

Holiday Party Planning

THE HOLIDAY EXPERIENCE YOU'VE BEEN WAITING FOR



BRISTOL
SEAFOOD GRILL



Contact our Sales & Events
Manager, Kathy Kovach,
for more information and to
begin planning your event.

YOUR CHOICE FOR *ELEGANT HOLIDAY PARTIES*

Whether you are planning your family holiday celebration, hosting business clients or gathering with friends, let us take care of the details so you can relax and enjoy your event. Our dedicated Sales & Events team will work with you to bring your vision to life.

We offer private luncheons, dinners and cocktail receptions. For a truly spectacular occasion, Bristol is available for an exclusive private buyout. Whatever your needs, we are dedicated to creating a merry and memorable experience for you and your guests.

Enhance your event with our selection of display platters, passed or plated hors d'oeuvres and towers.

DISPLAY PLATTERS

CHEESE & FRUIT DISPLAY selection of domestic & imported cheeses, fresh seasonal fruits 55

CALAMARI red bell pepper, pepperoncini, feta, voodoo sauce, black pepper aioli 72

CRISPY CHILI CAULIFLOWER chili sauce, microgreens, sesame seeds 52

VEGETABLE CRUDITÉS selection of fresh seasonal vegetables, buttermilk ranch 55

SMOKED SALMON PLATTER sesame crackers, red onion, capers, dill dressing 79

HORS D'OEUVRES

Grilled Beef Tenderloin** \$57 per dozen

Chicken Satay† \$39 per dozen

Crab Meat Stuffed Mushrooms \$39 per dozen

Mini Crab Cakes \$48 per dozen

Prosciutto Crusted Scallops \$72 per dozen

Shrimp Cocktail \$45 per dozen

Classic Sliders* \$57 per dozen

Oysters Rockefeller \$54 per dozen

Goat Cheese Bruschetta \$30 per dozen

Lobster Roll Sliders \$66 per dozen

Oysters on the Half Shell* \$42 per dozen

TOWERS

COASTAL* cocktail shrimp, oysters on the half shell, mussels, lobster, king crab, tuna poke 145

HIGH TIDE* cocktail shrimp, oysters on the half shell, mussels, king crab, lobster, raw bar jars, caviar 195

*These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

† We use nuts and nut-based oils in these menu items.
If you are allergic to nuts or any other foods, please let us know.





LUNCH PACKAGES

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL VEGETABLE AND WHIPPED POTATOES.
Vegetarian and gluten-free options available upon request.

PACKAGE ONE – \$36 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	Roasted Chicken Panko Fried Shrimp Grilled Atlantic Salmon Jumbo Lump Crab Melt
Dessert	Crème Brûlée or Mixed Fresh Berries

PACKAGE TWO – \$43 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	6 oz. Center-Cut Filet* Roasted Chicken Grilled Atlantic Salmon Jumbo Lump Crab Cakes Lobster Cobb Salad
Dessert	Crème Brûlée or Mixed Fresh Berries

PACKAGE THREE – \$48 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	6 oz. Center-Cut Filet* Roasted Chicken Pan-Seared Sea Scallops Seafood Mixed Grill Daily Catch*
Dessert	Chocolate Velvet Cake, Crème Brûlée or Mixed Fresh Berries

*These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

[†] We use nuts and nut-based oils in these menu items.
If you are allergic to nuts or any other foods, please let us know.



DINNER PACKAGES

MOST ENTRÉES ARE SERVED WITH
CHEF'S SEASONAL VEGETABLE AND WHIPPED POTATOES.
Vegetarian and gluten-free options available upon request.

PACKAGE ONE – \$74 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	6 oz. Center-Cut Filet* Roasted Chicken Shrimp Scampi Bucatini Grilled Atlantic Salmon Pan-Seared Sea Scallops
Dessert	Chocolate Velvet Cake, Crème Brûlée or Mixed Fresh Berries

PACKAGE TWO – \$84 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	8 oz. Center-Cut Filet* 6 oz. Filet Combo* with choice of Maple Bourbon Shrimp or Grilled Atlantic Salmon Roasted Chicken Jumbo Lump Crab Cakes Pan-Seared Sea Scallops Grilled Atlantic Salmon
Dessert	Chocolate Velvet Cake, Crème Brûlée or Mixed Fresh Berries

PACKAGE THREE – \$94 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	8 oz. Center-Cut Filet Oscar* 14 oz. Ribeye* Roasted Chicken Daily Catch* ½ lb. Cold-Water Lobster Tail 6 oz. Filet Combo* with choice of Jumbo Lump Crab Cake or Seared Sea Scallops
Dessert	Chocolate Velvet Cake, Crème Brûlée, Carrot Cake [†] or Mixed Fresh Berries

*These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

[†] We use nuts and nut-based oils in these menu items.
If you are allergic to nuts or any other foods, please let us know.

Holiday

DINNER PACKAGE

\$110 PER PERSON

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL VEGETABLE AND WHIPPED POTATOES.
Vegetarian and gluten-free options available upon request.

COCKTAIL	Holiday Ornament Cocktail or Mocktail
HORS D'OEUVRE	Shrimp Cocktail (3)
STARTER	Maine Lobster Bisque, Creole Gumbo Baby Greens [†] or Caesar Salad
ENTRÉE	Seafood Mixed Grill 8 oz. Center-Cut Filet* and ½ lb. Cold-Water Lobster Tail Miso Glazed Sea Bass Blackened Seared Scallops 12 oz. USDA Prime Kansas City Strip*
DESSERT	Chocolate Velvet Cake, Crème Brûlée, Mixed Fresh Berries, or Carrot Cake [†]

*These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

[†] We use nuts and nut-based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.



B R I S T O L S E A F O O D G R I L L
Town Center Plaza | bristolseafoodgrill.com

ACCOMPANIMENTS

Available with any lunch or dinner package.
Serves 4, plated family style.

LOBSTER MAC & CHEESE	\$36
LEMON ASPARAGUS RISOTTO	\$18
GREEN BEANS WITH SPICED PECANS[†]	\$18
ROASTED STREET CORN	\$18

EXTRAS

Available with any lunch or dinner package.
Priced and served individually.

BOURBON MAPLE SHRIMP	\$14
JUMBO LUMP CRAB CAKE	\$15
SEARED SEA SCALLOPS	\$16
1/2 LB. LOBSTER TAIL	mkt

Our Sales & Events team will work with you to select your menu, wine pairings and custom cocktails to commemorate your event. If you are interested in bringing Bristol to your home or office for a celebration or group gathering, we can make that happen for you, too!



*These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

† We use nuts and nut-based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

Room Accommodations

LEAWOOD ROOM

PRIVATE, HOSTS UP TO 50 GUESTS

MAIN DINING ROOM

CAN ACCOMMODATE LARGE GROUPS UP TO 24

CONTACT SALES & EVENTS MANAGER REGARDING FULL-RESTAURANT BUYOUT

Some room requirements may apply.



Get ready for A NEXT LEVEL *experience.*

HOLIDAY COCKTAIL

Wow your guests as soon as they walk in with our signature Holiday Ornament Cocktail or Mocktail, starting the event off with a dash of delight.

HOLIDAY DECOR

We're delighted to offer elegant holiday table decorations that add warmth and charm to any gathering. Each table is beautifully accented with a soft-glow faux candle nestled in festive holiday greenery. Looking for something more personalized? We're happy to help coordinate custom florals to complement your vision and make your celebration truly special.

BAR PACKAGES

We offer a wide array of spirits, wine and beer in our Bar Packages. Our Sales & Events team will guide you in choosing the best option for your event, guaranteed to make guests merry.





THE GIVING SEASON

Merry-making made easy. Give the gift of Bristol this holiday season.

For employee recognition, client appreciation or any other occasion, Bristol gift cards are the perfect way to express gratitude. Order our gift cards in bulk and receive a 10% discount on purchases of \$1,000 or more, plus free shipping. E-Gift cards are also available.



Contact our Sales & Events Manager, Kathy Kovach, for more information and to begin planning your event.