

Christmas Party Nights

2010



Park Plaza

CARDIFF



Park Plaza Cardiff

Christmas Party Nights

Enjoy yourself this Christmas at the Park Plaza Cardiff.

As the most contemporary hotel in the City we aim to offer you a distinctly different, stylish and memorable festive event.

Indulge your family, colleagues or friends with a dining experience in one of our function rooms or that unique atmosphere of the Laguna Kitchen & Bar.

Each menu has been designed and created by our award winning kitchen team.

The Plaza Suite is ideal for private functions for up to 120 and has its own private reception room with private bar facilities in the suite adjacent. Should you, the party organiser, want the perfect exclusivity and ambience of our Plaza Suite, our Chef would be happy to meet with you to discuss your menu options.

January Parties

Ask about our special offers available for parties booked in January. Call our Events office on 029 20 111 123.

Gala Extravaganza Party Nights

**Kir Royale on Arrival, 3 Course Choice Menu,
Midnight Snack and Disco**

Menu

Leek and Potato Soup

or

Scottish Oak Smoked Salmon served with Horseradish Crème
Fraiche and Granary Bread

or

Confit Duck Terrine served with Spiced Pear and Grape Chutney,
Grilled Ciabatta Bread

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Pan Roasted Medallions of Beef Fillet served on a Portabella
Mushroom and Truffle Mash with Red Wine Jus

or

Roast Turkey served with Chestnut Stuffing, Chipolata Wrapped
in Smoked Bacon, Cranberry Sauce and Chateau Potatoes with
Thickened Roasting Juices

or

Slow Roasted Lamb Shank served on Bubble 'n' Squeak with
Thickened Roasting Juices Infused with Rosemary

or

Grilled Sea Bass Fillets served on a Sun Blush Tomato and Basil
Mash with Pesto Sauce

or

Beetroot Tarte Tatin served with Grilled Goat's Cheese and Rocket
with a Drizzle of Balsamic Vinegar (Vegetarian)

All Served with a Selection of Seasonal Vegetables

~

Traditional Christmas Pudding served with Dark Rum Sauce
and Brandy Butter

or

Trio of Layered Chocolate Mousse served with
Spiced Berry Compote

or

Warm Pear and Frangipane Tart served with Vanilla Ice Cream

~

Freshly Brewed Coffee and Mini Mince Pies

~

Hot Savoury Platters served at Midnight



Dates:

Friday 3rd & Saturday 4th,
Thursday 9th & Thursday 16th
December

£47.50 per person

Dates:

Friday 10th & Saturday 11th,
Friday 17th & Saturday 18th
December

£55.00 per person

Drinks Reception at 7.00pm
Dinner served at 8.00pm
Bar until 12.30am
Dancing until 1.00am

Plaza Party Nights

**Kir Royale on Arrival, 3 Course Choice Menu,
Midnight Snack and Disco**

Menu



Leek and Potato Soup

or

Classic Prawn Cocktail served with Granary Bread

or

Chicken Liver Parfait served with Spiced Pear and Grape Chutney
and Grilled Ciabatta Bread

~

Roast Turkey served with Chestnut Stuffing, Chipolata Wrapped
in Smoked Bacon, Cranberry Sauce and Chateau Potatoes with
Thickened Roasting Juices

or

Slow Roasted Lamb Shank served on Bubble 'n' Squeak with
Thickened Roasting Juices Infused with Rosemary

or

Grilled Sea Bass Fillets served on a Sun Blush Tomato and
Basil Mash with Pesto Sauce

or

Beetroot Tarte Tatin served with Grilled Goat's Cheese and
Rocket with a Drizzle of Balsamic Vinegar (Vegetarian)

All Served with a Selection of Seasonal Vegetables

~

Traditional Christmas Pudding served with Dark Rum Sauce
and Brandy Butter

or

Trio of Layered Chocolate Mousse served with Spiced
Berry Compote

or

Warm Pear and Frangipane Tart served with Vanilla Ice Cream

~

Freshly Brewed Coffee and Mini Mince Pies

~

Hot Savoury Platters served at Midnight

Dates:

Friday 26th & Saturday 27th
November

Thursday 2nd, Wednesday 8th,
Tuesday 14th & Wednesday
15th, Monday 20th, Tuesday
21st, Wednesday 22nd &
Thursday 23rd December

£37.50 per person

Drinks Reception at 7.00pm

Dinner served at 8.00pm

Bar until 12.30am

Dancing until 1.00am

Plaza Party Lunches

Enjoy a fabulous meal, with a disco to follow

Menu

Leek and Potato Soup

or

Classic Prawn Cocktail served with Granary Bread

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Roast Turkey served with Chestnut Stuffing, Chipolata Wrapped in Smoked Bacon, Cranberry Sauce and Chateau Potatoes with Thickened Roasting Juices

or

Slow Roasted Lamb Shank served on Bubble 'n' Squeak with Thickened Roasting Juices Infused with Rosemary

or

Beetroot Tarte Tatin served with Grilled Goat's Cheese and Rocket with a Drizzle of Balsamic Vinegar (Vegetarian)

All Served with a Selection of Seasonal Vegetables

~

Traditional Christmas Pudding served with Dark Rum Sauce and Brandy Butter

or

Trio of Layered Chocolate Mousse served with a Spiced Berry Compote

~

Freshly Brewed Coffee and Mini Mince Pies



Dates:

Thursday 16th, Tuesday 21st,
Wednesday 22nd &
Thursday 23rd December

£29.50 per person

Dates:

Friday 10th, Friday 17th
December

£39.50 per person

Lunch served at	12.30pm sharp
Bar until	4.30pm
Dancing until	4.30pm



Laguna Restaurant Festive Lunch

Menu

Leek and Potato Soup

or

Ham Hock and Parsley Terrine, Piccalilli Sauce,
Grilled Ciabatta Bread

or

LKB Prawn Cocktail, Granary Bread

or

Roquefort, Pear, Walnut and Chicory Salad

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Roast Turkey, Chestnut Stuffing, Chipolata Wrapped in Smoked
Bacon, Cranberry Sauce, Chateau Potatoes with Thickened
Roasting Juices

or

Slow Cooked Lamb Shank, Bubble 'n' Squeak, Rosemary Jus

or

Pan Fried Sea Bass Fillets, Sun Dried Tomato and
Basil Mash, Pesto

or

Beetroot Tarte Tatin, Grilled Goat's Cheese, Rocket (Vegetarian)

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Christmas Pudding, Dark Rum Sauce, Brandy Butter

or

Warm Pear and Frangipane Tart, Vanilla Ice Cream

or

Trio of Layered Chocolate Mousse, Spiced Berry Compote

or

Selection of Cheese, Flavoured Biscuits,
Tomato and Apple Chutney

Table reservations:

From 12.00pm - 2.30pm

Dates:

Friday 3rd, Monday 6th, Tuesday
7th, Wednesday 8th, Thursday
9th, Monday 13th, Tuesday 14th,
Wednesday 15th, Thursday 16th,
Monday 20th, Tuesday 21st,
Wednesday 22nd & Thursday
23rd December

£27.50 per person

Dates:

Friday 10th & Friday 17th
December

£37.50 per person

*Our normal menu will be available
for tables of ten or less.*

Rates include festive hats, crackers, VAT @ 17.5%

Laguna Restaurant

Festive Dinner



Menu

Leek and Potato Soup

or

Ham Hock and Parsley Terrine, Piccalilli Sauce,
Grilled Ciabatta Bread

or

LKB Prawn Cocktail, Granary Bread

or

Roquefort, Pear, Walnut and Chicory Salad

~

Roast Turkey, Chestnut Stuffing, Chipolata Wrapped in Smoked
Bacon, Cranberry Sauce, Chateau Potatoes with Thickened
Roasting Juices

or

Slow Cooked Lamb Shank, Bubble 'n' Squeak, Rosemary Jus

or

Pan Fried Sea Bass Fillets, Sun Dried Tomato
and Basil Mash, Pesto

or

Beetroot Tarte Tatin, Grilled Goat's Cheese, Rocket (Vegetarian)

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Christmas Pudding, Dark Rum Sauce, Brandy Butter

or

Warm Pear and Frangipane Tart, Vanilla Ice Cream

or

Trio of Layered Chocolate Mousse, Spiced Berry Compote

or

Selection of Cheese, Flavoured Biscuits,
Tomato and Apple Chutneys

Table reservations:

From 7.00pm - 9.30pm

Dates:

Friday 3rd & Saturday 4th,
Monday 6th, Tuesday 7th,
Wednesday 8th & Thursday 9th,
Monday 13th, Tuesday 14th,
Wednesday 15th & Thursday
16th, Monday 20th, Tuesday
21st, Wednesday 22nd &
Thursday 23rd December

£32.50 per person

Dates:

Friday 10th & Saturday 11th,
Friday 17th & Saturday 18th
December

£40.00 per person

*A La Carte menu will be available
for tables of ten or less.*

Laguna Restaurant

New Year's Eve Dinner

DJ playing in the Bar area throughout evening

Menu

Roasted Butternut Squash Soup, Butternut Squash Tortelli, Sage Oil

or

Scottish Oak Smoked Salmon, Traditional Garnish

or

Confit Duck Terrine, Quince Chutney, Grilled Sour Dough Bread

or

Roquefort, Pear, Walnut and Chicory Salad

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Pink Champagne Sorbet

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Pan Fried Medallions of Welsh Beef Fillet, Portabella Mushroom, Caramelised Onion Mash, Red Wine Jus

or

Trio of Breconshire Lamb, Char-grilled Asparagus, Coarse Grain Mustard Jus (Roast Rump, Confit Lamb Shoulder 'Pomme Anna', Traditional Braised Welsh Faggot)

or

Grilled Sea Bass Fillets, Sun Blush Tomato and Basil Risotto Cake, Pesto

or

Wild Mushroom Risotto, White Truffle Oil

All Served with a Selection of Seasonal Vegetables

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Locally Farmed Jersey Cream Crème Brulee, Mini Welsh Cakes

or

Hot Chocolate Fondant, Pistachio Nut Ice Cream

or

Selection of Welsh and English Cheeses, Tomato and Apple Chutney, Flavoured Biscuits

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Freshly Brewed Coffee and Chocolate Truffles



Dinner served:

From 7.00pm

Bar until:

Late

£60.00 per person

New Year's Eve Gala Package

Champagne Drinks Reception on arrival followed by a six course dinner in the Plaza Suite with disco

Glass of Champagne on arrival

Menu

Roasted Butternut Squash Soup served with a Butternut Squash Tortelli and a Drizzle of Sage Oil

or

Scottish Oak Smoked Salmon served with Horseradish Crème Fraiche, Granary Bread

or

Confit Duck Terrine served with Quince Chutney, Grilled Sour Dough Bread

~

Pink Champagne Sorbet

~

Pan Fried Medallions of Welsh Beef Fillet served on a Portabella Mushroom and Caramelised Onion Mash with Red Wine Jus

or

Grilled Sea Bass Fillets served on a Crispy Sun Blush Tomato and Basil Risotto Cake with Pesto Sauce

or

Wild Mushroom Risotto served with a Drizzle of White Truffle Oil
All Served with a Selection of Seasonal Vegetables

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Locally Farmed Jersey Cream Crème Brulee served with Mini Welsh Cakes

or

Symphony of Chocolate Desserts

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Selection of Welsh and English Cheeses served with Tomato and Apple Chutney and Flavoured Biscuits

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Freshly Brewed Coffee and Chocolate Truffles

Hot Savoury Platters served at 12.30am



Dinner served: 8.00pm

Dress:

Lounge Suit

**Non Residential -
£67.50 per adult**

If you are booked in our Laguna Restaurant or Gala Dinner why not stay overnight and enjoy our Bed and Brunch Package for £70.00 per adult based on two adults sharing a superior twin / double room.

Rates are subject to availability.

Christmas Party Rate:

£80.00 Room Only, single occupancy or

£90.00 Bed And Breakfast, single occupancy

£20.00 Partner Supplement

An allocation of bedrooms per night has been set aside for each evening and all rates are strictly subject to availability. Once this allocation of bedrooms is full our normal selling rate of the day will apply. To make your reservation contact our reservations team directly on 029 20 111 101 (between 9 - 6pm) or email ppcres@parkplazahotels.co.uk.

All reservations must be guaranteed by a credit card.

All rates are inclusive of VAT @ 17.5% and service.

How To Book

For further information or to make a booking, please call our Christmas Co-ordinator on 02920 111 122.

A £20.00 non-refundable deposit is required within 10 days of making your booking. The deposit is strictly non refundable and cannot be used to pay for other goods and services. Party organisers are requested to inform everyone in their party of this policy. We regret that should your party size decrease in numbers, payments (inc deposits) cannot be offset against food, beverage or accommodation. In the unlikely event that the hotel is obliged to change the function either all monies will be refunded or an alternative date or location offered without liability to the hotel or Park Plaza.

Full prepayment is required by Friday 5th November, 2010. After this date any cancellations are subject to a full cancellation charge and cannot be used to pay for other goods and services. Party organisers are requested to inform their party of this policy.

Final numbers and pre orders must be confirmed with the hotel ten days prior to the party.

For parties booked into the Plaza suite a table plan with menu orders is required. Minimum party and table size of 10 guests.

XMAS CO-ORDINATOR TEL: 029 20 111 122

EMAIL: ppcconf1@parkplazahotels.co.uk

HOTEL TEL NO: 029 20 111 111

HOTEL SALES FAX NO: 029 20 111 102



Park Plaza

CARDIFF

The Park Plaza
Greyfriars Road, Cardiff CF10 3AL

Hotel Tel. 02920 111 111
ppcres@parkplazahotels.co.uk
www.parkplazacardiff.com

Laguna Health & Spa
Tel. 02920 111 110
www.lagunahealthandspa.com

Laguna Kitchen & Bar
Tel. 02920 111 103
www.lagunakitchenandbar.com