

LET IT
GLOW
OPERA
RESTAURANT BAR & GRILL

PRIVATE DINING CHRISTMAS 2023
◆ AT ◆
OPERA GRILL



INDULGE
THIS CHRISTMAS

OPERA GRILL EXPERTLY
BLENDS TAILORED
SERVICE, EXCEPTIONAL
FOOD & EXTRAORDINARY
ENTERTAINMENT TO CREATE
A SUBLIME EXPERIENCE FOR
EACH OF OUR GUESTS



THE VENUE

Nestled in the heart of Chester City Centre, Opera Grill is housed in a grand Grade II listed building dating back to 1836 with a rich history to discover. The interior of the restaurant mixes an industrial look with a touch of opulence and brings theatre on a grand scale to Chester.

Exposed brickwork surrounds the main ground floor with its eye-catching central island cocktail bar and dining areas either side. Featuring striking Hermès orange leather seating and the finest marble table tops with view of our stunning open kitchen.

An elevated experience awaits on our second floor with two additional dining areas. Take a left onto our all-weather terrace and be greeted by an extravagant flower feature and private bar. To your right, venture into an immersive musical experience in our music lounge, famous for our Gospel Sunday Choir, past partnerships with Ronnie Scott's Jazz Club and world-class acts, including Jonathan Antoine, and Russel Watson.

Just moments into your embarkment of Opera Grill will see you fully mesmerized, in the anticipation of a truly unforgettable experience. A concoction of world-class entertainment, outstanding cuisine and impeccable interiors are just one booking away.



WORLD CLASS SERVICE

Opera Grill prides itself on delivering a service that is second to none. With an environment so perfectly refined, it would only be right to treat you to a guest experience like no other – meaning the moment you step into our venue, we will ensure to take care of everything. Going above and beyond, our team believes that nothing is too small to deliver, and whether you're looking for an intimate dining experience, or a larger soirée, your personal concierge will be waiting to cater to your hassle-free experience.





PERFECT CHRISTMAS PARTY

Opera Grill's event space is the epitome of refined luxury, which provides an idyllic setting for any occasion. Immerse yourself in the world of unparalleled elegance, whilst we provide you with an event space like you have never seen. Whether you're looking for a quieter, serene space to host a special family affair, or looking for a large opulent room to celebrate, Opera Grill is here with its highly skilled professionals to offer a bespoke service.

Our dedicated Sales Manager will endeavour to ensure that your event is perfectly planned. Whether they are recommending additional requirements to enhance your occasion, or abiding by everything that you desire, your event will be curated to perfection. May that be music, entertainment, or room decorations, you can guarantee an eclectic, yet refined space that will nurture and inspire your next event.



◆ ◆ ◆ ◆
A PRIVATE
DINING ROOM
DESIGNED FOR YOU
◆ ◆ ◆ ◆

Opera Grill's stunning Private Dining Room is available both day and night, and is perfect for a plethora of event needs. With seating for up to 16 guests, AV and projection facilities, including a built-in screen, the Private Dining Room is the one stop for your presentations, or even intimate lunches. Perch yourself upon the orange-hued chairs, and be ready to host a range of events, even down to those less formal affairs.





THE MUSIC LOUNGE

Available to private hire every day of the week, our stunning music lounge is the number one choice for your larger events. Sitting as our most popular area for corporate parties and weddings, this beautifully detailed part of the restaurant can seat up to 150 guests, or 250 guests if standing.

There is no fee to privately hire this part of the restaurant; however, minimum spends do apply, depending upon the day of the week and month. Please contact our dedicated sales manager to discuss further.

LET US TAKE CARE OF YOU

Looking for a venue to host your Christmas Party? Our private dining room is the perfect solution. With the latest AV and projection facilities, and a top-of-the-range music system, our room is designed to meet all your celebratory needs.

HOW TO MAKE YOUR BOOKING

For parties of 7 or less visit therestaurantbarandgrill.com.
For parties 8 or more complete the enquiry form and we'll be in touch.*

*Parties of 8 or more will be asked to pay a non-refundable deposit of £10 per person to confirm the booking. This deposit will be deducted from the bill on the day. Guests will also be asked to pre-order from one of our Festive Menus. Parties of fewer than 8 can order from any menu and no deposit or pre-order is required.

GIVE THE PERFECT CHRISTMAS GIFT

Our Individual Restaurants Gift Cards come in multiples of £25 and can be used in any of our collection of restaurants. Find out more at therestaurantbarandgrill.com.

FESTIVE LUNCH

3 COURSE | 39.00

STARTERS

French Onion Soup
Cheddar rarebit sourdough

Crispy Fried Chilli Squid
Thai herbs, noodle salad & sweet chilli

Ham Hock Terrine
Piccalilli & toasted sourdough

Truffle & Leek Croquettes (V)
Truffle aioli

MAINS

Roast Bronze Turkey
Apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

Angus & Hereford Sirloin 225g
Roasted tomatoes & mushrooms, peppercorn sauce

Pan-Fried Cod
Caramelised cauliflower purée, chorizo & crispy kale

Celeriac Au Poivre (VG)
Peppered roasted celeriac, buttered spinach, hash brown, port & mushroom sauce

Slow Roast Crispy Duck
Braised red cabbage, caramelised squash puree & spiced jus

Roast potatoes & seasonal vegetables for the table. *To share* (VG)

DESSERTS

Christmas Plum Pudding (V)
Rum & raisin butter, brandy sauce

Burnt Basque Cheesecake (V)
Berry compote, vanilla cream & raspberry

Warm Chocolate Fondant (V)
Vanilla ice cream & shortbread crumb

Selection of Award-Winning Ice Cream (V)
Vegan flavours available on request

FESTIVE DINNER

3 COURSE | 50.00

STARTERS

Wookey Hole Cheddar Soufflé
Truffle & chive cream sauce

Argyll Smoked Salmon
Toasted rye bread, Jersey butter & lemon

Scottish King Scallops
Creamy mash, garlic & parsley butter, crispy panko

Heritage Beetroot (VG)
Squash hummus, cauliflower tabbouleh, tahini & dukka spice

MAINS

Pan-Fried Cod
Caramelised cauliflower purée, chorizo & crispy kale

Roast Bronze Turkey
Apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

Angus & Hereford Sirloin 225g
Roasted tomatoes & mushrooms, peppercorn sauce

Angus & Hereford Fillet 225g
Roasted tomatoes & mushrooms, peppercorn sauce (£6 supplement)

Celeriac Au Poivre (VG)
Peppered roasted celeriac, buttered spinach, hash brown, port & mushroom sauce

Roast potatoes & seasonal vegetables for the table. *To share* (VG)

DESSERTS

Christmas Plum Pudding (V)
Rum & raisin butter, brandy sauce

White Chocolate & Blackberry Panna Cotta
Pickled blackberries & white chocolate tuile

Dark Chocolate Delice (V)
Salted caramel, Amarena cherry

Selection of Award-Winning Ice Cream (V)
Vegan flavours available on request

Artisan Cheese Selection
Quince jelly, grapes & biscuits (£2.50 supplement)

FESTIVE SHARING

30.50 PER PERSON

A sharing feast, perfect for a drinks reception or a casual christmas get-together

Hummus & Muhammara (VG)
Crisp Arab bread

Truffle & Leek Croquettes
Truffle aioli

Tempura King Prawns
Chilli & lime jam

Grilled Asparagus (VG)
Sweet soy & sesame

Crispy Duck Spring Rolls
Pineapple & ginger dipping sauce

Chicken Skewers
Tikka spices, mint yoghurt

Tuna Au Poivre
Peppered yellowfin tuna

Fish & Chips
Tartare sauce

Angus Beef Burger
Cheddar cheese, brioche bun, spicy sauce

Grilled Halloumi Burger (V)
Brioche bun, spicy club sauce

Bomboloni (V)
Mini sugared doughnuts

DRINKS PACKAGES

SPARKLING WINE

3 x Prosecco Caneva Extra Dry 95.00

3 x Prosecco Rosé Caneva Extra Dry 105.00

3 x Champagne Eugène III Brut 150.00

WINE

3 wines from each package, select any combination

PACKAGE ONE 77.50

White: Vermentino Colombard Les Vignerons

Red: Carignan Syrah Les Vignerons

Rosé: Pinot Grigio Blush Punti Neri

PACKAGE TWO 95.00

White: Sauvignon Blanc Fat Barrel

Red: Merlot Alma de Chile Reserva

Rosé: Zinfandel Blush Golden State

PACKAGE THREE 130.00

White: Chablis J Moreau & Fils

Red: Malbec La Linda

Rosé: Château Hermitage St Martin iKon

BEER

12 x Peroni Nastro Azzurro 330ml 65.00

12 x Asahi 330m 65.00

BOTTLED SPIRITS

1 x Grey Goose, Belvedere 150.00

1 x Hendrick's, Pinkster gin, Jack Daniel's, Amaretto, Bacardi Carta Blanca 135.00

Select two mixers from our soft drink range (Red Bull - 18 supplement)

1 x Cazcabel coffee liqueur, Jägermeister, El Jimador Tequila 110.00

Designed to be drank neat





YOUR
FESTIVE VENUE



OPERA GRILL'S ECLECTIC
SPIRIT INVOKES A SENSE OF
EXCITEMENT AND ENERGY
THAT SIMPLY CANNOT BE
FOUND ANYWHERE ELSE.

EACH NIGHT IS AS
UNEXPECTED AS IT IS
UNFORGETTABLE





OUR ENTERTAINMENT

Opera Grill offers the finest entertainment from internationally renowned artists from around the globe. Look forward to your weekend diary packed full, all alongside a decadently curated meal to pair perfectly. Opera Grill's entertainment calendar features:

The Friday Supper Club – Join us every Friday night in the music lounge from 6pm for live music by some of the UK's best Swing, Motown, Blues, and Soul bands.

Saturday Live Music – Join us every Saturday night from 6pm in our music lounge for live music with performances by our house bands and artists.

Saturday Opera Noir late night entertainment – Join us every Saturday night from 10pm till 1am for our late night entertainment, Opera Noir, including DJ's, dancers and sax performances.

Gospel Sundays Sing Out Music – Join us every Sunday for an immaculate way to end your week and the perfect way to celebrate your special occasions. Be entertained by contemporary live gospel music performed by Sing Out Music and enjoy a 2-course or 3-course meal from our exclusive Gospel Sunday Menu.



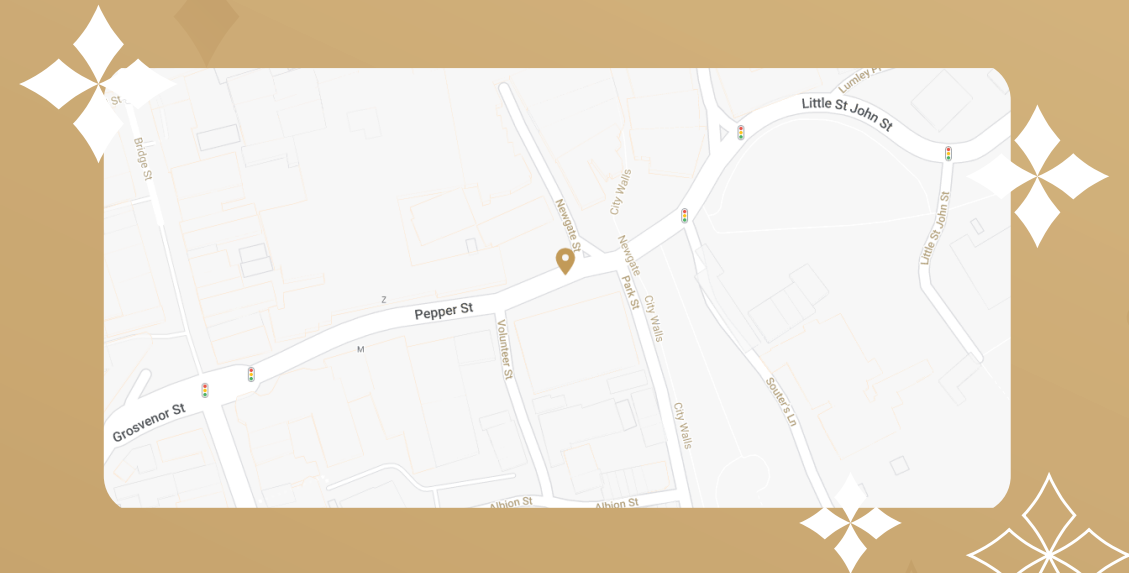
ENQUIRE NOW

Enquire today and let us take care of you. Not only will you have your own personal concierge event planner, but to make your party extra special, for parties of 8+ guests, we will also offer an arrival drink on us and the booker dines for free.*

SCAN CODE
TO ENQUIRE



Therestaurantbarandgrill.com
T: 01244 343 888
E: events.opera@therestaurantbarandgrill.com
3 Pepper Street, Chester, CH1 1DF



PARKING

APCOA Pepper Street,
Chester, CH1 1DF

TRAVEL

Nearest station: Chester

*For reservations between Monday 27 November – Thursday 7 December 2023 only. Arrival drink for the party consists of one glass of prosecco or bottle of Peroni for each party member. Must be over the age of 18. Diner must dine off the set menu with no substitutions to receive free.