

GROUP DINING & EVENTS

cibo



YOUR EVENT, THE CIBO WAY.

At Cibo, hosting is part of who we are. Inspired by Italian family tradition and delivered in modern, luxurious surroundings, our five restaurants offer the perfect setting for every kind of celebration.

From intimate gatherings to large-scale events, we offer both exclusive and semi-private spaces tailored to your style, guest list and occasion.

Each location has its own distinct character. Expect soft lighting, rich textures and refined interiors that feel considered, welcoming and effortlessly stylish.

Food and drink are at the heart of every celebration. From hand crafted pasta to premium Italian wines, everything is thoughtfully paired to suit your personal tastes and the feel of your event.

With flexible layouts, attentive service and a team that takes care of every detail, we'll make your event feel seamless and truly unforgettable.

Welcome to Cibo. Let's celebrate.

EVENT SPACES

CIBO MANCHESTER

EXCLUSIVE HIRE

Housed in a Grade II listed building renowned for its breathtaking architecture, Cibo Manchester seamlessly marries our renowned chic and glamorous interiors with the timeless elegance of panelled wood, marble tables, plush velvet textures, and opulent chandeliers, elevating Manchester's dining scene to unparalleled heights of sophistication.

CAPACITY

Seating for up to 190 guests and up to 300 standing.

AVAILABILITY

Daytime & evening hire.

PRICE

Bespoke quotes based on your event and dates.



Cibo Restaurant, 43 Spring Gardens, Manchester M2 2BG
0161 821 0000 | events@ciborestaurants.co.uk



SEMI-PRIVATE HIRE

Host your event at Cibo Manchester in our elegant Grade II-listed main dining room. Your group will enjoy an intimate, semi-private space that keeps everyone together while still soaking up the vibrant atmosphere of authentic Italian dining.

CAPACITY

Seating for up to 100 guests.

AVAILABILITY

Daytime & evening hire.

PRICE

Bespoke quotes based on your event and dates.



THE MEZZANINE

Elevated and full of natural light, the mezzanine offers a chic, semi-private space perfect for daytime meetings, drinks receptions, or elegant evening gatherings. Enjoy privacy, brightness, and panoramic views overlooking the main restaurant.

CAPACITY

Seating for up to 60 guests and up to 80 standing.

AVAILABILITY

Daytime & evening hire.

PRICE

Bespoke quotes based on your event and dates.



EVENT SPACES

CIBO MANCHESTER

PRIVATE DINING ROOM

Taking pride of place at the top of King Street, Cibo Manchester's Private Dining Room offers an exclusive experience for those special, intimate gatherings, surrounded by chic and glamorous interiors with the timeless elegance of panelled wood, marble tables and plush velvet textures. Our Private Dining Room boasts its own private bar with a connectible speaker system.

CAPACITY

Seating for up to 24 guests.

AVAILABILITY

Daytime & evening hire.

PRICE

Bespoke quotes based on your event and dates.

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0161 821 0000 | events@ciborestaurants.co.uk





EVENT SPACES

GRAN CAFÉ WILMSLOW

EXCLUSIVE HIRE

Gran Cafe offers a fully exclusive space to hire. Perfect for any event, Gran Cafe boasts tall ceilings, plush seating and exquisite interior details. A customisable space with a variety of options for decor, layout and entertainment.

CAPACITY

Seating for up to 90 guests & up to 150 standing.

AVAILABILITY

Evening hire from 5pm, everyday.

PRICE

Bespoke quotes based on your event and dates.



Cibo Gran Café, 31-33 Grove Arcade, Wilmslow, SK9 1DU
01625 361000 | events@ciborestaurants.co.uk





PRIVATE DINING & EVENTS | CIBO RESTAURANTS



EVENT SPACES

CIBO WILMSLOW

FIRST FLOOR DINING

The beautiful first floor dining area at Cibo Wilmslow offers a semi-private space. Perfect for birthday celebrations or intimate weddings. The elegantly interior will be sure to delight your guests.

CAPACITY

Seating for up to 90 guests.

AVAILABILITY

Daytime & evening hire.

PRICE

Bespoke quotes based on your event and dates.



Cibo Restaurant, 26-28 Green Lane Wilmslow, Cheshire, SK9 1LD
01625 525 902 | events@ciborestaurants.co.uk



EVENT SPACES

CIBO HALE

BAR & TERRACE

Our most premium space. The 1st floor and terrace, with its own elegant bar, offers a semi-private space. Impress your guests with exquisite interior styling, creating a memorable backdrop for your event.

CAPACITY

Seating for up to 50 guests and up to 100 standing.

AVAILABILITY

Daytime & evening hire, excl. Fri & Sat.

PRICE

Bespoke quotes based on your event and dates.



Cibo Restaurant, 6-10 Victoria Rd Hale, Altrincham, WA15 9AF
0161 503 5022 | events@ciborestaurants.co.uk



REAR TERRACE

The rear terrace with its retractable roof and beautiful mirrored walls is perfect for all seasons and offers a semi-private dining and event space. A stunning offering for an intimate wedding.

CAPACITY

Seating for up to 50 guests.

AVAILABILITY

Daytime & evening hire, excluding Fridays & Saturdays.

PRICE

Bespoke quotes based on your event and dates.



THE DINING TABLE

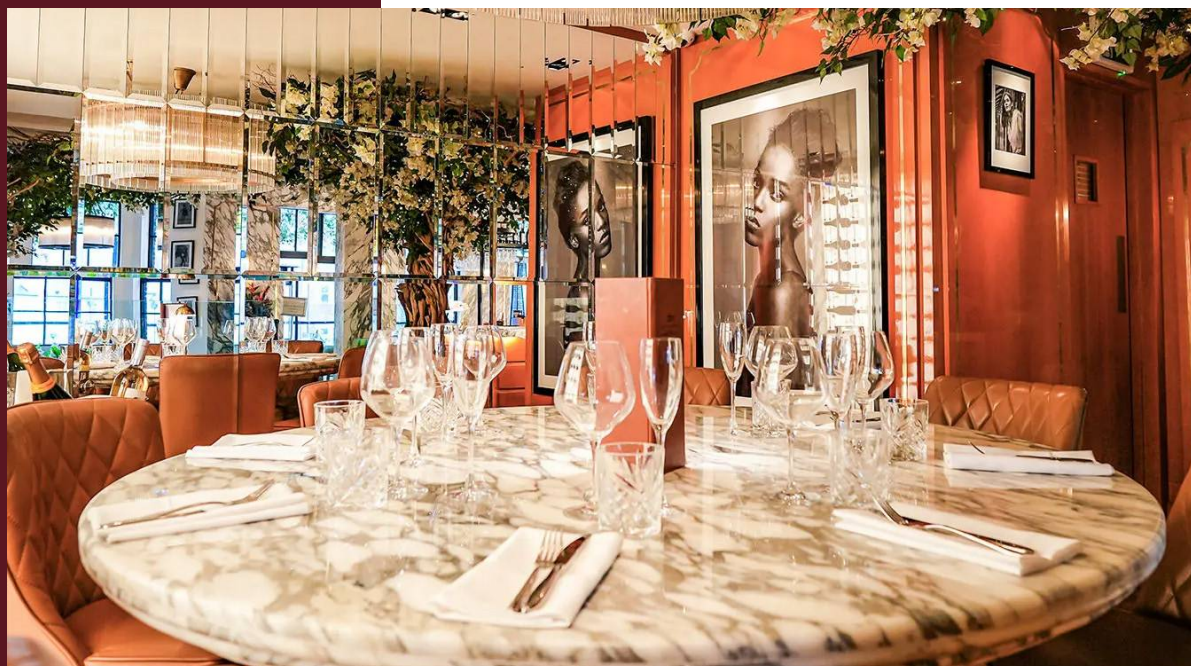
The Dining Table at Cibo Hale offers an intimate semi-private dining experience, perfect for intimate celebrations such as birthdays and family gatherings. Set in an opulent, cosy corner of the restaurant to make your occasion feel extra special.

CAPACITY

Seating for up to 8 guests.

AVAILABILITY

Daytime & evening hire.



EVENT SPACES

SASSO DISLEY

EXCLUSIVE HIRE

Tucked away in the scenic locale of Disley, Cheshire, Sasso Restaurant offers a heart-warming embrace of Italian hospitality. Unlike the bustling urbanity of our other locations, Sasso Disley encapsulates the intimate charm of an Italian home – where every corner whispers tales of tradition and elegance.

CAPACITY

Seating for up to 170 guests and up to 250 standing.

AVAILABILITY

Daytime & evening hire.

PRICE

Bespoke quotes based on your event and dates.



Sasso Restaurant, 7 Market St, Disley, Stockport SK12 2AA
01663 765 400 | events@ciborestaurants.co.uk





THE TERRACE

Sasso's Terrace combines natural daylight with mirrored glass reflections, transitioning into a cosy, intimate setting with warm mood lighting by evening. The space provides a refined, semi-private dining experience

CAPACITY

Seating for up to 50 guests.

AVAILABILITY

Daytime & evening hire.

PRICE

Bespoke quotes based on your event and dates.



FIRST FLOOR DINING

The first floor dining area at Sasso offers an ambient, cosy atmosphere with beautiful mood lighting setting an intimate tone. The space offers a semi-private dining experience.

CAPACITY

Seating for up to 90 guests.

AVAILABILITY

Daytime & evening hire.

PRICE

Bespoke quotes based on your event and dates.

PRIVATE DINING MENUS

BRONZE SET MENU

All mains served with seasonal vegetables and potatoes.

PRIMI

INSALATA CAPRESE

Buffalo mozzarella, ripened beef tomatoes, avocado, wild rocket and basil oil.

ZUPPA

Freshly made soup, served with garlic croutons.

CALAMARI FRITTI

Deep fried squid, saffron & lemon aioli.

SECONDI

POLLO CAPRINO

Chicken fillet baked with goat's milk cheese and heritage tomatoes, set with arrabbiata sauce.

SALMONE

Salmon supreme roasted with white pesto, served over buttered garden peas with ham crumbs.

SPAGHETTI CON BURRATA

Spaghetti with spicy tomato sauce, topped with creamy burrata cheese and herb oil.

DOLCI

TIRAMISU AL CAFE

Baileys and coffee flavoured mascarpone mousse set with sponge fingers.

TORTA FORMAGGIO AL FRUTTA

Set fruit cheesecake garnished with lemon meringue.



Please note: Full allergen menus available on request. If you suffer from nut or other allergies, please ask your server for more information. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used. We cannot guarantee our dishes will be free from traces of these products therefore we cannot accept any liability in this respect. Olives may contain stones. Chicken, fish and duck dishes may contain bones. All weights provided are average weight before cooking. Prices are inclusive of VAT. There will be a 12.5% service charge.

SILVER SET MENU

All mains served with seasonal vegetables and potatoes.

PRIMI

INSALATA DI TONNO

Seared premium grade tuna, quinoa and avocado salad, saffron aioli, toasted mixed seeds.

BURRATA

Creamy burrata cheese, crispy cured ham, asparagus and heritage tomato garnish.

ARANCINI CON TARTUFO

Fried truffle and wild mushroom rice croquettes, set with truffle and parmesan aioli.

SECONDI

POLLO PIEMONTESE

Corn fed chicken supreme, set with porcini mushroom cream.

OCCHIO DI BUE

Chargrilled prime beef rib eye, peppercorn & brandy sauce.

BRANZINO

Pan roasted sea bass fillets , wilted spinach, olive and herb salsa.

GNOCCHI CON BARBABIETOLE

Beetroot and potato dumplings, goats milk cheese, red onions and walnuts.

DOLCI

TORTA FORMAGGIO CON FRUTTO DELLA PASSIONE

Passion fruit set cheesecake.

GLUTEN FREE CHOCOLATE BROWNIE

Served with vanilla gelato.



PRIVATE DINING MENUS

GOLD SET MENU

PRIMI

BEEF TARTARE

Hand diced prime beef fillet (raw) bound with shallots, caper berries, organic egg yolk and Dijon mustard aioli, focaccia crisp and baby gem garnish.

CAPELANTE

Fresh scallops roasted with salsa verde, heirloom tomatoes and lemon pan grattato.

VELUTATA DI FUNGI

Wild Mushroom veloute, avocado and focaccia crisp.

CARNE

FILETTO ROSSINI

Charcoal grilled prime beef fillet, duck liver & fois gras parfait, potato rosti and rich madeira jus.

LINGUINE AL'ARAGOSTA

Linguine with lobster and prawns, in saffron bisque with cherry tomatoes.

IPPOGLOSO

Pan roasted halibut supreme, saffron risotto, asparagus and chilli beurre blanc.

RAVIOLI CON BURRATA

Egg pasta parcels filled with burrata cheese in a spinach cream with heritage tomatoes and parmesan crumbs.

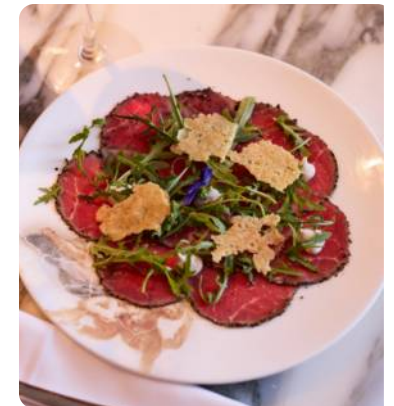
DOLCI

ASSIETTE DI DOLCI

Assorted mixed dessert bites.

CESTINO DI FORMAGGI E FRUTTA

Parmesan basket filled with Italian cheese, fresh fruits, berry couli and savoury biscuits.



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PLATINUM SET MENU

STARTERS

TARTARE DI PESCE

Premium grade spiced tuna tartare with avocado, salmon tartare with pickled beetroot's and saffron aioli, pane carasau.

MOZZARELLA DI BUFALA AL FORNO

Buffalo mozzarella baked in cured ham, set with squash puree and truffle honey drizzle.

MIDDLE COURSE

RAVIOLI AL TARTUFO

Egg pasta parcels filled with truffle and porcini mushrooms in a light truffle cream and parmesan crumbs.

RAVIOLI AL'ARAGOSTA

Egg pasta parcels filled with lobster and cheese, in a creamy bisque with prawns and cherry tomatoes.

CARNE

FILETTO ROSSINI

Charcoal grilled prime beef fillet set with duck liver & fois gras parfait, potato rosti, rich Madeira and truffle jus.

IPPOGLOSSO

Pan roasted halibut supreme, creamy saffron risotto, chilli beurre blanc and sea asparagus.

DOLCI

ASSIETTE DI DOLCI

Assorted mixed dessert bites.



PRIVATE DINING MENUS

CANAPES

Pre-order only. Minimum of 4 each.

BOWL FOOD

VEGETARIAN

Bruschetta with tomato
& mozzarella. 

Truffle mushroom and ricotta
crostini. 

Saffron & smoked cheese
arancini, truffle aioli. 

Quinoa cake, lemon tahini,
avocado. 

FISH

Tempura prawn,
hot honey.

Tuna tartare, saffron aioli,
little gem.

Honey glazed salmon,
avocado cream, chia seeds.

Smoked salmon, beetroot
& cream cheese rilette.

MEAT

Fried chicken croquette,
lemon cream.

Honey glazed bacon
and apple.

Beef tartare tartlet,
pickled shallots.

Slow braised beef, mini brioche
bun, truffle aioli.

PASTA BOWLS

RISOTTO CON ASPARAGI

Arborio Rice with onions, asparagus
and pecorino cheese.

TORTELLONI AI FUNGHI E TARTUFO

Egg Pasta parcels filled with cheese
and mushrooms, garlic butter,
parmesan crumbs and black truffles.

PENNE POLLO

Egg pasta ribbons with onions,
chicken, garlic mushrooms and
creamy tomato sauce.

SALAD BOWLS

INSALATA DI TONNO

Seared fresh tuna, served over a crisp
mixed salad with green beans, cherry
tomatoes, kalamata olives, citrus &
mustard dressing.

INSALATA DI MANZO

Spice roasted beef fillet strips, wild
rocket & sun blushed tomato salad,
parmesan cheese & balsamic glaze.



DRINK PACKAGES

WELCOME & WINE

1 x welcome drink.
Prosecco, Aperol Spritz, Peroni, or mocktail.

½ bottle of house wine per person.
Merlot, Pinot Grigio, or Pinot Blush.

CLASSIC ITALIAN CELEBRATION

1 x welcome cocktail or beer.
Negroni, Bellini, or Cibo Spritz, or Peroni.

½ bottle of premium wine per person.
Verdichio, Primitivo, or Zinfandel.

Unlimited soft drinks throughout.

CIBO PREMIUM PACKAGE

1 x premium welcome cocktail or beer.
Lychee Martini, Amaretto Sour, or Espresso Martini, Peroni.

½ bottle of premium wine per person.
Vermentino, San Lorenzo, or Whispering Angel.

1 glass of champagne per person.

Unlimited soft drinks.

Limoncello shot.

LATE LOUNGE MENU

1 HOUR SERVICE

Pizza Slices

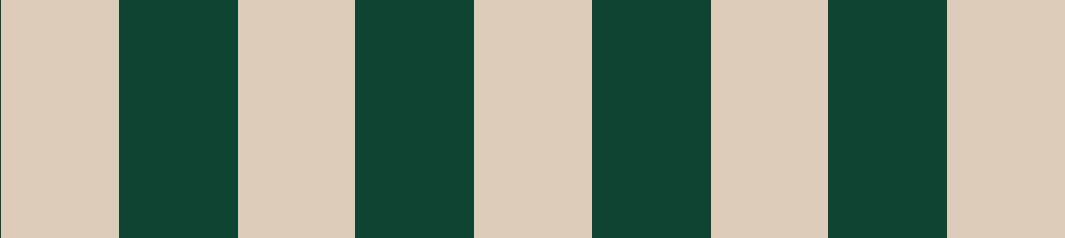
Chip Cones

Tortilla Chips

Mini Beef Burger

Each additional hour will be charged at £10pp.





Our gift to you

EXCLUSIVE CIBO LARGE PARTY & EVENT REWARDS

As a thank you for choosing Cibo to host your special occasions, we're delighted to offer exclusive rewards for our valued event clients:

SPEND £10,000+

Enjoy a Champagne lunch or dinner for two at one of our restaurants.

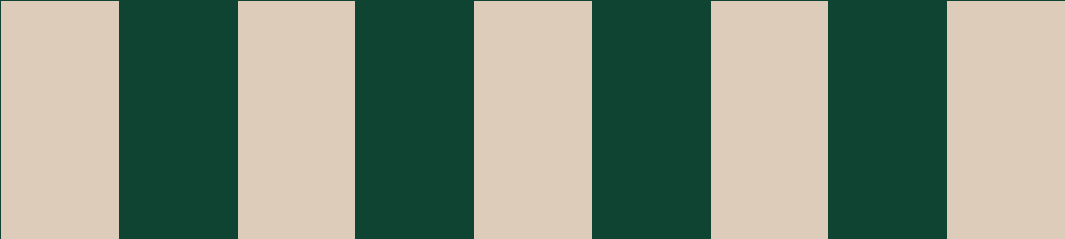
SPEND £20,000+

Celebrate with a Champagne lunch or dinner for four guests.

SPEND £30,000+

Receive a complimentary private event for up to 24 guests in our beautiful Private Dining Room at Cibo Manchester, including arrival drinks and a 3-course meal.

Total spend can be accumulated across multiple events booked within a 12-month period.
Please speak to your Events Manager for full details and to claim your reward.



GET IN TOUCH

events@ciborestaurant.co.uk
07961 010185

CIBO MANCHESTER

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Manchester M2 2BG

CIBO HALE

Cibo Restaurant, 6-10 Victoria Rd Hale,
Altrincham, WA15 9AF

GRAN CAFÉ WILMSLOW

Cibo Gran Café, 31-33 Grove Arcade,
Wilmslow, SK9 1DU

SASSO DISLEY

Sasso Restaurant, 7 Market St,
Disley, Stockport SK12 2AA

CIBO WILMSLOW

Cibo Restaurant, 26-28 Green Lane,
Wilmslow, Cheshire, SK9 1LD



TEMPO PER UNA
CELEBRAZIONE!

cibo

