

Our Wedding Promise

With so much to organise on your special day, you can relax in the knowledge that NOVOTEL Bristol will take care of your every requirement, ensuring that your wedding day is everything you want it to be in terms of quality, professionalism and friendliness.

Peace of Mind

NOVOTEL Bristol Centre offers a pleasant, friendly atmosphere and provides all the ingredients for a successful day. Our dedicated and professional team are on hand at all times to offer you their expert guidance and ensure that your arrangements run smoothly. Allowing you, your family and friends to enjoy your special day.

So, once you have named the day, contact our Wedding Co-ordinator who will discuss your plans, hold the date provisionally, and make an appointment for you to look around the hotel and help you choose from our wide selection of menu's and refreshments.

Call our Wedding Co-ordinator for an appointment on 01179 769936 or 01179 769988

The Victoria Suite

NOVOTEL Bristol Centre offers a choice of superb rooms for your wedding reception and an impressive reception area for your arrival drinks. The Victoria Suite is the perfect venue for your wedding party and can accommodate up to 160 guests for a wedding breakfast or for more intimate lunches or smaller wedding breakfast, the Victoria Suite can be divided into three separate rooms.

Situated on the ground floor, this suite is modern, fully air-conditioned, with its own dance floor, seating area and private bar, making it an ideal suite for your special day.

Planning a perfect day

Naming the day

Once you have named the date, contact our Wedding Co-ordinator see if your chosen suite is available.

Number of guests

There are limits on the number of people that we can accommodate in the Victoria Suite, so it is important that you provide an estimate of the number of people likely to attend.

Children

Children are always welcome at NOVOTEL Bristol Centre. Please ask for details on our children's menus.

Our service to you

Accommodation

On your wedding night we are delighted to offer the Bride and Groom a Honeymoon Suite, including full English breakfast at special rates.

Please ask for details of reduced accommodation rates for your guests.

Disco / Band

We can organise a disco for you. However, if you would prefer to reserve your own entertainment please feel free to do so after speaking to your Wedding Co-ordinator.

Diamond Package

£54.00 per person

Includes:

Linen napkins and tablecloths

Menus & table plan

Name cards

Canapés on arrival

Choice of three course menu from the menu selectors

Sorbet course

Cheese board per table after dessert

Tea/coffee served with chocolate truffles

Drinks package

(Centre piece decoration for tables)

Private bar facilities

Complimentary changing room for guests

Anniversary dinner for two

Starters

Cream of Wild Mushroom Soup with Garlic & Thyme Croutons

Oak-Smoked Chicken Terrine with Pistachio Nuts
served with a ravigout sauce

Rilette of Salmon Flavoured with Coriander
served with a balsamic dressing

Main Course

Roast Sirloin of Beef with Wild Mushrooms & Glazed Shallots

Confit of Gressingham Duck Leg with a Redcurrant Sauce

Fennel-Crusted Cod with a Chive, Lemon & Butter Sauce

Dessert

Bitter Chocolate Tart with an Espresso Anglaise

Exotic Fresh Fruits with a Malibu Sabayon

Iced Strawberry Parfait with a Coconut Tuille

Silver Package

£49.00 per person

Includes:

Linen napkins and table cloths

Menus & table plan

Name cards

Choice of three course meal from the menu
selectors

Sorbet course

Tea/coffee served with chocolate truffles

Drinks package

(Centre piece decoration for tables)

Private bar facilities

Complimentary changing room for guests

Anniversary dinner for two

Starters

Cream of Leek & Potato Soup with
Smoked Ham

Chicken Liver Parfait with Rich Country
Chutney

Oak-Smoked Salmon with Lemon Leaves

Main Course

Roasted Rack of Lamb with a Brioche
Crumb & Red Wine Jus

Roast Rib of Beef with Yorkshire pudding
& Creamed Horseradish

Roasted Chicken Breast wrapped in
Parma-Ham
with Wild Mushrooms

Dessert

Chocolate Brulee with Shortbread

Eton Mess with a Strawberry Coulis

French Apple Tarte Tatin with a
Cinnamon Sauce Anglaise

Ivory Package

£38.00 per person

Includes:

Linen napkins and table cloths

Menus & table plan

Master of Ceremonies

Choice of three course meal from the menu
selectors

Drinks package

(Centre piece decoration for tables)

Private bar facilities

Complimentary changing room for guests

Anniversary dinner for two

Starters

Leaves of Galia Melon with a Compote of
Mixed Berries

Roasted Tomato Soup with Crème Fraiche

Mozzarella & Beef Tomato Gateau with a
Roquette Pesto

Main Course

Chicken Supreme with a Field Mushroom
and Port Wine Sauce

Pave of Salmon with a White Wine and
Dill Cream Sauce

Loin of Pork with a Sage & Apricot Crust &
Calvados Sauce

Dessert

Dark Chocolate Truffle Torte

Raspberry Crème Brulee

Profiteroles with Fresh Cream & Hot
Chocolate Sauce

Grand Gala Buffet

This can be chosen as an alternative to our formal menu options. (Diamond package only)

Please choose one starter and one dessert from the selection.

Starters

Game Terrine with Sauce Gribiche

Smoked Salmon with Lemon Dressed Leaves

Leek & Potato Soup

Main Course

Poached Salmon & Prawns served with a Dill Mayonnaise

Roast Sirloin of Beef & Yorkshire Pudding with a Horseradish Sauce

Mustard Glazed Wiltshire Ham

Hot Tikka Spiced Chicken Legs with Cucumber & Mint Yoghurt

Caramelised Red Onion & Roquefort Tart

Four Seasonal Salads served with New, Roast or Jacket Potatoes

Selection of Freshly Baked Bread

Dessert

Selection of Farmhouse Cheeses with Celery & Grapes

Exotic Fresh Fruit Salad

Chocolate Truffle Torte

Freshly Brewed Coffee & Mints

VEGETARIAN OPTIONS

Tower of Mediterranean Vegetables with Mozzarella & Pesto Sauce

Wild Mushroom Risotto with Glazed Shallots

Red Onion & Goat's Cheese Tart with a Sherry Dressing

Plum Tomato & Mozzarella Tart with Flaked Parmesan & Roquette Pesto

Sweet Potato & Butternut Squash Curry with Basmati Rice & Coconut Naan

Tagliatelle with Creamed Wild Mushrooms

CHILDREN'S MENU £8.50 PER CHILD

Please choose one main course and dessert from the following for children aged 12 years & under

Main Course

Tortellini Ricotta with Fresh Tomato Sauce

Fish Fingers, French Fries & Peas

Cheeseburger, French Fries & Beans

Sausage & Mash

Desserts

Selection of Ice-Cream

Fruit Salad

Drinks packages

IVORY PACKAGE

Arrival

A glass of Bucks Fizz *

During the meal

Two glasses of house wine (red or white)

Toast

A glass of sparkling house wine

SILVER PACKAGE

Arrival

A glass of house Champagne or Pimms *

During the meal

Two glasses of Chardonnay or Syrah *

Toast

A glass of house Champagne *

DIAMOND PACKAGE

Arrival

Kir Royale *

During the meal

Two glasses of Pinot Grigio or Bordeaux *

Toast

A glass of Pommery Brut Royal *

*Drinks for guidance only

Evening finger buffet

Selection of Sandwiches & Open Ciabattas with assorted fillings

Chicken & Pepper Brochettes with Thai Peanut Sauce

Smoked Salmon Roulade on Olive Croute

Individual Broccoli & Stilton Quiches

Chinese Dim-Sum with a Sweet Chilli Sauce

Red Onion & Goat's Cheese Tarts

Sweet Chilli, Cheese & Tomato Pizza Wedges

Thai Green Curry Marinated Chicken legs

Roasted Pepper & Goat's Cheese Crostini

Smoked Salmon Bagels

Confit of Duck & Spring Onion Tortilla Wheels with Plum Sauce

Onion Bhajis with Cucumber & Coriander Yoghurt

Fresh Fruit Kebabs

Mini Chocolate Eclairs

SELECT A MINIMUM OF 6 ITEMS FROM THE BUFFET SELECTOR

£15 per person

Extra items at £3.00 per person per item