BRISTOL MUSEUM & ART GALLERY

CHRISTMAS PARTY NIGHTS & EVENING SOIREES

A GUIDE TO MAKING YOUR FESTIVE PARTY MAGICAL

DISCOVER SOMETHING MAGICAL THIS CHRISTMAS

TIMINGS

We recommend the following timings:

7.00 pm	Guest arrival into the Winterstoke Hall with arrival drinks and gallery viewing
8.00 pm	Dinner served in the Wills Hall
10.00 pm	After dinner entertainment and dancing
00.30 am	Bar closes
01.00 am	Carriages

For exclusive party nights, there is some flexibility with timings.
Please speak to us directly about your requirements.

FINAL DETAILS

We kindly request that final details are submitted at least 2 weeks prior to your event. This includes the return of your completed menu pre-order form along with confirmation of any other items you would like from this guide. Due to the popularity of some items, we would strongly advise booking any additional items as soon as possible to secure their availability (especially non-food/drink items).

All prices within this guide include VAT.

A LITTLE BIT OF 'MAGIC'

Magic is a fundamental part of the human experience which crosses time and cultures.

Magic, the exhibition, will introduce you to the lives of those who practice it, the objects that embody it and the beings that exist between the natural and the supernatural.

From ancient uses of witchcraft, to the role superstition plays in the modern mind, we'll reveal how magic is used to heal, hunt and harm across the world.

European works of art depicting magical creatures will appear beside beautifully decorated hide coats worn by native North American hunters designed to help them catch their prey.

From Ancient Egyptian amulets and Mexican charms promising protection, to items collected from the altar of a practising witch, this exhibition will uncover new ways of understanding worlds beyond our own.

Please note that drinks are not permitted within the Magic exhibition.

ARRIVAL DRINKS

Choose your arrival drink (please choose one)

- Cranberry Mimosa
  Sparkling wine, cranberry juice, sugar, lemon
- Honey mule
  Dark rum, white rum, ginger beer, lime, cinnamon
- Sparkling wine

l x arrival drink	Included in package
2 x arrival drinks	4.50 per person

Or upgrade to a premium cocktail

- Pomegranite Mule
  Vodka, ginger beer, honey, pomegranite juice, lime juice, honey, rosemary, pom seeds
- French 75
  Gin, sparkling wine, lemon
- Marmalade and mandarin mojito
  Dark rum, tonic, marmalade, mandarin

l x upgraded arrival drink	2.50 per person
2 x upgraded arrival drinks	9.00 per person

Or let your guests choose their own second drink from the bar with a drink token.

THE MENU

STARTERS

Squash, saffron and orange soup, toasted pumpkin seeds
Contains: N/A

Beetroot and gin cured salmon, winter root veg slaw, sourdough
Contains: fish, gluten, milk, sulphites

Chicory, radicchio and pear salad, Cornish blue cheese, rosemary and olive oil croutons
Contains: gluten, milk

MAINS

Sage butter roasted turkey and trimmings, red wine and cranberry jus
Contains: gluten, milk, mustard, soya, sulphites

Maple and mustard glazed Gloucester pork, spiced Somerset cider sauce
Contains: Mustard, sulphites

Baked pollock, parmesan herb crust, capers and white wine
Contains: crustacean, fish, gluten, milk, mustard, sulphites

West country brie, apple and onion galette, roasted garlic cream
Contains: gluten, milk, sulphites

Wild mushroom, kale and roasted chestnut tart, sherry and thyme reduction
Contains: Gluten, sulphites

Served with chateau potatoes and seasonal vegetables

DESSERT

Cherry and cinnamon cheesecake, spiced crumble
Contains: gluten, milk, sulphites

Lemon, thyme and mascarpone posset, syrup, shortbread
Contains: gluten, milk

Poached pear, star anise, red wine
Contains: sulphites

Star anise and vanilla custard, spiced apple, fig and date compote, cinnamon crumb
Contains: gluten, soya, sulphites

AFTERS

Clifton Coffee and petit fours
Contains: allergen information available on the night

Please select two starters, one meat and one vegetarian main and one dessert option for all your guests.

Once you have chosen, please let us know your choices so that we can provide you with your menu pre-order form which will detail dietary alternatives where necessary.

Please ensure you confirm your menu with us before sending to your guests.

THE WINE LIST

WHITE

Poco Paco, Airen Sauvignon Blanc, Spain 11.5% abv — 26.40
An elegant, vibrant white with a crisp, refreshing bite. Notes of citrus, green apple and pear on the nose are followed with a zingy, lemony palate.

Trapiche, Pinot Grigio Argentina 12.5% abv — 30.00
Straw yellow in colour, this wine exhibits intense citrus aromas. Fruity and mild in the palate with a balanced acidity that highlights the freshness.

De Gras, Sauvignon Blanc, Chile, 12% abv — 31.80
Bright in the glass with an aromatic nose that offers herbaceous characters alongside gooseberry, lychee and lemon aromas.

Réserve Roquemolière Picpoul De Pinet, France 12.5% abv — 40.80
Crisp, light and aromatic, with remarkable freshness on the palate. This wine is growing in popularity.

RED

Poco Paco, Tempranillo, Spain 12.5% abv — 26.40
Bright, juicy cherry and blackberry fruit sings from the glass. The palatei s fresh and youthful with red cherry, blackcurrant and raspberry notes and a hint of balsamic.

Cable Crossing, Shiraz, South Africa 14% abv — 28.80
This powerful Shiraz is full of ripe plum and blackberry aromas, has a fleshy palate and a very pleasant peppery finish.

Trapiche, Winemakers Selection Malbec, Argentina 13% abv — 30.60
Plum and black cherry notes with a touch of black pepper. The palate is soft and round, with ripe, saturated berry flavors. Finishes spicy and full, with chewy tannins.

Viña Leyda, Pinot Noir Reserva, Chile 13.5% abv — 42.00
Earthy, mineral and herbaceous notes makes this wine a true example of Leyda Valley. The palate is fruit concentrated with a lively acidity that enlarges the finish.

ROSE

La Vidaubanaise, Comte de Provence Rose, France 12.5% abv — 26.40
Classic Provence rosé, and not only because of its distinctive skittle shape bottle. Packed full of strawberry and peach fruit character, this wine is thirst quenching – its fruit is laced with a fresh citrus acidity.

West Coast Swing, White Zinfandel, USA 12.5% abv — 28.80
Full of ripe fruit aromas such as peaches, mango and melon. Juicy on the palate with strawberry and tropical fruit flavours with fresh acidity balancing the sweetness.

SPARKLING & CHAMPAGNE

Stelle d'Italia, Prosecco DOC, Italy 11% abv — 36.00
A lively crisp Prosecco with a delicate lemony character and an aromatic, dry, refreshing finish.

Grand Imperial Brut, Vin Mousseux, France 10.5% abv — 30.00
Smooth and clean with a pleasing pear juice character, medium body and dry palate.

Taittinger Brut Reserve, France 12.5% abv — 75.00
Crisp, citrusy aromas with subtle toasty notes lead to an elegant, balanced palate with a lively, mousse texture and a crisp, flavourful finish

DRINKS PACKAGES

The best way to please a crowd is to ensure their favourite drinks are ready and waiting for them at the dinner table. Not only does this help keep the party vibe flowing, but guests don't have to spend time at the bar when they could be tucking into their tasty dinner.

Choose from a package that best suits your guests, or design your own!

CHRISTMAS MAGIC DRINKS PACKAGE — 230.00 PER TABLE

- 2 x Bottles of house white wine
- 2 x Bottles of house red wine
- 2 x Bottles of Prosecco
- 8 x Bottles of beer/ lager/ cider
- 8 x Bottles of soft drinks

BLACK MAGIC DRINKS PACKAGE — 140.00 PER TABLE

- 2 x Bottles of house white wine
- 2 x Bottles of house red wine
- 6 x Bottles of beer/ lager/ cider
- 6 x Bottles of soft drinks

WHITE MAGIC DRINKS PACKAGE — 100.00 PER TABLE

- 2 x Bottles of house white wine
- 2 x Bottles of house red wine
- 1 x Soft jug/carafe

Fancy designing your own drinks package? Just let us know what you would like included and we can create one to suit your requirements.

SOFT DRINKS

Let's not forget about the designated drivers (or those that just like a soft drink between their alcoholic tipples). Below are some refreshing options for all the table, or if you like you can bolt these onto your chosen drinks package.

- Still or sparkling mineral water (1 litre) — 4.50
- Still or sparkling fruit cordials (1 litre) — 7.50
- Cornish Orchard (elderflower/ lemonade/ cranberry & raspberry/ orange & lemon/ ginger beer) (250ml) — each 3.50
  Selection of 10 (assorted flavours) — 30.00

BAR OPTIONS

A bar facility will be provided on the night for your guests however here are a few options that may help your guests stay merry and bright.

Drinks Tokens

4.95 each

Treat your guests to their favourite tipple the quick and easy way and save money on 'on the night' prices! Drinks tokens are distributed to guests upon arrival and exchanged at the bar for a glass of house wine, a bottled beer, a single spirit with a mixer or two soft drinks.

Account bar facility

If you wold prefer to cover the cost of your guests drinks at the bar, we can set up an account bar service for you. You have the control to outline the drinks available and spend limits – a great option to keep guests happy and service swift! Please speak to us about your requirements.

Let the evening be-Gin with our 6 O'Clock Gin Bar

Set up charge l50.00

Bristol Museum & Art Gallery is proud to feature the multi-award-winning 6 O'Clock Gin as our local gin supplier, based in Thornbury just l2 miles away. Why not treat your guests to a range of ‘perfect serve’ gin and tonics and cocktails created just for us by 6 O'clock Gin. Choose to have the bar set up for your guests to purchase their own drinks or arrange an account bar or drink tokens to treat them this festive season.

TIPPLES AND TREATS

Winter Canapés — 6.00 p/p

Hand crafted by our chefs, tempt your guests with our delicious seasonal canapés on arrival (3 per person).
Served on arrival.

Nibbles — 3.00 p/p

Perfect for grazers! A selection of savoury snacks to satisfy the pre-dinner crowd. Flavours include garlic and parsley, herb mix and tomato and basil.
Served on arrival.

Luxury Local Cheese Station — 480.00

Carefully selected and beautifully prepared by our chefs, this cheese station is sure to please the post-dinner crowd. Featuring a selection of four local cheeses alongside a selection of artisan breads and crackers, homemade chutneys, grapes and celery.
Sample selection: Quickes Traditional Mature Cheddar, West Country Brie, Cornish Blue and Cornish Yarg.
Available after dinner.
Serves 50+ guests.

Chocolate Fountain — 450.00

A firm favourite and sure to keep all your guests coming back for more! Choose up to 10 dipping items from fresh fruit to sinfully indulgent sweets to pair with the finest flowing chocolate in our four tier fountain displayed on a large LED colour changing base.
Serves up to 100 guests, catering for higher guest numbers available for a supplement.
Available from 10pm - midnight.

Late Night Baps — 6.00 p/p

The perfect late-night treat to see you through the night! These tasty bites ensure guests have the energy to keep the dance floor full until the end (not to mention help soak up a little overindulgence...after all it is Christmas!). Available in BBQ pulled pork and red cabbage slaw or grilled mushroom, tomato and chimichurri.
Served around 11.30pm.

FINISHING TOUCHES

Additional private gallery viewings

Complete your guests 'Night at the Museum' experience and bolt on additional private gallery viewings during your arrival reception.

- Ancient Egypt and Assyria (ground floor) 180.00
- Dinosaurs, British Wildlife, Geology, Minerals (first floor) 240.00
- World Wildlife (when bolted onto the above option) (first floor) 50.00

Upgrade to a silent disco

The perfect solution for a multi-taste audience! Your DJ will stream three channels of floor filling music so that your guests can choose what vibes they throw shapes to at a flick of a switch. Each guest will have their own headset which will glow to their chosen channel, ensuring that the dance floor is full, whatever the song!

- Silent disco kit 150.00
- Head headsets (each) 1.20 per person

Fun Casino Tables

from 750.00

Perfect for those who want to take a break from the dance floor and have a flutter! Price includes two full size fun casino tables (1 x blackjack and 1 x roulette), with professional croupiers, gaming chips and fun money.
Available from 10pm - 1am.

Photo Booth

A real crowd-pleaser that guarantees laughter and gives guests a fun memento of the evening. Choose from a solid, open or inflatable booth or a magic mirror! Complete with props, unlimited prints, custom logos (on request) and a full copy of photos on an online private gallery.

- 2 hours (10pm – midnight) 450.00
- 3 hours (10pm – 1am) 575.00
- 3 hours (7-8pm & 10pm – midnight) 725.00

Chair covers

3.60 p/p

The finishing touch! Choose from black or white chair covers and a variety of coloured organza or satin sashes.

Everything else...

Additional decor, AV/PA equipment, lighting, theming, entertainment and event production available on request. If you have additional requirements for your festive party we would be more than happy to help you create your perfect event. We have a strong team of experienced suppliers who can provide a wide range of finishing touches to your event. Please discuss with us directly your requirements.