



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



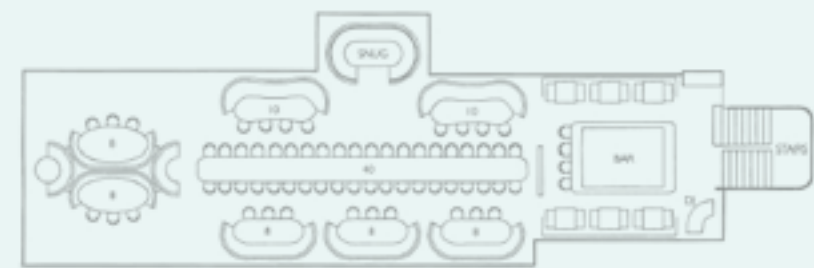
THE ROOM & EVENT SPACES

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 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

PEA & MINT SOUP [V]
crème fraîche and toasted almonds

POTTED BROWN SHRIMPS
pickled cucumber and rye bread

ISLE OF WIGHT HERITAGE TOMATOES [VG]
with a pickled shallot dressing

GRILLED CORNISH MACKEREL
with pickled vegetable salad

SPATCHCOCK POUSSIN
garlic butter and french fries

ROAST GLOBE AUBERGINE [VG]
romesco sauce and tenderstem broccoli

RHUBARB & ALMOND TART
with rhubarb sorbet

HOKEY POKEY COUPE
honey ice cream, chocolate honeycomb, chocolate tuile

COLSTON BASSETT STILTON [V]
apple & cider chutney and oat cakes

Tea, Coffee and Petit fours

MENU B

£55 per person

Artisan baguette and butter

PEA & MINT SOUP [V]
crème fraîche and toasted almonds

GRILLED ASPARAGUS AND HOLLANDAISE [V]
with poached duck egg

MANZI'S PRAWN COCKTAIL
marie rose sauce and lemon

DRY AGED SIRLOIN STEAK
french fries and béarnaise sauce

BRIXHAM HAKE WITH ISLE OF WIGHT TOMATOES
feta cheese and romesco sauce

ROAST BUTTERNUT SQUASH [VG]
with braised lentils

DARK CHOCOLATE MOUSSE
with cherries

RASPBERRY ETON MESS
crushed meringue and raspberry coulis

COLSTON BASSETT STILTON [V]
apple & cider chutney and oat cakes

Tea, Coffee and Petit fours

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

CANAPÉ MENU

BEETROOT TARTARE 4.00 (vg)
with a beetroot crisp

WILD MUSHROOM ARANCINI, AIOLI 4.00 (v)

MANZI'S DEVILLED EGGS 4.00 (v)

LEVANTINE SPICED AUBERGINE 4.00 (v)
with labneh

HADDOCK GOUJONS 4.00
with tartar sauce

PRAWN COCKTAILS 4.00
with sauce 'marie rose'

MINI CRAYFISH ROLLS 5.00
with 'thousand Island' dressing

MANZI'S OYSTER WITH
MIGNONETTE DRESSING 4.95

CRAB MAYONNAISE ON CUCUMBER 5.50

STEAK TARTARE ON BRIOCHE 5.50

LOBSTER GOUÈRES 6.50

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



MANZI'S SEAFOOD BAR

from £40 per person

Rock Oysters

Dorset Crab

Shetland Mussels

Poached Native Lobster

Hand Dived Scottish Scallops

Clams and Cockles



CAVIAR STATION – FULLY GARNISHED

blinis, shallot, sour cream,
chopped egg & parsley

100G

£250.00

250G

£450.00

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

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www.manzis.co.uk



