



Welcome To The Barbacoa

The Barbacoa is a modern purpose built venue able to cope with weddings from small Intimate sizes To large Lavish affairs. With full airconditioning, Built in Adlib Audio Sound system and lighting, Portable stage and dance floor and the very best in catering. The Barbacoa really is a Fantastic wedding venue



To secure your day

Once you have decided to book the Barbacoa for your wedding, a deposit of £500 is payable to secure your day, which is non refundable. Closer to the day of your wedding, we will ask you for a choice of menu & drinks and we will present you with a final balance to pay. Prices in this brochure are valid from 1st january 2016 to 1st january 2017

Your wedding day

We have designed our weddings menu to make your choice as easy as possible. Simply make your choice from our selectors for meals and drinks. Please remember that you must choose only one of each of the courses for all of your party except for dietary requirements





How To Choose Your Meal

We wanted to give you the freedom of choice so that you create your own "package"
All that we ask is that you chose one starter, main course and dessert for your whole party

The total of the starter, main course and dessert is your total price per person

Once you have made your selection, multiply the price per person by your number of guests
to get an estimate of your wedding meal cost

Remember that your meal price includes all of the items below

Your Meal Price Includes

 Use of our cake stand & knife

 Use of cutlery, crockery and glassware

 Room hire

 Typed table plan

 White linen napkins

 White line table cloths

 Manager to act as toastmaster

 Freshly baked bread & butter





Starters

Please choose one starter for your entire party

Soups

Farmhouse vegetable soup with herb snippets
4.95

Leek & potato soup with herb croutons
4.95

Tomato & basil soup with a swirl of cream
4.95

Minestrone soup with freshly grated Parmesan
4.95

Cream of mushroom topped with wild mushrooms
5.50

Roast Chicken Consomme With Steamed Sui Mai
£6.50

Cold starters

Chicken liver pate

With red onion marmalade & warmed locally baked toast
4.95

Goat's cheese & beetroot salad

Oven baked goat's cheese on a mixed salad
with beetroot & an orange and honey dressing
5.50

Melon & ham

Ripe melon together with Serrano ham
6.50

Smoked Salmon Parcel

Smoked salmon filled with cream cheese
Topped with prawn and caviar
6.95

Game terrine

Select cuts of game pressed into a terrine,
horseradish foam, diced beetroot & crostini
6.95

Asian Duck Salad

Sliced Duck Breast Marinated In Hoi Sin
on an asian style salad, soy and ginger dressing
6.95





Starters

Please choose one starter for your entire party

Hot starters

Local black pudding

Sat on a garlic crostini & topped with a deep-fried egg and mustard cream sauce garnished with crispy bacon
5.95

Garlic mushrooms

Chunky mushrooms sauteed in garlic & coated in a creamy garlic sauce on a garlic crostini with mixed leaves
4.95

Scallops bonne femme

Seared scallops & mushrooms sauteed with garlic & shallots, finished with white wine & cream & served on a bed of linguini pasta
7.25

Spanish style scallops

Seared scallops resting on chorizo sausage & topped with a Serrano ham crisp
7.25

Goat's cheese tart

Pastry tartlet case filled with beef tomato, pesto and goat's cheese, then baked in the oven, resting on a rocket salad with honey vinaigrette
6.25

Canapés

Cold canapés

A selection of hot and cold canapes to include Samosas, smoked salmon blinis and goats cheese
£1.50 (each allow 4 per person)

Other Starters

Whilst we have listed some of the most popular starters, please remember that our team of chefs will be delighted to make your favourite starter dish or create a dish which combines your favourite tastes

Sorbet Course

A sorbet between your starter and main course is an added touch and a great way to refresh the palate and appetite

We use Cheshire Farm's sorbets
1.95 per person, chose from

Lemon

Lime

Blackcurrant

Mango & Ginger

Pink Grapefruit

Kiwi

Mandarin

Green Apple

Gin & Tonic (2.50)

Champagne (2.50)

Premiere canapé selection

Mini cheeseburger crostini, mini fish n pea rosti, mini filled Yorkshire puddings
£2.00 (each allow 3-4 per person)





Main courses

Please choose one main course for your entire party

Main courses

Supreme of chicken

Chicken supreme roasted with thyme & sage
served with a chicken & herb gravy
13.95

Loin Of Cod

Wrapped in Pancetta with a tomato sauce
& market fresh vegetables
16.50

Fillets of seabass

Boneless fillets of seabass on saute potatoes &
accompanied by a lemon & dill buerre blanc
& market fresh vegetables
16.50

Fillet of Beef Wellington

Fillet of beef topped with pate & wrapped in
puff pastry & accompanied by a Madeira jus
with a panache of vegetables & sautee potato
19.95

Lamb shank

Slowly braised with garlic and rosemary,
Creamy mashed potatoes &
Vegetables
16.95

Main courses

Roast breast of turkey

With chestnut stuffing, kilted sausage & rich gravy
served with roast potatoes & a selection of vegetables
13.95

Breast of chicken

Chicken breast wrapped in pancetta & coated
with a creamy peppercorn sauce, served with
Parmentiere potatoes & a medley of vegetables
13.95

Fillet of salmon

Topped with a garlic & herb crumb then baked
and sat on a creamy leek & white wine sauce
served with minted new potatoes & market vegetables
14.95

Roast leg of lamb

With a rosemary infused gravy, roast potatoes
& a panache of vegetables
15.50

Roast topside of beef

With homemade Yorkshire pudding & red wine gravy,
Roast potatoes & a selection of vegetables
15.50

Individual Ham Hock

Set on Pease Pudding served with glazed carrots
and pouring gravy
15.95





Desserts

Please choose one dessert for your entire party

Freshly baked profiteroles

Filled with fresh cream & covered in a heavenly dark chocolate sauce

4.95

Apple pie

Served warm with freshly whipped cream or custard

4.95

Fresh strawberries & cream

Fresh strawberries with a whipped Chantilly cream

4.95

Belgian chocolate tart

Short crust pastry tart filled with dark belgian chocolate & garnished with fresh raspberries

5.50

Baked New York cheesecake

A rich baked New York style vanilla cheesecake accompanied by a summer berry compote

5.50

Cartmel Village sticky toffee pudding

The number 1 sticky toffee, with lashings of custard

5.95

Strawberry & Amaretto shortcake tower

With fresh strawberries & strawberry coulis

5.50

Individual Raspberry Pavlova

Chantilly cream, Meringue and Raspberries

4.95

Banoffee cream pie

A sweet pastry tart filled with bananas and toffee sauce

5.95

Chocolate fudge cake

Layers of chocolate sponge & fudge Icing, topped with chocolate fudge, whipped cream & fresh strawberries

4.95

Lemon meringue

Buttered sweet pastry filled with lemon curd & topped with a classic meringue

5.50

Tart au citron

The classic french dessert, pastry filled with A baked lemon custard & a lime coulis

5.50

Tiramisu

The classic italian dessert with sponge soaked in espresso coffee layered with mascarpone cream and dusted cocoa

5.95





Drinks

Some suggested drinks packages

Some of our favourite drinks selections are shown below and comprise of drinks for your menu. However, we are also able to offer the service to match a glass of wine with each course from our suppliers to the food you have chosen. As always, if you do not see what you want, please ask.

Our Glass Size Is 125ml

We regret that you are unable to bring in your own drinks

Package A

A glass of Bucks Fizz
Pimms cocktail or
A glass of red or white
Wine on arrival

1 glass of red, white or
rose with your main meal

Glass of Cava or
Prosecco for toast
9.95

Package B

A glass of Cava or Prosecco
on arrival

2 glasses of red, white or
rose with your main course

Glass of Cava
Or Prosecco for toast
11.95

Package C

A glass of Bucks Fizz
Pimms cocktail or
a glass of red or white
wine on arrival

Half a bottle of red, white or
rose wine with your main meal

Glass of Cava or
Prosecco for toast
13.95

Package D

A glass of Cava
Or Prosecco on arrival

2 glasses of red, white or
rose with your main course

Glass of house
Champagne for toast
16.95

Package E

A glass of house Champagne
on arrival

A half bottle of red, white
or rose wine with
your main meal

Glass of house Champagne
for your toast
20.95

Package F

A glass of Bollinger
Champagne on arrival

Half a bottle of your choice
From our wine list with main meal

Glass of Moet & Chandon
Champagne for toast
35.00





Other Items

Vegetarian & Dietary Requirements

We are able to cater for vegetarians, vegans, gluten free & dietary requirements provided that at least 7 days notice is provided. Please ask our managers who will advise you

Children

Children are regarded as being under 10 years of age, they are charged at 75% of the price of your meal choice. Alternatively, Children under 10 are able to choose from our Children's Menu below charged at £9.95 which must be ordered in advance

Tomato Soup
or
Garlic Bread

Sausage, Chips & Beans
or
Fish & Chips With Mushy Peas
or
Chicken Nuggets, Chips & Beans

Chocolate, Strawberry Or Vanilla
Ice Cream Selection

Highchairs

Available on request, we ask guests to pre book these

We ask that children are closely supervised at all times. Children are not permitted in the bar unless accompanied by an adult or after 8pm

Cheese Course

Our cheese course comprises of a cheese board of your choice, biscuits for cheese, grapes, celery, apple, & pickle

English Cheese Selection

Stilton, Mature Cheddar, Wensleydale & cranberry
29.95

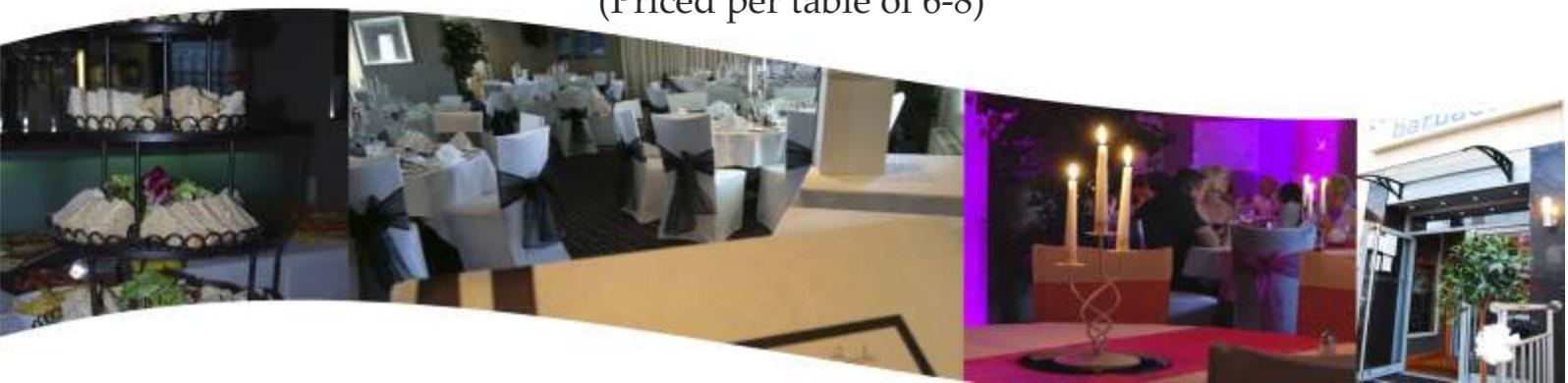
Continental Cheese Selection

Brie, Danish Blue, French goat's cheese
29.95

Local Cheese Selection

Blacksticks Blue, Mrs Kirkhams Smoked Cheddar
Bowland (apple, cinnamon & raisin cheese)
35.95

(Priced per table of 6-8)





Additional Items

Chair Covers

We stock our own chair covers and hire these out at a rate of £1 per chair and, if we have the colour in stock, 50p per coloured sash (£1.00 each if we have to specially order your colour in.)

We do not recommend using an outside chair hire company and we will charge for any extra work or time that using another company would incur on us for instance if we have to remove chair covers or need to supervise the room whilst chair covers are being fitted

Entertainment

We can help put you in contact with a DJ or live bands/acts that we use, but it is not our policy to book these for you, the contract must be between yourself and the acts. If you wish to use an act who has not performed at our venue before, please ensure that they contact us beforehand to find out about our setup and equipment. You are liable for any damage, loss or theft of our equipment by an act booked by yourselves. All external equipment must be PAT tested and all acts must have relevant insurance. We reserve the right to refuse an act to perform if these conditions are not met.

Candy Buffets/Chocolate Fountains

We do not recommend hiring chocolate fountains and we will charge for any extra work, time or damage that using one could incur. For instance if we have to clean walls or carpets or need to supervise the room whilst the fountain is being set up.

All external equipment must be PAT tested and have relevant insurance.

We reserve the right to refuse if these conditions are not met.

We can provide a candy buffet upon request but if you would prefer to use an external company we would charge £50 excluding any "clean up" fees or storage, these terms and conditions apply to popcorn machines and candy floss machines as well and each will be charged separately.

Corkage

Unfortunatley we do not allow you to bring in any of your own food or alcohol and will not charge "corkage".





Accommodation

Our Sister establishment The Royal Hotel can cater for your accommodation needs

The Royal Hotel offers 26 ensuite bedrooms. We have a mix of rooms from single, twin, double & super kingsize to family rooms sleeping up to five and a ground floor lodge for those with mobility issues

All bedrooms are ensuite and feature flat screen freeview televisions, tea & coffee making facilities, trouser press, hairdryer, 24 hour room service & telephone. Some also feature a sea view

Should any of your guests require accommodation, we recommend that they book directly with the hotel



Marine Terrace, Waterloo, Liverpool L22 5PR
0151 928 2332 www.liverpool-royalhotel.co.uk





Evening Function

Buffets And Extras

We are able to cater for night time functions please see "Additional items" page for information on bands, Djs', chocolate fountains etc.

We are able to cater for vegetarians, vegans, gluten free & dietary requirements provided that at least 7 days notice is provided. Please ask our managers who will advise you

Basic Buffet £9.95 per person

A selection of sandwiches, pesto pasta salad with goats cheese, oven roasted chicken pieces, chips, tomato pasta salad, home made pizza, sausage rolls, cocktail sausages, mixed salad with Italian dressing, coleslaw, Coleslaw, nachos with dips.

Party Buffet £12.50 per person

A selection of sandwiches, sausage rolls, chicken drumsticks, tortilla crisps and dips, dressed salad, cocktail sausages, coleslaw, freshly made pizza, pesto salad with crumbled goats cheese and olives, chips, pate and biscuits, dim sum, filled potato skins, a selection of desserts.

Celebration Buffet £13.50 per person

*A selection of sandwiches, pesto pasta salad with goats cheese, oven roasted chicken pieces, chips, pate & biscuits, tomato pasta salad, home made pizza, sausage rolls, cocktail sausages, mixed salad with Italian dressing, coleslaw, A selection of desserts
Choice of hot dish from - Chicken curry & rice, Pasta Bake, paella, cottage pie*

Dressed Salmon £59.99

A fresh side of salmon, garnished with prawns, smoked salmon and caviar.

Cheeseboard £49.95

A selection of cheeses from around the world with a variety of crackers and pickles.

A Selection Of Dim Sum £49.95

Samosas, spring rolls etc, served with dips





1 Booking Your Wedding

1.1 Provisional Bookings may only be held for a maximum of 7 days. A non-refundable bond of £500 is required to secure any booking. Bookings may only be accepted for parties of 60 adults (90 for Saturday weddings) for night time functions or 40 minimum for daytime functions, smaller parties may be able to be catered in our ground floor restaurant please enquire. We reserve the right to cancel or refuse any function in which case, the deposit will be returned, We do not accept 18th birthday parties.

1.2 Children may be accommodated at any function, however, we insist that parents ensure that they are kept under control and not left to wander the building or grounds, for the benefit of our other guests and for their own safety.

Any liability for any accident, damage or loss either to a child, another person or item, arising from incorrectly or unsupervised children shall be passed to the parents or guardians of the child or to you, should the aforementioned decline same. The Barbarcoa passes all obligations under any Health & Safety laws

2 Menu, Prices And Payment Terms

2.1 We require an additional payment of £1000 6 months prior to the event, these monies form part of the non refundable deposit.

2.2 Your menu selection must be made at least 28 days in advance. Final numbers should be notified to the Barbarcoa at least 28 days in advance and this will be the minimum number charged for on the day.

2.3 Final Payment must be made at least 28 days in advance by cash, building society cheque, bankers draft or credit card. Personal cheques are not accepted. A pro forma invoice may be sent to you for payment.

2.4 Final payment by credit card is subject to a surcharge of 2%. Debit cards do not contain a surcharge.

2.5 Cancellation of any wedding 6 months or less prior to the wedding will mean that all monies paid will be forfeited. Any wedding cancelling within 28 days of the date will owe the entire function amount agreed.

Any other cancellation will mean that the deposit will be lost and not credited for any other purpose.

2.6 All information and prices are correct at the time of press. We reserve the right to alter or amend prices or packages at any time without notice. We will not honour prices on outdated menus.

This menu is from 1/01/2016 until 31/12/2017. Booking does not guarantee the price you pay.

New prices & brochures are available upon request. All prices are in £ pounds sterling inclusive of VAT. Changes to the VAT rate will not necessarily mean a change in price.

3.0 Other Items

3.1 We reserve the right to alter or amend any part of your booking including prices without notice or due to unforeseen circumstance.

4.0 Wedding Cakes, Decorations, Gifts & Favours Or Similar.

The Barbarcoa accepts no responsibility for the safe keeping of the above mentioned items, this is at your own risk.

Whilst we will gladly construct the tiers of your wedding cake or hold any other cake, we do not accept any responsibility for damage caused to same, regardless of how the damage was caused. Any liability or Damage caused to our premises, your guests or customers & staff of the Barbarcoa by your decorations or similar will be passed to you. Glitter decorations, confetti and all other decorations that require additional cleaning are not permitted and will incur a charge. We regret that it is not possible to fix any items whatsoever to our walls, ceilings or other items which may cause damage to them.

5.0 Insurance

We urge you to take out wedding insurance. This will cover you for a wide range of aspects of your wedding day. Any matters which insurance could have covered you for will not be a liability of Barbarcoa

6.0 Bond

We will utilise the bond used to reserve the date to secure against any damages or costs including but not limited to :- cleaning (including vomit, food debris, table decoration and confetti) damage (caused by guests, equipment hired or used by yourselves, guests or employees of yourselves, decorations attached to walls furniture etc or by entertainment booked by yourselves.) Extra staffing costs (including setting up time and not leaving the premises when required) Any extra costs run up by yourselves (extra meals, drinks etc). Should there be no charges incurred the bond shall be returned to you via cheque after a cooling off period of a minimum of one week.

