

# WELCOMETO

### THREE LITTLE WORDS & THE SPIRIT OF MANCHESTER DISTILLERY

We are a premium, award-winning cocktail bar and distillery set in the heart of Manchester, in beautifully restored Grade-II\* listed railway arches.

Join us for drinks, food, distillery experiences and a night to remember.

Contact our reservations team at functions@threelittlewordsmcr.co.uk, or give us a call on 0161 519 4400 to discuss your requirements. We'll work with you to plan the perfect event.











# EVENT SPACES

### AT THREE LITTLE WORDS & THE SPIRIT OF MANCHESTER DISTILLERY

### 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 from The Spirit of Manchester Distillery.

Our bar is also the perfect setting for canapé's and light bites.





# LOUNGE ARCH 65 SEATED / 80 STANDING

Our lounge area is a one-of-akind 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.

# EVENT SPACES

#### AT THREE LITTLE WORDS & THE SPIRIT OF MANCHESTER DISTILLERY

## GIN SCHOOL 46 SEATED

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

Our Gin School is available for private dining for parties of up to 16, offering a one of a kind space in the heart of Manchester.



This unique room is separated from the bar for intimate gatherings in view of our gorgeous distillery. You can also join us on a distillery tour, guided tasting or 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

# EXPERIENCES

AT THE SPIRIT OF MANCHESTER DISTILLERY



# 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, to give you an insight into what we're passionate about. With every part of our production done in-house, you'll see first-hand what goes into making one of the most awarded gins in the country.

After this, we'll run a guided sampling of five of our gins, to understand the flavour profiles help you decide which your favourite is.

## 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.

Enjoy a behind-the-scenes view of our distillery, where every drop of our spirits are made. Hear a bit about who we are and how we got here, and what makes each of our spirits unique. You'll then enjoy our gin, vodka, rum and more in a guided tasting, learning about their flavours and how they're made.

# 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 in front of our distillery.

\*Experience packages are not included within the minimum spend.

# EXPERIENCE PACKAGES

### AT THE SPIRIT OF MANCHESTER DISTILLERY

### 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.

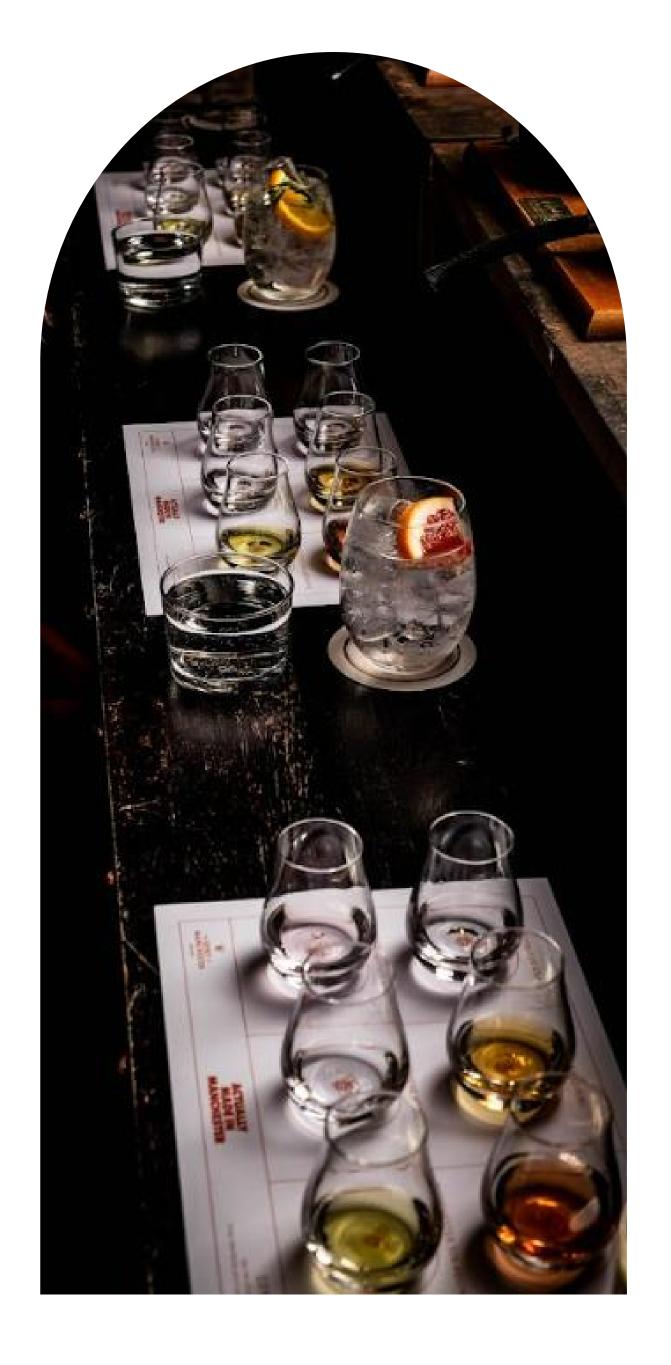
You'll enjoy a guided tasting of our gins to help you understand your palette, discover the style of gin you prefer, and also your favourite botanicals.

You're then ready to learn the art of distilling gin. You'll be guided through choosing your own botanicals, weighing each of them and finally distilling your own unique 700ml bottle to take home.

### COCKTAIL MASTERCLASS £30 per person / Maximum party size of 16

Indulge in luxury cocktails as our bartender guides you through a masterclass of your favourite classics, all featuring spirits crafted at our onsite distillery.

Enjoy a French 75 upon arrival and delve into the artistry of cocktails with a curated selection of four drinks. From the timeless elegance of the Clover Club to the exotic allure of the Painkiller, you'll learn how to craft exceptional cocktails every time!



\*Experience packages are not included within the minimum spend.

# FOOD & DRINKS

FOR A NIGHT TO REMEMBER

# DRINKS PACKAGES

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. The following drinks packages have been discounted and are only available to order in advance.

#### **CLASSIC COCKTAILS**

Select any classic cocktail from the list below, all served on arrival. Alternative cocktails available on request. Choose from:

Clover Club, Gin Sour, Tom Collins, French Martini, Daiquiri, Whisky Sour, Aperol Spritz, Negroni £11 PER COCKTAIL

#### **BUCKET OF BEER/CIDER**

10x Bottles of Asahi or Cider. Alternative beers also available.

£55 PER BUCKET (£50 FOR NON-ALC ALTERNATIVE)

#### **HOUSE WINE**

2x Bottles White, 2x Bottles Red & 2x Bottles Sparkling €160

#### PREMIUM WINE PACKAGE

2x Bottles White, 2x Bottles Red & 2x Bottles Champagne €400

#### SELECTION OF SOFT DRINKS

10x Bottles of Assorted Soft Drinks €25

#### **BOTTLE STATION**

Choose any bottle from The Spirit of Manchester Distillery: Manchester Gin, One Eyed Rebel Rum or Sphere English Vodka. Includes all garnish and mixers. Only available for exclusive venue hire.

€110 PER BOTTLE €120 FOR OVERBOARD GIN





### **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 brand new function menus have been carefully curated by Etana's Head 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 signature and premium seated dinner, buffet and canape menus to ensure your event catering matches the beautiful drinks and aesthetic of our Grade-II\* Listed venue.

Bespoke menus are also available upon request.



# CANAPES

Our canapé menu uses fresh, seasonal ingredients, inspired by Chef Paolo's travels. Available for a minimum party size of 10, and a maximum party size of 200.

#### SIGNATURE CANAPÉS

4 canapés each **£15pp** 6 canapés each **£20pp** 

#### **CHOOSE FROM:**

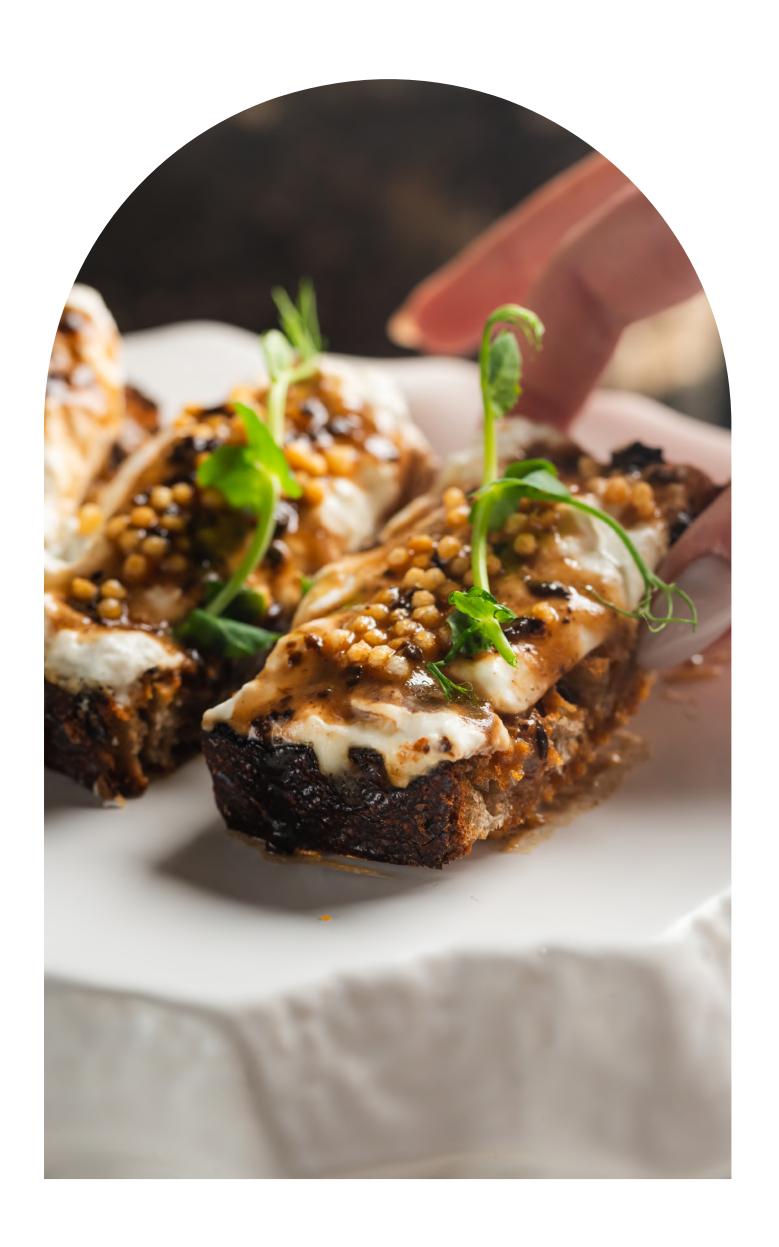
Pea Guac, sweet potato crackers (VG, GF)
Truffle Burrata Toast (V)
Buttermilk Chicken
Cod Tempura, yuzu mayo
Beef Skewer, spicy teriyaki (GF)
Sweet Potato Skewer, shichimi pepper (VG, GF)
Vegetable Dumplings, soy mirin reduction (V)
Pork & Kimchi Dumplings, black vinegar
Mochi (choice of chocolate, vanilla, coconut, mango, strawberry cheesecake)

### PREMIUM CANAPÉS

5 canapés each **£30pp** 

#### **CHOOSE FROM:**

Tuna Tartare, avocado, ginger ponzu (GF)
Lobster Crostini
Wagyu Tataki, ponzu (GF)
Monkfish Tempura, yuzu mayo
Chicken Yakitori Skewer
Asparagus & Morel Skewer, hollandaise (V, GF)
Japanese Mushroom & Truffle Dumpling (VG)
Short Rib Bao, smoked chipotle
Yuzu & Strawberry Tart



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

# 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.

Our buffet menu is available for a minimum party size of 10, and a maximum party size of 200

### SIGNATURE BUFFET MENU €30 per person

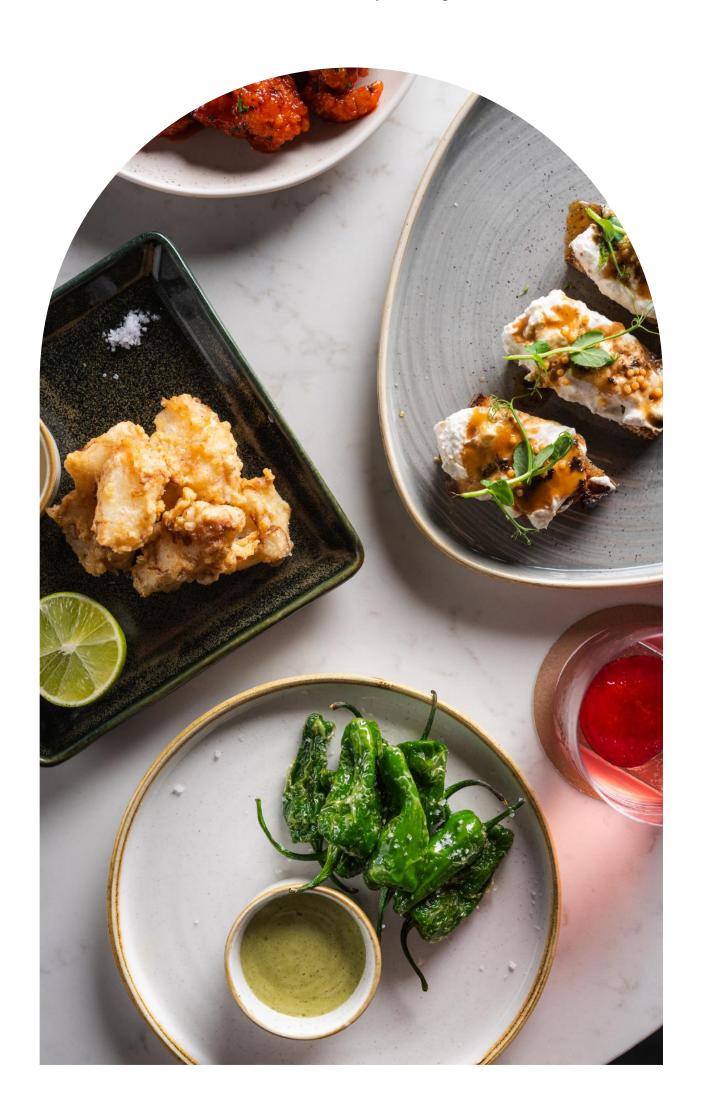
Selection of Breads, seaweed butter (V)
Salt & Pepper Squid
Buttermilk Chicken, holy gochujang, lime
Market Salad (VG, GF)

Pork & Kimchi Dumplings
Jersey Royal Potatoes, *smoked Japanese ketchup* (VG, GF)

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

# PREMIUM RAW BAR SUSHI €65 per person

Spicy Tuna Maki
Cornish Crab California Roll
Salmon & Avocado Maki
Crispy Salmon Nigiri, chipotle mayo
Vegetable Maki, avocado, cucumber, daikon (V)
Akame, Chutorro, Yellowtail & Salmon Nigiri
Scallop Ceviche, apple yuzu
Sashimi Selection



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

Dishes cannot be modified. Please note that dishes are subject to change. All food & drink packages must be preordered. We cannot guarantee to cater for allergies or dietary requirements not provided at the time of booking.

# SEATED MENU

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.

PREMIUM CONTEMPORARY IZAKAYA		SIGNATURE CONTEMPORARY IZAKAYA
€70 per person		€40 per person
TRUFFLE ARANCINI, ponzu mayo	WAVE 1	SOURDOUGH BREAD, whipped tomato & seaweed butter
CURED SALMON SASHIMI, passion fruit & miso vinaigrette	WAVE 2	TUNA TARTARE, avocado, ginger ponzu, crackers
WAGYU TATAKI, tomato ponzu, bubu arare		BUTTERMILK CHICKEN, holy gochujang, lime, apple
JUMBO TIGER PRAWNS, yuzu Catalan	WAVE 3	KOREAN BBQ LAMB, oregano anticucho
IBERICO PORK, truffle soy		STEAMED RICE, furikake
EGG FRIED RICE, black vinegar reduction		CHARRED TENDERSTEM, smoked hollandaise
MATCHA CHEESECAKE, selection of ice cream & sorbets	WAVE 4	STRAWBERRY CHAWANMUSHI, custard, shisho

# ADD-ONS

#### FROM THE SPIRIT OF MANCHESTER DISTILLERY

Create the perfect festive package by selecting one or more of the following add-ons. Looking for something that's not included here? We want to help you create the perfect event, so drop us an email with any special requests and we'll see what we can do.

#### **BESPOKE GIN**

Consultancy fee - our head distiller will work with you to discover the flavours you like, and will create a unique flavour profile for your gin.

To purchase bottles of your gin to take away, or to be given out as gifts.

To purchase a double measure of your bespoke gin with £11 tonic, to enjoy in our bar.

\*Bespoke bottles must be ordered at least 4 weeks in advance

#### MINIATURES **£6 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!

### GIFT VOUCHER €10 - €500

The perfect gift for any spirits lover!

Gift your 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

#### **PAYMENTS**

We require a £250 non-refundable 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 anything ordered on the day of the event.

Merchandise purchases do not count towards the minimum spend.

Should you have a reduction in numbers, we are unable to lower the minimum spend.

The final balance must be settled no later than one month prior to the event.

Bookings cancelled more than 30 days in advance will lose the deposit paid. Bookings cancelled within 30 days of the event will be charged the total minimum spend.

For bookings made for an event date within the next 30 days, we may request full prepayment at the time of confirmation.

All prices include VAT. Prices exclude a 10% service charge, applied to all food & 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 & settle any outstanding amount.

### 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.

# TERMS & CONDITIONS

#### **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.

# FAQ'S

#### DO I NEED TO PAY SERVICE CHARGE?

We add a 10% service charge to all of our bookings, as all reservations will have dedicated servers. Please note that service charge does not count towards the minimum spend.

#### CAN I BE INVOICED AFTER THE EVENT?

We are unable to invoice after the event, we require the minimum spend to be paid in advance, with any overspend settled on the evening via card.

#### WHAT HAPPENS IF WE HAVE A SIGNIFICANT DROP IN NUMBERS?

Should you have a significant reduction in the number of guests less than one month ahead of the event, we are unable to lower the minimum spend.

#### WHAT HAPPENS IF WE FAIL TO REACH THE MINIMUM SPEND?

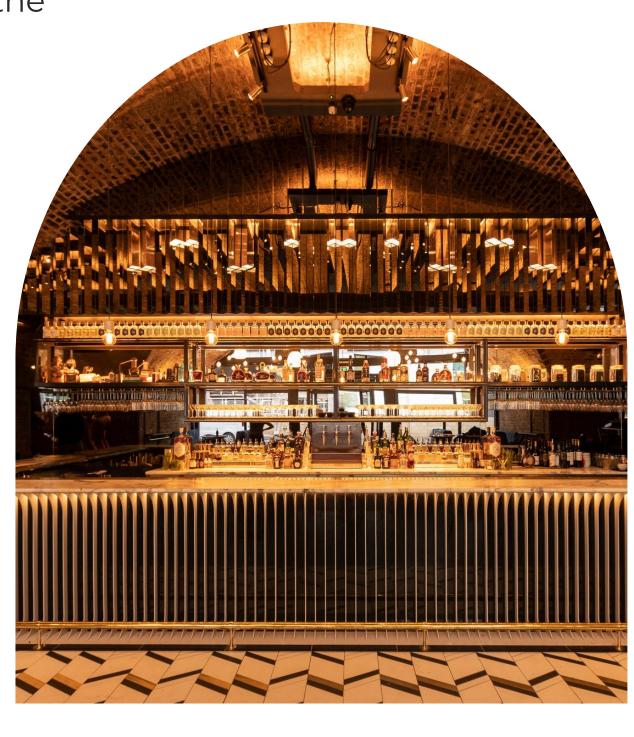
Should you fail to reach the minimum spend, we will charge the outstanding amount as a hire fee, to make up the balance.

#### DO YOU OFFER ENTERTAINMENT?

If you are looking for a DJ or live musician we can put you in touch with our entertainment agency. Please note that entertainment is only available for exclusive venue hires.

#### DO YOU HAVE A SCREEN?

Whilst we don't have a projector screen, we do have a supplier that we can recommend. We advise hiring a TV screen instead of a projector screen, due to the natural light in our venue.



# TRANSPORT

TO AND FROM FROM THREE LITTLE WORDS & THE SPIRIT OF MANCHESTER DISTILLERY

#### **TRAINS**

Three Little Words is located only a short distance from Deansgate Station (5 minute walk), and Manchester Oxford Road (13 minute walk).

#### **TRAMS**

We are conveniently located minutes from Deansgate-Castlefield (5 minute walk) and St Peter's Square Tram Stop (7 minute walk).

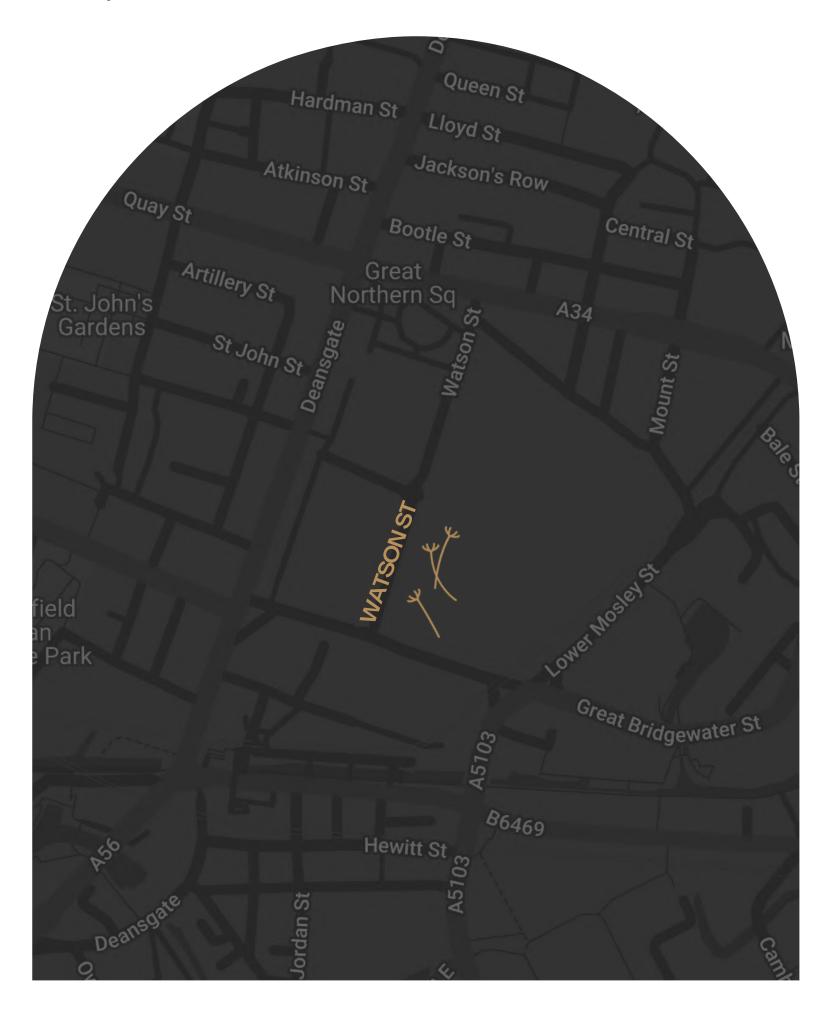
### **BUSES**

Piccadilly Gardens (20 minute walk) is the main bus terminal for Manchester City Centre, with buses to and from Greater Manchester.

### **CAR PARKS**

The NCP Manchester Gt Northern Warehouse and the NCP Manchester Central are both located next to the venue.

THREE LITTLE WORDS
10-15 WATSON STREET
MANCHESTER
M3 4LP







Three Little Words, Watson Street, Manchester, M3 4LP functions@threelittlewordsmcr.co.uk threelittlewordsmcr.co.uk 0161 519 4400