

Manzi's
of Soho

PRIVATE DINING & EVENTS

THE PERFECT FRAME FOR YOUR EVENT

A playful backdrop for all events from cocktail receptions to family celebrations around the table, each uniquely tailored to your requirements.

Serving up seaside charm, classic allure, and a hint of kitsch, Manzi's is a destination restaurant, situated in the heart of Soho. The interiors are playful, with a touch of nostalgic glamour and a running modern nautical theme throughout. Blending the contemporary with the old, Manzi's plays to its Soho setting, providing a vibrant and fun atmosphere.

CONTACT

020 3917 3747

EVENTS@THEWOLSELEYHG.COM



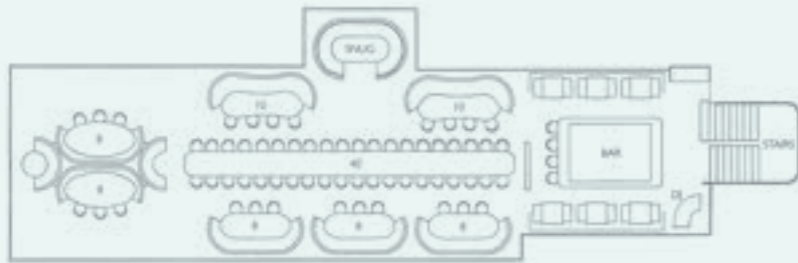
THE ROOM & EVENT SPACES

Manzi's provides the perfect glamorous backdrop for parties, weddings, and corporate entertaining.

Our event space, situated on the first floor of the restaurant, exhibits playful interiors with a modern nautical theme, adornments and an abundant palette of soft blues, whites and elegant sea greens.

On entry of the first floor, guests will be greeted by a private bar with mermaid fixtures. The space is airy and flooded with natural light, sumptuous and soft furnishings and a DJ shell for those opting for live music. Speak to your Event Manager to discuss dance floor options.

THE SETTING



CAPACITY

Semi-private dining
Up to 30 guests seated

Exclusive hire of first-floor
100 guests seated or 120
for a standing reception





THE MENUS

Manzi's offers brunch, lunch and dinner menus centered on coastal cuisine with mediterranean influencers. Guests can choose between delightful sharing dishes, as well as bigger plates, one being our signature dish, the Monkfish Wellington, made to be shared and served with a hint of old-school flamboyance.

We have menus to suit any occasion, using only the finest seasonal ingredients. From set menus for sit down affairs, to our celebrated seafood platters, to delicious canapés for standing events and the option of our ever-popular seafood bar – adding some extra theatre to your occasion. A carefully curated selection of fine wines and champagnes are also available to complement your meal.



EVENT & GROUP DINING MENUS

We welcome groups of up to 20 guests to choose on the day, whilst a pre-order is required for larger groups.

MENU A

£45 per person

Artisan baguette and butter

Greek salad (v)
crumbled feta and olives

Ceviche of sea bream
citrus segments and fennel seeds

Roast celeriac soup (v)
mushrooms and crème fraîche

Roast salmon with peperonata
with a salsa verde

Chicken milanese
with pasta pomodoro

Levantine spiced aubergine (v)
char-grilled broccoli, almonds & labneh

Warm butter almond tart (v)
plum compote and crème fraîche

Tiramisu (v)
with a chocolate tuile

Panna cotta
with cherries

Tea, Coffee and Petit fours

MENU B

£55 per person

Artisan baguette and butter

Severn & wye oak smoked salmon
crème fraîche and rye bread

Tartare of yellow fin tuna
with sourdough croutons

Roast celeriac soup (v)
mushrooms and crème fraîche

Aged sirloin of beef
cooked pink, sauce bordelaise

Roast monkfish
chickpeas, smoked paprika and spinach

Levantine spiced aubergine (v)
char-grilled broccoli, almonds & labneh

Manjari chocolate mousse (v)
with chocolate shards

Hokey pokey & honey gelato (v)
chocolate honeycomb and a chocolate tuile

Baked vanilla cheesecake (v)
with rhubarb compote

Tea, Coffee and Petit fours

Please inform your server if you have any food allergies or special dietary needs.

CANAPÉ MENU

Beetroot tartare £3.50 (vg)
with a beetroot crisp

Wild mushroom arancini, aioli £3.50 (v)

Manzi's devilled eggs £3.50 (v)

Levantine spiced aubergine £3.50 (v)
with labneh

Haddock goujons £3.50
with tartar sauce

Prawn cocktails £3.50
with sauce 'marie rose'

Mini crayfish rolls £5.00
with 'thousand Island' dressing

**Manzi's oyster with mignonette
dressing** £4.25

Crab mayonnaise on cucumber £5.50

Steak tartare on brioche £5.50

Lobster gougères £6.50

Please inform your server if you have any
food allergies or special dietary needs.



MANZI'S SEAFOOD BAR

from £40 per person

Poached lobsters

Shetland isles mussels

Pacific king prawns

South coast parlourde clams

Isle of man queenie scallops

English whelks



CAVIAR STATION – FULLY GARNISHED

blinis, shallot, sour cream,
chopped egg & parsley

100G
£250.00

250G
£450.00

CHRISTMAS MENU

A pre-order is required when dining from this menu.

£55 Per Person

Artisan baguette and butter

Roast Celariac Soup (v)
mushrooms and crème fraîche

Severn & Wye Oak Smoked Salmon
crème fraîche and rye bread

Tartare of Yellowfin Tuna
with sourdough croutons

Roast Bronze Turkey
served traditionally garnished

Roast Monkfish
with chickpeas, smoked paprika and spinach

Aged Sirloin of Beef
served pink, with bordelaise sauce

Levantine Spiced Aubergine (v)
char-grilled broccoli, almonds & labneh

Christmas Pudding
brandy ice cream and crème anglaise

Baked Vanilla Cheesecake
with rhubarb compote

Manjari Chocolate Mousse
with chocolate shards

Tea, Coffee and Petit fours

We can cater for dietary requirements and kindly ask to be advised in advance.
Please inform us of any food allergies. Prices include VAT.



BOOKING

For more details or to make a booking for an event or private dining please contact us on:

Email

events@thewolseleyhg.com

Call

020 3917 3747

1 - 8 Bateman's Buildings, Soho, London, W1D 3EN

www.manzis.co.uk

thewolseleyhospitalitygroup.com