



Christmas at the lodge

Spike Island, 1st - 22nd December 2011

THE EXPERIENCE:

Enjoy a little après ski at the ClinkClink Christmas Lodge at Spike Island. Guests are invited to arrive at 7.30pm for a reception under the Northern Lights. When it's time to eat, enter the Alpine hunting lodge for a delicious dinner designed by our catering partner, Pieminister.

After dinner, guests will be encouraged to enjoy the Lodge bar, which provides a full service of cocktails, schnapps, spirits, wines and locally sourced beers as well as a range of non-alcoholic drinks. It's then time to throw another log on the fire and turn up the heat with some great music and lighting to encourage your guests onto the dance floor.

Finally, when it's time to make your way down the mountain and back home, our friendly and professional management team will ensure that your guests know how best to get home safely and with the happiest of memories.

THE PACKAGE:

Our standard package includes:

- Fully themed venue
- Reception drink upon arrival
- Delicious three-course festive dinner by Pieminister
- Half bottle of wine each with dinner
- Fully stocked ClinkClink cash bar
- Chill out area
- Post-dinner party DJ
- Photographer
- ClinkClink Event Manager, production team and well trained waiting and bar staff
- Free cloakroom, security and first aid
- Health and safety assessment and £5 million public liability insurance

Cost: **£49.95 + VAT per person**

Minimum booking is 10 people. The venue can seat 300 guests in the main dining area. We also have two additional private dining areas, each seating up to 50 guests for an additional booking fee of £10.00 + VAT per person. Please check availability when booking.

Optional Extra: **Drinks vouchers sold in books of 10 for £25.00 + VAT**





PERSONALISE YOUR EVENT:

We're confident that our standard package provides everything you need for a great night but you might like to tailor your company's Christmas party, assuming you book the Lodge on an exclusive basis.

You might want to add a champagne or cocktail reception; a branded ice sculpture, with or without inbuilt vodka fountains or how about schnapps snow cones?

We could book a headline DJ or live band, or we can give your guests a fabulous surprise: our cabaret and theatre contacts allow us unique access to extraordinary performers.

We will happily work with you to deliver a personalised, branded event, tailor made to make this Christmas the most memorable yet. Whatever you'd like to provide for your guests, we can make it happen.

VENUE: Spike Island, 133 Cumberland Road, Bristol BS1 6UX

Spike Island is a working environment for artists and those developing a path in the contemporary visual arts. The 80,000 square-foot building contains exhibition and studio space as well as services and space for commercial creative industries. Situated on the southern end of Bristol's historic docks, the former 1960s Brook Bond tea packing factory has become, over the last ten years, a leading venue for the production and display of contemporary visual arts.

Getting to Spike Island:

Foot: A 10-minute walk from the centre or 15 minutes from Bristol Temple Meads railway station

Car: On-street parking is sometimes available around the building or there is a Pay and Display car park on Gas Ferry Road, two streets east

Bicycle: A 4-minute ride from the centre. There are bicycle racks outside the front entrance

Bus: '500 Harbour Link' service runs from the city centre every 20 minutes during the week and every 30 minutes on Saturdays

Train: Bristol Temple Meads is a 15-minute walk from Spike Island

Taxi: We recommend V Cars on 0117 925 02626 – please make sure you book in advance





MENU:

pieminister

To ensure that 'Christmas at the Lodge' tastes as good as it looks, we are proud to work with the locally based, award-winning foodies at Pieminister who have created a delicious festive menu with a twist. Menus must be confirmed no later than three weeks before the event date.

Starter

Using local and ethically sourced ingredients, please choose either:

Valley Smokehouse ham hock terrine with bread

Or

Valley Smokehouse gravadlax with lemon, butter pot and bread

Or

Leek and potato soup with hint of Dorset Blue cheese served with bread

The award-winning Thoughtful Bread Co. provides the hand-rolled bread

Main

Award-winning pie, creamy mash, minted mushy peas and groovy. Handmade, with free-range meat and local ingredients, please choose either:

Three Kings Pie - British turkey breast, smoky bacon and pork and herb stuffing crowned with cranberries.

Or

Christingle Pie - Honey roast parsnips, Cheddar cheese and chestnuts in white port (V)?

Or

Deer Santa Pie - British venison, Cottechino sausage, Puy lentils, winter vegetables, juniper and thyme

Pudding

Handmade puddings using organic ingredients, please choose either:

Silly berry fool with seasonal berries and toasted nuts

Or

Lemon posset with seasonal berries and a good dollop of cream

Or

Chocolate pot of joy with seasonal berries and crème fraiche

