

Holiday Party Planning

THE HOLIDAY EXPERIENCE YOU'VE BEEN WAITING FOR



BRISTOL
SEAFOOD GRILL



Contact our Sales & Events Manager, Karen Shaffer, 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 62

CALAMARI red bell pepper, pepperoncini, feta, voodoo sauce,
black pepper aioli 84

CRISPY CHILI CAULIFLOWER chili sauce, microgreens,
sesame seeds 64

VEGETABLE CRUDITÉS selection of fresh seasonal vegetables,
buttermilk ranch 58

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

HORS D'OEUVRES

May be passed or displayed

Tenderloin Au Poivre [†]	\$8
Chicken Satay [†]	\$3.5
Crab Stuffed Mushrooms	\$4
Mini Crab Cakes	\$6.5
Shrimp Cocktail	\$4.5
Beef Wellington	\$5.5
Oysters Rockefeller	\$5
Chicken Salad Canapés	\$3.5
Tuna Wonton Tacos	\$5.5
Goat Cheese Bruschetta	\$3
Crab & Lobster Roll Sliders	\$12
Oysters on the Half Shell [*]	\$4
Bacon Cheeseburger Sliders [*]	\$4.5

**priced per piece, minimum one dozen.*

ICED SEAFOOD DISPLAY

Build your own display

New Zealand Mussels	\$2.5 each
Tuna Poke Jar [*]	\$18
Crab and Lobster Jar [*]	\$21
Crab Legs	mkt
Lobster Tails	mkt

ADD A CARVING STATION TO YOUR RECEPTION

Carving Stations designed for 25 guests
Creamy Horseradish and Au Jus
served with Artisan Rolls and Whipped Butter
Prime Rib \$600

*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.
INCLUDES COFFEE, ICED TEA OR SODA.

Pre-select three entrees, one soup and one salad for your guests.

PACKAGE ONE – \$42 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	Chicken Salad Crispy Jumbo Shrimp Grilled Atlantic Salmon Black Angus Burger
Dessert	Crème Brûlée or Mixed Fresh Berries

PACKAGE TWO – \$52 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	Roasted Chicken Daily Catch Blackened Salmon Salad Jumbo Lump Crab Cakes
Dessert	Crème Brûlée, Mixed Fresh Berries or Chocolate Espresso Cake

6 oz. Center Cut Filet can be added to either package for an additional \$14

Vegetarian and gluten-free options available upon request.

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If you are allergic to nuts or any other foods, please let us know.

Groups of 30+ may be requested to offer a reduced menu to their guests.



DINNER PACKAGES

MOST ENTRÉES ARE SERVED WITH
CHEF'S SEASONAL VEGETABLE AND WHIPPED POTATOES.
INCLUDES COFFEE, ICED TEA OR SODA.

Pre-select three entrees, one soup and one salad for your guests.

PACKAGE ONE – \$79 PER PERSON

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

PACKAGE TWO – \$89 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	6 oz. Center-Cut Filet* Roasted Chicken Jumbo Lump Crab Cakes Daily Catch
Dessert	Chocolate Espresso Cake, Crème Brûlée or Mixed Berries

PACKAGE THREE – \$99 PER PERSON

Starter	Baby Greens [†] , Caesar Salad, Lobster Bisque or Creole Gumbo
Entrée	14 oz. Ribeye* 6 oz. Center-Cut Filet Oscar Roasted Chicken Pan-Seared Scallops 1/2 lb. Cold-Water Lobster Tail
Dessert	Chocolate Espresso Cake, Crème Brûlée, Carrot Cake [†]

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request.*

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Holiday DINNER PACKAGE

\$125 PER PERSON

MOST ENTRÉES ARE SERVED WITH CHEF'S SEASONAL VEGETABLE AND WHIPPED POTATOES.
INCLUDES COFFEE, ICED TEA OR SODA.

Pre-select three entrees, one soup and one salad for your guests.

COCKTAIL	Holiday Ornament Cocktail or Mocktail
HORS D'OEUVRE	Shrimp Cocktail (2)
STARTER	Maine Lobster Bisque, Creole Gumbo, Baby Greens [†] or Caesar Salad
ENTRÉE	Seafood Mixed Grill 8 oz. Center-Cut Filet Oscar Miso Glazed Sea Bass Blackened Seared Scallops 14 oz. Ribeye*
DESSERT	Chocolate Espresso Cake, Crème Brûlée, Mixed Fresh Berries

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B R I S T O L S E A F O O D G R I L L
2314 Technology Dr. | bristolseafoodgrill.com

ACCOMPANIMENTS

Available with any lunch or dinner package.

Serves 4, plated family style.

LOBSTER MAC & CHEESE	\$39
LEMON ASPARAGUS RISOTTO	\$28
GREEN BEANS WITH SPICED PECANS[†]	\$28
ROASTED STREET CORN	\$28
CITRUS BROCCOLINI	\$28
CAULIFLOWER AU GRATIN	\$28
HEIRLOOM GLAZED CARROTS & PECANS	\$28
TWICE BAKED POTATO	\$28

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
OSCAR STYLE (jumbo lump crab, foyot sauce)	\$12
CRISPY FRIED SHRIMP	\$14

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!



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Room Accommodations

WINGHAVEN ROOM

PRIVATE, HOSTS UP TO 20 GUESTS

BACK WEST DINING ROOM

SEMI-PRIVATE, HOSTS UP TO 40 GUESTS OR 60 GUESTS FOR COCKTAIL RECEPTION

FRONT & BACK WEST BANQUET ROOMS

HOSTS UP TO 80 GUESTS OR 120 GUESTS FOR COCKTAIL RECEPTION

MAIN DINING ROOM

CAN ACCOMMODATE LARGE GROUPS UP TO 18 GUESTS
AVAILABLE FOR PRIVATE LUNCH EVENTS UP TO 100+ GUESTS

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, Karen Shaffer,
for more information and to
begin planning your event.**