



CHRISTMAS PARTIES

WITH ADDED SPARKLE

JANUARY PARTIES 2018

AVAILABLE FOR EXCLUSIVE HIRE FOR YOUR OWN PRIVATE PARTY

Sparkling Cocktail on arrival

Homemade Welsh Leek & Potato Soup (v)

Ciabatta Croutons

Rustic Pâtè

Spiced Orchard Fruit Chutney,
Baked Ciabatta

Roast Turkey

Sage, Apricot and Shallot Stuffing,
Chipolata wrapped in Smoked Bacon,
Cranberry Sauce, Roast Potatoes,
Thickened Roasting Juices

Grilled Salmon Fillet

Herb Mash, White Wine and
Chive Sauce

Pearl Barley & Leek Risotto (v)

Wild Rocket and Parmesan

*All Served with a Selection of
Seasonal Vegetables*

Raspberry & Champagne
Popping Candy Cheesecake

Crème Anglaise

Rich Chocolate Orange Torte

Spiced Orange Syrup

Freshly Brewed Coffee, Mints

£25.95 per person

*Hats and novelties are included
free of charge*



DRINKS PACKAGES FOR THE TABLE

WE ARE OFFERING YOU THE OPTION OF PRE-ORDERING YOUR DRINKS WITH YOUR MEAL, SELECT FROM THE OPTIONS BELOW:

Half Bottle of House Wine

Add on ½ bottle of House Red, White or Rose Wine with your meal

£8.00 per person

Beer Packages

Your choice of Peroni, Heineken or Budweiser

6 Bottles in a Bucket: £23.00

12 Bottles in a Bucket: £45.00

Drinks Packages

Choose 4 Drinks from the following selection:

Glass of 125ml House Wine
Bottle of Heineken
Bottle of Budweiser
Bottle of Cider
25ml House Spirit & Mixer
(Tonic, Slimline, Coke, Diet Coke or Lemonade)
Soft drink

£16.00 per person

Wine Package

3 Bottles of House Wine: £47.00

6 Bottles of House Wine: £94.00

Prosecco Package

3 Bottles of Prosecco: £78.00

6 Bottles of Prosecco: £155.00

Sparkling Cocktails

Make your own Sparkling Cocktail Combo

Bottle of Prosecco on Ice and your choice of 2 Fruit Liqueurs (Choose from Blueberry, Elderflower, Pomegranate, Lychee, Crème de Cassis)

£29.95 each

Please note drinks packages must be pre-ordered and fully prepaid at least two weeks prior to the event. Beer Buckets cannot be mixed.

GALA EXTRAVAGANZA PARTY NIGHTS

PARTY IN STYLE THIS FESTIVE SEASON. OUR GALA NIGHT INCLUDES...

Sparkling Cocktail
on Arrival

3 Course Choice Menu

Midnight Snacks

Disco

Hot Savoury Platters served
at Midnight

Pigs in Blankets, Sesame Seeds,
Maple Syrup

Plaice Goujons, Tartare Sauce

Mini Chicken Kievs, Chive Sour Cream

Seasoned Potato Wedges

Margherita Pizza

Vegetable Samosa, Mango Chutney



DATES

Friday 1st, Saturday 2nd,
Friday 8th, Saturday 9th
Friday 15th, Saturday 16th
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 MENU

Beetroot Gravadlax of Salmon
Mustard and Dill Dressing, Granary
Bread, Lemon

Chicken Liver & Truffle Parfait
Red Onion Marmalade, Toasted
Brioche

Homemade Welsh Leek
& Potato Soup (v)
Ciabatta Croutons

Slow Cooked Shank
of Welsh Lamb
Bubble 'n' Squeak, Rosemary Scented Jus

Grilled Sea Bass Fillet
Gratin Potato, White Wine Chive and
Butter Sauce

Roast Turkey
Sage, Apricot and Shallot Stuffing,
Chipolata wrapped in Smoked Bacon,
Cranberry Sauce, Roast Potatoes,
Thickened Roasting Juices

Cranberry and Redcurrant
Tortellini (v)
Goats' Cheese and Garden Herb
Sauce

*All served with a Selection of
Seasonal Vegetables*

Raspberry & Champagne
Popping Candy Cheesecake
Crème Anglaise

Traditional Christmas Pudding
Winterberry Compote, Brandy Sauce

Rich Chocolate Orange Torte
Spiced Orange Syrup

Freshly Brewed Coffee,
Mini Mince Pies



PLAZA PARTY NIGHTS

SPARKLING COCKTAIL ON ARRIVAL, 3 COURSE CHOICE MENU AND DISCO

Classic Prawn Cocktail
Granary Bread, Lemon

Rustic Pâté
Spiced Orchard Fruit Chutney,
Baked Ciabatta

Homemade Welsh Leek
& Potato Soup (v)
Ciabatta Croutons

Slow Cooked Pork Belly
Rolled with Garlic, Lemon & Sage,
Gratin Potato, Thyme Jus

Roast Turkey
Sage, Apricot and Shallot Stuffing,
Chipolata wrapped in Smoked Bacon,
Cranberry Sauce, Roast Potatoes,
Thickened Roasting Juices

Grilled Salmon Fillet
Herb Mash, White Wine and
Chive Sauce

Pearl Barley & Leek Risotto (v)
Wild Rocket and Parmesan

*All Served with a Selection of
Seasonal Vegetables*

Raspberry & Champagne
Popping Candy Cheesecake
Crème Anglaise

Traditional Christmas
Pudding
Winterberry Compote, Brandy Sauce

Rich Chocolate Orange Torte
Spiced Orange Syrup

Freshly Brewed Coffee,
Mini Mince Pies



DATES

Thursday 30th November
Monday 18th, Tuesday 19th,
Wednesday 20th December

£32.95 per person

Friday 24th, Saturday 25th November
Thursday 7th, Wednesday 13th,
Thursday 14th, Thursday 21st,
Friday 22nd December

£37.95 per person

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

Dress code – smart casual

PLAZA PARTY LUNCHEs

SPARKLING COCKTAIL ON ARRIVAL, 3 COURSE CHOICE MENU AND DISCO

Rustic Pâté

Spiced Orchid Fruit Chutney,
Baked Ciabatta

Classic Prawn Cocktail

Granary Bread, Lemon

Homemade Welsh Leek & Potato Soup (v)

Ciabatta Croutons

Roast Turkey

Sage, Apricot and Shallot Stuffing,
Chipolata wrapped in Smoked Bacon,
Cranberry Sauce, Roast Potatoes,
Thickened Roasting Juices

Grilled Salmon Fillet

Herb Mash, White Wine and
Chive Sauce

Pearl Barley & Leek Risotto (v)

Wild Rocket and Parmesan

*All Served with a Selection of
Seasonal Vegetables*

Raspberry & Champagne Popping Candy Cheesecake

Crème Anglaise

Traditional Christmas Pudding

Winterberry Compote, Brandy Sauce

Rich Chocolate Orange Torte

Spiced Orange Syrup

Freshly Brewed Coffee,

Mini Mince Pies

DATES

Friday 1st, Thursday 14th,
Wednesday 20th, Thursday 21st,
Friday 22nd December

£29.95 per person

Friday 8th, Friday 15th December

£39.95 per person

Drinks Reception at 12.00pm

Lunch served at 12.30pm

Dancing until 4.30pm

Dress code – smart casual



CHRISTMAS HOT FORK BUFFET

Beef Stroganoff

Tender Strips of Beef, Confit Onions,
Sliced Vegetables, Gherkins, Brandy
Paprika Cream

Turkey A La King

Slow Cooked Tender Pieces of Turkey,
Diced Peppers, Red Onions, Button
Mushrooms, Sherry Cream Sauce

Classic Vegetable Lasagne (v)

Char-Grilled Mediterranean
Vegetables

Star Anise and Cinnamon
Braised Aromatic Rice

Roasted New Potatoes

Seasonal Roasted Root
Vegetables

Fondant Fancies

Mini Christmas Brownies

Mini Stollen Bites

KUKU CLUB

The Kuku Club is the ideal party space and occupies two floors within the iconic Park Plaza Hotel 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 Club can easily cater for up to 150 guests.

Call 02920 111 122
ppconfl@parkplazahotels.co.uk

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

www.kukuclub.co.uk

kuku
CLUB





PARTY LUNCH

ENJOY A FABULOUS HOT FORK
BUFFET LUNCH AND THEN DANCE
THE AFTERNOON AWAY WITH
OUR RESIDENT DJ

Arrive 12.00pm - 5.00pm
Buffet served at 1.00pm

Available on
Friday 1st, Friday 8th, Friday 15th,
Thursday 21st, Friday 22nd December

£19.95 per person

PARTY NIGHT

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 7.45pm

Available on
Friday 24th, Saturday 25th November
Thursday 7th, Thursday 14th
December

£19.95 per person

Friday 1st, Saturday 2nd, Friday 8th,
Saturday 9th, Friday 15th, Saturday
16th, Thursday 21st or Friday 22nd
December

£24.95 per person

LAGUNA RESTAURANT FESTIVE MENU

Avocado & Chorizo Bruschetta
Apple and Winter Leaf Salad

Classic Prawn Cocktail
Granary Bread, Lemon

Homemade Welsh Leek
& Potato Soup (v)
Ciabatta Croutons

Chicken Liver & Truffle Parfait
Red Onion Marmalade, Toasted
Brioche

Seasonal Superfood Salad (v)
Quinoa, Toasted Seeds, Roasted
Butternut Squash, Pomegranate,
Edamame Beans, Peas, Coriander,
Beetroot

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

Pan Fried Breast of Chicken
Fondant Potato, Celeriac Puree,
Pancetta, Baby Onions, Red Wine Jus

Roast Turkey
Sage, Apricot and Shallot Stuffing,
Chipolata wrapped in Smoked Bacon,
Cranberry Sauce, Roast Potatoes,
Thickened Roasting Juices

Salmon & Spinach en Croute
Sundried Tomato Mash, Saffron Sauce

8 oz Char-Grilled Sirloin Steak
(£5 supplement)
Plum Tomato, Portobello Mushroom,
Béarnaise Sauce, Skinny Chips

Wild Mushroom Risotto (v)
White Truffle Oil

*All served with a Selection of
Seasonal Vegetables*

Raspberry & Champagne
Popping Candy Cheesecake
Crème Anglaise

Traditional Christmas Pudding
Winterberry Compote, Brandy Sauce

Rich Chocolate Orange Torte
Spiced Orange Syrup

Selection of Ice Creams
or Sorbets

Selection of Welsh Cheese
Tomato and Apple Chutney, Biscuits

Selection of Fondant Fancies

£29.95 per person

Available from
12.00pm – 10.00pm

£39.95 for Friday 8th & 15th December

£39.95 from 6.00pm on Saturday 9th
& 16th December

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



FESTIVE AFTERNOON TEA

THROUGHOUT DECEMBER, THE PARK PLAZA WILL BE SERVING 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 BEFORE BRAVING THE SHOPS AGAIN.

Selection of
Finger Sandwiches

Cucumber & Dill Crème Fraiche
Free Range Egg Mayonnaise
& Mustard Cress

Severn and Wye Smoked Salmon
& Cream Cheese

Roast Turkey & Cranberry
Mayonnaise

Roast Ham

Freshly Baked Warm
Sultana Scones

Clotted Cream, Strawberry Preserve

Warm Welsh Cakes

Miniature Gourmet
Mince Pies

Assortment of Festive
Afternoon Tea Miniature Cakes

Your Choice of Speciality Tea
or Freshly Brewed Filter Coffee

Traditional Afternoon Tea

Monday-Friday £19.95
Saturday-Sunday £22.95

Champagne Afternoon Tea

Including a Glass of Ayala Brut Majeur
Champagne

Monday-Friday £26.95
Saturday-Sunday £29.95

Bookings can be made via our website www.lagunakitchenandbar.com
Tel: 02920 111 103

LAGUNA RESTAURANT

NEW YEAR'S EVE DINNER

DJ PLAYING UNTIL LATE IN THE BAR AREA THROUGHOUT THE EVENING

LKB Salmon Plate

House Cured Beetroot Salmon, Severn and Wye Smoked Salmon, Pickled Cucumber and Coast Line Salad, Welsh Spring Water Vinaigrette

Smoked Steak Tartare

Pickled Cucumber, Parmesan Shavings

French Onion Soup (v)

Gruyere Cheese Crouton

Whipped Roquefort Cheese (v)

Aromatic Spiced Pear, Walnut and Chicory Salad

Dorset Crab Croquette

Brown Crab Butter, Samphire, Pea and Broad Bean Salad, Warm Tartare Sauce

Champagne Sorbet

Fillet of Beef Wellington

Confit Shallots, Wild Mushrooms, Fondant Potato, Rioja Jus

Pan-Fried Fillet of Sea Bass

Salad of King Prawn, Fennel & Tomato, Lobster Sauce

Duo of Welsh Lamb

Slow Cooked Shoulder and Rack of Lamb, Dauphinoise Potato, Pea Puree, Port Wine Jus

Confit Pork Belly

Crackling, Black Pudding, Butternut Squash Puree, Cider Sauce

Mediterranean Vegetable

Vol au Vent (v)

Tomato Tapenade and Caerphilly Cheddar Mornay

All Served with a Selection of Roasted Root Vegetables

Vanilla Scented Crème Brulee

Mini Welsh Cakes

White Chocolate & Raspberry Champagne Delice

Raspberry Sorbet

Warm Chocolate Fondant

Cherry Granola, Pistachio Ice Cream

Selection of Ice Creams or Sorbets

Selection of Welsh Cheese

Tomato and Apple Chutney, Biscuits

Freshly Brewed Filter Coffee, Petit Fours

£65.00 per person

Table Reservations from 6.00pm – 9.30pm

Tables can be booked via our website
www.lagunakitchenandbar.com
or call 02920 111103



NEW YEAR'S EVE DINNER DANCE

SPARKLING WINE DRINKS RECEPTION ON ARRIVAL FOLLOWED BY DINNER IN THE PLAZA SUITE WITH DISCO

French Onion Soup (v)
Gruyere Cheese Crouton

Cannelloni of Smoked Salmon
Cucumber & Tomato Salsa,
Whipped Avocado

Pressed Duck & Agen
Prune Terrine
Pickled Apple Salad, Toasted
Hazelnuts, Red Onion Jam, Brioche

Roast Sirloin of Welsh Beef
Yorkshire Pudding, Fresh
Horseradish Sauce, Duck Fat
Roast Potatoes, Red Wine Jus

Salmon en Croûte
Parsley Mash, Champagne Sauce

Baked Supreme of Chicken
Stuffed with a Wild Mushroom Farce,
Gratin Potatoes, Tarragon Jus

Courgette, Plum Tomato
& Pesto Tart (v)
Welsh Goats' Cheese,
Winter Herb Salad

*All Served with a Selection of
Roasted Root Vegetables*

White Chocolate & Raspberry
Champagne Delice
Raspberry Granola

Dark Chocolate Marquise
Pistachio Brittle, White Chocolate Anglaise

Selection of Welsh Cheese
Tomato and Apple Chutney, Biscuits

Freshly Brewed Filter Coffee,
Macaroons

£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



THE PERFECT GIFT

Forget hitting the high streets and getting all hot and bothered rushing around from shop to shop without a clue what gifts to buy this Christmas.

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

Alternatively, just call or pop in to the Park Plaza and purchase one of our many Gift Vouchers for use in the Hotel or Laguna Kitchen & Bar.

Shop Laguna Spa vouchers online:
lagunahealthandspa.com/spa/vouchers



HOW TO BOOK

A £20.00 per person, 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 Monday 13th November 2017 for all bookings. 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.

Please note steak supplements from the Laguna Restaurant Festive Menu must be prepaid with the final balance. Final numbers, drinks and menu pre orders must be confirmed with the hotel 14 days prior to the party. For parties booked into the Plaza Suite a table plan with menu orders is required. The minimum party and table size for bookings in the Plaza Suite is 10 guests. If you are less than this you will be expected to share a table.

KUKU CLUB

A £10.00 per person, non-refundable deposit is required within 10 days of making your booking. It is the organisers' responsibility to inform their guests that there is limited seating in the Kuku Club and that it is not a fully seated venue. Tables are not able to be reserved. All terms and conditions as above apply.

CHRISTMAS PARTY RATE from:

Sunday - Friday £99.00 Bed & Breakfast

Saturday £109.00 Bed & Breakfast

Double occupancy supplement £10.00 per room per night

Why not upgrade for £30.00 to our Executive room

Please note these rates do not apply to New Year's Eve Bookings

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). All reservations must be guaranteed by a credit card. All rates are inclusive of vat @ 20% and service.

Christmas Co-ordinator tel: 029 20 111 122

Email: ppccnfl@parkplazahotels.co.uk

Hotel tel: 029 20 111 111



The Park Plaza

Greyfriars Road, Cardiff CF10 3AL

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

The Kuku Club
Tel: 02920 111 122
www.kukuclub.co.uk

Hotel Tel: 02920 111 111
reservations@parkplazacardiff.com
www.parkplazacardiff.com

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