



aloft[®]
LIVERPOOL

CHRISTMAS

IN THE HEART OF THE CITY

NYL
RESTAURANT & BAR

MEZZANINE BAR HIRE

CELEBRATE CHRISTMAS 2018 IN THE HEART OF THE CITY WITH ALOFT LIVERPOOL HOTEL AND NYL RESTAURANT & COCKTAIL BAR

Set in the stunning surroundings of the Grade II* Heritage Listed former Royal Insurance Building, with our skilled chefs, deliciously tantalizing menus and lots of festive fancies, we'll make this your best Christmas yet!



- Mezzanine & Booth Hire
- Winter Wonderland
- Festive Menu 2018
- Festive Lunches
- Christmas Party Nights
- Christmas Day
- New Years Eve
- Drinks Packages

Whether it's before or after your party night drinks, or simply to impress!

Our VIP Mezzanine Bar is available for private hire for up to 75 guests throughout the festive season with the option of cocktail master classes for groups up to 20.

This truly magical space will enhance any party night experience with the option of Bar Booths for groups up to 6 for £250 minimum spend.



TESTIMONIALS

"Came with work friends for our Christmas party, Turkey roast was beautiful & tasted so fresh. Service was first class, and the entertainment was enjoyable. Give NYL a try."

*– TripAdvisor Member
December 2017*

"Been coming here since it opened years ago. I have brought both friends and family. Recently visited with my friends in December. I really cannot say a bad word about this place! The staff are lovely and welcoming, they know their cocktails and happy to recommend depending on what you like! And the cocktails I would say are the best I've had! The food too is just as good. The atmosphere in the bar and restaurant is very comfy and the live bands are really enjoyable to watch/listen to. If visiting Liverpool I would definitely advise a visit to this place!"

– TripAdvisor Member December 2017

A £10 per person non-refundable deposit is required upon booking and full pre-payment two weeks prior along with a food pre order. Please speak to a member of our team before ordering if you have any food allergies or intolerances. Please note parties over 6 in NYL are not guaranteed to be sitting at the same table.

To enquire, email events@aloftliverpool.com or call 0151 294 4056.

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WINTER WONDERLAND

Step inside Aloft's Winter Wonderland experience 2018. A winter wonderland themed party bringing together all the fun elements of Christmas.

You can enjoy the James Doyle Suite exclusively if your party is for 50 people and over.

— £45 —

per person

3 course dinner

Photo booth

Winter theme

DJ until 1am

Minimum of 50 guests



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FESTIVE LUNCH & PARTY NIGHT MENU



STARTERS

Parsnip and apple soup (vv)
balsamic pearls, focaccia

Chicken liver and brandy pate
spiced chutney, rocket, sourdough

Cointreau & orange cured salmon
heritage carrots, watercress pesto

Pear and blue cheese tart
candied walnuts, pea shoots, sherry vinaigrette

MAINS

Roast turkey
roast potatoes, sage and onion stuffing,
Yorkshire pudding, gravy

Roast beef
roast potatoes, sage and onion stuffing,
Yorkshire pudding, gravy

Goats cheese nut roast (v)
roast potatoes, sage and onion stuffing, parsnip
puree, Yorkshire pudding, gravy

Celeriac fondant (vv)
roast potatoes, caramelized apples, parsnip
puree, parsnip crisps

* All main courses to be accompanied with:
honey roast parsnips, sprouts, baby carrots,
braised red cabbage

DESSERTS

Christmas pudding
brandy & vanilla mascarpone

Clementine cheesecake
mulled coulis, chocolate crumb

Chocolate cremieux
honey comb, ginger shortbread

Cheese board
pickles, grapes, crackers

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FESTIVE LUNCHES

NYL RESTAURANT & COCKTAIL BAR



OUR TEMPTING CHRISTMAS LUNCH MENU, CRAMMED FULL OF YOUR FESTIVE FAVOURITES WILL BE AVAILABLE THROUGHOUT NOVEMBER & DECEMBER. CALL OUR CHRISTMAS ELVES TO CHECK AVAILABILITY.

Friday — Saturday

— **£25.00** —

per person

Delicious 3 course meal

Sunday — Thursday

— **£20.00** —

per person

Delicious 3 course meal

* Available 12pm until 4pm final bookings to return tables by 6pm

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CHRISTMAS PARTY NIGHTS

NYL RESTAURANT & COCKTAIL BAR



SERVICE WITH SOUL, FOOD WITH PERSONALITY AND ELECTRIC AMBIANCE. CELEBRATE IN STYLE WITH EVERYTHING YOU WANT FROM THE FESTIVE SEASON IN OUR NYL RESTAURANT AND BAR. CALL OUR CHRISTMAS ELVES TO CHECK AVAILABILITY.

Friday — Saturday

— **£35.00** —

per person

Delicious 3 course meal

Sax & DJ until 1am

Sunday — Thursday

— **£29.00** —

per person

Delicious 3 course meal

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CHRISTMAS DAY

Christmas Day 5 course feast with a drink on arrival, festive music from 12pm and gifts for the little elves and angels.

— **£89.00** —
per adult

— **£35.00** —
per child (12 and under)



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ARRIVAL DRINK

Glass of Prosecco, cocktail, bottled beer or soft drink

PRE-STARTER

homemade breads, oils & butters

STARTERS

Butternut squash & chili soup (v)
balsamic pearls, garlic croutons

Chicken liver, port & thyme pate
clementine marmalade, pea shoots, ciabatta

Beetroot cured salmon
horseradish mascarpone, rye toast, watercress

Pear & goats cheese tart (v)
maple glazed chestnuts, rocket, walnut pesto

MAINS

Aged beef wellington
roast, potatoes, baby carrots, marrow bone jus

Free range roast goose
roast potatoes, spiced red cabbage, port reduction

Portobello, squash & chestnut wellington (v)
roast potatoes, wild mushroom gravy

Celeriac fondant (vv)
roast potatoes, caramelized apples, parsnip puree,
parsnip crisps, vegan gravy

All main courses to be accompanied by:
Roast parsnip, sprouts, carrot & swede, kale &
pancetta, sage and onion stuffing, pigs in blankets,
Yorkshire pudding

DESSERTS

Stemmed ginger cheesecake
chocolate mousse, lemon tuille

Rum and raisin tiffin
salted caramel, cinnamon ice cream

Poached pear
candied walnuts, vanilla cream

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NYE AT NYL

See in 2019 in style at NYL with a glass of prosecco, or bottled beer on arrival, delicious 4 course meal, live entertainment and a glass of prosecco at midnight.

— **£65.00** —
per adult



AMUSE-BOUCHE

Cornish Crab & Sweetcorn

STARTERS

Beef & Mussels

braised cheek, mussels, chilli, beef broth, coriander

Treacle Salmon

cured salmon, kombu, apple, wasabi, lemongrass

Roasted Roots (vv)

turnip, beets, carrots, leeks, parsnip puree, radish

Spiced Lamb Terrine

hogget, aubergine, apricots, ras el hanout, lambs leaf

MAINS

Beef Wellington

aged fillet, cep duxelle, dauphinoise, baby vegetables, beef jus

Grain & Gather (v)

pearl barley, grey oyster mushrooms, aged grana padano, pumpkin seeds, seaweed butter

Duck & Rhubarb

goosnargh duck breast, pak choi, pickled rhubarb, celeriac fondant, rioja jus

Surf & Turf

halibut, squash, fennel, pork cheek fritters, madeira sauce

DESSERTS

Assiette of Chocolate

Strawberry & Almond

Dark chocolate and rosemary mousse

strawberry with basil jelly

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DRINKS PACKAGES

WHITE WINE

Bottle of Pinot Grigio £20.00

Bottle of Sauvignon Blanc £25.00

RED WINE

Bottle of Merlot £22.00

Bottle of Cabernet Sauvignon £23.50

ROSÉ WINE

Bottle of White Zinfandel £22.50

SPARKLING WINE

Prosecco £28.00

Rosé Prosecco £28.50

Mercier Brut £50.00

Mercier Rose Brut, NV £55.00

Veuve Cliquot Yellow Label £70.00

Laurent Perrier Rose, NV £100.00

BOTTLED BEER & CIDER

Peroni Nastio Azzurra £4.50

or 5 for £20.00

Budweiser £4.20

or 5 for £20.00

Birra Moretti £4.20

or 5 for £20.00

Old Mout Cider Flavours £5.80

or 5 for £25.00

MINERAL WATER

Large Still Water (750ml) £3.50

Large Sparkling Water (750ml) £3.50

BOTTLE OF SPIRITS

Two Complimentary Jugs of Post Mix/
Juice with each bottle

Bottle of Smirnoff Vodka (700ml) £70.00

Bottle of Tanqueray Gin (700ml) £90.00

Usual Price £118.00

Bottle of Kraken Black Rum (700ml) £90.00

Usual Price £118.00

Bottle of Belvedere Vodka (700ml) £130.00

Usual Price £182.00

Bottle of Liverpool Gin (700ml) £140.00

Usual Price £154.00

Bottle of Southern Comfort (700ml) £90.00

Usual Price £106.00

Bottle of Jack Daniels (700ml) £100.00

Usual Price £118.00

Bottle of Jägermeister (700ml) £80.00

Usual Price £106.00) £3.50

Bottle of Bacardi Blanca (700ml) £90.00

MIXERS

Coca Colá, Diet Coke, Sprite, Fanta (200ml) £1.50

or 5 for £5.00 – Usual Price £2.50 each each

Fever Tree Tonic or Light Tonic (200ml) £1.50

or 5 for £5.00 – Usual Price £2.50 each each

Cans of Red Bull (250ml) £2.00

or 5 for £9.00 – Usual Price £3.60 each each

Additional Jug of Coca Cola, Diet Coke, £4.00

or Lemonade (1 litre) each

Additional Jug of Orange, Apple £4.00

or Cranberry Juice (1 litre) each

For our full Bar Menu visit

www.nyliverpool.com

Bar Booths (Capacity 6 Guests) Minimum Pre-Order £250

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