

## Congratulations Welcome to the Ramada Bristol City

Bristol's famous hotel is truly a unique setting for a memorable wedding reception.

On your very special day relax and enjoy the occasion whilst our experienced and professional team ensure that you have the best possible start to your married life.

With a distinct range of rooms at the Hotel you can be sure of one to suit your needs.

### Park Suite

The Park Suite is perfect for between 20-60 people for civil ceremonies and up to 45 for a wedding breakfast. This ground floor suite has natural daylight and a balcony; it is an excellent setting for the smaller more intimate wedding

### Kiln Restaurant

The Kiln Restaurant is housed within the original 18<sup>th</sup> century glass industry in Bristol. It has been skilfully restored and presents a truly original wedding ceremony experience. We are able to accommodate up to 100 guests for a wedding breakfast or civil ceremony. This is a superb backdrop to exchange vows and offers some amazing photo opportunities.

### Ballroom

For larger numbers this room will be perfect for you. Accommodating up to 150 guests the Ballroom on the Park is ideal for civil ceremonies and larger wedding breakfasts. This room also has it's own bar and dance floor and is excellent for an evening wedding reception of up to 240 guests.

**To make a booking or to view the hotel call our Wedding Consultant on 0844 815 9100, Option 3.**

## Licensed for Weddings & Civil Partnerships

The Ramada Bristol City is a fully licensed establishment for the Solemnisation of marriage and civil partnerships. You can have a choice of rooms in which to say your vows.

### The advantages of having your wedding at the same venue as your reception:

- \*Tailored to your wedding requirements, making this special day personal to yourselves
- \*Convenience for guests who do not have to move from one location to another or wait for photographs
- \*Wonderful surroundings for your photographs
- \*Can be booked up to one year in advance
- \*Avoids the cost of transport hire

Your Wedding Host will help you with all ceremonial duties from organising the line-up to your speeches and toasts

Once the Wedding Breakfast is over, you may retire to The Arts Bar to relax in comfort after your meal

If you are having your evening reception here too, you can relax in the knowledge that we are busy relaying your suite ready for your evening guests

The hire of either of these rooms for the day is from £350.00 and inclusive of a flower display for the Wedding Ceremony table but is exclusive of the Registrar fees.

You must contact the Registrar's Office to arrange the provisional booking of your date. Contact can be made up to one year in advance.

Registrars Office  
Tel: 0117 9038888

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# Wedding Breakfast Package 1

## Reception drink

Choose either a traditional Pimms Cup or a glass of chilled Mercier Champagne with fresh orange juice if you wish

## Two glasses of wine with your meal

Your guest will be offered two glasses of house selection Red or White Wine

Please select one choice from each of the courses plus the vegetarian alternative if required

## Starters

Broccoli and Stilton Soup  
Melon and prosciutto ham with a raspberry dressing  
Honey and mustard salmon on a citrus French bean and almond salad  
Baby asparagus and orange salad  
Citrus sorbet

## Main Courses

Braised fillet of salmon, asparagus and a lobster cream  
Herb crusted lamb rump with roasted vegetable ratatouille  
Honey roasted breast of duck, caramelised plums and spiced plum sauce  
Roast breast of chicken with a smoked bacon, mushroom, sun-blushed tomato and red wine sauce  
Goat's cheese, rocket and watercress tart

## Desserts

Traditional summer pudding  
Vanilla panacotta with fresh strawberries  
Chocolate torte with chocolate sauce  
Fresh fruit salad

Coffee and chocolates

Champagne to toast your future happiness

£49.50 per person – including your drink's package  
50% reduction for any children under 10

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# Wedding Breakfast Package 2

## Reception drink

Choose either a traditional Pimms Cup or Bucks Fizz made with sparkling white wine and orange juice

## Two glasses of wine with your meal

Your guests will be offered two glasses of house selection red or white wine

Please select one choice from each of the courses plus the vegetarian alternative if required

## Starters

Smoked chicken and bacon terrine  
Leek and potato soup  
Traditional smoked salmon with a caper and shallot dressing  
Goat's cheese and three tomato salad

## Main courses

Breast of chicken stuffed with fresh leeks served with a creamy mushroom sauce  
Traditional roast sirloin of beef with Yorkshire pudding and horseradish cream  
Herb crusted salmon with a red pepper sauce  
Roasted rump of lamb with fresh rosemary and lemon  
Mediterranean roasted vegetable risotto

## Desserts

Strawberry sable heart with fresh strawberry compote  
Fresh Fruit salad  
Choux pastry swans  
Chocolate "plate"

Coffee and chocolates

Sparkling wine to toast your future happiness

£45.00 per person – including your drink's package  
50% reduction for any children under 10

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# Wedding Breakfast Package 3

## Reception drink

Choose either a traditional Pimms Cup or a glass of white wine punch

## A glass of wine with your meal

Your guests will be offered one glass of house selection Red or White Wine

Please select one choice from each of the courses plus the vegetarian alternative if required

## Starters

Tomato and fresh sweet basil soup  
Crayfish and prawn "cocktail"  
Chilled melon and citrus fruit with a mint dressing  
Duck terrine served with a herb salad and red onion marmalade

## Main courses

Pan fried chicken, cherry tomatoes and courgettes with a tomato and basil sauce  
Traditional roast leg of lamb, redcurrant jelly and mint sauce  
Pan-fried pork steak, topped with tomato chutney and melting sauce  
Roulade of plaice stuffed with crab and prawn and served with an asparagus cream  
Spinach and ricotta pancakes with a cheese sauce

## Desserts

Profiteroles flavoured with Baileys and served with a chocolate sauce  
French apple flan, caramel sauce and vanilla ice cream  
"Peach Melba" cheesecake  
Fresh fruit salad

Coffee and chocolates

Sparkling wine to toast your future happiness

£39 per person – including your drink's package  
50% reduction for any children under 10

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# Buffet style wedding menus

These menus are designed for the starter and dessert to be served to your table and with a buffet style main course:

## Menu A

Chilled melon and citrus fruit with a mint dressing

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Cold roast breast of turkey with cranberry sauce  
Smoked fish platter – mackerel, trout, smoked salmon and halibut  
Greek style feta salad

Warm parsley new potatoes  
Caesar dressed pasta salad  
Cherry tomato and rocket salad  
Mixed salad  
Roasted vegetable cous cous salad

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Profiteroles flavoured with Baileys and served with a chocolate sauce  
£16.50 per person

## Menu B

Goat's cheese and three tomato salad

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Cold poached salmon on a cucumber and dill salad  
Honey roasted gammon with piccalilli  
Assorted cold vegetarian quiches

Warm minted new potatoes  
Mixed green salad  
Tomato and red onion salad  
Mixed green beans dressed with toasted almonds

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Peach 'Melba' cheesecake  
£22.50 per person

## Menu C

Melon and prosciutto ham with a raspberry dressing

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Dressed fresh salmon  
Cold roast beef with horseradish and English mustard  
Watermelon, feta and fresh basil salad

Lime dressed baby potato salad  
Mixed green salad  
Three tomato salad  
Oriental mandarin and chilli salad  
Roasted vegetable salad

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Traditional summer pudding  
£19.50 per person

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# Wedding canapés menu

Why not add a special touch for you and your guests upon arrival with a choice of canapés.

## Canapés menu A

Handmade vegetable crisps and sea salt and rosemary nuts

Pan-fried peppered fillet of beef on toast

Smoked salmon tartlet

Lamb and mint chipolatas

Goats' cheese crostini

## Canapés menu B

Assorted mini tartlets

Pan-fried fresh salmon on toast

Honey and mustard Cumberland sausages

Japanese crackers and cheese straws

Chicken satay skewers

## Possible extras

Add a cheese platter with biscuits, grapes, and celery  
x 2 35 per table and allow your guest to linger a little longer at the table

An extra course served between starter and the main meal is a great surprise for your guests. Choose a refreshing sorbet; Champagne, lemon, raspberry or apple for 3.25 per person

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## Wedding evening buffet selector

Our finger buffet selector has been designed to allow you the flexibility to build your own menu. We start by including a selection of sandwiches (tuna and cucumber, ham lettuce and whole grain mustard, cheese and tomato, egg and cress and turkey and cranberry)

You can choose any 5 items for £13.00

- Pressed ciabatta with salmon, rocket, crème fraîche and black pepper
- Griddled chicken Caesar wrap
- Mini traditional Cornish pasties
- Margherita pizza fingers (v)
- Chicken drumsticks (roasted, breaded or Tandoori)
- Honey grain mustard chipolatas
- Mini pork pies with a Branston pickle dip
- Chicken satay skewers
- Nachos with salsa, sour cream and guacamole (v)
- Griddled chicken fajita wrap
- Brie, apple, grape and celery wrap (v)
- French onion tart (v)
- Vegetable crudités (v)
- Chorizo bites
- Roasted vegetable salsa tart (v)
- Tuna niçoise wrap
- Tandoori chicken wrap
- Thai red curry chicken skewers
- Vegetable strudel (v)
- Goat's cheese, tomato and rocket ciabatta (v)
- Bacon lettuce and tomato focaccia
- Bread sticks, olives, stuffed cherry bell peppers, and dips (v)
- Spiced potato wedges and dips (v)
- Filo wrapped prawns with sweet chilli dip
- Selection of crisps, nuts and rice crackers
- Buffalo chicken wings with a sour cream dip
- Onion bhaji with mint yoghurt dip (v)
- Vegetarian spring rolls with plum sauce (v)
- Thai fishcakes with sweet chilli dip
- Blackened salmon with sour cream
- Mozzarella glazed bread (v)
  
- Fresh fruit platter
- Bitter chocolate tart
- Lemon tart
- Selection of tea cakes

**Should you want more than 5 items any additional item maybe purchased for an extra £2.00 per person.**

### Coffee station

Serving a selection of Teas & Coffees  
at £2.35 per person

All dishes marked (v) are suitable for vegetarians. We cannot guarantee that any product on this menu is totally free from nuts and nut derivatives.

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## Grand wedding menus

### Starters

Tomato and red pepper soup  
Carpaccio of melon with citrus fruit salad  
Smoked salmon blanquette filled with prawns  
Creamy garlic mushrooms on toasted ciabatta

### Main courses

"Five cheese" filo tarlets with rocket and cherry tomato salad  
Traditional roasted chicken breast with sage and onion stuffing and bacon  
Pan fried sea bass fillet on crushed olive potatoes and French beans with pesto dressing  
Apricot and rosemary roasted loin of pork with mustard creamed potatoes and glazed vegetables

### Desserts

Baked chocolate cheesecake  
Fresh fruit salad with whipped cream  
Vanilla pod panacotta with orange compote  
Sticky toffee pudding & butterscotch sauce

### Evening buffet

Assorted filled sandwiches  
Onion bhajis with minted yoghurt  
crudités & dips  
Spiced potato wedges with blue cheese dip  
Stuffed mini jackets with cream cheese & chives  
Tomato, basil and Mozzarella brochette  
Cajun sweet pepper and chicken skewers  
Individual mini quiches  
Chef's assorted pizza fingers  
Lemon and garlic roasted chicken drumsticks  
Nachos and salsa, sour cream and guacamole  
Cheese and tomato garlic breads  
Double chocolate eclairs

Please choose 6 items

## The personal touches

The hotel is able to provide advice on many of the personal touches such as flowers, table decorations and entertainment to complete your special day. Seat covers and personalised colour sashes can also be arranged from £5.00 per person

## A grand honeymoon

Why not start your honeymoon in style with our Champagne package in your room

Bottle of Mercier Champagne  
Hand made chocolates  
Fresh fruit platter  
£39.50

## Get wedding fit

We recognise that your wedding day is a time when you will want to look and feel your best. As such enjoy a six week membership at a Sebastian Coe Health Club for a reduced rate of £59 for two people.

## Accommodation for your guests

Overnight accommodation is available to your guests. Check-in times are from 2.00pm in a standard bedroom on the day of arrival or 12pm if you book an Executive room.

Accommodation is subject to availability at your time of booking.

We will guarantee a discount off our Best Flexible Rate of the day including breakfast, at the time of booking. All rates are fully pre-paid, non refundable and non transferrable.

All prices include a traditional breakfast the following morning served in our Arts Restaurant, which allows you another opportunity to continue your celebrations.

Check out at 12 noon

## The £500 wedding accommodation package!

8 rooms at a fantastic pre paid price of £500 inclusive of breakfast for your friends and family. Extremely limited offer – ask our team for details.