



PARKPLAZA

CARDIFF

Merry Christmas

Christmas 2025



Festive Afternoon Tea



We will be serving our Traditional & Gentlemens Afternoon Tea with a festive twist.

Festive Afternoon Tea

Selection of Warm Savouries

Pork & Herb Stuffing Sausage Roll
Wild Mushroom & Blue Cheese Arancini, Garlic Aioli

Selection of Finger Sandwiches

Freshly Baked Warm Sultana Scones
Clotted Cream, Strawberry Preserve

Assortment of Festive Miniature Cakes

Mini Mince Pies

Your Choice of Loose Leaf Tea or Freshly
Brewed Filter Coffee

£30.95

Festive Gentlemens Afternoon Tea

Starters

North Atlantic Prawn Cocktail, Marie Rose Sauce (G, D)
LKB Sage & Onion Stuffing Scotch Egg, Spiced
Cranberry Compote (D)
Smoked Salmon on Soda Bread, Horseradish Crème
Fraîche, Crispy Fried Capers

Mains

Roast Topside of Welsh Beef, Yorkshire Pudding &
Horseradish Sauce
Slow Cooked BBQ Pulled Pork Ciabatta, Red Cabbage
Mini Festive Turkey Burger, Cranberry Mayonnaise (D)

Desserts

White Chocolate & Barts Cream Liqueur Panna Cotta
with Raspberry Jelly
Chefs Christmas Delight
Your Choice of Loose Leaf Tea or Freshly Brewed Filter Coffee

£30.95

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

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.

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

Laguna Restaurant Festive Menu

Available from
12:00pm – 10:00pm

Starters

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

Salmon & Chive Fishcakes (G)
Braised Leeks, Baby Onion &
Whole Grain Mustard Fricassee

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

**Butternut Squash, Sweet Chilli &
Coriander Soup (G, D, V, VE)**

Confit Duck & Ham Hock Terrine
Spiced Pear Chutney,
Baked Ciabatta

Pear & Chicory Salad (V)
Candied Walnuts, Perl Las Blue
Cheese Dressing

Mains

Slow Cooked Pork Belly (G)
Winter Bubble & Squeak, Spiced
Braised Red Cabbage, Rosemary Jus

**Roasted Chicken, Cranberry &
Brie Ballotine (G)**
Mashed Potatoes, Fine Green
Beans, Redcurrant Jus

**Basted Roasted Turkey Breast
(G, D)**
Herb Stuffing, Chipolata, Roasted
Potatoes, Seasonal Vegetables,
Thickened Roasting Juices,
Cranberry Sauce

Baked Fillet of Salmon
Dill Creamed Potatoes, Seasonal
Vegetables, White Wine &
Chive Sauce

**Goats' Cheese, Roasted Red
Pepper, Basil and Spinach
Wellington (V)**
Tomato and Basil Fondue, Fine
Green Beans & Roast Potatoes

**8oz Char-Grilled Rosedew
Farm Sirloin Steak (G)**
Grilled Plum Tomato & Portobello
Mushroom, Peppercorn Sauce,
Skinny Chips (£10.00 Supplement)

Dessert

**Traditional Christmas Pudding
(D, V, VE)**
Mulled Berry Compote,
Dark Rum Sauce

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

Salted Caramel & Chocolate Tart
Honeycomb, Hazelnut Praline,
Crème Anglaise

Vanilla Panna Cotta (G, D, V, VE)
Mulled Wine Spiced Winter
Berries

**Selection of Ice Creams and
Sorbets (V)**

Selection of Artisan Cheeses
Orchard Fruit Chutney, Biscuits
(£5.00 Supplement)

Mini Mince Pies

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member of our team.

£40.95 per person
Monday - Thursday

£46.95 per person
Friday - Saturday



Tables can be booked 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 Coors, Budweiser or Madri

6 Bottles in a Bucket - **£27.00**
12 Bottles in a Bucket - **£54.00**

Drinks Packages

Choose 4 Drinks from the following selection.

Glass of 175ml House Wine
Pint of Draught Lager or Cider
Bottle of Lager
Bottle of Cider
25ml House Spirit & Mixer
(Tonic, Slimline, Coke, Coke Zero or Lemonade)
Soft drink
£25.00 per person

Wine Package

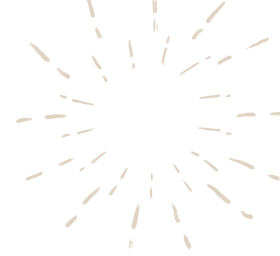
4 Bottles of House Wine - **£100.00**
6 Bottles of House Wine - **£150.00**

Prosecco Package

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

Prosecco Rosé
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
£32.00 per bottle

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



A Night to Nazzle

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

Christmas Spiced Fizz on Arrival & 3 Course Choice Menu

- Disco

Starters

Severn and Wye Smoked Salmon
Horseradish Crème Fraiche,
Granary Bread & Lemon

**Duck Liver & Candied
Orange Pate**
Red Onion Jam, Toasted Brioche

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

Mains

Slow Cooked Shank of Lamb (G)
Bubble 'n' Squeak, Seasonal
Vegetables, Rosemary Scented Jus

**Basted Roasted Turkey Breast
(G,D)**
Herb Stuffing, Chipolata, Roasted
Potatoes, Seasonal Vegetables,
Thickened Roasting Juices,
Cranberry Sauce

**Goats' Cheese, Roasted Red
Pepper, Basil & Spinach
Wellington (V)**
Tomato and Basil Fondue,
Fine Green Beans & Roast
Potatoes

Dessert

**Traditional Christmas Pudding
(D,V,VE)**
Mulled Berry Compote,
Dark Rum Sauce

**White Chocolate and Red Velvet
Cheesecake**
Raspberry Gel & Creme Anglaise

Salted Caramel & Chocolate Tart
Honeycomb, Hazelnut Praline,
Crème Anglaise

Mini Mince Pies



Dates

Friday 28th, Saturday 29th
November

Friday 5th, Saturday 6th,
Friday 12th, Saturday 13th,
Friday 19th December
£59.95 per person

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

**Dress code – Dress to
impress**



Plaza Party Nights

Christmas Spiced Fizz on Arrival,
3 Course Choice Menu & Disco.

Starters

Ham Hock, Pea and Herb Terrine
Piccalilli, Baked Sourdough

North Atlantic Prawn Cocktail (D)

Marie Rose Sauce, Lemon,
Granary Bread

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

Crispy Leeks

Mains

Slow Braised Brisket of Beef (G)
Gratin Potato, Seasonal Vegetables,
Wild Mushroom Jus

Basted Roasted Breast Turkey (G,D)

Herb Stuffing, Chipolata, Roasted
Potatoes, Seasonal Vegetables,
Thickened Roasting Juices,
Cranberry Sauce

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

Tomato and Basil Fondue,
Fine Green Beans &
Roast Potatoes

Dessert

**Dark Chocolate & Clementine
Torte (G,D,V,VE)**
Chocolate Coulis,
Mandarin Orange Segments

Vanilla Cheesecake (V)

Spiced Winter Berries,
Chantilly Cream

Traditional Christmas Pudding (D,V,VE)

Mulled Berry Compote,
Dark Rum Sauce

Mini Mince Pies

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Plaza Party Lunches

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

Starters

Ham Hock, Pea and Herb Terrine
Piccalilli, Baked Sourdough

North Atlantic Prawn Cocktail (D)

Marie Rose Sauce, Lemon,
Granary Bread

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

Crispy Leeks

Mains

Basted Roasted Turkey Breast (G,D)
Herb Stuffing, Chipolata, Roasted
Potatoes, Seasonal Vegetables,
Thickened Roasting Juices,
Cranberry Sauce

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

Tomato and Basil Fondue, Fine
Green Beans & Roast Potatoes

Dessert

**Dark Chocolate & Clementine
Torte (G, D,V,VE)**
Chocolate Coulis,
Mandarin Orange Segments

Vanilla Cheesecake (V)

Spiced Winter Berries,
Chantilly Cream

Traditional Christmas Pudding (D,V,VE)

Mulled Berry Compote,
Dark Rum Sauce

Mini Mince Pies

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Dates

Thursday 11th, Thursday 18th
Friday 19th December
£41.95 per person

Drinks Reception at 12.00pm
Dinner 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 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 Buffet

Kuku Christmas Hot Fork Buffet

Beef Bourguignon

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

Coq au Vin

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

Mushroom Stroganoff (V)

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

Thick Cut Chips
Braised Basmati Rice
Crusty Bread

Festive Dessert & Sweet Table

A Selection of Desserts & Retro Sweets

Kuku Christmas Finger Buffet

Selection of Festive Filled Sandwiches
Mini Pie Selection

Smoked Haddock & Cheddar Fish Cakes, Tartare Sauce

Chunky Pigs in Blankets, Cranberry Mayonnaise

Wild Mushroom & Blue Cheese Arancini, Garlic Aioli

Chicken Goujons

Thick Cut Chips

Festive Dessert & Sweet Table

A Selection of Desserts & Retro Sweets

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Party Nights

Celebrate in style with our Hot Fork Buffet or our Festive Finger Buffet, then dance the night away with our Resident DJ.

Arrive 7.00pm - Until Late.
Buffet served at 8.00pm

Available on:

Friday 21st, Saturday 29th, Sunday 30th
November

Sunday 7th, Tuesday 9th, Wednesday 10th,
Sunday 14th, Monday 15th, Tuesday 16th,
Sunday 21st December

£27.95 per person

Friday 28th, Saturday 29th November

Thursday 4th, Friday 5th, Saturday 6th,
Thursday 11th, Friday 12th, Saturday 13th,
Wednesday 17th, Thursday 18th,
Friday 19th, Saturday 20th December

£32.95 per person

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Call 02920 111 122

christmas@parkplazacardiff.com

Alternative dates available.

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

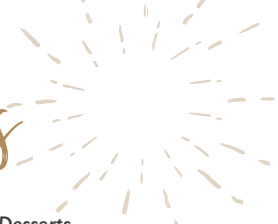
*Private entrance next to the Laguna
Kitchen & Bar, Park Plaza, Greyfriars
Road, Cardiff CF10 3AL*

www.kukucardiff.com





Gluten Free & Vegan Dishes



Starters

Mushroom Pate (G, D, V, VE)

Roasted Brussels Sprouts with Balsamic Glaze, Melba Toast

Butternut Squash, Sweet Chilli & Coriander Soup (G, D, V, VE)

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

Christmas Superfood Salad (G, D, V, VE)

Brussel Sprouts, Mixed Quinoa, Pomegranate, Carrots, Spinach, Edamame Beans & Chestnuts

Mains

Sweet Potato & Lentil Wellington (D, V, VE)

Herb Roasted New Potatoes, Fine Green Beans, Sun Dried Tomatoes, Salsa Verde

Chestnut Roast (G, D, V, VE)

Brown Rice & Mushrooms, topped with Cranberries, Pumpkin & Chestnut Pieces, Seasonal Vegetables & Roast Potatoes

Pumpkin & Sage Tortelloni (D, V, VE)

Roasted Garlic, Rosemary, White Wine Velouté, Crispy Sage Leaves

Desserts

Vanilla Panna Cotta (G, D, V, VE)

Mulled Wine Spiced Winter Berries

Traditional Christmas Pudding (D, V, VE)

Vanilla Rum Sauce, Berry Compote

Dark Chocolate & Clementine Torte (G, D, V, VE)

Chocolate Coulis, Mandarin Orange Segments



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How to Book...

1. £25.00 per person deposit is required for Night to Dazzle, Plaza Party Lunch & Night.

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 24th November 2025. 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 & 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 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
£139.00 Bed & Breakfast

Saturday
£189.00 Bed & Breakfast

Double Occupancy supplement
£1000 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.

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 Health & 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.lagunahealthandspace.com

Laguna Kitchen & Bar

Tel: 02920 111 103
www.lagunakitchenandbar.com

The Kuku

Tel: 02920 111 122
www.kukucardiff.com

