



THE LINER

AT LIVERPOOL

Buffet Selections

Buffet A - £9.95 per head

Selection of freshly made Sandwiches & Wraps
3 Compound Salads
Vegetarian Quiche
Crisps
Fresh Fruit Selection

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Buffet B - £12.95 per head

Selection of freshly made Sandwiches & Wraps
3 Compound Salads
Chicken Satay
Tempura Prawns
Vegetable Samosa's
Duck Spring Rolls
Pizza Slices
Fresh fruit platter
Strawberry & Fruit Tarts

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Buffet C - £14.95 per head

Selection of freshly made Sandwiches & Wraps
Caesar Salad
Roast Vegetable Pasta Salad
Vegetable Cous Cous Salad
Filo Wrapped King Prawns
Cajun Chicken Drumsticks
Vegetable Pakora
Lamb Samosa's
Onion Bhajis
Fresh Fruit Salad
Individual Cheesecakes

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Set Carved Gala Buffet - £32.00 per head

Smoked salmon canapés
Prime rib of roast beef
Honey glazed ham
Roast Norfolk turkey
Poached supreme of salmon
Selection of fresh salads
BBQ ribs & chicken wings
Filo wrapped prawns
Mini vegetable quiche
Fresh fruit platter
A selection of English cheeses
Dessert Table



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Delegate Package

Day Delegate Menu - £12.95

Chef's Hot Dish of Day
Vegetarian Hot Dish of Day
Basmati Rice
New Potatoes
Selection of Cold Meats
Selection of Salads - Coleslaw, Pasta & Rice
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Fresh Fruit Salad & Dessert Choice
Tea & Coffee

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24 Hour Delegate - £140.00 Per Delegate

Main Meeting Room
OHP, Screen and flipchart
Conference Stationery
Mineral Water and Sweets
Mid-Morning Tea/Coffee with a selection of biscuits
2 Course Lunch
Mid-afternoon Tea/Coffee with a selection of biscuits
3 Course Dinner
One Night Cabin Accommodation
Full English Breakfast
Free Car Parking
Dedicated Meeting and Events Host
Business Centre Located on Deck 2

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Day Delegate - £35.00 Per Delegate

** Special offer January & February £28.00 **

Main Meeting Room
OHP, Screen and flipchart
Conference Stationery
Mineral Water and Sweets
Mid-Morning Tea/Coffee with a selection of biscuits
2 Course Lunch - Atlantic Room
Mid-afternoon Tea/Coffee with a selection of biscuits
Free Car Parking
Dedicated Meeting and Events Host
Business Centre Located on Deck 1
Complimentary wi-fi access



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AT LIVERPOOL

Take a Break

Themed Breaks

Chocolate - Hot Chocolate with one of the below @ £5.95

Chocolate Muffins
Chocolate Biscuits
Selection of Mini Chocolate Bars

French Break - Tea & Coffee or Orange Juice with one of the below @ £5.95

Filled Croissants
Danish Pastries
Pain au Chocolate

American Break - Tea & Coffee or Cream soda with one of the below @ £5.95

Jam Doughnuts
Cookies

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Tea & Coffee Break options

Tea & Coffee with one of the below @ £2.95

Fresh Fruit
Biscuits
Chocolate Muffins
Jam Doughnuts

Tea & Coffee with one of the below @ £3.50

Danish Pastries
Scones & Jam
Tea Cakes and Butter

Tea & Coffee with one of the below @ £5.95

Bacon Baps
Cream Cakes
Filled Croissants

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Other Break options

Jugs of Fresh Juice @ £4.95 for 1 litre

Pitcher of Soda @ £4.95

Fruit Bowl x 10 pax @ £17.00

Red Bull @ £2.50

Lucozade @ £2.50

Bowl of Crisps @ £5.00

Ice cream cones @ £2.00



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Banqueting Menus

Bronze Menu 1 - £27.00 per head

A wild mushroom soup laced with sherry
Roast loin of pork, stuffed with apricots and ginger with a light meat glaze
Rosemary roasted chateau potatoes, selection of fresh market vegetables
Citrus tart with a raspberry coulis
Coffee and petit four

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Bronze Menu 2 - £27.00 per head

Duo of smoked salmon on a cucumber salad with red zest pesto
Pan roasted corn fed chicken supreme on a bed of roasted root vegetables with a honey glazed jus
Rosemary roasted chateau potatoes, selection of fresh market vegetables
Trio of chocolate mousse sauce anglaise
Coffee and petit four

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Silver Menu 1 - £32.00 per head

Crown of baby melon with forest fruit berries laced with champagne
Sauté chicken forestier, plump chicken breast with red wine mushroom shallot sauce
Rosemary roasted chateau potatoes, selection of fresh market vegetables
Passion fruit bavarois with a raspberry fruit coulis
Coffee and petit four

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Silver Menu 2 - £32.00 per head

Chicken and apricot terrine with a juniper chutney & warm brioche
Horseradish crusted sirloin of beef with Yorkshire pudding & a rich roast gravy
Rosemary roasted chateau potatoes, selection of fresh market vegetables
Raspberry schuard with a scented chocolate sauce
Coffee and petit four