp**

Tuna Tartare, avocado, ginger ponzu **(GF)**

Lobster Crostini

Wagyu Tataki, ponzu **(GF)**

Monkfish Tempura, yuzu mayo

Chicken Yakitori Skewers

Asparagus & Morel Skewers, hollandaise **(V,GF)**

Japanese Mushroom & Truffle Dumpling **(VG)**

Short Rib Bao, smoked chipotle

Yuzu & Strawberry Tart

(GF) - GLUTEN FREE

(VG) - VEGAN

(V) - VEGETARIAN

Dishes are subject to change. All food & drink packages must be pre-ordered. We cannot guarantee to cater for allergies or dietary requirements not provided at the time of booking.

BUFFET

A selection of our best-selling small plates and some premium event specials, all served on platters for your guests to enjoy at their leisure.

Available for a min of 10 people and max of 200 people

SIGNATURE BUFFET MENU £30pp

Selection of Breads, seaweed butter (V)

Salt & Pepper Squid

Buttermilk Chicken, *holy gochujang*, lime

Kinoko Rice, *mixed mushrooms*, pickled ginger (VG,GF)

Roasted Potatoes, *sesame dressing* (VG,GF)

Market Salad (VG,GF)

Pork & Kimchi Dumplings

PREMIUM RAW BAR SUSHI SELECTION £65pp

Spicy Tuna Maki

Cornish Crab California Roll

Salmon & Avocado Maki

Crispy Salmon Nigiri, Chipotle Mayo

Avocado, Cucumber & Daikon Maki (V)

Akame, Chutorro, Yellowtail & Salmon Nigiri

Scallop Ceviche, Apple Yuzu

Sashimi Selection

(GF) - GLUTEN FREE (VG) - VEGAN (V) - VEGETARIAN

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SEATED MENUS

Our seated menu offers an immersive Izakaya experience, a Japanese tradition of socialising, eating, and drinking; a place where quality food, great company & carefully crafted drinks come together.

The menu is a carefully curated blend of contemporary plates with a twist, utilising high-quality ingredients both locally and from afar. Dishes are designed to share and served in the centre of the table, with each diner receiving all dishes across 4 waves.

SIGNATURE CONTEMPORARY IZAKAYA £45 per person

WAVE 1 EDAMAME GUAC, *avocado, edamame, green herb oil*
BUTTERMILK CHICKEN, *holy gochujang, lime, apple*

WAVE 2 KOREAN BBQ LAMB, *oregano anticucho*
STEAMED RICE, *furikake*
CHARRED TENDERSTEM, *smoked hollandaise*

WAVE 3 MOCHI SELECTION, *ice cream*

COCKTAIL PAIRING £40 per person

Our talented bartenders have created the perfect drinks to enjoy with each dish.

Elevate your meal by adding a perfectly curated cocktail to pair with each wave. Each guest receives three matched cocktails.



Dishes are subject to change. All food & drink packages must be pre-ordered. We cannot guarantee to cater for allergies or dietary requirements not provided at the time of booking

SEATED MENUS

Our seated menu offers an immersive Izakaya experience, a Japanese tradition of socialising, eating, and drinking; a place where quality food, great company & carefully crafted drinks come together.

The menu is a carefully curated blend of contemporary plates with a twist, utilising high-quality ingredients both locally and from afar. Our vegetarian and vegan dishes are served as individual dishes, with each diner receiving all dishes on the menu.

VEGATARIAN CONTEMPORARY IZAKAYA

£45 per person

- WAVE 1** PADRON PEPPERS, *shiso emulsion*
- WAVE 2** TOFU BAO, *hoisin, pickled cucumber*
MUSHROOM TEMPURA, *black garlic emulsion*
- WAVE 3** CAULIFLOWER STEAK, *miso*
ROASTED POTATOES, *sesame dressing*
- WAVE 4** SWEET APPLE TEMPURA, *vanilla & yuzu custard cream*

COCKTAIL PAIRING

£40 per person

Our talented bartenders have created the perfect drinks to enjoy with each dish.

Elevate your meal by adding a perfectly curated cocktail to pair with each wave. Each guest receives three matched cocktails.



Dishes are subject to change. All food & drink packages must be pre-ordered. We cannot guarantee to cater for allergies or dietary requirements not provided at the time of booking.

SEATED MENUS

Our seated menu offers an immersive Izakaya experience, a Japanese tradition of socialising, eating, and drinking; a place where quality food, great company & carefully crafted drinks come together.

The menu is a carefully curated blend of contemporary plates with a twist, utilising high-quality ingredients both locally and from afar. Dishes are designed to share and served in the centre of the table, with each diner receiving all dishes across 4 waves.

We can cater for allergies and dietary requirements, please let us know at the time of booking.

PREMIUM CONTEMPORARY IZAKAYA £75 per person

- WAVE 1** TRUFFLE ARANCINI, ponzu mayo
- WAVE 2** CURED SALMON SASHIMI, *passion fruit miso vinaigrette*
WAGYU TATAKI, *tomato ponzu, bubu arare*
MUSHROOM TEMPURA, *black garlic emulsion*
- WAVE 3** JUMBO TIGER PRAWNS, *yuzu catalan*
IBERICO PORK, *truffle soy*
EGG FRIED RICE, *black vinegar reduction*
- WAVE 4** MATCHA CHEESECAKE, *selection of ice cream & sorbets*

COCKTAIL PAIRING £50 per person

Our talented bartenders have created the perfect drinks to enjoy with each dish.

Elevate your meal by adding a perfectly curated cocktail to pair with each wave. Each guest receives three matched cocktails.



Dishes are subject to change. All food & drink packages must be pre-ordered. We cannot guarantee to cater for allergies or dietary requirements not provided at the time of booking.



**“WE WANT
TO HELP
YOU
CREATE THE
PERFECT
EVENT”**

ADD ONS

GIN CRACKERS £7 EACH

A gift to remember us by! A 50ml miniature bottle of one of our gins, encased in an embossed cracker.

MINI GIFT SET £16 EACH

Sometimes good things come in small packages, which is why we produce your favourite Manchester Gin and One-Eyed Rebel Rum products in miniature 50ml bottles!

Miniatures make great gifts; think Secret Santa, as stocking fillers or as corporate gifts.

GIFT VOUCHER £10 - £500

The perfect gift for any spirits lover!

Gift your friends, family or colleagues a voucher that can be used in our bar, or towards any of our distillery experiences.

*Add-ons do not count towards the minimum spend.



TERMS & CONDITIONS

AT THE SPIRIT OF MANCHESTER DISTILLERY



PAYMENTS

We require a £500 non-refundable, non-transferable deposit, used towards the cost of food & drinks.

Bookings may be subject to a minimum spend, agreed at the time of booking.

The agreed minimum spend is redeemable against bar and food sales, inclusive of pre-ordered items and those ordered on the day of the event. Merchandise purchases do not count towards the minimum spend.

Should you have a reduction in numbers within four weeks of the event, we are unable to lower the minimum spend.

The final balance must be settled no later than four weeks prior to the event.

Bookings cancelled more than four weeks ahead of the event date will lose the deposit paid. Bookings cancelled four weeks or closer to the event will be charged the total minimum spend.

For bookings made less than four weeks ahead of the event date, we may request full prepayment at the time of confirmation.

All prices include VAT at the current rate. Prices exclude a 10% service charge, applied to all food and drinks. Service charge can be paid in advance or on the evening.

Additional spend must be settled on the day of the event, and cannot be invoiced after the event.

Should the minimum spend not be reached, the remaining balance will be charged as a hire fee.

We require a point of contact on the evening, to discuss payment details and settle any outstanding amounts.

FOOD & DRINKS

All menu choices must be supplied at least one month prior to the date of the event.

Any dietary requirements must be given alongside menu choices, to ensure these can be accommodated for on the day.

We cannot accommodate for dietary requirements not provided ahead of time.

Amendments to menu choices less than two weeks prior to the event cannot be guaranteed.

GENERAL

Start and finish times for the event must be adhered to.

We are a seated, table-service venue unless an alternative setup has been agreed in advance.

All setup requirements & seating arrangements must be confirmed ahead of the event.

All decorations must be approved by the venue in advance of the event date. We ask that nothing is fixed to walls, windows or furniture.

Any damages incurred by guests, external musicians or entertainers will be charged to the hirer accordingly.

Music will be provided from the venue's own playlist, unless exclusive hire & entertainment has been agreed in advance.

Microphones & audio equipment are only available for exclusive venue hire, and are to be agreed by the venue ahead of the event.

The venue management reserve the right to refuse entry for unreasonable behaviour.

FORCE MAJEURE

Three Little Words & The Spirit of Manchester Distillery shall not be liable for delay or failure to perform any of its obligations, if such delay or failure results from circumstances beyond its reasonable control, including without limitation:

(a) industrial action, strikes, lockouts, blockades, riots, acts of war, acts of terrorism, piracy, destruction of essential equipment of the Venue (or part thereof) by fire, explosion, storm, flood, earthquake

(b) failures of, shortages in or a loss of access to equipment, power, supplies, fuel or transport facilities

(c) failure of a third party to provide required consent, exemption or clearance unless caused by the act or omission of either party





THE SPIRIT OF
MANCHESTER

DISTILLERY



ENQUIRE NOW

functions@threelittlewordsmcr.co.uk

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0161 519 4400

threelittlewordsmcr.co.uk