

GINO
D'ACAMPO

EVENT PACK

LIVERPOOL



WWW.GINORESTAURANTS.COM



CIAOI

INSIDE BY MELIÀ LIVERPOOL, 43 OLD HALL STREET, L3 9PP

At Gino D'Acampo Liverpool, we can host events for up to 210 guests in our stylish Italian restaurant, located in the heart of the city. Combining authentic Italian cuisine, exceptional service, and a vibrant atmosphere, we provide the perfect setting for unforgettable celebrations and corporate events.

Whether you are planning a birthday celebration, engagement party, networking event, Christmas party, business dinner, or corporate gathering, our dedicated events team will work closely with you to tailor every detail, ensuring a seamless and memorable experience for you and your guests.

THE PERFECT SPACE



Large Party dining

At Gino D'Acampo Liverpool, we can accommodate sit down dining events for 1 to 200 guests in our stunning restaurant. Offering a relaxed yet elegant atmosphere, authentic Italian flavors, and exceptional service, our venue provides the perfect setting for memorable celebrations and corporate occasions.

Guests can enjoy a selection of specially curated group menus, designed to suit every occasion, while our easy and efficient pre-order process ensures a smooth and stress-free planning experience from start to finish.

THE PERFECT SPACE



Friends and Family – Semi Private Space

Create unforgettable moments in our beautiful Friends & Family semi-private, the perfect setting for intimate celebrations, special occasions, and smaller group gatherings. Accommodating up to 50 guests, this stylish and welcoming space offers a private yet vibrant atmosphere, allowing you and your guests to enjoy a memorable dining experience in true Italian style.

Guests can indulge in our carefully curated group menus, featuring authentic Italian flavors and a selection of dishes designed to be enjoyed together. Combined with our attentive service and lively atmosphere, the Friends & Family area provides the perfect backdrop for creating special memories with those who matter most.

MEET FABIANA

THE EVENT & SALES MANAGER



Meet Fabiana, the Events and Sales Manager at Gino D'Acampo Liverpool.

With extensive experience in event planning and hospitality, Fabiana is passionate about creating memorable experiences and bringing every event vision to life.

From corporate gatherings and private celebrations to special occasions, she works closely with guests to ensure every detail is carefully planned and every event is truly unforgettable.

Fabiana will be delighted to assist you in creating the perfect experience for you and your guests.

Contact Fabiana



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LARGE PARTY BOOKINGS

Bookings for up to 200 people

For larger group dining experiences, our team will ensure every detail is carefully arranged to make your occasion run smoothly.

Groups of 10 guests or more require a £10 per person deposit to secure the reservation, which will be deducted from the final bill on the day.

Groups of 14 guests or more are required to dine from one of our specially curated group menus and provide their food pre-order at least 10 days prior to the event. Our team will coordinate with the kitchen and prepare individual place cards with each guest's selections, creating a seamless dining experience.

Drinks packages can also be arranged in advance, allowing your chosen beverages to be prepared and ready for your guests' arrival.



GINO

D'ACAMPO

STARTERS

BRUSCHETTA AL POMODORO

Heritage tomatoes, fresh basil & extra virgin olive oil on toasted ciabatta 

PÂTÉ TOSCANO

Chicken liver pâté served with Italian mustard fruits, crispy sage & toasted ciabatta

CAPRESE

Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil 

CALAMARI FRITTI

Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

ARANCINE AL RAGÙ

Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roasted red pepper & tomato sauce

MAINS

All our main courses are served with fries & mixed salad to share 

SCALOPPINE DI POLLO

Pan fried chicken escalopes with garlic green beans, lemon & caper butter sauce

BRANZINO

Pan fried whole boneless sea bass with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil

RAVIOLI CON SPINACI E RICOTTA

Fresh filled pasta with spinach & ricotta, sage butter & toasted pine nuts 

FETTUCINE ALLA BOLOGNESE

Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano

SIRLOIN STEAK (225G)

*The finest grass & grain fed Angus beef with your choice from one of our freshly prepared sauces
(A £3 supplement charge will apply)*

DESSERTS

TORTINO AL CIOCCOLATO

Warm baked chocolate fondant with chocolate sauce & panna gelato 

TIRAMISÙ

The ultimate Italian dessert 

PANNA COTTA

Italian cream with fresh strawberries, crushed amaretti biscuit & fresh basil

GELATO

Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet, served with pistachio & hazelnut biscotti 

GINO

D'ACAMPO

STARTERS

BRUSCHETTA CON GAMBERONI

Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

PROSCIUTTO DI PARMA

Finely sliced Parma ham with creamy ricotta, walnuts, Italian honey drizzle & toasted ciabatta

BURRATA

Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau ☺

CALAMARI FRITTI

Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

ARANCINE AL RAGÙ

Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roasted red pepper & tomato sauce

MAINS

All our main courses are served with fries & mixed salad to share ☺

POLLO MARINATO

Chargrilled chicken escalopes marinated in garlic & rosemary, served with a creamy mushroom sauce

BRANZINO

Pan fried whole boneless sea bass with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil

RAVIOLI ALL'ARAGOSTA

Fresh lobster filled ravioli served in a light baby plum tomato sauce with chilli & basil

RISOTTO PRIMAVERA

Creamy risotto with asparagus & peas, garlic & extra virgin olive oil ☺

FILLET STEAK (225G)

The finest grass fed Angus beef with your choice from one of our freshly prepared sauces (A £5 supplement charge will apply)

DESSERTS

CHEESECAKE AL CIOCCOLATO E NOCCIOLA

Chocolate & hazelnut cheesecake with Ferrero Rocher ☺

CREMA BRUCIATA

Italian style creme brûlée with a caramelised sugar crust served with pistachio & hazelnut biscotti ☺

PANNA COTTA

Italian cream with fresh strawberries, crushed amaretti biscuit & fresh basil

GELATO

Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet, served with pistachio & hazelnut biscotti ☺



LET'S PLAN YOUR EVENT AT GINO D'ACAMPO NEWCASTLE

Celebrate your special moments at Gino D'Acampo Liverpool, where authentic Italian cuisine, exceptional service, and a vibrant atmosphere come together to create unforgettable experiences.

From your first enquiry, Fabiana, our Events & Sales Manager, will be there to guide you through every step and help bring your event vision to life. From intimate gatherings to larger celebrations, our dedicated team will take care of every detail, allowing you to relax and enjoy the occasion with your guests.



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