

The Racquet Club and Ziba Restaurant

A Quirky City Centre Venue with a twist Modern and Traditional

Racquet Club Event Floor

Our first floor event space is a traditional space, comes complete with 2 Full Size snooker table, and separate drinks reception space.

Designed to accommodate 140 Day and up to 250 Evening guests

Ziba

Our ground floor event space is light and bright with large windows and a bespoke bar that will help you to create the style of day you wish for.

Ideal for numbers up to 80 Day and 200 Evening guests

Catering at the Club

Our Chefs use locally sourced produce, including meat from our Farm in Bispham Green.

Menu Design

If you don't see what you want for your wedding reception or party, ask we have over the years arranged many items that are not in the packs - we just need to know what you are looking for and we can arrange to accommodate your requirements !

We do also sometimes allow external professional catering companies into the property which we can discuss with you
Higher Room hire charges apply for this option

Room Hire Prices for Private Dinning and Corporate Events

Available from £100.00 Room Hire depending on your requirements and the date you are considering

Private Celebration Events

Room Hire from £300 - £1000 depending on day and Date of event

Private Dining Menu options

If you would like a set menu you can select any one item from each of the sections
Depending on the selections you choose this would determine the price per head

If you would like to build a menu for your guests to pre order from in advance please select
up to 4 options from the sections - there is a small supplement for choosing this option

Starters

Roasted Red Pepper and Tomato Soup, with chilli oil £4.50

Chefs Home made Soup of the Day with herb oil £4.50

Grilled Goats Cheese with roasted red pepper, tomato salsa with toasted brioche £6.00

Chicken and Pork Pate served with red onion confit and Melba toast £6.75

Smoked Salmon with potato salad and crème fraichè £6.95

Ham Hock Terrine with Wholegrain mustard dressing, olive oil croute £6.00

Wild Mushroom a la crème, garlic, parsley and toasted foccacia £5.50

Chilled Melon and Parma Ham Salad, orange syrup, raspberry jelly £5.75

Mains (All served with Vegetables)

Chicken Breast served with Fondant Potato and Tarragon Cream Sauce £17.25

Slow Braised Lamb Shank with Dauphinoise Potato and Rich Traditional Gravy £19.75

Roast Salmon Fillet with buttered new potatoes and hollandaise sauce £19.00

Sea Bass served with red pepper confit, aubergine, crushed new potatoes £19.00

Roast Pork Chop served with Cheesy mashed potato, caramelized apple sauce £17.25

6oz Gammon Joint, chunky chips, carrot and swede mash, 5 spice sauce £18.25

Roast Sirloin of Beef, served with Roast Potatoes, Yorkshire Pudding, Roasting juice £19.50

Smoked Applewood Cheese and spinach risotto £15.00

Stuffed Capsicum Pepper with cous cous £15.00

Additional Vegan/Vegetarian dishes available on request

Desserts

Sticky Toffee pudding served with Chantilly cream and butterscotch sauce £5.25

Apple Pie served with Custard and Ice Cream £6.00

Chocolate Brownie served with chocolate sauce & Ice Cream £6.25

Traditional Eton Mess £5.95

Chocolate Tart served with Vanilla Ice Cream £6.25

Apple Crumble Cheese Cake (Other flavours are possible!) £6.25

Lemon Tart served with Chantilly cream £6.25

Individual Raspberry Pavlova £6.25

Additional Items

Cheese Course available - plate per person £8.00

Cheese platter to share - price per person £5.60

Sorbet course available £4.00 per person

Tea and Coffee £2.25 per person

Tea and Coffee with mints £2.50 per person

Canape Selections £2.35 per selection per person

Chicken Liver Parfait with Onion Marmalade

Smoked Salmon Croute, with Crème Fraîchère

Honey and Mustard Glazed Chipolatas

Beef Wellington

Mini Pork and Apple Sausage Roll

Mozzarella and Tomato Skewer with Balsamic

Asparagus and Montgomery Strudel

Evening Only Events

Evening Reception or Party - This is based on a party for 6 hours

Evening Food Items

Finger food only buffet (5 items) £15.00

Finger Food Buffet (5 items) with 2 hot options £18.00

Hot Food Only Buffet with 3 hot options £15.00

Build your own evening menu

Selection of Sandwiches

Steak and Ale Mini Pies

Chicken Mini Pies

Pork Pies with Chutney

Duck Spring Rolls with Dips

Vegetarian Spring Rolls with Dips

Mini Fish Goujons with Tartar Sauce

Chicken Goujons with Tomato Salsa

Chicken Strips with Chilli Sauce

Humous with Bread Sticks

Baby Jacket Potato with Cream Cheese and Chive

Feta and Sun Blush Tomato Bruschetta

Honey Roasted Sausages

Pizza Slices

Sausage Rolls with Dip

Pasta Salad

Bowl of Coleslaw

Bowl of Mixed Salad

Garlic Bread

Salt and Pepper Chips

Salt and Pepper Baby Back Ribs

Hot Dishes

Chicken or Vegetable Curry served with Rice/Chips

Beef or Vegetable Lasagne served with Garlic Bread

Traditional Scouse served with Red Cabbage and Crunchy Bread

Vegetarian Casserole served with Bread

Chicken and Chorizo served with Rice

Spaghetti Bolognese

Light Bite Food Options £7.50 per person

Fish and Chips served in a Cone with Mushy Peas

Bacon or Sausage Barm served with sauces

Mini Burgers served with Chips and Dips

Pulled Pork Slider

Evening Buffet Dessert Options £4.50 per person

Warm Chocolate Brownie

Profiteroles

Lemon Sponge Cake

Meringues with Fruit and Cream

Also options available from main desserts list at £6.00 per person