

Function information and menus

PanAm

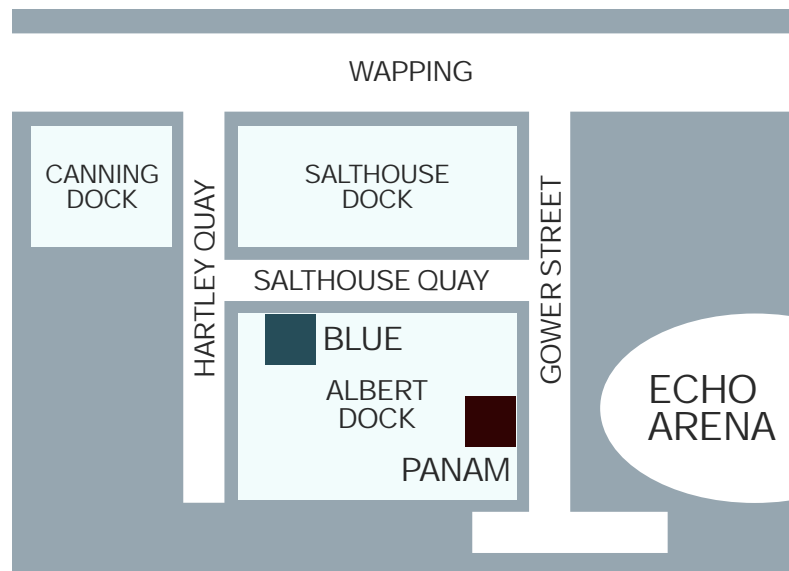
BAR AND RESTAURANT

blue

BAR AND GRILL

Baby
blue

 **comedy**
central



PanAm

Panam, a contemporary bar and restaurant located in the grade 1 listed Britannia Pavilion, Albert Dock, is ideally situated opposite the Arena and Convention Centre Liverpool (ACCL).

This former Granada Studios building, which housed the iconic Richard and Judy's This Morning programme, has an exclusive private function area available overlooking fabulous views of Albert Dock towards Liverpool's Waterfront Three Graces at The Pier Head. Having hosted in 2008 the MTV European Music Awards and The BBC Sports Personality of the Year Awards official after show parties, Panam is ideal for formal company functions or a more relaxing get together.

Fabulous food, great service and plush surroundings makes this venue perfect for every type of corporate or private function.

Catering and function hire is available for up to 1200 people.



blue

Blue Bar & Grill is one of Liverpool's most stylish venues located at the world famous Albert Dock, opposite the Arena & Convention Centre Liverpool, Tate Gallery and The Beatles Story. Blue incorporates a café bar, restaurant and an exterior terrace overlooking Liverpool's waterfront for the best alfresco spot in the city.

Blue's impressive grill restaurant serves freshly prepared quality food, exemplified by an eclectic menu with an enterprising range of dishes. This multi-dimensional venue opens until 3am, features DJ entertainment and has a further bar area available for private function hire.

Catering and function hire is available for up to 600 people.



blue *Baby* comedy central

Baby Blue, a multi-dimensional live performance venue, is situated beneath the Blue Bar & Grill in a beautiful 19th century basement vault and is home to the award winning Comedy Central comedy club and to Live Lounge, a live music event which showcases international artistes every month. The venue is available for private hire and is ideally suited to exclusive performances, product launches or a more informal corporate occasion.

Catering and function hire is available for up to 250 people.



All enquiries for Panam, Blue and Baby Blue
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BAR AND RESTAURANT

Set Menu – for parties of 10 and over

Starters

Soup of the day
Warm roll and butter

Pan fried crab cakes
Lemon & dill mayonnaise, chilli vinaigrette, caramelised lemon

Goat's cheese & caramelised onion tartlet (v)
Sun blush tomatoes, basil oil

Duck liver parfait
Brioche crisps, fig & orange chutney

Mains

8oz rib-eye steak
Hand-cut chips, slow roasted tomato, buttered spinach, pepper sauce

Penne del casa (v)
Cherry tomatoes, shallots & garlic, broccoli florets, cheese sauce,
grated parmesan

Parma ham wrapped chicken
(Stuffed with mozzarella cheese)
Potato cake, green beans, baby carrots, roast tomato &
tarragon cream sauce

Pan-fried bream fillet
Sauteed bok choy, crushed new potatoes, ginger & lemon soy sauce

Desserts

Chef's dessert of the day

Cheeseboard

Selection of local cheese, biscuits, celery, grapes, fruit chutney



BAR AND GRILL

Set Menu – for parties of 10 and over

Starters

Soup of the day
Warm bread roll, butter

Cornish sea-salt & cracked pepper chicken
Homemade chilli jam

Thai fish cakes
Haddock & crab, wasabi mayonnaise

Smoked cheddar & scallion croquettes [v]
Worcester sauce mayonnaise

Mains

Malaysian chicken curry
Chicken breast fillet, Thai fragrant rice, mini poppadoms

Grilled seabass
Enoki mushroom, spinach, pearl barley risotto

8oz ribeye steak
Chunky chips, buttered fine beans, roasted
baby plum tomatoes

Mixed bean & sweetcorn risotto [v]
Watercress & parmesan

Dessert

Chef's dessert of the day with fresh berries & coulis

Cheeseboard

Seasonal cheese board of local cheeses with biscuits,
chutney and garnish

2010 Venue and Room Hire Prices

PanAm

Dockside function room hire (for parties of up to 400):

£500

£250 if having a buffet or bowl food* (does not include canapés**)

*Buffet and bowl food available to parties of 20 and over

**Canapés available to parties of 10 and over

Exclusive Hire of whole venue (for parties of up to 1200):

Quotation available on request



blue

Function room hire (for parties of up to 150):

£150

Complimentary if having a buffet or bowl food* (does not include canapés**)

*Buffet and bowl food available to parties of 20 and over

**Canapés available to parties of 10 and over

Exclusive Hire of whole venue (for parties of up to 600):

Quotation available on request



Bowl Food

Served canapé style in small bowls circulated around the room

Fish& chips
Tartar sauce & lemon

Vegetable chilli (V)
Nacho & sour cream

Curried chicken
Prawn crackers

Traditional 'Liverpool' Scouse
Pickled red cabbage

Tomato risotto (V)
Arborio rice, sun blush tomatoes, white wine & parmesan

Sweet chilli & soy noodles (V)
Marinated noodles, coriander & chilli

Prawn cocktail
Shredded iceberg, Marie rose sauce & lemon

Caesar salad
Gem lettuce, croutons & parmesan

White chocolate cheesecake
Chocolate fudge sauce

Eton mess
Chantilly cream, raspberries, strawberries & meringue

Fruit bowls
Melon, strawberries, raspberries & oranges

Hot Banquet Style Food

Served from hot chafing dishes

Beef Lasagne

Traditional lasagne, rich tomato & béchamel sauce topped with grated mozzarella cheese

Steak & Ale Pie

Chunks of Guinness soaked British beef, rich red wine gravy, mushrooms & puff pastry pie lids

Butternut Squash Risotto (v)

Arborio rice, oven roasted squash, parmesan cheese in a rich vegetable stock

Fish Pie

Poached seafood, garlic and chive fish veloute, buttered mashed potato topping

Madras Chicken Curry & Rice

Madras marinated chicken breast, curry sauce & basmati rice

Moroccan Lamb Tagine

Cinnamon spice lamb, sultanas, tomatoes, apricots & almonds, served with vegetable couscous

Cheese & Tomato Baked Potato Gratin (v)

Layers of sliced potato, tomato & garlic cream sauce, roast plum tomato & mozzarella cheese topping

Accompaniments

Roasted garlic & thyme potatoes

Seasoned Jacket fries

'Jamaican style' rice and peas

Traditional coleslaw

Mixed leaf salad

Finger Buffet Style Food

A selection of freshly baked rolls with a choice of fillings to include;

Mature cheddar & red onion

Char Sui pork & spiced plum relish

Roast beef & horseradish

Honey roast ham & English mustard

Greenland prawn & mayonnaise

Meat

Jerk seasoned chicken drumsticks

Barbecue pork belly ribs

Mini beef burgers

Lamb kofta

Duck spring rolls

Steamed pork Sui Mei

Pastries

Mini pork pies

Buffet sausage rolls

Mediterranean vegetable quiche

Vegetable spring rolls

Plum sauce

Mixed crozines
(Mini assorted filling pastries)

Salads

Thai style wild rice and bean salad

Feta cheese and olive salad

Caesar salad

Traditional coleslaw

New potato salad, lemon
& basil dressing

Desserts

Chocolate & orange tartlet

White chocolate &
raspberry cheesecake

Mini vanilla profiteroles

Lemon tarts

Canapés

Served on trays circulated around the room

Seared beef & tomato salsa crostini

Red pepper & humus tartlets (v)

Hoi sin duck with pear & plum relish

Mini lamb kofta

Mini crab cakes & sweet chilli dip

Boiled quail eggs & curried mayonnaise

Goat's cheese & tomato tartlets (v)

Cajun salmon & avocado barquettes

Beef satay & hot mango dip

Grilled asparagus & prosciutto

Curried vegetable samosa's with sweet & sour sauce (v)

Chilli & lime king prawns

Petit fours

Dark & white chocolate dipped strawberries

Mini vanilla profiteroles

Lemon tartlets

Chocolate liquor truffles

PanAm blue

Entertainment

We are able to provide entertainment at an additional cost, from live bands such as the internationally acclaimed Beatles cover band - the Cheatles – to solo singers for a more intimate party, and table musicians.



Please ask us about your requirements and we'll do our best to accommodate you.

Terms and Conditions

1. Your function requires a deposit of £5.00 per person (please note this is non-refundable on cancellation or non arrival).
2. Bookings will be confirmed when a full deposit has been paid.
3. Please notify us in advance of any special requirements (e.g.: special diet, nut allergy, etc).
4. Children under the age of 18 years will be required to be accompanied at all times.
5. You may provide a 'play list' prior to your event, however each DJ has his own style and has a company policy to adhere to. The DJ will play music sympathetic to the venue and function.
6. If you require live entertainment at your function, a demo disc is required to establish whether it is within keeping of the venues music policy – please note: we reserve the right to refuse live entertainment.
7. You should cater for the exact number of people in your party.
8. We would ask that your party be seated for the time of your table reservation. Tables will only be kept for 30 minutes even if guaranteed by a deposit unless prior arrangements have been made.
9. Please note that the Management accepts no responsibility for the loss or damage of customer's property whilst on the premises.
10. The maximum number per table in Blue Bar & Grill is 10.
11. Final numbers for catering is required at least 48 hours prior to the event – should numbers decrease after this time full payment will be charged. Should numbers increase we will do our best to cater for them (i.e. if the kitchen can cater for more they will do).
12. It may be necessary to implement hire charges (room hire, equipment hire etc), each booking will be looked at individually.