

# events by Marriott



breakfast



breaks



lunch



reception



dinner



technology

## crafted for you

**Bristol Marriott Royal Hotel**

College Green | Bristol | BS1 5TA

[www.BristolMarriottRoyal.co.uk](http://www.BristolMarriottRoyal.co.uk)

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events by Marriott

# breakfast

BREAKFAST

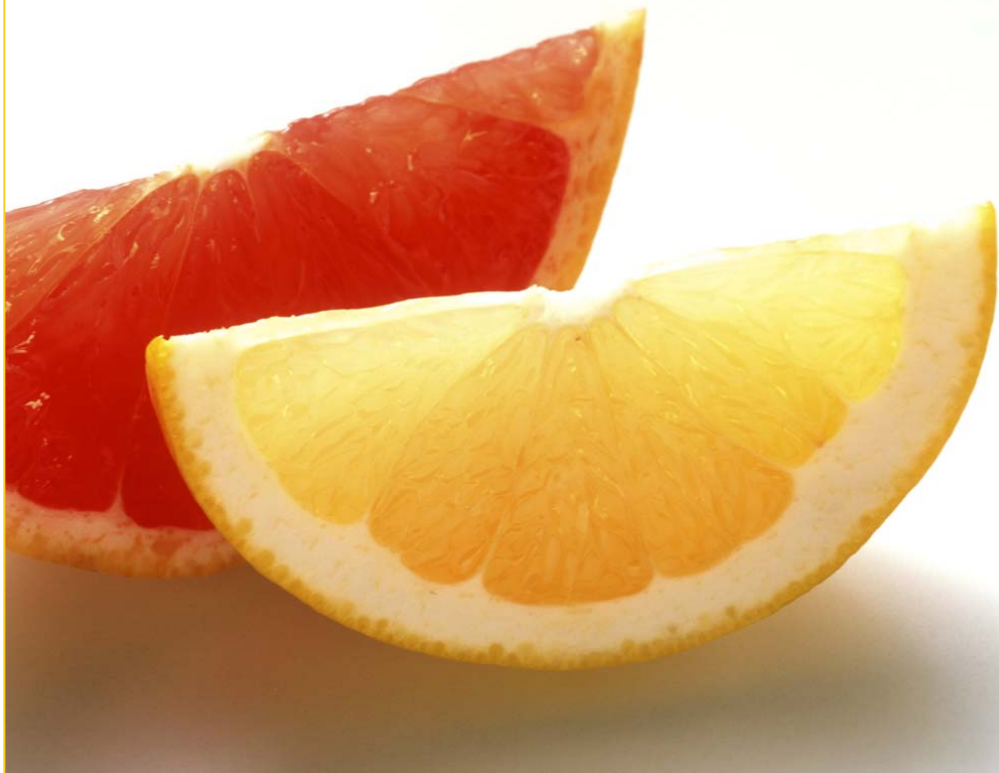
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## SEASON

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

BREAKFAST

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## English breakfast

£16.95 per person

savoury back or streaky bacon, Cumberland or classic pork sausage, scrambled, poached or fried egg, sauté mushrooms, roasted tomatoes, black pudding, potato rusty & baked beans.

enhancements | £8.00

steak & eggs – 5oz sirloin steak, 2 eggs, mushrooms & tomatoes.

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## Continental breakfast

£14.95 per person

Kellogg's cereals, freshly baked bread, bagels & continental pastries, waffles, freshly cut fruit, berries & DANONE yogurts. A selection of continental cheeses, cold meats & smoked salmon.

enhancements | £6.00

Somerset apple pancake with rum & cinnamon butter

enhancements | £6.00

oatmeal porridge with dried berries & skimmed milk

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# breaks

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## DELIGHT

muffins

juices

cappuccino

breakfast

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## breaks

included in package or £2.80 per person



### arrival break

tea & coffee

fruit juice

freshly baked mini Danish pastries

### mid morning break

tea & coffee

bowl of single fruit

hotels choice of the following:

yogurts & compote glasses

sausage turnovers

savoury croissant

cheese & ham artichoke bread

Welsh rarebit

brunch tartlet

### afternoon break

tea & coffee

bowl of single fruit

hotels choice of the following:

bakewell tart

carrot cake

fresh fruit tartlets

chocolate brownie

profiteroles & chocolate sauce

strawberry mousse cake

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## breaks

enhancements | from £2.00 supplement per person

bacon & sausage baguettes

flowerpot muffins

Brookes Wye Valley ice cream tubs

croque monsieur

sweet shop

vegetable crudités & hummus

scones with clotted cream

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# lunch

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## ESSENCE

salads

fish

beef

pasta

desserts

sandwiches

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## sample Terrace restaurant lunch - Monday

Included in package or £18.50 per person

4 assorted salads

to include mixed salad leaves, coleslaw, potato & pasta

Caesar salad

cos lettuce, garlic croutons, freshly shaved Parmesan

salmon gravalax

dill cured salmon, yoghurt & cucumber dressing

~

pan fried chicken breast

button onions, smoked bacon & red wine pan juices

baked haddock fillet

cheese sauce & spinach

spinach & ricotta cannelloni (v)

*baked new potatoes with sea salt & cracked black pepper*

*carrot & swede mash*

~

cassis bavarois

chocolate marquise

sliced fresh fruit

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## sample Terrace restaurant lunch - Tuesday

Included in package or £18.50 per person

4 assorted salads

to include mixed salad leaves, coleslaw, potato & pasta

Greek salad

feta cheese, red onion, tomato, cucumber, lettuce & olive oil

farmhouse style pate

pork, chicken livers, ale, autumn fruit chutney & bread shards

~

braised beef

button onions, mushrooms, red wine sauce

fish pie

haddock, pollock, prawns, queen scallops, white wine parsley  
sauce

tomato & mozzarella tart with pesto

*creamed potatoes, peas & chanterney carrots*

~

chocolate fudge brownie

fresh fruit pavlova

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## sample Terrace restaurant lunch - Wednesday

Included in package or £18.50 per person

4 assorted salads

to include mixed salad leaves, coleslaw, potato & pasta

plum tomato & mozzarella salad

fresh basil, cracked black pepper & olive oil

poached salmon

watercress mayonnaise

~

braised pork

calvados & apple sauce

pan fried red mullet

red pepper pesto & rockette

baked field mushroom

creamed leeks & herb crust

*dauphinoise potatoes, thyme roasted carrots & broccoli*

~

strawberry mousse cake

white chocolate terrine

sliced fresh fruit

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## sample Terrace restaurant lunch - Thursday

Included in package or £18.50 per person

4 assorted salads

to include mixed salad leaves, coleslaw, potato & pasta

salad Niscoise

flaked tuna, green beans, olives, red onion, potato, egg & lettuce

Serrano ham salad

rockette, parmesan & honey mustard dressing

~

roast chicken

bean cassolet & balsamic jus

baked hake fillet

saffron mussel broth

four cheese ravioli

tomato & basil sauce

*new potatoes, green beans with shallots*

~

gateau opera

vanilla cheesecake

sliced fresh fruit

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## sample Terrace restaurant lunch - Friday

Included in package or £18.50 per person

4 assorted salads

to include mixed salad leaves, coleslaw, potato & pasta

spicy beef & noodle salad

spring onion, carrot, egg noodles, soy dressing

char grilled vegetable terrine

pepper, aubergine, courgettes & olive toast

~

paprika pork

sauté pork, onion, gherkin, mushrooms & cream

roast salmon fillet

dusted with curried spices & rogan josh sauce

mushroom stroganoff

*braised rice, courgette & red onion*

~

double choc chip cheese cake

strawberry bavarois

sliced fresh fruit

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## sample Terrace restaurant lunch - Saturday

included in package or £18.50 per person

4 assorted salads

to include mixed salad leaves, coleslaw, potato & pasta

prawn & pasta Waldorf salad

North Atlantic prawns, pasta shells, apple, celery, walnuts & seafood  
sauce

goats cheese & caramelised red onion tart

~

lamb hot pot

braised lamb with apricots & herbs

roasted cod loin

lemon & herb crust & white wine sauce

baked sweet peppers

filled with ratatouille & glazed with cheese

*new potatoes, braised red cabbage & cauliflower*

~

chocolate mousse

vanilla crème brûlée

sliced fresh fruit

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## sample working buffet lunch - Monday

(served outside your meeting room)

Included in package or £18.50 per person

honey roast ham salad & English mustard ciabatta

egg mayonnaise & watercress baguette

tuna & sweetcorn on brown bread

Caesar salad

cos lettuce, garlic croutons, freshly shaved parmesan

salmon gravalax

dill cured salmon, yoghurt & cucumber dressing

~

chicken strips

button onions, smoked bacon & red wine pan juices

spinach & ricotta tortellini (v)

*baked new potatoes with sea salt & cracked black pepper*

*carrot & swede mash*

~

chocolate marquise

cassis bavarois

sliced fresh fruit

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## sample working buffet lunch - Tuesday

(served outside your meeting room)

included in package or £18.50 per person

avocado & shrimp ciabatta

roasted vegetable & hummus foccacia

chicken & roquette baguette

Greek salad

feta cheese, red onion, tomato, cucumber, lettuce & olive oil

Farmhouse style pate

pork, chicken livers, ale, autumn fruit chutney & bread shards

~

braised beef

button onions, mushrooms, red wine sauce

tomato & mozzarella tart with pesto

*creamed potatoes, peas & chanterney carrots*

~

fresh fruit pavlova

sliced fresh fruit

chocolate fudge brownie

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## sample working buffet lunch - Wednesday

(served outside your meeting room)

Included in package or £18.50 per person

roasted beef & horseradish ciabatta

smoked salmon & cream cheese bagel

mature cheddar & pickle baguette

plum tomato & mozzarella salad

fresh basil, cracked black pepper & olive oil

poached salmon

watercress mayonnaise

~

braised pork

calvados & apple sauce

baked mushrooms

creamed leeks & herb crust

*dauphinoise potatoes, thyme roasted carrots & broccoli*

~

white chocolate terrine

strawberry mousse cake

sliced fresh fruit

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## sample working buffet lunch – Thursday

(served outside your meeting room)

included in your package, or £18.50 per person

roasted gammon & mustard baguette

rockette, mozzarella & pesto focaccia

shrimp with citrus mayonnaise on brown bread

tuna niscoise

flaked tuna, green beans, olives, red onion, potato egg &  
lettuce

Serrano ham salad

rockette, Parmesan & honey mustard dressing

~

chicken fillets

bean cassoulet & balsamic jus

four cheese ravioli

tomato & basil sauce

~

vanilla cheesecake

gateaux opera

sliced fresh fruit



## sample working buffet lunch - Friday

(served outside your meeting room)

included in package or £18.50 per person

feta cheese & roasted vegetable baguette

cajun chicken & tomato salsa foccacia

shrimp & red pesto mayo ciabatta

spicy beef & noodle salad

spring onion, carrot, egg noodles, soy dressing

char grilled vegetable terrine

pepper, aubergine, courgettes & olive toast

~

paprika pork

sauté pork, onion, gherkin, mushrooms & cream

mushroom stroganoff

braised rice, courgette & red onion

~

strawberry bavaois

double choc chip cheesecake

sliced fresh fruit

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# reception

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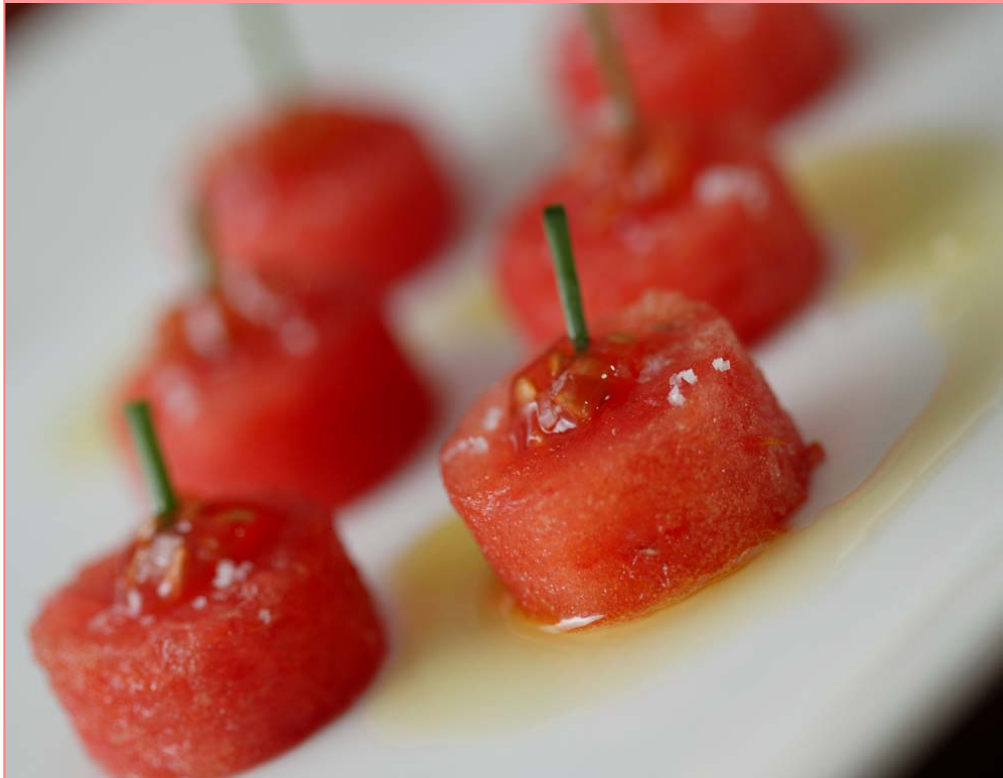
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## ENJOY

canapés

bruschetta

tartlet

satay

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## hot & cold canapés

minimum of 6 items per person

satay chicken skewers with satay sauce	£2.00
smoked duck, pineapple & chilli relish	£2.25
crispy tempura pork with BBQ sauce	£2.00
chicken liver parfait en croute with Cumberland sauce	£2.00
welsh rarebit	£2.00
bouchee of quails egg & mustard mayonnaise	£2.00
crab & quail egg tartlet	£2.25
goats cheese & marinated tomato tartlet	£2.00
sweetcorn fritters & red pepper relish	£2.00
smoked haddock & spring onion tartlet	£2.00
rilette of salmon with crème fraiche & coriander	£2.25
spicy crab cakes with sweet chilli	£2.00
baby jacket potatoes with caviar	£2.00
crab & quail egg tartlet	£2.2
fish'n'chips	£2.50
tempura of king prawn	£2.50
wild mushroom & leek tartlet	£2.00
mini cottage pie tartlets	£2.25

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## White Wines

Cullinan View Chenin Blanc – Robertson	£21.00
Montemarino Pinot Grigio – Veneto	£22.00
Sun Tree Catarratto – Sicily	£18.00
Emporium Sauvignon Blanc – Venezia	£22.00
Houghton Private Bin Chardonnay-Verdelho	£26.00
Melbourne Lounge Chardonnay-Pinot Grigio	£25.50
Wynns Riesling – Coonawarra	£29.00
Errazuriz Sauvignon Blanc	£26.00
Vidal Estate Sauvignon Blanc – Marlborough	£29.50
La Campagne Viognier	£22.00
Emporium Chardonnay – Sicily	£20.00
Hardys Riesling – Gewurztraminer	£20.50
Kleine Zalze Barrel Fermented Chenin Blanc	£25.00
Robert Mondavi Twin Oaks Chardonnay	£28.00

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## Red Wines

Cotes du Rhone, La Denteliere	£21.00
Sun Tree Cabernet – Veneto	£18.00
Emporium Shiraz	£21.00
Munro Pinot Noir	£22.00
Faustino VII Rioja Tinto	£28.50
Barossa Valley E Minor Shiraz	£29.00
Errazuriz Merlot	£26.00
Melbourne Lonuge Cabernet-Merlot	£25.00
Villa Bruccio Primitivo-Negroamaro	£21.00
Veramonte Reserva Cabernet Sauvignon	£27.00
Fetzer Vineyards Shiraz	£28.00
Ravenswood Old Wine Zinf&el	£35.00
Boschendal 1685 Shiraz – Coastal Region	£30.00
Robert Mondavi Twin Oaks Cabernet Sauvignon	£28.00
Raimat Tempranillo – Costers del Segre	£25.50
Tintara, Horseshoe Row Cabernet Sauvignon	£25.00

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## Champagne & Sparkling Wine

Codorniu Clasico 1872 Brut, Cava	£24.00
Pinot Grigio, Cuvee Rose Brut	£25.00
Pigalle Brut	£22.50
Piper-Heidsieck Brut NV	£60.00
Besserat de Bellefon Cuvee des Moines Blanc	£80.00
De Blanc NV	
Bollinger Special Cuvee Brut NV	£90.00

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## FLAVOUR

- salads
- salmon
- poultry
- filet
- pork
- desserts
- beverages

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## dinner menus included in 24hr rate

please choose 1 starter, 1 main & 1 dessert for your group



### starters

poached salmon salad, watercress mayonnaise

Caesar salad

leek & potato soup

Greek salad

smoked mackerel salad, creamed horseradish dressing

chicken liver pate, orchard fruit chutney

### main

grilled loin of pork, Calvados jus

pan fried breast of chicken, red wine jus

grilled fillet of salmon, vermouth sauce

pot roasted breast of chicken red wine jus

herb crusted pork loin & rosemary jus

braised beef, button onions & smoked bacon

### desserts

warm apple pie, cinnamon cream

bread & butter pudding, vanilla sauce

vanilla crème brûlée

fresh fruit meringue

strawberry mousse cake, red berry coulis

rum panna cotta, marinated sultanas

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## banqueting a la carte

set menu A - £29.95 per person

please choose 1 starter, 1 main & 1  
dessert for your group



### starters

roasted tomato & basil soup

platter of seasonal melon, forest berries  
compote

chicken liver parfait, onion marmalade  
toasted brioche

### main

braised shank of lamb, balsamic  
& rosemary jus

steamed supreme of salmon,  
vermouth & garden herb sauce

char gilled supreme of chicken,  
red wine & thyme sauce

### desserts

duo of chocolate teardrop, berry  
coulis

strawberry vacherin, chantilly  
cream, dark chocolate sauce

warm bakewell tart, caramel  
sauce

coffee & mints

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## banqueting a la carte

set menu B - £32.50 per person

please choose 1 starter, 1 main & 1 dessert for your group



### starters

cream of wild mushroom soup, scented with thyme, cheese & flutes

gravadlax of salmon, fine potato & chive salad, citrus vinaigrette

plum tomato & tapenade tart, roquette & chive salad, citrus vinaigrette

### main

roasted topside of English beef, Yorkshire pudding, red wine jus

baked fillet of cod topped with a citrus & herb crust, white wine & buffer sauce

roasted rump of lamb, café au lait sauce scented with garlic

### desserts

glazed lemon tart, raspberry coulis, clotted cream

rum & raisin mousse, red berry compote

strawberry & white chocolate teardrop, orange & whisky sauce

coffee & chocolate truffles

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## banqueting a la carte

set menu C - £37.95 per person

please choose 1 starter, 1 main & 1 dessert



### starters

marbled duck & foie gras terrine, madeira jelly & truffle vinaigrette

Pant-y-Gawn goats cheese tart, rockette & walnut salad, pear dressing

carpaccio of tuna, ginger, rice noodle & sesame salad, mango sweetcorn salsa

### main

roasted sirloin of beef, Yorkshire pudding, red wine & thyme jus

herb crusted loin of lamb, sweet garlic & rosemary jus

roasted fillet of bass, sun dried tomato tapenade, wild mushroom risotto, basil dressing

### desserts

cappuccino brûlée, cocoa fool, Amaretti biscuits

trio of citrus fruits, lemon tart, orange bavarois, pink grapefruit jelly

raspberry & honey tart, whisky panna cotta, red berry syrup

coffee & petit fours

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## vegetarian main course options

baked vegetable wellington, tomato & basil fondue

casserole of courgette & wild mushroom served in a puff pastry case

tian of leek & roasted peppers with tomato sabayon

lasagne of roasted butternut, red onion & feta cheese

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TECHNOLOGY



## FLAWLESS

lights  
camera  
action

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TECHNOLOGY



## audio visual equipment

LCD projector	£125.00
screen 6x6	£30.00
screen 8x8	£50.00
laptop	£100.00
flipchart pad & pens	£15.00
OHP & screen	£65.00
lectern	£65.00
PA system	£120.00
lapel microphone	£65.00
hand held microphone	£65.00