



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**](mailto: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 Menu

Starter

Leek & Potato Soup (V) (GF)

Main

Roast Turkey & Smoked Bacon Roulade (GF)
sage & onion stuffing, dauphinoise potato, seasonal vegetables,
roasting jus, cranberry sauce

Sweet Potato, Chickpea, Red Lentil,
Toasted Seeds & Caramelised Onion Loaf Cake Tart (V) (GF)
braised potato, seasonal vegetables, sage jus,

Dessert

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



GRAZE PARTY NIGHTS

AT HILTON CARDIFF

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:

- 🎄 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

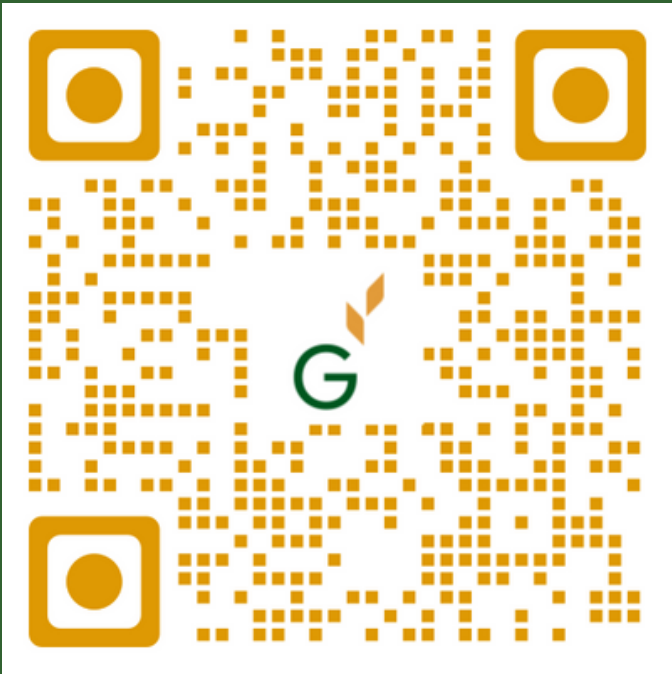
A 10% discretionary service charge will be added to all bills
All prices include VAT at the current rate.
DJ set hours





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
Sourdough Bread, Salted Butter (ve)

STARTERS

LEEK & POTATO SOUP (VE)
Welsh rarebit on toasted sourdough bread

HONEE ROASTED BEETS & FIGS (V)
candy stripe, golden & red beetroots, vegan feta & rocket

HAM HOCK TERRINE
piccalilli sauce

SMOKED SALMON PATE
gherkins, capers & lemon

MAINS

BEER TEMPURA FISH & CHUNKY CHIPS
smoked mushy peas, tartare sauce, burnt lemon

225G 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
& CARAMELISED ONION TART (V) (GF)**
braised potato, seasonal vegetables, sage jus

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)

V – Vegan | VE – Vegetarian | GF – Gluten Free

BOTTOMLESS FESTIVE BRUNCH

GRAZE

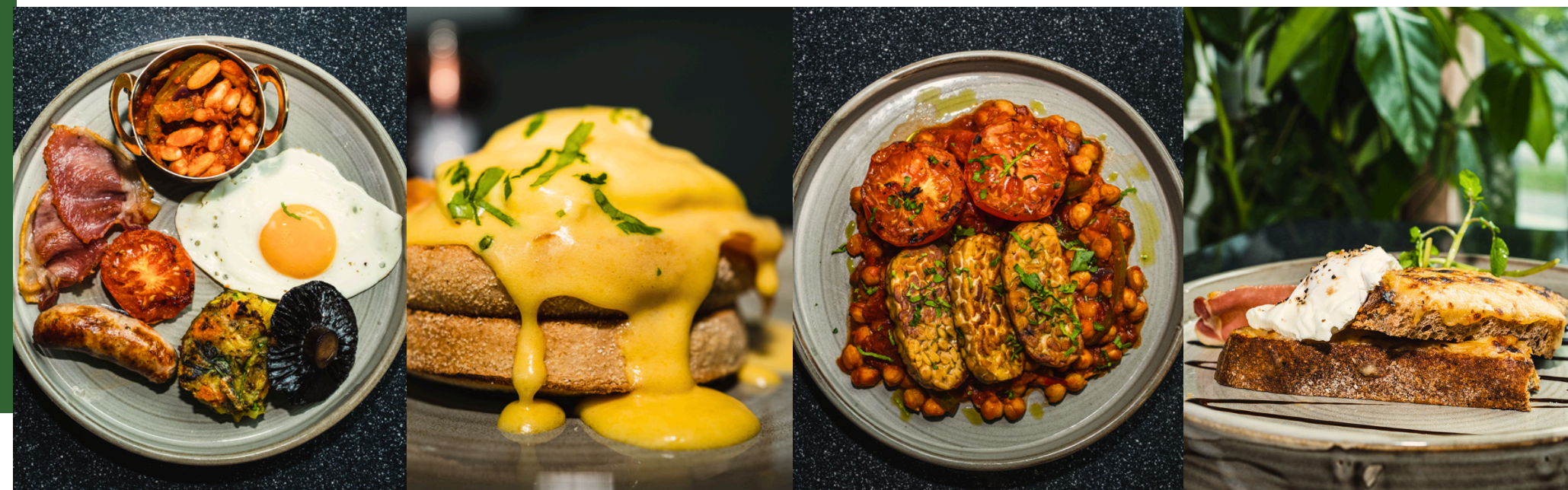
AT HILTON CARDIFF

**Main Meal and 90 Minutes of
Free-Flowing Prosecco**

£40pp

UPGRADE TO BOTTOMLESS COCKTAILS +£12PP

Available from 24th November



FESTIVE BOTTOMLESS PROSECCO BRUNCH MENU

SHARING STARTERS

VEGAN GRAZING BOARD (v) - £21.5

marinated vegan feta, char-grilled courgettes, aubergines, mushrooms, peppers & artichokes, sourdough bread, marinated gordal & kalamata olives, hummus, caperberries, gherkins, balsamic onions, toasted seeds & dried fruit

CURED MEATS & WELSH CHEESE GRAZING BOARD- £23.5

marinated gordal & kalamata olives, sourdough bread & salted butter, caperberries, gherkins, balsamic onions, toasted seeds & dried fruit

MAINS

EGGS BENEDICT

lightly poached free range eggs, toasted muffins, grilled back bacon, hollandaise sauce
(swap for spinach, avocado, smoked salmon)

GRAZE BREKKIE

grilled back bacon, Cumberland sausages, hash brown, tomato, field mushroom, baked beans

GRAZE VEGAN BREKKIE (v)

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

PANCAKE STACK

grilled back bacon, maple syrup or poached egg

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

DOUBLE WELSH AGED BEEF & BRISKET BURGER

brioche style bun, gherkin, beef tomato, shredded baby gem, tomato & chilli jam

add £1.50 each: Welsh rarebit or grilled back bacon

PLANT BASED BURGER (v)

vegan cheddar, brioche style bun, truffle mayo, gherkin, beef tomato, shredded baby gem





CHRISTMAS DAY @

GRAZE
AT HILTON CARDIFF

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

We will be offering two sittings available to book between the following:
12 & 12:30pm
4 & 4:40pm

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 (v)
Sourdough Bread, Salted Butter (ve)

STARTERS

HONEE ROASTED BEETS & FIGS (V)

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

SMOKED SALMON

traditional garnish

CHICKEN LIVER PARFAIT

apple & cider chutney, toasted brioche

MAINS

ROAST TURKEY & SMOKED BACON ROULADE (GF)

sage & onion stuffing, dauphinoise potato, seasonal
vegetables, roasting jus, cranberry sauce

ROASTED BEEF SIRLOIN

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

SWEET POTATO, CHICKPEA, RED LENTIL, TOASTED SEEDS & CARAMELISED ONION TART (V) (GF)

braised potato, seasonal vegetables, sage jus

DESSERTS

WARM CHRISTMAS PUDDING (VE)

brandy butter ice cream

DARK CHOCOLATE TRUFFLE BROWNIE TORTE (V) (GF)

passion fruit coulis

WELSH CHEESE BOARD (VE)

V – Vegan | VE – Vegetarian | GF – Gluten Free



NEW YEAR'S EVE AT GRAZE

AT HILTON CARDIFF

Ring in 2026 with a night of feasting and frolicking at Graze! 🍷🔔
Celebrate in style with an indulgent **3 Course NYE Dinner** to transport you in
to the new year!

For those in the mood for something lighter, join us in the bar for **grazing and
drinks**, and enjoy the non-stop party vibes 🌐
Book now for the ultimate New Year Celebration!

Three Course NYE Menu
£70 Per Person

Bar Access & Grazing Board
£35 Per Person

Children permitted in Graze Restaurant and Bar areas until 10pm.

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.



NEW YEAR'S EVE MENU



NIBBLES

Marinated Gordal & Kalamata Olives (v)
Sourdough Bread, Salted Butter (ve)

STARTERS

LEEK & POTATO SOUP (VE)

Welsh rarebit on toasted sourdough bread

SEVERN & WYE SMOKED SALMON

traditional garnish

CHICKEN, APRICOT & PANCETTA TERRINE

Winter fruit chutney, toasted brioche

MAINS

225G VALE OF GLAMORGAN SIRLOIN STEAK

grilled tomato, confit field mushroom & watercress, chunky
chips, peppercorn sauce

PAN FRIED HAKE FILLET

chestnut gnocchi, roasted butternut squash, samphire,
lemon hollandaise

SWEET POTATO, CHICKPEA, RED LENTIL, TOASTED SEEDS & ONION TART (V) (GF)

braised potato, seasonal vegetables, sage jus

DESSERTS

WARM STICKY TOFFEE PUDDING (VE)

toffee sauce, clotted cream ice cream

MINI PROFITEROLE TOWER (VE)

vanilla cream, chocolate fudge, shortbread,
dark chocolate sauce

WELSH CHEESE BOARD (VE)

V – Vegan | VE – Vegetarian | GF – Gluten Free

Book Festive Parties & Stays



Book Graze Festive Dining



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.

Final Numbers & Pre-Orders

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

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.

Thank you!