

Nº 4

CLIFTON VILLAGE  
RESTAURANT & BAR



*Photo by @irenebonephotography*

2027 WEDDING BROCHURE



Photo by @ebphoto.design



Photo by @gem.hicks.photography

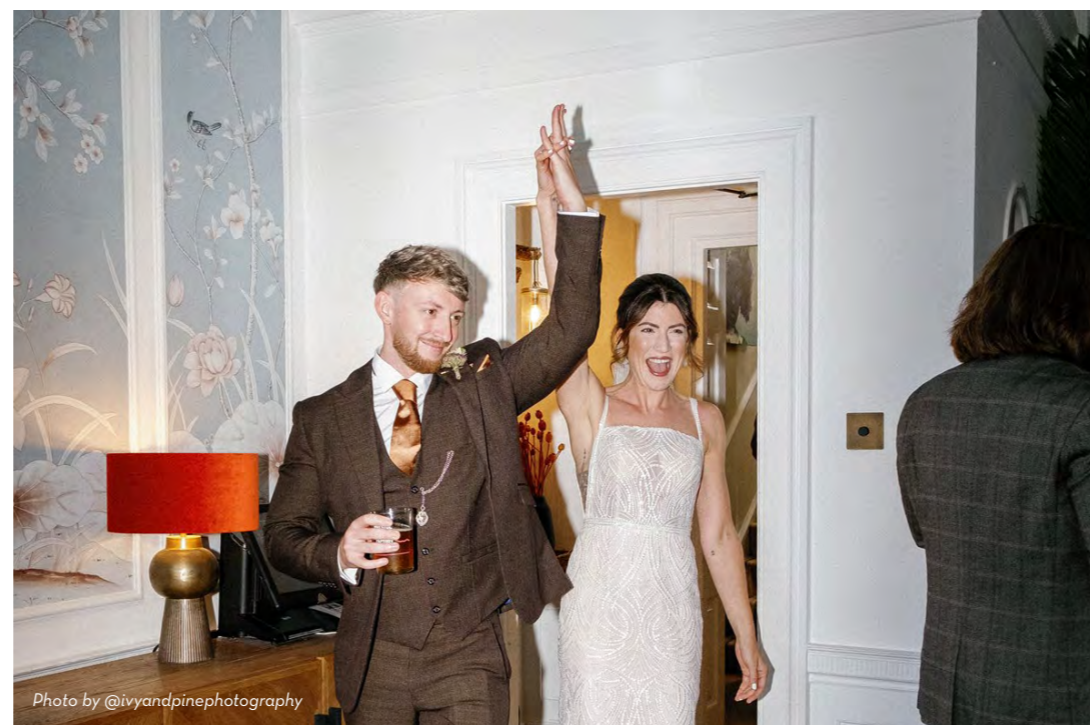


Photo by @ivyandpinephotography

# WELCOME

to No.4 Clifton Village

A hidden gem in the heart of historic Clifton Village, No.4 is an elegant and charming Grade II listed Georgian townhouse. Our boutique fully-licensed wedding venue is perfect for smaller, intimate ceremonies and receptions.

With three uniquely decorated spaces, No.4 Clifton Village provides an exquisite setting for every aspect of your special day:

- Three bespoke, customisable wedding packages
- Flexible and flavourful Wedding Breakfast menus
  - Boutique ceremony rooms
  - A secret walled garden
- In-house wedding planner and on-site team
  - Capacity for up to 45 day guests
- Option to stay overnight for you and your guests

Celebrate your love story at No.4 Clifton Village, where timeless elegance meets personalised service.

Select a  
package that  
suits your day

# WEDDING PACKAGES

## Standard Features (Included in All Packages)

- In-house wedding coordinator
  - Ceremony room
  - Reception room
- Exclusive use of the walled private garden (weather dependent)
  - Discounted hotel accommodation
  - Tea and coffee buffet after the meal
    - Cakeage

*Minimum spends apply.*

## WINTER WEDDING OFFER

*Available Oct - April (excluding Dec)*

**£35 off per guest for the Bells and Whistles peak package,  
thats just £150 per person!**

*£4,500 for 30 guests. Additional guests: £150 per person.*

### Intimate Wedding Package

Price: £1,450  
Price based on 10 day guests (additional guests: £145 per person). Minimum 10 guests. Available Sunday - Thursday.

Carefully constructed for smaller groups, our Intimate Wedding Package is perfect for those looking to celebrate with a close-knit guestlist.

#### Additional Features:

- Exclusive venue hire (11am-5pm)
- Post-ceremony Prosecco
- Four canapés per guest
- Half a bottle of premium wine per person
- Champagne toast drink
- Our premium, three-choice, three course seasonal wedding breakfast menu, and complimentary bread

### Bristol Wedding Package

Price: £4,200 (£3,450 off-peak)  
Price based on 30 day guests (additional guests £140 per person peak, £115 per person off-peak).  
Minimum 20 guests.

From our years of experience hosting weddings, we have created our Bristol Wedding Package, which contains all the essentials you need for your big day.

#### Additional Features:

- Exclusive venue hire (11am-6pm)
- Post-ceremony Prosecco
- Three canapés per guest
- Half a bottle of house wine per person
- Prosecco toast drink
- Our premium, three-choice, three course seasonal wedding breakfast menu, and complimentary bread

### Bells & Whistles Package

Price: £5,550 (£4,800 off-peak)  
Price based on 30 day guests (additional guests £185 per person peak, £160 per person off-peak).  
Minimum 20 guests.

Treat yourself and your guests to a selection of our finest drinks and premium menu choices for your big day with the Bells and Whistles Package!

#### Additional Features:

- Exclusive venue hire (11am-6pm)
- Choice of "Top Shelf" arrival drink
- Premium post-ceremony drink
- Four canapés per guest
- Half a bottle of premium wine per person
- Champagne toast drink
- Our premium, three-choice, three course seasonal wedding breakfast menu and complimentary bread



Photo by @alliehindsphotography

Continue the festivities and dance the night away at Racks Bar & Kitchen, conveniently located within a 10-minute walk or 3-minute car journey from No.4.

Racks has private and semi-private spaces available for all group sizes up to 170 guests, and offers exclusive prices for couples who join them after spending the day at No.4.

## EVENING PARTY VENUE?

*Keep the party going at Racks Bar & Kitchen*

### *Package A*

**£64pp (Usually £68pp)**

- Chefs Table Menu (October - March)  
- or -  
Premium BBQ Menu (April - September)
- Arrival drink per person (Aperol Spritz or premium bottle of beer)
- Bottles of wine or pitchers of seasonal cocktails served with food
  - 2 x mini desserts per person
  - 3 x house drinks tokens per person

### *Package B*

**£46pp (usually £50pp)**

- Chefs Table Menu (October - March)  
- or -  
Premium BBQ Menu (April - September)
- Arrival Prosecco or bottle of beer
  - Mini dessert per person
- 3 x house drinks tokens per person

### *Package C*

**£30pp (usually £32pp)**

- Chefs Table Menu (October - March)  
- or -  
Premium BBQ Menu (April - September)
- Arrival Prosecco or bottle of beer

Let us know if you're interested in Racks for the evening party and we can put you in touch with their events team!

## THE ADMIRAL ROOM

Featuring high ceilings and traditional sash windows, the Admiral Room offers a light and airy atmosphere, perfect for your wedding ceremony. The beautiful hand-painted Chinoiserie wallpaper by de Gournay adds an exquisite touch, enhancing the room's elegant charm.

The eye-catching decor, coupled with a stunning light display adorned with greenery, creates a romantic and inviting setting for exchanging your vows.

Later, the room is seamlessly transformed to host your wedding breakfast, providing an unforgettable dining experience beautifully illuminated by the lovely light display.

Capacity = 45 people



Photo by @timeless\_stories\_photography



Photo by @ivyandpinephotography



Photo by @justjamesweddings



## THE GALLEY

Featuring traditional stripped wood floors, exposed stone walls, and soft cushioned bay windows overlooking No.4's secret walled garden, the Galley Room provides a charming and private bar for your wedding party.

With its quirky decor and homely atmosphere, it's the perfect spot to enjoy a celebratory drink with your friends and family after the ceremony.

## WALLED GARDEN

A rare gem in Clifton Village, No.4 features a large private walled garden for your wedding guests. Enjoy a refreshing welcome drink as you await the ceremony with your loved ones, or celebrate your nuptials with a burst of colourful confetti and a celebratory toast.

We also offer a selection of lawn games to lend out for some post-ceremony games!

# SAMPLE MENUS

Select three options from each course for your guests to pre-order from.

## CLASSIC WEDDING BREAKFAST MENU

*Bread for the table*

### STARTERS

Tomato consommé - confit cherry tomato, pickled shallot, basil oil, sourdough crouton (gfo) (ve) Available April - September

Ras el hanout spiced carrot velouté - coriander crème fraîche, puffed wild rice, sourdough (gfo) (ve) Available October - March

Goat's Cheese Mousse - variations of beetroot, citrus, toasted walnut (v) (gf)

Chicken Liver Parfait - toasted brioche, cherry, toasted almond (gfo)

### MAINS

Spring/Summer Risotto - courgette, preserved lemon and Thai basil risotto with goat curd (gf) (ve adaptable) Available April - September

Wild Mushroom & Truffle Risotto - spinach purée, Parmesan, fried enoki mushrooms (ve adaptable) Available October - March

Cornfed Supreme of Chicken - Pommes Anna, seasonal greens, carrot purée, Madeira jus (gf)

Roasted Fillet of Hake - crab crushed new potatoes, fennel, beurre blanc (gf) (dfo)

### DESSERTS

Chocolate Delice - whipped salted caramel, cocoa nib, hazelnut (gf)

Hibiscus & Port Poached Pear - Port gel, mandarin sorbet, macadamia (df) (ve)

Baked Lemon Tart - whipped mascarpone, meringue, berry gel

## PREMIUM WEDDING BREAKFAST MENU

*Bread for the table*

### STARTERS

Tomato consommé - confit cherry tomato, pickled shallot, basil oil, sourdough crouton (gfo) (ve) Available April - September

Ras el hanout spiced carrot velouté - coriander crème fraîche, puffed wild rice, sourdough (gfo) (ve) Available October - March

Gin & Citrus Cured ChalkStream® Trout - avocado purée, fennel, orange, puffed wild rice (gf) (df)

Beetroot Salad - cured duck breast, burnt orange, maple vinaigrette (df) (gf)

Burrata - variations of tomato, pickled shallot, sherry vinaigrette, almonds (gf)

### MAINS

Spring/Summer Risotto - courgette, preserved lemon and Thai basil risotto with goat curd (gf) (ve adaptable) Available April - September

Wild Mushroom & Truffle Risotto - spinach purée, Parmesan, fried enoki mushrooms (gf) (ve adaptable) Available October - March

Pumpkin & Sage Ravioli - pearl squash, crispy sage, hazelnut beurre noisette (v)

Pork Loin - pomme purée, apple compote, tenderstem broccoli, local cider and wholegrain mustard sauce (gf)

Brined Cod Loin - saffron potatoes, seasonal sea vegetables, Champagne sauce (gf) (dfo)

Roast Sirloin of Beef - Pommes Anna, braised carrot, buttered greens, red wine jus (gf)

### DESSERTS

Hibiscus & Port Poached Pear - Port gel, mandarin sorbet, macadamia (gf) (ve)

Choux au Craquelin - dark chocolate crémeux, hazelnut, salted caramel

Caramelised Biscuit Parfait - banana brûlée, banana crisp, vanilla cream

Local Cheeseboard - homemade chutney, celery, grapes, Miller's Damsels crackers (£6 supplement)





The  
Rodney  
Hotel

## STAY THE NIGHT

An intimate hotel that pairs wonderfully with an intimate restaurant, the Rodney Hotel is the ideal place to stay after your Big Day.

We have a variety of room types, including single and twin rooms, so there is something for every member of the wedding party.

We offer a discount for event bookings, so get in touch with our reservations team for more information.

Email: [reservations@cliftonhotels.com](mailto:reservations@cliftonhotels.com)  
Phone: 0117 946 7469

# N<sup>o</sup>4

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## GET IN TOUCH!

0117 970 6869



[www.no4cliftonvillage.co.uk/weddings](http://www.no4cliftonvillage.co.uk/weddings)

[bookings@no4cliftonvillage.co.uk](mailto:bookings@no4cliftonvillage.co.uk)

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Book in your wedding showaround with us today.

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**f** *No.4 Restaurant & Bar*  *@no.4cliftonvillage*  *@no.4cliftonvillage*