

YOUR WEDDING - Mercure Brigstow Hotel

Congratulations on your forthcoming marriage and may we take this opportunity to convey our best wishes for a very happy future together.

This will be one of the most important days of your lives. We understand that it is essential that everything is a great success and thank you for choosing Mercure to assist you in the planning of your celebration, we are sure that you will be very satisfied with our services.

We offer our expertise to ensure that your day is a truly happy occasion.

Marriages & Civil Partnerships Mercure Brigstow Hotel Bristol holds a Civil License which can give you great flexibility with your arrangements.

The Riverview Suite offers a unique intimate venue for the perfect wedding celebration where spectacular views of the Bristol floating harbour blend with the contemporary design outstanding against over available options in the city. The suite can accommodate from ten to seventy guests for your scrumptious wedding meal after which the stylish adjacent Mezzanine floor can be used to continue your celebrations into the evening with further family & friends.

On arrival at the hotel, arrangements can be made for you to welcome your guests and thank them for joining your celebration, weather permitting we could even, hold your drinks reception outside on the river terrace. This allows you the opportunity to relax and socialise with your guests prior to your meal.

Catering our chefs are available to present you with a wide selection of tempting dishes to satisfy everyone's tastes and we offer our expertise and flexibility to suit any individual requirement. Please use the attached menu's as a guide and we will be happy to discuss any specific dishes you may prefer.

Toasts and Speeches are traditionally accompanied by a glass of champagne to congratulate the newlyweds, we offer a good selection of fine wines and champagnes in addition to specially selected drinks packages. After your speeches, coffee is traditionally served together with a slice your wedding cake.

Celebrations often continue into the evening with further invited family and friends and we will be happy to help you organise an evening to remember.

Accommodation can be reserved at the hotel for your guests who are travelling a long distance or who simply wish to be part of the whole event. Subject to availability we will be able to offer your guests special overnight accommodation rates including full breakfast. All our bedrooms have a modern contemporary twist and even have televisions in the bathroom!

Children are always welcome at Mercure and they will receive a fifty percent discount on the selected meal price (applicable to children under 13 years)

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Complimentary items included when booking your special day with Mercure Brigstow Hotel: -

- ♥ Dedicated expertise of our Wedding Co-ordinator
- ♥ Riverview Suite - stylish & contemporary venue with stunning views over Bristol floating harbour is ideal for your wedding meal and is available exclusively to you all day until 01:00 hrs the following morning when also arranging an evening reception**
- ♥ A serviced private bar can be made available for your guests, until 00:30 hrs*
- ♥ Pleasant terrace overlooking Bristol floating harbour is excellent for memorable photographs!
- ♥ Fresh flowers are arranged for your top table to compliment your colour scheme
- ♥ Seating plan - to assist your guests on the day
- ♥ Printed menus for each table
- ♥ Table linen - in pure white
- ♥ Cake stand & knife
- ♥ Changing room for you and your guests
- ♥ Complimentary overnight accommodation in the stylish contemporary Suite including a champagne breakfast served in either the room or restaurant for the Bride & Groom on the night of the wedding**

* subject to a minimum spend of £300

** subject to a minimum of 40 persons for your wedding meal

Additional services - we are able to arrange all of the following and price accordingly: -

- Decoration of the Riverview Suite, including flowers, balloons, lighting and colour linen
- A professional toastmaster to lead your ceremony
- Entertainment - harpist, quartet, saxophonist, singer, live band and of course a DJ etc..
- Anything else you may require!

ellipse bar & restaurant

classic dishes with a local influence & a modern twist innovatively prepared from quality, fresh ingredients

All menus have been proposed by our **Head Chef** and are innovatively prepared from quality, fresh ingredients. If you have any known food allergies, please inform a member of our team who will be happy to help.

All prices detailed in the information pack are inclusive of service charge and VAT @ 20%

YOUR WEDDING meal - Mercure Brigstow Hotel

To ensure a smooth and efficient service throughout the meal, please select the same dish for all your guests with exception of vegetarians or persons with specific dietary needs.

Wedding Menu

Amuse bouche – to get your taste buds flowing

Espresso cup filled with tomato & basil soup ✓ £2.50

Starter – choose from one of the following

Prawn & crayfish cocktail, with smoked paprika, tomato mayonnaise £6.75

Rabbit & pancetta samosa, sage infused cream & salad leaves £6.50

Chicken & brandy parfait with cranberry sauce £6.00

Classic Caesar salad – crisp Cos lettuce, aged parmesan shavings, herb croutons, white anchovies £5.00

Red onion tarte-tatin, goat's cheese cream with tomato fondue ✓ £5.50

Seasonal soup chosen by of chef, served with rustic bread £4.50

Scottish smoked salmon, horseradish butter and multi-seed bread £6.75

Intermediate – optional course to cleanse the palate

Scoop of sorbet choose from champagne, lemon or tangerine flavour ✓ £2.50

Main Course - choose form one of the following

Casterbridge Beef 8oz centre cut fillet steak – 28 day aged Casterbridge £19.50

cooked medium-rare served with a topping of herb butter, roasted field mushrooms, vine tomato and dauphinois potatoes parmesan cheese ✓

Supreme of Scottish salmon delicately marinated in freshly squeezed £15.50

lime & chopped coriander served on a bed of wilted spinach with asparagus tips and topped with a hollandaise sauce

Rustic wild mushroom risotto served with rocket salad, sun dried tomato £13.50

with freshly grated parmesan cheese

Braised shank of lamb, rich rosemary and red wine jus, caramalised root £15.00

vegetables, smoked garlic mash

Pan fried monkfish wrapped in Serrano ham served with honey roasted £16.50

carrots & tarragon velouté

Baked local free range chicken breast filled with goat's cheese & £13.50
cherry tomatoes wrapped in bacon served with crushed olive potatoes and glazed baby carrots

Rolled tenderloin of pork stuffed with apples and apricot served in West £13.50
Country cider sauce served with Lyonnais potatoes, mange tout and baby sweet corn

Dessert – choose from one of the following

White chocolate crème brûlée, blackcurrent sauce £5.50

Individual warm apple & sultana crumble, clotted cream ice cream £5.50

Baked soft centred chocolate fondant, cherry yoghurt ice cream £6.50

Vanilla cheesecake, plum compote, salted peanut caramel sauce £5.00

Exotic fruit salad served with fresh pouring cream £4.50

Traditional sticky toffee pudding, caramel sauce £5.00

Cheese – to finish the perfect meal

Selection of British cheeses, with English ale chutney £6.50

Coffee

Freshly brewed filter coffee served with a homemade piece of chocolate £2.50
fudge

Casterbridge Beef

Only English beef traditionally reared and sourced from selected farms in the six counties of south-west England is used to produce Casterbridge. All animals are selected to our high specifications and we have contracts in place with each of our suppliers. All cattle are fed on a natural grain diet that ensures a controlled protein intake and guarantees a consistently high quality. Casterbridge beef is matured on the bone for up to 28 days to give its distinctive succulence and traditional flavour.

✓ suitable for vegetarians, price per dish per person subject to a minimum of thirty persons

YOUR WEDDING drinks - Mercure Brigstow Hotel

Due to an array of drinks, wine, sparkling wine and champagnes which are now easily accessible, it can be a difficult to decide on the perfect beverage therefore, we have put together these simple drink packages as a guide to help you, alternatively you can purchase by the bottle!

Drinks Menu

Brigstow £15.00

arrival - Cocktail Reception

Bucks Fizz - chilled Prosecco & orange juice
alternatively, a glass of fresh orange juice

meal - 175ml glass of wine choice of

Tierra Merlot, Maule Valley - Chile
ripe blackberry aromas and a subtle underlay of oak with bright, ripe berry
flavours and smooth tannins

Sauvignon Blanc - Chile
pale yellow with fresh fruit, citrus and mineral notes and a clean finish

toast - 125ml glass of Champagne

Pommery Brut - France
lively & cheerful, fresh, light hearted, fine, delicate and generous, elegant
champagne

Children's £3.25

arrival glass of fresh orange juice

meal - choice of milk, fruit juice, cola or lemonade

toast - sparkling orange or blackcurrant

Bridge £11.50

arrival - Cocktail Reception

Pimms with all the trimmings
alternatively, a glass of fresh orange juice

meal - 175ml glass of wine choice of

Tierra Merlot, Maule Valley - Chile
ripe blackberry aromas and a subtle underlay of oak with bright, ripe berry
flavours and smooth tannins

Sauvignon Blanc - Chile
pale yellow with fresh fruit, citrus and mineral notes and a clean finish

toast - 125ml glass of chilled sparkling white wine

Prosecco Extra Dry, Fantinel NV - Italy
a fresh, dry, fruity sparkler made using the Prosecco grape

price per person

Corkage - Although we have arranged an extensive menu of specially selected fine wines and Champagnes we understand that occasionally, you may have a preference which sometimes we may be unable to source. Therefore, on these occasions we would be glad for you to supply your own choice to which a corkage charge will apply of £6.00 per 750ml bottle of wine/sparkling wine and £10.00 per 750ml bottle of champagne. Of course we will be happy to correctly store and serve your choice on the day

YOUR WEDDING modern - Mercure Brigstow Hotel

For a celebration that you wish to be a little less formal, although you still want to create an impressive 'look' for your guests, the following menu has been designed which we are sure will tick all the right boxes and even includes a glass of wine!

Carved Buffet

£26.00

Main Event all served cold

Poached whole & dressed fresh water Scottish salmon carved by our chef at the buffet

Traditional home roast topside of British beef with cream of horseradish sauce

Roast local turkey crown served with cranberry, orange and port sauce

Baked four cheeses and roast baby onion quiche ✓

Glazed honey roast ham

Salads - ten various bowls of salad specially chosen by the Chef ✓

Accompaniments - lemon mayonnaise, salsa chutney, olive oil, balsamic vinegar, English & French mustard, caesar dressing & French dressing

Selection of new baked breads

Wine - 175ml glass of wine, choice of

Tierra Merlot, Maule Valley - Chile

ripe blackberry aromas and a subtle underlay of oak with bright, ripe berry flavours and smooth tannins

Sauvignon Blanc - Chile

pale yellow with fresh fruit, citrus and mineral notes and a clean finish

Dessert

Exotic fruit salad and fresh cream

Coffee

Freshly brewed filter fair trade coffee or tea with a Belgian chocolate

price per person subject to a minimum of thirty persons

YOUR WEDDING evening - Mercure Brigstow Hotel

Fork Buffet European

£13.50

Continental cold cut meats
 Smoked salmon & gravalax of salmon served with lemon crème fraîche
 Duo of country pâté & vegetarian terrine ✓ accompanied with chutney, black olives and gherkins
 Vine tomatoes with red onion balsamic ✓
 Rocket salad ✓
 Selection of new baked breads ✓
 Chef's choice of three cheeses from Europe ✓
 Quadruple of fresh fruit on skewers - strawberry, kiwi, melon and pineapple ✓

For occasions where you have arranged your wedding meal to be served late afternoon or early evening and you still wish to continue celebrating with further family and friends throughout the night, the thought of a large buffet may be just too overwhelming for the majority of your guests, therefore we have designed this lighter alternative!

Brigstow Buffet

£15.50

Selection of freshly prepared sandwiches
 Mini chicken kebabs with lime & coriander
 Duck & hoisin spring rolls
 Smoked salmon & cream cheese muffins
 Tomato, basil & mozzarella quiche ✓
 Vegetable samosa ✓
 Smoked cheddar & red onion marmalade crustinis ✓
 Mini filled jacket potatoes with smoked bacon & chives
 Tossed salad - leaves, cucumber & tomato ✓ Potato salad ✓
 Followed by the Chef's choice of dessert

Entertainment Buffet

£10.50

Selection of freshly prepared sandwiches & wraps
 Fruit platter
 Batons of vegetables & dips
 Potato wedges
 Chicken satay on sticks
 Smoked salmon & cream cheese muffins

Wine

add £2.75 for a 125ml glass of wine, choice of

Tierra Merlot, Maule Valley - Chile

ripe blackberry aromas and a subtle underlay of oak with bright, ripe berry flavours and smooth tannins

Sauvignon Blanc - Chile

pale yellow with fresh fruit, citrus and mineral notes and a clean finish

YOUR WEDDING entertaining - Mercure Brigstow Hotel

Cocktail Reception

For a gathering of family & friends to celebrate and congratulate you on your wedding, perhaps listening to calming music such as a harpist or a musical quartet, why not let our team stroll around the room offering canapés and drinks to your guests. We have priced each arrangement with a glass of Champagne or wine however, you may wish to purchase your preferred drink by the bottle!

Homemade Canapés

Specially prepared by our chef, a selection of mouth watering bite sized nibbles, your choice of either savoury or sweet

Please note that canapés and toppings are subject to change and are always supplied as a various selection.

No: Canapés		w/Champagne	w/sparking wine	w/Wine
Three	£5.00	£10.50	£9.50	£8.75
Five	£8.00	£13.50	£12.50	£11.75
Eight	£11.00	£16.50	£15.50	£14.75

Champagne - 125ml glass of Champagne

Pommery Brut - France

a lively & cheerful, fresh, light hearted, fine, delicate and generous elegant champagne served in a 125ml glass

Wine - 175ml glass of wine, choice of choice of

Tierra Merlot, Maule Valley - Chile

ripe blackberry aromas and a subtle underlay of oak with bright, ripe berry flavours and smooth tannins

Sauvignon Blanc - Chile

pale yellow with fresh fruit, citrus and mineral notes and a clean finish

price per person, subject to a minimum of thirty persons wines may be subject to change

BOOKING YOUR WEDDING - Mercure Brigstow Hotel

Once you have arranged the date of your ceremony and the hotel has confirmed availability of the Riverview Suite, we highly recommend that a provisional booking is made to avoid disappointment.

TERMS & CONDITIONS

Confirmation

To confirm the provisional booking a deposit of £500 is required within 14 days of the enquiry otherwise Mercure Brigstow Hotel reserves the right to cancel the provisional reserved space.

(Please note that once the deposit has been received as a guarantee it will be non-refundable)

Event contract

Upon receipt of the £500 deposit, an event contract will be issued and there will be no further increase on the agreed price/s stated on the contract from that time, other than duty increases.

Payment of the event

186 days prior to the event 25% of the estimated cost will be due. 93 days prior to the event a further 25% will be required.

Final Payment

The outstanding balance of the total estimated cost will then be payable 45 days prior to the event.

In order to provide the best possible service, the menu chosen must be the same for all persons attending your event, with exception of vegetarians or persons with specific dietary needs. Minimum catering numbers must be received at the Hotel no later than 14 days prior to the event with the final table seating arrangements, this number may be increased up to 48 hours prior to the event subject to the capacity of the event space contracted or alternative space being available

Cancellation by the client of the Event

- 1:1 In the event of cancellation, charges will be applied to the Client, based on guest numbers and rates contracted in the Event Contract
- 1:2 All notices of cancellations must be received in writing from the Client and will take effect from the date of receipt by the Hotel
- 1:3 Cancellation charge percentages will be calculated on the Total Event Revenue but any payments previously made in relation to the Event will be accounted for in the cancellation charges owing
- 1:4 Cancellation charges are exempt of VAT at 20%
- 1:5 Event and Accommodation Cancellation Charges:
 - More than 186 days prior to the event date - No Charge
 - Between 185 days and 93 days prior to the event date - 25% of the total event revenue
 - Between 92 days and 32 days prior to the event date - 50% of the total event revenue
 - Less than 31 days - 100% of the total event revenue
- 1:6 The hotel will make all reasonable endeavours to resell the cancelled event space and accommodation. If the event space or accommodation is resold, the Hotel will take this into consideration when calculating the cancellation charges

PLAN AHEAD FOR YOUR - PERFECT DAY

Following your engagement - the first things you must decide about your wedding are where, when and how much. The most popular days for weddings are Saturdays and the most popular months are May right through to September, so if your plans follow this pattern you need to get the ceremony and venue for your reception booked up very early to avoid disappointment.

Set your budget - your wedding will probably be the biggest party you ever throw, which means it will probably be the most expensive. Discuss and set your budget, traditionally the bride's parents would be responsible for the costs, however, nowadays it's becoming much more common for the bride and groom themselves and even the groom's parents to contribute towards the cost, so it's worth talking to both sets of parents about who is going to pay for what and ensure that you all have a say in how the money is spent.

So how much is it all going to cost? - basically, the answer is as much or as little as you want it to. An intimate ceremony with a lunch in the ellipse restaurant at Mercure Brigstow - Bristol for your closest family and friends can be every bit as special as a larger event in the River view Suite. If you are working on a limited budget, decide what's most important to you to plan your special day on that basis and remember that it's your day and a little bit of imagination with the help of our Wedding co-ordinator can go a long way.

Your budget will need to cover:

- Wedding ring/s
- Wedding dress
- Bridesmaids' and attendants' outfits
- Groom's suit
- Stationary
- Flowers
- Fees for the ceremony
- Going away outfits
- Reception venue, food & drink
- Wedding cake
- Photographs/video
- Transportation
- Thank you gifts for the best man, bridesmaids' and attendants
- Honeymoon
- Entertainment

Insurance - much though we hate to say it, things can go wrong at a wedding and it's some consolation to know that you won't lose out financially if they do. Insurance policies on offer cover everything from damage to your wedding dress to loss of deposits due to cancellation of the wedding and theft of wedding presents. Do get quotes before you decide which one to take out - and do read the small print to see exactly what each policy covers.

Traditionally - the brides' parents pay for announcements in the newspapers, all the wedding stationary, brides and bridesmaid's dresses, transport for the bridal party to the ceremony and then onto the reception, flowers for the church and reception, the reception itself and the wedding cake

The Groom - traditionally pays for all the fees whether for the church officials (including vicar, organist, choir, bell ringers) or the registrar and civil license, bouquets for the bride and bridesmaid's, sprays of flowers for the bride's mother and his own mother and button holes for himself, the best man and the ushers, engagement & wedding rings for the bride, presents for the best man and the bride's attendants, transport to the ceremony for himself and the best man and to the reception for himself and the bride, the honeymoon.