



VOCO[®]

AN IHG HOTEL

St. David's
Cardiff



Christmas 2026

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. David's 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. All vouchers can be received via email or in the post, 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.

FESTIVE PARTIES 2026

Join us this Christmas for unforgettable celebrations. Our joiner parties are perfect for smaller groups looking to soak up the festive atmosphere with great food, music and company all taken care of.

PLANNING SOMETHING MORE EXCLUSIVE?

Our private parties offer a bespoke experience. For 2026, we're continuing our vibrant street food-inspired menus, bringing the buzz of global flavours to your celebrations.

Whether it's a corporate Christmas bash, a team celebration or a get-together with friends, we'll bring the energy, the flavour and the festive fun.

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FESTIVE PARTY NIGHTS

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

PRICES

£58 per person

[SCAN TO VIEW OUR AVAILABILITY](#)

Menu

STARTER

Smooth chicken liver and pork pâté, orchard fruit chutney
toasted artisan bread

Roasted butternut squash soup, maple and ginger 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

Salt baked celeriac, roasted root vegetables, seasonal chard,
chilli and shallots VE NGCI

DESSERT

Chocolate orange delice, Mandarin gel, Cinder toffee VE NGCI

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

V = vegetarian | VE = vegan. Prices are per person.



A Feast of Flavors and Festivites

AT A GLANCE

Immersive food stations - will serve up a curated selection of mouth-watering flavours. Think sizzling, freshly prepared dishes, all made for grazing and sharing.

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.

GET IN TOUCH

02920 454045, option two
stdavidsevents@ihg.com

Food Stations

- Taco station
- Pasta station
- Welsh station
- Cheese station
- Curry station
- Chinese station
- Dessert station

Packages

Three stations plus a welcome drink - £70 per person

Three stations, welcome drink plus two drink tokens - £85 per person

Minimum of 150 guests required

V = vegetarian | VE = vegan. Prices are per person.

Private 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 (Non-refundable
deposit applies).

PRICES

£52.50 per person for a three course meal
and a glass of fizz

Menu

STARTER

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

Goat's cheese and potato terrine, watercress and truffle V
Roasted butternut squash soup, maple and ginger 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
Seared loin of cod, winter greens, pea purée, tomato fondue
Salt baked celeriac, roasted root vegetables, seasonal chard
chilli and shallots VE

DESSERT

Christmas pudding, Penderyn Whisky anglaise, spiced berries
Chocolate orange delice, Mandarin gel, Cinder toffee VE NGCI
Egg nogg cheesecake, sour cherry compote

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
Friday to Sunday

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

PRICES

Festive afternoon tea
£40 per person

With a glass of Prosecco
£46 per person

With a glass of Champagne
£53 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

Selection of seasonal cakes and pastries

Mini mince pies
Selection of 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

13 December | 12pm

PRICES

Adults: £53.95

Children six to twelve years: £34.95

Children three to five years: £23.49

Children under two: Complimentary

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

Menu

STARTER

Smooth chicken liver and pork pâté, orchard fruit chutney
toasted artisan bread

Roasted butternut squash soup, maple and ginger 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

Salt baked celeriac, roasted root vegetables, seasonal chard,
chilli and shallots VE NGCI

DESSERT

Chocolate orange delice, Mandarin gel, Cinder toffee VE NGCI

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

BOOK NOW

V = vegetarian | VE = vegan. Prices are 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

One menu applies for both adults and children

DATE & TIME

25th December | Reservations from 1pm

Menu

STARTER

Smoked salmon and salmon tartare, sour cream, keta lemon gel, cucumber

Smoked duck and duck liver parfait, fennel-pistachio crumb fig chutney, port gel

Watercress and truffle soup, Quail's egg, garlic sourdough croutons, Crème fraîche V

Welsh Goat's Cheese twice-baked soufflé, flavours of beetroot, granola

PALATE CLEANSER

Celteg Christmas wine sorbet VE GF

MAINS

Bronze free-range turkey roulade with pork, chestnut and orange stuffing, duck-fat potatoes, glazed root vegetables, seasonal greens pigs in blankets, cranberry-port gel, natural sage jus

Slow-roast fillet of Welsh beef cooked pink, truffle mashed potato, roasted root vegetables, wild mushroom, truffle and madeira jus

Roasted fillet of Halibut, King Oyster, pickled Samphire, cabbage soy and mirin

Spiced cauliflower steak, cauliflower purée, wild mushrooms roasted root vegetables, truffle- salt baked celeriac VE

DESSERT

Christmas pudding, Penderyn whisky sauce, bitter orange compôte
Chocolate orange delice, Cinder toffee VE NGCI

Raspberry crème brûlée, raspberry sorbet, vanilla shortbread

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

V = vegetarian | VE = vegan. Prices are per person. To book, please phone 02920 454045 or email stdavidsevents@ihg.com





Spend precious time
with the family.

Family Christmas buffet

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: £33

Children two and under: complimentary

DATE & TIME

25th December

Arrival at 12pm

Lunch at 1pm

V = vegetarian | VE = vegan. Prices are per person.



BOOK NOW



STARTER

Watercress and potato soup, herb croutons VE
Selection of freshly baked artisan breads and rolls
Salmon gravadlax, Brecon honey and mustard dressing
Confit chicken terrine, homemade piccalilli, toasted sourdough
Severn and Wye smoked salmon, Crème fraîche dressing
Smooth pork pâté, orchard fruit chutney
Charcuterie platter , 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
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 bream, shrimp, coconut and ginger broth
Roasted spiced cauliflower steak, chickpea salsa, granola VE
Beef fat roast potatoes
Maple roasted root vegetables, glazed sprouts and chestnuts
Carrot and swede purée, seasonal greens, braised red cabbage

DESSERT

Raspberry crème brûlée
Chocolate orange delice, Cinder toffee VE NGCI
Christmas pudding, Penderyn whisky anglaise,
spiced berries
Selection of local cheeses, artisan crackers
orchard fruit chutney, celery and grapes V

Sample buffet menu, items may change

BOOK NOW

V = vegetarian | VE = vegan. Prices are per person.

Family Christmas buffet 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 2027 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 | 7pm

PRICES

Adults: £120

Children under 14 years: £55



[BOOK NOW](#)

V = vegetarian | VE = vegan. Prices are per person.

STARTER

Smoked salmon and prawn, cocktail sauce

Gravadlax salmon, pickled cucumber, sweet mustard and dill

Chicken and apricot terrine, spiced orange compôte

Welsh cheddar and leek tartlet, Orchard fruit chutney

Charcuterie platter, pickles and accompaniments

Marinated vegetable antipasti VE

SALADS

Roasted pumpkin and spinach salad, toasted seeds

Beetroot, watercress and orange VE

Panzanella salad

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

Salt-baked celeriac, chickpea salsa, seasonal chard, chilli and shallots VE

Seared cod fillet, wilted greens, tomato and olive dressing

Fresh potato gnocchi, Roma tomato and mascarpone sauce, sage
savoury granola V

Maple glazed roasted root vegetables

Buttered seasonal greens, toasted pine seeds

Sea salt and rosemary baby roast potatoes

DESSERT

Chocolate delice, cherry sauce

Passion fruit crème brûlée

Glazed Sicilian lemon tart

Bara Brith bread and butter pudding
traditional custard

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

Sample buffet menu, items may change

BOOK NOW

New Year's Eve Party buffet 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 adults only New Year's Eve feast.

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

DATE AND TIMES

31st December
Reservations from 7pm

PRICE

£99 per person

Menu

Breads upon sitting

STARTER

Pressed ham hock, apple gel, celeriac, capers and raisins
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
Salt-baked celeriac chard, chilli and shallots VE

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 velouté
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 Visa, Mastercard or bank transfer. Card payments can be permitted over the phone.
3. The monies paid in advance are strictly NON-REFUNDABLE and cannot be used to pay for any other goods or services.
4. Functions and accommodation are subject to availability and are not confirmed until deposits have been paid and accepted by the hotel.
5. Any bookings made one month before the event date require full pre-payment.
6. 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.
7. The hotel management will not accept liability in respect of any loss or damage to articles brought into the hotel.
8. Prices quoted are inclusive of VAT and are subject to alteration should the VAT rate change.
9. The hotel reserves the right to refuse admission.
10. 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.
11. The management reserve the right to rearrange events due to lack of numbers and offer alternative dates.
12. Guests are not allowed to bring their own wines or spirits into the hotel or grounds for consumption on the premises.
13. If your party is less or more than 11 guests you may be seated on a table with other parties.
14. Dress code is smart party wear, no trainers unless stated.
15. Please advise of any dietary requirements or special needs at time of booking.
16. There are two paid car parks available adjacent to the hotel, **charged at £27 per 24 hours.**

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 (Techniquet exit) directly after crossing the bay and just before the tunnel underpass. At the roundabout, take the first left, then immediate right before Techniquet into Havannah Street.

HOTEL INFORMATION

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

stdavids.vocohotels.com

  @vocostdavidscardiff



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CARDIFF