



DAFFODIL

62

LIVERPOOL

99

24

Private Hire Brochure 2025

TOUR OF THE SHIP

DAFFODIL

Maximum allowable occupancy: 550 guests



Sun Decks: **100 capacity**



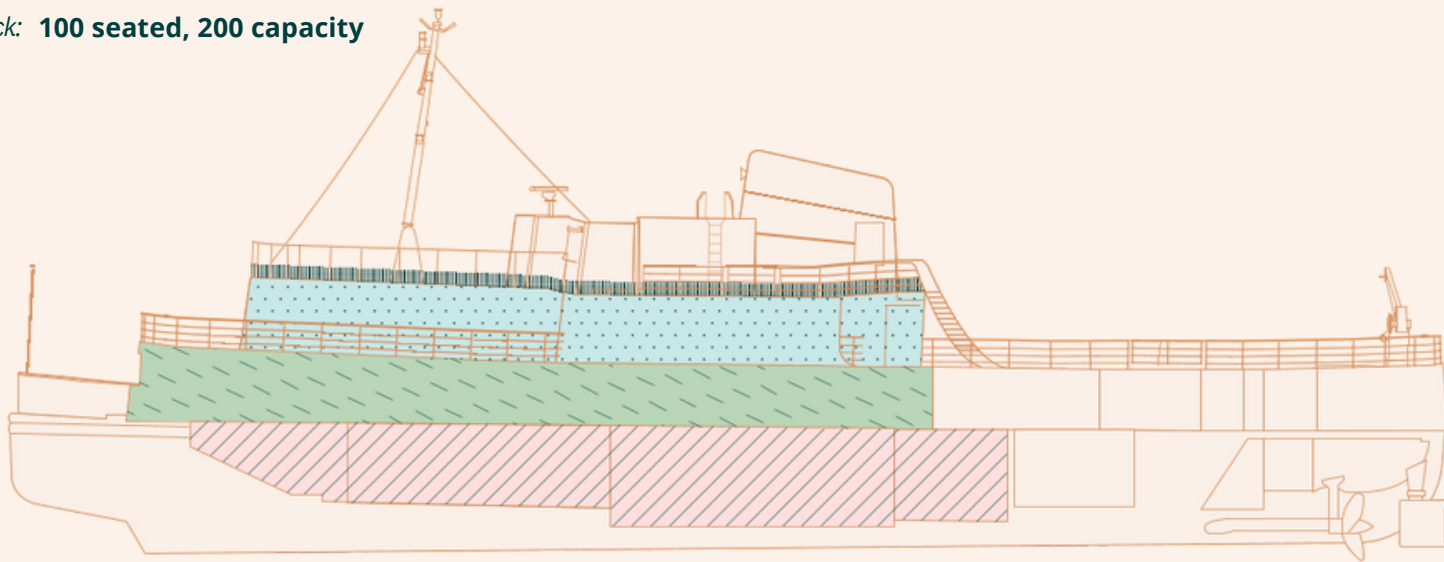
Upper Deck: **60 seated, 120 capacity**



Main Deck: **80 seated, 150 capacity**



Lower Deck: **100 seated, 200 capacity**



PRIVATE HIRE

THE ENGINE ROOM



THE ENGINE ROOM

Engineered for Events

Imagine a cavernous, semi-submerged eventspace 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: 100 guests

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

Standing to: 200 guests

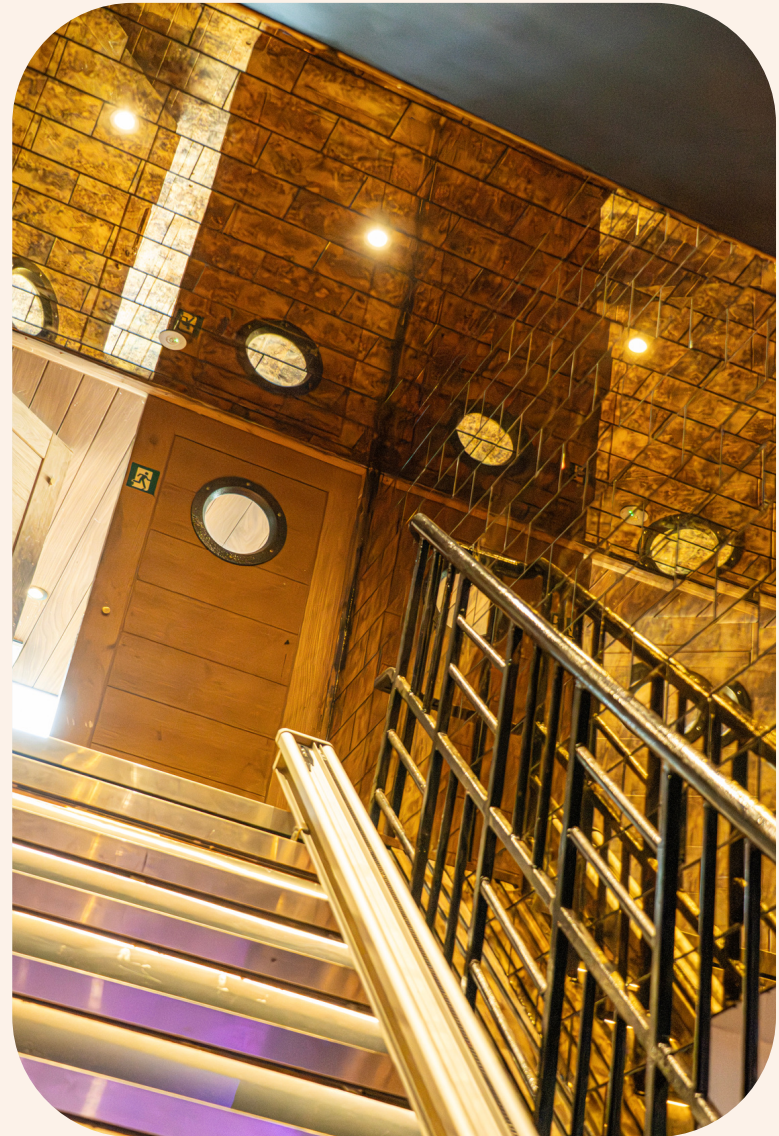
The perfect private party spot below deck with high-fidelity sound system, flexible lighting and DJ/

Performer setups

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

Want a tour around?

Email us at: hello@daffodilliverpool.co.uk



BESPOKE PRIVATE HIRE

As we open our doors and welcome our very first guests, 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 while we're new, 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.

Whether you're hosting a milestone celebration, a business gathering, or an intimate dinner, our team is here to make your event feel special, memorable, and unmistakably yours.



B U F F E T

Salads (self-served)

Caesar Salad - Crisp romaine, anchovy dressing, shaved Parmesan, garlic croutons

*Greek Salad - Cherry tomatoes, cucumber, red onion, Kalamata olives, barrel-aged feta **(v)***

*Couscous & Harissa Salad - Spiced couscous, charred vegetables, harissa vinaigrette **(ve)***

Potato salad - red onion, sour cream dressing, chives (v)

Classic Buffet (self-served)

Fresh Selection of sandwiches (av ve)

Choose 3: Smoked Ham & Mustard | Salmon & Cream Cheese | Prawn & Marie Rose | Cucumber & Cream Cheese (av ve) | 3 Cheese & Spring onion | Egg & Herb Mayo

Homemade Sausage & Mustard roll

*Garstang cheddar Cheese and Tomato quiche **(v)***

Rustic Pork Pie and Piccalilli

Artisan British cheese selection

House chutneys & seasonal fruit

Italian cured meats

*Baked rosemary & sea salt focaccia & grissini **(ve)***

Pickles & marinated olives

Korean BBQ pork ribs

Satay chicken skewers

*Hummus, Chimichuri & flat bread **(ve)***



BUFFET ADD ONS

Taco Station:

Pulled chipotle chicken

Habanero mushrooms (ve)

Pico de gallo, guacamole, sour cream, jalapeños

Soft corn tortillas

Bowl Foods (served from station):

Choose 2 items

Traditional Liverpool Scouse with crusty bread

Jerk chicken with rice & peas

Lamb madras with pilau rice

Vegan Massaman curry with jasmine rice (ve)

Chilli con carne with coriander rice (av ve)

Chicken korma with pilau rice

Off the Grill

Choose 2 items

Toulouse sausage dog

Hot honey-glazed sausage dog

Pork & fennel sausage dog

Moving mountain hot dog (ve)

Tandoori monkfish skewer

Daffodil house burger

Piri Piri chicken skewers

Herby halloumi (v)

Smokey aubergine & red pepper skewers (ve)

Sweet Treats

Choose 2 items

Gelato stall with seasonal flavours

Mini desserts:

- *Lemon posset*
- *Black Forest gâteau*
- *Tiramisu*
- *Cinnamon sugar churros with chocolate sauce*



CANAPÉS

House Croquette

Beef Tartare on Rosti

Crispy Duck Wonton

Smoked Shallot Tart (VE)(GF)

Wild Mushroom & Thyme Tart (V)(GF)

Whipped Goats Cheese & Hot Honey Tart (V)

Caponata Bruschetta (VE)

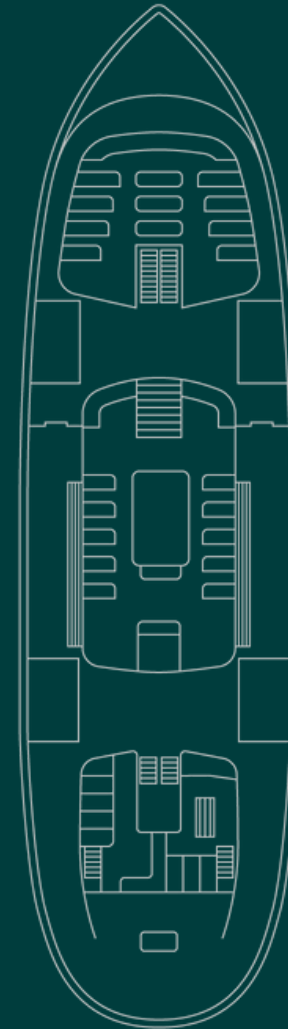
Fig & Roquefort Tart (V)(GF)

Smoked Beef Burger Slider

Smoked Salmon Roulade (GF)

Beetroot Fritter (GF)(VE)

Prawn Cocktail (GF)



Please reach out if any member of your group has specific dietary needs; we will always strive to accommodate them. Additionally, please be aware that we maintain a completely nut-free kitchen.

DRINKS PACKAGES

Arrival Drinks:

Prosecco - £6.00pp

Premium Bottled Lager - £5.50pp

Non Alc Cocktail - £3.00pp

Spritzes - £8.00pp

*Must be ordered in quantity of 10, choice of: **Aperol, Hugo, Limoncello***



Wine and Fizz:

House Wines – 5 Bottles for £110.00.

Choose any five bottles from the following selection:

- **Coracao** – Vinho Verde, Portugal – Loureiro/Arinto (**White**)
- **Sereno** – Pavia, Italy – Pinot Grigio Rosé (**Rose**)
- **Morador** – Navarra, Spain – Tempranillo (**Red**)

Premium Wines – 5 Bottles for £190.00

Choose any five bottles from the following selection:

- **Valdebaron Blanco** – Rioja, Spain , Tempranillo Blanco (**White**)
- **Mirabeau Azure** – France, Provence (**Rose**)
- **Ondarre** – Spain, Rioja Reserva (**Red**)

Prosecco Package - 5 bottles for £115

Laurent Perrier Cuvée - 5 bottles for £320

Perrier-Jouët Belle Epoque - 5 bottles for £900

LARGE DINING
GROUPS





OPTIONS

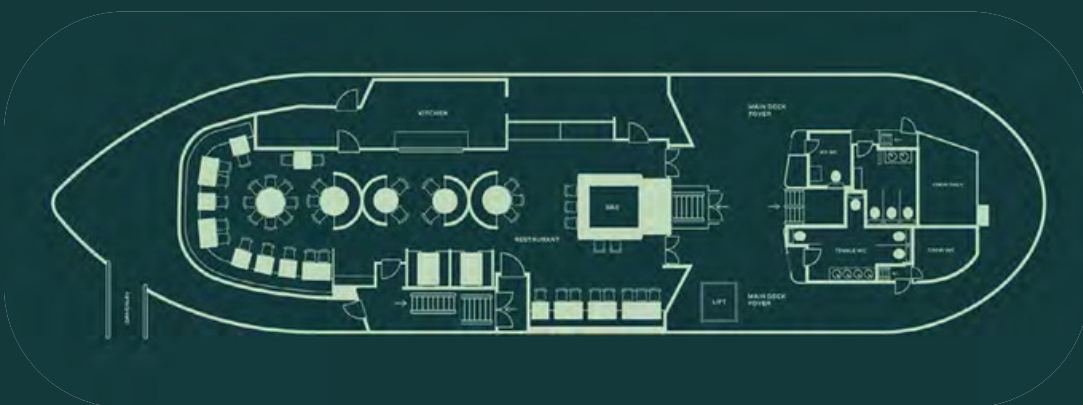
The Main Deck restaurant is open for medium to large party bookings, attentively hosted by our service team to meet your requirements

Mon - Fri: from 4pm

Sat: from 1pm

£ - various

Parties over 60-80 people may choose from a set menu or, by pre-ordering guest food choices from the restaurant menu up to 5 days before your dinner booking date. Perfect for corporate dinners, or groups.



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.

NB: *require to discuss your party size, table configuration and drinks packages*