





The Green Room is a velvet heaven with walls you just want to touch! It is decadently designed to be the perfect intimate event room, comfortably hosting up to 30 people.

Here at Waterfront Southport Hotel, we believe in doing things differently, which is why we are excited to share our tech with you, including a 98" touch screen and HD camera – with a virtual option that offers the best of both worlds. So if you have guests further afield or are unable to make your event, they can dial in and watch LIVE.

If you and your friends love to sing, why not add a little karacke to your pight? We have over 30k tracks to sing.

karaoke to your night? We have over 30k tracks to singalong to (record deals subject to performance).

We've designed the perfect small gathering packages to suit every special occasion, all our packages include:

- Private hire of the Green Room
- Dedicated Events Coordinator to help you plan your event
- Dedicated Event Manager on the day to help your event run smoothly
- White tablecloths and table linen
- Glassware, cutlery and tableware
- Glass of Prosecco or bottle of beer on arrival





AFTERNOON TEA MENU

SELECTION OF DELICIOUS SANDWICHES

Ham and wholegrain mustard

Cured cucumber and cream cheese

Tuna mayo

Cheese and pickle

Egg and cress

HOMEMADE CAKES

Chocolate delice

Lemon cheese cake

Chefs choice of seasonal tart

Fruit scone, clotted cream and preserves

Served with tea or coffee

FANCY SOMETHING A BIT MORE SUBSTANTIAL?! £35.00 PER PERSON Our American, Traditional or Street Food buffets will hit the spot. T&Cs All packages based on a minimum of 10 guests and maximum of 30 guests

OUR BUFFETS

OCK BETTETS		
AMERICAN	TRADITIONAL	STREET FOOD
Burger sliders	Homemade assorted sandwiches and wraps	Pulled Lancashire pork with classic chestnut and sage
Foot long hot dogs with various toppings	A selection of chicken	stuffing, apple and date chutney, crispy crackling,
Mac and cheese (V)	skewers Chicken wings	in-house sauerkraut served in a bun
SIDES	Quiche selection	24hr pulled Bowland beef brisket with Birkdale blue
Slaw	Sausage rolls	or creamy Lancashire sauce and naked slaw
Fries	Selection of house salads	Pulled hoisin mushroom on a steamed sweet bun, cucumb
Wedges	Potato salad	and spring onion pickle (V)
Salad	Pizza selection	SIDES
Onion rings	French fries	
Nachos	Wedges	Loaded fries with Lancashire cheese sauce
	Vegetable crisps	Naked slaw and crispy onions
	Mini chicken and bacon pies	Jambalaya salad
	Tempura prawns	Potato and horseradish salad
		Dressed mixed leaves



MENU

STARTERS

Chef's daily soup Served with freshly baked artisan bread and butter (VE, GF)

Pulled chicken and pistachio terrine Dressed leaves and tomato jam (GF)

Yaka tori chicken thigh Asian slaw and peanut dressing (GF)

MAINS

Confit chicken leg Burnt carrot puree, crispy kale, damson jus (GF)

Line caught haddock fish and chips In ale batter served with triple cooked chips, mushy marrowfat peas and chunky tartar sauce (VE, GF)

Wild mushroom risotto Horseradish cream, spinach and white truffle oil (VE)

DESSERTS

Sticky toffee pudding With candied pecans and vanilla ice cream (VE, GF)

Warm chocolate brownie
With candied orange clotted cream (VE, GF)

Roast spiced pineapple With coconut sorbet (VE, GF, DF) V ~ VEGETARIAN VG ~ VEGAN

GF ~ GLUTEN FREE

DF ~ DAIRY FREE







+44(0) 1704 516220 (Option 3)
events@waterfrontsouthporthotel.co.uk
waterfrontsouthporthotel.co.uk

Waterfront Southport Hotel, Promenade, Southport, PR9 ODZ