FIRST CLASS EVENT SPACES

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BRISTOL

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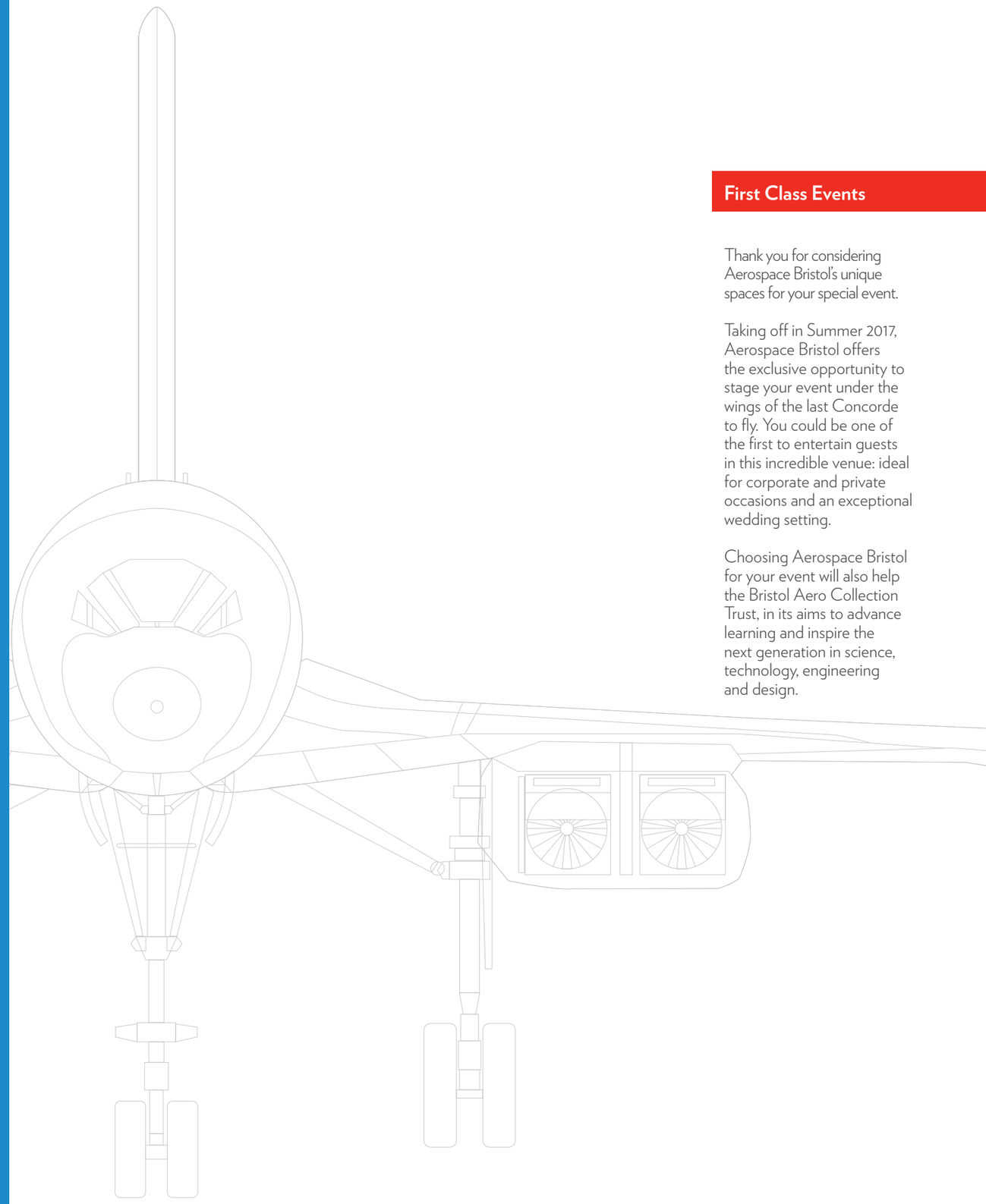
TAKING OFF 2017



First Class Events

Thank you for considering Aerospace Bristol's unique spaces for your special event.

Taking off in Summer 2017, Aerospace Bristol offers the exclusive opportunity to stage your event under the wings of the last Concorde to fly. You could be one of the first to entertain guests in this incredible venue: ideal for corporate and private occasions and an exceptional wedding setting.

Choosing Aerospace Bristol for your event will also help the Bristol Aero Collection Trust, in its aims to advance learning and inspire the next generation in science, technology, engineering and design.

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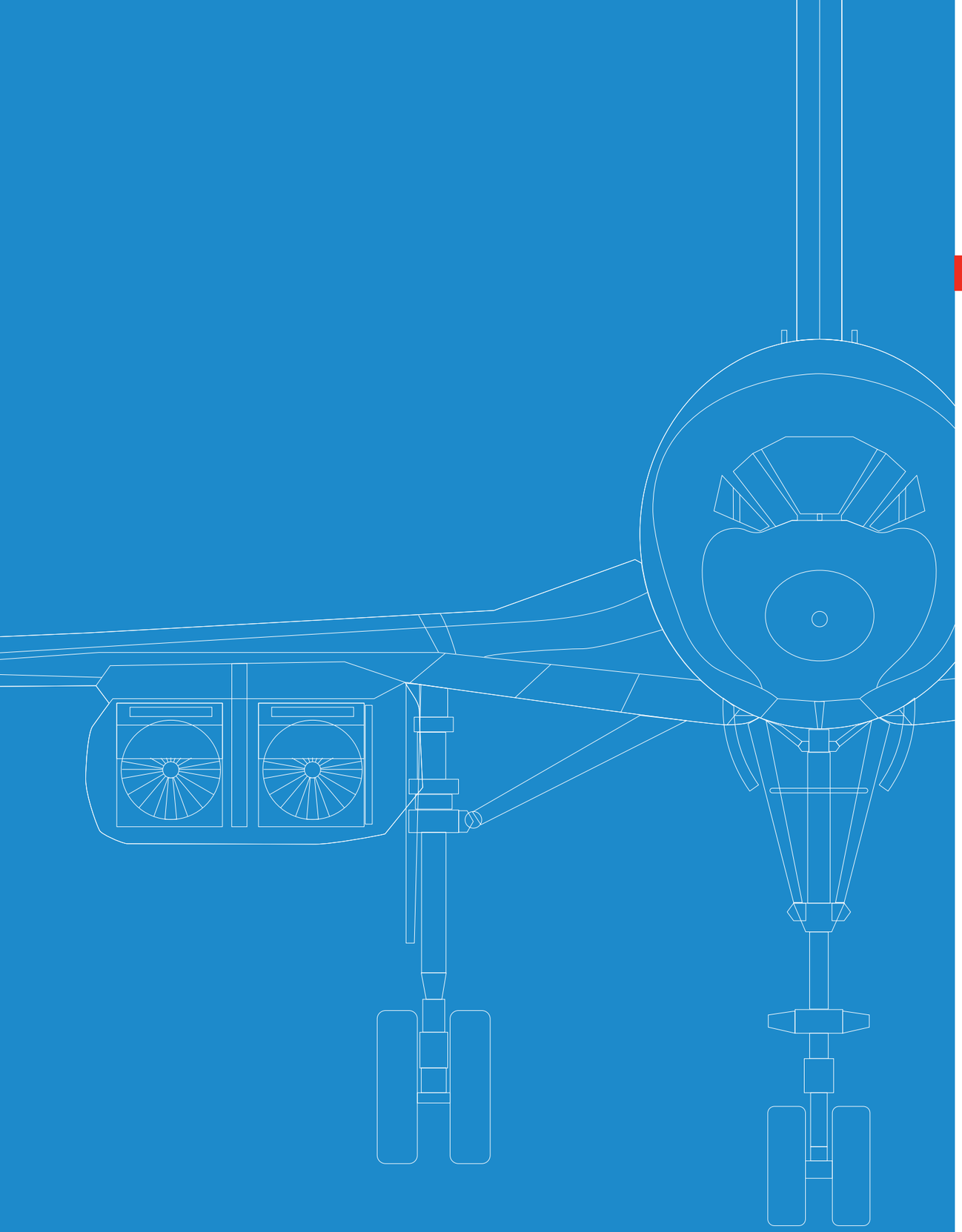
The Last Concorde

Aerospace Bristol gives you the chance to step aboard a British icon: Concorde 216. Designed, built and tested in Bristol, she was the final Concorde to be built and the last to fly.

Capable of crossing the Atlantic in under three hours, Concorde cruised at over twice the speed of sound and reached an altitude of more than 60,000ft. Her passengers would marvel at the curvature of the Earth, as they travelled at 1350mph and sipped Champagne on the edge of space.



Available Spaces

Aerospace Bristol offers a truly unique venue for corporate and private events, award ceremonies, or a special wedding setting. Enjoy a first class dining experience in our main Concorde Gallery with a three course meal under the wings of Concorde for c.500 guests.

The Concorde Gallery also includes the **Concorde Balcony:** the ideal space for drinks receptions, corporate functions and exhibitions alongside the supersonic passenger jet.

The Concorde hangar features a **range of versatile spaces,** to suit a wide variety of events, including smaller parties and conferences. There is also a **theatre space** with raked seating that is ideal for talks, film screenings or product launches.

Finally, top off your occasion with an **exclusive private viewing** of Concorde and the Aerospace Bristol exhibition. Your guests will be treated to a fascinating story of ingenious design, engineering innovation and remarkable social history, from the first flights through to the modern day.

Approximate Capacities

	Area (m^2)	Banqueting	Boardroom	Classroom	Theatre / Reception
The Concorde Gallery	2070m^2	c.500	-	-	-
The Concorde Balcony	335m^2	-	-	-	Please contact us to discuss
The John James Theatre	140m^2	-	-	-	152 inc. 4 wheelchair users
The Studio Space	98m^2	-	15	33	50
Theatre + Studio	238m2	-	15	33	202
Miami	25m^2	20	8	18	28
Washington	45m^2	36	15	33	50
Miami + Washington	70m^2	60	25	52	83
New York	48m^2	40	17	36	57
New York extended	80m^2	68	28	61	95

The above figures are approximate. If you are planning a larger event then please contact us to discuss your requirements. We are happy to discuss bespoke room combinations, hiring the entire conference suite, or hiring all rooms, as required. Further details and prices upon application. Minimum booking numbers apply.

BRITISH AIRWAYS
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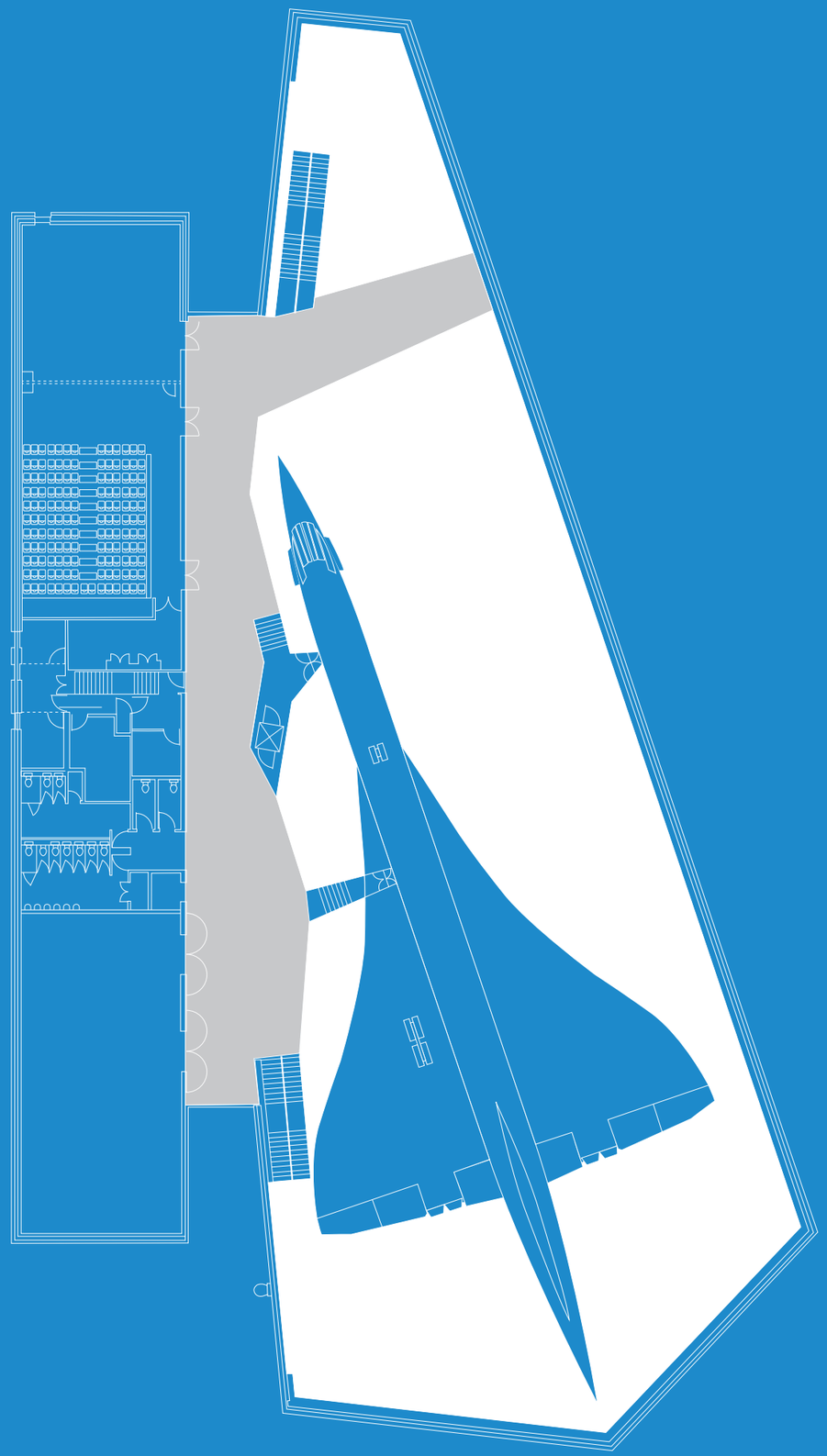
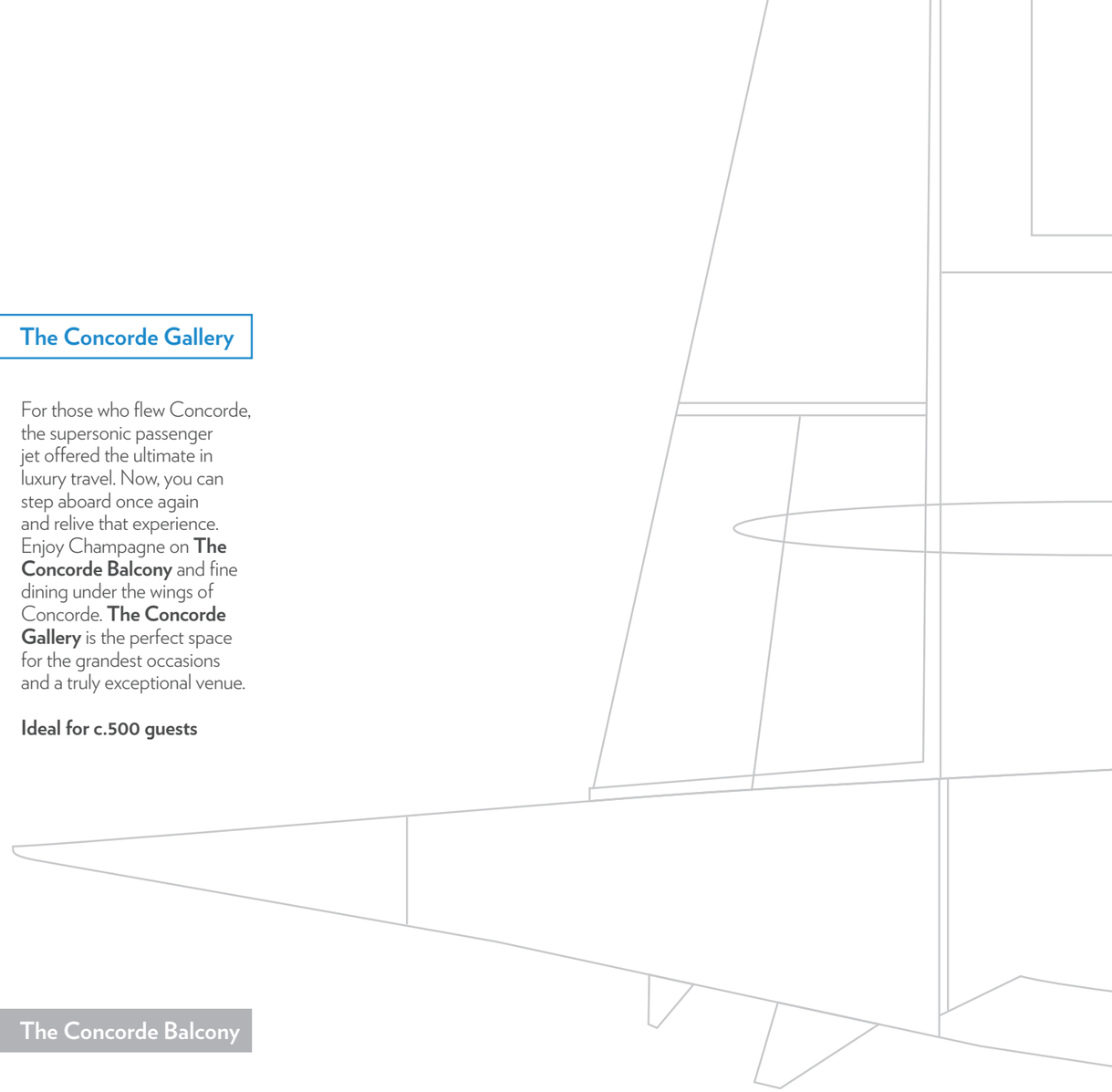
1053
832
651
375
1005



The Concorde Gallery

For those who flew Concorde, the supersonic passenger jet offered the ultimate in luxury travel. Now, you can step aboard once again and relive that experience. Enjoy Champagne on **The Concorde Balcony** and fine dining under the wings of Concorde. **The Concorde Gallery** is the perfect space for the grandest occasions and a truly exceptional venue.

Ideal for c.500 guests



The Concorde Balcony

The Concorde Balcony is situated within **The Concorde Gallery** and can be hired as a standalone space. The first floor area offers amazing views of the aircraft and is perfect for drinks receptions, corporate functions and exhibitions.

The John James Theatre

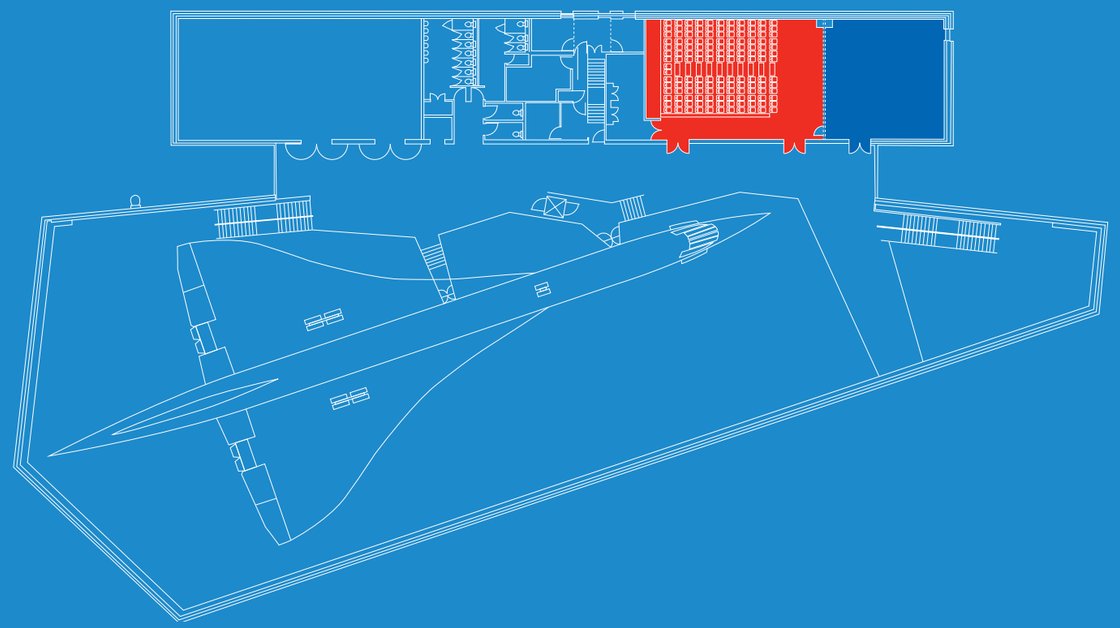
Complete with raked seating, **The John James Theatre** offers the perfect venue for audio-visual presentations; including talks, conferences, film screenings and product launches.

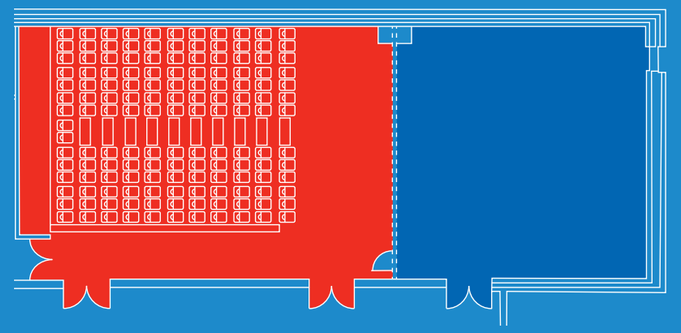
Ideal for 152 guests, including 4 wheelchair spaces

The Studio Space

The Studio Space can be hired either as a stand-alone area or combined with the theatre to accommodate larger events.

Ideal for up to 50 guests





Miami

Between 1984 and 1991, British Airways flew a Concorde service between London and Miami three times per week.

Accommodating up to 28 guests, our **Miami** room is the perfect choice for smaller events, such as meetings, private dining and birthday parties.

Ideal for up to 28 guests:
Theatre: 28
Banqueting: 20
Classroom: 18
Boardroom: 8

New York

Concorde took less than 3.5 hours to fly from London to New York. The record for the return flight to London was just two hours, 52 minutes and 59 seconds.

The New York is ideal for up to 57 guests.
Theatre: 57
Banqueting: 40
Classroom: 36
Boardroom: 17

Washington

On 24th May 1976, British Airways and Air France Concordes simultaneously touched down in Washington D.C. for the first time.

Our **Washington** room is a flexible space designed to accommodate a wide variety of occasions.

Ideal for up to 50 guests:
Theatre: 50
Banqueting: 36
Classroom: 33
Boardroom: 15

New York (Extended)

Did you know that, due to high temperatures, Concorde's length would extend by up to a foot during supersonic flight?

If your event needs some extra space, the **New York** room extends to accommodate up to 95 guests.

New York room extended capacity:
Theatre: 95
Banqueting: 68
Classroom: 61
Boardroom: 28

Miami via Washington DC

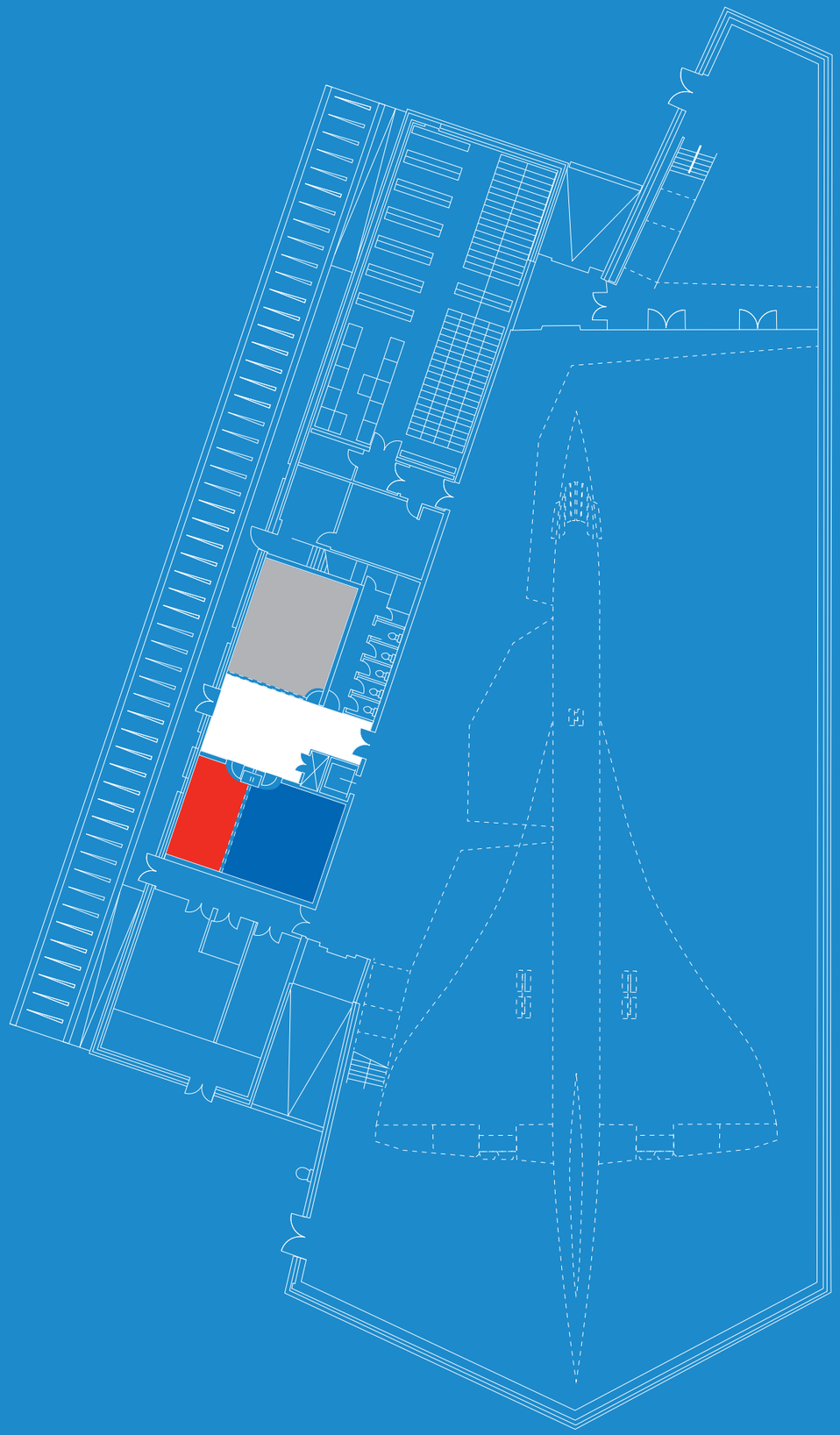
In March 1984, British Airways opened a Concorde route to Miami via Washington D.C.

For larger events, our **Miami and Washington** rooms can combine to accommodate up to 83 guests.

Combined capacity:
Theatre: 83
Banqueting: 60
Classroom: 52
Boardroom: 25

The Complete Suite

Why not hire our complete suite of conference spaces? Please contact us to discuss your requirements.



Catering & Service

Events at Aerospace Bristol are catered by Aramark, and we are delighted to share the following delicious food and drink options with you. Good food is at the heart of good events and we take pride in delivering only the very best.

The subsequent sample menus offer a flavour of the freshly made dishes our chefs create, using only the finest seasonal ingredients.

Of course, we believe in tailoring your event to you. That's why we're happy to provide bespoke quotations and services as required.

Special dietary requirements, such as gluten free, are catered for, and vegetarian alternatives are offered on all menus. Allergen information is available for all dishes.

aramark

Sample Menus

Canapés

Your choice of six or more items from the following selection.

Vegetarian

Crispy brie with peach and red onion salsa
Leek and goat's cheese wrapped in filo
Sweet potato wedges with crème fraiche
Red pepper muffin with tapenade and mascarpone
Goat's cheese fritter with roasted capsicum sauce
Tofu and vegetable Kofta with yoghurt dipping sauce
Orange marinated mozzarella on a fennel wafer
Water melon, cantaloupe and haloumi with fresh mint pesto
Chilled tomato and basil soup shots
Mushroom and red pepper crostini
Banon gorges – cheese wheel wrapped in chestnut or grape leaves tied with raffia

Meat

Petit croque monsieur
Malton Meatballs with basil infused tomato sauce
Fig, Serrano and mango skewers
Marinated chicken in honey sesame and ginger brochette
Swede and bacon cakes with dill sauce
Mini rosti topped with roast beef and celeriac remoulade
Hoi sin lamb skewers
Chorizo, asparagus and parmesan crostini
Suffolk ham with asparagus
Foie gras with summer truffle
Confit duck parcels
Orange and rosemary pork brochette with smashed apple sauce
Fois gras with spiced pear and saffron chutney on brioche

Fish

Parmesan and chilli shortbread with pesto and tiger prawn
Spicy salmon pattie with mango, lime and mint salsa
Smoked trout on a crispy croute with boiled quail egg and parmesan
Curried tiger prawn with mango
Marinated scallop in lime and lemon grass
Teriyaki salmon with sweet chilli dip
Lobster tempura
Scallop cheviche
Blinis with caviar
Chargrilled salmon marinated in orange, tarragon and citrus hollandaise
Tuna and sweet potato cake with roasted garlic mayonnaise
Grilled swordfish and pineapple kebab with green curried pesto
Smoked haddock on chive blini with horseradish cream and baby balsamic beetroot

Dessert

Exotic fruit kebab with marshmallow
Lemon posset tart with blueberries
Chocolate brownie
Pecan nut tart
Passion fruit brulee
Baked strawberry and balsamic cheesecake
Plum and mint wonton
Rum and dark chocolate mousse
Mango and cinnamon samosa
Mini cherry tartlet with vanilla custard sauce

Mach One Dinner

Guests may select one starter,
one main course
and one dessert

Starter

Scottish smoked salmon filled with fresh salmon and avocado
Rich and fine chicken liver with thick buttered toast
Braised mussels with parsley sauce
Salad of brown shrimps, with lemon dressing
Warm grilled goat's cheese with olives and tomatoes (v)
Cream of celeriac soup with white truffle oil (v)

Main

Spiced Rutland chicken on tossed green beans
Marinated organic salmon with watercress sauce
Chump of English lamb with hot pot potatoes
Roast rib eye of Scottish beef, Yorkshire pudding and roast gravy
Breast of Norfolk turkey with cranberry and orange stuffing
Wild mushroom risotto with balsamic dressing (v)

Dessert

White chocolate and raspberry trifle
Summer pudding with blackcurrant sauce and clotted cream
Gingerbread terrine with whisky sauce
Lemon tart with raspberry sauce
Fruit vacherin with Chantilly ice

Mach Two Dinner

Guests may select one
starter, one main course
and one dessert

Starter

Warm confit of duck with lentil dressing
Salad of seared scallops, salmon and squid with a pepper salsa
Gravalax and tea marinated salmon with keta and avruga caviars
Suffolk ham, potato and chicken salad with rocket, young spinach and coriander
Terrine of chicken and baby leeks with a tomato and basil dressing
Classic brown shrimp cocktail
Warm goat's cheese salad with raspberry vinaigrette (v)

Main

Roast breast of corn fed chicken, stuffed with basil served with wild mushrooms
Marinated chump of lamb with a mint and redcurrant jus
Braised rump of beef with honeyed parsnips and horseradish cream
Roasted cushion of salmon with a leek, salsify and prawn ragout
Loin of Highland venison with pickled carrots, walnuts and roast gravy
Roast monkfish wrapped in bacon with a mussel casserole
Roasted tomato, pine nut and rocket tart (v)

Dessert

Vanilla French toast with pineapple and strawberries
Dark chocolate tart with blackcurrant cream
Banana cheesecake with caramel ice cream
Warm pancake with marinated cherries and cherry ice cream
Chocolate and hazelnut terrine
Strawberry and rhubarb meringue

Finger Buffet

Great for standing events, finger buffets include a round of sandwiches plus three hot choices, three cold choices and two desserts; all served with orange juice and mineral water.

A minimum of 10 covers.

Cold / Sandwich
Open continental style
Assorted traditional finger sandwiches
Mini rustic rolls with a selection of fillings

Vegetarian
Crudities, corn chips and guacamole
Vegetable tempura with dipping sauce
Celeriac and stilton tart
Chargrilled vegetable brochette with basil pesto
Cep risotto cake with truffle essence
Caramelised apple, celery and blue cheese croute
Vegetable dim sum with a coriander and chilli syrup

Healthy
Poached salmon and yoghurt barquette
Pastrami on roasted bread, onion chutney
Olive and feta skewer
Steamed chicken skewers sweet chilli sauce
Mini baked potatoes with potted shrimps
Smoked chicken and mango filo tarts
Piquillo pepper chutney crostini

Indulgent
Thai salmon wraps
Roasted red pepper and pesto palmiers
Smoked trout and fennel tartlets
Peppered roasted sirloin of beef with onion chutney
Chicken yakitori
Buffalo mozzarella and rocket wrapped in prosciutto ham
Spiced potato wedges with an aioli dip
Japanese style prawns with soya dipping sauce
Tuna lime and coriander sashimi
Skewered Moroccan spiced chicken
Teriyaki salmon

Bowl Food

All bowled food selections are served with fresh rustic bread, relishes and chutneys.

A minimum of 10 covers per item required.

Meat
Lamb tagine with cous cous
Beef stroganoff with braised herb rice
Thai chicken curry with basmati rice
Warm chicken caesar salad with parmesan twist
Cumberland sausage with whipped potatoes and caramelised red onion rings

Fish
Mixed fish chowder with granary cob
Tiger prawn and salmon linguine with fish cream sauce
Fish pie with cheesy mashed potato topping
Seafood paella
Warm seared tuna Niçoise with quail egg and black olive

Vegetarian
Wild mushroom risotto with parmesan cheese
Mediterranean vegetable ratatouille with penne pasta
Sweet and sour vegetables with braised rice
Stir fried vegetables with egg noodles and black bean sauce
Singapore noodles

Fork Buffet

With a choice of three varied menus, your guests certainly won't be disappointed with our delicious fork buffets.

Menu 1
Chargrilled tuna loin on a bed of spiced cous cous
Lancashire hot pot
Gruyère glazed vegetarian crêpes
Boulangère potatoes infused with thyme
Mixed baby leaves
Fennel, lemon & dill salad with garlic infused dressing
Roasted plum tomato salad
Lemon tart
Cheese selection

Menu 2
Fillet of cod baked with tomato, peppers and olives
Pan-fried guinea fowl supreme served with a Seville orange sauce
Fresh asparagus and saffron risotto
Pomme Parisienne
Watercress leaves with pear & blue cheese
New potato salad with a grain mustard & balsamic dressing
Greek salad with peppers, tomato, cucumber, olives & feta cheese
Raspberry crème brûlée
Fresh fruit salad

Menu 3
Fillet of Scottish salmon topped with champ potatoes on a bed of creamed leeks
Maize fed chicken served with a Jacqueline sauce
Goat's cheese, tomato and red pesto cappelletti
Gratin dauphinois
Roquette & parmesan
Celeriac & walnut salad bound in a lemon aioli
Crispy red cabbage with sultanas and orange dressing
Mango délice
Fresh fruit salad

Tasting Menu

Set menu of 6 courses

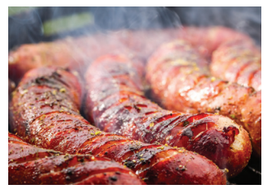
Free range egg slow poached, olive oil potato purée, lentils, tomato emulsion
Cornish crab & langoustine ravioli, cauliflower mousseline, brown shrimp beurre noisette
Church view beef fondant potato, ratatouille, chioggia beetroot, Merlot jus
Pavé of trout semi-cured, beluga lentils, lemon silk, potato galette, micro cress
Mango cannelloni vanilla, banana mousse, infused pineapple, passion fruit sorbet
English goat's cheese, pickled celery, shaved black truffle
Selection of Valrhona petit fours, tea and coffee infusion

Outdoor

Hog roasts are perfect for any event: from weddings to birthdays, private parties and corporate events.

If a hog roast is not your thing then we also offer scrumptious BBQ food for any occasion.

Please contact our team for further enquires about our outdoor events.



Children's Parties

It's difficult to imagine a more exciting children's party venue than Aerospace Bristol's huge Concorde hangar! Our kids' party package takes all of the stress out of planning and delivering a day to remember. We cater to little people's needs with a delicious party lunch on a decorated table, and a free gift for every child at the party!

Children's parties also include free entry, downloadable invites, 2 free adults per 10 children, and additional goodie bags available upon request. Minimum of ten children.

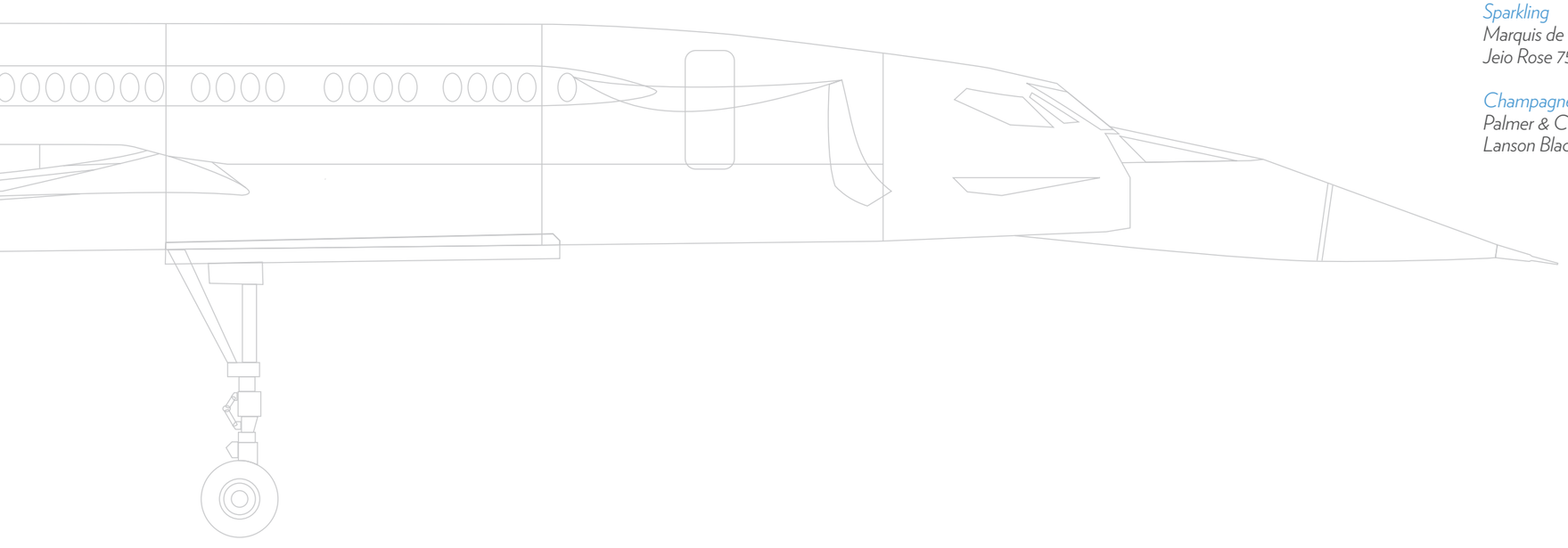
Example Menu

All include 'antipasto' of carrot, celery and cucumber sticks with dipping sauce
All dishes include a choice of a side dish

Mains
Hamburger with or without cheddar cheese
Three home-breaded chicken breast fillets with bbq sauce
Spaghetti with homemade tomato sauce
Grilled chicken breast plain or with bbq sauce
Fearless Frank's hot dog
6" hand-stretched pizza with cheese, vegetables or pepperoni

Sides
Shoestring fries
Garden peas

Dessert
Chocolate chip cookie
Ice cream sundae
Birthday cake



Wine List

Red
Alto Bajo Merlot Valle Central 2014 75cl - Chile
La Picoutine Carignan Grenache Vin de France 2013 75cl - France
Tasari Nero d'Avola 2013 75cl - Italy
La Serre cabernet Sauvignon 2012 75cl - France
Alamos Malbec 2014 75cl - Argentina
Fleurie Millesime Cave de Fleurie 2013 75cl - France
Chateau Lamartre St-Emilion Grand Cru 2011 75cl - France
Huia Pinot Noir 2012 75cl - New Zealand

White
Moonriver Pinot Grigio 2014 75cl - Hungary
Il Banchetto Bianco 75cl - Italy
Kudu Plains Chenin Blanc 2014 75cl - South Africa
Vinedos de la Posada Torrontes Fair-Trade/Organic 2013 75cl - Chile
Mas Puech Picpoul de Pinet Coteaux du Languedoc 2014 75cl - France
Satellite Sauvignon Blanc 2014 75cl - New Zealand
Sancerre Blanc Domaine de la Chezatte 2013 75cl - France
Chablis Bernard Legland 2013 75cl - France

Rosé Terre
Forti Sangiovese Rosato 2013 75cl - Italy
La Serre Rosé de Syrah Vin de Pays d'Oc 2013 75cl - France

Sparkling
Marquis de la Tour Brut NV 75cl - France
Jeio Rose 75cl - Italy

Champagne
Palmer & Co Brut Reserve NV 75cl - France
Lanson Black Label NV 75cl - France

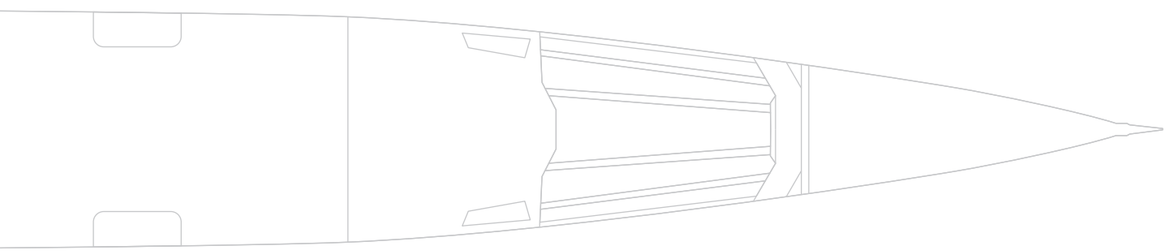
Delegate Packages

Half Day Delegate Rate

Tea, coffee and biscuits
Working lunch – Two courses
Mineral Water

Full Day Delegate Rate

Two servings of tea, coffee and biscuits
Working lunch – Two courses
Afternoon Tea
Mineral Water



Outdoor Space

Situated between Hangar 16S and the Concorde hangar, Aerospace Bristol offers a large outdoor space that can be used for BBQs and pop-up events. Please get in touch to discuss your ideas and requirements.

Private Viewing

Include a private viewing as part of your special occasion and enjoy an exclusive look at Concorde and the Aerospace Bristol collection.

Join the ranks of those fortunate enough to board the supersonic passenger jet and immerse yourself in an inspirational story of ingenious design, engineering innovation and remarkable social history.

With Concorde 216 as its show-stopping centrepiece, Aerospace Bristol will take you on a fascinating journey through time: from the earliest days of flight, when Boxkite biplanes flew over the Avon Gorge, through to the modern day, revealing the latest technologies of today's aerospace industry.

Hangar 16S

Also available for drinks receptions, exhibitions and corporate functions, the WWI grade II listed Hangar 16S sits alongside the Concorde hangar and is home to the main Aerospace Bristol collection, café and learning spaces.

Contact

Book your special occasion now and be the first to host your event under the wings of the last Concorde ever to fly.

Please contact our events team to discuss your requirements.

Phone
01179 315 315

Email
events@aerospacebristol.org

Website
www.aerospacebristol.org

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How to find us

Location
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Hayes Way
Patchway
Bristol
BS34 5BZ

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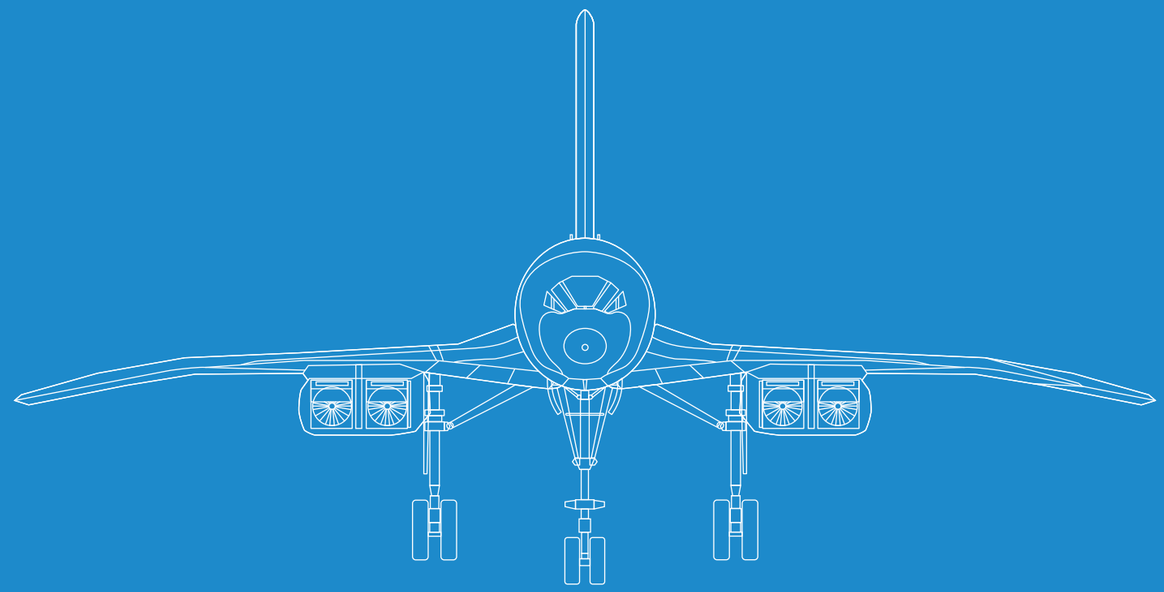
Every event held at Aerospace Bristol helps the Bristol Aero Collection Trust, registered charity number 1010632, in its aims to advance learning and inspire the next generation in science, technology, engineering and design.

Thank you for your support and we look forward to welcoming you to Aerospace Bristol for a special event to remember.

Charity no. 1010632
Company no. 2689238



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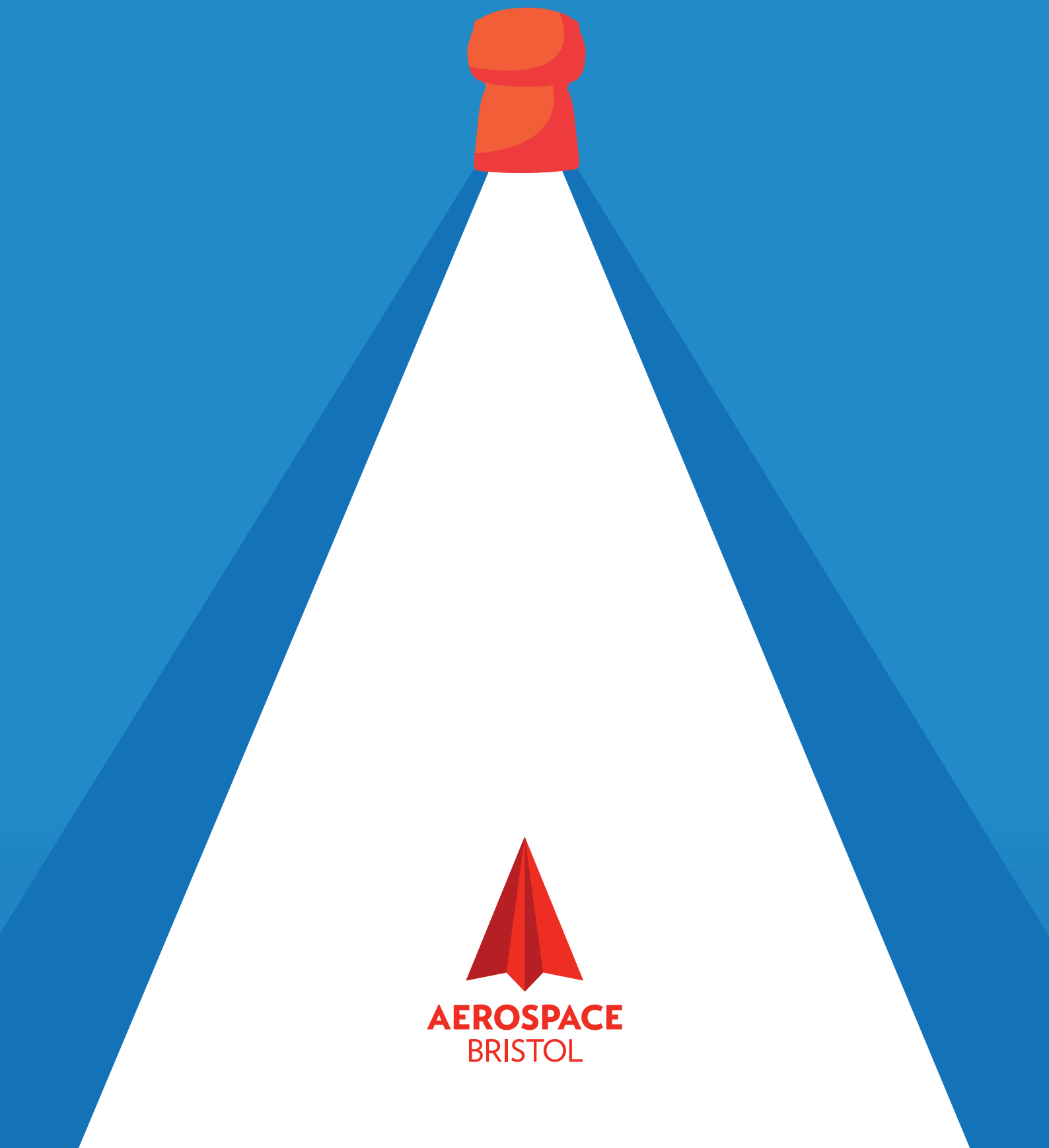
"It was a terrific experience to travel faster than a rifle bullet and drink Dom Perignon at the same time"



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