





Packages & Inclusions



Snaw much fun!

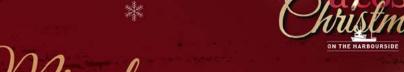
- Exclusive use of the Harbour View or Waterside Suite from 19:00 – 01:00
- A festive drink on arrival per person
- A choice of a 3-course menu with sharing desserts, festive finger food buffet or bowl food menu
- DJ & disco with disco lights to party the night away
- Use of the rooftop terrace with blankets so you can cosy up and enjoy the views of the vibrant Bristol Harbour
- Festive cosy Christmas décor
- 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 dinner or 270 for a standing finger food buffet or bowl food.

*Harbour View Suite – maximum of 180 guests for dinner or 230 for a standing finger food buffet or bowl food.

Prices start from
£58 50

per person



Mingle all the way!

- 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 with blankets so you can cosy up and enjoy the views of the vibrant Bristol Harbour
- · Festive cosy Christmas décor
- · 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

Interested in hosting your Christmas party at M Shed but don't meet the minimum numbers? Our shared festive party on the 7th December is for you! Starting from £58.95 + VAT per person, enquire today to find out more!









Packages & Inclusions

Sleigh-in it!

Looking for something more intimate? Our M Bar and Terrace is the perfect place to cosy up with a festive tipple 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 with sharing desserts (guest number dependent), a festive finger food buffet or bowl food
- DJ & disco with disco lights to party the night away
- Festive cosy Christmas décor
- 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

*Maximum 80 guests.

*Only certain entertainment options are available in this space, please liaise with your Event Planner for more details.





Packages & Inclusions

Of Let's Get !!

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 & disco with disco lights to party the night away
- Festive cosy Christmas décor
- 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

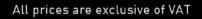
*Maximum of 120 guests, festive finger buffet food & occasional seating only.

*Only certain entertainment options are available in this space, please liaise with your Event Planner for more details.













For exclusive party nights, there is some flexibility with

timings. Please speak to us directly about your requirements.

The Finer Details

We kindly request that final details are submitted at least 2 weeks before the event date.

This includes returning completed menu pre-order forms along with confirmation of any other items we may need to know 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).



"I just wanted to extend my thanks from everyone in our team for the wonderful Christmas party we had with you. The event was amazing from start to finish, the venue was beautiful, and the staff were just wonderful. Thank you for your help and patience in getting our event set up"









arrival Drinks

Please choose your arrival drink (exclusive parties only)

Alcoholic

Prosecco

Spiced rum & ginger punch

Elderflower & gin fizz

Clementine spritz

Mon-alcoholic

Elderflower fizz

No rum punch

Pomegranate & ginger sparkler

Cranberry spritz

UPGRADES PER GLASS

Hattingly English sparkling wine

Champagne

£5 pp

£6 pp





Plated Christmas Dinner

From the below menu you will need to select **two starters** and **two main courses** for your guests to choose from (including a vegetarian/vegan choice).

Please note for this menu it is mandatory to provide a full pre order and table plan, complete with dietary information. Your Event Planner will provide you with a template.

Starters

Roasted cauliflower & nutmeg soup, crispy shallots, parmesan V^*

Candied beets, hazelnut praline, blue cheese mousse, frisse V^*

King prawns, heritage carrot, buttermilk puree, pickles

*Can be made VE on request.

**This menu is available in top floor event suites and M Bar and Terrace only.

V - Vegetarian VE - Vegan

NGCI - Non-Gluten Containing Ingredients

Main Courses

Garlic roast turkey, pancetta stuffing bon bon, port and thyme jus

Star anise & juniper duck confit, red wine, bacon, puy lentil & tarragon ragout

Gnocchi, romesco sauce, kale, smoked almonds

Almond & caper crusted red snapper, anchovy bread sauce, burnt chicory

£5 + VAT supplement p/person

All served with rosemary roast potatoes, harissa spiced parsnips, orange & fennel baked carrots

Dessert Sharing Platter

Served per table No Preorder Required

Peppermint tiffin

Speculoos and caramel gingerbread

Spiced orange posset, cinnamon

Vegan & NGCI Dessert (Served Separately)

Sticky toffee pudding, apple compote, fig VENGCI





The Menu



Festive Finger Food Buffet Menu



Crudities

Hobbs House fresh sea salt and rosemary focaccia & organic wild sourdough **VE**

Cauliflower & blue cheese dip NGCI

Roasted fennel & beetroot aioli NGCI

Chalk stream trout & horseradish pate NGCI

Finger foods

Turkey & cranberry sausage roll

Pancetta, stuffing & sausage bon bon

Honey, mustard & star anise glazed chicken wings NGCI DF

Mac and cheese bites with chilli cranberry sauce

Southern fried cauliflower florets with tahini dip VE

Smoked salmon, crème fraiche & watercress tart

Vegan

(Only available when vegan dietaries have been preannounced)

Pulled jackfruit taco, chimichurri VE

Root vegetable bhaji, vegan raita VE

Smoked tomato & spinach arancini VE

Shared Dessert Platter

Peppermint tiffin

Speculoos and caramel gingerbread

Spiced orange posset, cinnamon NGCI

Vegan Dessert (Served Separately)

(Only available when vegan dietaries have been preannounced)

Sticky toffee pudding, apple compote, fig VE NGCI

V - Vegetarian VE - Vegan

NGCI - Non-Gluten Containing Ingredients



The Menu





Please select 2 bowls (we recommend one is vegetarian)

Coronation turkey served with orange & thyme cauliflower rice, cherry & cranberry dressing, and crispy onions

Chalk stream trout & horseradish rillette with celeriac, kale, and apple remoulade NGCI

King prawns, heritage carrot salad with buttermilk puree

Winter spiced tabbouleh with feta, pomegranate and roast beetroot aioli* V

Waldorf salad topped with grilled goats cheese, pickled apples & candied walnuts NGCI V

Hot

Please select 2 bowls (we recommend one is vegetarian)

Nutmeg spiced macaroni cheese, with a blue cheese crumb* V

Orange, Rosemary & thyme brined chicken breast, Manchego toast, burnt chicory & saffron aioli

Pancetta & sausage stuffing bon bon served with winter roasted vegetables & a port jus

Roasted sage & squash arancini with apple and celeriac slaw, coconut dressing V

Vegan

Please select 1 bowl

Smoked quinoa, kimchi & green herb salad with gochujang marinated tofu VE NGCI

Roasted garlic & wild mushroom & tarragon risotto VE

*Can be made VE on request

VE - Vegan

V - Vegetarian

NGCI - Non-Gluten Containing Ingredients





Packages 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, cider, ale and larger as well as our selection of soft drinks.

£6 20 per token

(single spirit and mixer included)

Package Deals

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







ackaals Bundles on tables

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.



The wine list is revised regularly, and wines are subject to availability.

Please speak to our Event Planners for more information.













2 x bottles of house red wine

2 x bottles of house white wine

3 x bottles of Appletiser or J20

£110

Deck the Halls



2 x bottles of house red wine

2 x bottles of house white wine

12 x bottled beer and cider

3 x bottles of Appletiser or J20



All Wrapped Up 🛗



2 x bottles of house red wine

2 x bottles of house white wine

£160

2 x bottles of prosecco

3 x bottles of Appletiser or J20



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 do their best to make it happen.

*In a bid to be as sustainable as possible. M Shed have made the conscious decision to remove Christmas crackers from our 2024 Christmas offering, However, if you would like to include these for your quests they can be booked as an add on at £2.00 +VAT per cracker, or you are welcome to supply your own.







Festive Treats

Winter canapes (3 per person) Hand crafted by our chefs, tempt your guests with our delicious seasonal canapes on arrival.

Chocolate Fountain Available from 10pm - midnight.

Late night baps

£5 pp

From £450

£5 pp

These tasty bites ensure guests have the energy to keep the dance floor full until the end (not to mention help soak up a little overinduldgence... after all it is Christmas!)











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).

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.

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!

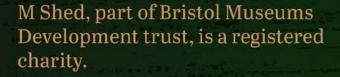


"Thank you for all your organisation. Our Christmas party went really well and s has received lots of positive feedback. The team on the night were excellent and really good good hosts. Very attentive and were on hand to make the evening work."

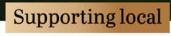








By holding your event with M Shed you are helping us care for the treasures in our collections, run our exciting learning and engagement programmes, as well as continue to put on world-class exhibitions across all our Bristol sites.















01

We are committed to a net zero target by 2030

04

All our fresh eggs are British free-range or organic

07

We only use fish which is Marine Conservation Society certified

02

Over 90% of our fresh produce is sourced locally in the UK

05

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

08

All our fresh and frozen prawns are Marine Conservation Society certified

03

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

06

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



Click here for more information on our sustainability practices.

