



DAFFODIL

CHRISTMAS BROCHURE
2026





TOUR OF THE SHIP

DAFFODIL

Maximum allowable occupancy: **550 guests**



Sun Decks: **100 capacity**



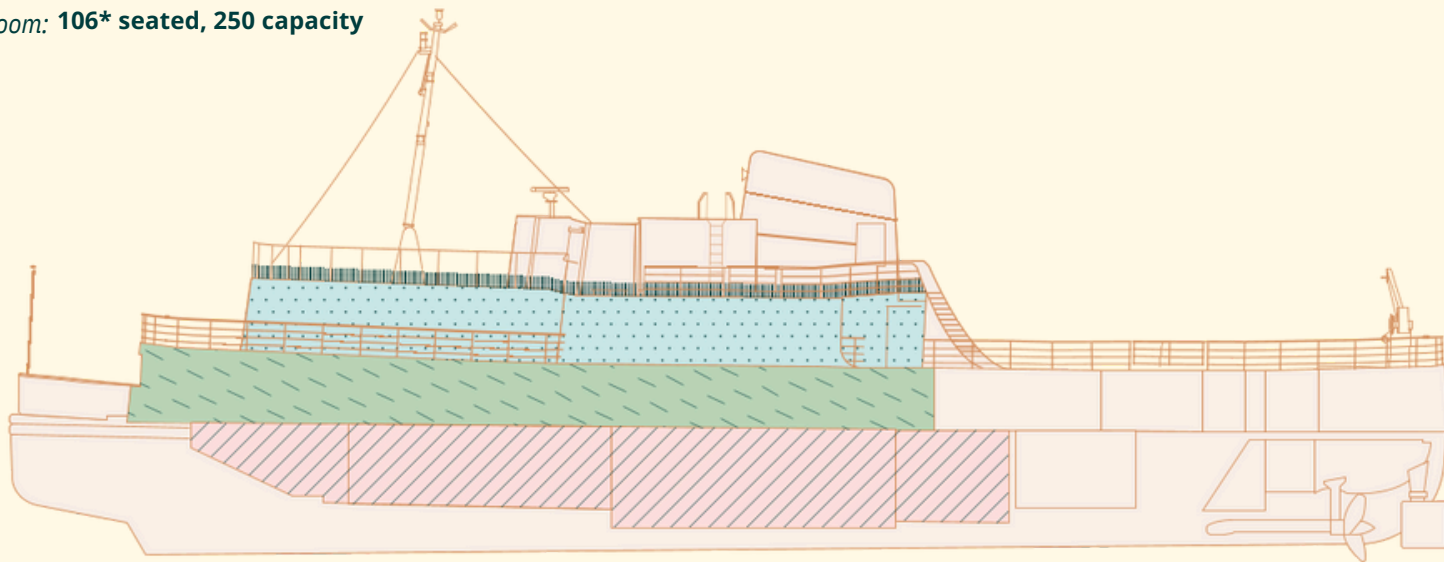
Upper Deck: **60 seated, 120 capacity**



Main Deck: **80 seated**



Engine Room: **106* seated, 250 capacity**



**Standard seating capacity is 106 seated guests. We can accommodate up to 188 guests for an additional charge for extra seating.*

A large, illuminated nutcracker figure stands as the central focus, positioned next to a white pillar. The nutcracker is dressed in a red and blue uniform with gold trim and a tall, ornate red hat. It is adorned with numerous small, colorful Christmas lights (red, green, blue, and yellow) that are strung along its body and hat. The figure is surrounded by festive decorations, including green garlands with red and white lights. The background is dark, suggesting a nighttime outdoor setting, with a stone wall and a metal fence visible in the distance.

PRIVATE HIRE
THE ENGINE ROOM

THE ENGINE ROOM

ENGINEERED FOR EVENTS

Imagine a cavernous, semi-submerged event space in the belly of the vessel – it's one-of-a-kind and opened on September 6th 2025.

Perfect for weddings, parties, shows, conferences, brand activations and whatever you can dream up!

Dining/ Seating to: 188 guests*

Flexible guest seating for stage presentations, live music, entertainment or screenings

Standing to: 250 guests

The perfect private party spot below deck with high-fidelity sound system, flexible lighting and DJ/ Performer setups

NB: Event planning, drinks, buffet & banquet dining packages

WANT A TOUR AROUND?

Email Craig Cavanagh, at: hello@daffodilliverpool.co.uk



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BESPOKE PRIVATE HIRE

As we gear up for our second festive season hosting private hires, we're taking a fresh approach to private hire. Rather than setting a fixed venue hire fee, we want to build packages around you - your menu choices, your occasion and your vision.

Every event is different, and we're excited to offer flexibility that allows us to grow alongside our clients. Our philosophy is simple: you share your ideas, and we'll shape the details around them. Menus are crafted with care, tailored to your tastes and the tone of your event. Costs are then designed to reflect what matters most to you, ensuring you receive a personalised package without unnecessary extras.

By choosing us in these early days, you'll not only enjoy a bespoke experience but also benefit from introductory flexibility. It's our way of saying thank you for trusting us at the start of our journey.

This festive season, our team is here to make your event feel special, memorable, and unmistakably yours.



FESTIVE CANAPÉS

MEAT

£4 PER CANAPÉ

Daffodil Sliders

Braised Beef in Mini Yorkies

Chicken Liver Parfait Tartlet (GFO)

Lamb and Mint Croquettes

VEGETARIAN/VEGAN

£3 PER CANAPÉ

Macaroni Cheese Bites

Mushroom Parfait Tartlet (GFO)(VE)

Fried Camenbert Bites

Goat's Cheese & Honey Tartlet (V)(GFO)

Chestnut Stuffing Bites (VE)

Roasted Squash Croquettes (VE)

FISH

£3.5 PER CANAPÉ

Smoked Salmon & Cream Cheese Bellini

Prawn Cocktail Shot Glass

SWEET

£3.5 PER CANAPÉ

Mini Brownie Bites

Trifle Shot Glasses

Lemon Tartlet (GFO)



Please reach out if any member of your group has specific dietary needs; we will always strive to accommodate them.

DRINKS PACKAGES



ARRIVAL DRINKS

Prosecco - £6.50pp

Premium Bottled Lager - £5.50pp

Non Alc Cocktail - £4.00pp

Spritzes - £8.00pp

APEROL

HUGO

LIMONCELLO

Must be ordered in multiples of 10

HOUSE WINES

5 BOTTLES FOR £130 MIX & MATCH

PREMIUM WINES

5 BOTTLES FOR £220 MIX & MATCH

PROSECCO & CHAMPAGNE

PROSECCO

5 bottles for £140

LAURENT PERRIER CUVÉE

5 bottles for £390

PERRIER-JOUËT BELLE EPOQUE

5 bottles for £900

LARGE DINING
GROUPS



OPTIONS

The Main Deck restaurant is open for medium to large party bookings, attentively hosted by our service team to meet your requirements

Mon - Fri: from 4pm

Sat - Sun : from 12pm

During the festive period, large groups may choose to order from our standard set menus, or from our festive menu below overleaf.

We can arrange for a dedicated section of the dining room to be reserved for your guests, deliver drinks receptions or pre-paid drinks packages as part of the service.

equire to discuss your party size, table configuration and drinks packages



ALLERGEN INDEX

G - CONTAINS GLUTEN

V - VEGETARIAN

VE - VEGAN

VEO - VEGAN OPTION

FESTIVE DINING

2 COURSES £34.95

WITH A DRINK £44.95

3 COURSES £39.95

WITH A DRINK £49.95

STARTERS

Daffodil Bread Board, *house made black treacle bread & focaccia, house butter*

Mushroom Parfait, *whiskey pickled mushrooms, crostini (VE)(GFO)*

Roast Parsnip Velouté, *parsnip crisps, bread (VE)(GFO)*

Warm Prawn Cocktail, *grilled king prawns, creamed tomato bisque, charred gem lettuce (GF)*

Rolled & Stuffed Rabbit Loin, *apricot gel, chestnut pesto*

Red Wine Candied Pork Belly, *apple puree, celeriac remoulade*

MAINS

Miso Glazed Portobello Mushroom, *spiced pearl barley stuffing, braised butterbeans, crispy sage (VE)(GF)*

Spiced Butternut Squash Risotto, *roasted squash, pecorino, herb oil, crispy sage (VEO)(GF)*

Pancetta Wrapped Stuffed Turkey Ballentine, *carrot puree, roast potatoes, tenderstem, cranberry ketchup, red wine jus*

Braised Beef Shortrib, *bourguignon, creamed potatoes (GF)*

Duck Breast, *heritage carrot, herb potato, cranberry gel, jus (GF)*

DESSERTS

Sticky Toffee Pudding, *butterscotch sauce, vanilla ice cream (GF)*

Luxury Cheese board, *house chutney, crackers (GFO)*

Coconut & Cranberry Trifle (GF) (VEO)

Peach Cobbler, *chantilly cream (VE)*

Tiramisu, *coffee ladyfingers, cream*

