
Fully Inclusive Event Packages

Averys Historic Wine Cellar

Winter/Christmas 2012

Food & Complementary Wine Menu

Avery's historic wine cellar is the perfect and unique location for your 2011 corporate or private Christmas party. Located in the centre of Bristol our festively themed venue is available for shared use or can be hired exclusively* for a very private event.

You event will begin with a glass of mulled wine or champagne on arrival and then you will be taken to your private, tastefully themed area where you will be served some outstanding food and service by McBaile Exclusive Catering, accompanied by world renowned Avery's wines and personal sommelier. From then the evening is yours and you can party into the night with a DJ, live music or other forms of entertainment**



* For guest numbers below 35 an additional £150 venue fee will apply for exclusivity of the cellars. For groups over 35, exclusivity applies within the price.

**Entertainment packages are available on request at an additional cost (see additional items on menu downloads)

Christmas Canapé & Wine Tasting Packages

Our Christmas canapé and wine menu is the perfect way to celebrate the festive season in style. With a glass of champagne and full tasting menu of exquisite Christmas style canapés and complementary wines served by your personal waiting staff and sommelier you are sure to have a fun and interactive evening.



The package includes:

- *Venue hire for 6 hours (11-5pm or 7-1am)*
- *Festive theming*
- *Mulled wine or champagne on arrival*
- *Personal wait staff*
- *Sommelier to serve and talk you through your wines for the evening*
- *A minimum of 12 savoury and dessert canapés, as menu below*
- *All wine (that's over 10 tasting glasses!)*
- *Full event management*
- *Upgrades for catering, wine and entertainment available*

Menu

Savoury Canapés Accompanying Wines

Glass of mulled wine or Averys Champagne Brut NV

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Gravadlax and dill with sour cream in filo pastry cup

New Zealand Sauvignon Blanc – Fire Road or Aspire

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Rare roast beef on mini yorkshire with cranberry chutney and horseradish

Claret – Chateau Lardit 2003, Cotes de Castillon (next to St Emilion)

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Fondant sweet potato with orange zest, rocket and clove

Viognier – Averys Yarra Valley Viognier

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Confit turkey with cranberry chutney and mini sage stuffing

Pinot Noir – Villa Wolf Pinot Noir, Plafz, Germany £8.24 or Averys Tasmania Pinot Noir

Maple and mustard roast chipolatas in crisp puff pastry shell with dried tomato salsa

Claret - Chateau Lardit 2003, Cotes de Castillon (next to St Emilion)

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Stilton, walnut and roast pear in crisp wonton pastry

Shiraz – Domaine L'Oranger, Cotes du Roussillon

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Macadamia nut mousse with brussel puree on parsnip crisp

Chardonnay – Averys Marlborough Chardonnay

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Mini camembert stuffed with cranberry and chestnut

Chardonnay – Averys Marlborough Chardonnay

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Dessert Canapés

Mini warm Christmas mince pies and brandy butter

Port – Aveyrs LBV Port

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Chocolate and Clementine liqueur truffles

Black Muscat – Elysium Black Muscat, Quady 2009

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Macerated berry and meringue tarts

Sweet Riesling – Tamar Ridge Botrytis Riesling

Guest Numbers	Christmas Canapé Tasting Menu*	Champagne & Wine Tasting Menu*
56-70	£22.60	£12.95
41-55	£25.60	£15.25
27-40	£26.50	£16.25
16-26	£30.50	£17.75
10-15	£35.20	£18.25

*The above prices exclude VAT at 20%.

*The price includes a private space in the venue and exclusivity for groups of 35 or higher. For exclusivity of the wine cellar, for guest numbers below 35, an additional £150 venue fee will apply.

Additional Items From:

Upgrades on wine	£2 per person
DJ	£195
DJ with disco	£400
Band	£950
Ice sculpture	£250
Champagne fountain	£350

All prices are exclusive of VAT at 20%

Traditional Christmas Buffet & Wine

Our Christmas buffet menu offering is ideal for corporate groups wanting a fun, informal Christmas event.



The package includes:

- *Venue hire for 6 hours (11-5pm or 7-1am)*
- *Festive theming*
- *Mulled wine or champagne on arrival*
- *Personal wait staff*
- *Sommelier to serve and talk you through your wines for the evening*
- *Two course Christmas buffet (inc coffee and mineral water) as menu below*
- *All wine*
- *Full event management*
- *Upgrades for catering, wine and entertainment available*

Menu

To begin with a glass of:

Mulled wine or Aveyrs Champagne Brut NV

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Traditional turkey, goose or duck, honey roast ham or luxurious salmon and for vegetarians a fantastic moist, handmade walnut and cashew loaf.

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Pork chipolatas wrapped in pancetta

Chestnut and cranberry stuffing

Roast Maris piper potatoes with a seasoning of fresh herbs

Butter roasted Brussel sprouts with lardons of bacon

Honey glazed roast parsnips & carrots, sweet and crunchy

Red wine and balsamic braised red cabbage

Creamy bread sauce spiced with a little nutmeg

Real Roast Gravy made using authentic stock

Cranberry sauce

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Accompanied by:

White Wine: Macon Mancey, Les Essentielles

Red Wine: Ch Lardit Cotes du Castillon 2003

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Christmas pudding, moist and rich; laced with fruit and nuts

Brandy sauce and brandy butter

Fruit mince pies made with real butter flaky short crust pastry

Finished with:

Dessert wine: Maury 1974

Guest Numbers	Traditional Christmas Buffet*	Champagne & wine*
51-70	£34.25	£9.95
36-50	£39.75	£11.25
26-35	£44.25	£13.45
16-25	£54.95	£15.50
10-15	£64.50	£16.85

*The above prices exclude VAT at 20%.

*The price includes a private space in the venue and exclusivity for groups of 35 or higher. For exclusivity of the wine cellar, for guest numbers below 35, an additional £150 venue fee will apply.

Additional Items From:

Christmas canapé reception	£9.95 per person
Upgrades on wine	£2 per person
DJ	£195
DJ with disco	£400
Band	£950
Ice sculpture	£250
Champagne fountain	£350

All prices are exclusive of VAT at 20%

Winter Fine Dining & Wine

Our winter fine dining & wine offering is ideal for that very special event. Full of the freshest and best quality local ingredients, handmade with care by our professional catering team and accompanied by exquisite wines from around the world.



The package includes:

- *Venue hire for 6 hours (11-5pm or 7-1am)*
- *Festive theming*
- *Mulled wine or champagne on arrival*
- *Personal wait staff*
- *Sommelier to serve and talk you through your wines for the evening*
- *Two course dinner (inc coffee and mineral water) as menu below*
- *All wine*
- *Full event management*
- *Upgrades for catering, wine and entertainment available*

Autumn/Winter Menu 2011

Glass of mulled wine or champagne on arrival

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Starters

Maple roasted butternut squash soup, spicy pumpkin seed pesto and sour cream with fresh hand baked bread (V)

Averys Yarra Valley Viognier

Warm wild and exotic mushroom and fennel salad with preserved lemon dressing (V)

Fire Road, Marlborough Sauvignon Blanc

Smoked Severn and Wye salmon and mascarpone filo pastry tartlet with winter vegetable salad

Domaine Chochoy, Sancerre

Chorizo and sweetcorn griddle cakes with red chilli salsa and lime aioli

El Buho

Potted venison and mushroom pâté with grilled wholegrain toast sticks, beetroot chutney and watercress pesto

St Antonin Cote du Rhone

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Mains

Coriander and caraway seed confit of duck with celeriac puree and wilted spinach and red cabbage chutney

Domaine Hudelot Noellat, Bourgogne Pinot Noir 2008

Pot roasted shin of beef with crisp parsnip wafer on beetroot and leek risotto

Chateau Cissac, Cru Bourgeois Haut Medoc 2006

Slow braised shank of lamb with fig and grain mustard puree and fondant potato

Moueix St Emilion 2006

Puy lentil and dried tomato gratin with hot smoked peppered mackerel and turnip navarin

Chablis 2009, Domaine Billaud Simon

Steamed assiette of seasonal vegetables in banana leaf with kaffir lime, red chilli and ginger with star anise basmati rice pilaf and sticky soy dressing

Tamar Ridge Gewurztraminer 2008

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Desserts

Vodka soaked blackberry crème brulee with sable crisp dipping plank

Tamar Ridge Botrytis Riesling

Pear and almond tarte tatin with caramel syrup and coconut pannacotta

Nivole, Moscato d'Asti 2010

Warm potted chocolate brownie with cappuccino foam and a muscovado sugar snap

Elysium Black Muscat, Quady 2009

Confit of apple, roasted apple and apple crisp with lemongrass cream and ginger shortbread crumble

Chapelle de Lafaurie, Sauternes

Coconut rice pudding with Bermudan rum macerated clementines and toasted sesame seed brittle

Donnhoff Schlossbockelheimer Riesling Auslese

Guest Numbers	Winter Fine Dining Menu*	Champagne & wine*
51-70	£34.25	£13.25
36-50	£39.75	£13.75
26-35	£44.25	£15.95
16-25	£54.95	£17.95
10-15	£64.50	£19.25

*The above prices exclude VAT at 20%.

*The price includes a choice one options from the menu for each course, private space in the venue and exclusivity for groups of 35 or higher. For exclusivity of the wine cellar, for guest numbers below 35, an additional £150 venue fee will apply.

Additional Items From:

Christmas canapé reception	£9.95 per person
Upgrades on wine	£2 per person
DJ	£195
DJ with disco	£400
Band	£950
Ice sculpture	£250
Champagne fountain	£350

All prices are exclusive of VAT at 20%