



HOST YOUR SEASONAL CELEBRATION
AT MERCEDES-BENZ WORLD



Mercedes-Benz World
Conference, Meetings and Events.

Festive Three Course Package

From £105 +VAT per person

Package Includes:

Exclusive Event Space
Prosecco on arrival
Three course festive meal
Half a bottle of wine per person
Half a bottle of water per person
Tea, coffee and mince pies
Christmas crackers
Complimentary onsite parking
Security
Digital Signage
Cloakroom with attendant



Festive Bowl Food Package

£95 +VAT per person

Package Includes:

Exclusive Event Space
Prosecco on arrival
Festive bowl food
(one cold starter, three hot mains
and two desserts per person)
Christmas crackers
Complimentary onsite parking
Security
Digital Signage
Cloakroom with attendant



Book now

Call 01932 373 707

Email mercedes-benzworldevents@mercedes-benz.com



Mercedes-Benz World
Conference, Meetings and Events.

Terms and conditions. Available from 1 November 2026 - 31 January 2027. Minimum numbers for Bowl Food Package - 50 guests. Minimum numbers for Three Course Dinner Package - 80 guests. Maximum capacity 400 people. Subject to availability.

Festive Three Course Package

Sample Menu

To start

Winter Spiced Apple & Celeriac Soup (VG)

Velvety apple and celeriac soup finished with vegan cream and crisp celeriac.

Chicken & Apricot Terrine

Pressed chicken terrine with apricot, fruit chutney and micro herbs.

Duo of Smoked Salmon

Hot smoked salmon mousse, smoked salmon, avocado and radish & apple salad.

To follow

Traditional Roast Turkey

Turkey paupiette, roast potatoes, winter vegetables, pigs in blankets, sage stuffing and turkey jus.

Fillet of British Beef(+£10 Supplement)

Chargrilled fillet of British Beef served with dauphinoise potatoes, roasted Chantenay carrots, Tenderstem broccoli and rich red wine jus.

Rack of Lamb (+£10 Supplement)

Herb-crusted rack of lamb served with haggis bon bon, roasted Hispi cabbage, red wine jus.

Pan-Fried Stone Bass

Braised fennel, roasted carrots, wilted greens and lemon & dill butter sauce.

Beetroot Wellington (VG)

Roasted beetroot, chestnuts and caramelised onions wrapped in golden puff pastry, served with fondant potato, glazed Chantenay carrots, buttered winter greens and a red wine jus.

To finish

Baileys Cheesecake

Baileys cheesecake with cranberry compote and chocolate soil.

Traditional Christmas Pudding

Traditional Christmas pudding served with warm brandy sauce.

Black Forest Gateau (VG)

Cherry coulis, cherry ripple cream and chocolate shavings.

Red Velvet Fondant

Warm red velvet fondant with clotted cream ice cream and vanilla sauce.

Please note – pre-order required. Dietaries will, of course, be catered for. Our food is prepared in kitchen where nuts, gluten and other allergens are present. Our menus descriptions do not include all ingredients. If you have a food allergy, please let our staff know before ordering. Unfortunately, it is not possible to guarantee that our kitchen is completely free of other allergens. A full list of allergen information is available on request.

VG – Vegan | V – Vegetarian | Gluten Free options available upon request



Festive Bowl Food Package

Sample Menu

Please select one cold starter, three hot mains and two desserts

Cold

Smoked Salmon Nicoise

Hot smoked salmon with new potatoes, green beans, baby spinach and a lemon & horseradish dressing.

Caesar Salad

Grilled chicken, gem lettuce, soft-boiled egg, parmesan and herb croutons with classic Caesar dressing.

Waldorf Salad (VG)

Granny Smith apple, celeriac, grapes and walnuts finished with a light citrus dressing.

Chilled Seafood Salad

A selection of seafood with cucumber, cherry tomatoes and shredded lettuce, dressed with citrus vinaigrette.

Hot

Traditional Roast Turkey

Roast turkey with winter vegetables, roast potatoes, pigs in blankets and rich turkey jus.

Steak & Potatoes

Grilled sirloin steak, roasted baby potatoes and sautéed spinach finished with ranch dressing.

Poached Salmon

Poached salmon served with new potatoes, roasted carrots, wilted greens and lemon & dill butter sauce.

Pumpkin Gnocchi (VG)

Creamy roasted pumpkin risotto with pine nuts, kale, vegan parmesan and crispy sage.

Beetroot Risotto (VG)

Beetroot gnocchi with goats' cheese, kale, garlic butter and parmesan.

Dessert

Salted Caramel Cheesecake

Salted caramel cheesecake with cherry compote and brandy snap crumb.

Sticky Toffee Pudding (VG)

Warm sticky toffee pudding with vanilla ice cream, toffee sauce and cranberries.

Dark Chocolate Bavaois

Dark chocolate bavaois with raspberries, vegan ice cream, chocolate soil and redcurrants.

Triple Chocolate Brownie

Rich chocolate brownie served with chocolate ice cream and chocolate sauce.

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VG – Vegan | V – Vegetarian | GF - Gluten Free

Festive Drive & Dine Packages

From £140 +VAT per person

Perfect for smaller groups of 12 to 30 guests. Treat your team to a thrilling driving experience followed by a festive lunch.



Track or 4x4 Experience

From £140 +VAT per person

Package includes:

One hour AMG or 4x4 Experience
(two guests per car, 30 mins
driving each)

Three course festive lunch served
in our Bistro

One drink per person

Complimentary onsite parking

Digital Signage

Christmas Crackers

Best of Both Experience

£265 +VAT per person

Package includes:

Two-hour Track & 4x4 Experience
(two guests per car, 60 mins
driving each)

Three course festive lunch served
in our Bistro

One drink per person

Complimentary onsite parking

Digital Signage

Christmas Crackers

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Festive Drive & Dine Package

Sample Menu

To start

Winter Spiced Apple & Celeriac Soup (VG)

Velvety apple and celeriac soup finished with vegan cream and crisp celeriac.

Chicken & Apricot Terrine

Pressed chicken terrine with apricot, fruit chutney and micro herbs.

Duo of Smoked Salmon

Hot smoked salmon mousse, smoked salmon, avocado and radish & apple salad.

To follow

Traditional Roast Turkey

Turkey paupiette, roast potatoes, winter vegetables, pigs in blankets, sage stuffing and turkey jus.

Pan-Fried Stone Bass

Braised fennel, roasted carrots, wilted greens and lemon & dill butter sauce.

Beetroot Wellington (VG)

Roasted beetroot, chestnuts and caramelised onions wrapped in golden puff pastry, served with fondant potato, glazed Chantenay carrots, buttered winter greens and a red wine jus.

To finish

Traditional Christmas Pudding

Traditional Christmas pudding served with warm brandy sauce.

Black Forest Gateau (VG)

Cherry coulis, cherry ripple cream and chocolate shavings.

Red Velvet Fondant

Warm red velvet fondant with clotted cream ice cream and vanilla sauce.



After Work Festive Fun

£40 +VAT per person

Looking for something more relaxed to fit in after a day's work, this package is ideal for groups of 20 to 80 guests.



Package includes:

Exclusive use of the Bistro 5pm-7pm
One race per person in our Simulator Zone
Two drinks per person (beer or prosecco)
Selection of Festive Nibbles

Sample Menu:

Sauteed Brussel sprouts with bacon.
Festive sausage roll with caramelised onions.
Ham and cheese croquettes, roast garlic aioli.
Brie and cranberry filo parcels. (V)
Figs, goats' cheese, pistachio and truffle honey. (VG)
Mini mince pies, brandy butter. (V)

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