spaces
at The Spine

Day Delegate catering menu

Autumn / Winter 2026

our day delegate catering package

Minimum numbers of 50 apply

Our day delegate package is designed to fuel your guests to keep them energised, fresh and engaged throughout the day.

It includes three refreshment breaks and a fork buffet lunch, served in either **The Atrium**, a double-height open space featuring an indoor plant installation, or **The Axis**, our central dining destination with unparallelled views over Liverpool City Centre and the Mersey.

Traditional DDR
9am – 5pm

- **Fuel the start of the day** with fresh pastries, muesli pots and whole fresh fruit
- **Energise your morning** with homemade protein bites, biscuits and fresh fruit
- **Refuel yourself at lunch** with a bountiful buffet lunch including three main dishes, seasonal side dishes and pudding, or our enhanced sandwich package
- **Rejuvenate your afternoon** with a slice of loaf cake, biscuits and fresh fruit

Freshly brewed coffee by local supplier Neighbourhood Coffee, classic, fruit and herbal teas by Brew Tea, fruit juice and still and sparkling water will be served throughout each break.

(VE) Vegan (V) Vegetarian (NGCI) No Gluten Containing Ingredients
For those with dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.
All prices are per person and exclude VAT.

refreshments

Our local coffee supplier: Neighbourhood Coffee

Our coffee is supplied by Neighbourhood Coffee, an independent Liverpool roastery committed to ethical sourcing and long-term relationships with coffee-growing communities. They work closely with trusted importers and producers to ensure transparency across the supply chain, supporting farmers who prioritise quality, fair practices and environmental stewardship. By partnering with a local supplier, we reduce food miles and support a more sustainable coffee culture, one cup at a time.

Arrival refreshments

Fuel your morning with hot and cold beverages, a selection of fresh mini croissants and Danish pastries (V) *(369kcal)* muesli pots (VE) *(262kcal)* and whole fresh fruit (VE)(NGCI) *(97kcal)*.

Mid-morning break

A selection of energising protein bites, biscuits (V) *(148kcal)* and whole fresh fruit (VE)(NGCI) *(97kcal)*, served with hot and cold beverages.

Chef's choice of one energising bite from the examples below:

- Pineapple, lime and chia seed energy bites (VE)(NGCI) *107kcal*
- Sultana, raisin and pumpkin seed protein balls (VE)(NGCI) *81kcal*
- Date, apricot and sunflower seed energy bites (VE) *111kcal*
- Dark chocolate, prune and maple protein balls (VE)(NGCI) *108kcal*

Mid-afternoon break

A selection of delicious loaf cakes, biscuits (V) *(148kcal)* and whole fresh fruit (VE)(NGCI) *(97kcal)* to end the day on a sweet note. Served with hot and cold beverages.

Chef's choice of two cake bites from the examples below:

- Blueberry and lemon loaf cake (V) *419kcal*
- Lemon and poppyseed loaf cake (V) *416kcal*
- Banana and chocolate loaf cake (V) *382.3kcal*
- Banana loaf cake (V) *358kcal*

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lunch

Enhanced sandwich lunch

Perfect for exhibitor and networking lunches, an alternative to the DDR fork buffet lunch option and recommended for events with over 150 delegates.

A selection of freshly made sandwiches, three handheld snacks, two artisan salads, dessert and fruit pots. All buffets are served with a selection of classic teas and seasonal fruit infusions, coffee, and water.

Handheld snacks

Vegan & vegetarian

- Chargrilled courgette, red onion and red pepper tapenade (VE)(NGCI) *248kcal*
- Red onion and chilli bhaji, mint, garlic and coconut yogurt (VE)(NGCI) *184kcal*
- Cheddar and cream cheese scones, tomato chutney (V) *418kcal*
- Smoked applewood and pear arancini (V)(NGCI) *213kcal*
- Steamed Boa bun Terriyaki aubergine, chilli and lime slaw (V) *142kcal*
- Ricotta and mint frittata (V)(NGCI) *177kcal*
- Honey-roasted figs, whipped truffle honey goat's cheese(V)(NGCI) *217kcal*

Fish & meat

- Hot smoked salmon pate, sourdough, pickled cucumber *256kcal*
- Thai chilli prawns, lime leaf and sriracha mayo (NGCI) *73kcal*
- Hake goujons, pea and mint guacamole *234kcal*
- Coronation chicken and watercress slider *442kcal*
- Buttermilk chicken, gochujang mayo *375kcal*
- Lamb kofta, pickled red onion, mint and cucumber (NGCI) *231kcal*

Seasonal artisan salads

- Roasted beetroot, orange, quinoa and rocket, citrus dressing (VE)(NGCI) *373kcal*
- Winter slaw; apple, cabbage, cranberry and wholegrain mustard dressing (VE)(NGCI) *184kcal*
- Saffron roasted fennel, white bean and orange salad (VE)(NGCI) *220kcal*
- Edamame, carrot and quinoa salad, sesame dressing (VE)(NGCI) *276kcal*
- Sweet potato, kale and cranberry salad, watercress pesto (V)(NGCI) *392kcal*

Dessert

- Whipped vanilla cheesecake, raspberries (VE) *262kcal*
- Chocolate brownie, salted caramel and popping candy (VE)(NGCI) *483kcal*
- Lemon meringue tart (V) *600kcal*
- Profiteroles (V) *341kcal*
- Espresso crème brulee (V)(NGCI) *423kcal*

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lunch
Hot fork buffet

All buffets include three main dishes, seasonal side dishes, a dessert and fresh fruit. Served with a selection of classic teas and seasonal fruit infusions, coffee, and water.

Monday
Mains
- Lentil bolognese lasagna, oregano, plant based cheese (VE) *359kcal*
- Seasonal fish pie, leeks, creamed potato, herb crumb *592kcal*
- Tarragon chicken, roasted gnocchi, mushroom and truffle oil *419kcal*

Sides
- Charred Brussel sprouts, herb garlic and lemon oil (VE)(NGCI) *136kcal*
- Roasted beetroot, orange, quinoa and rocket, citrus dressing (VE)(NGCI) *373kcal*

Dessert
- Dark chocolate tart, coffee cream, blackberry crumble (V) *648kcal*

Tuesday
Mains
- Smokey three bean chilli, mint yoghurt, nachos (VE)(NGCI) *385kcal*
- Baked salmon, lemon and dill butter, root vegetables (NGCI) *252kcal*
- Moroccan lamb tagine, almond and preserved lemon *543kcal*

Sides
- Baghali Polo ~ Persian broad bean and dill rice (VE)(NGCI) *270kcal*
- Winter slaw; apple, cabbage, cranberry and wholegrain mustard dressing (VE)(NGCI) *184kcal*

Dessert
- Carrot and sweet potato cake, orange, roasted pumpkin seed (VE) *495kcal*

Wednesday
Mains
- Smoked chilli and honey roast squash, chickpeas, preserved lemon (VE) *349kcal*
- Baked haddock, tenderstem broccoli, mustard and dill cream (NGCI) *352kcal*
- Roast chicken and root vegetable stew (NGCI) *349kcal*

Sides
- Braised winter greens, thyme and chilli oil (V)(NGCI) *115kcal*
- Sweet potato, kale and cranberry salad, watercress pesto (V)(NGCI) *392kcal*

Dessert
- Autumn fruit crumble, vanilla custard (VE) *392kcal*

Thursday
Mains
- Pumpkin, spinach and ginger curry (VE)(NGCI) *366kcal*
- Cod and prawn broth with cumin, spring onion and cucumber (NGCI) *451kcal*
- Sri Lankan green chicken curry (NGCI) *496kcal*

Sides
- Braised brown rice with coriander and lime (NGCI) *183kcal*
- Edamame, carrot and quinoa salad, sesame dressing (VE)(NGCI) *276kcal*

Dessert
- Vanilla panna cotta (V) *662kcal*

Friday
Mains
- Wild mushroom, artichoke and potato stroganoff (VE)(NGCI) *167kcal*
- Baked cod, tomato, olives and grilled courgette (NGCI) *244kcal*
- Korean braised beef short rib, pak choi, sesame *445kcal*

Sides
- Saffron roasted fennel, white bean and orange salad (VE)(NGCI) *220kcal*
- Braised green beans, shallots (V)(NGCI) *84kcal*

Dessert
- 70% Chocolate crémeux (V)(NGCI) *311kcal*

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boost your package

Add-ons

Energising add-ons

Choose 2 options for **£4.50** or 3 options for **£6.00**

- Sultana, raisin and pumpkin seed protein balls **(VE)(NGCI)** *81kcal*
- Date, apricot and sunflower seed energy bites **(VE)** *111kcal*
- Dark chocolate, prune and maple protein balls **(VE)(NGCI)** *108kcal*
- Pineapple, lime and chia seed energy bites **(VE)** *107kcal*
- Salted caramel gluten free and vegan brownie bites **(VE)(NGCI)** *185kcal*
- Fresh fruit pots **(VE)(NGCI)** *52kcal*
- Fresh fruit bowl **(VE)(NGCI)** *52kcal*
- Selection of toasted seeds and dried fruits **(VE)(NGCI)** *267kcal*

Muffins & rolls £6.50

A selection of soft white, wholemeal and brioche baps. All served with tomato ketchup and brown sauce:

- Roasted Portobello mushroom, spinach, tomato and mushroom ketchup **(VE)** *471kcal*
- Avocado, grilled halloumi, salsa wrap **(VE)** *368.9kcal*
- Free range egg muffin, sriracha **(V)** *309kcal*
- Dry cured bacon bap *512kcal*
- Cumberland sausage bap *556kcal*

Breakfast bowl food

Choose 2 bowls for **£7.50** or 4 bowls for **£15.00**:

- Coconut yoghurt, chai granola, pomegranate and kiwi **(VE)** *362kcal*
- French toast with banana and blueberries **(V)** *482kcal*
- Forest berry muesli with agave, apricot and pistachio **(VE)** *205kcal*
- Crispy potato tacos with radish, avocado and lime **(VE)(NGCI)** *283kcal*
- Sauté mushroom, vine tomato homemade tart and tangy beans **(VE)(NGCI)** *312kcal*
- Smoked trout, scrambled egg, gluten free granary soldiers **(NGCI)** *451kcal*

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