

THE SKYLIGHT TERRACE

THE IVY

SKYLIGHT TERRACE

With a fully retractable roof, The Skylight Terrace in The Roof Garden is open all year round. The spectacular space is available for drinks receptions for up-to 50 guests and your party will be able to enjoy canapés and cocktails alongside an abundance of planting, greenery, foliage and colourful fabrics, all creating an oasis in the heart of Manchester.



CONTACT US

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The Pavilion, Byrom St, Manchester M3 3HG
www.theivymanchester.com

CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party.

Please choose from the options below.

Truffle arancini Fried Arborio rice balls with truffle cheese 5.50	Salted smoked almonds Hickory smoked and lightly spiced 3.25	Spiced green olives Gordal olives with chilli, coriander and lemon 3.50
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SAVOURY CANAPÉS

£2.50 *per bite*

Truffle arancini

Lobster cocktail cornet with caviar

Crispy polenta with artichoke purée

Crunchy prawn tempura with matcha green tea sauce

**Mini smoked haddock and salmon fishcake
with horseradish mayonnaise**

Grilled sirloin skewers with truffle mayonnaise

Duck liver parfait, hazelnut crumble on toasted brioche

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with avocado houmous

Mini roast beef Yorkshire pudding with shaved horseradish

Ponzu marinated tuna tartare, avocado and sesame

Roma tomato soup with Provençale olives

Spiced green cucumber gazpacho shot with mint

Grilled asparagus with truffle vinaigrette

Belgian endive with coconut "cheese" and hazelnuts

SWEET CANAPÉS

£2.50

Raspberry cheesecake tart

White chocolate and passion fruit ice cream balls

Mini lemon meringue pie

Macarons

Crème brûlée doughnuts

SMALL DISHES

We recommend 6 bowl food options per person for a drinks party

SAVOURY BOWLS

£6.50 *per bowl*

Tuna tartare, soy and sesame

The Ivy shepherd's pie

**Belgian endive salad with grapes, coconut "cheese",
sumac and picked herbs**

**Buffalo mozzarella with sliced peaches, Nocellara olives,
smoked almonds, pesto and picked mint**

Seasonal risotto

**Bang bang chicken with cucumber, radish,
baby gem and sweet chilli and peanut dressing**

Classic prawn cocktail

Crispy duck and five spice salad

SWEET MINI DISHES

£6.50

Classic crème brûlée

Vanilla panna cotta

Chocolate and lavender flowerpot

All prices include VAT, a 12.5% service charge applies.

We cannot guarantee the total absence of allergens in our dishes.

Please notify us of any food allergies or intolerances and we will cater for these separately.

DRINKS

COCKTAILS

The Ivy Royale	10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
The Ivy Bloody Mary	8.50
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
Peach Bellini	8.50
Peach pulp and Prosecco	
Aperol Spritz	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
Ruby Grapefruit Spritz	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
White Port & Tonic	8.50
Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Ind an Tonic, with a mint sprig and lemon twist	

GIN & TONIC SELECTION

Ivy Special G&T	9.50
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
Pink G&T	9.50
Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	
Seville G&T	10.50
Tanqueray Flor de Sevilla Gin, Aperol & an orange slice with Fever-Tree Aromatic Tonic	
Rhubarb & Raspberry G&G	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Summer Apple G&T	11.50
30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	
Deep Red G&T	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and a grapefruit slice, with Fever-Tree Lemon Tonic	
Gibson G&T	13.00
Copperhead Gibson Edition Gin, olive brine, fresh rosemary and cocktail onions, with Fever-Tree Indian Tonic	

Spirits 50ml as standard with 25ml available on request. Allergen charts can be found at the waiters stations or your waiter can bring you a copy. Please always inform your server of any allergies before placing your order as not all ingredients can be listed.

Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes.

— COOLERS & NON ALCOHOLIC COCKTAILS —

The Ivy home-made Ginger Beer	4.75
Freshly pressed ginger juice, lemon, sugar and soda water	
Peach & Elderflower Iced Tea	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
Mixed Berry Smoothie	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
Beet it	4.50
Beetroot, carrot, apple and ginger	
Green Juice	4.75
Avocado, mint, spinach, apple, parsley	
Grove Sour	5.95
Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup	
Strawberry & Vanilla Soda	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
Elderflower Garden	5.95
Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
Virgin Spritz	5.95
Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	

— SOFT DRINKS —

Choice of fresh juices	3.95
orange, apple, grapefruit	
Coca-Cola, Diet Coke, Coke Zero	3.25
Fever-Tree soft drinks	3.25
Range of tonics, Madagascan cola ginger beer, ginger ale, lemonade	
London Essence Peach & Jasmine Soda	3.75
London Essence Rhubarb & Cardamom Soda	3.75
Kingsdown still mineral water 750ml	3.75
Kingsdown sparkling mineral water 750ml	3.75

— BEERS & CIDER —

The Ivy Craft Lager, Scotland, 4.4% abv, 330ml	4.75
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
Menabrea Bionda, Italy, 4.8% abv, 330ml	5.75
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour.	
Harviestoun Old Engine Oil, Scotland, 4.4% abv, 330ml	5.00
Rich, viscous and chocolatey dark ale	
Aspall Cyder, Suffolk, England, 5.5% abv, 330ml	5.00
Thirst quenching, fruity, dry and sparkling	
Lucky Saint, Germany, 0.5% abv, 330ml	4.50
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	

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