



VOCO®

AN IHG HOTEL

St. David's
Cardiff



Christmas 2025

EAT, DRINK & BE MERRY



‘Tis the season

Party at Cardiff’s best address this Christmas with delicious festive dining, private parties and Christmas Day lunch made with locally sourced scrumptious ingredients.
At voco St Davids Cardiff, we’ve got Christmas all wrapped up!

Cardiff’s landmark hotel is always very special and even more so this Christmas, so whatever your party size, each and every one of you will be given a welcome that is second to none. Whether it’s festive afternoon tea, a fabulous family Christmas Day feast or you’re seeing in 2026 at our New Year’s Eve party, voco® St. David’s Cardiff is bursting with special events.

GIFT VOUCHERS

Treat someone special this Christmas with gift vouchers from voco® St. David’s Cardiff. Our exclusive vouchers offer something special for everyone, including Relaxing Spa Packages, Champagne Afternoon Tea or delicious dinners in our restaurant. For the ultimate gift give them an overnight staycation in one of our rooms or suites.

If you can’t decide let them choose their own gift with our monetary vouchers. Visit our website to purchase gift vouchers online or pop into the hotel to buy direct. All vouchers are beautifully presented in a gift wallet.

(Please note: Vouchers are valid for 12 months from the date of issue)

GET IN TOUCH

+44 (0) 2920 454045
stdavidsevents@ihg.com | stdavids.vocohotels.com





Festive party nights

Why not bring your party to our party?
voco® St. David's Cardiff is the perfect
place for a festive night that friends and
colleagues will remember.

NEW FOR 2025

This christmas, we're bringing the buzz of
the street food scene to your celebrations
at voco St. David's, Cardiff!

Join us for a private party and explore
delicious flavours inspired by delectable
street foods from around the world.
Whether it's a corporate Christmas bash,
a team celebration, or a get-together with
friends, our Street Food Party brings the
energy, the flavour, and the fun!

GET IN TOUCH

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Join one of our party nights and enjoy a drink on arrival followed by a three-course meal and entertainment.

**FESTIVE PARTY
NIGHT DATES**

29 November
5 December
6 December
12 December
13 December
19 December
20 December

Fancy partying on another date?
Drop us an email.

PRICES

From £45 per person

Menu

STARTER

Smooth pork pâté, orchard fruit chutney, toasted artisan bread
Roasted red pepper and fennel soup, rockett pesto VE GF

MAINS

Sage and leek stuffed turkey paupiette, smoked bacon
duck fat roast potatoes, roasted root vegetables
seasonal greens, pigs in blankets, turkey jus

Roasted butternut squash, jackfruit and chickpea pithivier
wilted seasonal greens spiced potato and onion salsa VE

DESSERT

Christmas pudding cheesecake dome, Brandy anglaise
berry compôte

Spiced gingerbread roulade, mulled wine gel VE GF

UPGRADE

Enhance your main course to roasted sirloin of Welsh beef,
Yorkshire pudding and Red Wine jus for the whole party

£12.50 per person





A Feast of Flavors and Festivites

Say hello to a laid-back, high-energy festive experience with our brand new street food party package.

Whether it's a corporate Christmas bash
a team celebration
or a get-together with friends
our Street Food Party brings the energy
the flavour, and the fun!

AT A GLANCE

Immersive food stations - will serve up a curated selection of mouth-watering flavours, available from 8pm to 10pm. Think sizzling, freshly prepared dishes, all made for grazing and sharing. Package includes a welcome cocktail or Welsh craft beer per guest.

Dance, Mingle & Celebrate – With a DJ setting the vibe and poser tables replacing formal seating, your guests can move, mingle, and make memories in an effortlessly stylish.

From £50 per person based on selecting three stations.
Additional station at £10 extra per person.

V = vegetarian | VE = vegan. Prices are per person. To book, please phone 02920 454045 or email stdavidsevents@ihg.com
Details of your event may change in accordance with government guidelines - our events team will contact you should your event be affected.

Food Stations

Taco and fajita station

Pasta station

Welsh station

Meat & Charcuterie station

Curry station

Chinese station

Dessert station

Festive party nights





Festive dining

Celebrate the festive season in Tir a Môr with unrivalled views over Cardiff Bay and experience a delicious Christmas lunch or dinner with family, friends or colleagues, friends or colleagues.

DATES

Throughout December, excluding Christmas Day and New Year's Eve.

Parties of 10 or more to pre-order (deposit applies).

PRICES

From £45 per person for a three-course meal with a glass of fizz

Menu

STARTER

Smoked salmon and haddock fishcake, poached eggs dill and horseradish fromage blanc

Baked Welsh Goat's cheese soufflé, endive and beetroot salad V

Roasted red pepper and fennel soup, rockett pesto VE GF

MAINS

Sage and leek stuffed turkey paupiette, smoked bacon duck fat roast potatoes, roasted root vegetables

seasonal greens, pigs in blankets, turkey jus, cranberry tartlet

Roasted butternut squash, jackfruit and chickpea pithivier wilted seasonal greens spiced potato and onion salsa VE

Pan-roasted fillet of cod, olive oil mash, buttered kale chive and tomato butter sauce

DESSERT

Christmas pudding cheesecake dome, Brandy anglaise berry compôte

Spiced gingerbread roulade, mulled wine gel VE GF

Cranberry and orange brownie, clotted cream ice cream

Mini mince pies





Festive afternoon tea

A real sweet Christmas treat, enjoy a scrumptious assortment of cakes, scones and festive yumminess. As it's the season of goodwill, £1 from each afternoon tea will go to Stump Up for Trees. and festive yumminess.

DATES & TIMES

From 1.30pm til 4.30pm daily
Friday to Sunday

PRICES

Festive afternoon tea
£35 per person

With a glass of Prosecco
£40 per person

With a glass of Champagne
£47 per person

Menu

SANDWICHES

Roasted turkey, cranberry mayonnaise, sage stuffing
Free-range egg and cress
Severn and Wye smoked salmon, cream cheese
Welsh Cheddar and orchard fruit chutney

SCONES

Selection of scones with clotted cream and preserves

DESSERT

Mini mince pies
Selection of Teapigs loose leaf teas





Santa Sunday lunch

Experience the magic of a festive lunch for all the family. Children's games, disco and an early visit from Santa Claus himself, with a special treat for the little ones!

DATE AND TIME

7 December | 14 December | 21 December
12pm

PRICES

Adults: £42
Children three to twelve years: £21
Children under two: complimentary

BOOK NOW

Our Santa Sunday lunch is one of our most popular festive events, so we recommend booking early!

Menu

STARTER

Smooth pork pâté, orchard fruit chutney, toasted artisan bread
Roasted red pepper and fennel soup, rockett pesto VE GF

MAINS

Sage and leek stuffed turkey paupiette, smoked bacon
duck fat roast potatoes, roasted root vegetables
seasonal greens, pigs in blankets, turkey jus

Roasted butternut squash, jackfruit and chickpea pithivier
wilted seasonal greens spiced potato and onion salsa VE

DESSERT

Christmas pudding cheesecake dome, Brandy anglaise
berry compôte
Spiced gingerbread roulade, mulled wine gel VE GF

UPGRADE

Enhance your main course to roasted sirloin of Welsh beef with a
Yorkshire pudding and Red Wine jus for the whole party

£12.50 per person





Christmas Day

Christmas Day is the time for a family celebration and here at voco® St. David's, we'll arrange everything you need for a very special festive break. So just sit back, relax and make the most of your Christmas Day celebrations.

PRICES

Adults: £155

Children six to twelve years: £80

Children three to five years: £40

Children two and under: complimentary

DATE & TIME

25th December | Reservations from 12:30pm

Menu

STARTER

Rillettes of duck, home-made piccalilli, toasted sourdough

Smoked salmon and lobster roulade, avocado purée
tomato and chive dressing

Mushroom consommé, poached egg, wild mushrooms, truffle V

Welsh Goat's cheese and potato terrine, watercress purée, charred leek V

PALATE CLEANSER

Sour cherry and kirsch granita VE GF

MAINS

Sage and leek stuffed turkey paupiette, smoked bacon

duck fat roast potatoes, roasted root vegetables

seasonal greens, pigs in blankets, cranberry tartelette, turkey jus

Beef wellington cooked pink, fondant potato, roasted root vegetables

wild mushroom, truffle and madeira jus

Pan-fried fillet of sea bass, vanilla mashed potato, baby spinach

mussel and saffron broth

Spiced cauliflower, mushroom and cavolo nero wellington, gratin potatoes

roasted root vegetables, wild mushroom, truffle and madeira jus VE

DESSERT

Christmas pudding, Penderyn whisky sauce, bitter orange compôte

Spiced gingerbread roulade, mulled wine gel VE GF

Cranberry and orange brownie, clotted cream ice cream

Selection of local cheeses, artisan crackers, Orchard fruit chutney
celery and grapes V





Spend precious time
with the family.

Family Christmas lunch

AT A GLANCE

Discover a spectacular Christmas buffet lunch in our Dylan Thomas suite surrounded by great company and a special gift for all children.

PRICES

Adults: £125

Children six to twelve years: £60

Children three to five years: £25

Children two and under: complimentary

DATE & TIME

25th December

Arrival at 12pm

Lunch at 1pm





STARTER

Jerusalem artichoke and truffle velouté, herb croutons VE

Selection of freshly baked artisan breads and rolls

Salmon gravadlax, Brecon honey and mustard dressing

Rillettes of duck, home-made piccalilli, toasted sourdough

Severn and Wye smoked salmon, crème fraîche dressing

Smooth pork pâté, orchard fruit chutney

Charcuterie platter of Trealy Farm meats, pickles and accompaniments

SALADS

Spiced cauliflower, cumin and cranberry

Roasted butternut squash, citrus yoghurt, toasted seeds

St David's shrimp salad, brandy and tomato dressing

Potato and spring onion, horseradish and chive mayonnaise

Heritage beetroot and orange, raspberry vinegar dressing

MAINS

Roasted sirloin of Welsh beef, cooked pink, yorkshire pudding, red wine jus

Sage and leek stuffed turkey paupiettes, smoked bacon, traditional trimmings

Baked spiced honey-glazed ham, Madeira jus

Pan-fried fillet of sea bass, vanilla mashed potato, baby spinach
mussel and saffron broth

Spiced cauliflower, mushroom and cavolo nero wellington
truffle and Madeira jus VE

Beef fat roast potatoes

Maple roasted root vegetables, glazed sprouts and chestnuts

Carrot and swede purée, seasonal greens, braised red cabbage

DESSERT

Cranberry and orange brownie, clotted cream

Spiced gingerbread roulade, mulled wine gel VE GF

Christmas pudding, Penderyn whisky sauce
bitter orange compote

Selection of local cheeses, artisan crackers
orchard fruit chutney, celery and grapes V

Family Christmas lunch menu



New Year's Eve Party

It's Cardiff's calendar event of the year and there's no better place for you and your loved ones to ring in 2026 with a BANG!

You'll be in for a seriously good party with a five-star buffet experience in our Dylan Thomas suite, surrounded by great company and live entertainment.

DATE

31st December

PRICES

Adults: £99

Children under 14 years: £49





STARTER

- Smoked salmon and prawn, cocktail sauce
- Gravadlax salmon, pickled cucumber, sweet mustard and dill
- Chicken and apricot terrine, spiced orange compôte
- Warm Goat's cheese and cranberry tarts, mulled wine gel
- Charcuterie platter of Trealy Farm meats, pickles and accompaniments
- Marinated vegetable Antipasto VE

SALADS

- Roasted pumpkin and spinach salad, toasted seeds
- Beetroot, watercress and orange VE
- Panzanella salad, Mozzarella
- Spiced cauliflower, cumin and grape
- New potato, red onion and wholegrain mustard

HOT BUFFET AND CARVERY

- Roasted loin of free-range pork, glazed apples, rosemary jus
- Sirloin of Welsh beef, Yorkshire pudding, red wine jus
- Roasted pumpkin, spinach, lemon yoghurt, seeds and pomegranate VE
- Seared Salmon, saffron risotto, champagne and garden herb sauce
- Fresh potato gnocchi, butternut and mascarpone sauce, sage
savoury granola V
- Maple glazed roasted root vegetables
- Buttered seasonal greens, toasted pine seeds
- Garlic and rosemary baby roast potatoes

DESSERT

- Cherry and chocolate pavlova, cherry sauce
- Raspberry crème brûlée
- Glazed Sicilian lemon tart
- Warm apple Tarte Tatin, Chantilly cream
- Selection of local cheeses, artisan crackers
orchard fruit chutney, celery and grapes V

New Year's Eve Party menu



New Year's Eve

Our restaurant is the perfect waterside venue for a night you and your friends will remember.



Join us in Tir a Môr where we'll be hosting a relaxed New Year's Eve feast.

Enjoy Champagne on arrival, followed by a three-course meal.

DATE AND TIMES

31st December
Reservations from 7pm

PRICE

£75 per person

Menu

Breads upon sitting

STARTER

Smoked duck and prune, whipped parfait cannelloni apple and celeriac

Smoked garlic and potato velouté, Hens egg, truffle
Beetroot mousse, carpaccio of beetroot, Goat's curd horseradish cream, sourdough V

INTERMEDIATE

Confit salmon, roasted langoustine, creamed leeks

MAINS

Pan-fried fillet of Welsh beef, short rib ravioli, savoy cabbage potato terrine, shallots, Port jus

Baked cod loin, brandade bon-bon, flavours of cauliflower tarragon sauce

Roasted artichoke and potato gratin, wild mushrooms wilted greens, salsa verde VE

DESSERTS

Dark chocolate orange tart, burnt orange compôte white chocolate ice cream

Rhubarb and vanilla crème brûlée, raspberry sorbet shortbread biscuit

Welsh cheese selection, iced grapes, artisan biscuits Orchard fruit chutney V

The small print

1. A non-refundable and non-transferable deposit of £20 per person is required within 7 days of making the booking or the booking will automatically be released. This includes: Festive Lunch, Dinner, Santa Sunday Lunch, Party Nights, Christmas Day and New Year's Eve. Full payment for all festive events is required one month prior to the event date.
2. Payment can be made by cash, cheque, Visa, Mastercard or bank transfer. Cheques may be sent by post. No card payments permitted over the phone.
3. One cheque only per group is required for party bookings. The cheque should have the following information written on the back: name and address of organiser, date of function and name of party. Cheques should be made payable to voco® St. David's Cardiff.
4. The monies paid in advance are strictly NON-REFUNDABLE and cannot be used to pay for any other goods or services.
5. Functions and accommodation are subject to availability and are not confirmed until deposits have been paid and accepted by the hotel.
6. Any bookings made one month before the event date require full pre-payment.
7. You will be liable for any damage caused to any part of the hotel premises or equipment by any person invited by you or on your behalf.
8. The hotel management will not accept liability in respect of any loss or damage to articles brought into the hotel.
9. Prices quoted are inclusive of VAT and are subject to alteration should the VAT rate change.
10. The hotel reserves the right to refuse admission.
11. The management reserve the right to rearrange any or all bookings for a festive event. The hotel will make every effort to advise of any cancellations as soon as possible. All events will run as per Welsh Government guidelines at the time of the event.
12. The management reserve the right to rearrange events due to lack of numbers and offer alternative dates.
13. Guests are not allowed to bring their own wines or spirits into the hotel or grounds for consumption on the premises.
14. If your party is less or more than 11 guests you may be seated on a table with other parties.
15. Dress code is smart party wear, no trainers unless stated.
16. Please advise of any dietary requirements or special needs at time of booking.

Celebrate the most
wonderful time of the
year, from unforgettable
dining to a full calendar
of live music at voco®
St. David's Cardiff.



Finding us

DIRECTIONS FROM THE M4

Exit the M4 motorway at Junction 33 and follow signs for A4232. Stay on this dual carriageway for approximately 9 miles / 14.5 km towards Cardiff Bay, exit A4232 (Technique exit) directly after crossing the bay and just before the tunnel underpass. At the roundabout, take the first left, then immediate right before Technique into Havannah Street.

HOTEL INFORMATION

Havannah Street, Cardiff CF10 5SD
+44 (0) 2920 454 045

stdavids.vocohotels.com

  @vocostdavidscardiff



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CARDIFF