

Whitworth Locke

(LOCKE MANCHESTER)

Private Events, Weddings & Celebrations 2026

Welcome to Whitworth Locke, where celebrations get a glow-up.

This isn't a function room with beige walls and predictable buffets. This is Manchester's most design-led, light-filled, plant-happy backdrop for weddings, private dining, milestone birthdays, brand launches and "just because" parties.

Creative spaces. Proper food. Cocktails that mean business.
Corporate? Never. Boring? Absolutely not.

Host your event in Locke's signature interiors: bright, design-driven rooms with soft edges, warm lighting and just enough quirk to make your guests say, "Okay... this is cool."

From intimate private dining rooms to full Atrium takeovers, we'll match the energy to your occasion.

Perfect for:

- Weddings & civil celebrations
- Private dining & chef's table experiences
- Engagement parties
- Brand launches
- Big birthdays
- Creative industry socials

Arrival Drinks (Because First Impressions Matter)

Start things properly with a glass in hand.

Classic Arrival (from £7pp)

- Prosecco
- Bottled beer
- House wine
- Elderflower spritz (non-alcoholic available)

Locke Signature Spritz (from £10pp)

- Aperol spritz
- Hugo spritz
- Manchester gin & tonic
- **Champagne Welcome (from £12pp)**
- Champagne reception
- Fresh strawberries (seasonal)

Zero-Proof Welcome (from £4pp)

- Botanical spritz
- Fruit bellinis
- Infused hydration station (beautifully Instagram-ready)

Upgrade to tray service for that extra “we’ve arrived” moment.

Option 1: “Creative Fuel” Sharing Feast (from £21.95pp)

Artisan Sandwiches & Wraps

Served on sourdough, artisan breads & soft wraps:

- Herb-roasted chicken, lemon mayo & baby leaves
- “Proper Manchester” ham & mustard
- Tuna crunch, spring onion & dill
- Falafel, beetroot hummus & spinach (VE)
- Tomato, pesto & mozzarella (V)

Vibrant Salads

- Grain bowl with pomegranate & herbs (VE)
- Crunchy Caesar with parmesan snow (V)
- Sweet potato, spinach & tahini drizzle (VE)

Chips & Grazing Sides

- Hand-cooked British chips
- Olives, pickles & funky dips

Desserts

- Mini brownies (dangerously good)
- Zesty lemon tarts
- Seasonal fruit platter

Perfect for relaxed wedding breakfasts, creative launches and stylish celebrations.

Option 2: “Comfort Classics” Hot Feast

From £29.95pp

For guests who believe a warm meal equals warm memories.

British-Inspired Hot Dishes (rotating selection)

- Chicken, ham & leek pie with golden pastry
- Cottage pie with creamy mash top
- Lancashire hotpot (because... Manchester)
- Three-bean chilli with spiced tomato stew (VE)
- Mac & cheese with crunchy herb crumb (V)

Fresh Sides

- Classic garden salad
- Tangy slaw
- Tomato, basil & red onion

Desserts

- Sticky toffee pudding (iconic, non-negotiable)
- Vegan chocolate pot (VE)

Ideal for winter weddings, festive parties and hearty private celebrations.

Option 3: Brunch Social

From £23pp

Because daytime parties deserve drama too.

Brunch Mains

- Smashed avocado, sourdough, walnuts, poached egg, balsamic
- Full English breakfast

- Full vegetarian breakfast
- Eggs Benedict
- Eggs Florentine
- Pancakes & bacon

Sides

- Overnight oats
- Greek yoghurt & fruit compote
- Sourdough toast, jam & butter

Desserts

- Fruit platter
- Lemon & poppy cake

Perfect for engagement parties, baby showers and next-day wedding brunches.

Evening Add-Ons & Upgrades

Because sometimes you don't want the night to end.

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Drinks Packages

House Wine Package – £10pp

½ bottle per guest

Premium Wine Package – £27pp

Beer Bucket Package – £30 per 6 bottles

Who Is This For?

Couples who don't want cookie-cutter.

Brands who don't do boring.

Hosts who believe good lighting changes everything.

If you want your event to feel less like a function and more like a story people tell for years — you've found your venue.

Ready to Celebrate?

Let's make your next wedding, private dinner or party in Manchester the one people remember.

Locke