



# Day Delegate catering menu

Autumn / Winter 2025



# our day delegate catering package

## Minimum 35 people

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**, boasting an indoor plant installation, or **The Axis**, our central dining destination with magnificent views over Liverpool City Centre and the Mersey.

The day delegate package at Spaces at The Spine also includes **central dining**: your delegates will be able to enjoy a selection of classic, fruit and herbal teas by Brew Tea, coffee by Neighbourhood Coffee, fruit juice, seasonal fruit infusions and water throughout the day, whenever they need a top up.

- **Fuel the start of the day** with fresh pastries, a muesli pot and whole fresh fruit, served with a selection of hot and cold beverages
- **Energise your morning** with homemade protein bites, biscuits and fresh fruit, served with a selection of hot and cold beverages
- **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



# refreshments

## Arrival refreshments

Fuel your morning with hot and cold beverages, a selection of fresh mini croissants and Danish pastries (V) (369kcal) Bircher muesli bowls (VE)(NGC) (457 kcal) and whole fresh fruit (VE)(NGC) (97kcal).

## Mid-morning break

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

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

- Pineapple, lime & chia seed energy balls (VE) 81.8kcal
- Goji berry & almond energy bites (VE)(NGC) 111.6kcal  
(Contains almonds)
- Dark chocolate & maple energy bites (VE)(NGC) 35kcal
- Apricot, oat & seed bites (VE) 64.5kcal

## Mid-afternoon break

A selection of delicious loaf cakes, biscuits (V) (148kcal) and whole fresh fruit (VE)(NGC) (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 & lemon loaf cake (V) 419kcal
- Lemon & poppyseed loaf cake (V) 416kcal
- Banana & chocolate loaf cake (V) 382.3kcal
- Banana loaf cake (V) 358kcal

**Seasonal swap:** from 17 November, mince pies will be served in place of cake bites.

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing

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.



# Lunch

## Enhanced sandwich lunch

Perfect for exhibitor and networking lunches, an alternative to the DDR fork buffet lunch option recommended for events with over 150 delegates. A selection of freshly made sandwiches, handheld snacks, artisan salads, dessert and fruit pots.

Please choose three snacks, two salads and one dessert from the menu below.

### Handheld snacks

#### **Vegan & vegetarian**

- Vegetable gyoza with sesame & soy dip (VE) 376kcal
- Indian samosa with mango chutney (VE) 561kcal
- Buffalo cauliflower wings (VE) 350kcal
- Steamed bao bun with BBQ jackfruit, jalapeno & pickled ginger (V)(NGC) 184kcal
- Super green frittata (V) 256kcal
- Caramelised mushroom tarts (V) 480kcal

#### **Fish & meat**

- Thai chilli prawns with lime leaf & sriracha mayo (NGC) 765kcal
- Spiced haddock goujons, pea & mint guacamole 500kcal
- Smoked mackerel, radish, pickled cucumber, fennel seed cracker 192kcal
- Ham hock croquette with pickled walnut puree 260kcal
- Pulled chicken sliders with smoked cheese & red onion 390kcal
- Nduja sausage roll 205kcal

### Seasonal artisan salads

- Raw & roasted beetroot salad, toasted seeds, coarse grain mustard & balsamic (VE)(NGC) 649kcal
- Freekeh pilaf, coriander, mint, spring onion & preserved lemon (VE) 381kcal
- Jewelled couscous salad, pomegranate, pistachio, citrus & soft herbs (VE) 295kcal
- Roasted broccoli miso Caesar salad (V) 223kcal
- Chicory, orange & watercress (VE) 163kcal

### Dessert

- Plant based tiramisu (VE) 374kcal
- Lemon curd Eton mess, blackberry gel (V)(NGC) 525kcal
- Vanilla pannacotta, passionfruit, meringue shards (V)(NGC) 499kcal
- Apple & berry compote, oat & tonka spiced crumble crème anglaise (V)(NGC) 805kcal

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# Lunch

## Hot fork buffet

### Monday

#### Mains

- Baked Portobello mushroom, spinach & pesto gnocchi (VE) 598kcal
- Roasted salmon, pea & mint creamed fregola (NGC) 700kcal
- Lamb lasagne 667kcal

#### Sides

- Butternut squash macaroni cheese, herb crust (V) 500kcal
- Chicory salad with rocket, cucumber & tomato (VE) 160kcal

#### Dessert

- Sticky toffee pudding with cinnamon custard (V) 428kcal

### Tuesday

#### Mains

- Jackfruit biryani with mango chutney (VE)(NGC) 500kcal
- Roasted sea bream with saag aloo & mint yogurt (NGC) 750kcal
- Butter chicken curry (NGC) 556kcal

#### Sides

- Lentil, chilli & curried cauliflower salad (VE)(NGC) 580kcal
- Vegetable pilau rice (VE) 172kcal

#### Dessert

- Coconut & mango cheesecake (V) 325kcal

### Wednesday

#### Mains

- Blind lentil scouse with pickled beetroot (VE)(NGC) 266kcal
- Stuffed beef tomato with courgette, sweetcorn rice & crumbled feta (V)(NGC) 187kcal
- Scouse with pickled beetroot (NGC) 674kcal

#### Sides

- Sourdough bread (VE) 144kcal
- Herb oiled new potatoes (VE)(NGC) 121kcal
- Rocket & watercress salad with red onion, cherry tomato & Dijon dressing (VE)(NGC) 186kcal

#### Dessert

- Apple & hedgerow crumble with cream custard (V) 297kcal

### Thursday

- Sweet and sour tofu with pineapple, coconut sambal & crispy seaweed (VE)(NGC) 700kcal
- Roasted sea bass with teriyaki & stir fry noodles 600kcal
- Turkey katsu curry with bok choy 987kcal

#### Sides

- Asian slaw with sesame & coriander (VE)(NGC) 350kcal
- Coconut rice with chilli, green beans & peas (VE) 210kcal

#### Dessert

- Key lime pie (V) 440kcal

### Friday

#### Mains

- Med veg stuffed onion with carrot & cumin sauce (VE) 500kcal
- Roasted hake, butterbean & roasted pepper gumbo (NGC) 674kcal
- Buttermilk chicken, Cajun lime & chilli slaw, pretzel 925kcal

#### Sides

- Hasselback potato with parmesan & truffle oil (V) 325kcal
- Roasted courgettes, goats cheese & radicchio salad (V)(NGC) 391kcal

#### Dessert

- Rice pudding, strawberry compote (V)(NGC) 190kcal

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, Rainforest Certified coffee, and water.

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# boost your package

## Add-ons

### Energising add-ons

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

- Pineapple, lime & chia seed energy balls (VE)(NGC) 81kcal
- Goji berry & almond energy bites (VE)(NGC) 111.6kcal
- Dark chocolate & maple protein balls (VE)(NGC) 108.7kcal
- Apricot, oats & seed bites (VE) 107kcal
- Chocolate brownie bites (V) 249kcal
- Fresh fruit pots (VE)(NGC) 97kcal
- Selection of toasted seeds & dried fruits (VE)(NGC) 267.8kcal

### Muffins & rolls

**£6.50**

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

- Roasted Portobello mushroom, spinach, tomato & 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, spiced pears, date molasses, granola (VE) 352kcal
- Golden pineapple, mint & lime (VE) 193kcal
- Greek yoghurt, seasonal fruit, chai granola, bee pollen (V) 277kcal
- Bircher muesli, honey, blueberries, seed granola (V) 239kcal
- Sweetcorn pancakes, smashed 'no avocado' peas, tomato jam (V) 291kcal
- Shakshuka (V) 258kcal
- Soft boiled eggs, chorizo Iberico bellota, cheese (NGC) 330kcal

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