



CHRISTMAS PARTIES

AT PIZZA ON THE PARK

MAKE AN ENQUIRY

hello@pizzaonthepark.com

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CHRISTMAS PARTIES

at Pizza on the Park

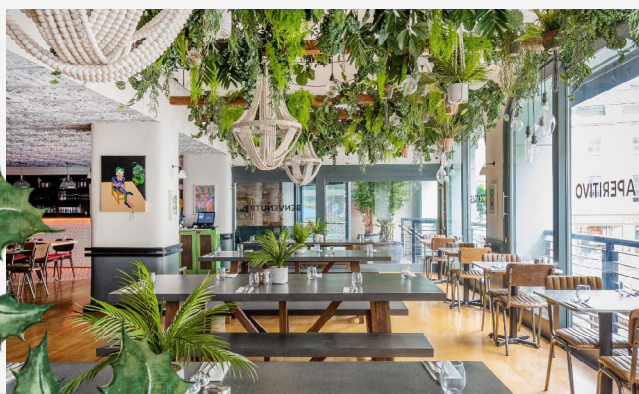
Available for groups of 2-80

3 course Christmas set menu

No need to pre-order

Add drinks packages for ease

Reduced rates (10%) at our sister hotels



EXCLUSIVE HIRE

at Pizza on the Park

Available for groups of 80-120

Choose from 3 course Christmas set menu

Or choose our buffet option

Drinks package options

Bring your own DJ/entertainment

Complimentary use of our 8 person table
football table

Space for dancing

Reduced rates (10%) at our sister hotels

CHRISTMAS SET MENU

2 COURSES FOR £24 ~ 3 COURSES FOR £28

FOR THE TABLE

BELU FILTERED WATER £2

Proceeds go towards charity

ROSEMARY FOCACCIA & NOCELLARA OLIVES (vg) £6

STARTERS

BURRATA

Burrata from Puglia, roasted pumpkin & hazelnuts (gf)

PARSNIP SKORDALIA

Garlic & parsnip whipped dip, toasted hazelnuts & artisan flatbread (vg)

CHICKEN PARFAIT

Chicken liver parfait with cranberry sauce served with a caramelised chutney & toasted bread

BEEF CARPACCIO

Marinated beef carpaccio, rocket, aged Parmesan & mustard dressing (gf)

MAINS

PORCHETTA

Roasted pork belly, maple roasted parsnips, potatoes, braised red cabbage & cider jus

RIBOLLITA

Tuscan stew with cannellini beans, cavolo nero, spinach & tomato (vg)

RISOTTO

Risotto carnaroli with leek, wild mushrooms, thyme & aged Parmesan (v) (gf adaptable)

AMATRICIANA

Paccheri pasta with guanciale (cured pork cheek), red wine, tomato, calabrian chilli & pecorino romano

SIDES £4 EACH

Rosemary Focaccia (vg), Nocellara Olives (v, gf), Rocket & parmesan salad (gf), Winter slaw (v, gf), Roasted potatoes (v, gf), Selection of dips

PIZZAS

(all gf adaptable)

MARGHERITA

Tomato sauce, fior di latte, basil, extra virgin olive oil (v)

ANCHOVY & GARLIC

Tomato sauce, fior di latte, black olives, capers, anchovies, oregano, garlic oil

DOUBLE TROUBLE

Tomato sauce, chicken, ventricina, smoked mozzarella, jalapeños, aged Parmesan

MUSHROOM & TRUFFLE

Mascarpone base, Taleggio, chestnut mushrooms, white truffle oil, Parmesan

MEATBALLS

Tomato sauce, mozzarella, homemade pork & beef meatballs, crispy kale, chilli and aged parmesan

NORMA

Tomato sauce, fior di latte, aubergine, basil, salted ricotta (v)

LIVING ON THE VEG

Tomato sauce, spinach, red onion, black olives, sun-dried tomatoes, dried chillies, herb pangrattato (vg)

WINTER BLOOM

Roasted butternut squash, smoked mozzarella, fennel sausages, chilli, parmesan shavings and garlic oil infused with sage

DESSERTS

BAILEYS TIRAMISU

House tiramisu with baileys liqueur

PANETTONE BREAD & BUTTER PUDDING

Served with pistachio ice cream

HAZELNUT AFFOGATO

Vanilla ice cream, hazelnuts praline, espresso & Frangelico liqueur (vg adaptable)

PANNACOTTA

Orange & Cardamom panna cotta with spiced clementine and pistachio crumb (gf)

SELECTION OF ITALIAN GELATO OR SORBETS (vg, gf)

Please note a discretionary 10% service charge will be added for group bookings.

BUFFET MENU

EXCLUSIVE HIRE ONLY ~ £30 PER HEAD

SELECTION OF PIZZAS

Meat, veg & vegan

MARGHERITA (v)

*Tomato sauce, fior di latte, basil, extra
virgin olive oil*

DOUBLE TROUBLE

*Tomato sauce, chicken, ventricina,
smoked mozzarella, jalapeños, aged
Parmesan*

MUSHROOM & TRUFFLE

*Mascarpone base, Taleggio, chestnut
mushrooms, white truffle oil, Parmesan*

WINTER BLOOM

*Roasted butternut squash, smoked
mozzarella, fennel sausages, chilli,
parmesan shavings
and garlic oil infused with sage*

BUFFET ITEMS

CHARCUTERIE BOARD

Selection of Italian cured meat & cheese

NDUJA ARANCINI

WILD MUSHROOMS CROQUETAS (v)

BEETROOT BORANI DIP & FLAT BREAD (v)

CHICKEN LIVER & TRUFFLE CROSTINI

GORGONZOLA WALNUT & APPLE CROSTINI

MIXED OLIVES (vg)

CAPRESE SALAD

ROCKET & PARMESAN SALAD

SUNDRIED TOMATO FOCACCIA (vg)

Please note a discretionary 10% service charge will be added for group bookings.



DIETARY REQUIREMENTS

SPEAK TO OUR TEAM ABOUT ALLERGENS

WE CAN CATER FOR ANY DIETARY REQUIREMENTS

GLUTEN-FREE, DAIRY-FREE, VEGAN



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DRINKS MENU

DRINKS PACKAGES

PRE-ORDER YOUR DRINKS PACKAGES
BEFORE THE DAY!

ARRIVAL PROSECCO

Glass of Prosecco for your group 5

WINE

6 bottles Pinot Grigio 140

6 bottles of organic Merlot 140

BUCKET OF PROSECCO

6 bottles organic & vegan Prosecco 160

BUCKET OF BEER

6 Bottles of Moretti 28



CHRISTMAS COCKTAILS

BAILEYS ESPRESSO MARTINI 9

Baileys, vodka, coffee, coffee liqueur,
chocolate shavings

PEACHY PORNSTAR 9

Peach purée, vanilla vodka, passionfruit
liqueur, lime shot of prosecco

DON'T TELL THE CHEFS 7

Spiced rum, coconut rum, raspberry,
pineapple & coconut, lime

RUM PADDINGTON 7

Spiced rum, dark rum, marmalade, blood
orange soda

APEROL SPRITZ 9

Aperol, prosecco, blood orange soda

AMALFI COLLINS 8

Limoncello, gin, fresh lemon, lemonade

NEGRONI 8

Gin, campari, vermouth, orange bitters,
orange

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PIZZA ON THE PARK

CONTEMPORARY LOCALE JUST OFF PARK ST

31 Berkeley Square, Bristol BS8 1HP



We're here!

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