



SIREN X 54

CONFERENCE
MENU

ABOUT US

SIREN is an independent eatery and events company based on the ground floor of the stunning 54 St James Street building. Founded in 2013 by friends Jeni & Natalie with a shared vision for relaxed events, delicious food and warm customer service.

We provide freshly prepared in house catering and refreshments for all meetings and events held here at 54, From speciality teas, coffee and homemade shortbread to champagne and canape receptions.

Our cafe is the beating heart of 54 St James Street, an engaging and inspiring place for guests to reconnect with each other over our barista prepared coffee before and after an event.

Our informal events space is also available to book in conjunction with the conferencing facilities at 54, and is the perfect space to host a networking session or celebration dinner for your delegates following your event.



DAY PACKAGES

All of our day packages include freshly brewed filter coffee, a selection of breakfast & herbal teas, fresh fruit juice and chilled tap water on arrival and refreshed throughout the day.

Day Package 1 - £12.50 per person

Selection of fresh baked danish pastries
& basket of whole fruit

Selection of sandwiches (1 round per person)
Bowl of tortilla chips, basket of whole fruit
& homemade traybake

Homebaked shortbread

Upgrade to a hot lunch for £3.50 pp
See page 8 for options

Day Package 2 - £15.00 per person

Selection of fresh baked danish pastries, granola
pots with seasonal berries & greek yogurt
& basket of whole fruit

Selection of sandwiches (1 round per person)
Garlic & paprika marinated chicken skewers GF
Homemade hummus with pitta bread, vegetable
crudites & tortilla chips GF/VE
Basket of whole fruit & homemade traybake

Homebaked shortbread

Upgrade to a hot lunch for £2 pp
See page 8 for options

Day Package 3 - £17.00 per person

Soft white barmes filled with crispy bacon, butchers sausages or homemade feta & sage veggie sausages with ketchup & brown sauce

Selection of sandwiches (1 round per person)
Garlic & paprika marinated chicken skewers GF
Homemade sausage rolls & vegetable spring rolls
Homemade hummus with pitta bread, vegetable crudites & tortilla chips GF/VE
Basket of whole fruit & homemade traybake

Scones with whipped cream & jam

Upgrade to a hot lunch for £1 pp
See page 8 for options

Day Package 4 - £17.00 per person

Granola pots with greek yogurt & honey, Seasonal fruit salad pots & healthy snack bars GF/VE

Garlic & paprika marinated chicken skewers GF
Feta & spinach filo strudel
Garden salad with lemon & honey dressing GF/VE
Moroccan spiced roasted vegetable cous cous VE
Homemade hummus with pitta bread, vegetable crudites & tortilla chips GF/VE
Basket of whole fruit

Chocolate dipped strawberries GF & homemade flapjack

Upgrade to a hot lunch for £1 pp
See page 8 for options



BREAKFAST PACKAGES

All of our breakfast packages include freshly brewed filter coffee, a selection of breakfast & herbal teas, fresh fruit juice and chilled tap water.

Breakfast Package 1 - £3.80 per person

Selection of fresh baked danish pastries & basket of whole fruit

Breakfast Package 2 - £4.80 per person

Selection of fresh baked danish pastries, granola pots with seasonal berries & greek yogurt & basket of whole fruit

Hot Breakfast - £4.80 per person

Soft white barmes filled with crispy bacon, butchers sausages or homemade feta & sage veggie sausages with ketchup & brown sauce

Healthy Start - £5.30 per person

Granola pots with greek yogurt & honey, Seasonal fruit salad pots & healthy snack bars GF/VE



LUNCH PACKAGES

All of our lunch packages include a serving of freshly brewed filter coffee, a selection of breakfast & herbal teas, fresh fruit juice and chilled tap water.

Lunch Package 1 - £6.50 per person

Selection of sandwiches (1 round per person)
Bowl of tortilla chips, basket of whole fruit
& homemade traybake

Lunch Package 2 - £7.80 per person

Selection of sandwiches (1 round per person)
Garlic & paprika marinated chicken skewers GF
Homemade hummus with pitta bread, vegetable
crudites & tortilla chips GF/VE
Basket of whole fruit & homemade traybake

Lunch Package 3 - £8.80 per person

Selection of sandwiches (1 round per person)
Garlic & paprika marinated chicken skewers GF
Homemade sausage rolls & vegetable spring rolls
Homemade hummus with pitta bread, vegetable
crudites & tortilla chips GF/VE
Basket of whole fruit & homemade traybake

Lighter Lunch Package - £8.80 per person

Garlic & paprika marinated chicken skewers GF
Feta & spinach filo strudel
Garden salad with lemon & honey dressing GF/VE
Moroccan spiced roasted vegetable cous cous VE
Homemade hummus with pitta bread, vegetable
crudites & tortilla chips GF/VE
Chocolate dipped strawberries GF & homemade flapjack

Hot Lunch Package - £9.80 per person (16 person min)

Menu 1

Chicken Caccitore (Italian stew with tomato & peppers) GF
Turkish Vegetable Stew with Chickpeas GF/VE
Herby buttered new potatoes, garden salad, crusty bread,
garlic & herb yogurt.

Menu 2

Slow cooked beef brisket GF
Sweet potato & bean chilli GF/VE
Rice, garden salad, crusty bread & sour cream

Choose menu 1 or 2 from above
both include homemade traybake & a basket of whole fruit

ADDITIONAL PLATTERS

Platter of mixed sandwiches - £24 (8 rounds)

Freshly prepared sandwiches with fillings such as;
Cajun chicken mayo & salad, Egg & chive mayo,
Bacon, lettuce & tomato, Smoked salmon & cucumber,
Lancashire cheese & homemade pickle,
Hummus, spinach & tomato

Mezze Platter - £18 (serves 6-8)

Garlic & paprika marinated chicken skewers GF,
Feta & spinach filo strudel, Homemade hummus GF/VE,
Tatziki, vegetable crudites, pitta bread & olives.

Cheese & Charcuterie Platter - £20 (serves 6-8)

Selection of cured meats and cheeses with homemade
chutney, marinated olives & crusty bread

Afternoon Treats Platter - £18 (serves 6-8)

Selection of homemade traybake, freshly baked scones
with whipped cream & jam, fresh strawberries.

SALAD BOWLS

Medium bowl serves 4-6 / Large bowl serves 10-12

Moroccan spiced roasted vegetable cous cous VE
Medium bowl - £8 / Large bowl - £14

Garden salad with lemon & honey dressing GF/VE
Medium bowl - £8 / Large bowl - £14

Alioli new potato salad GF
Medium bowl - £8 / Large bowl - £14

Club salad - Grilled chicken, bacon, mixed leaves,
tomato & honey mustard dressing GF
Medium bowl - £12 / Large bowl - £18

Super food salad - Roast squash, spinach, quinoa
& toasted seeds GF/VE
Medium bowl - £12 / Large bowl - £18

Greek salad - Feta, cucumber, tomato, red onion, olives
with oregano & fresh parsley GF
Medium bowl - £12 / Large bowl - £18

SNACKS

Basket of whole fruit (10 pieces) - £8

Burts Handcooked Crisps - £1.25 per bag

Healthy Snack Bars (Naked, Jordans etc) - £1.50 per bar

Gluten free biscuits (Lemon or ginger) - £1 per pack of 2

Vegan or gluten free cake - £3.50 per slice

Bowls of spiced roasted nuts, tortilla chips and
sweet & salty popcorn - £6 per 6 people

REFRESHMENTS

Serving of Tea & Coffee - £1.80 per person per serving
Freshly brewed filter coffee, selection of breakfast & herbal teas, chilled tap water & complimentary homemade shortbread

Fresh fruit juice - £2.50 (1 litre jug)

Still / sparkling mineral water - £1.50 (500ml bottle)

San Pellegrino lemon / orange - £2 (330ml can)

Coca Cola / Diet Coke - £1.50 (330ml can)

Peroni Nastro Azzurro Lager - £3.50 (330ml bottle)

Bottle of house red or white wine - £14.50 (750ml)

Bottle of sparkling wine - £18.00 (750ml)



CANAPES

Walked around and served to your guests, perfect for drinks receptions and networking events.
£4.50 for 3 per person / £6.50 for 5 per person

Slow cooked beef brisket on crisp flat bread

Moroccan spiced chicken skewer GF

Serrano ham & garlic cannellini bean pinxtos

Pork & sage sausage rolls

Grilled asparagus & parma ham GF

Thai king prawn skewers GF

Smoked salmon, creme fraiche & chive on rye

Cheddar, kale & new potato tortilla V GF

Confit tomato & feta cheese bruschetta V

Roast chickpea & chermula on crisp flatbread VE

Harissa roasted butternut squash crostini VE

Chocolate brownie bite

Chocolate dipped strawberries GF



F.A.Q'S

All prices are exclusive of and subject to VAT

Can you cater for weekend and evening events?

We are able to provide catering for meetings and events outside of 54's usual operating hours of 8.30am to 5pm Monday to Friday, however there may be an additional out of hours charge of £30 per booking, dependent on your requirements and serving times,

What happens if we need to cancel our booking?

In the event that you need to cancel your catering booking we require written notice by email to your 54 event coordinator. You will not be charged for your catering if written notice is received up to 7 days prior to your event. If notice is received after this time then you will be charged in full.

Can we make changes to our catering order?

You can make changes to your catering order up to 7 days prior to the date of your event. After this time we should still be able to accommodate most changes to your order so please check with your 54 event coordinator. We may be able to increase your guests numbers but you will not be able to reduce your guest numbers after this time and will still be charged for the number of guests confirmed 7 days prior.

Can you cater for vegan, gluten free and other dietary requirements?

All of our catering options include vegetarian options. Most of our options contain some vegan and gluten free options, sandwiches can be tailored to gluten free and vegan diets if advance notice is provided. Please notify your 54 event coordinator if any of your guests have specific dietary needs.

Gluten free biscuits, cake and healthy snack bars, and vegan cake and healthy snack bars are available to order separately if required.

Can we use an outside caterer?

We provide all catering in house 54 St James Street and have lots of options to suit different tastes, budgets & dietary needs. You are not permitted to use any other catering provider.

Can we bring our own drinks/ Do you offer corkage?

We don't offer the option of corkage on your own drinks. We are fully licensed and can provide all the drinks for your event. If you have a request for a specific product then we are more than happy to discuss this.

Should we cater for less people than are attending?

We recommend that you cater the full number of guests attending in order to avoid disappointment on the day. You can choose the number of people that you wish to cater for however if you choose to cater for less people we cannot guarantee that there will be sufficient for all your guests.



SIREN X 54



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www.sirenliverpool.co.uk

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www.thewomensorganisation.org.uk/54stjamesstreet

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Contact the conferencing team at 54
on 0151 706 8111 or venue@thewo.org.uk

