

Join us aboard a truly unique venue whether static or cruising

We are available for luxury and unique private hire
- The Danny can make your special celebration, meeting or drinks reception a memorable occasion.

We can be hired for private cruises or whilst static in one of our key locations such as Liverpool's iconic Albert Dock - Other locations can be arranged on request.

As a former VIP passenger vessel, owned by The Manchester Ship Canal, The 1903 Daniel Adamson Steamship, affectionately known as The Danny, offers a grand Art Deco interior for events and meetings with the benefit of a large, covered, promenade deck with seating.

In 1936 the ship's interior was carefully designed as a miniature version of one of the great liners of the day with snug but stylish saloons fitted out with a cocktail bar and wooden panels which were originally intended for one of the famous Oceanic fleet.

HIRE INFORMATION

A fully licensed bar is available and hot drinks can be served.

HIRE PRICES

For cruising or static from our key locations in Liverpool's Albert Dock, Ellesmere Port or Salford Quays prices are available on request. Other locations also available if required.

CAPACITIES

- Our full capacity is up to 100 passengers We recommend a maximum of x 80 for buffet events (with full use of the ship)
- Private seated dinner available for up to 45 guests (in the Art Deco saloons)

FOOD & DRINK PACKAGES

We can design food and drink packages to suit your event. Examples of what we offer can be found on the following pages.



Art Deco Afternoon Tea Buffet

£20 per person

To include unlimited tea and coffee, bar can be available on request

Selection of Finger Sandwiches

Roast beef, wild rocket, tomato and wasabi mayonnaise Cream cheese and chive, peeled cucumber, baby watercress (v) Roasted Scottish salmon, dill and lemon and black pepper Free range egg, crème fraiche and cress (v) Roast Ham and mustard piccalilli

Pastries

Choice of plain or fruit scones served with clotted cream and seasonal preserves Classic Victoria sponge Coffee & walnut cake Lemon drizzle Chocolate cake



Art Deco Evening Buffet

£15 per person

Selection of Finger Sandwiches

Roast beef & mustard, ham & tomato, mature cheddar cheese (v)

Egg & cress (v)

Waldorf salad sprinkled with walnuts (v)

Savoury

Freshwater prawn cocktail with a Marie rose dressing served in a glass Chicken liver pate, served with caramelised red onion chutney & melba toast Traditional pork pie served with pickles

Dessert

Black forest gateaux served with Chantilly whipped cream Pineapple cake

Cheese Board

Assorted cheese and crackers and pickles with grapes and peeled celery (v)



Art Deco Canapés

£2.50 each Bar can be available on request

Savoury

Smoked salmon tartare

Chicken and date wrapped in bacon

Chicken liver parfait on toasted brioche

Cheesy puffs

Little Gem with Waldorf salad

Prawn and avocado toast

Candied bacon and stewed apple canapés

Goats cheese, roasted tomato crostini

Mushroom medley vol au vent

Mini eggs benedict

Pigs in puff pastry blankets

Welsh rarebit on toast

Curried egg

Roasted beef, horseradish, rocket mini Yorkshire

Toasted ham & cheese roll ups

Beet bruschetta with goat's cheese & balsamic syrup

Coronation chicken little gem

Little Cheese tartelettes

Shredded ham hock and piccalilli tostada

Sweet

Mini strawberry pavlova

Mini carrot cupcake

Mini french macaroons

Mini Victoria sponges

Raspberry and mascarpone bites

Mini Devonshire cream tea scones



Real Ale and Liverpool Scouse Dinner

£8 per head for food only

We have our own ale called The Danny, which has been brewed by Titanic Brewery. We are able to sell the beer aboard for £2.75 per bottle

'Scouse'

Scouse is a stew of chuck steak, carrots, onions, turnips, potatoes, bay leaves and thyme, stewed in a beef stock and bitter ale

Served in the traditional way with pickled beetroot and pickled cabbage, chunky sliced white bread and butter

"It truly is the dish that represents Liverpool and everything that Liverpool has to offer, it's about tradition, history and family"



Bowl Food

Whether a party, meeting or conference our bowl food provides great tasting food which can be eaten standing or sitting. They are available in two portion sizes. The "Meal" size provides a main course portion or we suggest two to three of the "Mini" size to provide a meal with a bit of a difference.

Each dish below is available as a bowl option which is £8 each or the plate option which is £12

Meat & Fish Bowls

Smoked fisherman's pie

Smoked haddock, salmon, mackerel and prawns with double cream and mash, served with seasonal vegetables. (gf)

Lamb Rogan Josh

Toasted cumin and coriander seeds give depth to the classic curry; served with rice, chutney, yoghurt & naan bread. (gf)

Sausage & Mash

Pork & leek sausages with mustard mash and caramelised onion gravy.

Beef in Red Wine

Beef slowly braised in red wine with bouquet garni, celery, onion, carrot & button mushrooms. Served with whole grain mash. (gf)

Moroccan Lamb Tagine

Lamb slowly braised with sweet spices and apricots served on lemon scented couscous. (gf)

Chicken & Chorizo Stew Bowl

Served in a white wine and cream sauce served with garlic herbed roasted sweet potato flutes. (gf)

Fish Cakes

Salmon, haddock, mackerel and prawns with parsley and spinach fill these cakes. 2 per portion. Served with seasonal vegetables and a béarnaise sauce.

Shepherd's Pie

Minced lamb with carrot, swede and parsley topped with light mash. Served with seasonal vegetables.

Meatballs & Pasta Bowl

Beef meatballs cooked in rich tomato sauce with fresh egg pappardelle and shaved parmesan.

Chicken Korma

Chicken thigh gently cooked in our own garam masala, coconut, garlic and natural yogurt. Served with a pilaf rice and herb garnish. (gf)

Continued...



Booking and enquiries enquiries@danieladamson.co.uk

www.thedanny.co.uk





Moroccan Chicken & Rice Bowl

Chicken breast with tomato and aubergine caponata, turmeric & cinnamon rice. (gf)

Chilli Con Carne

Chilli, cumin, oregano, thyme and chocolate flavour the minced beef for this classic and delicious Mexican. Served with sour cream, grated cheddar and rice. (gf)

Tarragon Chicken Bowl option £5.95 / Plate option £9.95

Tarragon, cream, lemon and rice makes this dish sound too simple served with rice. (gf)

Carbonnade De Boeuf

Finest beef sautéed with shallots & mushrooms served with a rich red wine & mustard sauce, served with mash. (gf)

Hungarian Beef Goulash

Tender pieces of beef cooked with tomato, paprika, peppers, and mushrooms served with braised rice. (gf)

Cog Au Vin Bowl

Supreme of chicken cooked in a red wine sauce with shallots, Paris mushrooms, lardons, and chervil & tarragon, served with braised rice.

Chicken Basque

Chicken baked in a red wine sauce with chorizo, Spanish herbs, spices, and paprika & olives. Served with braised rice.

Thai Chicken Curry

Tender chicken breast seared with ginger, garlic, chilli, lemongrass & coriander finished with coconut milk served with basmati rice.

Vegetarian Hot Bowls

Moroccan Vegetable Tagine

Pumpkin, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin. Served with minted couscous. (vg)

Butternut Risotto

Butternut squash risotto made with white wine, parmesan cheese and double cream. Served with seasonal vegetables.

Fusilli with Mushroom

Oyster, chestnut & button mushrooms pan fried and tossed with fresh tarragon, parmesan and cream, served with fusilli pasta.

Macaroni Cauliflower Cheese Bake

The wonderful classic everyone's mum made but lovelier with parmesan, crème fraiche and chopped parsley.

Thai Green Vegetable Curry

Peppers, baby corn and cashew nut in a lime and coriander chilli coconut sauce. Served with rice. (gf)

Moussaka Bowl

A delicious vegetarian version of this Greek classic. Aubergine & peppers with cardamom, cinnamon, fresh thyme and a grana padano cheesy topping.

Grilled tagine

Grilled aubergines cooked with lemon, coriander & toasted flaked almonds & bound in a tomato pepper sauce.







Booking and enquiries enquiries@danieladamson.co.uk www.thedanny.co.uk

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