



PARKPLAZA

CARDIFF

Merry Christmas

Christmas & New Year 2021

# Festive Afternoon Tea



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

Selection of Savouries

Selection of Finger Sandwiches

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

Freshly Baked Warm Sultana Scones  
Clotted Cream, Strawberry Preserve

Assortment of Festive Miniature  
Cakes

Miniature Gourmet Mince Pies

Your Choice of Speciality Tea or  
Freshly Brewed Filter Coffee

Festive Afternoon Tea

Monday - Thursday £21.95  
Friday - Sunday £24.95

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Champagne Festive  
Afternoon Tea

Including a Glass of Ayala Brut  
Majeur Champagne  
Monday - Thursday £28.95  
Friday - Sunday £31.95



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

*Bookings can be made via our website [www.lagunakitchenandbar.com](http://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, Asahi or Budweiser

6 Bottles in a Bucket - £25.00

12 Bottles in a Bucket - £49.00

## Drinks Packages

Choose 4 Drinks from the following selection on the night:

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

£20.00 per person

## Wine Package

4 Bottles of House Wine - £80.00

6 Bottles of House Wine - £120.00

½ Carafe of House Red, White or Rose are available at £10.00 per person

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## Prosecco Package

Avito Prosecco (VE)

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

£25.00 per bottle

Please note Drinks packages must be pre-ordered & fully pre-paid at least two weeks prior to the event.





## *Dates*

Friday 3rd, Saturday 4th,  
Friday 10th, Saturday 11th,  
Friday 17th, Saturday 18th December

£54.95 per person

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

*Dress code – smart casual*

# *Gala Extravaganza Party Nights*

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

Pomegranate Mimosa on Arrival

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3 Course Choice Menu

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Disco



# Gala Extravaganza Party Menu



Severn and Wye Smoked Salmon  
Fresh Horseradish Dressing,  
Micro Herbs, Malt Crisp

Pressed Confit Chicken and  
Duck Terrine  
Prune and Armagnac Puree,  
Toasted Artisan Bread

Cream of Leek and Potato Soup  
Welsh Rarebit Crostini (V)

Slow Cooked Shank of  
Welsh Lamb  
Bubble and Squeak, Rosemary  
and Garlic Jus

Roasted Fillet of Cod  
Crushed Basil and Sundried Tomato  
Potatoes, Vermouth and Garden  
Herb Sauce

Butter Basted Roasted Breast of  
Turkey  
Herb Stuffing, Chipolata Wrapped  
in Smoked Bacon, Roast Potato,  
Thickened Roasting Juices,  
Cranberry Sauce

Spiced Butternut Squash, Chickpea  
and Savoy Cabbage Parcel  
Wild Mushrooms, Herb Roast  
Potatoes, Tarragon Sauce (V)

*All served with a Selection of  
Thyme Roasted Seasonal  
Vegetables*

Traditional Christmas Pudding  
Roasted Fig and Orange Compote,  
Brandy Butter Sauce (V)

Baked Madagascar Vanilla  
Cheesecake  
Crushed Meringue & Blueberries (V)

Dark Chocolate and Cherry Tart  
Pistachio Praline, White Chocolate  
Anglaise (V)

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Freshly Brewed Coffee  
Mini Mince Pies





# Plaza Party Nights

Pomegranate Mimosa on Arrival, 3 Course Choice Menu & Disco

## Notes

Friday 19th, Saturday 20th,  
Friday 26th, Saturday 27th  
November

Wednesday 8th, Thursday 9th,  
Wednesday 15th December

£33.95 per person

Thursday 16th, Monday 20th,  
Tuesday 21st Wednesday 22nd,  
Thursday 23rd Decemberr

£39.95 per person

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

Dress code – smart casual

Smooth Chicken Liver Pate  
Orchard Fruit Chutney,  
Toasted Artisan Bread

North Atlantic Prawn Cocktail  
Tomato Mayonnaise, Lemon,  
Granary Bread

Cream of Leek and  
Potato Soup  
Garlic Herb Croutons (V)

Slow Cooked Belly of Pork  
Gratin Potato, Maple and  
Rosemary Roasted Apples,  
Cider Jus

Butter Basted Roasted Breast  
of Turkey  
Herb Stuffing, Chipolata  
Wrapped in Smoked Bacon  
Roast Potato, Thickened  
Roasting Juices, Cranberry  
Sauce

Baked Fillet of Salmon  
Dill Creamed Potatoes, White  
Wine and Chive Sauce

Goats Cheese, Roasted Red  
Pepper, Basil and Spinach  
Wellington  
Tomato and Basil Fondue (V)

All served with a Selection of  
Thyme Roasted Seasonal  
Vegetables

Chocolate and Clementine Torte  
Caramelized Orange Gel (V)

Baked Madagascan Vanilla  
Cheesecake  
Crushed Meringue & Blueberries  
(V)

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

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Freshly Brewed Coffee  
Mini Mince Pies



# Plaza Party Lunches

Glass of House Merlot or Pinot Grigio on Arrival, 3 Course Choice Menu & Disco

Smooth Chicken Liver Pate  
Orchard Fruit Chutney, Toasted  
Artisan Bread

North Atlantic Prawn Cocktail  
Spicy Tomato Mayonnaise,  
Lemon, Granary Bread

Cream of Leek and Potato Soup  
Garlic Herb Croutons (V)

Butter Basted Roasted Breast  
of Turkey  
Herb Stuffing, Chipolata  
Wrapped in Smoked Bacon  
Roast Potato, Thickened Roasting  
Juices, Cranberry Sauce

Baked Fillet of Salmon  
Dill Creamed Potatoes, White  
Wine and Chive Sauce

Goats Cheese, Roasted Red  
Pepper, Basil and Spinach  
Wellington  
Tomato and Basil Fondue (V)

*All served with a Selection of  
Thyme Roasted Seasonal Vegetables*

Chocolate and Clementine Torte  
Caramelized Orange Gel (V)

Baked Madagascan Vanilla  
Cheesecake  
Crushed Meringue & Blueberries  
(V)

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

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Freshly Brewed Coffee  
Mini Mince Pies



## Dates

Friday 10th, Thursday 16th,  
Thursday 23rd December,

£29.95 per person

Friday 17th December

£39.95 per person

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

*Dress code – smart casual*





The Kuku is the ideal party space and occupies two floors with a 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.

[www.kukucardiff.com](http://www.kukucardiff.com)

# Kuku Christmas Hot Fork Buffet

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

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

Marinated Chicken, Chickpea,  
Spinach and Tomato Curry

Vegetable and Sweet Potato  
Curry (V)  
Coconut Milk, Basil and  
Coriander

Braised Basmati Rice with  
Toasted Coconut and Cumin  
Naan Bread, Poppadum's







# 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  
**£14.95 per person**

Minimum numbers will apply

Call 02920 111 122  
[christmas@parkplazacardiff.com](mailto: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 26th and Saturday 27th November.  
Thursday 9th, Sunday 12th, Sunday 19th,  
Thursday 21st, Wednesday 22nd and  
Thursday 23rd December

**£19.95 per person**

Friday 3rd, Saturday 4th, Friday 10th,  
Saturday 11th, Thursday 16th, Friday  
17th, Saturday 18th December

**£24.95 per person**

Private entrance via the Laguna Spa at the Park Plaza, Greyfriars Road, Cardiff CF10 3AL  
[www.kukucardiff.com](http://www.kukucardiff.com)

# Laguna Restaurant Festive Menu

Available from  
12.00pm – 10.00pm

Roasted Parsnip and  
Honey Soup, Curry Oil  
Garlic and Herb Crostini (V)

Crisp Fried Crusted  
Goats Cheese  
Cranberry Puree, Celeriac  
Remoulade, Winter Leaves (V)

North Atlantic Prawn Cocktail  
Tomato Mayonnaise, Lemon,  
Granary Bread

Smooth Chicken Liver and  
Cognac Parfait  
Earl Grey Infused Apricots,  
Toasted Brioche,  
Fennel Granola

Smoked Haddock and  
Welsh Cheddar Fish Cakes  
Warm Seaweed Tartare Sauce,  
Dressed Roquette

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24 Hour Slow Cooked  
Shank of Lamb  
Roasted Garlic Mashed Potato,  
Caramelized Red Onion,  
Rosemary Jus

Pan Fried Breast of  
Corn Fed Chicken  
Thyme Fondant Potato,  
Sticky Lentils, Wild Mushrooms,  
Button Onions, Port Sauce

Butter Basted Roasted  
Breast of Turkey  
Herb Stuffing, Chipolata  
Wrapped in Smoked Bacon  
Roast Potato, Thickened  
Roasting Juices, Cranberry  
Sauce

Roasted Fillet of Cod, Brioche,  
Herb and Gruyere Crust  
Tomato and Basil Potatoes,  
Virgin Rapeseed, Shallot and  
Olive Dressing

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

Roasted Butternut Squash,  
Sweet Potato and Sage Risotto  
Crushed Amaretti, Mascarpone  
(V)

*All served with a Selection of  
Thyme Roasted Root Vegetables*

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Dark Chocolate and  
Orange Torte  
Blood Orange and Grand  
Marnier Compote, Orange  
Praline (V)

Baked Madagascar Vanilla  
Cheesecake  
Blueberry Gel, Blueberries,  
Crushed Meringue, Lemon  
Balm (V)

Traditional Christmas Pudding  
Roasted Fig and Orange  
Compote, Brandy Butter  
Sauce (V)

Lemon and Raspberry  
Brule Tart  
Raspberry Granola,  
Raspberry Sorbet (V)

Selection of Ice Creams  
or Sorbets

Selection of British and  
Continental Cheeses  
Orchard Fruit Chutney,  
Biscuits (£2.00 Supplement)

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Mini mince pies

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£29.95 per person  
Monday - Thursday

£39.95 for Friday 3rd, 10th, 17th  
December

£39.95 on Saturdays throughout  
December from 6:00pm.



# New Year's Eve Dinner & Dance

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

Smoked Salmon and  
Prawn Roulade  
Avocado Puree, Romanesco,  
Compressed Cucumber, Caviar

Seasonal Game Terrine  
Agen Prune Puree, Pickles,  
Malt Crisps

Watercress, Potato and  
Truffle Soup  
Garlic and Herb Crostini (V)

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

Seared Fillet of Seabass  
Crab and Vanilla Risotto,  
Champagne and Chive Sauce

Pan Fried Supreme of  
Cornfed Chicken  
Fondant Potato, Wild  
Mushrooms, Pearl Onions,  
Pancetta, Thyme and Port Jus

Wild Mushroom, Sweet Potato,  
Cavolo Nero and Tomato  
Pithivier  
Sweet Potato Puree, Tarragon  
(V)

*All served with a Selection of  
Thyme Roasted Root  
Vegetables*

Raspberry, White Chocolate and  
Champagne Cheesecake  
Au de Vie and Raspberry Gel,  
Toasted Oat and Raspberry  
Granola

Dark Chocolate and Citrus Torte  
Burnt Orange Compote,  
Chocolate Crumb (V)

Selection of Welsh and  
Continental Cheeses  
Orchard Fruit Chutney, Biscuits

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Freshly Brewed Filter Coffee,  
Petit Fours



£60.00 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

# Laguna Restaurant New Year's Eve Dinner



DJ playing until late throughout the evening

Beetroot Gravadlax Salmon  
Celeriac and Apple Remoulade,  
Sweet Mustard and Dill

Pressed Confit Duck and  
Chicken Terrine  
Agen Prune and Armagnac  
Puree, Fennel Crumb, Pickles

Watercress, Potato and  
Truffle Soup  
Herb Crostini's

Whipped Perl Las and  
Roasted Fig Tart  
Aged Balsamic, Winter Herbs

Pan Fried Scallops  
Coconut and Lemon Grass  
Broth, BBQ Pineapple Salsa

Champagne Sorbet

Roasted Fillet of Beef  
Sarladaise Potato, Creamed  
Wild Mushrooms, Roasted  
Artichokes, Port and  
Shallot Jus

Pan Fried Fillet of Sea Bass  
Saffron Potatoes, Courgette,  
Confit Tomato, Vanilla Beurre  
Blanc

Rack of Welsh Lamb  
Fondant Potato, Sweetbread  
Fritter, Celeriac Puree, Lamb  
Fat Carrots, Rosemary Jus

Slow Cooked Belly of Usk  
Valley Pork  
Gratin Potato, Roasted Apples,  
Kale, Calvados Sauce

Cavolo Nero, Butternut Squash  
and Pant ys Gawn Pithivier  
Garlic and Parsley Veloute (V)

*All served with a Selection  
of Thyme Roasted Seasonal  
Vegetables*

Vanilla and Rhubarb Delice  
Poached Rhubarb, Crème  
Anglaise

Strawberry and Champagne  
Cheesecake  
Textures of Strawberry,  
Almond Crumb

Dark Chocolate and  
Raspberry Torte  
Raspberry Granola,  
Pistachio Ice Cream

Selection of Ice Creams  
or Sorbets

Selection of Welsh and  
Continental Cheeses  
Orchard Fruit Chutney, Celery,  
Grapes, Crackers

Petit Fours

Table Reservations from  
6pm – 9.30pm

£60.00 per person





# New Year's Eve in Laguna Bar



DJ Playing until late  
Private Booth in Laguna Bar

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Selection of Breads & Marinated Olives  
Oil and Vinegar

Festive Sharing Platter  
Pigs in Blankets, HP Sauce  
Spicy Chicken, Garlic Mayo  
Chili and Coriander Hummus, Warm Pitta (V)  
Breaded Plaice, Tartare Sauce  
Goats Cheese and Fig Parcel (V)  
Breaded Mozzarella, Tomato Salsa (V)  
Vegetable Samosa, Mango Chutney (V)

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Glass of Avito Prosecco  
Veneto, Italy (VE)  
*Fruity flavours of apple, melon and pear, culminating in a gentle floral finish*

£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 20th December 2021. Available to reserve from 8pm*



# Vegan and Gluten Free Menu



## Starters

Roasted Fig and  
Compressed Melon (GF)  
Pomegranate, Yoghurt,  
Toasted Hazelnuts

Butter Bean and  
Celeriac Soup (VE/GF)  
Herb Infused Oil

Toasted Goats Cheese Salad  
(GF)  
Basil Pesto, Roasted Peppers,  
Toasted Pine Nuts

Seasonal Superfood Salad  
(VE/GF)

Plum Tomato, Garlic and  
Black Olive Tart (VE)  
Roquette, Balsamic Dressing

## Main Course

Pearl Barley and Wild  
Mushroom Risotto (VE)  
Lemon Yoghurt, Tarragon,  
Roquette

Spiced Butternut Squash,  
Chickpea and Savoy Cabbage  
Parcel (VE)  
Herb Roast Potatoes,  
Tarragon Sauce

Herb Roasted Courgette,  
Giant Cous-Cous (VE)  
Warm Tomato and Fennel Salad,  
Rapeseed Dressing

Ras el Hanout Grilled  
Cauliflower Steak (GF)  
Rainbow Chard, Wild  
Mushrooms, Mushroom  
Ketchup

Thai Green Vegetable and  
Sweet Potato Curry (GF)  
Fragrant Coconut Jasmine Rice,  
Poppadum's

## Desserts

Winter Berry Eton Mess (GF)  
Chantilly Cream,  
Raspberry Sauce

Dark Chocolate and Orange  
Torte (GF)  
Caramelised Oranges, Cornish  
Clotted Cream

Traditional Christmas Pudding  
(GF)  
Winter Berries and Chantilly  
Cream

Chocolate and Gingerbread  
Brownie (VE)  
Vanilla Ice Cream, Toffee Sauce

Almond Milk Cinnamon and  
Vanilla Panna Cotta (VE)  
Poached Rhubarb, Rhubarb Gel



# How to Book

1. £20.00 per person deposit is required for all Gala Night, Plaza Party 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 Welsh 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 Thursday 15th November 2021. 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 14 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. £10.00 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. £15.00 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**

£99.00 Bed & Breakfast

**Saturday**

£139.00 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@](mailto:christmas@parkplazacardiff.com)**

**[parkplazacardiff.com](http://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](http://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](http://www.parkplazacardiff.com)

## Laguna Health & Spa

Tel: 02920 111 110  
[www.lagunahealthandspa.com](http://www.lagunahealthandspa.com)

## Laguna Kitchen & Bar

Tel: 02920 111 103  
[www.lagunakitchenandbar.com](http://www.lagunakitchenandbar.com)

## The Kuku

Tel: 02920 111 122  
[www.kukucardiff.com](http://www.kukucardiff.com)

