

Racks

CHRISTMAS PARTIES



FESTIVE FEASTING
SKI LODGE WINTER WONDERLAND
APRÈS BAR & SHOTSKIS

NOV | DEC | JAN

www.racks-bristol.co.uk/christmas



CHRISTMAS AT RACKS

Every winter, Racks transforms into Bristol's iconic Ski Lodge – a cosy alpine escape complete with festive décor, an Après Bar and unforgettable Christmas celebrations.



AT A GLANCE



Groups from
20–160 guests



Lunch from £18pp
Dinner from £22pp



Bristol's iconic Ski
Lodge & Après Bar



Private bar available



Ski Lodge photo booth



November–January

PERFECT FOR...

- + End-of-year celebrations
- + Client entertaining
- + Team lunches
- + Sports clubs & societies
- + Friends & family gatherings
- + Office Christmas parties

WHAT'S INCLUDED

- + Three-course menu
- + Festive décor
- + Dietary options
- + Private spaces available
- + Ski Lodge access (*where applicable*)

From intimate festive lunches to exclusive parties for up to 160 guests, Racks combines food, flexible event spaces and Bristol's iconic Ski Lodge to create unforgettable Christmas celebrations.





THREE-COURSE FESTIVE FEAST



STARTERS

Celeriac & White Truffle Soup, herb croutons & watercress oil (vg, gf)

Gressingham Duck Pâté, red onion chutney, toasted sourdough, redcurrant & citrus salad (gf)

Tiger Prawn Cocktail, shredded gem lettuce, cherry vine tomatoes, cucumber, Marie Rose sauce, lemon (gf, df)

Maple Roasted Butternut & Vegan Feta Bruschetta, rocket salad (vg, gf)



MAINS

Usk Valley Turkey, sage & onion stuffing, crispy pigs in blankets (gf, df)

Slow Roasted Herefordshire Blade of Beef, bourguignon sauce (gf, df)

Festive Pumpkin Seed Roast, cranberry sauce (vg, gf)

Salmon Wellington, sautéed spinach, burnt cauliflower purée (df)

All served with rosemary roast potatoes, sticky red cabbage, sprouts, roasted parsnips, carrots & onion gravy



DESSERTS

Dark Chocolate Torte, redcurrant compote, raspberry sorbet (vg, gf)

Classic Christmas Pudding, brandy butter (vg, gf)

Vegan Sticky Toffee Pudding, salted caramel ice cream, butterscotch sauce (vg)

White Chocolate & Raspberry Mousse, shortbread biscuit

vg - vegan | gf - gluten-free | df - dairy free

DRINKS

Choose from one of our handcrafted drinks packages for your party or simply build your own from the menu below!



WELCOME DRINKS

Welcome Bubbles - glass of Prosecco £7pp

Welcome Champagne - glass of Champagne £12pp

Winter Warmer - mulled wine £6pp

Non-alcoholic option available on request



DRINKS BUNDLES

6 Soft Drink Tokens - £24pp

3 Drink Tokens - £20pp

6 Bottles of Mineral Water - still or sparkling £20

Bucket of Beer - 6 bottles of Corona £28

Shot Ski - 4 shots served on a wooden ski £12



FOR THE TABLE

½ Bottles of Wine
Da Luca Pinot Grigio or Tekena Cabernet
Sauvignon - £14pp

½ Bottles of Premium Wine
Waipara Sauvignon Blanc or Paz Malbec - £16pp

Winter Mojito (rum)
Pitcher of Christmas cocktail (serves 6) - £36

Moscow Mule (vodka)
Pitcher of Christmas cocktail (serves 6) - £36

Non-alcoholic Winter Mojito



DRINKS PACKAGES

(whole group only)



SEASON'S GREETINGS - £25PP

Arrival Da Luca Prosecco, Corona or Sparkling Elderflower

3 drinks tokens or 6 soft drink tokens each



WINTER WARMER - £34PP

Arrival Mulled Wine, Da Luca Prosecco, Corona or Sparkling Elderflower

½ bottle of wine pp - Pinot Grigio or Cabernet Sauvignon

1 shot ski between every 4 guests

Still & sparkling water for the table



DECK THE HALLS - £50PP

Arrival Perrier-Jouët Champagne, Peroni or Sparkling Elderflower

3 drink tokens or 6 soft drink tokens each

½ bottle of premium wine pp - Louis Jadot Mâcon-Villages, Yealands Estate Pinot Noir

1 shot ski between every 4 guests

Still & sparkling water for the table



WINE LIST

WHITE

Mirou, Picpoul de Pinet France | 13% | £38
This bright and fresh wine has plenty of citrusy fruit.

Château Ste. Michelle, Riesling Washington, USA | 13% | £38
This beautifully balanced versatile wine has aromatics of lemon and lime zest with hints of minerals, fresh peach and petrol.

Domaine de Terres Blanches, Sancerre Blanc France | 13.5% | £48
The nose reveals floral notes with a touch of citrus; the palate is lively with green fruit flavours and a hint of minerality.

Pinot Gris Alsace Tradition Organic, Emile Beyer France | 13.5% | £42
An aromatic wine showing smoky notes and yellow fruit such as peach and apricot.

Chablis Gloire de Chablis, J. Moreau et Fils France | 12.5% | £48
Bone-dry white Burgundy from Chablis' most famous house. Classic Chablis flintiness with no oak ageing.

ROSÉ

San Salvatore Vetere Rosato, Organic Italy | 12% | £46
A delicately coloured rosé. Notes of ripe red fruits, soft on the palate with a refreshing finish.

Estandon Reflet, Provence Provence, France | 12.5% | £36
Bright, shiny pale pink hue. Silky and smooth on the palate.

Portillo Malbec Argentina | 12% | £36
Smooth, velvety, and well-balanced, featuring round tannins and a clean, fresh finish supported by natural acidity.



RED

Yealands Estate, Single Vineyard Pinot Noir New Zealand | 13% | £40
A bright, ruby-hued wine with aromas of black cherry, violets and savoury spice on the nose. A fleshy palate, silky tannins and a firm finish.

Boissy & Delaygue, Clementus Châteauneuf-du-Pape France | 14% | £58
Rich and intense flavours of blackcurrant, liquorice and spice.

Remoissenet Père & Fils, Savigny 1er Cru Aux Guettes France | 13% | £75
Medium-bodied, aromatic nose with leathery notes. Vivid acidity, silky tannins with a red fruit finish.

Angus The Bull, Cabernet Sauvignon Australia | 14% | £38
Intense depth of colour. Ripe black fruits with rich dark chocolate and vanilla smoky oak aromas with a medium to full-bodied palate.

Louis Jadot, Beaujolais Villages France | 13% | £38
Well-balanced wine with aromas of red fruit, particularly cherry. Slightly spicy on the palate, with a touch of grey pepper, liquorice and rose petals.

SPARKLING

Da Luca Prosecco Italy | £34
Lively and soft, with pear and peach on a generous palate.

 **CHAMPAGNE PERRIER JOUËT** **Grand Brut** France | £85
Elegant and refined, with floral, peach and citrus notes and a fresh finish.

Camel Valley Bacchus £68
Grown in the Camel Valley in Cornwall and made into elegant, English fizz by the Traditional Method. Aromas of spring flowers with a palate rich in bubbles, finishing with a refined, zesty lemon and pastry fruit character.

 **CHAMPAGNE Veuve Clicquot** **Yellow Label** £85
Initial flavours of white fruits and raisins develop into notes of brioche and vanilla.

 **Dom Pérignon** £300
In its youth, it is smooth, creamy and balanced with lots of fruit. With time, it develops toasty mushroomy aromas and layers of complexity.

Racks

NEW YEAR'S EVE AT RACKS

RAISE A GLASS, HIT THE DANCE
FLOOR AND WELCOME 2027 IN
TRUE RACKS STYLE.



Scan here to find out more!

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