



PARKPLAZA

CARDIFF

Merry Christmas

Christmas & New Year 2022

Festive Afternoon Tea



Throughout December, The Park Plaza will be serving their Traditional Afternoon Tea with a festive twist. This will be served in our Laguna Restaurant and as an extra special treat enjoy a glass of Champagne.

Selection of Savouries

Freshly Baked Warm Sultana Scones
Clotted Cream, Strawberry Preserve

Festive Afternoon Tea
£25.95 per person

Selection of Finger Sandwiches

- Cucumber & Dill Crème Fraîche
- Severn & Wye Smoked Salmon & Cream Cheese
- Roast Turkey & Cranberry Mayonnaise

Assortment of Festive Miniature Cakes

Champagne Festive Afternoon Tea

Including a Glass of Ayala Brut Majeur Champagne
£34.95 per person

Gourmet Mince Pies

Your Choice of Speciality Tea or Freshly Brewed Filter Coffee



G = Gluten Free, D = Dairy Free, V = Vegetarian & VE = Vegan

All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items. Please ask a member of the team if you wish to amend any item of a dish.

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

Drinks Packages for the Table



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

Beer Packages

Your choice of Peroni, Corona or Budweiser

Drinks Packages

Choose 4 Drinks from the following selection on the night:

Wine Package

4 Bottles of House Wine - £90.00
6 Bottles of House Wine - £130.00

6 Bottles in a Bucket - £31.00

12 Bottles in a Bucket - £60.00

Glass of 175ml House Wine

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

½ Carafe of House Red, White or Rose are available at £12.00 per person

Prosecco Package

Prosecco (VE)

Fruity flavours of apple, melon and pear, culminating in a gentle floral finish

£29.00 per bottle

Please note Drinks packages must be pre-ordered & fully pre-paid 14 days prior to the event.





Dates

Friday 2nd, Saturday 3rd,
Friday 9th, Saturday 10th,
Friday 16th, Saturday 17th December

£55.95 per person

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

Dress code – Dress to impress

Gala Extravaganza Party Nights

Party in style this festive season.
Our Gala night includes...

Pomegranate Mimosa on Arrival

-

3 Course Choice Menu

-

Disco



Gala Extravaganza Party Menu

Smoked Salmon &
Crab Roulade
Dill Crème Fraîche, Lemon,
Malt Toast

Pressed Ham Hock &
Parsley Terrine (D)
Piccalilli Sauce, Toasted Artisan
Bread, Parsley Oil

Spiced Parsnips & Apple Soup
(G,D,V,VE)
Parsnip Crisps, Curry Oil

Slow Cooked Welsh
Lamb Shank (G)
Bubble and Squeak, Rosemary Jus

Roasted Fillet of Cod (G)
Gratin Potato, Winter Greens,
Sauce Vierge

Butter Basted Roasted
Breast of Turkey
Herb Stuffing, Chipolata wrapped
in Smoked Bacon, Roast Potatoes,
Festive Jus, Cranberry Sauce

Spiced Butternut Squash, Chickpea
and Pepper Roulade (G,D,V,VE)
Wild Mushrooms, Herb Roast
Potatoes, Tarragon Sauce (V)

All served with a Selection of Seasonal
Winter Vegetables

Traditional Christmas Pudding
(D,V,VE)
Rum Sauce, Brandy Butter

Baked Madagascan Vanilla
Cheesecake (V)
Winter Berry Compôte

Halen Môn Salted Caramel Torte
Caramel Coulis, Hazelnut Crumble

Mini Mince Pies

G = Gluten Free, D = Dairy Free, V = Vegetarian & VE = Vegan

All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.

Please ask a member of the team if you wish to amend any item of a dish.





Plaza Party Nights

Pomegranate Mimosa on Arrival, 3 Course Choice Menu & Disco

Smooth Chicken Liver Parfait
Orchard Fruit Chutney,
Toasted Artisan Bread

Slow Cooked Pork Belly (G)
Gratin Potato, Confit Apple &
Shallots, Cider Jus

Dark Chocolate & Orange Tart (V)
Caramelised Orange Gel

North Atlantic Prawn Cocktail
Marié Rose Sauce, Lemon,
Granary Bread

Butter Basted Roasted
Breast of Turkey
Herb Stuffing, Chipolata
wrapped in Smoked Bacon,
Roast Potatoes, Festive Jus,
Cranberry Sauce

Baked Madagascar Vanilla
Cheesecake (V)
Mulled Wine Spiced Winter
Berries

Leek & Potato Soup (G,D,V,VE)
Crispy Leeks

Pan Roasted Cod Loin (G)
Chive Mash, Sautéed Spinach,
White Wine Sauce

Traditional Christmas Pudding
(D,V,VE)
Rum Sauce, Brandy Butter

—
Mini Mince Pies

Butternut Squash, Chickpea
& Sweet Potato Wellington
(G,D,V,VE)
Herb Roasted Potatoes,
Tomato and Basil Sauce

*All served with a Selection of
Seasonal Winter Vegetables*



Dates

Friday 18th, Saturday 19th,
Friday 25th, Saturday 26th
November

Wednesday 7th, Thursday 8th,
Wednesday 14th, Sunday 18th,
Friday 23rd December

£35.95 per person

Thursday 15th, Monday 19th,
Tuesday 20th, Wednesday 21st,
Thursday 22nd December

£41.95 per person

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

Dress code – smart casual

Plaza Party Lunches

Glass of Prosecco on Arrival, 3 Course Choice Menu & Disco

Smooth Chicken Liver Parfait
Orchard Fruit Chutney, Toasted
Artisan Bread

Butter Basted Roasted
Breast of Turkey
Herb Stuffing, Chipolata
wrapped in Smoked Bacon,
Roast Potatoes, Festive Jus,
Cranberry Sauce

Dark Chocolate & Orange Tart (V)
Caramelised Orange Gel

North Atlantic Prawn Cocktail
Marié Rose Sauce, Lemon,
Granary Bread

Pan Roasted Cod Loin (G)
Chive Mash, Sautéed Spinach,
White Wine Sauce

Baked Madagascar Vanilla
Cheesecake (V)
Mulled Wine Spiced Winter Berries

Leek & Potato Soup (G,D,V,VE)
Crispy Leeks

Butternut Squash, Chickpea
& Sweet Potato Wellington
(G,D,V,VE)

Traditional Christmas Pudding
(D,V,VE)
Rum Sauce, Brandy Butter

Herb Roasted Potatoes,
Tomato and Basil Sauce

—
Mini Mince Pies

*All served with a Selection Seasonal
Winter Vegetables*



Dates

Friday 9th, Thursday 15th

£32.95 per person

Friday 16th, Thursday 22nd

£38.95 per person

Drinks Reception at 12.00pm
Lunch served at 12.30pm
Dancing until 4.30pm

Dress code – smart casual



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.

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

www.kukucardiff.com

Kuku Christmas Hot Fork Buffet

Beef Bourguignon (G,D)
Slow Cooked Beef with Onions, Mushrooms & a Rich Red Wine and Thyme Sauce

Festive Dessert and Sweet Table
A Selection of Desserts and Retro Sweets

Chicken Tikka Masala (G,D)
Roasted Marinated Chicken Pieces, Spiced Curry Sauce

Sweet Potato, Chickpea & Spinach Dahl (G,D,V,VE)
Deeply Spiced Sauce with Diced Sweet Potato, Coconut Milk & Coriander

Braised Basmati Rice (G,D,V,VE)

Naan Bread, Mango Chutney, Poppadum's (D,V,VE)



Party Lunch - Party Nights

Enjoy a fabulous Hot Fork Buffet Lunch and then dance the afternoon away with our resident DJ.

Arrive 12 noon – 5.00pm
Buffet served at 1.00pm

Kuku Lunch parties are available for private hire from

£19.95 per person

Minimum numbers will apply

Call 02920 111 122

christmas@parkplazacardiff.com

Alternative dates available.

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

Make merry after a fabulous Christmas Hot Fork Buffet and party into the night with our resident DJ.

Arrive 7.00pm - Until Late
Buffet served at 8.00pm

Available on:

Friday 25th, Saturday 26th November
Thursday 1st, Sunday 11th, Sunday 18th,
Tuesday 20th, Wednesday 21st, Friday 23rd December

£22.95 per person

Friday 2nd, Saturday 3rd, Thursday 8th,
Friday 9th, Saturday 10th, Thursday 15th,
Friday 16th, Saturday 17th, Thursday 22nd December

£27.95 per person

Private entrance via the Laguna Spa at the Park Plaza, Greyfriars Road, Cardiff CF10 3AL
www.kukucardiff.com

Laguna Restaurant Festive Menu

Available from
12.00pm – 10.00pm

Spiced Parsnip & Apple Soup
(G,D,V,VE)
Parsnip Crisps, Curry Oil

Brie & Caramelised Onion
Tartlet (G,V)
Spiced Cranberry Compôte,
Mixed Leaves

Compressed Watermelon &
Feta Salad (G,D,V,VE)
Black Olive Crumb, Spinach,
Pine Nuts

North Atlantic Prawn Cocktail
Marié Rose Sauce, Lemon,
Granary Bread

Ham Hock & Parsley Terrine (D)
Piccalilli Flavours, Grilled
Ciabatta, Micro Shoots

Salmon & Dill Fishcake (G)
Lemon Crème Fraîche, Pickled
Cucumber, Winter Leaves

Slow Cooked Welsh Lamb Shank
(G)
Bubble & Squeak, Braised Red
Cabbage, Rosemary Jus

Pan-Fried Chicken Breast (G)
Fondant Potato, Wild Mushroom
Fricassee, Thyme Jus

Butter Basted Roasted
Breast of Turkey
Herb Stuffing, Chipolata
wrapped in Smoked Bacon,
Roast Potatoes, Festive Jus,
Cranberry Sauce

Roasted Fillet of Cod (G,D)
Cannellini Bean & Chorizo Ragu,
Basil Oil

8oz Char-Grilled Rosedew Farm
Sirloin Steak (G)
Grilled Plum Tomato, Portobello
Mushroom, Skinny Chips,
Peppercorn Sauce
(£8.00 Supplement)

Roasted Pumpkin & Butternut
Squash Risotto (G,D,V,VE)
Crispy Sage, Parmesan Shard,
Sage Oil

Saffron Spiced Cauliflower
Steak (G,D,V,VE)
Fire Roasted Red Peppers,
Black Olive Crumb, Chimichurri
Dressing

*All served with a Selection of
Seasonal Winter Vegetables*

Vanilla Panna Cotta (G,D,V,VE)
Winter Berry Compôte

Chocolate & Orange Torte (V)
Caramelised Orange Gel,
Zesty Chantilly Cream

Baked Madagascan Vanilla
Cheesecake (V)
Mulled Wine Spiced Berries

Traditional Christmas Pudding
(D,V,VE)
Vanilla Rum Sauce, Brandy
Butter

Dark Chocolate & Cherry Tart
(G,D,V,VE)
Morello Cherry Coulis,
Pistachio Crème

Selection of Ice Creams or
Sorbets

Selection of Welsh Cheeses
Orchard Fruit Chutney, Biscuits
(£3.00 Supplement)

Mini Mince Pies

£34.95 per person
Monday - Thursday

£44.95 per person
Friday - Saturday

New Year's Eve Dinner & Dance

Kir Royale on Arrival followed by Dinner in the Plaza Suite with Disco

Crayfish & Crab Tian
Roasted Piquillo Peppers,
Avocado Purée, Pea Shoots

Chicken & Apricot Terrine (D)
Chunky Tomato Chutney, Pickles,
Malt Crostini

Cannellini Bean Velouté
(G, D, V, VE)
Truffle Oil

Roast Sirloin of Welsh Beef
Chateau Potatoes, Yorkshire
Pudding, Red Wine Jus,
Horseradish Sauce

Seared Fillet of Seabass
Cavolo Nero, Confit Potato,
Artichoke, Mussel & Saffron
Sauce

Pan-Fried Supreme of Welsh
Chicken (G)
Potato Gratin, Sautéed Spinach,
Wild Mushrooms & Thyme Jus

Applewood Smoked Cheese,
Wild Mushroom, Red Onion &
Spinach Wellington (D,V,VE)
Fondant Potato, Chive & White
Wine Sauce

*All served with a Selection of
Seasonal Winter Vegetables*

Baileys Cheesecake
Chocolate Coulis, Coffee &
Hazelnut Crumb

White Chocolate & Passion Fruit
Tart (G,D,V,VE)
Mango Coulis, Lime Chantilly
Cream

Selection of Welsh Cheeses
Orchard Fruit Chutney, Biscuits

Petit Fours

£65.00 per adult

Bar Open from 7.00pm
Drinks Reception at 7.00pm
Dinner will be served at 7.30pm
Disco until 1.00am

Dress Code – Smart Casual

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

New Year's Eve in Laguna Restaurant



DJ playing until late throughout the evening

Crayfish and Crab Tian
Roasted Piquillo Peppers,
Avocado Puree, Pea Shoots

Smoked Chicken & Confit
Duck Terrine (D)
Prune & Armagnac Gel, Malt
Crosthini

Cannellini Bean Velouté
(G, D, V, VE)
Truffle Oil

Champagne Sorbet

Pan Fried Welsh Beef Fillet
Slow Braised Shin Croquette,
Fondant Potato, Confit Shallot,
Red Wine Jus

Seared Fillet of Seabass
Cavolo Nero, Confit Potato,
Artichoke, Mussel & Saffron
Sauce

Herb Crusted Rack of Welsh
Lamb (G)
Potato Gratin, Sautéed Spinach,
Rosemary Jus

Applewood Smoked Cheese,
Wild Mushroom, Red Onion &
Spinach Wellington (G, D, V, VE)
Fondant Potato, Chive & White
Wine Sauce

All served with a Selection of
Seasonal Winter Vegetables

LKB Baked Alaska
Raspberry Compôte

Chocolate Fondant (G)
Pistachio Ice Cream, Cherry
Coulis

Selection of Welsh Cheeses
Orchard Fruit Chutney, Biscuits

Petit Fours & Macarons

Table Reservations from
6pm – 9.30pm

£65.00 per person



New Year's Eve in Laguna Bar



DJ Playing until Late
Private Booth in Laguna Bar

Glass of Prosecco on Arrival

Festive Sharing Platter
Pigs in Blankets, Bacon Jam
Garlic & Thyme Chicken Lollipops (G, D)
Fresh Mezze Hummus, Warm Pitta (V, VE)
Breaded Plaice, Tartar Sauce (D)
Breaded Brie, Cranberry Compote (V)
Vegetable Spring Rolls, Mango Chutney (V, VE)

£24.95 per person

£10.00 per person, non-refundable deposit is required within 10 days of
making your booking. Full pre-payment is required by Monday 19th December 2022.
Available to reserve from 8pm





Gluten Free & Vegan Dishes

Leek & Potato Soup
(G,D,V,VE)
Crispy Leeks

Spiced Parsnip & Apple Soup
(G,D,V,VE)
Parsnip Crisps, Curry Oil

Compressed Watermelon & Feta Salad (G,D,V,VE)
Black Olive Crumb, Spinach,
Pine Nuts

Garlic Wild Mushrooms
(D,V,VE)
Granary Toast, Truffle Oil

Roasted Pumpkin & Butternut
Squash Risotto (G,D,V,VE)
Crispy Sage, Parmesan Shard,
Sage Oil

Saffron Spiced Cauliflower Steak
(G,D,V,VE)
Fire Roasted Red Peppers,
Black Olive Crumb, Chimichurri
Dressing

Butternut Squash, Chickpea
& Sweet Potato Wellington
(G,D,V,VE)
Herb Roasted Potatoes, Tomato
and Basil Sauce

*All served with a Selection of
Seasonal Winter Vegetables*

Vanilla Panna Cotta (G,D,V,VE)
Winter Berry Compôte

Traditional Christmas Pudding
(D,V,VE)
Vanilla Rum Sauce, Brandy
Butter

Dark Chocolate & Cherry Tart
(G,D,V,VE)
Morello Cherry Coulis,
Pistachio Crème



How to Book

1. £25.00 per person deposit is required for all Gala Night, Plaza Party Lunch & Night and New Year's Eve Party 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 booking 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 Friday 18th November 2022. 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, drink and menu pre-orders must be confirmed 7 days prior.
9. For Gala Night, Plaza Party Night and New Year's Eve Party 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 ingredients. Please enquire further if you have any allergy or requirement prior to your party date.

Kuku Club
1. £15.00 per person deposit is required for all Kuku Club bookings.
2. 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 Restaurant and Bar
1. £20.00 per person deposit is required for all Laguna Restaurant and Bar bookings.
2. All steak and cheese supplements from Laguna Restaurant Festive Menu must be pre-paid. All other terms and conditions as above apply.

Christmas Party Rate

From:
Sunday - Friday
£119.00 Bed & Breakfast

Saturday
£169.00 Bed & Breakfast

Double Occupancy supplement
£10.00 per room per night
Upgrade for £35.00 to our
Executive room

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

Christmas Co-Ordinator
029 20 111 123
Email: christmas@parkplazacardiff.com
Hotel : 029 20 111 111

The Perfect Gift

Gift vouchers are now available to purchase online for Afternoon Tea, pampering spa days or monetary amount, making the perfect gift just a click away.

You can shop these online at: parkplazacardiff.com

Alternatively, you can call or pop into the Park Plaza or Laguna Spa Reception.

Park Plaza Hotel

Greyfriars Road, Cardiff CF10 3AL
Hotel Tel: 02920 111 111
www.parkplazacardiff.com

Laguna Health & Spa

Tel: 02920 111 110
www.lagunahealthandspa.com

Laguna Kitchen & Bar

Tel: 02920 111 103
www.lagunakitchenandbar.com

The Kuku

Tel: 02920 111 122
www.kukucardiff.com

