

# DAFFODIL

62

CANNING DOCK  
LIVERPOOL

99

24

*Private Hire Brochure 2026*

## TOUR OF THE SHIP

### DAFFODIL

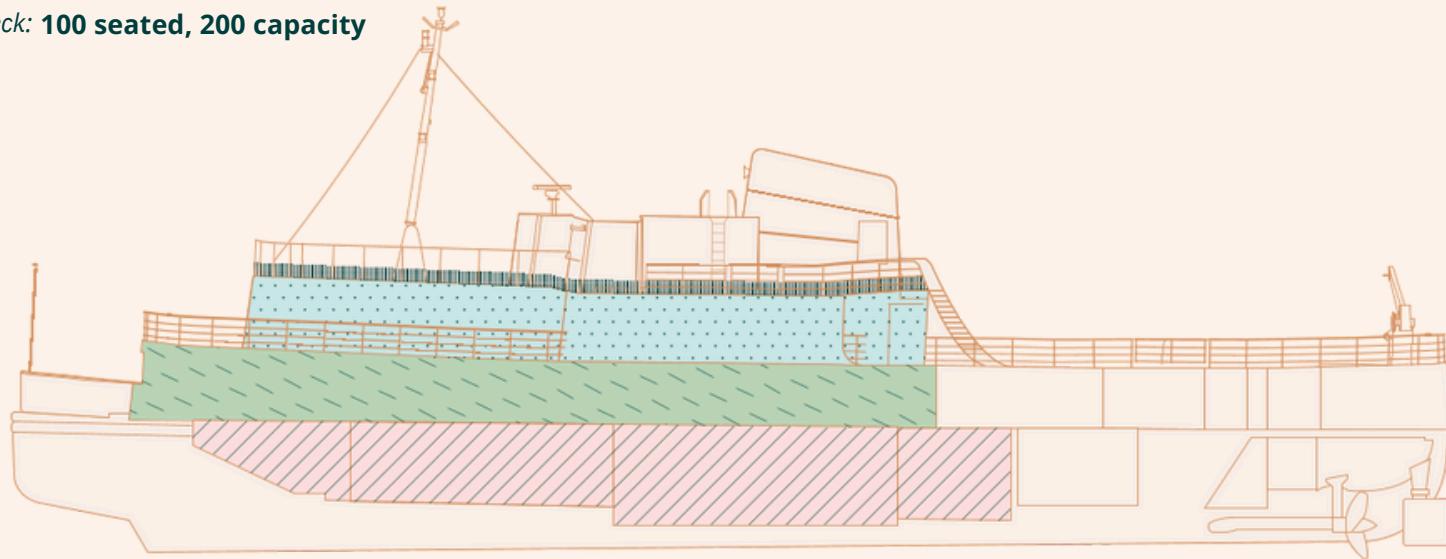
*Maximum allowable occupancy: 550 guests*

 **Sun Decks: 100 capacity**

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

 **Main Deck: 80 seated, 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*

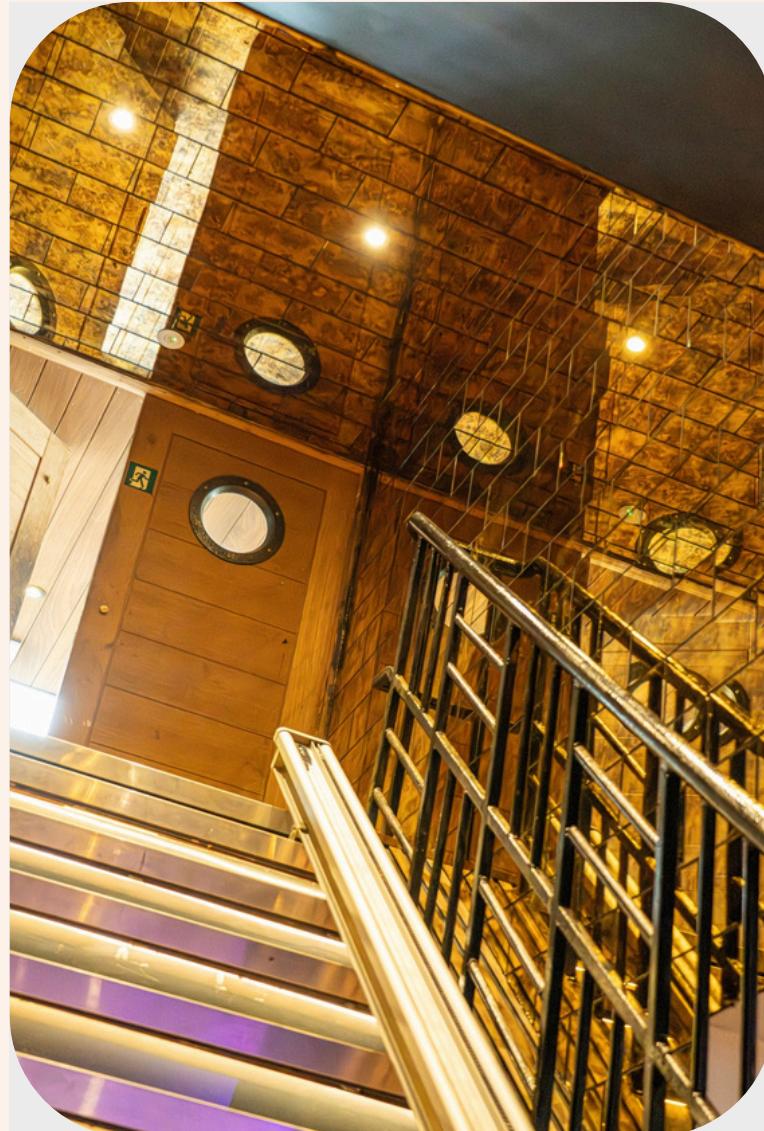
The perfect private party spot below deck with high-fidelity sound system, flexible lighting and DJ/

Performer setups

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

**Want a tour around?**

**Email Izzy Simpson, at: [hello@daffodilliverpool.co.uk](mailto: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 Rillette

Crab and Sweetcorn Fritter

### Vegetarian/Vegan

£3 per canapé

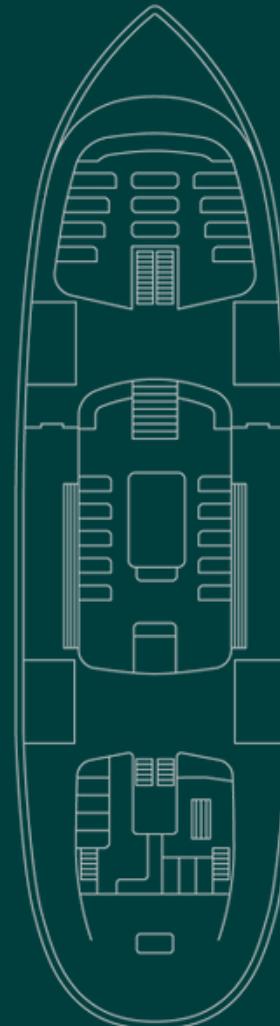
Goat's Cheese & Hot Honey Tartlet

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

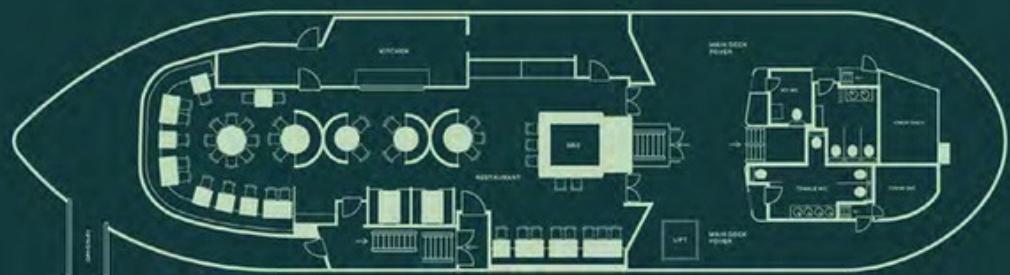
**The Main Deck restaurant is open for medium to large party bookings, attentively hosted by our service team to meet your requirements**

*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:** *please enquire to discuss your party size, table configuration and drinks packages*

# DINING - STANDARD

## Menu A

### 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

### 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.  
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

### Starters

Beef carpaccio, rose harissa emulsion, pistachio, pecorino.

Lobster caramelle, 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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