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Welcome to Mercure Bristol Brigstow Hotel

Mercure Bristol Brigstow Hotel is a four star boutique style hotel which was opened in summer 2001, standing on Welsh Back, a tree lined boulevard, overlooking the river and historic Bristol Bridge in the heart of the old city. Bristol Bridge is infamous and gave life to the city, for centuries this bridge was the only crossing over the Avon for miles around.

As Bristol, originally named Brigstowe (place by the bridge) spread to the southern bank of the river, the bridge joined two halves of the city and a Georgian bridge toll was implemented which caused outrage, and led to Bristol's bloodiest riot! The original Georgian bridge which caused so much heart-ache and bloodshed is still there, but hidden beneath the broader roadway that was added in Victorian times, fortunately the bridge now allows traffic and pedestrians to cross safely in much happier times!

The River View Suite and Mezzanine floor is the ideal venue to hold your private dinner and drinks reception for up to 65 persons where we have created a very trendy, modern feel including floor to ceiling windows with unobstructed views over the river. The hotel has 116 uniquely designed contemporary bedrooms each of which offer an en-suite bath and separate shower including a television and heated mirror in each bathroom!

Whether you are planning an evening of corporate entertainment or a family celebration, the city centre Mercure Bristol Brigstow Hotel will provide the perfect setting for your event. We pride ourselves on offering high standards of service and quality with a local flair and an eye for detail. We would be delighted to show you around our facilities, at a time to suit you, and very much hope to welcome you and your guests to our hotel in the not too distant future.

Yours sincerely

General Manager



Our events are as unique as you



You might be looking for somewhere to have a sit down dinner for 20, or a casino themed party for 65. Whatever your requirements we're here to make sure every moment is perfect. From the decorations, to the music and the dance floor, you can trust us to take care of everything.

When it comes to food, your wish is our command. We can organise canapés, a sit down meal or a buffet. Over the page are a few ideas of what we offer, but of course we are more than happy to provide a bespoke menu especially tailored to your event.

A dedicated event planner to help everything run smoothly

Our goal is to take the pain out of organising an event. Dedicated teams will work with you to create a unique event to suit your needs and budget. On the day you will have your own event planner on hand to make sure everything goes according to plan.



Menus

Starters

Seasonal soup chosen by our chef, served with rustic bread

Scottish smoked salmon, horseradish butter and multi-seed bread

Classic Caesar salad - crisp Cos lettuce, aged Parmesan shavings, herb croutons, white anchovies

Red onion tarte-tatin, goats cheese cream with tomato fondue (v)

Prawn and crayfish cocktail, with smoked paprika, tomato mayonnaise

Rabbit and pancetta samosa, sage infused cream and salad leaves

Chicken and brandy parfait with cranberry sauce

Starter enhancements

Bresaola of beef, micro chard salad, basil pesto, roasted pine nuts
£3 per person

Devonshire crab cakes, sweet chilli, lime and pepper salsa (l)
£2 per person

Salad of slow roasted beetroot, West Country goats cheese fondue and toasted walnuts (v) (l)
£1 per person

Amuse-Bouche

To get your taste buds flowing add £1.50 per person.

Espresso cup filled with your choice of:

Fish soup with an aioli crouton

Tomato and basil soup (v)

Spicy parsnip soup with a Parmesan crouton

Sorbet

Optional course to cleanse the palate priced at an additional £2.50 per person.

A scoop of sorbet flavours to choose from:

Champagne

Sour cherry

Mandarin

Passion fruit

Wild cream of mushroom soup with finely chopped parsley

(v) *suitable for vegetarians*

(l) *denotes dishes featuring individually selected produce from our local area*

Main courses

Braised shank of lamb, rich rosemary and red wine jus, caramelised root vegetables, smoked garlic mash (l)

Filet of sea bream warm broad bean and samphire salad, sauce vierge (l)

Baked local free range chicken breast filled with goats cheese and cherry tomatoes wrapped in bacon served with crushed olive potatoes and glazed baby carrots (l)

Supreme of Scottish salmon delicately marinated in freshly squeezed lime and chopped coriander served on a bed of wilted spinach with asparagus tips and topped with a hollandaise sauce

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

Pan fried monkfish wrapped in Serrano ham served with honey roasted carrots and tarragon velouté

Rustic wild mushroom risotto served with rocket salad, sun dried tomato with freshly grated Parmesan cheese (v)

Spinach, smoked Cheddar and goats cheese tart, green beans, sautéed yellow courgette and red pepper coulis (v) (l)

Main enhancements

Casterbridge beef 8oz centre cut fillet steak - 28 day aged Casterbridge cooked medium-rare served with a topping of herb butter, roasted field mushrooms, vine tomato and dauphinois potatoes (l)
£7 per person

Rump of Cotswold lamb, confit shoulder croquette, shallot puree, rosemary jus (l)
£5 per person

Seared Gressingham duck breast with wilted chard, spiced beetroot, fondant potato (l)
£3 per person

Desserts

Individual warm apple and sultana crumble, Cornish clotted cream ice cream (l)

White chocolate crème brûlée, blackcurrant sauce

Traditional sticky toffee pudding, caramel sauce

Baked soft centred chocolate fondant, amaretto ice cream

Vanilla cheesecake, plum compote, salted peanut caramel sauce

Exotic fruit salad served with fresh pouring cream

Traditional individual Victorian sherry trifle

Dessert enhancements

Selection of West Country cheese with grapes, celery and ale chutney served with warm walnut bread (l)

£4 per person or also available as an additional course at £7.00 per person

Strawberry parfait with Nutella powder
£2 per person

Pistachio crème brûlée, salt butter shortbread
£1 per person

Canapés

To complement the arrival of your guests, why not serve welcoming drinks and a selection of our delicious canapés?

Number	Canapés	with glass of Champagne	with glass of sparkling wine	with glass of 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

Additional prices are per person. Please note that canapés and toppings are subject to change and are always supplied as a various selection. Subject to a minimum of twenty five guests.

Champagne - served in a 125ml glass.

Pommery (France) – A lively & cheerful, fresh, light hearted, fine, delicate and generous. Elegant Champagne.

Sparkling wine - served in a 125ml glass

Prosecco Extra Dry, Fantinel NV (Italy) – A fresh, dry, fruity sparkler made using the Prosecco grape.

Wine - served in a 175ml glass.

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.

Wines subject to change with the season and availability.

Drinks

For all events we can offer guests something even more unique why not offer a themed arrival experience?

We also have an extensive wine and Champagne list to suit every style of event - please ask your event planner for details of our latest vintages.

You may also wish to consider the following seasonal drink ideas:

Bucks Fizz
 Sparkling wine
 Champagne
 Kir Royale
 Pimm's and lemonade
 Mulled wine
 Champagne cocktail
 Snowball



Packages

Our team will be happy to create a bespoke package to suit your needs. Please feel free to call us or visit the hotel to discuss your requirements.

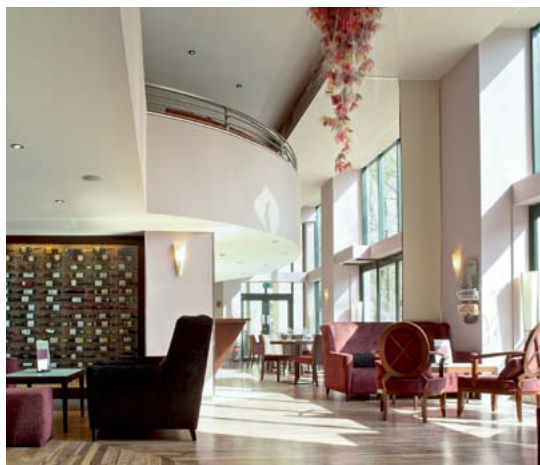
£30 per person

Discounts apply for Sunday and Monday events. Certain rooms have a minimum number requirement and dependent on final numbers a room hire charge may apply.

Package inclusions:

- Exclusive use of the River View suite
- A three-course meal with coffee and homemade truffle
- Pre-event tasting (minimum numbers apply)
- White linen table presentation
- Professional event planner
- Preferential accommodation rates

Of course everyone has their own individual tastes, so our team will be happy to create a bespoke package to suit you.



What kind of impression did we make?

'The pre-event planning was exceptional and completed in a thoroughly professional and detailed manner, which continued throughout...'

'Hotel personnel are extremely obliging, anticipate your needs and always go that extra mile.'

'We received a very warm welcome both from the staff taking our coats and greeting us with trays of champagne... The whole atmosphere in the hotel was one of fun and excitement and we were made to feel very special.'



If you're planning
an event, get
in touch today:

Mercure Bristol Brigstow Hotel

Welsh Back
BS1 4SP
Bristol
United Kingdom
Tel : 01179 338 233
Fax : 01179 292 030
Email : H6548-sb@accor.com

