



day delegate
catering

our day delegate catering

Minimum 35 people

Our day delegate package is designed to fuel your guests to keep them energised, fresh and engaged throughout the day.

Refreshments and lunch are served in our Atrium sky garden or central dining destination, the Axis, with magnificent views over Liverpool,

All day grazing includes a Hope & Glory tea selection including classic, fruit & herbal teas, Rainforest Alliance coffee and seasonal fruit infusions and water for your delegates to enjoy throughout the day, whenever they need a top up.

Fuel your morning

Hot & cold beverage selection
Fresh bakery selection & slider breakfast rolls
Yoghurt pots
Whole fresh fruit

Energise your elevenses

Hot & cold beverage selection
Fruit bars, protein pops & biscuits
Whole fresh fruit

Bountiful buffet lunch

Hot fork buffet including three main dishes, seasonal side dishes & one pudding

Rejuvenate your afternoon

Hot & cold beverage selection
Loaf cake & savoury snacks

(VE) Vegan (V) Vegetarian (GF) Gluten Free

For those with dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.
All prices are per person and exclude VAT.

SATS_DDR_Menu_Spring/Summer_2022



Lunch time

Hot fork menus

These menus are designed to be enjoyed while standing up, allowing your guests to mingle and network.

Monday

Harissa roasted butternut squash, lemon & coriander cauliflower rice with a green salsa (VE)

Beetroot & rocket risotto, feta with a rocket pesto (V)(GF)

One pot lemon chicken & rice (GF)

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Green beans & broccoli (VE)(GF)

Moroccan couscous (VE)

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Apple crumble tart with crème anglaise (V)

Fresh fruit (VE)(GF)

Tuesday

Aubergine parmigiana (VE)

Parmesan crumbed Atlantic cod with salsa verde

The city's dish, Scouse with pickled red cabbage (GF)

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Buttered new potatoes (V)(GF)

Roasted carrots & fennel (VE)(GF)

Green leaf, croutons, parmesan with Caesar dressing

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Honey cake with spiced honey yoghurt (V)

Fresh fruit (VE)(GF)

Wednesday

Bang bang cauliflower, sticky rice & crunchy veg (VE)

Smoked haddock fishcake, poached egg, buttered leeks

Smoky maple glazed pork chops with warm potato salad (GF)

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Chard hispi cabbage, lemon dressing with toasted pine nuts (VE)(GF)

Spiced chickpea & blushed tomato salad (VE)(GF)

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Vegan chocolate mousse with seasonal fruit compote (VE)(GF)

Fresh fruit (VE)(GF)

Thursday

Portobello mushroom ragu with herb polenta & puffed rice (VE)(GF)

Tika spiced mackerel with Bombay potatoes & pickled shallots (GF)

Roast chicken & smoked pancetta salad with herby couscous

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Balsamic roasted beets (VE)(GF)

Spinach & apple salad with croutons & toasted pine nuts (VE)

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Lemon posset, orange madeleines (V)

Fresh fruit (VE)(GF)

Friday

Filthy vegan beetroot burger (VE)

Friday fish & chips, mushy peas & tartar sauce

Chargrilled peri peri chicken burger

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Smoked paprika wedges (VE)(GF)

Charred corn on the cob (VE)(GF)

Rainbow Slaw (VE)(GF)

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Chocolate brownie, berry compote & chocolate sauce (V)

Fresh fruit (VE)(GF)

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elevate your package

Add-ons

Boost your package with one of our delicious add-ons.
Please choose 2 options for £3.95 or 3 options for £5.50

- Chocolate brownie bites (V)
- Fresh fruit brochettes
- Selection of toasted seeds & dried fruits
- Carrot, ginger & pineapple smoothie

Batches, Rolls & Wraps £8.95

A selection of soft white, wholemeal & brioche baps, all served with tomato ketchup and brown sauce:

- Sweet farm bacon or Cumberland sausage brioche baps
- Chargrilled field mushroom & plum tomato
- Soft boiled hens egg wrap
- Tofu scramble, mashed avocado & salsa wrap

Kilner Jar Breakfast (250ml, per person) £5.95

- Spiced berry compote, elderflower, plant-based yoghurt & quinoa granola
- Pulled squash, rocket, chipotle salsa & poached egg
- Soft-boiled free-range egg with mashed avocado, toasted seeds & tomato relish
- Poached free-range egg, Port of Lancaster smoked salmon, spinach & herb yoghurt

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