



PARKPLAZA

CARDIFF

Merry Christmas

Celebrate Christmas 2026 at
Park Plaza Hotel, Cardiff

Festive Afternoon Tea

Throughout December we will be serving our Traditional and Gentlemen's Afternoon Tea with a festive twist.

**Bookings can be made via our website
www.lagunakitchenandbar.com
or call 02920 111 103.**

FESTIVE AFTERNOON TEA

Selection of Savouries

Pork & Herb Stuffing Sausage Roll
Deep Fried Breaded Brie, Cranberry and Brandy Jus

Selection of Finger Sandwiches

Freshly Baked Warm Sultana Scones
Clotted Cream, Strawberry Preserve

Assortment of Festive Miniature Cakes

Mini Mince Pie

Your Choice of Loose Leaf Tea or Freshly Brewed Filter Coffee

£31.95

FESTIVE GENTLEMEN'S AFTERNOON TEA

STARTERS

North Atlantic Prawn Cocktail (GF, D)
Marie Rose Sauce

Deep Fried Breaded Brie
Cranberry and Brandy Jus

Smoked Salmon on Sourdough Bread
Horseradish Crème Fraîche, Crispy Fried Capers

MAINS

Roast Topside of Welsh Beef
Yorkshire Pudding & Horseradish Sauce

Chargrilled Chicken Skewer (GF, D)
Homemade Sweet Chilli Jam

Mini Festive Turkey Burger (D)
Cranberry Mayonnaise

DESSERTS

Assortment of Festive Miniature Cakes

Your Choice of Loose Leaf Tea or Freshly Brewed Filter Coffee

£31.95

A 10% discretionary service charge will be added to all bills.

Please be advised we work with all the allergens in our Kitchen. Therefore, we cannot guarantee food cooked on our premises is free from any allergens. If you have allergies, or are concerned about the ingredients in the dish, please speak to a member of our team.

GF - Gluten Free | D - Dairy Free | VE - Vegan | V - Vegetarian

A Night to Dazzle

Party in style this festive season

Our Night to Dazzle includes...
Pomegranate Mimosa on Arrival
3 Course Choice Menu
Disco

ITINERARY

Drinks Reception at 7.00pm

Dinner served at 8.00pm

Dancing until 1.00am

Dress code - Dress to impress

DATES

Friday 4th, Saturday 5th
December

Friday 11th, Saturday 12th
December

Friday 18th , Saturday 19th
December

£60.00 per person

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STARTERS

King Prawn & White Crab Cocktail

Avocado, Herb Remoulade,
Cocktail Sauce

Hoisin Duck Wrap

Crunchy Salad
with Roasted Clementine

Roast Pepper and Plum Tomato Soup

(GF, D, V, VE)

Pear & Chicory Salad

Candied Walnuts,
Perl Las Blue Cheese

MAINS

Slow Braised Blade of Beef (GF)

Gratin Dauphinoise, Cavolo Nero, Piquillo Pepper Puree

Traditional Roast Turkey and Ham (GF, D)

Herb Shallot Stuffing, Chipolata wrapped in Smoked
Bacon, Roast Potatoes, Rich Gravy, Cranberry Sauce

Chargrilled Swordfish (GF)

Roast Potatoes, Brie and Hot Cranberry Jus

Mushroom Bourguignon Pie (GF, D, V, VE)

Roast Potatoes, Rich Vegan Gravy, Cranberry Sauce

All served with Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding

(D, V, VE)

Brandy Sauce,
Mulled Berry Compote

Selection of Artisan Cheese

Orchard Fruit Chutney, Biscuits

Dark Chocolate Torte (GF, D, V, VE)

Caramel Drizzle, Mandarin Syrup

White Chocolate and Raspberry Cheesecake

Raspberry Gel & Chantilly Cream

Plaza Party Nights

Everything you need this festive season

Our Plaza Party Nights include...

Pomegranate Mimosa on Arrival

3 Course Choice Menu

Disco

ITINERARY

Drinks Reception at 7.00pm

Dinner served at 8.00pm

Dancing until 1.00am

Dress code – Dress to impress

DATES

Friday 20th, Saturday 21st
November

Wednesday 2nd, Tuesday 8th ,
Wednesday 9th, Tuesday 15th,
Wednesday 16th, Monday 21st,
Tuesday 22nd December

£45.00 per person

Friday 27th, Saturday 28th
November, Thursday 3rd, Thursday
10th, Thursday 17th December

£49.00 per person

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STARTERS

Chargrilled Chicken Skewer
Homemade Sweet Chilli Jam

Roast Pepper and Plum Tomato Soup
(GF, D, V, VE)

North Atlantic Prawn Cocktail (D)
Marie Rose Sauce, Lemon,
Sourdough Bread

Deep Fried Breaded Brie
Cranberry and Brandy Jus

MAINS

Slow Braised Blade of Beef (GF)
Gratin Dauphinoise, Cavolo Nero, Piquillo Pepper Puree

Traditional Roast Turkey and Ham (GF, D)
Herb Shallot Stuffing, Chipolata wrapped in Smoked
Bacon, Roast Potatoes, Rich Gravy, Cranberry Sauce

Slow Roasted Chicken Supreme (GF, D)
On a bed of Spinach and Potato Rosti with a
Spicy Coconut and Coriander Jus, Naan Bread

Mushroom Bourguignon Pie (GF, D, V, VE)
Roast Potatoes, Rich Vegan Gravy, Cranberry Sauce

All served with Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding
(D, V, VE)
Brandy Sauce,
Mulled Berry Compote

Selection of Artisan Cheese
Orchard Fruit Chutney, Biscuits

Dark Chocolate Torte (GF, D, V, VE)
Caramel Drizzle, Mandarin Syrup

**White Chocolate and
Raspberry Cheesecake**
Raspberry Gel & Chantilly Cream

Plaza Party Lunches

Make this festive season unforgettable

Our Plaza Lunches includes...

Glass of Prosecco on Arrival

3 Course Choice Menu

Disco

ITINERARY

Drinks Reception at 12.00pm

Lunch served at 12.30pm

Dancing until 4.30pm

Dress code – smart casual

DATES

Thursday 10th December

Wednesday 16th December

Thursday 17th December

Friday 18th December

£45.00 per person

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STARTERS

North Atlantic Prawn Cocktail (D)

Marie Rose Sauce, Lemon, Sourdough Bread

Roast Pepper and Plum Tomato Soup

(GF, D, V, VE)

Deep Fried Breaded Brie

Cranberry and Brandy Jus

MAINS

Traditional Roast Turkey and Ham (GF, D)

Herb Shallot Stuffing, Chipolata wrapped in Smoked Bacon, Roast Potatoes, Rich Gravy, Cranberry Sauce

Slow Roasted Chicken Supreme (GF, D)

On a bed of Spinach and Potato Rosti with a Spicy Coconut and Coriander Jus, Naan Bread

Mushroom Bourguignon Pie (GF, D, V, VE)

Roast Potatoes, Rich Vegan Gravy, Cranberry Sauce

All served with Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding (D, V, VE)

Brandy Sauce, Mulled Berry Compote,

White Chocolate and Raspberry Cheesecake

Raspberry Gel & Chantilly Cream

Dark Chocolate Torte (GF, D, V, VE)

Caramel Drizzle, Mandarin Syrup

KUKU *at Park Plaza*

The Kuku is the ideal party space and occupies two floors with a large dance floor and limited seating. It is decorated in a Moroccan theme with a modern twist and is the perfect venue for your Christmas party.

Available for exclusive private functions, the Kuku can easily cater for up to 150 guests.

After a Fabulous Christmas Fork Buffet or Festive Finger Buffet party into the night with our resident DJ

Arrive 7.00pm - Until Late

DATES

Friday 27th November
Sunday 6th, Wednesday 9th,
Sunday 13th, Monday 14th,
Tuesday 15th, Wednesday
16th, Sunday 20th December

£32.00 per person

Saturday 28th November
Thursday 3rd, Friday 4th,
Saturday 5th, Thursday 10th,
Friday 11th, Saturday 12th,
Thursday 17th, Friday 18th,
Saturday 19th December

£35.00 per person

**Email christmas@parkplazacardiff.com
or call 02920 111 122.**

CHRISTMAS HOT FORK BUFFET

Beef Bourguignon (GF, D)

Slow Cooked Beef with Onions, Mushrooms and
a Rich Red Wine and Thyme Sauce

Coq au Vin (GF, D)

Braised Chicken in Red Wine, Bacon Lardons,
Mushrooms & Garlic

Mushroom Stroganoff (GF, V)

Tender Mushrooms in a Creamy Sauce,
Flavoured with Paprika, Mustard & Parsley

Thick Cut Chips

Braised Basmati Rice

Crusty Bread

Festive Dessert and Sweet Table

A Selection of Desserts and Retro Sweets

CHRISTMAS FINGER BUFFET

Selection of Festive Filled Sandwiches

Mini Pie Selection

Smoked Haddock & Cheddar Fish Cakes,

Tartare Sauce

Chunky Pigs in Blankets,

Cranberry Mayonnaise

Porcini Mushroom Arancini,

Garlic Aioli

Chicken Goujons

Thick Cut Chips

Festive Dessert and Sweet Table

A Selection of Desserts and Retro Sweets

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Laguna Festive Menu

Available from 12.00pm - 10.00pm

£41.95 per person
Monday - Thursday

£47.95 per person
Friday - Saturday

Tables can be booked via our website
www.lagunakitchenandbar.com or call 02920 111 103.

STARTERS

Chargrilled Chicken Skewer
Homemade Sweet Chilli Jam

North Atlantic Prawn Cocktail (D)
Marie Rose Sauce, Lemon,
Sourdough Bread

**Roast Pepper and Plum Tomato
Soup (GF, D, V, VE)**

Hoisin Duck Wrap
Crunchy Salad
with Roasted Clementine

Pear & Chicory Salad
Candied Walnuts,
Perl Las Blue Cheese

Deep Fried Breaded Brie
Cranberry and Brandy Jus

A 10% discretionary service charge will be added to all bills.

Please be advised we work with all the allergens in our Kitchen. Therefore, we cannot guarantee food cooked on our premises is free from any allergens. If you have allergies, or are concerned about the ingredients in the dish, please speak to a member of our team.

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MAINS

Traditional Roast Turkey and Ham (GF, D)

Herb Shallot Stuffing, Chipolata wrapped in Smoked Bacon, Roast Potatoes, Rich Gravy, Cranberry Sauce

Slow Roasted Chicken Supreme (GF, D)

On a bed of Spinach and Potato Rosti with a Spicy Coconut and Coriander Jus, Naan Bread

Slow Braised Blade of Beef (GF)

Gratin Dauphinoise, Cavolo Nero, Piquillo Pepper Puree

Mushroom Bourguignon Pie (GF, D, V, VE)

Roast Potatoes, Rich Vegan Gravy, Cranberry Sauce

Chargrilled Swordfish (GF)

Roast Potatoes, Brie and Hot Cranberry Jus

Chestnut and Seed Roast (D, VE)

Roast Potatoes and Rich Vegan Gravy

8oz Chargrilled Steak (GF)

On a Rosti Bed topped with Portabella Mushroom, Cherry Tomatoes and Blue Cheese, Peppercorn Sauce
(£10.00 supplement)

All served with Seasonal Vegetables

DESSERTS

Traditional Christmas Pudding (D, V, VE)

Brandy Sauce,
Mulled Berry Compote,

White Chocolate and Raspberry Cheesecake

Raspberry Gel & Chantilly Cream

Dark Chocolate Torte (GF, D, V, VE)

Caramel Drizzle, Mandarin Syrup

Penderyn Whiskey Trifle

Selection of Artisan Cheeses

Orchard Fruit Chutney

Drinks Packages for the Table

*We are offering you the option of pre-ordering your drinks
with your meal, select from the options.*

**Please note drinks packages must
be pre-ordered & fully pre-paid
3 days prior to the event.**

— DRINKS PACKAGES —

*Choose 4 Drinks from the
following selection for the night:*

Glass of 175ml House Wine

**Pint of Draught Lager or
Cider**

Bottle of Lager

Bottle of Cider

**25ml House Spirit & Mixer
(Tonic, Slimline, Coke, Diet
Coke or Lemonade)**

Soft drink

£25.00 Per Person

BEER PACKAGES

*Your choice of Coors,
Budweiser or Madri*

6 Bottles in a Bucket	£28.00
12 Bottles in a Bucket	£56.00

WINE PACKAGES

4 Bottles of House Wine	£100.00
6 Bottles of House Wine	£150.00

PROSECCO

Prosecco (VE)	£32.00
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Fruity flavours of apple, melon and pear, culminating in a gentle floral finish

Prosecco Rose	£32.00
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A delicate pink colour with fine, creamy-white and persistent bubbles. Ethereal notes of blossom red berries with wild strawberries and raspberries on the palate

How To Book

Christmas Co-Ordinator: 029 20 111 122
Email: christmas@parkplazacardiff.com
Hotel: 029 20 111 111

CHRISTMAS PARTY RATE, FROM:

Sunday – Friday:

£139.00 Bed & Breakfast

Saturday:

£189.00 Bed & Breakfast

Double Occupancy supplement:

£10.00 per room per night

Upgrade for £40.00 to our Executive room

*Please note these rates do not apply to New Year's
Eve Bookings, rates are
subject to availability.*

TERMS AND CONDITIONS

1. £25.00 per person deposit is required for Night to Dazzle, Plaza Party Night and Plaza Party Lunch bookings.
2. All deposits are non-refundable and cannot be used to pay for other goods and services, except for circumstances stated in point 4.
3. All events are subject to changes in line with guidance from Government restrictions and guidelines. This may include but is not limited to event timings, maximum capacities and availability of some services.
4. If the hotel is unable to accommodate your booking for any reason due to changes in government restrictions or guidelines, either national or local, we reserve the right to cancel your booking. If a cancellation is made by the hotel, a full refund will be given or an alternative date will be offered, without liability to the hotel.
5. All guests must be compliant with the hotel's health and safety policies at the time of their booking or visit. The hotel reserves the right to cancel the bookings if guests do not comply with these policies.
6. We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, beverage, or accommodation.
7. Full pre-payment is required by Monday 16th November 2026. 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 everyone in their party of all our policies.
8. Final numbers, drinks and menu pre-orders must be confirmed 7 days prior.
9. For Night to Dazzle, Plaza Party Lunch and Night bookings a table plan with menu orders is required. Minimum party size for bookings in Plaza Suite is 10 guests. If your party is less than 10, you may be on a shared table.
10. Any dietary requirements must be provided prior to your booking. We cannot guarantee that our dishes are 100% free from nuts, their derivatives or other allergens. Our menu descriptions do not contain all the ingredients. Please enquire further if you have any allergy or requirement prior to your party date.

KUKU

- £15.00 per person deposit is required for all Kuku Club bookings.
- It is the organiser's responsibility to inform their guests that there is limited seating in the Kuku and that it is not a fully seated venue. Tables are not able to be reserved. All other terms and conditions as above apply.

Laguna Kitchen & Bar

- £20.00 per person deposit is required for all Laguna Restaurant and Bar bookings.
- All steak and cheese supplements from Laguna Restaurant Festive Menu must be pre-paid. All other terms and conditions as above apply.



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