



**Venue**  
**Hire.**



CORPORATE

**The award-winning Beatles Story** is the world's largest permanent exhibition purely devoted to the lives and times of The Beatles. Located in the Fab Four's hometown of Liverpool on the stunning UNESCO World heritage site at the Albert Dock, The Beatles Story takes visitors on an atmospheric journey through the lives, times, culture and music of The Beatles.

**HARD DAY'S NIGHT**  
'Living History' audio guides are available in ten different languages including Mandarin, Brazilian Portuguese, French and German, and is beautifully narrated by John Lennon's sister, Julia.



**Come Together,  
right now ...**

CORPORATE

**If you are looking for a venue to impress your clients, look no further than The Beatles Story.**

Whether you want to impress your clients with a drinks reception or product launch, entertain delegates with a private view of Liverpool's award-winning attraction or let your employees soak up the swinging sixties party atmosphere - complete with a Beatles tribute band, The Beatles Story, Liverpool provides a unique and unforgettable setting for your event. Our replica Cavern Club makes for a stunning venue and will give your guests an evocative, atmospheric taste of the Swinging Sixties!



**If you need any more information or would like to arrange a site visit please contact us on **0151 709 1963** or email **events@beatlesstory.com****

THREE COURSE

## Three Course Menu 'Please Please Me'

(Maximum of 50 people)

£38.50  
per person

All prices include VAT

### Starters

#### Tomato and red pepper soup

Our popular tomato soup made from scratch with roasted red peppers and cream. Served with basil croutes (V)

#### Bruschetta

Artisan ciabatta with tomatoes, garlic, onion, extra virgin olive oil and crumbled goats cheese (V)

#### Chicken Liver Parfait

Light chicken liver mousse, seasonal chutney, leaves and artisan bread roll

#### Curried Butternut Squash

Delicious squash soup with a light curry flavour served with a bread roll and butter

### Mains

#### Scouse

The traditional and original Liverpool dish. Prime beef slowly cooked in our rich homemade gravy with carrots, onions, leek, celery and potatoes. Served with red cabbage, beetroot and a crusty roll

#### Salmon

Prime salmon cooked in a creamy shallot and parsley velouté, served with crushed new potatoes and seasonal vegetables

#### Mushroom Stroganoff

Made with wild and fresh mushrooms, onions, cream, sour cream, paprika and parsley. Served with steaming basmati rice (V)

#### Penne Carbonara

Penne pasta, cooked with pancetta, shallots, cream, rich egg yolk and parmesan cheese (V)

### Desserts

#### Victoria Sponge – a true classic

A light, fluffy sponge cake with a layer of strawberry jam and cream, with a dusting of icing sugar

#### Chocolate Fudge Cake

This decadent chocolate fudge cake is rich and moist with a glossy ganache finished served with a choice of cream or custard

#### Apple Pie – An old favourite

Bramley apples with a hint of cinnamon encased in a sweet, short crusty pastry served with a choice of cream or custard

#### Bread and butter pudding

A twist on the traditional pudding made with brioche and the finest Madagascan vanilla with crème anglaise and a scattering of sultanas

#### Sticky Toffee Pudding

A surprisingly light sponge pudding made with finely chopped dates, drizzled with a butterscotch sauce

#### Crème Brulé

A rich vanilla flavoured set custard with a contrasting layer of hard caramel

#### Baked Vanilla Cheesecake

A rich and creamy vanilla cheesecake with a buttery biscuit base

#### Sicilian Lemon Mousse

A light and velvety lemon mousse with a tangy lemon finish

#### Chocolate Mousse

A sweet and light chocolate delight

\*Gluten-free and dairy-free options are available on request

THREE COURSE

## Three Course Menu 'Sgt. Pepper's'

(Maximum of 50 people)

£45.00  
per person

All prices include VAT

### Starters

#### Classic King Prawn Cocktail

Iceberg lettuce, king prawns, cucumber and our very own homemade special Marie Rose Sauce. Served with artisan bread and butter

#### Cream of Broccoli Soup

Exquisite broccoli soup made with stock, cream and herbed croutons. Served with artisan bread and butter (V)

#### Chicken Liver Pate

Seasonal chutney served with melba toast

#### Chicken Caesar Salad

Chicken Fillet, anchovies, pancetta, gem lettuce and our special Caesar cause

### Mains

#### Seabass

Fillet of seabass, served with butter green beans and creamy fish velouté. Served with buttery parsley potatoes

#### Stroganoff

Your choice of beef or mushroom stroganoff, made with wild and fresh mushrooms, onions, cream and sour cream sauce, paprika and parsley. Fillet beef is added to the meat version. Served with steaming basmati rice

#### Chicken Supreme

Pan seared chicken breast in a white wine and cream sauce. Made with shallots and chestnut mushrooms, served with seasonal vegetables and a creamy mash potatoes

#### Spicy Chorizo Pasta

Penna pasta, cooked with tomatoes, chorizo, mascarpone, onion, chilli flakes, green chilli and basil

### Desserts

#### Victoria Sponge – a true classic

A light, fluffy sponge cake with a layer of strawberry jam and cream, with a dusting of icing sugar

#### Chocolate Fudge Cake

This decadent chocolate fudge cake is rich and moist with a glossy ganache finished served with a choice of cream or custard

#### Apple Pie – An old favourite

Bramley apples with a hint of cinnamon encased in a sweet, short crusty pastry served with a choice of cream or custard

#### Bread and butter pudding

A twist on the traditional pudding made with brioche and the finest Madagascan vanilla with crème anglaise and a scattering of sultanas

#### Sticky Toffee Pudding

A surprisingly light sponge pudding made with finely chopped dates, drizzled with a butterscotch sauce

#### Crème Brulé

A rich vanilla flavoured set custard with a contrasting layer of hard caramel

#### Baked Vanilla Cheesecake

A rich and creamy vanilla cheesecake with a buttery biscuit base

#### Sicilian Lemon Mousse

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#### Chocolate Mousse

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THREE COURSE

## Three Course Menu 'Abbey Road'

(Maximum of 50 people)

£54.00  
per person

All prices include VAT

### Starters

#### Atlantic Lobster Bisque

This superb bisque is served with herb cream and an artisan roll with butter

#### Anti-Pasti

Selection of charcuterie meats, piccolo tomatoes, roasted garlic peppers and mozzarella (V)

#### Duck Liver Pate

Served with melba toast

#### Classy Waldorf Salad

### Mains

#### Coin Loin

Cooked in a herb butter with shrimp and shallot sauce. Served with parmesan mashed potatoes and seasonal vegetables

#### Ham Shank

In a rich gravy served with fondant potato and roasted asparagus

#### Chicken Fricassee

Roast chicken cooked with shallots, pancetta garlic and chestnut mushrooms in a stunning Riesling, tarragon and rich egg yolk and cream sauce

#### Wild Mushroom Risotto

Creamy risotto with wild and fresh mushrooms, finished with parsley and parmesan (V)

### Desserts

#### Victoria Sponge – a true classic

A light, fluffy sponge cake with a layer of strawberry jam and cream, with a dusting of icing sugar

#### Chocolate Fudge Cake

This decadent chocolate fudge cake is rich and moist with a glossy ganache finished served with a choice of cream or custard

#### Apple Pie – An old favourite

Bramley apples with a hint of cinnamon encased in a sweet, short crusty pastry served with a choice of cream or custard

#### Bread and butter pudding

A twist on the traditional pudding made with brioche and the finest Madagascan vanilla with crème anglaise and a scattering of sultanas

#### Sticky Toffee Pudding

A surprisingly light sponge pudding made with finely chopped dates, drizzled with a butterscotch sauce

#### Crème Brulé

A rich vanilla flavoured set custard with a contrasting layer of hard caramel

#### Baked Vanilla Cheesecake

A rich and creamy vanilla cheesecake with a buttery biscuit base

#### Sicilian Lemon Mousse

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CATERING



Strawberry Fields  
Forever ...

BUFFET

## Buffet Menus

### ‘Rubber Soul’

(Choose 2 mains, 2 sides/salads,  
2 mini mains & 2 desserts)

£30.00  
per person

#### Mains

##### Beef Bourguignon

This dish originates from the East of France, it consists of braised beef in a garlic and red wine stock and finished with lardons, pearl onions and button mushrooms

##### Chicken Supreme

Pan seared chicken breast simmered in a shallot, cream and white wine sauce finished with fresh dill

##### Mushroom Stroganoff

Chestnut mushrooms, fresh and wild mushrooms sauteed with shallots and finished with cream and paprika, served with rice

##### Scottish Salmon

Pan seared supreme of Salmon simmered in parsley and butter liquor

##### Authentic Curry

A traditional Indian curry accompanied with naan bread, poppadom's and dips. You can choose from chicken, lamb or vegetable

##### Scouse

The traditional and original Liverpool dish. Prime beef slowly cooked in our rich homemade gravy with carrots, onions, leek, celery and potatoes. Served with red cabbage, beetroot and a crusty roll

##### Pasta Amalfi

Chicken, penne pasta, cooked with cream, pancetta, garlic, onion, spinach and parmesan cheese

### ‘Revolver’

(Choose 3 mains, 3 sides/salads,  
3 mini mains & 3 desserts)

£37.00  
per person

All prices include VAT

#### Salads & Sides

Mixed leaf salad

Cheese & Chive Coleslaw

New potato, rocket and  
spring onion Caesar salad

Apple Waldorf salad

Greek Feta salad

Roast pepper penne pasta

Potato wedges with roasted peppers  
and gourmet sauce

Basmati rice

Creamy mashed potatoes

#### Mini Mains

Goats cheese & sweet onion  
chutney crostini

Mini cheeseburger canapes (served cold)

Asparagus wrapped in Parma ham

Smoked salmon & dill quiche tarts

Honey, soy & sesame chicken/beef/  
vegetable skewers

### ‘Yellow Submarine’

(Choose 4 mains, 4 sides/salads,  
4 mini mains & 4 desserts)

£45.00  
per person

#### Desserts

##### Victoria Sponge – a true classic

A light, fluffy sponge cake with a layer of strawberry jam and cream, with a dusting of icing sugar

##### Chocolate Fudge Cake

This decadent chocolate fudge cake is rich and moist with a glossy ganache finished served with a choice of cream or custard

##### Apple Pie – An old favourite

Bramley apples with a hint of cinnamon encased in a sweet, short crusty pastry served with a choice of cream or custard

##### Bread and butter pudding

A twist on the traditional pudding made with brioche and the finest Madagascan vanilla, crème anglaise and a scattering of sultanas

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##### Baked Vanilla Cheesecake

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##### Chocolate Mousse

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CANAPÉS

## Canapé Menu

Any 4 for  
£20.00  
per person

All prices include VAT

(Minimum of 10 people)

#### Canapés

Goats cheese & red onion crostini

Smoked salmon & dill blinis

Chicken and spring onion skewers with a soy and sesame glaze

Gushi king prawn skewers with a soy and sweet chili sauce

Fillet of beef skewers with spring onion, soy and sesame glaze

Arancini wild mushroom & tarragon oil

Homemade sausage rolls caramelised onion and cheddar cheese

Vegetable skewers

Mini Quiche – a selection of mini quiches

All prices include VAT

## Bar Prices

### Bottle

Peroni .....	5.40
Corona .....	5.40
Becks .....	5.40
Budweiser .....	5.40

### Cans

Guinness .....	5.40
Magners Original .....	5.40

All soft drinks ..... 2.50

### Single Spirits

Bacardi .....	4.50
Captain Morgan's Spiced Rum .....	4.50
Jameson's .....	4.50
Russian Standard Vodka .....	4.50
Grey Goose Vodka .....	6.00
Glenmorangie .....	6.00
Gordon's Gin .....	4.50
Courvoisier Brandy .....	4.50
Disaronno Amaretto .....	4.50
Southern Comfort .....	4.50

All drinks prices include VAT

## Wine List

### Sparkling

**Prosecco NV**  
Veneto | Italy | 11.5%

Dry, crisp and fruity, with a deep character of cherry drops.

### White wine

**Blanc de Blancs, Vin de France, Le Rouleur 2013**  
Languedoc Roussillon | France | 11.5%

A lively palate with flavours of herb and apple.

**Pinot Grigio, Via Nova 2013**  
Veneto | Italy | 12%

Dry and lemony on the nose, with a delicious balance in the mouth.

**Albariño, Eidosela 2013**

Rias Baixas | Spain | 13%  
Fresh and balanced with pure flavours showing good mineral character on the palate.

**Sancerre, Domaine des Vieux Pruniers 2013**  
Loire | France | 12.5%

Clean and fresh with a palate full of citrus and mineral fruits.

### Red wine

**Carignan Vin de France, Le Rouleur 2014**  
Languedoc Roussillon | France | 12.5%

Red berry aromas and hint of nutmeg. Full-bodied and fruity.

**Merlot, Lanya 2014**  
Central Valley | Chile | 12%

Filled with currant, ripe plum, cherry, vanilla and blackberry flavours, complemented by sweet ripe tannins.

**Malbec, Arido 2013**  
Mendoza | Argentina | 13.5%

Plump and soft with cassis and coffee flavours and refreshing acidity.

**Rioja Reserva, Viña Cerrada 2007**  
Rioja | Spain | 13.5%

Spicy cherry bouquet and plum aromas blending with notes of tobacco. Full and powerful.

### Rosé wine

**Le Notaire Carignan Rosé 2013**  
Languedoc Roussillon | France | 12%

A nose of fresh strawberries. Light and moreish.

### Bottle

28.50

19.50

22.00

36.50

43.00

19.50

22.00

34.50

36.00

19.50

**If you need any more information  
or would like to arrange a site visit  
please contact us on 0151 709 1963  
or email [events@beatlesstory.com](mailto:events@beatlesstory.com)**

**Tell us more about your event so we can  
tailor a package to suit.**

Email us at [events@beatlesstory.com](mailto:events@beatlesstory.com)  
with the following information

Company Name

Contact Name

Approx. Number of Guests

Food/Drink

(e.g. cocktail reception, hot buffet, formal dinner)

Event Date

Event Start Time

Event End Time

AV Equipment (please list requirements)

Band Hire (please specify style etc.)

How did you hear about us?

Any Additional Notes: