

MANICOMIO CITY
Private Events



MANICOMIO CITY

Private Events

Manicomio City, recently refurbished on all floors, is a unique and versatile venue that can accommodate a wide variety of events, from breakfast meetings and business lunches through to canape parties and exclusive dinners.

Located in the heart of the city next to Saint Paul's Cathedral, Manicomio City is perfectly located for easy access from all corners of the Square Mile.

The building, designed by the world renowned Sir Norman Foster, is contemporary in style with its smoked Pilkington sheet glass façade over three floors, showcasing a take away and café on the ground floor and 2 floors of fine dining.



First Floor

The First Floor is ideal for a dinner event comfortably seating up to 53 guests
Standing capacity up to 60 guests



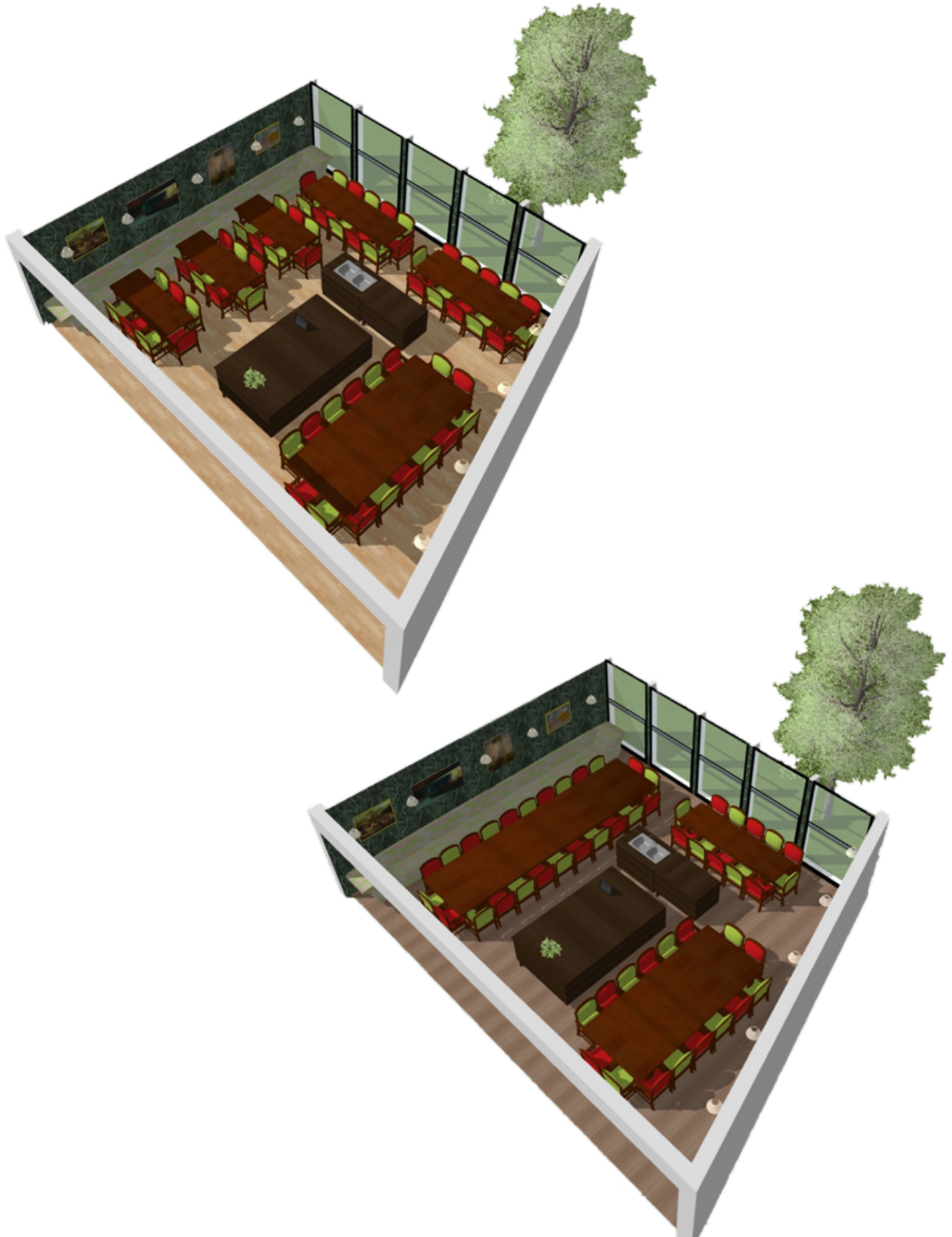
Board Room: 20 seats
U shape: 24 seats
Full Capacity: 53 seats



Second Floor

Flooded with natural light, this area is ideal for a business breakfast or presentation of groups up to 64 guests.

Standing capacity of up to 100 guests



MANICOMIO CITY


A LA CARTE MENU

up to 10 guests: Full A La Carte Menu

SNACKS

Home-Made Focaccia Bread 	5	Chicken Liver Pate Crostini	9
Bella di Cerignola Olives  <i>Plain or Marinated</i>	7	Italian Charcuterie board (To Share)	19
House mixed Nuts 	6	24 month Prosciutto di Parma DOP	9
Grilled Artichoke Hearts 	8	Capocollo	7

ANTIPASTI

Burrata Pugliese, Walnut Pesto & Pane Guttiau (V)	18
Char-grilled Squid, Chickpeas, Kale & Chilli	17
Blue Fin Tuna Crudo, Chilli, Samphire, Cucumber & Capers	22
Beef Fillet Tartare, Parmesan Crisp, Burnt Mushroom & Truffle Aioli	20
Rainbow Beetroot Carpaccio, Oat Cream, Kohlrabi & Cashew 	15




PASTA

Lobster Linguine, Tomato, Chilli & Basil	39
Manicomio Carbonara - Pork Cheek, Egg & Pecorino Sardo	20/26
Clam Tagliolini, Courgettes, Chilli & Parsley	20/26
Tuscan Sausage Ragu & Cime Di Rapa Tubetti	18/24
Delica Squash & Buffalo Ricotta Ravioli (V)	17/23


SECONDI

Halibut Fillet, Long Stem Broccoli & Shrimp	32
Prawn Spiedino, Romero Peppers, Anchovies & Lemon	30
Buttermilk Chicken Milanese, Green Beans, Parmesan & Tarragon Aioli	27
Pork Cutlet, Nduja & Rainbow Heritage Carrots	26
40 Day Aged Beef Rump, Al Forno Potatoes & Watercress	32
Roasted Aubergine, Castelluccio Lentils & Baby Spinach 	22

CONTORNI

Zucchini fritti 	8	Hand cut triple cooked Rosemary Chips 	6
Rocket & Parmesan	7	Sicilian Tomato Salad 	7
Slow Roast Vegetables 	8		

DESSERTS

Gelato & Sorbet selection	7.5
Amadei Chocolate Mousse	10
Manicomio Tiramisù	9.5
Piedmont Pudding	10
Affogato	6.5
Hazelnut Pannacotta 	9.5
Chocolate & Petit Four (to share)	14
Buffalo Ricotta Cannolo	10

CHEESE BOARD 3/5

Selection of 3 or 5 cheeses	14/22
-----------------------------	-------

If you have any intolerance or specific diet, please notify the waiter for guidance.
A 15% discretionary service charge will be added to your bill.

MANICOMIO CITY

GROUP MENU

available for up to 20 guests: pre orders welcomed but not necessary
21+ guests : A pre order will be required together with a seat
and floor plannings

ANTIPASTI

Burrata Pugliese, Walnut Pesto & Pane Guttiau (V)	18
Char-grilled Squid, Chickpeas, Kale & Chilli	17
Beef Fillet Tartare, Parmesan Crisp, Burnt Mushroom & Truffle Aioli	20
Rainbow Beetroot Carpaccio, Oat Cream, Kohlrabi & Cashew 	15

PASTA

Lobster Linguine, Tomato, Chilli & Basil	39
Clam Tagliolini, Courgettes, Chilli & Parsley	26
Manicomio Carbonara - Pork Cheek, Egg & Pecorino Sardo	26
Delica Squash & Buffalo Ricotta Ravioli (V)	23

SECONDI

Halibut Fillet, Long Steam Broccoli & Shrimp	32
Chicken Milanese, Green Beans, Parmesan & Tarragon Aioli	27
40 Day Aged Beef Rump, Al Forno Potatoes & Watercress	32
Roasted Aubergine, Castelluccio Lentils & Baby Spinach 	22

CONTORNI

Zucchini fritti 	8
Triple cooked Rosemary Chips 	6
Sicilian Tomato salad 	7
Slow Roast Vegetables 	8

DESSERTS

Gelato & Sorbet selection	7.5
Amadei Chocolate Mousse	10
Manicomio Tiramisù	9.5
Buffalo Ricotta Cannolo & Orange Sorbet	10
Hazelnut Pannacotta 	9.5
Artisan Cheeseboard	14/22

If you have any intolerance or specific diet, please notify the waiter for guidance.
A 15% discretionary service charge will be added to your bill.

MANICOMIO CITY



CANAPES MENU

(available on a pre order basis only)
maximum of 6 types of canapes / party
minimum order of 10 pieces/ selected item
prices per item

FISH & MEAT

Portland Crab, Lime & Cucumber Crostini £4.5
Tiger Prawns Fritti & Habanero Aioli £3.5
Smoked Wester Ross & London Burrata Crostini £4
Dry Aged Beef Meatballs & Chilli Sauce £3.5
Buttermilk Fried Chicken & Pesto Aioli £3
Chicken Liver & Sage Pate £3.
Charcuterie Board & Pane Carasau £19.5

VEGETARIAN & VEGAN

Margherita Pizzetta (V) £2.5
Buffalo Mozzarella, Courgettes & Pesto Bruschetta (V) £3
Oven-baked Tomato & Basil Bruschetta (Vegan) £3
Buffalo Ricotta & Mushroom Crostini (V) £3.5
Avocado, Confit Tomatoes & Pumpkin Seeds (Vegan) £3.5
Artisan British Cheese Board (V) £17.5

SWEET CANAPE

White Chocolate & Passion Fruit Truffles £3
Polenta & Mascarpone Cake £3
Chocolate Brownie £2.5
Valhrona Chocolate Dipped Strawberry £3

BOWL FOOD MENU

maximum of 3 types of bowl food / party

Tuscan Sausage, Chilli & Fennel Orecchiette £12.50
Beef Ragu Strozzapretti £12
Wild Mushroom Risotto (V) £12.5
Market Seafood Tubetti £14
Tomato, Basil & Buffalo Mozzarella Rigatoni (V) £12

Terms & Conditions

1. Confirmation:

It is necessary to confirm your event and, in doing so, provide us with credit card details. At this time you enter into a contract with us and agree to the terms laid out in this document. Your reservation will remain provisional for 1 week only, if not confirmed it will be automatically released.

2. Cancellation policy:

- No charge if cancellation is received more than 7 days prior to the event;
- £500 charge if cancellation is received between 48 hours and 7 days of the event;
- £1000 charge if cancellation is received within 48hours of the booking.
- Government enforced cancellation, due to Covid or otherwise, will generate a 100% deposit refund at any time.

3. Minimum Spending should the minimum spending not be reached then the difference will be deemed as room hire

Minimum spending	1 st Floor	2 nd Floor
Breakfast	£720	£1120
Lunch	£2800	£3500
Dinner	£3200	£4000
<i>20% off the above rates for bookings on Mondays and Fridays</i>		

4. Additional and included charges:

V.A.T is included in all prices.

5. Room facilities & Services:

- Spotify with independent audio channel
- Private Cloak room
- Full-bar on each floor
- Bespoke wine matching by our Sommelier
- We supply place cards and table plans for your event at no additional charge
- Bespoke Breakfast menu and cafeterias available for large group meetings

A discretionary service charge of 15% will be added to your final bill.

For bookings and enquires: 020 7726 5010
gutterlane@manicomio.co.uk