



WEDDING MENUS

2017 - 2018

T H E I C O N I C W E D D I N G V E N U E

THE WEDDING MENU COLLECTION

Our passionate and award winning partnered caterers are extremely flexible and able to tailor make menus to suit personal tastes, themes or budgets. Menu tasting sessions are available on request. A dedicated catering manager will be present during your event to oversee the food and beverage delivery.

Where at all possible we always source fresh and local produce from the North West.

All prices listed include VAT.

STATIONARY NIBBLES

£4.80 PER PERSON

Cheese pastry twirls | Mixed nuts | Vegetable crisps | Olives

CANAPÉS

4 ITEMS £10.20 PER PERSON | 6 ITEMS £15.00 PER PERSON | 8 ITEMS £19.80 PER PERSON | 10 ITEMS £24.00 PER PERSON

Tray served on slates and circulated by our waiting staff

MEAT

- 🌿 Lemon, garlic and thyme chicken skewer
 - 🌿 Smoked duck | soft boiled quail's egg caper mayonnaise
- 🌿 Rabbit rilette | apricot and rosemary compote
 - 🌿 Cottage pie | Cheshire bomb mash
 - 🌿 Beef skewer | horseradish cream
- 🌿 Oriental salad | ginger chicken | coriander
 - 🌿 Jellied ham hock | heritage Piccalilli
 - 🌿 Pressed pork belly | maple and chilli jam
- 🌿 Local black pudding | puff pastry | apple compote
 - 🌿 Haggis, neeps and tatties

FISH

- 🌿 Home cured beetroot gravlax | rye bread
- 🌿 Seared soy tuna | sesame | wasabi | spring onion
 - 🌿 Miniature fish pie | gruyere crust
- 🌿 Salmon fishcake | caper | orange | dill
- 🌿 Potted salmon | horseradish | dill
- 🌿 Potted shrimp | granary toast
- 🌿 Soused mackerel | heritage beetroot
- 🌿 Tartar of seabass | fennel | lime | dill
- 🌿 Classic prawn cocktail | baby gem smoked paprika
- 🌿 Brioche crumb coated lemon sole | tartar

VEGETARIAN

- 🌿 Heirloom tomato bruschetta English feta cheese
- 🌿 Spinach, Parmesan and pine nut arancini
- 🌿 Caramelised goats' cheese | olive tapenade
 - 🌿 Oriental salad | rice paper coriander mayonnaise
- 🌿 Cheshire new potato | truffle wild mushroom
- 🌿 Sweet baby peppers | basil | cream cheese

0151 559 1950 | events@royalliverbuildingvenue.co.uk | royalliverbuildingvenue.co.uk

DELUXE CANAPÉS

SHOOTERS

£2.10 PER PERSON

- 🌿 Gazpacho | basil oil
- 🌿 Melon | mint
- 🌿 Butternut squash | seeds | oil
- 🌿 Pea | mint | velouté

OYSTERS

£2.10 PER OYSTER

- 🌿 Natural with traditional accompaniments
- 🌿 White wine, cream, garlic topped | gruyere cheese

INDIVIDUAL DELUXE CANAPÉS

PRICE PER ITEM

- 🌿 Roulade of marinated Foie Gras | Sauternes jelly £5.63
- 🌿 Scallop ceviche | orange and fennel salad £3.75
- 🌿 Tiger prawn | saffron tempura £2.19
- 🌿 Fresh crab salad | avocado | coriander £2.50
- 🌿 Lobster tail | caviar £5.00
- 🌿 Miniature beef Wellington | nice and rare! £5.00

SUBSTANTIAL CANAPÉS

£16.20 FOR ANY 4 ITEMS PER PERSON

- 🌿 Nicks Pasty | spiced brown sauce
- 🌿 Yorkshire pudding | roast beef | caramelised onion
- 🌿 Ham hock croquette | pea purée
- 🌿 Hen egg Scotch egg | apple and celeriac remoulade
- 🌿 Cheshire cheese rarebit | tomato chutney
- 🌿 Tartlet of Mediterranean vegetables | black olive | micro basil
- 🌿 Roasted scallop | cauliflower purée | Parmesan crumb
£1.50 SUPPLEMENT
- 🌿 Slow cooked halibut fillet | puff pastry | lemon buerre blanc
£1.00 SUPPLEMENT

SWEET CANAPÉS

£2.22 PER ITEM

- 🌿 Lemon meringue tart
- 🌿 Gateau opera
- 🌿 Chocolate cup | raspberry mousse | pistachio crumb
- 🌿 Frangipane | cherry | candied almonds
- 🌿 Vanilla macaroon | strawberry | basil
- 🌿 Ginger and white chocolate cheesecake

WEDDING BREAKFAST MENU I

£38.40 PER GUEST

TO START

- 🌿 Tomato, red pepper & basil soup | crusty bread | English butter
- 🌿 Green pea, lentil & bacon soup | herb cream | crusty bread | English butter
- 🌿 Pressed ham hock terrine | Heritage piccalilli | toasted long croutes
 - 🌿 Smooth chicken liver parfait | chutney | warm brioche
- 🌿 Halloumi salad | sliced pears | candied walnuts | hazelnuts | Perdro Ximenez dressing
- 🌿 Confit duck leg | oriental noodle and vegetable salad | crisp pancake | balsamic reduction
- 🌿 Potted mackerel presented in a Kilner jar | lambs tongue lettuce | crusty bread | English butter

MAIN COURSE

- 🌿 Your choice of carved roasts | Chicken | Turkey | Pork | Leg of lamb | Sirloin of beef | roast potatoes | seasonal vegetables | roast gravy | Yorkshire pudding
 - 🌿 Lemon spiced chicken breast | Mediterranean cous cous | tomato harissa | tzatziki & zaiatan dressing | tossed individual Greek salad
 - 🌿 Duo of pork | crisp belly & spiced apple | fillet & Calvados sauce | grain mustard mashed potato | heritage carrots | fine beans
 - 🌿 Roast beef | suet pudding | champ potato | stock pot vegetables | rich red wine and shallot sauce
 - 🌿 Seven hour braised shoulder of lamb | lamb tortellini | rare rump | minted pod vegetables | champ potato
 - 🌿 Pan fried sea bass or red snapper | oriental noodle and vegetable salad | aged balsamic | steamed broccoli | toasted almonds
 - 🌿 Pastry lattice of Mediterranean vegetables | red lentils | sweet pepper sauce | herb oil

DESSERT

- 🌿 Glazed lemon tart | raspberries | basil syrup
 - 🌿 Individual Pimm's trifle | lavender shortbread
 - 🌿 Chocolate mousse | marinated Kirsch cherries | white chocolate sauce
 - 🌿 Rippled Italian meringue | vanilla cream | seasonal berries | Prosecco jelly | basil sugar
 - 🌿 White chocolate bread and butter pudding | spiced apple compote | English custard
 - 🌿 Vanilla panna cotta | passion fruit jelly | lemon shortbread
 - 🌿 Treacle tart | clotted cream | orange confit
- 🌿
- Herbal teas | coffee | chocolate mints

Traditionally the bride and groom choose one dish per course for their guests and an alternative to meet vegetarian and dietary requirements.

WEDDING BREAKFAST MENU II

£43.20 PER GUEST

TO START

- 🌿 Confit duck leg | Asian noodle salad | pancake | hoi sin reduction
- 🌿 Ballontine of Scottish smoked salmon | prawns | lemon mayonnaise
- 🌿 Pressed rabbit terrine | Pedro Ximenez | tea and prune dressing
- 🌿 Cod brandade | crispy croute | cup of leek and potato soup
- 🌿 Twice cooked pork belly | roasted apple marmalade | caramelised balsamic vinegar
- 🌿 Heritage beetroot salad | crumbled Blacksticks blue cheese | hazelnut dressing

MAIN COURSE

- 🌿 Pan cooked salmon fillet | seasonal greens | sun dried tomatoes | crushed potatoes | lemon butter sauce
- 🌿 Roast rump of Welsh lamb | polenta cake | fine ratatouille vegetables | Burgundy jus
- 🌿 Chicken breast & braised leg | spätzle | spinach | wild mushroom | heritage carrots | tarragon sauce
- 🌿 Braised pigs' cheek | truffle mash | baby vegetables
- 🌿 Madgetts Farm duck breast | bok choy | fondant potato | poached plum | jus
- 🌿 Carved 28 day aged rib of beef | béarnaise sauce | Lyonnaise potatoes | rocket salad | balsamic dressing
- 🌿 Baked Guinea Fowl | garlic infused white beans | smoked sausage
- 🌿 Open spinach and ricotta ravioli | pine nuts | sage | lemon | parmesan

DESSERT

- 🌿 Hot chocolate fondant | coffee ice cream
- 🌿 Bailey's bread and butter pudding | salted caramel ice cream
- 🌿 Blackberry and almond tart | clotted cream
- 🌿 Trio of desserts | lemon | chocolate | berry
- 🌿 Steamed lemon sponge pudding | confit lemon & thyme infused Anglaise
- 🌿
- Herbal teas | coffee | local fudge

Traditionally the bride and groom choose one dish per course for their guests and an alternative to meet vegetarian and dietary requirements.

WEDDING BREAKFAST MENU III

£57.60 PER GUEST

TO START

- 🌿 Crisp belly pork | salt and pepper squid | sweet chilli dressing
- 🌿 Morecombe Bay potted shrimps | lemon surprise
- 🌿 Chilled red pepper and tomato soup | Whitby Bay crab cocktail

MAIN COURSE

- 🌿 Veal cutlets | girolle mushrooms | French beans | baby carrots | sautéed potatoes | café au lait sauce
- 🌿 Cannon and braised shoulder of Welsh lamb | crispy sweetbread | champ potatoes | minted pod vegetables | rosemary scented jus
- 🌿 Roasted monkfish tail | Parma ham | buttered green cabbage scented with ginger | carrots | red wine reduction | Parisienne potato

DESSERT

- 🌿 Frozen white chocolate mousse | port wine figs
- 🌿 Trio of brûlée | vanilla | chocolate | raspberry
- 🌿 Banana & peanut brûlée | glazed banana crisp



Herbal teas | coffee | petit fours

Traditionally the bride and groom choose one dish per course for their guests and an alternative to meet vegetarian and dietary requirements.

ADDITIONAL MENU OPTIONS

AMUSE-BOUCHE

£2.34 PER PERSON

- 🌿 Pumpkin velouté | seeds and oil
- 🌿 Gazpacho | basil crème fraiche
- 🌿 Pea velouté | mint oil
- 🌿 Potted salmon | horseradish bagel crisp
- 🌿 Confit chicken and leek terrine | beer and apple chutney

DELUXE AMUSE-BOUCHE

PRICE PER PERSON

- 🌿 Pan fried scallop | vanilla and apple purée | parsley cress £4.80
- 🌿 Smoked duck | braised chicory | pickled shallot £3.30

INTERMEDIATE COURSE

PRICE PER PERSON

- 🌿 Fillet of red mullet | pickled vegetables | herb purée £8.34
- 🌿 Wild mushroom ravioli | cep foam | amaranth cress £7.14
- 🌿 Tortellini of crushed butternut squash | almond and truffle cream £6.30

CHEESE AND SAVOURIES

£8.34 PER PERSON

- 🌿 Wide selection of British cheeses | grapes | celery
homemade compotes | chutneys | selection of sweet breads and crackers

'Let us know your favourite cheese and we'll serve it'

*Cheese course can be served either as an individual plated portion,
table platters or as a separate cheese display buffet*

CHILDREN'S MENU

£19.80 PER GUEST

TO START

- 🌿 Garlic bread
- 🌿 Homemade tomato soup | bread roll
- 🌿 Medley of melon

MAIN COURSE

- 🌿 Freshly prepared pasta | meat balls | side salad
- 🌿 Freshly prepared pasta | tomato sauce | cheese topping | side salad
- 🌿 Chicken goujons | French fries or mashed potato | peas or beans
- 🌿 Sausages | French fries or mashed potato | peas or beans

DESSERT

- 🌿 Chocolate brownie | chocolate sauce
- 🌿 Strawberry mousse | fruit compote
- 🌿 Fresh fruit salad



Unlimited fruit cordials served throughout the meal

*Available to children up to 12 years of age
Choose a starter, main and dessert to create your children's set menu*

EVENING BUFFETS

A traditional self-service buffet station accompanied with crockery, cutlery and napkins as required.

HOME COMFORT FROM THE HEART OF THE CITY

£10.00 PER GUEST

- 🌿 Traditional Scouse | Lamb hotpot with vegetables and gravy
 - 🌿 Pickled beetroot
 - 🌿 Pickled cabbage
- 🌿 Crusty bread and butter

FINGER FOOD

£15.00 PER GUEST

- 🌿 Mini beef or spiced chick pea burger | sesame buns | relish
- 🌿 Lamb or Vegetable samosas | cucumber and yoghurt dip
- 🌿 Sun-blushed tomato and bocconcini skewers | basil balsamic
 - 🌿 Satay chicken skewers
 - 🌿 Barbecue mini ribs
 - 🌿 Mini chip cones

CHILDREN'S BUFFET

AVAILABLE TO CHILDREN UP TO 12 YEARS | £14.40 PER GUEST

- 🌿 Selection of party finger sandwiches
 - 🌿 Mini burgers
 - 🌿 Chicken goujons
 - 🌿 Mini pizzarette
 - 🌿 Sausage rolls
- 🌿 Selection of party cakes

TASTE OF THE ORIENT

£19.80 PER GUEST

A selection of homemade dishes with an oriental twist

- 🌿 Chicken, ginger and spring onion
 - 🌿 Sweet 'n' sour pork
- 🌿 Crispy dry shredded beef | chilli | carrot
- 🌿 Rice Noodle stir fry | sprouting broccoli | water chestnuts
spring onion | roasted peanuts
 - 🌿 Sticky rice

THE CURRY HOUSE

£14.40 PER GUEST

A selection of homemade curry dishes of mixed spice

- 🌿 Thai green chicken
 - 🌿 Lamb Madras
- 🌿 Chickpea, sweet potato & spinach
 - 🌿 Basmati rice
 - 🌿 Chips
 - 🌿 Naan bread
 - 🌿 Poppadums
 - 🌿 Dips

BOWL FOOD

£5.30 PER BOWL | 3 PER PERSON FOR £15.00

Hot and cold bowl food, tray served at set intervals or for a continuous steady flow. Recommended for standing receptions. Choose from :

- 🌿 Locally sourced Sausage | mustard mash | onion gravy
 - 🌿 Lamb tagine | saffron | coriander cous cous
- 🌿 Steamed pollock | crushed potato | parsley sauce
 - 🌿 Classic fish and chips | crushed peas
 - 🌿 Thai chicken curry | sticky jasmine rice
 - 🌿 Truffled macaroni cheese
- 🌿 Risotto of pod vegetables | white balsamic jelly
 - 🌿 Pan seared sea bass | oriental vegetable
 - 🌿 Mini prawn cocktail
- 🌿 Belly pork | bean sprouts | plum sauce
 - 🌿 Caesar Salad
- 🌿 Spicy chicken or pulled pork fajitas
 - 🌿 Lamb samosas | minted yoghurt
- 🌿 Mini burgers | sesame buns | tomato relish

CHEESE TABLE

£300.00

A mouth-watering cheese display to feed all of your guests. Cheese table to include British and Continental Cheeses accompanied with a selection of biscuits, crackers, breads, chutneys, celery and grapes. Let us know of your favourite cheese and we'll ensure it's on the table.

EVENING SNACKS

STREET FOOD

£9.00 PER GUEST

Quirky finger food served interactively on wooden trays and slates. Select two items per guest.

- 🌿 Barbecue pulled pork tortilla wrap | Asian coleslaw | fries
- 🌿 Oriental vegetable noodle box | plum sauce | fresh coriander
- 🌿 Hot spicy chicken | wrap or pitta bread | sweetcorn and black bean salsa
 - 🌿 Gourmet burger stack | brioche bun | bacon or cheese | salad
 - beer battered onion rings **£1.00 SUPPLEMENT**
- 🌿 Spiced lamb | pitta bread | chilli sauce | minted yogurt | salad

ITALIAN

£12.00 PER PIZZA

Homemade 10" pizza served interactively in a takeaway pizza box. One pizza per two guests recommended. Choose from:

- 🌿 Margarita topped with wild rocket salad
 - 🌿 Hawaiian | fresh green chilli
- 🌿 Spicy salami | courgette | basil | tomato | mozzarella
- 🌿 Smoked pancetta | mozzarella | fresh chilli | tomatoes
 - 🌿 Red grape | honey | rosemary | pecorino

SUPPER FAVOURITES

PRICE PER ITEM

- 🌿 Hot steak baguettes | rocket | caramelised onions | mini chip cones **£12.00**
- 🌿 Carved honey roast ham | mustard or piccalilli | floured bap **£4.80**
 - 🌿 Bacon, sausage or egg bap | red or brown sauce **£4.20**
- 🌿 Original recipe Southern fried chicken in a basket | chips **£7.80**
 - 🌿 Individual fish and chip cones **£6.00**



WEDDING DRINKS
COLLECTION

2017 - 2018

T H E I C O N I C W E D D I N G V E N U E

THE WEDDING DRINKS COLLECTION

To guarantee a drink selection pre-orders are recommended. The bar can also be ran as an account bar tab or a cash bar for guests to purchase their own drinks on the evening via cash or card payment. *All prices listed include VAT.*

DRINKS PACKAGES

PACKAGE I

£12.50 PER GUEST

- 🍷 A glass of Prosecco on arrival
- 🍷 A glass of house table wine
- 🍷 A glass of Prosecco for the toasts

PACKAGE II

£18.50 PER GUEST

- 🍷 A glass of Prosecco on arrival
- 🍷 Half a bottle of house table wine
- 🍷 Half bottle of mineral water
- 🍷 A glass of Prosecco for the toasts

PACKAGE III

£20.50 PER GUEST

- 🍷 A glass of Champagne or Pimms Cup cocktail on arrival
- 🍷 Half a bottle of house table wine
- 🍷 Half bottle of mineral water
- 🍷 A glass of Champagne for the toasts

INCLUSIVE DRINKS PACKAGES

If chosen, unlimited drinks packages must be pre-ordered for all attending day and evening guests.

INCLUSIVE PACKAGE I

£36.00 PER GUEST



Unlimited service of
bottled beer | house wine | soft drinks

INCLUSIVE PACKAGE II

£48.00 PER GUEST



Unlimited service of
bottled beer | house wine | spirits | soft drinks

CORKAGE OPTIONS

PRICE PER ITEM

BOTTLE OF WINE £12.00 | BOTTLE OF CHAMPAGNE £18.00 | BOTTLE OF SPIRITS £60.00 | KEG OF LAGER OR ALE £1.20 PER PINT*

(Total price dependent on litre of keg)

WINE LIST

SPARKLING WINES

BIN 01	Ponte Prosecco, Italy	£23.50
BIN 02	Macia Cava Brut Nature Reserve, Spain	£26.00
BIN 03	Veuve Doussot, Champagne, Brut, France	£36.00
BIN 04	Pol Roger, Brut NV Champagne, France	£48.00

WHITE WINES

BIN 05	Ponte Pinot Grigio, Italy	£16.50
BIN 06	Pinto Grigio Garganega, La Castella, Italy	£18.50
BIN 07	Chardonnay/Viognier, Domaine de Fabregues, France	£19.50
BIN 08	Chardonnay Unoaked Murray River Valley, Australia	£20.50
BIN 09	Indaba Sauvignon Blanc, South Africa	£21.50
BIN 10	Albarino Terra de Asorei, Spain	£25.00
BIN 11	Petit Chablis, Domaine Emile Petit, France	£27.00
BIN 12	Sancerre Les Collines Blanches Domaine Brochard, France	£31.50
BIN 13	Riesling Grand Cru Rosacker Domaine Sipp Mack, France	£36.00

Alternative prosecco, champagne and wine brands and products are available on request

ROSÉ WINE

BIN 14	Lyric Rosé, Italy	£16.50
BIN 15	Pinot Grigio 'Blush' La Delizia, Italy	£17.50
BIN 16	Cotes de Gasgoyne Rose Chateau Laballe, France	£19.50

RED WINE

BIN 17	Plate 95. Merlot, Chile	£16.50
BIN 18	Merlot sol de Andes, Central Vineyard, Chile	£17.50
BIN 19	Murphy's Shiraz, Murray River, Australia	£19.75
BIN 20	Rioja Tinto Senorio de Espiga, Bodegas San Cebrin, Spain	£20.50
BIN 21	Malbec Reserve Tonel 46 Los Toneles Mendoza, Argentina	£22.50
BIN 22	Côtes du Rhône Château St Roch, France	£23.00
BIN 23	Dolcetto D'Alba 'Rutuín' Ciabot Berton, Italy	£25.00
BIN 24	Almirez Toro, Teso la Monja, Spain	£28.50
BIN 25	Château Pontet Plaisance Grand Cru St Emlion, France	£33.50
BIN 26	Beaune 'Prevole' Domaine Prunier Bonheur, France	£39.50

MINERAL WATER

BIN 27	Still and Sparkling Water 400ML	£4.00
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COCKTAILS & MOCKTAILS

COCKTAILS

STEAM PACKET £5.95

Liverpool gin | rhubarb liqueur | cranberry juice | fresh lime

PIMM'S CUP £5.50

Pimm's | ginger beer | lime | orange | cucumber

WHITE PEACH BELLINI £7.25

Prosecco | peach purée | cape gooseberry

MINT VANNILLA JULEP £5.95

Bourbon | Buffalo Trace | vanilla | mint

WILD BERRY MIMOSA £7.25

Prosecco | raspberry purée | fraise du bois

PASSION FRUIT MOJITO £6.95

Havana Club Blanco | fresh lime juice | passion fruit | mint | pineapple

STRAWBERRY & BASIL MARGARITA £6.95

Gold Tequila | Grand Marnier | strawberry purée | lime juice | basil leaves

SEX ON THE DOCKS £5.50

Peach schnapps | Green Mark Vodka | grapefruit | orange

MOCKTAILS

ELDERFLOWER & APPLE SLING £4.20

Organic elderflower cordial | fresh lime | apple juice | top soda

MINT, HONEY & PINEAPPLE CRUSH £4.20

Mint | honey | pineapple juice | top lemonade

CINDERELLA PUNCH £4.20

Orange juice | pineapple juice | grenadine

SOFT DRINKS AND MIXERS

Coke | Sprite | Diet Coke 330ML £2.00

Schweppes mixer £1.50

Ginger beer £2.50

Fruit juices £2.50

Tomato juice £2.00

Red Bull £2.50

Fever Tree tonic £2.00

Still | Sparkling mineral water 200ML £2.00 | 400ML £4.00

Cordials | splash £0.50

BAR TARIFF

SPIRITS

PIMMS

Pimm's The Original №1 £4.00
Dry Martini £2.50
Taylors LBV £5.00

VODKA

Smirnoff £3.00
Ketel One £3.00
Chase £4.00
Chase Marmalade £4.00
Belvedere £4.00

GIN

Beefeater £3.00
Tanqueray № 10 £4.00
Bombay Sapphire £3.50
Hendricks £4.00

COGNAC

Hennessy FDC £4.00
Hennessy XO £11.50
Courvoisier £3.50

ARMAGNAC

Chateau De Lacaze 1983 £9.00

RUM

Captain Morgan's Original £3.50
Havana Club Anejo £3.50
Lamb's Navy £3.50
Bacardi £3.00

IRISH WHISKEY

Bushmills 10 year £4.00
Jameson £3.50

AMERICAN WHISKEY

Buffalo Trace £3.50
Jack Daniels £3.50

SCOTCH WHISKY

Black Bottle Whisky £3.00
Jonny Walker Black £3.50
Glenlivet 12 Year £5.00
Oban 14 Year £5.50
Lagavulin 16 Year £6.00
Laphroaig Select £5.50

LIQUEURS

A selection of liqueurs available £3.50

BEERS

BOTTLED BEERS

Peroni £4.00 330ML
Estrella Mahou £4.00 330ML
San Miguel £3.50 330ML
San Miguel Fresca £3.50 330ML
Real Ale £4.00 500ML
Cider £4.50 500ML

DRAUGHT BEER

Kegs can be pre-ordered PRICE ON REQUEST

WINE BY THE GLASS

SPARKLING

Ponte Prosecco, Italy £5.50 150ML

HOUSE WHITE

Ponte Pinot Grigio, Italy £4.50 175ML | £6.00 250ML

HOUSE ROSÉ

Lyric Rosé, Italy £4.50 175ML | £6.00 250ML

HOUSE RED

Plate 95. Merlot, Chile £4.50 175ML | £6.00 250ML

In accordance the Weights and Measures Act 1985 the measure for sale on gin, rum, vodka and whisky used is 25ml or multiples thereof.

In accordance with the revised legislation for capacity measures (intoxicating liquor) regulations this establishment sells wine by the glass in quantities of 175ml.

Alternative beer and spirit brands are available on request. All prices listed include VAT.

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