



CHRISTMAS

Masquerade

THEME

2016

vermilion



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£29.50 pp / £24.50 pp without dessert

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£75.00 pp





Masquerade Theme

We are happy to announce this festive season Vermilion will be hosting a "Masquerade" themed Christmas.

Begin your voyage of discovery by stepping back in time to 16th century Venice and enjoy this Christmas with a touch of elegance, opulence and mystery.

Whether you are a small party of two, a group of 50, or an event of up to 800 guests, let Vermilion's professional team welcome you on our red carpet, to the second floor cocktail lounge (Cinnabar), where you will be enchanted by Cinnabar's atmosphere of exclusivity. Here you will enjoy the eclectic sounds from our DJ together with a variety of cocktails, glasses of bubbly and much more from our mixologists (see our drinks packages).

Then let our hosts walk you down to the grand award winning restaurant that is Vermilion, where you will be greeted by our friendly staff and presented with a choice of luxury set menus.

After your meal, let our hosts take you upstairs to the Cinnabar, where the atmosphere will change to a vibrant festive party, full of dancing, entertainment and DJs playing a variety of modern and retro dance music until the early hours of the morning (Closed 2am Friday & Saturday, 1am on Thursday, 12 am Sunday to Wednesday).

Vermilion was created by Miguel Cancio Martins (Buddha Bar, Paris) and is famous for its unique design and mystical Asian atmosphere. Vermilion is situated majestically in Sport City, Manchester, a stones throw away from the Etihad Stadium. We serve an eclectic mix of "authentic" Indian & Thai cuisine.

Besides the restaurant, this 3 storey labyrinth also includes 300 on-site free car parking spaces, private dining options, a cocktail lounge (Cinnabar) and our new 800 seat function / banqueting hall.

Cocoon Beds | VIP Area

Here you can reserve our famous "Cocoon Bed" booths - your very own bed, a quirky and unique way to enjoy your evening where your guests can recline and enjoy the electric atmosphere of Cinnabar. For groups of up to 40, you can also hire our VIP area, a higher raised exclusive area, which also comes with your own cocktail waiter.

Maharaja Room

Don't forget we have an exclusive semi-private room, with a huge decorative lazy susan table that can fit up to 18 people. If you require your Christmas to be even more exclusive then this is definitely a must. Please note, there is a huge demand for this table at Christmas, therefore we recommend you book well in advance.

Remember entertainment will flow throughout the night and fancy dress is encouraged - dress to impress. Prepare for a night of dancing, merriment and grandeur as we deliver Vermilion's Masquerade themed Christmas 2016.

Hire Charges:

Cocoon Beds: Fri & Sat: £50 hire and £400 pound min spend (20 capacity) | Sun to Thu: £50 pound hire charge

VIP area: Fri & Sat: £100 hire charge | £1000 min spend (40 capacity)

The Maharaja Table (everyday throughout December)
£100 hire charge (18 capacity)



The Vermilion Hall

- Banqueting Hall & Function Room

This December 2016 Vermilion launches our eagerly awaited Banqueting Hall, ready for Christmas Events. This is a breathtaking 800 capacity venue designed for events that demand beauty and elegance.

Already synonymous for providing not only professional service, eye for detail and luxurious atmosphere but also home to one of Manchester's highly reputable Indian kitchens. The Vermilion Hall is set to revitalise the events of Manchester.

The Vermilion Hall's extraordinarily beautiful setting can host any style of event. Whether it's a product launch, conference, wedding, award ceremony or Christmas party.

The hall is split into two rooms:

The Alan Turing Room

Capacity:

200 For Seated Reception
400 For Theatre Seating

700 For Standing Reception
Size: 2874 sq ft

The Grand Suite

This Alluring space, with its high vaulted ceiling and particular attention to detail creates the ideal ambience for your guests to celebrate with a touch of class and elegance.

Capacity:

600 For Seated Reception
800 For Theatre Seating

1000 For Standing Reception
Size: 9128 sq ft

Includes:

- Reception (1184 sq ft), Cloakroom, Lounge Bar, The Alan Turing Room and The Grand Suite
- 300 space on-site car and coach parking facilities
- 24 hour security - on private premises
- Stage
- Dancefloor
- Tables
- Exclusive use of kitchen
- Red carpet entrance
- In-house state-of-the-art PA & AV system
- Events co-ordinator
- Personalised digital welcome
- State-of-the-art air / temperature control system
- All rooms have wheelchair access

The entire hall can be hired exclusively or separately.

If we can help in anyway, then please contact us. Our events specialists will answer any questions about your event at The Vermilion Hall.

We look forward to hearing from you.

reservations@vermilion.uk.com | 0161 202 0055





The Menus...



The Carnival - Set Menu

STARTERS - Served to share _____

Crispy Chicken Spring Rolls (SO, G, CL) - Minced chicken mixed with shredded vegetables, soy sauce and seasonings wrapped in a roll and golden fried

Butterfly Prawns (G, C) - Batter fried breaded prawns served with homemade sweet chilli sauce

Lamb Seekh Kebab ● (M, MU) - Fresh lamb mince mixed with ginger, garlic, mint and cooked in a traditional Indian clay oven

Vegetable Pakora ●● (G, MU) - Fresh seasonal vegetables mixed with pea flour batter and tempura fried

MAIN COURSES - Served to share _____

Tandoori Butter Chicken ● (M, MU) - Nizami Shahi chicken tikka pieces cooked in a rich creamy and buttery sauce

Salmon Green Curry ● (F, TN) - Fresh Scottish Salmon, coconut milk, bamboo shoot, aubergine, Thai sweet basil, sugar snaps, green and red peppers in a traditional Thai style curry.

Tawa Lamb ● (M, MU) - Fresh British lamb and choice Indian herbs pan fried with fresh peppers

Baingan Aloo ●● (MU) - Potatoes and baby aubergine tossed with Indian spices

Basmati Rice

Nan Bread (G)

DESSERT _____

Sticky toffee pudding (G, M) - Warm sponge cake made with chopped dates, covered in toffee sauce and served with vanilla ice cream

PRICE _____

£29.50 per person

£24.50 per person without dessert

A 10% service charge will be added to the bill

● Mild Medium ●● Hot ●●●

Allergens: G = gluten. C = crustaceans. E = eggs. F = fish.
P = peanuts. SO = soybeans. M = milk. TN = tree nuts.
CL = celery (including celeriac). MU = mustard. SE = sesame.
SU = sulphur dioxide/sulphites. LP = lupin. MO = Molluscs



The Masquerade - Set Menu

STARTERS - Served to share

Duck Spring Roll (SO, G, CL) - Duck breast, sliced and mixed with shredded vegetables, soy sauce and seasonings wrapped in a roll and golden fried

Lamb Chops ● (M, MU) - Fresh spring lamb chops marinated with ginger, garlic, mint & yoghurt, flame grilled in a charcoal oven

Salmon Tikka ● (M, MU, F) - Scottish salmon marinated with garlic, choice herbs, yogurt, cheese & cooked in the Tandoori oven

Thai Mango Salad ●● (M, MU, F) - Sweet and spicy textures. - A very healthy, fresh salad, low in calories and fat.

MIDDLE COURSE

Ocean Tiger Prawn (M, MU, F) - Giant tiger prawns caught by Vermilion's parent company (Seamark) with its own deep sea trawlers in the Bay of Bengal, gently grilled and served with green salad

MAIN COURSES - Served to share

Duck in Tamarind Sauce - Barbary duck breast in a sweet and sour tamarind sauce

Dum Ka Gosth ● (M, MU) - Persian influenced dish. Slow roasted fresh British lamb with caramelised onions and yoghurt cooked in a sealed pot

Seabass in Potato Rasam ●● (F, MU) - A south indian light curry enhanced with mustard seed and ginger

Tawa Paneer ●● (M, MU) - Cottage cheese pan fried with a flavourful Indian sauce and peppers

Prawn Biryani ●● (C, MU) - Initially originated in the Moghul cuisine of the 16th – 19th centuries. A North Indian classic dish that combines the fragrance of basmati rice with home-grown garam masala

Basmati Rice

Nan Bread (G)

DESSERT

Yule log & Chocolate Brownie (G, M) - Traditional Christmas favourite served with homemade Chocolate brownie and vanilla Ice cream

PRICE

£49.50 per person

£44.50 per person without dessert

A 10% service charge will be added to the bill

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Drink Packages

PACKAGE A £10 per person

- Glass of Prosecco on arrival
- Glass of house wine per person with your meal

PACKAGE B £15 PER PERSON

- Glass of Prosecco on arrival
- Glass of house wine per person with your meal
- Cocktail Pitchers in Cinnabar after your meal

PACKAGE C – £25 PER PERSON

- Welcome cocktail on arrival in Cinnabar
- Glass of Prosecco at your restaurant table
- ½ a bottle of house wine per person with your meal
- Cocktail pitchers in Cinnabar after your meal
- Special rate for bottles of premium spirits when booking a Cocoon in Cinnabar



Vegetarian Christmas Menu

STARTERS

Aloo Tikki ● (MU, G) - Mashed potato cake seasoned with spices and deep fried

Vegetable Samosa ● (MU, G) - Crispy pastry triangles stuffed with vegetables

Thai Mango Salad ●● (F, P, TN) - Sweet and spicy textures. A very healthy, fresh salad, low in calories and fat.

Vegetable Pakora ● (G, MU) - Seasonal vegetables mixed with pea flour batter and tempura fried

MAIN COURSES

Pad Thai Jay (TN, P) - Popular Bangkok dish of stir fried rice noodles with beansprouts, tofu, tamarind sauce and peanuts

Tawa Paneer ●● (M, MU) - Cottage cheese pan fried with a flavourful Indian sauce and peppers

Dal Tarka - A combination of lentils sizzled with freshly chopped garlic and dried chilli

Basmati Rice

Nan Bread (G)

DESSERT

Sticky toffee pudding (G, M) - Warm sponge cake made with chopped dates, covered in toffee sauce & served with vanilla ice cream

PRICE

£27.50 per person

£22.50 per person without dessert

A 10% service charge will be added to the bill

● Mild Medium ●● Hot ●●●

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Special Offers...

- **Weekday Christmas** - Just £19.99 - Monday to Wednesday
bring 50 guests or more and have own private room (with glass of wine/beer) - (no dessert option £16.95)
- **Traditional Menu** (excl. Fri and Sat)
- Guests arriving in **Masquerade Costume** each receive a free glass of Prosecco
- **Loyalty Card Members** - 10% off (excl. Fri and Sat)
- **Free Dinner** Person booking dines free when booking 10 people or more (excl. Fri and Sat)
- **Early Bird Offer** - book before July and receive a bottle of wine for every 4 guests (excl. Fri and Sat)
- **Prosecco Christmas** - A glass of Prosecco per person for lunch and evening dining (excl. Fri and Sat)



Weekday Christmas Menu

Available Monday to Wednesday and includes a glass of wine, beer or a soft drink

STARTERS

Butterfly Prawns (C,G) - Golden Fried Breaded Prawns

Vegetable Samosa ● (G, MU) - Crispy pastry triangles stuffed with vegetables

Chicken Satay (M, P, TN) - Grilled marinated chicken skewer with Thai herbs

MAIN COURSES

Pla Rad Prig ●● (F) - Crispy fried fish with a spicy garlic and chilli sauce

Chicken Tikka Masala ● (M, MU) - Diced chicken breast cooked in unique homemade spices

Deshi Lamb Curry ●● (MU) - Small succulent pieces of fresh British lamb, slowly cooked in delicate rich spices and fresh herbs

Steamed Jasmine Rice

DESSERT

Christmas Pudding Cheesecake ● (G)

PRICE

£19.99 per person

£16.95 per person without dessert

A 10% service charge will be added to the bill

Traditional Christmas Menu

STARTERS

Please choose one from the following:

Rosemary & Garlic Crusted Brie Wedges (M, G)

Smoked Salmon Mousse

with a soft Mustard & Dill centre (E, F, M, MU, G, SU)

Golden Fried Breaded Butterfly Prawns (G, C)

MAIN COURSES

Please choose one from the following:

Chicken Kiev (M, SO, G)

Sliced Roast silverside of Beef in gravy (G)

Parsnip, Sweet Potato & Chestnut Bake (M, G, SE)

DESSERT

Christmas Pudding (G)

PRICE

£27.50 per person

£22.50 per person without dessert

A 10% service charge will be added to the bill

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New Year's Eve Menu

APPETISER

Smoked Salmon canapé with Beluga Caviar (M, G)

STARTER

Grilled Queen Scallops with lemon butter sauce (C, M)

SORBET

Lemon Sorbet

MAIN COURSE

Traditional Thai Roasted Red Duck Curry ●● (TN)

Lamb Shank in Panaeng sauce ●● (TN)

Exclusive tandoori king prawns ●● (M, MU) flown from the Indian Ocean to your plate by our parent company Seamark

Stir fried mixed winter vegetable (SO, C)

Steamed Jasmine rice

Tomato and Basil Nan (G)

DESSERT

Chocolate Brownie and Strawberry Pavlova (G, M)

PRICE

£75.00 per person

A 10% service charge will be added to the bill

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