



For more information on our festive events
and offers, please contact us on: **0117 930 3322**

ha0i2-sb@accor.com

mercure.com/festive

Mercure Bristol Grand Hotel
Broad Street, Bristol BS1 2EL

*It's beginning
to look a lot like
Christmas...*

Discover a magical Christmas at
Mercure Bristol Grand Hotel



*Experience
the wonder
of Christmas
all over
again...*

...with Mercure's magical Christmas

Light up your holiday season at Mercure Bristol Grand Hotel. Lose yourself in enchanted moments and twinkling lights. Indulge in festive feasts and yule-time tipples. And enjoy special seasonal services and unforgettable experiences in a picture-perfect setting.

It's time to discover the magic and wonder of Christmas – all over again.



Events in 2020

It's never too early to start planning for 2020! Whether you're organising a family celebration, looking to treat a loved one or simply want a relaxing break - we can help make any event unforgettable.

Call us on [0117 930 3322](tel:01179303322) for more information and to discuss your requirements.

VALENTINE'S DINNER

Friday 14th to Sunday 16th February

Includes three-course dinner and a half-bottle of wine per person

£38 per person

MOTHER'S DAY AFTERNOON TEA

Sunday 22nd March

Classic afternoon tea
£15.50 per person

Gin afternoon tea
£20.50 per person

Champagne afternoon tea
£22.50 per person





Contents

04	The Night Before Christmas	12	Christmas Eve dinner
06	Christmas parties	13	Christmas Day lunch
07	Seasonal savings	14	Boxing Day lunch
08	Festive lunches	16	A magical wedding
09	Afternoon Tea	17	New Year's Eve
10	A magical escape	19	Events in 2020
11	The holiday experience		



The Night Before CHRISTMAS

Step into a magical festive world with Mercure. A world where grown-ups can tap into their inner child. Where joy is in the air, and Christmas morning just can't come soon enough. Get ready to feel right at home in our enchanting Christmas experience.

Enter this festive world and discover a cheerful, whimsical atmosphere. Here, the pre-Christmas party comes alive as drinks are raised, crackers are pulled, and presents are exchanged – while festive songs ring into the early hours.

PARTY DATES

Available throughout December.

Sundays to Wednesdays from **£35 per person**

Thursdays and Fridays from **£43 per person**

Saturdays from **£38 per person**

Party package includes:

Three-course festive feast, tea, coffee and mince pies, festive novelties, DJ and disco

Private parties available on request – minimum numbers will apply. For all events a £15 deposit per person is required at the time of booking, plus a signed booking contract. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2019. Terms and conditions apply.



A very merry menu

A TRADITIONAL CHRISTMAS FEAST
ON THE NIGHT BEFORE CHRISTMAS

TO START

Chicken liver parfait
Red onion marmalade,
toasted sourdough

OR

**Roast winter vegetable and
red lentil soup (V, VE, GF)**
Toasted sunflower seeds,
chives

OR

**Stilton, pear and
watercress salad (V, GF)**
Red wine and herb dressing

MAINS

Roast turkey
Festive stuffing,
pork chipolata, gravy

OR

Fillet of sea bass (GF)
Crushed new potato
and spinach cake,
Chardonnay cream sauce

OR

**Garlic and thyme
roast butternut squash
(V, VE, GF)**
Butterbean and mushroom
ragout, soft herb crumb

OR

Slow-cooked blade of beef
Baby onion, bacon,
thyme and red wine sauce

*All served with sea salt roast potatoes,
honey roast carrots, parsnips and sprouts*

GF - Gluten-free VE - Vegan V - Vegetarian

DESSERTS

**Traditional
Christmas pudding (V)**
Brandy sauce

OR

Chocolate cake (GF)
White chocolate
and orange sauce

OR

**West Country Brie
and mature Cheddar**
Plum chutney,
celery, grapes, crackers

TO FINISH

**Freshly brewed
tea and coffee**

Happy hour: 4pm–6pm

Party starts: 7pm

Seated for dinner: 8pm

Bar until: Sunday to Wednesday, 12 midnight, Thursday to Saturday, 1am

Disco until: Sunday to Wednesday, 12 midnight, Thursday to Saturday, 1am

Dress code: party wear

80s AND 90s

Christmas party

Relive Christmas parties of yore with a three-course festive feast with coffee and dessert, before singing your heart out to Christmas classics.

Thursday 28th November

Bar opens: 7pm

Dinner served: 8pm

Party ends: 1am

Dress code: party wear

£42 per person

TO START

Honey roast carrot and red lentil soup (V, VE, GF)
Chives, oil

MAINS

Roast turkey
Festive stuffing, pork chipolata, gravy
OR

Garlic and thyme roast butternut squash (V, VE, GF)
Butterbean and mushroom ragout, soft herb crumb

All served with sea salt roast potatoes, honey roast carrots, parsnips and sprouts

DESSERTS

Traditional Christmas pudding (V)
Brandy sauce

OR

Spiced apple and winter berry crumble
White chocolate custard

GF - Gluten-free VE - Vegan V - Vegetarian

50% deposit required at the time of booking, plus a signed booking contract. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2019. Terms and conditions apply.

Seasonal savings

Don't forget – we've got a wonderful range of offers on food, drinks, entertainment and accommodation to make your Christmas parties extra special.

ACCOUNT BAR

Avoid queuing by setting up an account bar for a hassle-free festive party.

COCKTAIL RECEPTION

Celebrate in style with a cocktail reception.

MAKE A NIGHT OF IT

Make a night of your celebrations and spend the night with us. Rooms start from £85 including breakfast.

MIDNIGHT MUNCHIES

Pizza slices and cones of chips for £5 each or £4 each if pre-booked before 1st December.

HAPPY HOUR

5pm-7pm on all party nights: special drinks offers in Keepers.

FESTIVE DRINKS PACKAGES

Have your drinks waiting for you at the table, saving you time and money. Or provide drinks tokens for all your guests.

ORGANISER OFFERS

Complimentary bedroom for the organiser (subject to availability) based on a minimum number of 30 guests.

MARLOW'S

Looking for something more low-key? Ask us for details of our parties in Marlow's Cellar Bar, available for as little as £500.

VIP RECEPTIONS

For groups of over 20 why not treat yourselves to your own private reception suite: avoid queues at the bar, enjoy pre-party canapés and nibbles, arrival drinks and a private account bar, wine and drinks packages for your table, after-party snacks and munchies with hot drinks.

Festive lunches

MADE TO MAKE YOU MERRY

At Mercure Bristol Grand Hotel, the party starts at lunch. So, join your family, friends or colleagues around the table for platefuls of pre-Christmas cheer.

Our delicious festive-themed menus are served throughout December. Expect a warm welcome, beautiful surroundings and a meal to remember.

TO START

Honey roast carrot and red lentil soup (V, VE, GF)
Chives, oil

OR

Stilton, pear and watercress salad (V, GF)
Red wine and herb dressing

MAINS

Roast turkey
Festive stuffing, pork chipolata, gravy

OR

Fillet of sea bream (GF)
Rosemary and lemon potatoes, leek cream sauce

OR

Garlic and thyme roast butternut squash (V, VE, GF)
Butterbean and mushroom ragout, soft herb crumb

DESSERTS

Traditional Christmas pudding (V)
Brandy sauce

OR

Spiced apple and winter berry crumble
White chocolate custard

TO FINISH

Freshly brewed tea and coffee

All served with sea salt roast potatoes, honey roast carrots, parsnips and sprouts

GF - Gluten-free VE - Vegan V - Vegetarian

Bar opens: 12 noon Lunch served: from 12.30pm to 3pm Dress code: smart casual

THROUGHOUT DECEMBER

For two courses **£19.95** per adult, **£10** per child (4-12), under-4s eat **FREE**
For three courses **£21.95** per adult, **£12** per child (4-12), under-4s eat **FREE**

Pre-booking is required: please call **0117 930 3322** to book direct with our sales team or email **ha0i2-sb@accor.com**

Private parties available on request – minimum numbers will apply. For all events a £10 deposit per person is required at the time of booking, plus a signed booking contract. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2019. Terms and conditions apply.

Afternoon tea...

WITH SEASONAL SURPRISES

For some added luxury, treat yourself to our Christmas goodies...

SANDWICH SELECTION

Smoked salmon and dill crème fraîche
Cucumber and cream cheese
Turkey and cranberry
Mature Cheddar and pickle

CAKE SELECTION

Chocolate Yule log
Christmas fruit cake
Stollen bites
Mini mince pies
Mini macarons
Warm scones, whipped cream and strawberry jam

Freshly brewed tea and coffee

Available throughout December*
£17.95 per adult, £8.95 per child

WITH A GIN AND TONIC...

Includes a glass of Keepers Bristol Gin and tonic.

Available throughout December*
£23.95 per adult

*Excluding Christmas Day

50% deposit required at the time of booking, plus a signed booking contract. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2019. Terms and conditions apply.



WITH A GLASS OF CHAMPERS

Includes a glass of Champagne

Available throughout December*
£25.95 per adult



A magical escape

All partied out? Time for a relaxing break in cosy Christmas surroundings with Mercure.

THREE-NIGHT STAY

Tuesday 24th to Thursday 27th December

£650 double occupancy in a twin or double. Single supplement £50 per night. Children (4-12) staying in their parents' room pay £250 for 3 nights, under-4s stay FREE.

Why not upgrade to one of our spacious Privilege bedrooms for just £20 per room per night? Enjoy special touches such as bathrobes, slippers and a Nespresso coffee machine to make your stay even more memorable.

TWO-NIGHT STAY

Tuesday 24th to Thursday 27th December

£510 double occupancy in a twin or double. Single supplement £50 per night. Children (4-12) staying in their parents' room pay £200 for 3 nights, under-4s stay FREE.

Package includes meals and entertainment as stated. Upgrade available from £20 per room per night.

FRIENDS & FAMILY BED & BREAKFAST

Monday 23rd to Monday 30th December

From £85 bed and breakfast for two people sharing a double or twin room. Children under 12 stay for free when sharing parents' room.

Package includes breakfast only. Upgrade available from £20 per room per night.

With residential packages a £50 deposit per person is required at the time of booking. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2019. Terms and conditions apply.



The holiday experience

Feel that sense of childhood fascination, again and again, with our amazing holiday itinerary.

CHRISTMAS EVE

Arrive at your leisure and check in with our friendly reception team then enjoy a traditional afternoon tea. Relax in our bar and join us for a glass of bubbles, followed by a festive three-course dinner. Take a short stroll to celebrate Midnight Mass at the local church – then join us back at the hotel for a hot chocolate.

CHRISTMAS DAY

Open your presents and wander downstairs for a full-choice English breakfast. Join us for a sparkling wine and festive canapés followed by a glorious five-course lunch with all the trimmings. The afternoon is yours to enjoy as you please, before a light supper in the evening and our house quiz – the winning team gets a bottle of Champagne to share!

BOXING DAY

Have a well-deserved lie-in and start the day with a hearty breakfast in our restaurant. Why not relax in our leisure club? Or, if you're feeling up to it and your pockets are not feeling the pinch, try the Boxing Day sales – reception will be on hand for other ideas. Later join us for a delicious lunch, then relax in the bar before our delicious buffet with a tasty dessert and coffee.

FRIDAY 27TH DECEMBER

Enjoy our breakfast buffet before the journey home. We wish you a safe trip back!

Christmas Eve dinner

AN EVENING TO REMEMBER

Start the celebrations in style with a glass of fizz, followed by a delicious three-course dinner, all delightfully served in Keeper's Kitchen & Bar.

TO START

Chicken liver parfait

Red onion marmalade, toasted sourdough

OR

Roast winter vegetable and red lentil soup (V, VE, GF)

Toasted sunflower seeds, chives

OR

Stilton, pear and watercress salad (V, GF)

Red wine and herb dressing

MAINS

Roast chicken supreme

Fondant potato, parsnip purée, mushroom jus

OR

Slow-cooked blade of beef

Mashed potato, baby onion, bacon, thyme and red wine sauce

OR

Fillet of sea bream (GF)

Crushed new potato and spinach cake, Chardonnay cream sauce

OR

Garlic and thyme roast butternut squash (V, VE, GF)

Butterbean and mushroom ragout, soft herb crumb

DESSERTS

Warm chocolate brownie

White chocolate and orange sauce

OR

Glazed lemon tart (GF)

Cherry Chantilly cream, cherry coulis

OR

West Country Brie and mature Cheddar

Plum chutney, celery, grapes, crackers

TO FINISH

Freshly brewed tea and coffee, chocolate mints

GF - Gluten-free VE - Vegan V - Vegetarian

£32.95 per adult, £22.95 per child (4-12), under-4s eat FREE

With Christmas Eve dinner a £15 deposit per person is required at the time of booking, plus a signed booking contract. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2019. Terms and conditions apply.

Christmas Day lunch

WITH ALL THE TRIMMINGS YOU COULD ASK FOR...

Now for the grand occasion. Celebrate the big day with a magnificent five-course feast, and all the traditional trimmings you could ever want.

Start with an arrival Champagne and a selection of canapés in our Keepers Kitchen before the main event: our delicious festive lunch as well as a visit from Santa. We will have board games set up in the lounge and don't worry: you won't miss The Queen's Speech!

TO START

Seafood cocktail (GF)

Prawns, salmon, crayfish, bloody Mary sauce, baby gem

OR

Smoked duck breast (GF)

Radish, lime, sesame seed and ginger dressing

OR

Warm roast cauliflower (V, VE, GF)

Beetroot hummus, rocket, mixed seed and orange dressing

INTERMEDIATE

Spiced parsnip and apple soup (V, VE, GF)

Crispy sage, pine nuts

MAINS

Butter roast turkey

Sea salt roast potatoes, maple roast vegetables, festive stuffing, pork chipolata, gravy

OR

Roast fillet of sea bass (GF)

Bubble and squeak cake, crab and chive cream sauce

OR

Mushroom and celeriac filo pastry roulade (V, VE)

White bean purée, walnut and tarragon oil

OR

Roast sirloin of beef

Sea salt roast potatoes, maple roast vegetables, port wine reduction

DESSERTS

Traditional Christmas pudding (V)

Brandy sauce

OR

Gin and tonic poached pear (GF)

Raspberries and whipped cream

OR

Chocolate and salted caramel tart

Toffee popcorn, vanilla cream sauce

FOLLOWED BY

Selection of British and Continental cheeses
Chutney, savoury biscuits

TO FINISH

Tea, coffee and mini mince pies

GF - Gluten-free VE - Vegan V - Vegetarian

£79 per adult, £40 per child (4-12), under-4s eat FREE

Lunch served: from 12.30pm onwards Dress code: smart casual

With Christmas Day lunch a £15 deposit per person is required at the time of booking, plus a signed booking contract. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2019. Terms and conditions apply.

Boxing Day lunch

KEEP THE PARTY GOING

Just like magic, the fun and festivities begin anew with a fabulous three-course meal served in the restaurant at 1pm. Not a leftover in sight.

TO START

Smoked trout (GF)
Horseradish crème fraîche,
watercress salad

OR

Ham hock and pea terrine
Pickled vegetables,
toasted rustic bread

OR

Slow-roast red pepper
and tomato soup (V, VE, GF)
Basil oil

OR

Warm beetroot
and tofu salad (V, VE, GF)
Cashew nut dressing

MAINS

Roast loin of pork
Sage and onion stuffing,
crackling, apple fondant, gravy

OR

Fillet of salmon (GF)
Herb mash, lemon
butter sauce

OR

Lightly spiced grilled
vegetables (V, VE, GF)
Coconut and
Thai spiced sauce

OR

Roast sirloin of beef
Yorkshire pudding,
grain mustard, red wine jus

*All served with sea salt roast
potatoes, honey roast carrots,
parsnips and sprouts*

DESSERTS

Spiced apple and
winter berry crumble
White chocolate custard

OR

Pecan tart (GF)
Vanilla ice cream,
treacle anglaise

OR

Selection of ice creams
and sorbets

OR

Mature Cheddar,
Stilton and Cornish Brie
Chutney, celery, grapes,
savory biscuits

TO FINISH

Tea, coffee
and chocolate mints

GF - Gluten-free VE - Vegan V - Vegetarian

£32.95 per adult, £22.95 per child (4-12), under-4s eat FREE

With Boxing Day lunch a £15 deposit per person is required at the time of booking, plus a signed booking contract. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2019. Terms and conditions apply.



New Year's Eve

THE MERCURE BRISTOL GRAND ULTIMATE NEW YEAR'S EVE PARTY

Arrive in style to be greeted with a cocktail and canapé reception, enjoy a delicious two-course evening buffet then party your way into 2020 with our fabulous in-house DJ. Also, to complement your evening, enjoy our cocktail and Champagne bar with some great drinks offers, photo-booth and chill-out lounge.

Bar opens: 7pm

Dinner served from: 8pm

Celebrations finish: 2am

Dress code: party wear

£59 per adult

Please note: this is an adult only event.

With New Year's Eve a £15 deposit per person is required at the time of booking, plus a signed booking contract. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2019. Terms and conditions apply.



New Year's Eve break packages

Make a proper night of it with our residential package – including accommodation in a classic room, dinner, entertainment and a hearty brunch on New Year's Day.

ONE-NIGHT PACKAGE ARRIVING 31ST DECEMBER

£185 per person. Single supplement £60 per night.

Package includes ticket to New Year's Eve celebration, with meal and entertainment as stated.

Upgrades: £20 per room in a Privilege room per night

With residential packages a £50 deposit per person is required at the time of booking. All deposits are non-refundable and non-transferable – full balance is due by 31st October 2019. Terms and conditions apply.



CANDLELIT NEW YEAR'S EVE

Gala Dinner

Our New Year's Eve is magical too. An intimate five-course candlelit dinner and live entertainment is the perfect way to toast to Auld Lang Syne.

TO START

Smoked salmon and crab (GF)

Shaved fennel and apple, avocado purée

INTERMEDIATE

Pumpkin velouté (V, VE, GF)

Pickled mushroom, walnut oil

MAINS

Roast fillet of beef wrapped in pancetta (GF)

Dauphinoise potato, parsnip purée,

Scotch whisky sauce

OR

Roast beet and squash Wellington (V)

White bean and thyme purée,

shallot and red wine sauce

DESSERTS

Trio of chocolate

Chocolate délice, white chocolate mousse,

milk chocolate ice cream

FOLLOWED BY

Selection of British and Continental cheeses

Chutney, crackers, grapes, celery

TO FINISH

Tea, coffee and petits fours

GF - Gluten-free VE - Vegan V - Vegetarian

£79 per adult



Make your wedding magical

Give your special day a fairytale flourish with a sprinkling of Mercure Christmas magic.

- Red carpet arrival
 - Daytime and evening room hire
 - Banqueting Manager to act as Toastmaster
 - Three-course wedding breakfast
 - Menu tasting for the happy couple
 - Evening finger buffet or themed buffet
 - Cake stand and knife
 - White linen tablecloths and napkins
 - Table plan, place cards and menu cards
-

WEDDING BREAKFASTS

from £28 per person

EVENING RECEPTIONS

from £18 per person

VINTAGE AFTERNOON TEA WEDDING

from £17.95 per person

Please contact our dedicated wedding planner on **0117 930 3322**
or email **ha0i2-sb@accor.com**

Minimum numbers will be applicable. Dates subject to availability. Deposit required at time of booking plus a signed booking contract, with 50% payment due 6 months prior and final payment due 4 weeks prior to date of wedding.