

MERCURE HOTELS

THE MOST ONCERTIN TIME OF YEAR

JOIN IN THE FE/TIVE FUN AT MERCURE BRISTOL GRAND HOTEL

A VERY MERRY CHRISTMAS

Mercure Bristol Grand Hotel offers the perfect setting for a memorable Christmas and New Year.

We have a wonderful selection of ideas for your perfect Christmas. Whether you're looking for a relaxing short break, mouthwatering festive menus with all the trimmings, or sparkling nights of fun celebrations with friends or colleagues – make sure you enjoy them with us.

WELCOME

Look out for our AMAZING PARTY NIGHTS











The perfect festive party night for you and your friends! The build-up to Christmas is just as magical as the main event. Jit back, relax and enjoy a prosecco or three as you party the night away. Begin your festive celebrating in style.

A chance to look sharp, while enjoying mouthwatering Christmas fayre and afterwards dancing to great music - it will be a memory that lasts for more than just the festive period.

BOOKNOW

THE PLAN SUNDAY TO THURSDAY

Bar Opens: 7pm

FESTIVE

PARTY

NIGHTS

- Dinner Served: 8pm
- Bar Until: 11.30pm
- Disco Until: 12 midnight
- Carriages: 12 midnight

or call the events team: **0117 929 1645** email: Ha0i2-sb@accor.com

THE PLAN FRIDAY & SATURDAY

- Bar Opens: 7pm
- Dinner Served: 8pm
- Bar Until: 12.30pm
- Disco Until: 1am
- Carriages: 1am





TO START

Roast tomato & red pepper soup, basil oil (GF,VG,V)

MAINS

Butter roast turkey, sage & onion stuffing, pig in blanket, sea salt roast potatoes, parsnips, carrots, sprouts, gravy cranberry sauce (GF,DF available on request)

OR

Curried parsnip & Jsquash Wellington, braised carrots, ∫age crisps (VG)

GF Gluten-free **V** Vegetarian (GF,DF available on request)

PARTY NIGHTS MENU

DESSERTS

Chocolate truffle brownie torte, raspberry compote (GF)

TO FINISH

Freshly brewed tea and coffee

Mini mince pies

VG Vegan

DF Dairy-free

AVAILABLE DAILY BETWEEN 24TH NOVEMBER TO 23RD DECEMBER 2023

PARTY NIGHT PACKAGE PRICE INCLUDES

Arrival glass of Prosecco

Set 3 course festive menu with coffee and mince pie

1/2 bottle of wine per person

Festive novelties

DJ and disco

£48.00

PRIVATE PARTY NIGHT PACKAGE PRICE INCLUDES

Arrival glass of Prosecco

Set 3 course festive menu followed by Cheese board, coffee and mince pie

1/2 bottle of wine per person

Festive novelties

DJ and disco

£52.00

BOOK NOW









Take the hassle out of queuing at the bar and have your table sorted with a selection of drinks.



or call the events team: **0117 929 1645** email: Ha0i2-sb@accor.com

Drink Responsibly **drinkaware**.co.uk



PACKAGE 1 £150.00

18 x bottles of mixed beer 3 x bottles of Prosecco 2 x large mineral water

DRINKS PACKAGES





2 x bottles White wine 2 x bottles Red wine 2 x bottles Rose wine 2 x large mineral water



PACKAGE 3 £275.00

2 x bottles of Prosecco 2 x bottles White wine 2 x bottles Red wine 18 x bottles of mixed beer 2 x large mineral water





IN/PIRED BY WINTER'/ FINE/T

•7/2

Jatisfy your palate with a sensational celebration of seasonal favourites. Thare moments with loved ones or unwind with work friends as you sample our premium festive-themed lunch menus.

FESTIVE

LUNCHES

Available daily between the 1st and 22nd of December, we cater for all including tempting vegetarian options



or call the events team: 0117 929 1645 email: Ha0i2-sb@accor.com

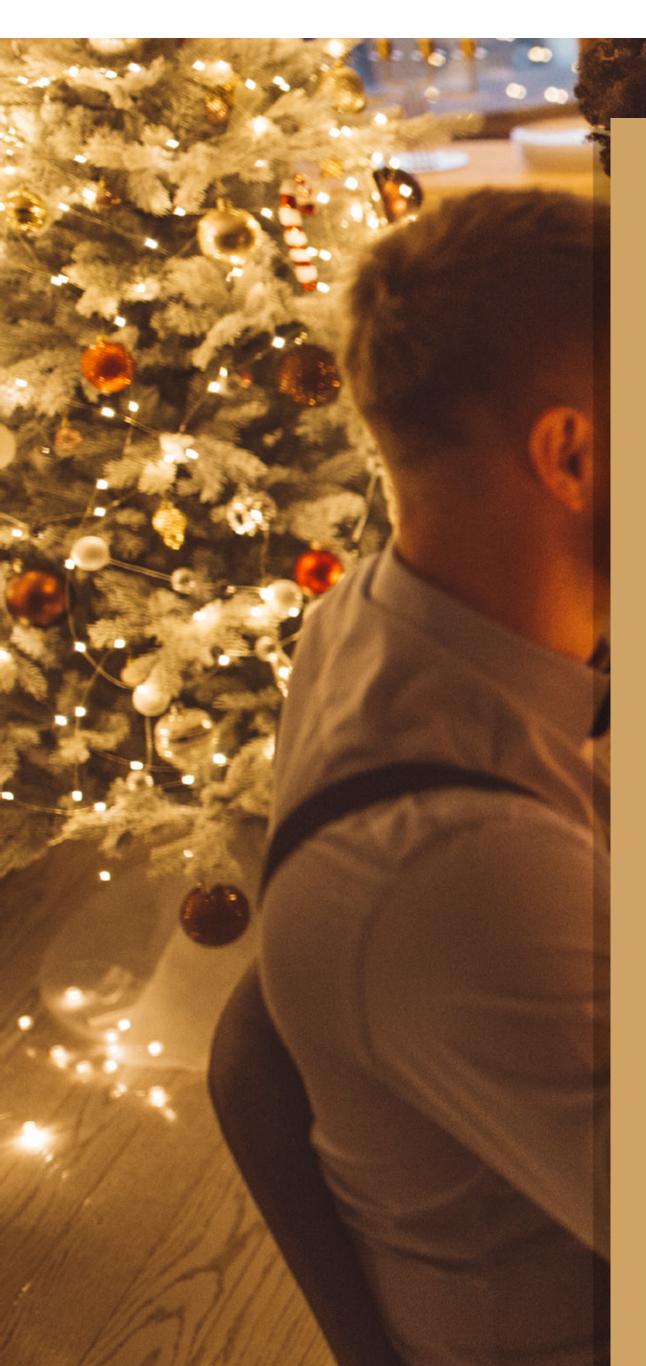
THE PLAN

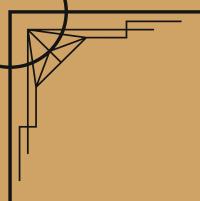
- Lunch Served: 12 noon
- Lunch Served Until: 2 pm

FESTIVE LUNCHES









TO START

Roast tomato & red pepper soup, basil oil (GF,VG,V)

MAINS

Butter Roast turkey, sage & onion stuffing, pig in blanket, sea salt roast potatoes, parsnips, carrots, sprouts, gravy cranberry sauce (GF,DF available on request)

OR

Curried parsnip & squash wellington, braised carrots, Jage crisps (VG)

GF Gluten-free **V** Vegetarian (GF,DF available on request)



FESTIVE LUNCHES MENU

DESSERTS

Chocolate truffle brownie torte, raspberry compote (GF)

TO FINISH

Freshly brewed tea and coffee

Mini mince pies

VG Vegan



BOOKING ESSENTIAL

AVAILABLE DAILY **BETWEEN 1ST TO 22ND** DECEMBER **2023 PRICE INCLUDES**

Arrival glass of Prosecco

2 or 3 course festive feast or buffet options available on request

Festive novelties 2 COURSE £24.00

3 COURSE £28.00







AFTERNOON TEA WITH SEASONAL SURPRISES

FESTIV

Afternoon Tea at its most indulgent. Enjoy an exquisite of mini desserts and bite-sized sandwiches and of course, scones served with clotted cream and jam.

AVAILABLE DAILY BETWEEN 1ST - 22ND DECEMBER 2023 BOOKING ESSENTIAL

ADD A GLASS OF PROSECCO £6.00

ADULTS £19.50

BOOK NOW

or call the events team: 0117 929 1645 email: Ha0i2-sb@accor.com

Private parties available on request – minimum numbers will apply. For all events a £10 deposit per person is required at the time of booking, plus a signed booking contract. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2023. Terms and conditions apply. Not available between 23rd December 2023 - 1st January 2024.



CHILDREN (AGES 4 - 14) E14.50







FESTIVE CHRISTMAS DAY LUNCH

WHY NOT MAKE A NIGHT OF IT?

A GREAT FE/TIVE EXPERIENCE WITH ADDED FIZZ Its Christmas, lets push the gravy boat out. Join us for a spectacular four-course lunch in Keepers bar & Restaurant with all the trimmings with a glass of Prosecco for the adults.

BOOKNOW

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ON ARRIVAL

A glass of Prosecco

Canapes: Goat cheese, beet root ketchup, tuille

TO START

Trio of salmon - smoked, marinated, tartare, citrus dressing, winter leaves (GF)

OR

Chicken liver parfait, red onion marmalade, toasted sourdough

OR

Jpiced parsnip & apple soup, crispy Jage (V,VG,GF)

MAINS

Butter roast turkey, Jage and cranberry stuffing, chipolata, roasted potatoes & vegetables, pan roast jus (GF)

OR

Jalmon wellington, mussel & potato chowder(GF)

OR

Beetroot wellington , roast squash & shallot puree, herb oil (V,VG)

OR

Roast /irloin of beef, sea salt roast potatoes, maple roast vegetables, Port wine reduction (GF)

DESSERTS

Traditional Christmas pudding, Brandy sauce (V,VG,GF)

OR

White chocolate & raspberry cheesecake, macaron & red Berries

OR

Chocolate & Cointreau delice, orange compote

TO FINISH

Mini mince pies

Freshly brewed tea, coffee & mints



THE PLAN

Bar open 12.00 noon

Lunch served 12.30pm - 2pm

Includes: 1/2 bottle of wine per person

25TH DECEMBER

£80.00ADULTS $f_{40.00}$ CHILDREN (AGES 4 - 14)

GF Gluten-free **V** Vegetarian VG Vegan **DF** Dairy-free

BOOK NOW







NEW YEAR'S EVE



NEW YEAR'S EVE MENU

ON ARRIVAL

Canapes:

Imoked salmon and caviar

Feta cheese mousse, olive tapenade

Coconut crusted king prawns, mango salsa

TO START

Game terrine, Cumberland sauce, toasted brioche

OR

Crab & avocado tian, pink grapefruit (GF)

OR

Celeriac & apple soup, apple & Coriander, curry oil (V,VG)

INTERMEDIATE

Raspberry and Champagne sorbet (GF, DF)

MAINS

Duo of Beef fillet & braised blade, herb mash, braised carrot & Port jus (GF)

OR

Herb butter roast monkfish, mussel & potato chowder

OR

Beetroot wellington, roast squash & shallot puree, herb oil (V,VG)

GF Gluten-free (GF,DF available on request)

DESSERTS

Jelection of British and Continental cheeses, chutney & savoury biscuits

OR

Lemon Posset, blood orange compote, fresh raspberry, shortbread crumble

OR

Chocolate & Cointreau delice, orange compote

TO FINISH

Freshly brewed tea, coffee & mints

V Vegetarian

For New Year's Eve Gala dinner event a £50 deposit per adult is required. Deposits to be paid at time of booking, with signed booking contract. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2023. Terms and conditions apply

VG Vegan

THE PLAN

Arrival 7pm with arrival canapes and a glass of champagne

Guests seated at 7.30pm and Dinner served at 7.45pm

Includes: 1/2 bottle of wine per person

A toast to see in the New Year at midnight

Bar to close at 1.30am

Disco to close at 2am

Celebrations end at 2am

BOOK NOW

DF Dairy-free



ONE-NIGHT STAY ARRIVING 31ST DECEMBER

£85.00

ADULTS

FROM $E159^{.00}$ PER ADULT

Based on 2 people sharing, inclusive of breakfast & vat.

Family rooms available on request.

PRIVILEGE ROOM UPGRADES AVAILABLE FROM

 $f_{20.00}$ PER ROOM PER NIGHT





TERMS & CONDITIONS

- + A £15.00* per person deposit is required within 7 days to confirm your booking. Should this not be received the booking will be cancelled
- + The outstanding balance is required before 31st October 2022. If the balance is not received by this date the booking will automatically be cancelled
- + Bookings made after 31st October 2022 must be paid in full at the time of booking
- + All bedroom reservations cannot be booked until the deposit payment has been made
- Deposits, part payments & full payments are non-refundable & non-transferable under any circumstances. We recommend that you take out event insurance to cover your payments in the case of you cancelling your booking.
- + In the event of cancellation by the hotel, an alternative date will be offered, or a full refund given without liability to the hotel.
- + We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, drinks or accommodation.
- Outside beverages brought into the events will be confiscated & held by our security department to be returned at the end of the evening. No corkage will be available.
- Organisers are requested to ensure that all special dietary requirements are notified 21 days prior to the event date at the latest.
- The hotel endeavours to ensure that all the information and prices are accurate both on the hotel's website and brochures. However, occasionally errors occur, therefore the hotel reserves the right to correct prices or other information in such circumstances. If a booking has already been made, the hotel is entitled to cancel the booking without liability.
- + Any accommodation booked shall be subject to our hotel booking terms and conditions.
- + All events are subject to Government guidelines which can change at any time, including but not limited to, opening and closing times, table service and available services.
- + We reserve the right to cancel your booking should changes in national or local government guidelines result in us being unable to accommodate your bookings for any reason.

These conditions shall be governed by English law and the courts of England will have exclusive jurisdiction of the English courts. *Unless specified within individual event terms.

terms and CONDITION

MERCURE BRISTOL **GRAND HOTEL**

Broad Street, Bristol, BS1 2EL

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