

The background of the entire image is a soft-focus arrangement of numerous balloons. Some are a vibrant red, while others are a shimmering gold. The balloons are scattered across the frame, creating a festive and celebratory atmosphere. The lighting is bright and even, highlighting the smooth texture and reflective surfaces of the balloons.

TIME TO **PARTY** 20
26
FULLY INCLUSIVE

RAMADA
PLAZA BY WYNDHAM
WREXHAM

PARTY

T I M E

Our bright and contemporary function suite can cater for up to 120 guests with space for a dance floor and comes with its own foyer, private function bar and large patio windows looking out on to our patio and garden.

Whatever you are celebrating, do it in style with our fully inclusive party package. With everything you need included, all you need to do is pick your preferred menu and let us take care of the rest!.

1

FINGER BUFFET

£26.00 per person

2

FORK BUFFET

£28.50 per person

3

PLATED DINNER

£31.00 per person

PRICE ALSO INCLUDES

- Top DJ
- Private function suite
- Dance floor
- Table linen
- Chair covers and coloured bows
- Table centre pieces
- Back-lit drape
- Coloured lighting
- Red carpet
- Custom welcome sign
- Use of private bar
- Dedicated event planner
- Discounted bedrooms

Minimum 70 guests

FINGER BUFFET

£26.00 per person

Our finger buffet includes a selection of crowd-pleasing favourites that everyone at the party will enjoy.

Simply pick 6 items from the following options.

Selection of meat and vegetarian sandwiches (GFA)
Chunky chips, fries or potato wedges (VG, GF)
Hot sausage rolls (VGA)
Vegetarian spring rolls with sweet chilli dipping sauce (V)
Sticky chicken bites with honey, soy and spring onions
Vegetarian quiche selection (V)
Chicken wings BBQ sauce (GF)
Spiced cauliflower fritters with soy and ginger (VG, GF)
Sticky honey sausages with garlic mayo
Chinese glazed chicken drumsticks (GF)
Salt and pepper fried ribs (GF)
Falafel with Tzatziki dip (V, GF)
Plain or cheesy garlic ciabatta (V)
Fish goujons

See our extras page for additional buffet options and our tasty dessert menus

DIET REQUIRMENTS

If any of your party have any food allergies or special diet requests, please let us know so our Chef can cater accordingly.

MENU KEY: V - Vegetarian, VG - Vegan, GF - Gluten Free, GFA - GF Available, VA - Vegetarian available, VGA - Vegan Available

HOT FORK BUFFET

£28.50 per person

Enjoy a delicious two course buffet meal with a selection of starters and choice of two hot dishes for your main course.

STARTERS

Selection of fresh salads (V, VGA)
Hand-cut cold meat platter
Assorted vegetarian mini quiches (V)
White & wholegrain bread rolls (VG, GFA)

MAIN COURSE

Pick any two of the following dishes

Sweet and sour chicken strips served with steamed rice (GFA)
Creamed chicken korma with rice, naan bread & mango chutney (Mild. GFA)
Minced beef chilli with boiled rice and garlic bread (GFA)
Grilled salmon fillet in a mushroom, leek and chive cream sauce (GF)
Braised beef bourguignon with potato wedges and savoury herb scone (GFA)
Chicken fillets wrapped in bacon with mushroom and chive cream sauce (GF)
Roasted vegetable lasagne glazed with melted mozzarella cheese (V, GF)
Beer battered cod fillet with thick-cut chips and mushy peas
Mushroom and red onion stroganoff with steamed rice (V, GF)



TWO COURSE PLATED DINNER

£31.00 per person

CREATE YOUR MENU

Firstly decide if you would like a starter and main or a main and dessert.

Next choose either a set-menu where everyone eats the same dish (special diet requests will be catered for), or a choice menu where you can pick three options for each course for your guests to choose from.

For a choice menu we will need a full pre-order and seating plan no later than 14 days before your event.

TO START

Tomato and roasted pepper soup with croutons and basil oil (VG,GF)

Leek and potato soup with chives and croutons (V, GFA)

Brussels pate served with bread crisps, onion chutney and micro herbs (GFA)

Sticky cauliflower bao buns with honey, soy, ginger and coriander dipping sauce (VG)

Creamed garlic mushrooms with toasted garlic ciabatta (V, GFA)

Parisienne melon with red berries and a mango and lime syrup (VG,GF)

MAIN EVENT

Chicken fillet with herb mash, roasted chateau potato, vegetable parcel, baby onion and chive velouté (GF)

Slow roasted pork belly with crispy crackling, steamed vegetables, potato galette, thyme and apple gravy (GF)

Grilled salmon, crushed potato cake, tender-stem broccoli, seasonal vegetables, lemon and parsley velouté (GF)

Potato gnocchi with rustic ratatouille sauce, salsa verde and vegan Italian style hard cheese (VG)

Roast beef with Yorkshire pudding, potato's, seasonal vegetables and roast gravy (GFA)

Seasonal tortellini with a vegan parmesan foam, tomato and spring onion salsa (VG)

JUST DESSERTS

Baked vanilla cheesecake with strawberry coulis, Chantilly and raspberry dust (V, GF)

Chocolate brownie with chocolate soil, ice-cream and chocolate shard (V,GFA,VGA)

Lemon tart with lime mascarpone and citrus syrup (V)

Profiteroles with chocolate sauce, chocolate soil and shavings (V)

Sticky date pudding with vanilla infused ice-cream and a butterscotch and honeycomb sauce (V)



FINGER BUFFET PLATTERS

Customise your buffet with extra platters. Each serves 20 guests. £50.00 each

Cajun dirty fries (GF)
Halloumi fries (V)
Selection of mixed salads to include leaf, potato & coleslaw (V, VGA, GFA)
Orzo pasta with sundried tomatoes (V)
Homemade stone baked pizza with choice of meat and vegetarian toppings
Chicken salsa wraps
Tempura prawns with chilli & garlic
Burger platter - Cheese burgers, chicken or vegetarian
Pulled pork baps
Hot dogs

DESSERT MENU

Sweet tooth? Our dessert menu offers a range of options that you can add to your evening buffet

MINI DESSERT SELECTION

Select 3 of the following favourites. All in miniature! £7.50 per person

Doughnut rings and dipping sauce (V)	Bakewell tart (V)
Scones with jam and cream (V)	Lemon meringue (V, GF)
Butter shortbread hearts (V)	Pavlovas and fresh raspberries (V, GF)
Chocolate eclairs (V)	Chocolate roulade (V, GF)
Treacle tart (V, GFA)	

THE CLASSICS

Choose 2 options from our classic dessert selection £6.50 per person

Chocolate brownie with ice cream, chocolate soil and white chocolate shards (V, VGA, GFA)
Black forest gateaux served with sweetened cream, cherry compote and chocolate rocks (V)
Vanilla cheesecake with Chantilly cream and medley of forest fruits (V, GF)
Profiteroles with chocolate fondant and white chocolate shavings (V)
Apple and pear crumble served with homemade rich custard (V, GFA)
Lemon tart with sweetened cream, raspberries and mint (V)

ADDED SPECIAL TOUCHES

DRINKS

ARRIVAL DRINK

A choice of either a glass of house prosecco or bottle of Wrexham lager	Each	£5.00
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Traditional Pimms and lemonade	Glass	£4.50
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WINE

House Red Wine Invenio Merlot (France) Deep ruby colour with perfumed red fruit character	Bottle	25.95
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House White Wine Invenio Sauvignon Blanc (France) Crisp and fresh with grassy, floral notes	Bottle	£25.95
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House Rose Wine Invenio Zinfandel Rose (California, USA) Light fruity Rose bursting with strawberry fruits	Bottle	£25.95
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BUBBLES

House Prosecco Vignana Prosecco Rose (Italy) Zippy citrus & ripe raspberry notes shine through this clean fizz	Bottle	£30.00
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Champagne H.Lanvin & Fils Brut NV (France) Golden in colour with fine bubbles. Elegant, fresh and rounded	Bottle	£80.00
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SHARING BUCKETS & JUGS

Bottled beer 6 bottles of Wrexham lager or Peroni	Bucket	£25.00
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Bottled cider 6 bottles of Kopparberg	Bucket	£30.00
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Bottled alcopops 6 bottles of Smirnoff ice or WKD	Bucket	£25.00
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Bottled soft drink 6 bottles of J20	Bucket	£16.00
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Jugs of fresh fruit juice 6 glasses of orange or apple	Jug	£6.95
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Please note drink prices are subject to increase

BOOK YOUR PARTY

Once you have a date and an idea of your guest numbers, get in touch with our events team to check availability.

We can hold the space on a provisional basis for up to 2 weeks while you decided on menus and finalise details.

Once you are happy to go ahead, we will send you an event contract and will need a deposit of £250 to confirm the space. We will then book your DJ and make all of the arrangements for the night.

A little closer to the time, we will get in touch to arrange a final details meeting. The balance payment, final numbers and details of any special diet requests are required no later than 14 days before.

If you would like to arrange an appointment to come in to see the room and chat about your event in more detail, don't hesitate to get in touch.

TEL: 01978 291 400 or EMAIL: events@ramadaplazawrexham.co.uk

