



Cardiff
Students'
Union

Undeb
Myfyrwyr
Caerdydd



CHRISTMAS

2026

Celebrate Christmas at Cardiff University

Celebrate the season your way with our ultimate festive party options.

Whether you want to dance the night away with a chilled club buffet and disco, dress up for an elegant sit-down three-course dinner, or join the bustling festive atmosphere at The Taf for a traditional Christmas carvery and DJ night, we have the perfect package to make your party unforgettable!



The Taf Joint Party

Carvery | DJ

Bring your group and join the ultimate festive pub atmosphere! Enjoy a traditional Christmas carvery and a DJ to keep the dancefloor moving all night long.

Includes:

- **Roast Turkey and Gammon or Vegan Butterbean Cutlet**
- **Pigs in Blankets | Sage & Onion Stuffing**
- **Crispy Roast Potatoes | Sprouts | Carrots | Parsnips | Peas | Gravy**
- **Mini Desserts**

15-120 people

£27.50pp



Festive Buffet

Keep it casual and high-energy with a festive buffet, private DJ, and a disco where you can dance the night away in your own exclusive venue.

Includes:

- Fizz on arrival | Photobooth
- Festive buffet
- Themed decor with DJ for the evening

75 minimum

£37.00 pp





Menu

Choose any 5 – Selection of festive wraps included

Add on any extra for (+£2pp)

Classic

Pigs in Blankets

Roast Potatoes (vg) (gf)

Stuffing Balls

Salads

Pomegranate, Feta & Mixed Leaf Salad (v) (gf)

Pear, Blue Cheese & Mixed Leaf Salad (v) (gf)

Rainbow Root Veg Slaw (vg) (gf)

Festive Crudités with Garlic Aioli, Salsa & Cranberry Houmous (vg) (gf)

Festive

Breaded Garlic & Herb Mushrooms (v)

Beef and Stilton Bruschetta

Sautéed Chorizo in Red Wine

Crumbed Camembert & Cranberry Sauce (v)

Breaded Whitebait with Garlic Aioli

Chicken Goujons with Cranberry Sauce

Sweetcorn Fritters (v) (gf)

Cauliflower Wings

Festive Sausage Rolls

Skinny or Chunky Chips

Desserts

Mince Pies (v)

Chocolate Brownies (vg) (gf)

Salted Caramel & Cream Profiteroles (v)

Additional

Cheese Board **£3.5pp**

Vegan Antipasti Board **£3.5pp**

Charcuterie Board **£4.5pp**

Turkey & Ham Platter **£3.50pp**



Festive Dinner

Treat your guests to a classic, formal celebration featuring an indulgent sit-down three-course dinner, followed by a DJ and disco.

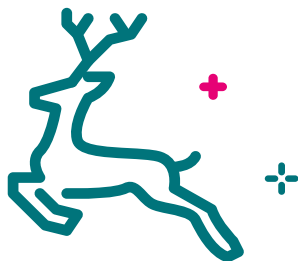
Includes:

- Private Hire
- Prosecco on arrival | Photobooth
- Indulgent 3-course plated sit-down meal
- Themed decor with DJ for the evening

75 Minimum

£65.00pp





Menu

Starters

Goat's Cheese & Fig Bruschetta (V)

Toasted artisan bread topped with creamy crumbled goat's cheese, spiced fig and balsamic relish, fresh thyme, and a winter honey drizzle.

Fire-Roasted Red Pepper & Balsamic Bruschetta (VG) (GFO)

Toasted artisan bread topped with sweet fire-roasted red peppers, slow-cooked balsamic onion marmalade, fresh thyme, and a sweet agave drizzle.

Mains

All mains are served with traditional festive trimmings: roast potatoes, pigs in blankets, carrots, peas, Brussels sprouts, stuffing, and rich gravy.

Sliced Turkey Breast (GFO)

Traditional succulent roast turkey served with all the classic accompaniments.

Vegan Roast (VG) (GF)

A savoury, premium roast made with sweet potato, butter beans, pumpkin seeds, and sage.

Desserts

Christmas Pudding

A traditional rich mixture of vine fruits, candied mixed peel, apple, and stem ginger, laced with brandy and served with hot brandy sauce.

Vegan Chocolate & Toffee Tart (VG)

Rich chocolate pastry filled with vegan toffee and smooth ganache, completed with a decorative gold splash. 100% plant-based.



Contact Us

To discuss your requirements, please contact our Events Team at

suevents@cardiff.ac.uk

All packages are subject to availability