

Christmas 2025

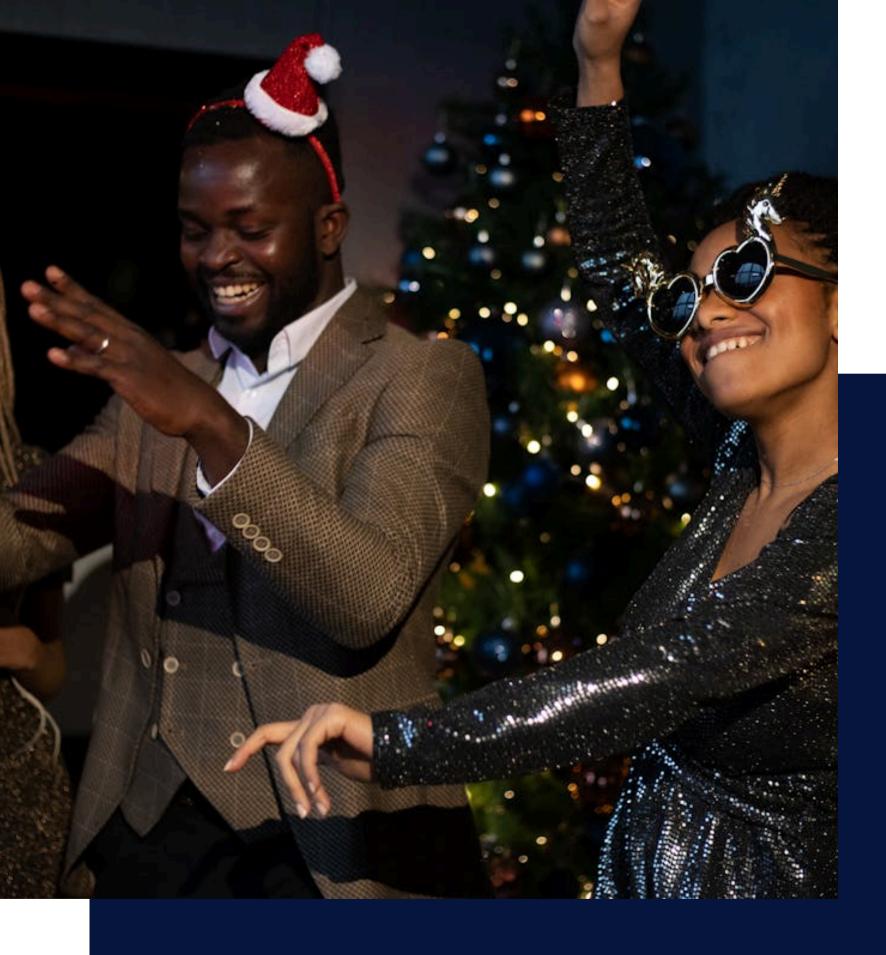
Make This Christmas Unforgettable at Hilton Cardiff!

Celebrate the magic of the season without a worry—your festive plans are in expert hands at Hilton Cardiff! Whether you're organising a festive celebration for your work force, gathering for a casual Christmas occasion with friends, or planning the ultimate festive feast on the big day, we have the perfect package to make your December dazzle!

Let us take care of the details while you soak in the holiday cheer! For inquiries, bookings, or more information, reach out to our dedicated events team at events.cardiff@hilton.com.

🎍 Book now and make this Christmas one to remember! 🛦





Ballroom Party Nights

Join fellow festive revellers for a spectacular celebration in our stunning ballroom. Let the joy of the most wonderful time of the year come alive in an unforgettable setting!

28th November | 29th November | 19th December | 20th December | £49pp

5th December | 6th December | 12th December | 13th December | £59pp

Package Inclusions:

3 Course Festive Menu

Welcome Drink

DJ & Dancefloor

Christmas Décor



3 Course Festive Meny

Leek & Potato Soup (V) (GF)

X

Roast Turkey & Smoked Bacon Roulade (GF)

sage & onion stuffing, dauphinoise potato, seasonal vegetables, Roasting Jus,
Cranberry Sauce

Sweet Potato, Chickpea, Red Lentil,
Toasted Seeds & Caramelise Onion Loaf Cake Tart (V) (GF)

braised potato, seasonal vegetables, sage jus,

X

Mini Profiterole Tower (VE)

vanilla cream, chocolate fudge, shortbread, dark chocolate sauce

Dark Chocolate Truffle Brownie Torte (V) (GF)
passion fruit coulis

V - Vegan

VE - Vegetarian

GF - Gluten Free

Mid-Week Party Nights



Hosting a mid-week Christmas party for a large group? Celebrate in style in our elegant Ballroom—perfect for festive lunches and enchanting evening gatherings! Available Sunday to Thursday throughout December.

Book now for a holiday event to remember! 🌲 🦮

Includes:

2 Course Festive Menu Festive Décor DJ & Dancefloor

Drinks packages available.

For Enquiries email: events.cardiff@hilton.com.



Nestled opposite the iconic Cardiff Castle, our restaurant Graze is the ultimate spot for a stylish and festive celebration with friends and family. *\(\)

Our Graze Nights package sets the perfect vibe with:

A Graze Christmas Cocktail on arrival

Delicious 3-course Christmas menu

Live DJ set from our resident house DJ

Get ready for a chic night of great food, festive drinks, and unforgettable memories! Book your Graze Nights experience today.

Available:

12th December | 13th December

£49pp

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

All prices include VAT at the current rate.

DJ set hours



Our Party Nights Menu is available throughout December (Monday - Thursday) for just £45 per person.

Book now via the Graze Website:



A 10% discretionary service charge will
be added to all bills
All prices include VAT at the current rate.
For those with special dietary
requirements or allergies who may wish
to know about ingredients used,
please ask the Manager.



PARTY NIGHTS MENU



NIBBLES

Marinated Gordal & Kalamata Olives & Alex Gooch Artisan Sourdough Bread, Welsh Salted Butter (ve)

MAINS

Graze IPA Battered Fish & Chunky Chips

tempura batter, smoked mushy peas, fresh tartare sauce, burnt lemon

225g Vale of Glamorgan Sirloin Steak – £10 supp.

roasted vine tomato, confit field mushroom & watercress, chunky chips, peppercorn sauce

Roast Turkey & Smoked Bacon Roulade

sage & onion stuffing, dauphinoise potato, seasonal vegetables, Roasting Jus, Cranberry Sauce

Sweet Potato, Chickpea, Red Lentil,

Toasted Seeds

& Caramelise Onion Loaf Cake Tart (V) (GF)

braised potato, seasonal vegetables, sage jus

V – Vegan VE – Vegetarian GF – Gluten Free **DESSERTS**

Lemon Tart (ve) raspberry sorbet

Dark Chocolate Truffle Brownie Torte (V) (GF)
passion fruit coulis

Warm Sticky Toffee Pudding (ve)
toffee sauce, clotted cream ice cream

Welsh Cheese Board (ve)

STARTERS

Leek & Potato Soup (ve)

Welsh rarebit on toasted Alex Gooch sourdough bread

Honee Roasted Beets & Figs (v)

candy stripe, golden & red beetroots, vegan feta & rocket

Ham Hock Terrine

piccalilli sauce

Severn & Wye Smoked Salmon Pate gherkins, capers & lemon

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CHRISTMAS BOTTOMLESS BRUNCH

Experience Graze's legendary Bottomless Brunch with a festive flair!

Join us every Saturday in December for a celebration of great food,
endless drinks, and holiday cheer.

Includes:
2 Courses
Bottomless Prosecco
90 Minute Duration

£40pp



CHRISTMAS BOTTOMLESS BRUNCH MENU

STARTERS

Artisan Cured Meats & Welsh Cheese Board

marinated Gordal & Kalamata olives, Alex Gooch artisan sourdough bread & Welsh salted butter.

Vegan Grazing Board (V)

marinated vegan feta, char-grilled courgettes, aubergines, mushrooms, peppers & artichokes, Alex Gooch artisan sourdough bread, hummus, marinated Gordal & Kalamata olives, caper berries, gherkins, balsamic onions, toasted seeds & dried fruit.

MAINS

Eggs Benedict

lightly poached free range eggs, Alex Gooch toasted Welsh muffins, grilled back bacon, hollandaise sauce.

(Swap for spinach, avocado or smoked salmon)

Welsh Rarebit On Proper Toast

grilled back bacon, lightly poached free range egg.

Tempeh & Chickpea Shakshuka (V)

roasted cherry vine tomatoes, smoked paprika & chilli sauce, grilled flatbread.

Graze Vegan Brekkie (V)

tempeh, baked avocado, hash brown, tomato, field mushroom, baked beans.

Graze Brekkie

grilled back bacon, Cumberland sausage, hash brown, tomato, field mushroom, baked beans and free range egg.

Pancake Stack

grilled back bacon, maple syrup or lightly poached free range egg.

"Grazing" Double Welsh Aged Beef & Smoked Beef Brisket Burger

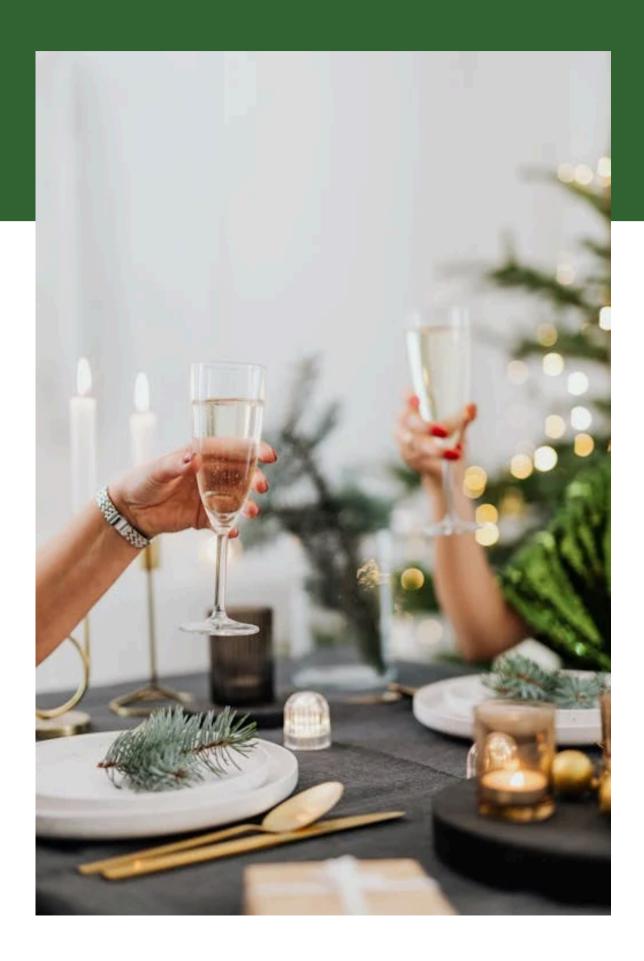
Alex Gooch artisan sourdough bun, gherkin, beef tomato, shredded baby gem, tomato & chilli jam.

Add Welsh rarebit or grilled back bacon for £1.50 each.

Plant Based Burger (V)

vegan cheddar, Alex Gooch artisan sourdough bun, truffle mayo, gherkin, beef tomato, shredded baby gem.





CHRISTMAS DAY @



Celebrate Christmas Day in the heart of Cardiff at Graze!
Gather your loved ones and indulge in a **delicious 3-course lunch** complete with all the **festive trimmings**. Let us take care of the cooking while you soak up the holiday magic with great food and even better company.

Book now for a Christmas to remember!

Adults: £99 Children: £69

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

All prices include VAT at the current rate.

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager.

CHRISTMAS DAY MENU



NIBBLES

Marinated Gordal & Kalamata Olives & Alex Gooch Artisan Sourdough Bread, Welsh Salted Butter (ve)

MAINS

STARTERS

Honee Roasted Beets & Figs (v)

candy stripe, golden & red beetroots, vegan feta & rocket

Severn & Wye Smoked Salmon traditional garnish

Chicken Liver Parfait

apple & cider chutney, toasted brioche

Roast Turkey & Smoked Bacon Roulade

sage & onion stuffing, dauphinoise potato, seasonal vegetables, Roasting Jus, Cranberry Sauce

Roasted Vale of Glamorgan Beef Sirloin

Yorkshire Pudding, fresh horseradish sauce, duck fat roast potatoes, red wine roasting jus

Sweet Potato, Chickpea, Red Lentil,
Toasted Seeds & Caramelise Onion Loaf Cake Tart (V) (GF)

braised potato, seasonal vegetables, sage jus

V - Vegan

VE - Vegetarian

GF - Gluten Free

DESSERTS

Warm Christmas Pudding (ve)

brandy butter ice cream

Dark Chocolate Truffle Brownie Torte (V) (GF)
passion fruit coulis

Welsh Cheese Board (ve)

quince jelly, wafers & biscuits



Book Hilton at Christmas



Book Graze at Christmas



Terms & Conditions

Payments

A £20.00 non-refundable deposit for each guest is required within seven days of making your booking. Full payment for all events required by Monday 8th November 2024.

Methods of payments accepted are debit card, credit card, cash, bank transfer and business cheques; please be advised that we cannot accept individual cheques.

Refunds

All monies paid in advance are 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. All prices shown are inclusive of VAT. We regret that all payments received, including deposits are non-refundable and non-transferable. We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, beverage or accommodation. In the unlikely event that the hotel is obliged to change the function, for any reason other than those stated above, all monies will be refunded or an alternative date or location will be offered, without liability to the hotel or Hilton.

No additional food or beverages of any kind are permitted into the hotel by party organisers or guests. Should a party organiser require an account to be set up for bar charges then this may be organised by prior arrangement only.

The behaviour of party guests is the responsibility of the organiser, and the hotel reserves the right to refuse service to any guest who acts in an inappropriate manner. Such guests may be asked to leave the hotel to ensure the enjoyment of all party guests, without a refund of monies.

Final Numbers & Pre-Orders

Final numbers and pre-orders must be confirmed with us at least 21 days before the event.