

EVENTS



Trafford Hall
HOTEL



Welcome

Trafford Hall Hotel is a boutique hotel equipped with everything you need to a comfortable, relaxing stay. Conveniently close to Old Trafford and easily accessible from many of Manchester's major transport links.

We're incredibly proud to be part of the Wyndham Collection and our Victorian hotel in Manchester really does have it all. This collection of hotels has been hand-picked for their unique style and personality. Allowing guests to enjoy home-from-home comforts and incredible value, the Wyndham Collection is the perfect travel accommodation.

A man in a blue suit and grey tie is the central figure, looking down at a white plate he is holding. The plate contains a small bowl of soup, a side of salad, and a lemon wedge. He is surrounded by other people, including a woman with curly hair on the left and a woman with blonde hair on the right, who are also looking at the food. The background is slightly blurred, showing other guests and a bar area. The overall atmosphere is professional yet social.

Meetings & Conferences

All of our packages are fully bespoke for your meeting & conference needs. Simply contact the sales team at the hotel to discuss your individual requirements.

The Signature and Royal Suites offers ground floor access, with a wide screen smart television & remote, flip chart, pens & markers.

The Grand Hall is situated above the lobby level and provides the ideal venue for large meetings & in room buffets.

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Meetings & Conferences Packages

Package 1

(£25 per delegate rate vMinimum 10 persons)

- Hire of the conference room
- 2 servings of tea and coffee from our beverage station
- Sandwich, soup and chips lunch
- Jugs of fresh iced water
- Flip chart and marker pens
- Wide screen smart television with remote
- Free use of high speed Wi-Fi
- Free car parking

Package 2

(Minimum 10 persons - £35 per delegate rate, upgrade to Grand Hall subject to availability)

- Hire of the conference room
- 3 servings of tea, coffee and biscuits from our beverage station
- Hot and cold finger buffet lunch
- Sparkling and Still Mineral Water
- Pads and pens
- Flip chart and marker pens
- Wide screen smart television with remote
- Free use of high speed Wi-Fi
- Free Car Parking

Package 3

(Minimum 10 persons - £40 per delegate rate, upgrade to Grand Hall subject to availability)

- Hire of the conference room
- Bacon and egg rolls served on arrival
- Unlimited tea, coffee & biscuits from our beverage station
- Hot and cold finger & fork buffet lunch
- Sparkling and still mineral water
- Pads & pens
- Flip Chart and Marker Pens
- Wide screen smart television with remote
- Free use of high speed Wi-Fi
- Free Car Parking
- Dedicated Conference Assistant throughout the day
- (24 hour day delegate- £135 per delegate)

Package 4

(Room hire rates only)

- Tables & chairs
- Wi-Fi
- Car parking

Grand Hall

Half day (9am - 1pm) or (12 - 5pm)
£200

Full Day (9am - 5pm)
£250

Evening (5 - 11pm)
£300

Trafford Suite

Half day (9am - 1pm) or (12 - 5pm)
£100

Full Day (9am - 5pm)
£150

Room Hire Rates

We cater to all needs here at Trafford Hall Hotel, which is why we are happy to offer either an all-inclusive wedding package, or simply book one of our event rooms and tailor the day to your specific requirements.

Our room hire prices include tables, chairs, and tablecloths, and our in-house catering option includes a DJ and a complimentary bedroom for the bride and groom. You are more than welcome to provide your own catering, but please note a corkage charge applies to bringing your own drinks.

If you would prefer an all-inclusive package, please contact a member of our team, and start building your perfect wedding.

Please note, public holidays are priced as weekends.



The Rates

2022 Room Hire Rates				
	In-house Catering		External Catering	
Season	Weekdays (Monday - Thursday)	Weekends (Friday - Sunday)	Weekdays (Monday - Thursday)	Weekends (Friday - Sunday)
Low (Jan, Feb, March, Nov)	£450.00	£750.00	£750.00	£1000.00
Shoulder (Apr, May, Oct, Dec)	£500.00	£950.00	£950.00	£1250.00
High (Jun, Sept)	£550.00	£1100.00	£1100.00	£1500.00

2023 Room Hire Rates				
	In-house Catering		External Catering	
Season	Weekdays (Monday - Thursday)	Weekends (Friday - Sunday)	Weekdays (Monday - Thursday)	Weekends (Friday - Sunday)
Low (Jan, Feb, March, Nov)	£500.00	£850.00	£850.00	£1000.00
Shoulder (Apr, May, Oct, Dec)	£600.00	£950.00	£1000.00	£1500.00
High (Jun, Sept)	£700.00	£1100.00	£1200.00	£2000.00

Events Packages

Essential Package

- Evening Room Hire
- Red Carpet Arrival
- 2 Course Hot & Cold Buffet
- Tea & Coffee

£29.00pp

Dance & Trance Package

- Evening Room Hire
- Red Carpet Arrival
- 2 Course Sit Down Meal
- DJ & Disco
- Tea & Coffee

£39.00pp

Casino Package

- Evening Room Hire
- Red Carpet Arrival
- 2 Course Sit Down Mean
- DJ & Disco
- Tea & Coffee
- 2x Casino Tables

£49.00pp

Menu

STARTERS

Creamed Leek & Potato Soup (V, VE, GF) Served with stilton croûte

Roast Tomato & Red Pepper Soup (V, VE, GF) Served with garlic croûte

Poached Pear Salad (V) With blue cheese, walnuts, baby greens, and a Champagne vinaigrette

Tri-Coloured Melon with Minted Feta Served with marinated olives and preserved lemons

Rocket Pesto Tart with Chargrilled Mediterranean Vegetables Topped with summer leaves and a lemon & oregano dressing

Wild Mushroom and Tarragon Soup (V, VE, GF) Served with garlic croûte (£0.50pp)

Smoked Haddock Fish Cake With watercress and a chermoula dressing (£0.50pp)

Caramelised Butternut, Chilli, and Lemongrass (V, VE, GF) With goat's cheese croûte (£0.50pp)

Chicken & Leek Terrine Served with green leaf, Yorkshire chutney, and toasted brioche (£0.50pp)

Crispy Peking Duck Salad With a plum sauce, watercress, spring onions, and cucumber (£1.00pp)

Pressed Ham Hock & Dijon Mustard Terrine Served with piccalilli and ciabatta (£1.00pp)

House-Cured Gin Gravlax Served with pickled beets and toasted brioche (£1.00pp)

Classic Prawn Cocktail With romaine and lime (£1.00pp)

Packages are based on minimum numbers, please ask our sales team for details.

MAINS

Pan-Fried Chicken Breast With roast potatoes, seasonal vegetables, and mushroom pan jus

Local Pork Bangers With champ potatoes, crispy onions, crushed pea salsa, and ale gravy

Roasted Mediterranean Vegetable Wellington (V) With fondant potato, kale, and a red wine sauce

Butternut Squash Risotto (V, GF) With gorgonzola crumb and micro roquette leaf

Spinach & Ricotta Tortellini In a saffron sauce and served with garden greens

Four Cheese Tortellini In a cream sauce served with fresh garden vegetables

Beetroot Risotto (V) With dry aged goat's cheese and micro salad roquette

Grilled Chicken Supreme With potato fondant, seasonal vegetables, pastry shards, and pan jus

Roast Beef Served with roast potatoes, seasonal vegetables, a Yorkshire pudding, and gravy (£1.00pp)

Roast Beef Feather Blade Served with roast potatoes, seasonal vegetables, a Yorkshire pudding, and gravy (£2.00pp)

Sea Bream With lemon and spring onion crushed new potato, braised fennel, and vermouth cream (£2.00pp)

Salmon Fillet With sautéed potatoes, courgette, carrot, and a lemon butter (£2.00pp)

Chargrilled Rump Steak With a roasted potato, seasonal vegetables, and a pepper cream sauce (£2.50pp)

Slow Roasted Pork Belly Glazed with Blossom Honey Served with new potatoes, sweet & sour apple, red cabbage, seasonal vegetables, and a cider jus (£2.50pp)

Lamb Rack With fondant potato, seasonal vegetables, and a thyme & red wine sauce (£7.00pp)

Roast 8oz Sirloin Served medium rare with Yorkshire puddings, potatoes, panache of vegetables, and gravy (£7.50pp)

Grilled 5oz Steak Served with roast potatoes, seasonal vegetables, and jus (£7.50pp)

Yorkshire Turkey With chipolatas, sage & onion stuffing, a Yorkshire pudding, and potatoes (£7.50pp)

Duck Breast Served with confit potato, pak choi, asparagus, and cherry kirsch sauce (£7.50pp)

DESSERTS

Sticky Toffee Pudding
Served with a warm toffee sauce

Tiramisu
Served with chocolate curls

Seasonal Fruit Salad (V/GF)
Served with a fruity sorbet

Eton Mess Gateaux (V/GF)
Served with a salted caramel ice cream

Chocolate Marshmallow Cheesecake
Served with a berry sauce (£1.00pp)

Raspberry & Chocolate Torte
Served with creamy Chantilly (£1.00pp)

Raspberry & Pistachio Square
Served with hazelnut crumb (£1.00pp)

Royal Dome Chocolate Mousse
Served with pistachio shard (£3.50pp)

Trio of Chocolate Desserts
Double chocolate mousse, raspberry & chocolate mousse, and chocolate & orange tart (£4.00pp)



Buffet Selection

Trafford Buffet

- 5 Items from the Bites Menu
- 2 Items from the Salads Selection
- Mixed Sandwich Platter
- Baked Crusty Bread Rolls

Royal Buffet

- 1 Meat Item from the Dishes Menu
- 1 Vegetarian Item from the Dishes Menu
- 3 Items from the Bites Menu
- 2 Items from the Salads Selection
- Mixed Sandwich Platter
- Baked Crusty Bread Rolls

Signature Buffet

- 2 Meat Items from the Dishes Menu
- 1 Vegetarian Item from the Dishes Menu
- 4 Items from the Bites Menu
- 3 Items from the Salads Section
- Mixed Sandwich Platter
- Baked Crusty Bread Rolls

Pricing

2022: £16.00
2023: £18.00
2024: £20.00
2025: £22.00

2022: £18.00
2023: £20.00
2024: £22.00
2025: £24.00

2022: £22.50
2023: £24.50
2024: £26.50
2025: £28.50

Menu

Bites

Homemade Spiced Chicken Goujons
Vegetable Spring Rolls (V,Ve)
Assorted stone baked pizza slices
(Vegetarian or meat)
Lamb Koftas
Vegetable Samosas & Onion Bhajis (V,Ve)
Pork Pies
Sausage Rolls
Garlic Bread (V,Ve)
Marinated Chicken Drumsticks
Assorted Quiche (Vegetarian or meat)
Prawns Tempura (£ 2.50pp)

Side Dishes

Tossed House Mixed Salad (V, Ve)
Cheese topped Coleslaw
Potato Salad(V, Ve)
Steamed Rice
Greek Salad
Tomato, Mozzarella and Basil Salad (V, Ve)
Hand cut triple fried chunky chips (V, Ve)

Main Dishes

Meat and Potato Pie
Vegetable Lasagne (V, Ve)
Chilli Con Carne
Chicken Madras Curry
Cheese and Onion Pie
Beef Stir Fry
Vegetable Pasta Bake (V, Ve)
Jerk Chicken
Thai Lamb Green Curry
Lancashire Hot Pot

Desserts (3.95pp)

Selection of Chef's choice
mini desserts

Finishing Touches

It's the little touches that complete your event, please see below the extras that we can provide for you.

If there's something that you want but it's not listed, please do not hesitate to ask...anything is possible! We go out of our way...

Table Numbers	Complimentary
Table Number Stands	Complimentary
Glass of 175ml House Wine	£4.50
Glass of 125ml Prosecco	£5.00
Buckz Fizz	£4.50
Jug of Orange Juice	£5.00
Balloon Cluster of 3 per table	£9.00
Balloon Cluster of 4 per table	£12.00
DJ in the Grand Hall	£350.00

We Can't Wait To See You!

Birthdays

Anniversaries

Engagements

Awards

Charity Dinners

Proms

Baby Showers

Baby Reveals

Christenings

Weddings

Life Celebrations



Contact

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