



Celebrations at hope street hotel

Please contact our events team to discuss your upcoming plans.

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Private dining at hope street hotel

Our private dining rooms are a great option for you and your guests to enjoy your own space with friendly and thoughtful service from our team at The London Carriage Works, our multi award-winning restaurant.

Please select one option from the starters, mains and puddings for your guests to enjoy a menu that is tailor made by you.



Set menu one - £62 per person

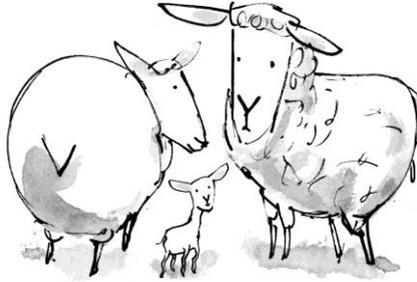
Set menu two - £72 per person

Set menu three - £79 per person

Set menu four - £92.50 per person

Or mix and match courses from various menus to create a bespoke menu. Price per person will be quoted separately.

Menu prices include VAT and room hire.



Children's Menu

Children 12 or under may either have a smaller portion of the adult menu at half the price or we can offer a three course children's menu.

Please select the same option for all children.

Starters

Soup of the day with fresh bread and British butter

Melon with seasonal berries

Mains

Grilled chicken with mashed potato and seasonal vegetables

Grilled sausages with mashed potato and seasonal vegetables

Penne pasta with roasted tomato and herb sauce

Pudding

A selection of TLCW ice creams

TLCW rice pudding

£23 per child



Starters

Menu one

Velouté of cauliflower and potato, flavored with truffle and served with artisan bread

Air-dried Cumbrian ham with fig and apple chutney and toasted granola

Salt baked beetroot and Kidderton Ash goats cheese with seasonal leaves and aged balsamic vinegar (v)

Menu two

Smoked Scottish salmon with a salad of spinach, watercress, horseradish and fresh lemon

Slow cooked Wirral pork belly with cauliflower purée and Bury black pudding

Barley risotto of pumpkin, butternut squash, sage and Stilton (v)

Menu three

Smoked Menai mackerel with orange and fennel salad and paprika oil

Breast of Wirral wood pigeon with pancetta, pumpkin, crispy sage and walnuts

Heritage potato and Kidderton Ash goats cheese terrine with roasted peach and golden beetroot (v)

Menu four

Scottish hand dived scallops with caramelised cauliflower, truffle and Bury black pudding

A pressing of Cumbrian rabbit, smoked pancetta, lemon and thyme served with wholemeal toasts and caper dressing

Honey roasted figs, butternut squash and Kidderton Ash goats cheese with seasonal leaves and nuts (v)

Please choose one option for all guests



Mains

Menu one

Fillet of Loch Duart salmon with olive oil crushed new potatoes, tender stem broccoli and lemon butter sauce

Breast of poached and roasted Whitchurch chicken served with bubble and squeak, crisp pancetta and red wine jus

Slow-braised daube of beef, with fondant potato, wild mushroom and sprouting broccoli

Menu two

Roasted Wirral pork loin, with cauliflower purée, seasonal vegetables and baby apple

Roast rump of black faced Suffolk lamb served with sweet potato dauphinoise, wilted spinach and tarragon

North Atlantic cod served with tenderstem broccoli, asparagus, fondant potato and herbed hollandaise sauce

Menu three

Roast breast of Lakeland guinea fowl with Scarisbrick king oyster mushrooms and truffle infused crushed heritage potatoes

Cutlet of chargrilled, rare breed pork with Bury black pudding and pancetta, charred leeks and Bramley apple

Wild sea bass fillet with fondant potato, local sea herbs and Scarisbrick wild mushroom sauce

Menu four

Fillet of Welsh beef with duck fat fondant potatoes, Yorkshire pudding, roasted baby vegetables and horseradish cream

Roasted Peterhead halibut and Loch Fyne langoustine tail with lobster crushed potatoes and a shellfish bisque

Loin of black faced Suffolk lamb with crushed peas, asparagus and potato purée

Please choose one option for all guests



Puddings

Menu one

Vanilla cheesecake with local seasonal berry compote

Banana and Baileys bread and butter pudding with toffee ice cream

Classic date and sticky toffee pudding with clotted cream ice cream

Menu two

Choice of TLCW ice-creams and sorbets served with homemade biscotti

Rhubarb and strawberry crème brûlée with strawberry sorbet and shortbread

Belgian chocolate torte with raspberry sorbet, fresh raspberries and pistachio mascarpone

Menu three

Cheshire pear tart with clotted cream and vanilla glazed pear crisps

Buttermilk pannacotta with strawberries, basil and crushed almonds

Assiette of Belgian chocolate

Menu four

Salted caramel fondant with burnt white chocolate ice cream and salted toffee popcorn

TLCW petit fours, a selection of miniature desserts from our pastry team

Baked Alaska with champagne infused strawberries

Please choose one option for all guests



Vegetarian options

Please select one main course for all of your vegetarian guests.

Vine tomato, caramelised onion and basil tart served with Ratte potatoes and wild mushrooms in an organic Stilton sauce

Open ravioli of roasted butternut squash, spinach, pine nuts and wild mushrooms with pecorino and salad leaves

Risotto of ruby beetroot, Kidderton Ash goats cheese with orange

Pithivier of wild mushrooms and chestnut with spinach, pecorino, sweet shallots, Ratte potatoes and whole grain mustard sauce

Cheese course

A cheese course can be added to menus one, two and three but is included if choosing three courses from menu four

British artisan cheeses served with traditional accompaniments

Three cheeses - £10 per person

Five cheeses - £15 per person





Bar snacks

Wasabi peas
Spiced almonds
Breads and flavored butters
Olives
Glazed sausages on sticks

From £3 per portion



Canapés

Fish

Smoked salmon and cream cheese crostini with keta caviar
and dill

Potted smoked Scottish mackerel paté

Southport potted shrimps on toasted brioche

Crispy panko breaded king prawn with chilli and fresh lime

Meat

Seared fillet of Welsh beef crostini with horseradish and
caramelised onion

Potted duck parfait with fig relish

Smoked duck breast crostini with black cherry

Roasted Whitchurch chicken tartlet with baby wild mushrooms
and tarragon

Wirral ham hock terrine with homemade piccalilli

Carpaccio of venison with celeriac and blackberry served on a
crostini

Vegetarian

Shot of gazpacho chilled soup with celery and micro herbs

Sun blushed tomato houmous on a vegetable crudités

Barley risotto of butternut squash and sage

Truffle infused wild mushroom on toasted brioche

Kidderton Ash goats cheese, caramelised onion and fig tart

£3.80 per canapé



Buffet selection

Homely Dishes

Traditional recipe St. Asaph lamb Lobsouse served with pickled red cabbage and crusty bread and butter

Minced beef chilli con carne with Mexican rice and sour cream

Thai green chicken curry with coconut milk, Asian vegetables, Thai fragrant rice and flatbreads

£21 per person

Buffet menu one

Mini burger handmade with pure ground British beef served on a toasted wholemeal bun with gherkins and ketchup

Lightly spiced chargrilled skewers of marinated corn-fed chicken

Mini dry cured bacon butties served with red and brown sauce

Toasted Welsh rarebit on wholegrain bread

Mini halloumi sandwich with roasted red pepper, rocket and pesto on freshly baked crusty bread

New season heritage potato salad finished with a light and creamy mayonnaise and fresh herbs

Penne pasta salad with borlotti beans, pesto, cherry tomatoes, fresh basil and parmesan

Green salad

£24 per person



Buffet menu two

Selection of Italian and Spanish charcuterie

Penne pasta salad with borlotti beans, pesto, cherry tomatoes, fresh basil and parmesan.

Fusilli pasta salad with sundried tomato and roast red pepper

Tomato, basil and mozzarella salad with a balsamic dressing

Selection of artisan breads and oils

European cheese platter with traditional accompaniments

Antipasti selection

£27 per person

Buffet menu three

Flat breads with oils and houmous

Slow roasted lamb and apricot tagine

Moroccan cous cous with pomegranate seeds

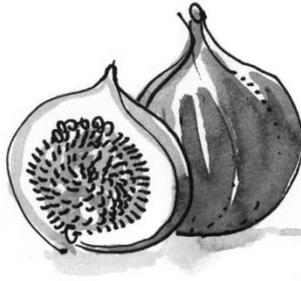
Roasted North African fruits and nuts

Orange, roasted carrot and chickpea salad

Tomato and cucumber salad

Honey, yoghurt and mint dressing

£30 per person



Our buffets may be supplemented by additional items

Blackfaced Suffolk minced lamb kofta skewers with harissa and yoghurt

Selection of Asian Dim Sum with chilli and soy dipping sauce

Classic Greek salad of feta cheese, Kos lettuce, sweet red onions, tomatoes and olives

New season heritage potato salad finished with a light and creamy mayonnaise and fresh herbs

Kidderton Ash goats cheese, pumpkin and fig baked tarts

Short crust pork and apple pie with homemade piccalilli

Shoestring fries and buttered barm

Mini jacket potatoes served with cream cheese and chives

£4 per person



Late night snack selection:

Available for service from 10pm as a late night addition to your evening buffet:

Old English sausage or Cumbrian air dried bacon in wholemeal rolls with a choice of sauces

£6 per item

Mini halloumi sandwich with roasted red pepper, rocket and pesto on freshly baked crusty bread

£6 per item

Mini grilled spiced chicken sandwich with Cajun mayonnaise

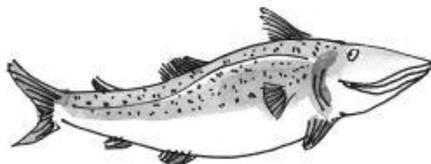
£6 per item

Mini burger - handmade with pure ground beef served on a bun with gherkins and ketchup

£7 per item

Mini fish and chips - breaded fresh North Sea cod goujons with skinny fries and tartar sauce

£7 per item





Celebration Afternoon Tea

Gather your loved ones for a convivial and delightful Afternoon Tea. Indulge in the traditional array of freshly baked delicacies, warm scones with clotted cream and jam, finely cut sandwiches and a choice of speciality or herb teas.

£20 per person

With a glass of English sparkling Nyetimber, Classic Cuvée, n.v

£10 supplement per person

Add in a Bubble Bar stocked with a pick and mix of fresh fruit, berries and juices for your guests to add to their glass of bubbly.

£2.50 supplement per person

All of our ice cream, cakes, scones and puddings are made by our own sweet patisserie team so we can cater for dietary requirements.

Room hire charges and minimum numbers will apply depending on the room chosen for your event.



Bubbles and Botanics Bar

Enjoy a Botanics or Bubbles Bar - your guests will have sophisticated fun with an array of fruits, herbs and spices to complement, colour and flavour a sparkling glass or artisan gin

Bubbles – a pick and mix of fresh fruit, berries and juices with a glass of:

Villa Sandi, Prosecco Spumante

£8.50 per person

Lallier Grand Cru Champagne

£11.50 per person

Nyetimber, Classic Cuvée

£12 per person

Botanics – a pick and mix of fresh fruit, herbs, berries and dried spices with a glass of Liverpool Gin and Fevertree tonic

£8.50 per person



the Fifth

The Fifth has a private terrace and huge floor to ceiling windows with breathtaking views of Liverpool and beyond. This room is ideal for meetings, conferences, product launches, private dinners, drinks parties, wedding ceremonies and wedding receptions.

- Complimentary WiFi
- Data projector and screen
- IPOD connection/surround sound
- Telephone lines
- The London Carriage Works menus
- Bar available for private dining and drinks receptions

Due to council restrictions we are unable to allow our guests to use the private terrace after 10pm and before 8am, nor can we allow amplified sound, although acoustic music is permissible.

| | Theatre  | Boardroom  | Cabaret  | Banqueting  | U Shape  | Classroom  |
|-------------------|--|--|--|--|--|--|
| Without projector | 70 | 30 | 25 | 60 | 20 | 18 |
| With projector | 60 | 27 | 20 | 50 | 20 | 18 |
| | Room hire £800 | Min height 3 m | Length 12 m | Width 5.5 m | m ² 66 m ² | |





the Sixth

The Sixth boardroom has its own wraparound private terrace and floor to ceiling windows with breathtaking views across Liverpool and beyond. It's proximity to The Fifth Floor space also allows for syndicate breakout areas for conferencing and has an additional reception area where refreshments can be served. This room is ideal for meetings and interviews.

- Complimentary WiFi
- Data projector and screen
- Telephone lines
- The London Carriage Works menus

| | Theatre | Boardroom | Cabaret | Banqueting | U Shape | Classroom |
|-------------------|---|---|---|--|---|---|
| |  |  |  |  |  |  |
| Without projector | 30 | 20 | - | - | 20 | 9 |
| With projector | 20 | 20 | - | - | 20 | 9 |
| | Room hire £500 | Min height 2 m | Length 11 m | Width 4 m | m ² 44 m ² | |





Old Bookroom

Floor to ceiling windows, original brickwork and iron columns give this ground floor room a lovely elegance and warmth. This room is ideal for private dinners, meetings and wedding ceremonies.

- Complimentary WiFi
- Data projector and screen
- IPOD connection through adjoining room
- Telephone Lines
- The London Carriage Works menus

| | Theatre  | Boardroom  | Cabaret  | Banqueting  | U Shape  | Classroom  |
|-------------------|--|--|--|--|--|--|
| Without projector | 50 | 20 | 20 | 40 | 20 | 18 |
| With projector | 42 | 20 | 16 | 32 | 20 | 12 |
| | Room hire £400 | Min height 2.6 m | Length 9.1 m | Width 6.4 m | m ² 58 m ² | |





Boardroom

For 'around the table' discussions, meetings, interviews, and private dining. Intimate and stylish for up to 14 people.

- Complimentary WiFi
- 50" LCD screen
- Telephone line
- Surround sound
- The London Carriage Works menus

| | Theatre  | Boardroom  | Cabaret  | Banqueting  | U Shape  | Classroom  |
|-------------------|--|--|--|--|--|--|
| Without projector | - | 14 | - | - | - | - |
| With TV | - | 12 | - | - | - | - |
| | Room hire £250 | Min height 2.3 m | Length 7 m | Width 3.9 m | m ² 27 m ² | |





Conference room

A versatile room with a clean contemporary style and natural daylight ideal for conferences and private dinners. This room can combine with the residents' lounge bar area creating a fantastic space for networking evenings and receptions.

- Complimentary WiFi
- 55" LCD screen
- Telephone lines
- Surround sound
- The London Carriage Works menus

| | Theatre  | Boardroom  | Cabaret  | Banqueting  | U Shape  | Classroom  |
|-------------------|--|--|--|--|--|--|
| Without projector | 40 | 24 | 16 | 32 | 24 | 16 |
| With TV | 4 | 20 | 16 | 32 | 24 | 16 |
| | Room hire £350 | Min height 2.3 m | Length 9 m | Width 6 m | m ² 54 m ² | |





the residents' lounge bar

The Residents' Lounge is a sophisticated cocktail bar with a Steinway Boston piano making it popular with media clients for live music showcases. This space is perfect for every kind of celebration, launch parties and wedding receptions.

- Complimentary WiFi
- 55" LCD screen
- IPOD connection
- Steinway Boston piano
- The London Carriage Works menus

| | Theatre  | Boardroom  | Cabaret  | Banqueting  | U Shape  | Classroom  |
|-------------------|--|--|--|--|--|--|
| Without projector | 40 | 24 | 25 | 64 | 24 | 24 |
| With projector | 4 | 20 | 25 | 50 | 24 | 16 |
| | Room hire £600 | Min height 2.3 m | Length L shaped 23.5 | Width L shaped 13.7 | m ² 252 m ² | |

