



Making Memories

WATERFRONT
SOUTHPORT HOTEL

OUR FUNCTION ROOMS



ROOM

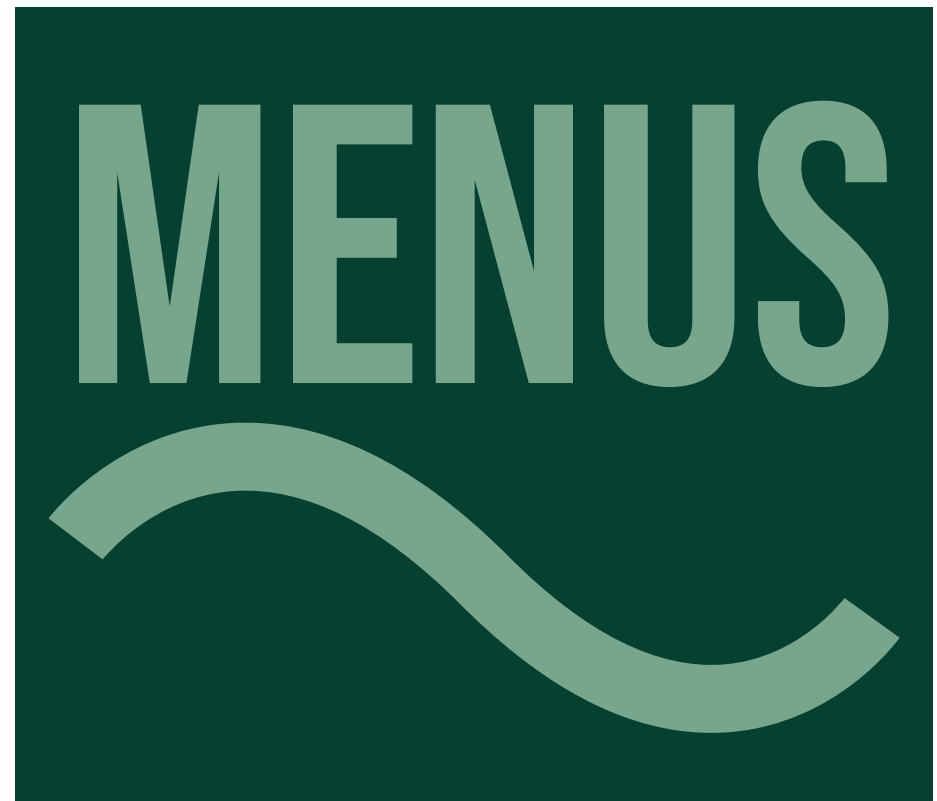
Our largest function room can accommodate up to 300 guests and has a dedicated entrance, space for a dance floor, and offers panoramic views of our grounds.



GREEN ROOM

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 40 people.







CANAPÉS



3 PER PERSON - £7.50

4 PER PERSON - £9.00

5 PER PERSON - £10.00

Salmon, cream cheese, dill croute

Thai chicken skewer

Chicken satay skewer, peanut sauce

Smoked salmon, brioche, beetroot gel

Wild mushroom & dolce latte arancini (V)

Balsamic roast tomato & pesto tart (V)

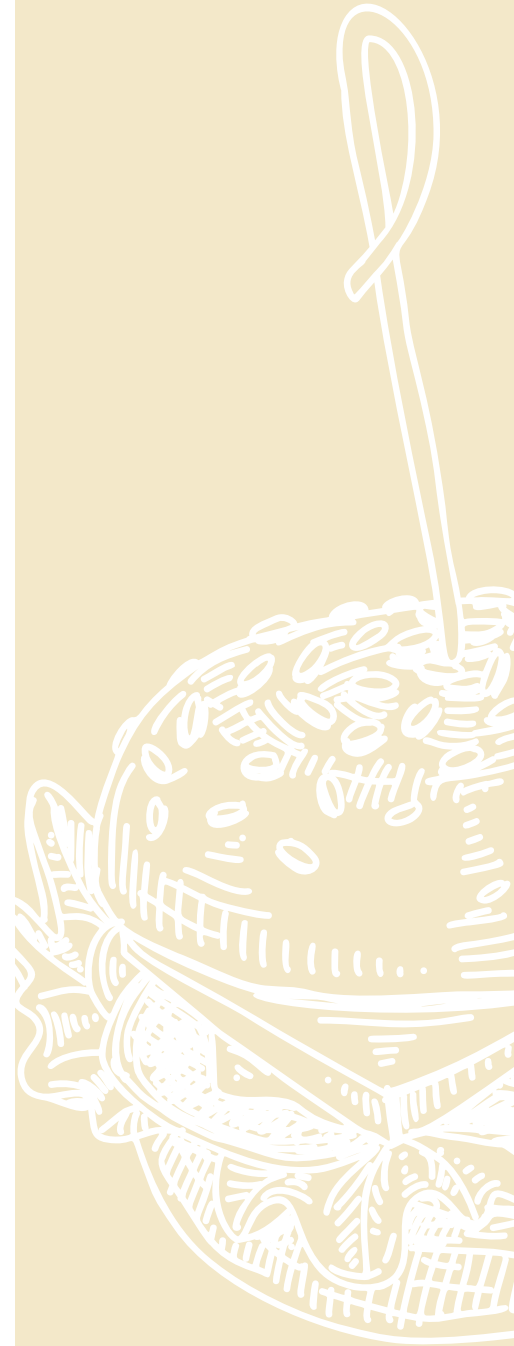
Caramelised onion & walnut tart (V)

Goats cheese & tomato quiche (V)

Mini cheeseburger crostini slider

Parma ham, parmesan & rocket roll

- VE canapes available upon request -





BANQUETING

£35.00 PER PERSON



Please choose one dish from each course for everyone plus a vegetarian

TO START

Smoked salmon, beetroot ketchup, parsnip crisps

Crab cake, sweet chilli, rocket

Tiger prawn salad, chilli & coriander dressing

Ham hock terrine, spiced mango chutney, toasted focaccia

Heritage tomato & feta salad, olive oil, aged balsamic (V)

Beetroot & goats cheese terrine, micro leaves, baby tomatoes, honey roasted pecans, orange & honey dressing (V)

Homemade soup of the day, bread roll (V)

THE MAIN EVENT

Roasts
choose from:

Beef (£5.00 per person supplement)

Chicken

Turkey

Pork

Roast potatoes, seasonal vegetables and pan gravy

Slow roasted pork belly, seasonal vegetables, cider reduction

Chicken supreme, crispy pancetta, cep risotto

Salmon, fondant potatoes, seasonal vegetables, black garlic vinaigrette

Roasted stuffed butternut squash, vegetable & nut paella (V)

Sauteed gnocchi, chargrilled vegetables, bocconcini, basil oil (V)

Pea & asparagus risotto, parmesan crisp (V)

TO FINISH

Profiteroles & chocolate sauce, hazelnut crumb

Chocolate fudge roulade

Lemon meringue pie

Baked egg custard, elderflower & berry coulis

Warm chocolate brownie, caramel sauce

Sticky toffee pudding, rum & banana sauce



BUFFETS

£23.00 PER PERSON



CLASSIC

Traditional English cob
& artisanal bread sandwiches

Pork pies

Scotch eggs

Chicken skewers

Traditional quiche

Waterfront sausage rolls

Mini pies

SALADS

British Garden salad (VE)

With round lettuce & English mustard dressing

Couscous salad (VE)

Potato salad (V)

Carved gammon

Local cheese selection

(£3.00 per person supplement)

EXTRA

Roast beef cold cuts

(£5.00 per person supplement)



AMERICAN

MAINS

Please select three of the below

Baked Creole chicken

Footlong hot dogs with a variety
of toppings

Braised king pork ribs with
Louisiana BBQ

Buttermilk fried chicken & wings
with Texas toast

Waterfront burger sliders

Moving mountains burgers (V/VE)

Pulled smoked brisket bagel with
smoked cheese

Mac & cheese, buttered spinach

Add fried chicken £5.00 per person

Vegetable one pot gumbo

Add prawns £5.50 per person

Jambalaya

SIDES

Skin on fries | Nachos |
Onion rings or homemade Cajun
wedges | Corn on the cob | Slaw |
Texas toast



STREET FOOD

MAINS

Pulled Lancashire pork, chestnut
& sage stuffing, apple & date
chutney, crispy crackling, house
sauerkraut

24hr pulled Bowland beef
brisket, Birkdale blue or creamy
Lancashire sauce, naked slaw

Pulled hoisin mushroom, steamed
sweet bun, cucumber & spring
onion pickle

SIDES

Loaded fries with Lancashire
cheese sauce | Naked slaw & crispy
onions | Jambalaya salad | Potato &
horse radish salad | Dressed mixed
leaves



SUPPER MENU

£6.00 PER PERSON

Available after 22:00

Bacon barms
Sausage barms
Fish finger barms



FORK

Please choose two meat or fish
option and one vegetarian or
vegan option

MEAT & FISH

Butter chicken curry, saffron rice,
garlic naan, mint, mango yoghurt

Fish pie, peas, mint butter

Beef hot pot, port & red current
cabbage, roast root vegetables,
pickled beetroot

Beef bourguignon, bay leaf roast
new potatoes, dressed rocket

Coq au vin, creamy brie mashed
potatoes, almond buttered green
beans

Chicken Diane, parmentier
potatoes, creamed savoy cabbage

VEGAN & VEGETARIAN

Black pea Lancashire hot pot (VE)

Mushroom & leek pot pie (V)



AFTERNOON TEA

£20.00 PER PERSON



Selection of sandwiches

Ham salad

Tuna mayonnaise

Lancashire cheddar cheese & chutney (V)

Egg mayonnaise (V)

- VE sandwiches available upon request -

Homemade scones with clotted cream & strawberry jam

Assorted homemade cakes



**WHY NOT ADD
A GLASS OF PROSECCO
FOR AN ADDITIONAL
£6.00 PER GLASS**





WATERFRONT
S O U T H P O R T H O T E L



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