

Christmas Woodland Wonderland

Join us at MShed in 2025 for our
Christmas party packages!

From
£51
plus VAT
per person

For more information, call us 0117 203 2305
or email events.mshed@compass-group.co.uk

Mshed

With panoramic views over Bristol's harbourside, M Shed is an iconic Christmas party venue in the heart of Bristol. The museum has been uniquely designed to retain the character of the former 1950's transit shed. This coupled with our delicious Christmas menus and beverages, makes it a standout venue that your colleagues will remember for years to come!

Enjoy a festive tipple and take in the wonderful Bristol Harbourside from our top floor roof terrace when booking a party in our Harbour View or Waterside Suites. If you're looking for a more intimate Christmas party, our ground floor M Bar and Terrace is the perfect place to celebrate the season. Alternatively, party the night away with our experienced DJ's in our relaxed first-floor event space.



"It was a great success and all I have heard this week is how great the whole evening was! The party ran smoothly, the bar staff were very friendly and bubbly, Just great for an event such as a Christmas party. Regarding the planning stages, we couldn't ask for anything more, you were very prepared in your planning, which allowed us to get everything sorted before the event. Finally, thank you for all your help and I appreciate the effort that has gone into this event especially at such a busy time of year for yourself."



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Packages & Inclusions

Snow Much Fun

Exclusive use of the Harbour View or Waterside Suite
from 19:00 – 01:00

A festive drink on arrival per person

A choice of a 3-course menu (including sharing
desserts), festive finger food buffet or bowl food menu

DJ & disco with disco lights to party the night away

Use of the rooftop terrace so you can enjoy the views
of the vibrant Bristol Harbour

Festive woodland wonderland decor

Fully stocked bar

The option to book exciting entertainment extras

All staffing, security and event planners included to
help with your event requirements in advance and on
the day of your event

*Waterside Suite – maximum of 240 guests for a seated dinner or
270 guests for a standing finger food buffet or bowl food.

*Harbour View Suite – maximum of 170 guests for dinner or 230
for a standing finger food buffet or bowl food.

*Please note that if the finger food buffet menu is selected,
occasional seating will apply. If you have any specific set up
queries, please speak to your Event Planner for more information.

From
£60
plus VAT
per person



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Mingle *All The Way*

Looking for something for larger attendee numbers? Our mingle all the way package is perfect for parties of 250 – 500 guests.

Exclusive use of the Harbour View AND Waterside Suite from 19:00 – 01:00

A festive drink on arrival per person

Festive bowl-style cuisine served by our team seamlessly circulating the top floor, ensuring the party never misses a beat

DJ & disco with disco lights to party the night away

• Use of the rooftop terrace so you can enjoy the views of the vibrant Bristol Harbour

Festive woodland wonderland decor

Fully stocked bar

The option to book exciting entertainment extras

• All staffing, security and event planners included to help with your event requirements in advance and on the day of your event

From

£56.50

plus VAT
per person



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You're Sleigh-in it

Looking for something more intimate? Our M Bar and Terrace is the perfect place to cosy up with a festive tipples and celebrate the season.

Exclusive use of the M Bar and Terrace from 19:00 – 01:00

A festive drink on arrival per person

A choice of a 2-course menu or a festive finger food buffet

DJ and disco with disco lights to party the night away

Festive woodland wonderland decor

Fully stocked bar

All staffing, security and event planners included to help with your event requirements in advance and on the day of your party

*Maximum 80 guests for the finger food buffet menu.

*Maximum 60 guests for a seated 2 course dinner.

*In this event space, only certain entertainment options are available due to size/capacity restrictions. Please liaise with your Event Planner for further details.

From
£58.50
plus VAT
per person



Let's Get Merry

If you're in search of a more laidback party option, our first-floor package is the one for you!

- Exclusive use of the Studios from 19:00 – 01:00
- A festive drink on arrival per person
- A festive finger food buffet
- DJ and disco with disco lights to party the night away
- Festive woodland wonderland decor
- Fully stocked bar
- All staffing, security and event planners included to help with your event requirements in advance and on the day of your party

*Maximum of 120 guests, festive finger buffet food and occasional seating only.

*In this event space, only certain entertainment options are available due to size/capacity restrictions. Please liaise with your Event Planner for further details.

From
£52
plus VAT
per person



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Christmas Lunch

Are you searching for a daytime festive experience? Our Christmas lunch is for you!

Exclusive use of the Harbour view Suite from 12:00 – 17:00

A festive drink on arrival per person

Choice of a festive finger food buffet or 2 course meal per person

DJ & disco with disco lights

Festive woodland wonderland decor

Fully stocked bar

All staffing, security and event planners included to help with your event requirements in advance and on the day of your party

From

£51

plus VAT
per person



Interested in hosting your Christmas party at MShed but don't meet the minimum numbers? Our shared festive party on the 6th December is for you! Starting from £61 + VAT per person, enquire today to find out more!

For more information, call us 0117 203 2305
or email events.mshed@compass-group.co.uk

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Timings

A guide to making your festive party shine

We recommend the following timings:

Guest arrival and drinks – 19:00

Estimated dinner, finger food buffet or bowl food served – 20:00

Entertainment and dancing – 22:00

Bar closes – 00:30

Departure – 01:00

For exclusive party nights, there is some flexibility with timings.
Please speak to us directly about your requirements.



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Final Detail Requirements

We kindly request that final details are submitted at least 3 weeks before the event date.

This includes returning completed menu pre-order forms along with confirmation of any dietary requirements your guests have and extras or upgrades you would like to order. Due to the popularity of items during the festive season, we would strongly advise booking any additional items as soon as possible to secure their availability (especially non-food or drink items).



“It was perfect! We loved each detail. Thank you so much for your support. The casino was the highlight of the night! Everyone was very pleased with the organization, the activities. We had so much fun!”



Arrival Drinks

**Please choose your arrival drink
(exclusive parties only)**

Select one alcoholic and one
non-alcoholic from the list below:

Alcoholic

Prosecco

Prosecco and a selection of locally
brewed Lost and Grounded cans



Cranberry gin spritz

Holiday spiced mule

Non-alcoholic

Frosted apple fizz

Elderflower spritz

Cranberry evergreen punch

Pomegranate and ginger sparkler

Arrival drinks upgrades per glass:

Hattingly English Sparkling Wine

£5.50 per person
plus VAT

Champagne

£7 per person
plus VAT

Alternatively, let your guests choose their own
second drink from the bar with a drink token.



Festive Seated Dinner

Menu 2025

From the below options please select two starters and two main courses for your guests to choose from. Please make sure to include a vegetarian/vegan choice in your selection. Guests do not choose from the whole menu, if you have any queries about this please ask your Event Planner for more information.

Please note if your party is booked in the M Bar and Terrace your package includes a 2-course menu. Please select either starters and mains or mains and sharing desserts.

Starters

Smoked venison croquette, celeriac fondant, endive, pear and dorset blue cheese

Contains gluten, egg, milk, sulphites, mustard, celery

Hot smoked mackerel fillet, sweet and sour beetroot, wasabi crème fraîche (NGCI)

Contains fish, milk, sulphites

West country cider and onion soup, welsh rarebit, crispy sage leaf (V)

Contains sulphites, milk, gluten*, mustard

Maple orange glazed tofu, crispy noodles, brussels sprout and pomegranate salad, gochujang dressing (VE)

Contains soya, gluten

Main Courses

*** All mains served with parsnip puree, lemon and ginger heritage carrots, broccoli, nutmeg spiced roast potatoes ***

Traditional roast turkey, pigs in blankets, stuffing

Contains sulphites, gluten, milk

Sherry braised pork belly with spinach and chestnuts (NGCI)

Contains sulphites, mustard

Chalk stream trout, juniper cream sauce, dill tempura

Contains fish, sulphites, milk, gluten*

Roast cauliflower steak, miso butter onions, chimichurri (VE, NGCI)

Contains soya

Dessert Sharing Platter *(no preorder required)*

Mint and Baileys mascarpone pot (V, NGCI)

Contains milk, soya

Cinnamon and star anise poached pear, salted caramel pavlova (V, NGCI)

Contains eggs, milk, sulphites

Chocolate tart, toasted hazelnut (V)

Contains eggs, gluten, milk, nuts

Vegan and NGCI dessert

Served separately to those with relevant dietary requirements

Vegan and gluten free cherry amaretti brownie, vegan ice cream

Contains soya, sulphites, nuts

V Vegetarian VE Vegan NGCI Non-gluten containing ingredients

Please note it is mandatory to provide a table plan, complete with dietary information, indicating where guests are sat. Your event planner will provide you with a template.

**Can be made gluten free on request*

For Halal requirements, we can offer Halal chicken as an alternative main course meat. Please discuss with your Event Planner.

Festive Finger Food

Buffet 2025

Finger Foods

*** All served with M Shed seasonal salad, assorted breads, cranberry and chilli dip, spiced squash hummus ***

Orange, fennel and hot honey halloumi bites (V)
Contains sesame, gluten, egg, milk

Hot smoked trout and dill, blue cheese and creme fraiche rillette (NGCI)
Contains fish, milk

Prawn cocktail tostas
Contains fish, sulphites, gluten, egg

Maple and ginger glazed pigs in blankets (NGCI)
Contains mustard, sulphites

Spiced chicken strips, gochujang mayo, saffron onions
Contains egg, gluten, soya, milk, sulphites

Sage and onion bon bons, port jus (V)
Contains gluten, sulphites, milk, egg

Butternut squash, black garlic and chestnut tart (V)
Contains gluten, eggs, milk

Bite-sized soy, chilli and rosemary glazed roast potatoes, kale and red onion (VE)
Contains soya

Vegan

Served plated separately. Available when Vegan dietaries have been preannounced to your event planner.

Vegetable gyoza, ponzu sauce (VE)
Contains gluten, sesame, soya

Teriyaki tempeh, peanut coconut and lime dip (VE)
Contains soya, peanut, gluten

Beetroot falafel, coconut yoghurt raita, vegan feta (VE, NGCI)

Shared Dessert Platter

Mint and Baileys mascarpone pot (V, NGCI)
Contains milk, soya

Cinnamon and star anise poached pear, salted caramel pavlova (V, NGCI)
Contains milk, egg

Chocolate tart, toasted hazelnut (V)
Contains gluten, eggs, milk, soya, nuts

Vegan Dessert

Vegan and gluten free cherry amaretti brownie, vegan ice cream (VE, NGCI)
Contains soya, sulphites, nuts

V Vegetarian VE Vegan NGCI Non-gluten containing ingredients

Festive Bowl Food

Menu 2025

Cold

Please select 2 bowls (we recommend one is vegetarian)

Coronation turkey served with orange and thyme cauliflower rice, cherry and cranberry dressing, and crispy onions
Contains nuts (almonds, sulphites, egg)

Chalk stream trout and horseradish rillette with celeriac, kale, and apple remoulade (NCGI)
Contains fish, milk, celery, egg, soya

King prawns, heritage carrot salad with buttermilk puree
Contains shellfish, milk

Winter spiced tabbouleh with feta, pomegranate and roast beetroot aioli (V)
Contains gluten, milk, eggs, mustard

Hot

Please select 2 bowls (we recommend one is vegetarian)

Nutmeg spiced macaroni cheese, with a blue cheese crumb (V)
Contains gluten, milk, mustard

Orange, rosemary and thyme brined chicken breast, manchego toast, burnt chicory and saffron aioli
Contains milk, gluten, eggs, mustard

Pancetta and sausage stuffing bon bon served with winter roasted vegetables and a port jus
Contains gluten, eggs, sulphites, mustard, milk

Roasted sage and squash arancini with apple and celeriac slaw, coconut dressing (V)
Contains eggs, gluten, celery, sulphites, milk

Vegan

Please select 1 bowl

Smoked quinoa, kimchi and green herb salad with gochujang marinated tofu (VE, NCGI)
Contains soya, sesame

Roasted garlic and wild mushroom and tarragon risotto (VE)
Contains sulphites

V Vegetarian VE Vegan NCGI Non-gluten containing ingredients

Drinks Packages

The best way to please a crowd is to ensure their favourite drinks are ready and waiting for them at the dinner table. Not only does this help keep the party flowing, but guests don't have to spend time at the bar when they could be tucking into their tasty dinner.

Frosty Forest Fizz £50 + VAT

2 x bottles of proseco
1 x jug of elderflower presse

Mistletoe and Wine £100 + VAT

2 x bottles of house red wine
2 x bottles of house white wine
3 x punchy cans ©

Deck the Halls £160 + VAT

2 x bottles of house red wine
2 x bottles of house white wine
10 x bottled beers and ciders
3 x punchy cans.©

All Wrapped Up £170 + VAT

2 x bottles of house red wine
2 x bottles of house white wine
2 x bottles of prosecco
3 x punchy cans ©

Wine List

Our wine list is revised regularly, and wines are subject to availability. Please speak to our Event Planners for more information.

Tokens

Purchase drinks tokens for your guests to redeem behind the bar to offer them a drink on you!

Tokens are handed out to guests upon arrival and can be exchanged at the bar for a selection of spirits and mixers, draught cider, ale and larger as well as our selection of bottles and soft drinks.

Buy 100 tokens and receive 5 free

Buy 200 tokens and receive 10 free

Buy 300 tokens and receive 20 free

Buy 400 tokens and receive 25 free

Buy 500 tokens and receive 30 free

£5.⁹⁵ per token
plus VAT

Festive Extras

We have curated a list of trusted suppliers that we work with. If you're looking for something not on the list below, please let your Event Planner know and they will endeavour to make it happen.

Popular options

- Photobooth from £420 + VAT
- Christmas karaoke from £230 + VAT
- Casino tables from £520 per table + VAT

Christmas Crackers

*As part of our pledge to our planet, MShed have made the conscious decision to remove Christmas crackers from our 2025 Christmas offering. However, if you would like to include crackers for your guests they can be booked as an add on at £2.00 per cracker, or you are welcome to supply your own.

Festive Treats

Festive canapés 4pp

Hand crafted by our chefs, tempt your guests with our delicious your guests with our delicious seasonal canapes on arrival.

£16_{pp} + VAT

Chocolate fountain 2 hours

from £480 + VAT

Late night festive baps

These tasty bites ensure guests have the energy to keep the dance floor full until the very end. We can provide a selection of pulled pork or pulled jackfruit baps with stuffing and apple sauce.

*Gluten free baps available.

from £6.70_{pp} + VAT



Frequently Asked Questions

Dress code

M Shed does not have a formal dress code for guests arriving for events but we request that sportswear is avoided.

Access

Guests can access via the main Museum entrance, or if your party is in the M Bar, please enter via the M Bar terrace entrance.

Smoking

Smoking is not permitted on M Shed premises. Please exit the building to smoke (includes vaping).

Did you know?

All events held here at M Shed help keep the museum open and free for visitors! By holding your event with us you are helping the local community and enriching visitors experience of Bristol. Thank you for your support and we can't wait to host your event!

Security

We operate a Challenge 25 policy for bar service. Please be prepared to show ID if requested. We retain the right to search all personal belongings brought onto the property and confiscate any prohibited items.

"The event was a great success, we loved the venue, the location was perfect, and there was enough space for everyone. The transformation from daytime to evening was great, it really felt special coming back to the evening do. The support you gave me throughout the process was great, it was a pleasure to work with you. The team on the day were great, easy to communicate with and helpful throughout the day."



Sustainability

M Shed, part of Bristol Museums Development trust, is a registered charity.

We are passionate about not only 'doing the right thing' but making it easier for our guests to have 'planet-friendly' events. Here are just some of the sustainability pledges from Restaurant Associates, our proud provider of catering and event services.



01

We are committed to a net zero target by 2030

02

Over 80% of our fresh produce is sourced locally in the UK

03

We have a British-first sourcing policy on all fresh produce and we are proud to have invested in many longer term partnerships

04

All our fresh eggs are British free-range or organic

05

All our meat, dairy and poultry is Red Tractor farm assured

06

We only use pole and line-caught tuna, a sustainable fishing method used to catch tuna, one fish at a time

07

We only use fish which is Marine Conservation Society certified

08

All our fresh and frozen prawns are Marine Conservation Society Certified