



HARDDAYS NIGHT HOTEL

LIVERPOOL

Room Specifications

Zygmant Suite

Room Layouts

Specifications

❖ One Table	40	Air Conditioning	
❖ Gala Dinner	110	PA System	
with Stage/Dance Floor	90	Floor Area	225 Sq M
❖ Drinks Reception	180	Room Length	20.5 M
with Stage/Dance Floor	100	Room Width	10 M
		Ceiling Height	2.8 M

£1500.00 per day

Hard Days Night Suite

Room Layouts

Specifications

❖ One Table	20	Air Conditioning	
❖ Gala Dinner	50	PA System	
with Stage/Dance Floor	N/A	W/C Facilities	
❖ Drinks Reception	50	Floor Area	82.5 Sq M
with Stage/Dance Floor	N/A	Room Length	12.5 M
		Room Width	8.5 M
		Ceiling Height	2.3 M

£500.00 per day

Two of Us Suite

Room Layouts

Specifications

❖ One Table	18	Air Conditioning	
❖ Gala Dinner	32	PA System	
with Stage/Dance Floor	N/A	Floor Area	55.04Sq M
❖ Drinks Reception	50	Room Length	M 8.6M
with Stage/Dance Floor	N/A	Room Width	M 6.4 M
		Ceiling Height	M 2.8 M

£500.00 per day



HARDDAYS NIGHT HOTEL

LIVERPOOL

Canapés

HOT

Mini Sheppard's Pie
Mini Toad in the Hole
Mini Potato and Gruyere Soufflés
Mini Fish and Chips
Mini Chicken Bang Bang Skewers
Mini Cheese Burgers
Mini Salmon Fishcakes

COLD

Smoked Salmon Roulade Mini Blinis
Mini Mrs Kirkham Leek and Mushroom Tart
Chicken Liver Parfait Brochette with Chutney
Goats Cheese, Pimento and Pine nut Crostini
Mini Caesar Salad
Prawn and Avocado Mousse
Mini Ham and Piccalilli Sandwiches

Minimum of 10 people

Choose 4 canapés	£6.00
Choose 6 canapés	£8.00
Choose 8 canapés	£10.00



HARDDAYS NIGHT HOTEL

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BUFFET MENUS

HOT BUFFET MENU

Roast New Potatoes with Chive Crème Fraiche
Selection of 3 Salads
Crusty Bread and Butter

Please choose two hot dishes from the options below:

- Lancashire Hot Pot
- Chunky Sheppard's Pie
- Lamb Masala
- Chicken Balti
- Seafood pie
- Vegetable Curry
- Home made Lasagne with Garlic Bread
- Mushroom Stroganoff
- Beef Pepper Pot

£16.95 per person

DESSERTS

- Chocolate Fudge Brownie
- Fresh fruit salad
- Raspberry Ripple Eaton Mess
- Cream Filled Profiteroles with Chocolate Sauce
- Banana and Toffee Charlotte

£3.95 per person



HARDDAYS NIGHT HOTEL

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Standard Menu @ £14.95

- Selection of Finger Sandwiches
- Selection of 3 Salads
- Balti Chicken Skewers
- Mrs Kirkham's Leek & Mushroom Quiche
- Mini Prawn Cocktail
- Selection of Mini Cakes

Luxury Menu @ £15.95

- Selection of Finger Sandwiches
- Selection of 3 Salads
- Oriental Tiger Prawns and Chicken Bang Bang Skewers
- Mrs Kirkham's Leek & Mushroom Quiche
- Mini Sausage Rolls
- Ploughman's Platter
- Selection of Mini Cakes

Deluxe @ £20.95

- Selection of Finger Sandwiches
- Cured Meat Platter
- Roast Vegetable Wraps with Pesto Mayonnaise
- Cajun Chicken Wraps with Lime Crème Fraiche
- Baked New Potatoes
- Mrs Kirkham's Leek & Mushroom Quiche
- Mini Sausage Rolls
- Sticky Beef and Pickled Cucumber Parcels
- Selection of 3 Salads
- Selection of Mini Cakes



HARRODS NIGHT HOTEL

LIVERPOOL

Executive Menu @ £26.95

- Selection of Freshly Baked Breads
- Cured Meat Platter
- Baked New Potatoes with Chive Crème Fraiche
- Dressed Salmon with Prawns
- Selection of Wraps
- Ploughman's Platter
- Mrs Kirkham's Leek & Mushroom Quiche
- Balti Chicken Skewers
- Selection of 3 Salads
- Mini Sausage Rolls
- Selection of Mini Cakes



HARDDAYS NIGHT HOTEL

LIVERPOOL

BANQUETING MENUS

Menu A

Starter

Roast Red Pepper & Tomato Soup

Main Course

Roast Breast of Chicken, served with Roast Potatoes,
Seasonal Vegetables & Roast Gravy

Dessert

Chocolate & Nuts Brownie, served with Bitter Chocolate
Sauce
Tea /Coffee

£30.00 per person

Menu B

Starter

Chicken & Chorizo Terrine, served with Spicy Tomato Chutney

Main Course

Braised Shoulder of Lamb, served with Fondant Potatoes,
Carrot & Swede Puree & Redcurrant Sauce

Dessert

Raspberry & Strawberry Eaton Mess in a Brandy Snap
Basket
Tea/Coffee

£35.00 per person



HARDDAYS NIGHT HOTEL

LIVERPOOL

Menu C

Starter

Smooth Chicken Liver, Parfait with Fruit Chutney and Toasted Brioche

Main Course

Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Sauce, Roast Potatoes, and Seasonal Vegetables

Dessert

Crème Caramel, Caramel Sauce & Seasonal Berries
Tea/Coffee

£40.00 per person

Menu D

Starter

French Onion Soup served with Mini Cheese on Toast

Intermediate

Cured Salmon, Potato Salad, Citrus Dressing

Main Course

Fillet of Beef Wellington (cooked medium), Garlic Baby Roast Potatoes, Medley of Baby Vegetables, Madeira Sauce

Dessert

Passion Fruit Jelly, served with Mango & Chilli Salsa

Tea/Coffee and White Chocolate Fudge

£50.00 per person



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Arrival Cocktails Drinks

The Perfect Pear	£7.95
Fresh pear, lemon thyme syrup, Grey goose le Poire vodka and chilled house champagne.	
Lovely Bubbly	£7.95
Passion fruit 42 Below vodka, raspberry liqueur and Chambord. Shaken over crushed ice with lemon juice and sugar syrup. Topped off with chilled house champagne and seasonal berries.	
French 64	£7.95
Apples and lemons simply served with chilled house champagne.	
Bellini	£7.95
Fresh white peach puree and chilled house champagne. A simple classic from Harri's bar Venice.	
Cranberry Jello	£8.95
Woodford reserve bourbon and mint syrup. Shaken with port and cranberry sauce. Topped off with chilled house champagne and a twist of orange.	
Yellow Matter Custard	£8.95
Grey Goose vanilla vodka combined with hibiscus flowers. Stirred with rhubarb and ginger syrup and topped off with chilled House champagne.	
Fab Four	£750.00
Pure indulgence. Four shots of Louis XIII cognac poured over brown sugar cubes and angostura bitters. Topped off with a bottle of Cristal champagne.	



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<u>White</u>	Vintage	75cl
Fortant Chardonnay (VdP d'Oc) France	2007	£15.50
Bigi Orvieto Italy	2006	£19.00
Don Jacobo Blanco Rioja Spain	2007	£21.00
J. Moreau et Fils Chablis France	2006	£27.00
Voga Pinot Grigio Italy	2006	£27.00
Drylands Sauvignon Blanc New Zealand	2006	£27.00
<u>Rose</u>	Vintage	75cl Bottle
Veramonte Reserva Syrah Rose Chile	2007	£18.00
Joseph Mellot Sancerre Rose Le Rabault France	2006	£28.00



HARDDAYS NIGHT HOTEL

L I V E R P O O L

<u>Red</u>	Vintage	75cl
Fortant Merlot (VdP d'Oc) Italy	2006	£15.50
Finca Flichman Reserva Malbec Oak-Aged Argentina	2006	£18.00
Boschendal 1685 Shiraz-Cabernet Sauvignon South Africa	2006	£22.50
Barossa Valley Estate Shiraz Australia	2005	£23.00
Marques de Morano Reserva Rioja Spain	2004	£24.00
Estancia Pinot Noir California	2005	£27.00



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L I V E R P O O L

<u>Sparkling Wine</u>	<u>75cl</u>
Prosecco Extra Dry Fantinel, NV Italy	£23.95
Denbies Whitedowns Cuvee Brut 2004 Surrey England	£38.00
Prosecco-Raboso Rose, Sant Orsola, NV Italy	£23.95
Banrock Station Sparkling Shiraz, NV Australia	£23.95

Vintages are subject to change without notice.

Champagne

Mercier Brut	£38.00
Moet and Chandon Imperial Brut	£48.00
Mercier Brut Rose	£45.00
Veuve Clicquot Yellow Label	£60.00
Moet and Chandon Grand Vintage	£65.00
Veurve Clicquot Rose	£75.00
Laurent Perrier Rose	£82.50
Dom Perignon Brut	£150.00



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Suppliers

Please find to follow a selection of suppliers who work closely with the Hotel.

Florists

Zime Design Limited

Catherine Cartmell

Tel: 01253 28 39 31

catherine@zimedesign.co.uk

www.zimedesign.co.uk

Flower Fashion

Heather & Jane

Flower Fashion

t:01513428217

m:07552 187 815

www.flowerfashion.co.uk

flowerfashion@live.com

Photography

Ikonography

Kathy Cheung

Tel: 0151 236 0360

www.ikonography.net

Paula

Nicole Photography

0845 051 0624

07910 6211 34

www.nicolephotography.co.uk

www.pictureus.net

Tracey Evans

Tel: 0151 420 7057

www.traceyevansphotography.com

Karen Julia

07725 007020

info@karenjulia.com

www.karenjulia.com

Charlie and Charlie

Charlie Ding

Tel: 07856 508 454

Charlie@charlieding.com

www.charlieAndCharlie.co.uk

Entertainment

Big Entertainment Ltd

Marcus Keith

Tel: 0845260 1106

www.bigentertainments.com

Power Promotions

Tom Staunton

Tel: 0151 230 0070

www.powerpromotions.co.uk



HARDDAYS NIGHT HOTEL

LIVERPOOL

Stationery

Pink Sherbet Designs Ltd

Tel: 08444 128 128

contact@pinksherbetdesigns.co.uk

www.pinksherbetdesigns.co.uk

C&C

Tel: 0770 302 3212

eleanor@crowfootandcomma.com