



DAFFODIL

62

CANNING DOCK
LIVERPOOL

99

24

Private Hire Brochure 2026

21

TOUR OF THE SHIP

DAFFODIL

Maximum allowable occupancy: **550 guests**



Sun Decks: **100 capacity**



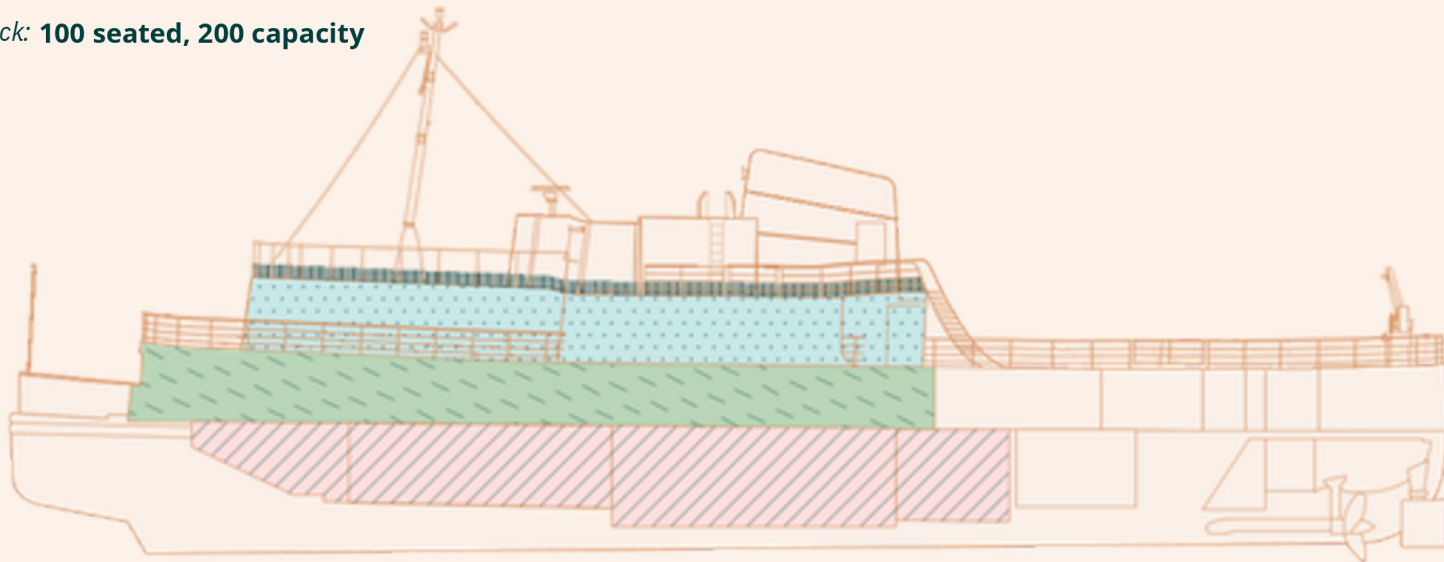
Upper Deck: **60 seated, 120 capacity**



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 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: 100 guests

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

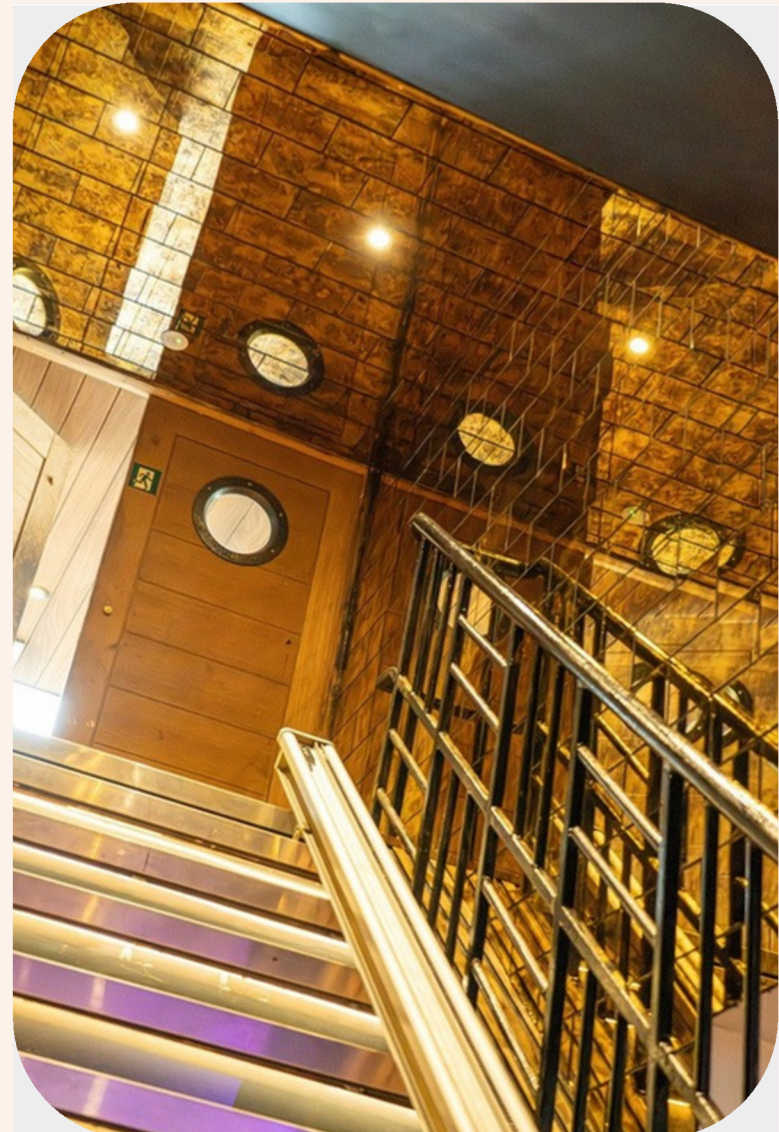
Standing to: 200 guests

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 Craig Cavanagh, 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.



BUFFET £25 PP

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 £5pp: *Pulled chipotle chicken Habanero mushrooms (ve) Pico de gallo, guacamole, sour cream, jalapeños Soft corn tortillas*

Bowl Foods (served from station) £5pp:

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 £10pp

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 £3pp

Choose 2 items

Gelato stall with seasonal flavours

Mini desserts:

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



CANAPÉS

Meat

£4 per canapé

Beef Tartare Rosti

Daffodil Burger Sliders

Shortrib Croquette Ham

Hock and Pea Puree Jerk

Chicken Bon Bon

Fish

£3.50 per canapé

Smoked Haddock Croquette

Prawn Cocktail

Smoked Salmon Rilette

Crab and Sweetcorn Fritter

Vegetarian/Vegan

£3 per canapé

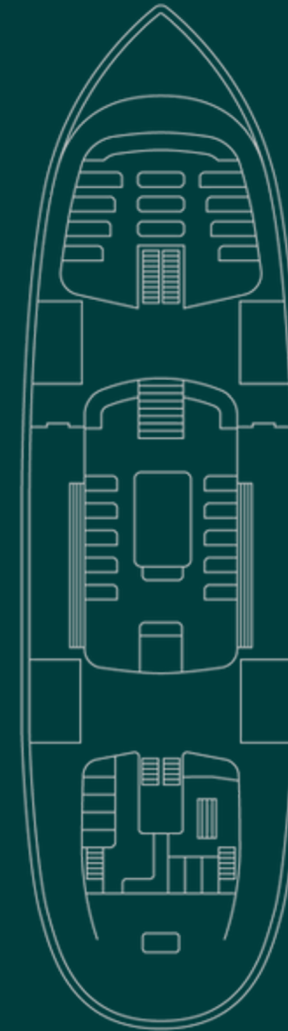
Goat's Cheese & Hot Honey Tartlet

Mac'n'Cheese Croquette

Wild Mushroom Tartlet

Tempura Buffalo Cauliflower

Squash and Chilli Wonton



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

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



Wine and Fizz:

House Wines – 5 Bottles for £130.00.

Choose any five bottles from the following selection:

- **Tempus Two** - Australia, South - **Chardonnay (White)**
- **Sargaco** - Portugal – Sargaco - **Vinho Verde Rosé (Rose)**
- **Morador** – Navarra, Spain – **Tempranillo (Red)**

Premium Wines – 5 Bottles for £220.00

Choose any five bottles from the following selection:

- **Calmel Joseph Villa Blanche** - France – **Picpoul de Pinet (White)**
- **Boulevard Rosé** – France – **Côtes de Provence (Rose)**
- **Aniello 003** - Argentina – Rio Negro - **Malbec (Red)**

Prosecco Package - 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

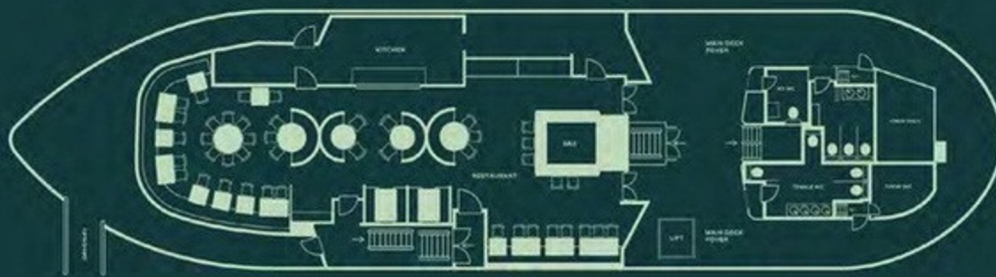
Sat: from 12pm

£ - various

Parties over 30-80 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*



DINING - STANDARD

Menu A - £45 per person

Starters

Chicken liver pate, caramelised onion chutney, rocket, melba toast.
Beetroot cured salmon, whipped ricotta, pickled shallots, capers, sourdough.
Roasted tomato and red pepper soup, mini tin loaf. (VE)
Whitebean hummous, chilli crisp, toasted naan bread. (VE)

Mains

Roast chicken supreme, buttery mash, baby veg, red wine jus.
Lamb rump, lamb fat potato, charred leeks, mint jus.
Herb crusted salmon, pea puree, confit garlic tenderstem, white wine cream sauce.
Risotto prima-vera, peas, asparagus, broad beans, crispy shallot. (VEO)

Desserts

Sticky toffee pudding, butterscotch sauce and vanilla ice cream. (VE)
Lemon meringue tartlet.
Basque cheesecake with caramelised plums.

Menu B - £55 per person

Starters

Ham hock terrine, picalilli, apple, focaccia.
Chilli and saffron mussels, warm bread.
Wild mushroom tart, miso caramel, fried enoki. (VEO)
Leek and potato soup, shoestring potato, burnt leek oil. (VE)

Mains

Seared pork fillet, parsnip puree, crispy kale, apple and lardo sauce.
Beef short rib, aligot mash, bourguignon sauce, tobacco onion.
Roast cod, steamed clams, asparagus, lobster bisque.
Celeriac terrine, cauliflower puree, charred cauli, leek jus, celeriac crisp. (VE)

Desserts

Apple and blueberry crumble, creme anglaise.
Rhubarb and custard tart (VEO)
Chocolate brownie, coffee crumb, pistachio ice cream.



We can cater to all allergies. Please get in touch if you would like to discuss dietary requirements.

DINING - PREMIUM

Menu C - £65 per person

Starters

Beef carpaccio, rose harissa emulsion, pistachio, pecorino.

Lobster caramele, lobster bisque, jalapeno emulsion.

Beetroot tart, beetroot espuma, dill oil. (VE)

Crab crumpet, saffron aioli, pickled fennel, apple.

Mains

Herb crusted lamb rack, glazed fondant, balsamic roscoff, carrot puree, red wine jus.

Stone bass, celeriac puree, celeriac sautee, sea greens and kashmiri chilli butter.

6oz fillet steak, potato rosti, confit tomato, king oyster mushroom, onion ring, peppercorn.

Butternut squash wellington, celeriac puree, crispy kale, prune gel, leek jus. (VE)

Desserts

Chocolate fondant, cherry gel, crumble, pistachio ice cream.

Choux au craquelin, white choc cremeux, berry compote.

Pear and raspberry panna-cotta, raspberry gel, feuilletine. (VEO)



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