



The Bristol Hotel

BRISTOL



Congratulations on your engagement

Now comes the time to plan your perfect day and why look any further than The Bristol Hotel.

After a multi million pound re-design programme our facilities are the epitome of sophisticated interior design.

From floor to ceiling windows overlooking the stunning waterfront to individual suites boasting luxurious features such as Waterford crystal chandeliers and deep rich carpets, it forms the most wonderful setting for your special day.

To compliment this, The Bristol Hotel prides itself on its wealth of warm hospitality. Beginning at the start of your enquiries with your personal and experienced dedicated Wedding co-ordinator to your Banqueting Manager, all guiding you seamlessly through your wedding experience.

Our delicious seasonal and freshly prepared cuisine comes together to form the perfect package and memories you can cherish for years to come.



“Love looks not with the eyes,
but with the mind,
And therefore is winged Cupid
painted blind.”

William Shakespeare

Wedding Package Tariff

At The Bristol Hotel we have designed a package to cover all elements of your celebration and avoid those additional added costs, making it as stress free as possible and an enjoyable planning experience.

Wedding Breakfast Package

Arrival drink for your guests
(choose from wine, pimm's, bucks fizz or fruit punch)
3 Course wedding breakfast with coffee & mints
Half a bottle of wine per guest with the meal
A glass of sparkling wine per guest for your toast
Floral centrepieces for your tables – to be co-ordinated with your bouquet
Wedding Suite room hire

We also include the following.....

Complimentary Bridal Suite for the Bride & Groom
Red Carpet on arrival
Banqueting Manager to act as your toastmaster
Dedicated Wedding Co-ordinator
White table linen
Place cards, menu cards and table plan
Wedding cake stand and knife

2009 £49.50 (per person)

2010 £51.50 (per person)

Further dates and prices available on request

In addition should you wish

Supplement of £10.00 per person will also include:

Kir Royale on arrival
Upgrade of wines with your wedding breakfast
Champagne for your toast
Flower petals to sprinkle on your tables

Supplement of £20.00 per person will also include:

Selection of Canapés with your arrival drink
Kir Royale on arrival
Upgraded wines with your wedding breakfast
Champagne for your toast
Flower petals to sprinkle on your tables
An additional cheese course with your meal
A complimentary Dinner, Bed and Breakfast stay on your 1st wedding anniversary

Wedding Breakfast Menu

Starter

Parfait of Chicken Liver

Chicken liver blended with port wine and brandy served with a herb salad, red onion chutney and toasted brioche

Parma Ham & Figs

San Daniella parma ham with thyme roasted figs, rocket leaves and parmesan

Roast Chicken Ceasar Salad

Roast chicken, baby gem, chopped eggs, green beans with a tarragon flavoured ceasar dressing with baked croutons

Smoked Scottish Salmon

Chopped shallots, capers & horseradish crème fraiche with lemon buttered rye bread

Beef Tomato, Buffalo Mozzarella and Avocado Salad (V)

With basil and toasted pine nut dressing

Leek, Potato & Watercress Soup (V)

Garnished with chives and watercress

Twice Baked Corn Blue Soufflé (V)

Baby leaf and herb salad with a caramelised walnut dressing

Main Course

Roast Sirloin of Somerset Beef

With Yorkshire pudding, roast potatoes and red wine jus

Slow Roasted Leg of Welsh Lamb

Provençal herbs served over boulangier potatoes with a rosemary & port wine gravy

Honey Glazed Gloucestershire Pork Loin

Stuffed with apricots and served with buttered savoy cabbage, chateau potatoes and sage scented gravy

Supreme of Chicken with Pancetta

Corn fed chicken wrapped in pancetta with a wholegrain mustard mash and tomato & tarragon sauce

Baked Loin of Cod

On a west country potato cake with avocado, lemon, capers and cherry tomatoes

Fennel Roasted Salmon

Roasted salmon fillet with shredded fennel and new potatoes served with a prawn, tomato and herb champagne sauce

Vegetable Rosti (V)

Potato and carrot rosti with wilted spinach, halloumi cheese and red pepper coulis

Caramelised Red Onion Fig and Blue Cheese Tart (V)

With baby leaves and walnut dressing

Dessert

Warm Cinnamon & Bramley Apple Strudel

Wrapped in a light filo pastry accompanied with vanilla ice cream

Stick Toffee Pudding

With banana smoothie ice cream

Mini Profiteroles with Chantilly Cream

Served with a warm rum & chocolate sauce

Baileys Cheesecake

Chocolate cheesecake enhanced with Baileys Cream on a crunchy biscuit base

Caramelised Lemon Tart

With Cornish clotted cream

Strawberry, Raspberry & Blueberry Pavlova

With fresh cream & vanilla ice cream

Freshly brewed filter coffee and tea served with after dinner mint chocolates

We will require you to choose a set menu for all your guests – children and dietary requirements can be catered for separately.

Please note individual items may vary depending on seasonability and supply.

The Extra Special Touches

When considering your special day, why not consider some additional touches for a tailored package personal to you and your requirements.

Canapés

Canapé Selection £8 per person

Smoked scottish salmon and danish caviar on wholegrain bread

Crayfish tails and guacamole on rye bread

Toasted goats cheese and sun dried tomato crostini

Canapé cups with stilton cheese, grapes and walnuts

Parfait of chicken liver and orange

Red pepper tapenade

Canapé Selection £10 per person

Smoked salmon and cream cheese blinis

Butterfly tiger prawns and guacamole on rye bread

Smoked duck and duck mousse on poppy seed biscuit with redcurrants

Goats cheese with sun dried tomato on wholemeal bread

Prime fillet steak tartare on toasted baguette

A la Carte Items £2.50 per person, per item

Fresh char-grilled tuna nicoise

Green lipped mussels provencale with garlic, herbs and breadcrumbs

mini smoked salmon and cream cheese bagels

Local oysters

Shot of bloody mary and avocado soup

Additional Courses

Delicious selection of homemade soups £ 3.50 per person

A selection of sorbets £ 3.00 per person

A selection of west country cheeses £ 4.50 per person

Our Wedding Suites & Capacities

The Ballroom Suite

Floor to ceiling windows overlooking Bristol's historic harbourside, stunning Waterford crystal chandeliers and its own private bar and lounge facilities. This room is classically elegant and completely private to your wedding party.

Wedding Breakfast Capacity - 280

Evening Reception - 400

The Ballroom 1 Suite

Wedding Breakfast Capacity - 120

Evening Reception - 150

The Ballroom 2 Suite

Wedding Breakfast Capacity - 70

Evening Reception - 100

The William Jessop Suite

A beautiful softly furnished room just made for weddings, with cream walls, thick drapes and mirrored bar and lounge area boasting the very best in bespoke contemporary furniture for your celebrations.

Wedding Breakfast Capacity - 70

Evening Reception - 120

The River Grille Restaurant

Our open, airy contemporary restaurant is a stunning location to host your wedding breakfast with a glass wall looking out onto the river front, it boasts a prime location for your Harbourside wedding celebrations.

Wedding Breakfast Capacity - 70

(must be vacated by 1700hrs)

Shore Bar and Café

Situated in the heart of the city's waterfront, this venue is perfect for your drinks reception, opportunity for photographs and to celebrate with your guests.

Your Evening Reception

When planning your evening reception at The Bristol Hotel in addition to your wedding breakfast there is no additional room hire charge for this, we would just expect you to cater for all guests for an evening buffet.

All our evening reception suites have dance floors and boast their own private bar and lounge areas.

All buffets available at

2009 £16.95 (per person)

2010 £17.95 (per person)

Further dates and prices available on request

Function bars are licensed until 1am.

The Hotel disco is available at the following prices or alternatively you are welcome to source your own entertainment at no additional cost.

2009 £375.00

2010 £385.00

Further dates and prices available on request

Evening Reception Menus

Buffet Selection A

Selection of wholemeal and white bloomer bread with

Mature cheddar cheese and onion marmalade
Wiltshire ham, tomato with wholegrain mustard
Tuna mayonnaise and cucumber
Free range egg and watercress

Selection of tortilla wraps

Prawns with marie rose sauce and crispy Iceberg Lettuce
Chicken caesar salad
Grilled mediterranean vegetables with balsamic dressing
Feta cheese sundried tomato with pesto

Tiddy Oggie

Cornet of lemon sole goujons with french fries and tartare sauce
Honey roasted chicken wings with sesame seeds
Mini vegetable samosa with mint and yoghurt dip
Toasted goats cheese and red pepper bruschetta

Buffet Selection B

Wraps and sandwiches as above
Filo prawns with sweet and sour sauce
Pizza margherita with tomatoes peppers and mozzarella cheese
Toad in the hole yorkshire pudding with Gloucester old spot sausage and red onion marmalade
Mini spring vegetable rolls with plum sauce

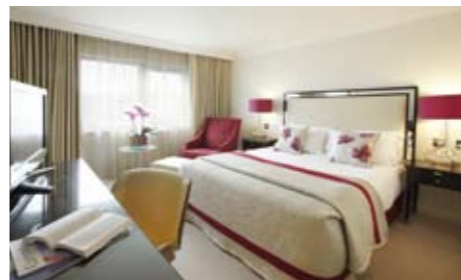
Ploughman's Buffet

Selection of local cheeses

Exmoor blue
Smoked applewood cheddar
Somerset brie
Double Gloucester
Cider baked Wiltshire ham
Accompanied with cornichons pickles apple and cider chutney
Selection of freshly baked bread
Apple, celery and grapes

Accommodation

Please ask our wedding co-ordinator about our reduced accommodation rates available for your guests. An allocation of bedrooms can be held for your guests to call the Hotel directly to make their bookings any allocation not taken 4 weeks prior to your booking will be released.



Terms & Conditions

On making a provisional booking the space will be held for 4 weeks when at which time a non refundable deposit of £500.00 will be required to secure the event and a contract will be issued.

A 75% balance payment is required after your 8 week wedding appointment

Your final balance will be due 7 days prior to your wedding once final numbers have been confirmed.

The hotel does not accept any responsibility for damage / loss of any articles left in the hotel before, during or after an event. Prior arrangement must be made with the Meeting & Events Department of any packages to be sent to the hotel. The hotel does not accept responsibility for any gifts, cards, cake, etc. left in the hotel. Please ensure you collect all your belongings before leaving the hotel.

The hotel reserves the right to charge the client for damage caused during the event by the client's guests, employees or sub-contractors. Nothing may be nailed, screwed or attached to the Events centre fixtures and fittings.

Should the client cancel this booking on or before the arrival date the company will endeavour to re-sell the function space to obtain equal revenue. In the event that the function space is resold, the client will reimburse the company for any shortfall in profit as a result of the cancellation.

If the space is not resold, the client will pay the company an amount as a percentage of the total cost per the company's estimated cost of services booked. Percentages payable apply as follows:

12 months prior to the event:	5%
6 months prior to the event:	35%
3 months prior to the event:	60%
1 month prior to the event:	80%
2 weeks prior to the event:	100%

The hotel may cancel this event should it have reason to believe the booking may prejudice the reputation of the hotel or the hotel receives evidence of any adverse alteration to the client's financial situation.

Performance of the agreement is contingent upon the ability of the hotel management to complete the same, and is subject to, accidents, government requisition, restrictions upon travel, transportation, foods, beverages or supplies; and other causes whether enumerated herein or not beyond control of management preventing or interfering with performance.

In the event that the function is postponed in excess of 60 days prior to the scheduled event the company will honour all deposits paid if the client selects one of three alternative dates offered by the company. If the client fails to select one of the dates offered the booking will be deemed to be a cancellation.

The hotel does not reserve entertainment, with the exception of disco, if requested. All entertainment arrangements must have the approval of the hotel management prior to the date of your reception. All entertainment must supply their own equipment and accept full responsibility for same.

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