

# *Holiday Party Planning*

THE HOLIDAY EXPERIENCE YOU'VE BEEN WAITING FOR



BRISTOL  
SEAFOOD + STEAK + SOCIAL





Contact our Sales & Events Manager 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 <sup>†</sup>       | \$8   |
| Chicken Satay <sup>†</sup>              | \$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 <sup>*</sup>  | \$4   |
| Bacon Cheeseburger Sliders <sup>*</sup> | \$4.5 |

*\*priced per piece, minimum one dozen.*

## ICED SEAFOOD DISPLAY

*Build your own display*

|                                   |            |
|-----------------------------------|------------|
| New Zealand Mussels               | \$2.5 each |
| Tuna Poke Jar <sup>*</sup>        | \$18       |
| Crab and Lobster Jar <sup>*</sup> | \$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.

<sup>†</sup> 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

|                |                                                                                       |
|----------------|---------------------------------------------------------------------------------------|
| <b>Starter</b> | Baby Greens <sup>†</sup> , Caesar Salad, Lobster Bisque or Creole Gumbo               |
| <b>Entrée</b>  | Chicken Salad<br>Crispy Jumbo Shrimp<br>Grilled Atlantic Salmon<br>Black Angus Burger |
| <b>Dessert</b> | Crème Brûlée or Mixed Fresh Berries                                                   |

## PACKAGE TWO – \$52 PER PERSON

|                |                                                                                   |
|----------------|-----------------------------------------------------------------------------------|
| <b>Starter</b> | Baby Greens <sup>†</sup> , Caesar Salad, Lobster Bisque or Creole Gumbo           |
| <b>Entrée</b>  | Roasted Chicken<br>Daily Catch<br>Blackened Salmon Salad<br>Jumbo Lump Crab Cakes |
| <b>Dessert</b> | 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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<sup>†</sup> 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.

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

|                |                                                                            |
|----------------|----------------------------------------------------------------------------|
| <b>Starter</b> | Baby Greens <sup>†</sup> , Caesar Salad, Lobster<br>Bisque or Creole Gumbo |
| <b>Entrée</b>  | 6 oz. Center-Cut Filet*<br>Roasted Chicken<br>Pan-Seared Sea Scallops      |
| <b>Dessert</b> | Chocolate Espresso Cake, Crème<br>Brûlée or Mixed Fresh Berries            |

## PACKAGE TWO – \$89 PER PERSON

|                |                                                                                    |
|----------------|------------------------------------------------------------------------------------|
| <b>Starter</b> | Baby Greens <sup>†</sup> , Caesar Salad, Lobster Bisque<br>or Creole Gumbo         |
| <b>Entrée</b>  | 6 oz. Center-Cut Filet*<br>Roasted Chicken<br>Jumbo Lump Crab Cakes<br>Daily Catch |
| <b>Dessert</b> | Chocolate Espresso Cake, Crème Brûlée or<br>Mixed Fresh Berries                    |

## PACKAGE THREE – \$99 PER PERSON

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

*Vegetarian and gluten-free options available upon  
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 <sup>†</sup> or Caesar Salad                                               |
| ENTRÉE        | Seafood Mixed Grill<br>8 oz. Center-Cut Filet Oscar<br>Miso Glazed Sea Bass<br>Blackened Seared Scallops<br>14 oz. Ribeye* |
| DESSERT       | Chocolate Espresso Cake, Crème Brûlée, Mixed Fresh Berries                                                                 |

*Vegetarian and gluten-free options available upon request.*

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## ACCOMPANIMENTS

Available with any lunch or dinner package.

Serves 4, plated family style.

|                                                   |             |
|---------------------------------------------------|-------------|
| <b>LOBSTER MAC &amp; CHEESE</b>                   | <b>\$39</b> |
| <b>LEMON ASPARAGUS RISOTTO</b>                    | <b>\$28</b> |
| <b>GREEN BEANS WITH SPICED PECANS<sup>†</sup></b> | <b>\$28</b> |
| <b>ROASTED STREET CORN</b>                        | <b>\$28</b> |
| <b>CITRUS BROCCOLINI</b>                          | <b>\$28</b> |
| <b>CAULIFLOWER AU GRATIN</b>                      | <b>\$28</b> |
| <b>HEIRLOOM GLAZED CARROTS &amp; PECANS</b>       | <b>\$28</b> |
| <b>TWICE BAKED POTATO</b>                         | <b>\$28</b> |

## EXTRAS

Available with any lunch or dinner package.

Priced and served individually.

|                                                      |             |
|------------------------------------------------------|-------------|
| <b>BOURBON MAPLE SHRIMP</b>                          | <b>\$14</b> |
| <b>JUMBO LUMP CRAB CAKE</b>                          | <b>\$15</b> |
| <b>SEARED SEA SCALLOPS</b>                           | <b>\$16</b> |
| <b>1/2 LB. LOBSTER TAIL</b>                          | <b>mkt</b>  |
| <b>OSCAR STYLE</b><br>(jumbo lump crab, foyot sauce) | <b>\$12</b> |
| <b>CRISPY FRIED SHRIMP</b>                           | <b>\$14</b> |

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

## KAUFFMAN ROOM

SEMI-PRIVATE, HOSTS UP TO 14 GUESTS

## NELSON ROOM

SEMI-PRIVATE, HOSTS UP TO 14 GUESTS

## AMBROSE ROOM

PRIVATE OR SEMI-PRIVATE, HOSTS UP TO 50 GUESTS, OR 65 GUESTS FOR A COCKTAIL RECEPTION

## LOUNGE

HOSTS UP TO 100 GUESTS

## MAIN DINING ROOM

HOSTS 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 for more information  
and to begin planning your event.**