



CELEBRATE CHRISTMAS IN STYLE

Whether it's your office christmas party, a family and friend's get-together or an intimate dinner, we have the answer to ensure your 2024 festive gathering is a memorable one.

This brochure covers our festive celebrations for 2024 but don't forget, we also host private celebrations and corporate events. Whichever way you choose to celebrate, you can be confident of the first-class service, great value and a night that will be remembered by all.



NURDER NUSTERY NIGHT

7th December 2024

Step into a world of intrigue and festive cheer at our murder mystery christmas party aboard the historic SS Great Britain!

This year, we're blending festive magic with a thrilling murder mystery that will have you on the edge of your seat, join us for an unforgettable evening where everyone is a suspect, and only the sharpest detective will uncover the truth.

- Arrival drink
- Delicious three course festive menu
- Murder mystery entertainment
- Festive themed décor
- Party the night away in the first class dining saloon within the SS Great Britain
- 18:30 Doors open & arrival drinks
- **19:00** Guests to be seated
- **21:00** Murder mystery to start
- **23:30** Last orders
- 00:00 Event to finish
- 00:00 Carriages at midnight

To Book:

E: events@ssgreatbritain.org T: 0117 3744 549





MURDER MYSTERY NIGHT MENU

TO START

Starter 1

Chicken liver parfait, spiced chutney, crusty sourdough

Starter 2

Braised chicory & Jerusalem artichoke, candied nut, baby herb & lovage salad ve

MAIN EVENT

Main 1

Pancetta slow roasted turkey, apricot & chestnut stuffing, Hasselback potato, shredded sprout cream, roast parsnip, carrot shards, pigs in duvets, rich festive gravy

Main 2

Stuffed butternut squash, Hasselback potato, shredded sprouts, roast parsnip, carrot shards, rich festive gravy Ve

TO FINISH

Dessert 1 Dark chocolate & caramel pot, mulled spiced shortbread

Dessert 2 Winter fruits crumble, citrus sorbet *Ve*

(We can accommodate most dietary requirements, please speak to a member of our events team if you have any questions)

Dress code: Smart



CASINO ROYALE NIGHT

14th December 2024

Get ready to deck the halls with a touch of glamour and excitement at our casino christmas extravaganza!

This holiday season, we're transforming our amazing first class dining saloon into a dazzling casino where the stakes are high and the festive spirit is even higher. Join us for an unforgettable night of gaming, gourmet dining, and glittering entertainment.

- Arrival Drink
- Delicious three course Festive Menu
- Casino tables
- Festive Themed Décor
- Party the night away in the famous first class dining saloon within SS Great Britain
- 18:30 Doors Open & Arrival Drinks
- **19:00** Guests to be seated
- 21:00 Casino Royale to start
- 23:30 Last Orders
- 00:00 Event to finish
- 00:00 Carriages at midnight

To Book:

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CASINO ROYALE NIGHT MENU

TO START

Starter 1

Chicken liver parfait, spiced chutney, crusty sourdough

Starter 2

Braised chicory & Jerusalem artichoke, candied nut, baby herb & lovage salad ve

MAIN EVENT

Main 1

Pancetta slow roasted turkey, apricot & chestnut stuffing, Hasselback potato, shredded sprout cream, roast parsnip, carrot shards, pigs in duvets, rich festive gravy

Main 2

Stuffed butternut squash, Hasselback potato, shredded sprouts, roast parsnip, carrot shards, rich festive gravy Ve

TO FINISH

Dessert 1 Dark chocolate & caramel pot, mulled spiced shortbread

Dessert 2 Winter fruits crumble, citrus sorbet *Ve*

(We can accommodate most dietary requirements, please speak to a member of our events team if you have any questions)

Dress code: Smart



FESINAE LUNCHES

4th, 8th, 11th, 14th, 15th & 21st December 2024

Join us for a festive celebration like no other, where history meets holiday cheer aboard the SS Great Britain. Create cherished memories with family and friends this christmas season!

Indulge in a carefully curated two-course meal featuring the best of seasonal flavors. Discover the ship's fascinating history with access to the Dockyard Museum and the Dry Dock.

- Delicious two course festive christmas menu
- Within our first class dining saloon
- Access into the historic SS Great Britain attraction
- Available across two sittings 12.30pm & 2.30pm







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2 COURSE FESTIVE LUNCH MENU

MAIN EVENT

Pancetta slow roasted turkey, apricot & chestnut stuffing, Hasselback potato, shredded sprout cream, roast parsnip, carrot shards, pigs in duvets, rich festive gravy

Or

Stuffed butternut squash, Hasselback potato, shredded sprouts, roast parsnip, carrot shards, rich festive gravy Ve



TO FINISH

Dark chocolate & caramel pot, mulled spiced shortbread

Or

Winter fruits crumble, citrus sorbet Ve

Freshly brewed tea & coffee

(We can accommodate most dietary requirements, please speak to a member of our events team if you have any questions)





PRIVATE CHRISTMAS PARTIES

If you prefer to have a party all to yourselves, we can cater for all your needs.

Our sales team will work with you throughout the planning stages and can give you advice on everything from theming and entertainment to food and drink. We will work within your budget to ensure a night to remember that is enjoyed by all.

Choose from:

- Set plated menus
- Christmas themed finger buffets
- Festive fork buffets
- Christmas canapes and drinks receptions
- Carvery's

We can also accommodate meetings, please speak to a member of the team if you want to discuss combining both meetings with your festive plans.

To Book:

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Terms & Conditions

- Elior UK reserves the right to alter any aspect of the advertised program, including cancelling an event for which there are insufficient bookings. In the case, an alternative date or a full refund will be given. Elior UK does not accept liability for cancellation of an event due to circumstances out of our control - The lead contact of the booking will be contacted directly to advise of any changes.
- A non-refundable / non-transferable deposit of £10.00 per person is required within 7 days of booking to secure your reservation. The Final balance should be paid no later than Friday 8th November 2024. Bookings made after the 8th November 2024 will require full prepayment at the time of booking. All deposits are non-refundable and non-transferable.
- 3. Payments can be made by BACS or via credit or debit card over the telephone (we do not accept cheques or cash payments).
- 4. Any cancellations or change in numbers must be communicated in writing by the party organiser and cannot be accepted via telephone
- 5. Monies paid for non-arrivals are forfeited and cannot be transferred to cover food, drinks, or entertainment for other members of the party
- 6. Table plans will not be issued prior to the event. Parties of less than 10 guests may be seated at shared tables.
- 7. Elior UK will endeavour to accommodate guests' dietary requirements Please let the events team know at least 28 days prior to the party night
- 8. Elior UK or SS Great Britain reserve the right to refuse admission and to remove any person whose condition is likely to interfere with the event
- 9. Elior UK reserve the right to ask guests who are deemed to be too intoxicated to leave the venue
- 10. Elior UK and the SS Great Britain will not accept any liability whatsoever of guests' personal items
- 11. A challenge 25 policy exists at the SS Great Britain, if you happen to look under 25 please be prepared to show valid ID
- 12. Please make your party aware that the stadium is a cashless venue
- 13. Dress code is smart / casual (no jeans or trainers).

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Brunel's SS Great Britain Great Western Dockyard, Gas Ferry Road, Bristol, BS1 6TY



