

## **The Racquet Club and Ziba Restaurant**

### **Two Unique Event Spaces under One Roof**

A Quirky City Centre Venue with a twist Modern and Traditional

Depending on the Style and Design of your wedding day one of our areas will work for you.

### **Racquet Club Event Floor**

Our first floor event space is a traditional space, comes complete with 2 Full Size snooker table, and separate drinks reception space.

Designed to accommodate 140 Day and up to 250 Evening guests

### **Ziba**

Our ground floor event space is light and bright with large windows and a bespoke bar that will help you to create the style of day you wish for.

Ideal for numbers up to 80 Day and 200 Evening guests

### **Menu Design**

If you don't see what you want for your wedding reception or party, ask we have over the years arranged many items that are not in the packs - we just need to know what you are looking for, and we can arrange to accommodate your requirements!

We do also sometimes allow external professional catering companies into the property which we can discuss with you  
Higher Room hire charges apply for this option

Room Hire charges apply to all reservations – and will vary depending on the Day/Date and requirements for your event – Please ask

**Canape Selections £3.00 per selection per person**

Chicken Liver Parfait with Onion Marmalade  
Smoked Salmon, with Crème Fraichè  
Honey and Mustard Glazed Chipolatas  
Mini Filled Yorkshire Pudding (Beef/Chicken)  
Mini Sausage Roll  
Chicken Skewer with Chilli Sauce  
Mozzarella and Tomato Skewer with Balsamic  
Vegetable Spring Roll with Chilli Dipping Sauce  
Duck Spring Roll with Chilli Dipping Sauce  
Fish Cakes with Dipping Sauce

**Buffet Food Items**

Finger Food Buffet (5 items) with 2 hot options £24.00  
Hot Food Only Buffet with 3 hot options £20.00

**Build your own evening menu**

Selection of Sandwiches  
Steak and Ale Mini Pies  
Duck Spring Rolls with Dips  
Vegetarian Spring Rolls with Dips  
Mini Fish Goujons with Tartar Sauce  
Chicken Goujons with Tomato Salsa  
Humous with Bread Sticks  
Honey Roasted Sausages  
Pizza Slices  
Sausage Rolls with Dip  
Garlic Bread  
Salt and Pepper Chips  
Salt and Pepper Baby Back Ribs

**Hot Dishes**

Chicken or Vegetable Curry served with Rice/Chips  
Beef or Vegetable Lasagne served with Garlic Bread  
Traditional Scouse served with Red Cabbage and Crunchy Bread  
Vegetarian Casserole served with Bread  
Chicken and Chorizo served with Rice

**Extra Bowls**

Approx 20 portions £20.00  
Pasta Salad  
Bowl of Coleslaw  
Bowl of Mixed Salad

**Mini Buffet £18.00 per person**

All Items Included

Selection of Sandwiches  
Vegetarian Spring Rolls with Dips  
Chicken Goujons with Tomato Salsa  
Pizza Slices  
Salt and Pepper Chips

**Light Bite Food Options £10.00 per person**

Fish and Chips served in a Cone with Mushy Peas  
Bacon or Sausage Barm served with sauces  
Mini Burgers served with Chips and Dips  
Haloumi Burger with Chips  
Hot Dog served with Onions

**Evening Buffet Dessert Options £7.00 per person**

Warm Chocolate Brownie  
Profiteroles  
Lemon Sponge Cake  
Meringues with Fruit and Cream

**Also options available from main desserts list**

**Whole Cakes (12 Portions)**

Chocolate Fudge Cake served with Cream £65.00  
Carrot Cake £65.00  
Coffee and Walnut Cake £65.00

Something else you fancy !  
Just ask

Food and Drink prices subject to price increases in line with inflation/market price  
increases

### **Set Menus**

#### **Menu 1 - £40.00**

Homemade Soup

Chicken Breast served with Rosemary Roasted New Potato's, Tarragon Cream Sauce

Sticky Toffee pudding served with Chantilly cream and butterscotch sauce

#### **Menu 2 - £44.00**

Wild Mushroom a la crème, garlic, parsley and toasted foccacia

Roast Pork Chop with Cheesy mashed potato, caramelized apple sauce

Chocolate Brownie served with chocolate sauce & Ice Cream

#### **Menu 3 - £52.00**

Grilled Goats Cheese with roasted red pepper and tomato salsa toasted brioche

Roast Sirloin of Beef, served with Roast Potatoes, Yorkshire Pudding, Roasting juice

Lemon and White Chocolate Cheesecake

### **Dietary requirements**

We can adapt menus to be gluten free or cater for any allergies you may require accommodating, please just ask as required

### **Vegan and Vegetarian set menus**

#### **Menu 1 40.00**

Roasted Red Pepper and Tomato Soup

Carrot Wellington served with Roasted Vegetables and Potatoes

Vegan Chocolate Brownie

#### **Menu 2 £40.00**

3 types Hummus platter, Served with vegetables and flat bread

Stuffed Capsicum Pepper with Cous Cous

Vegan Carrot Cake

#### **Menu 3 £45.00**

Sweet Corn Fritters with Dipping Sauce

Lentil Shepherds Pie

Vegan Apple Crumble and Ice Cream

## **Menu with Choices**

If you would like to build a menu for your guests to pre order from in advance select up to 4 options from the below list. Ideally we would also ask you to provide a seating plan with the names and menu options your guests have selected in advance

### **Starters**

- 7.50 Chefs Homemade Soup of the Day with herb oil
- 9.50 Grilled Goats Cheese roasted red pepper & tomato salsa toasted brioche
- 9.00 Duck and Orange Pate served with red onion confit and Melba toast.
- 10.00 Smoked Salmon with potato salad and crème fraichè
- 9.00 Ham Hock Terrine with Wholegrain mustard dressing, olive oil croute
- 9.00 Wild Mushroom a la crème, garlic, parsley and toasted foccacia
- 9.00 Fish Cakes with Chilli Dip
- 8.00 Sweetcorn Fritters with dipping sauce
- 8.00 Humus platter with Vegetables and flat bread

### **Mains (All served with Vegetables)**

- 27.00 Chicken Breast, Rosemary Roasted New Potato's, Tarragon Cream Sauce
- 34.00 Slow Braised Lamb Shank with Dauphinoise Potato and Rich Traditional Gravy
- 29.00 Roast Salmon Fillet with crushed new potatoes and hollandaise sauce
- 29.00 Sea Bass served with red pepper confit, aubergine, crushed new potatoes
- 28.00 Roast Pork Chop with Cheesy mashed potato, caramelized apple sauce
- 34.00 Roast Sirloin of Beef, with Roast Potatoes, Yorkshire Pudding, Roasting juice
- 25.00 Vegan Lentil Pie
- 25.00 Spinach and Feta Lasagne
- 25.00 Stuffed Capsicum Pepper with Cous Cous
- 25.00 Carrot Wellington served with Roasted potatoes and vegetables

### **Desserts**

- 8.50 Sticky Toffee pudding served with Chantilly cream and butterscotch sauce
- 8.50 Apple Pie served with Custard and Ice Cream
- 8.50 Chocolate Brownie served with chocolate sauce & Ice Cream
- 8.00 Traditional Eton Mess
- 8.50 Lemon and White Chocolate Cheesecake

15% Service is added to all dinner reservations