



# 2024 Spring/ Summer Day Delegate Catering



# our day delegate catering package

## Minimum 35 people

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

It includes three refreshment breaks and a hot fork buffet lunch.

Refreshments and lunch are served in either **The Atrium**, boasting an indoor sky garden, or **The Axis**, our central dining destination with magnificent views over Liverpool City Centre and the Mersey.

The day delegate package at Spaces at The Spine also includes **all-day grazing**: our delegates will be able to enjoy a selection of classic, fruit and herbal teas by Brew Tea, coffee by Neighbourhood Coffee and seasonal fruit infusions and water throughout the day, whenever they need a top up.

- **Fuel the start of the day** with a fresh pastries and slider breakfast rolls, yoghurt pots and whole fresh fruit, served with a selection of hot and cold beverages
- **Energise your morning** with fruit bars, protein pops, biscuits and fresh fruit, served with a selection of hot and cold beverages
- **Refuel yourself at lunch** with a bountiful buffet lunch including three main dishes, seasonal side dishes and pudding
- **Rejuvenate your afternoon** with a slice of loaf cake and savoury snacks, served with a selection of hot and cold beverages

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing

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.



# Lunch

## Hot fork buffet

### Monday

Hariissa roasted butternut squash, lemon & coriander cauliflower rice with a green salsa (VE)	478.9kcal
Beetroot & rocket risotto, feta with a rocket pesto (V)(NGC)	682.6kcal
One pot lemon chicken & rice (NGC)	824.4kcal
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Sugar snap peas & mange tout (VE)(NGC)	66.8kcal
Moroccan couscous (VE)	352kcal
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Apple crumble tart with crème anglaise (V)	807.8kcal

### Tuesday

Aubergine parmigiana (VE)	330.9kcal
Herb crusted hake with greens & sundried tomato pesto	217.2kcal
Lamb kofta with tomato, cucumber & red onion salad (NGC)	336.5kcal
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Buttered new potatoes (V)(NGC)	175.2kcal
Green beans & broccoli (VE)(NGC)	75.9kcal
Green leaf, croutons, parmesan with Caesar dressing	273.7kcal
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Honey cake with spiced honey yoghurt (V)	273.7kcal

### Wednesday

Chickpea & butternut tagine with preserved lemon & baba ghanoush (VE)(NGC)	512kcal
Smoked haddock fishcake, poached egg, buttered leeks (V)(NGC)	535.7kcal
Moroccan chicken tagine with carrot, green olive & preserved lemon (NGC)	486.6kcal
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Giant couscous with roasted peppers & red onion (VE)	353kcal
Chard hispi cabbage, lemon dressing (VE)(NGC)	333.6kcal
Apple crumble tart with crème anglaise (V)	344.1kcal
Charred corn & roasted squash wild rice salad (VE)(NGC)	
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Vegan chocolate mousse with seasonal fruit compote (VE)(NGC)	390.8kcal

*All buffets include three main dishes, seasonal side dishes, a dessert and fresh fruit. Served with a selection of classic teas and seasonal fruit infusions, Rainforest Certified coffee, and water.*

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# Lunch

## Hot fork buffet

### Thursday

Portobello mushroom ragu with herb polenta & crispy onions (VE)(NGC) 577.2kcal

Tikka spiced mackerel with Bombay potatoes & pickled shallots (NGC) 596.2kcal

Roast chicken & smoked pancetta salad with herby cous cous 500.2kcal

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Roasted lemon courgettes (VE)(NGC) 120.3kcal

Balsamic roasted beets (VE)(NGC) 224.1kcal

Spinach & watercress salad with baby corn, mange tout & radish (VE)(NGC) 91.8kcal

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Lime posset with a mango & coconut salsa (VE)(NGC) 595.6kcal

### Friday

Filthy vegan beetroot burger (VE) 794.2kcal

Fishfinger butty, cod goujons with crushed minted peas & tartar sauce on a crusty cob 459kcal

Chargrilled peri peri chicken burger 613.3kcal

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Smoked paprika wedges (V)(NGC) 275.7kcal

Charred corn on the cob (VE)(NGC) 131.3kcal

Rainbow slaw (VE)(NGC) 166.6kcal

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Chocolate brownie, berry compote & chocolate sauce (V) 766kcal

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# Lunch

## Enhanced sandwich lunch

Perfect for exhibitor and networking lunches, an alternative to the DDR hot fork buffet lunch option for events with over 150 delegates. A selection of freshly made sandwiches, three handheld snacks, two artisan salads, dessert and fruit pots.

### Handheld snacks

#### Vegan & vegetarian

- Roast beetroot falafel with tahini dressing & sriracha sauce (VE)(NGC) 140kcal
- Sticky soy glazed tofu with satay sauce (VE)(NGC) 223.9kcal  
Courgette & lime fritter with lime pickle & vegan coconut yoghurt (VE)(NGC) 98.3kcal
- Goat cheese & beetroot bon bon (V) 240.8kcal
- Bang bang broccoli with sweet chilli sauce (VE) 166.2kcal
- Vegetable gyozas with soy & sesame dipping sauce (VE) 223.9kcal

#### Fish & meat

- Fish finger slider with tartar sauce 103.4kcal
- Lemongrass & coriander fish cake 282kcal
- Slow cooked beef brisket slider with pickles & crunchy slaw 160.3kcal
- Pork, apple & caramelised onion sausage roll 363kcal
- Lamb kofta with mint infused labneh 242.4kcal
- Chicken lollipop with a sticky BBQ glaze (NGC) 291kcal

### Seasonal artisan salads

- Moroccan cous cous (VE) 352kcal
- Green leaf, croutons, cherry tomato & red onion with a Dijon mustard dressing (VE) 273.7kcal
- Charred corn & roasted squash wild rice salad (VE)(NGC) 344.1kcal
- Spinach & watercress salad with baby corn, mange tout & radish (VE)(NGC) 91.9kcal
- Rainbow slaw (VE)(NGC) 166kcal
- Classic Caesar (VE) 273.7kcal
- Greek salad (V) 112.3kcal

### Dessert

- Vegan chocolate mousse with seasonal fruit compote (VE)(NGC) 390.8kcal
- Apple crumble tart (V) 807.8kcal
- Honey cake with spiced honey yoghurt (V) 487.2kcal
- Lime posset with a mango & coconut salsa (V)(NGC) 595.6kcal
- Chocolate brownie, berry compote & chocolate sauce (V) 766.7kcal

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# boost your package

## Add-ons

### Energising add-ons

Please choose 2 options for **£4.50** or  
3 options for **£6.00**

- Pineapple, lime & chia seed energy balls (VE)(NGC) 81kcal
- Goji berry & almond energy bite (VE)(NGC) 111.6kcal
- Dark chocolate & maple protein balls (VE)(NGC) 108.7kcal
- Apricot, oats & seed bites (VE) 107kcal
- Chocolate brownie bites (V) 249kcal
- Fresh fruit pots (VE)(NGC) 97kcal
- Fresh fruit bowl (VE)(NGC)
- Selection of toasted seeds & dried fruits (VE)(NGC) 267.8kcal

### Muffins, rolls & wraps

**£6.50**

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

- Tofu scramble, smashed avo & salsa wraps (VE) 368.9kcal
- Chargrilled halloumi, grilled plum tomato with roasted red onion on an English muffin (V) 333.7kcal
- Sweet farm bacon OR Cumberland sausage brioche baps 208.4kcal 460.4kcal

### Breakfast bowl food

**£7.50**

A selection of the below items will be served:

- Smashed chilli & avo, crumbled vegan feta & pea shoots (VE)(NGC) 232.7kcal
- Home dried tomatoes, grilled halloumi, soft boiled egg & wilted spinach (V)(NGC) 274.1kcal
- Breakfast pancakes – Greek yoghurt, soft fruits & honey (V) OR smoked bacon & maple syrup 418kcal 408kcal
- Butterbean & chorizo cassoulet, smoked bacon & chive sour cream 307kcal

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