

RAMADA[®]
PLAZA BY WYNDHAM
WREXHAM

2026

EVENT

Menus





TIME TO *Dine*

Our bright and contemporary function suite is the perfect place to celebrate. Dividing into 3 separate spaces, the suite can cater for anywhere between 20 – 150 guests and comes with its own foyer, private function bar and direct access to our patio and garden.

For catered events with a minimum of 25 guests we can offer a room to suit your group size on a complimentary basis with special touches like linen, centre pieces and fairy lights also included free of charge.

Whether you are looking for a finger buffet or formal sit-down meal, we offer a range of menus catering for all budgets and requirements.

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PLATED LUNCH OR DINNER

Choose one dish for your starter, main course and dessert. Alternatively, pick three dishes 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

PACKAGE 1

Three course dinner
Jugs of iced table water
Freshly brewed tea or coffee

£33.00 PER PERSON

PACKAGE 2

Glass of Prosecco or bottled beer
Three course dinner
Jugs of iced table water
Freshly brewed tea or coffee

£38.00 PER PERSON

PACKAGE 3

Glass of Prosecco or bottled beer
Three course dinner
Jugs of iced table water
Glass of house wine with dinner
Freshly brewed tea or coffee

£41.50 PER PERSON

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 pâté 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 with crushed potato cake, tender-stem broccoli, seasonal vegetables and a 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)

If any of your guests have any allergies or special dietary requirements just let us know when booking and our team will happily cater accordingly.

HOT FORK BUFFET

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)

£19.95 PER PERSON

Sweet tooth? See our dessert menu for a range of tasty sweet options

AFTERNOON TEA BUFFET

With two options, our classic 'tea' buffets are perfect for an afternoon get-together

MENU 01

Selection of meat and vegetarian sandwiches (VGA, GFA)
Hot sausage rolls (VGA)
Potato wedges with cracked black pepper and sea salt (VG,GF)

Traditional bara brith fruit loaf (V)
Lemon drizzle cake (V)

Freshly brewed tea & filter coffee

£14.95 PER PERSON

MENU 02

Selection of meat and vegetarian sandwiches (VGA,GFA)
Assorted meat and vegetarian wraps
Pork pies and hot sausage rolls (VG sausage rolls available)
Vegetarian mini quiches
Potato wedges with cracked black pepper and sea salt (VG, GF)

Traditional bara brith fruit loaf (V)
Lemon drizzle cake (V)

Freshly brewed tea & filter coffee

£17.95 PER PERSON

FINGER BUFFET

Our finger buffet includes a selection of crowd-pleasing favourites that everyone at the party will enjoy. Sweet tooth? See our dessert menu for a range of tasty extras you can add to your menu

THE MENU

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 fitters 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

£16.95 PER PERSON

EXTRA OPTIONS

Customise your buffet with a choice of extra platters.

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 and garlic
Burger platter - Cheese burgers, chicken or vegetarian
Pulled pork baps
Hot dogs

£50.00 PER PLATTER (EACH SERVES 20. TO ADD TO MAIN MENU ONLY)

CANAPE MENU

Why not add some bite-sized deliciousness for your guests to enjoy on arrival. Pick any 3 from the following options

THE HOT ONES

- Ham and cheese croque monsieur (GFA)
- Mini fish and chips with minted peas (GFA)
- Chorizo and chive croquette (GF)
- Brie and cranberry spring rolls (V)
- Mini salmon and smoked haddock fish balls (GF)
- Mini Yorkshire pudding with steak and horseradish sauce
- Maple-glazed pigs in blankets
- Beef and blue cheese sliders
- Chinese style hoisin duck bon bon
- Cheese beignets (V, GF)

THE COLD ONES

- Brussels pâté with red onion relish served on olive oil ciabatta (GFA)
- Cheddar cheese and chilli jam croquettes (V)
- Mini chicken Caesar salad (VA)
- Rosemary and olive scones with goats cheese whip (V)
- Prawns with a Marie-Rose dressing served on crispy pastry spoon
- Mushroom tartlet with truffle infusion (V).
- Watermelon, feta and basil skewers (V, GF)

£10.95 PER PERSON

DESSERT MENU

Finish your buffet on a sweet note with one of our delicious dessert menus

CLASSIC MENU

Choose 2 options from our classic dessert selection

- Chocolate brownie with vanilla ice cream, chocolate soil and white chocolate shards (V, VGA, GFA)
- Black forest gateaux with sweetened cream, cherry compote and chocolate rocks (V)
- Vanilla cheesecake with Chantilly cream and 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)

£6.50 PER PERSON

MINATURE MENU

Select 3 of the following homemade favourites. All in miniature!

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

£7.50 PER PERSON

CHILDREN'S MEALS

Whatever style of meal and service you opt for, younger guests are also well catered for. The following menus are available for children 11 years and under. Children under the age of 2 are free

PLATED MEAL

Pre-orders are to be returned with the adult choices, two weeks prior.

STARTERS

Homemade soup of the day (V, VGA)
Seasonal melon with fruit compote (VG, GF)

MAIN COURSE

Fish goujons and French fries
Pasta with tomato sauce and garlic bread (V)
Sausage and mash with gravy and vegetables

DESSERTS

Mixed ice cream (V, GF)
Fresh fruit salad (VG, GF)

£12.95 PER CHILD

FINGER BUFFET

Our children's buffet menu can be added to any of our other menus and includes a range of homemade party favourites

Selection of meat and vegetarian sandwiches (V, GFA, VGA)
Homemade battered chicken nuggets
Mini pizzas with assorted toppings (vegetarian and meat)
Shoestring fries (VG, GFA)
Crips bowls (V)
Unlimited jugs of fruit cordial

For dessert -

Homemade brownies with ice cream (V,VGA)
Mini-doughnuts with chocolate dipping sauce (V0)

£10.00 PER CHILD

Minimum numbers of 15 apply.

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If any of your guests have any allergies or special dietary requirements just let us know when booking and our team will happily cater accordingly.

NEXT *Steps*

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.

The balance payment, final numbers and details of any special diet requests are required no later than 14 days before.

The room is offered with white linen table cloths and our complimentary table centre pieces. We are also happy to help arrange a host of extra special touches such as chair covers, coloured bows, sweet carts and balloon arches. Extra charges apply. Ask for details

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

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