



THE GRAND  
AMSTERDAM • 1578

# Candlelight at The Grand

SOFITEL  
LEGEND





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# The Grand Festive Sparkle

Dear beloved guest,

The most enchanting season of the year has arrived and at Sofitel Legend The Grand Amsterdam, we are preparing for a truly exceptional Festive Season.

The holiday season revolves around cherished moments, memorable dining experiences, and sharing the festive spirit with all.

We are looking forward to welcome you and we are ready to extend our timeless, heart-warming hospitality with a touch of holiday magic to your visit!

Season's greetings,

Team The Grand





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# Sofitel Legend The Grand Amsterdam

Spark your Festive Season this year with our timeless French elegance. Enjoy the holiday spirit through unrivalled beauty and grace enhanced with our seasonal decorations and extravagant Christmas trees.

Located between two historic canals in the heart of the city, The Grand boasts a rich history and offers five-star luxury in a unique 'Amsterdam' ambiance, furnished with French elegance and grandeur. It's the season to be jolly at this historical location as you wonder through The Grand Winter Wonderland.

We are here to help create lasting memories, whether you chose a new tradition or a classic celebration. The rooms, restaurants, bars, banquet halls and beautiful garden terrace captivate and seduce everyone into visiting this unique hotel.

As another year is gradually drawing to a close,  
there's no better place to enjoy the season than at The Grand.

## RESERVATIONS

Oudezijds Voorburgwal 197  
1012 EX Amsterdam  
+31(0)20 555 3 111  
[contact.thegrand@sofitel.com](mailto:contact.thegrand@sofitel.com)  
[www.sofitel-legend-thegrand.com](http://www.sofitel-legend-thegrand.com)





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# Festive Brunch

*In the historical Council Chamber*

**Served on December 25th and December 26th,  
arrival between 11:00am and 12:00pm.**

Nothing quite captures the holiday spirit than a legendary brunch. Step into the historical Council Chamber of The Grand, where you'll find a scene decorated with classical decorations, live music, savoury delicacies and desserts. Share this memorable holiday experience with your nearest and dearest, and treat yourselves during the Festive Brunch at The Grand.

The Grand Festive Brunch is available for €150 per person and includes a festive brunch buffet, sparkling welcome aperitif and unlimited non-alcoholic drinks during the afternoon.

Children between the age of 5 and 15 years, €75 per person  
Children under the age of 5 years, free of charge

## RESERVATIONS

Oudezijds Voorburgwal 197  
1012 EX Amsterdam  
+31 (0)20 555 3 560  
[thegrand.restaurant@sofitel.com](mailto:thegrand.restaurant@sofitel.com)  
[www.sofitel-legend-thegrand.com](http://www.sofitel-legend-thegrand.com)



# Festive Brunch

## SALADS

Penne pasta  
Pesto | Smoked chicken | Roasted vegetables

Quinoa tabbouleh

Caesar salad  
Prawns | Baby gem | Parmesan

Artichoke barigoul  
Stuffed with Piemontaise salad

Mixed leaves

Selection of bread rolls

Platter of mixed meat and smoked fish

+

## SOUP

White onion velouté with truffle

+

## SMALL DISHES

Oysters  
Shallot | Red wine vinegar | Lemon

Dutch shrimps  
Smoked eel | Cured salmon | Mary rose cocktail

Steak tartar  
Amsterdam onions | Mustard mayonnaise

Lobster  
Foie gras | Brioche | Onion chutney

Mille-feuille  
Provençal vegetables | Smoked almonds

## MAIN DISHES

Smoked salmon  
Poached egg | Hollandaise

Roasted veal loin  
Pommes purée | Savoy cabbage  
Bordelaise sauce

Ballotine of monkfish  
Parsnip purée | Roasted carrots | Beurre rouge

Vegetarian Wellington  
Mushrooms | Spinach | Jus of thyme and onions

+

## DESSERTS

Festive dessert

Selection of Dutch and French cheese

Assortment of pastries and fruits

+

## KIDS

Pizza Margherita

Chef's pasta

Napolitana or Bolognese

Chicken nuggets and chips

Fish and chips





# Bridges

## Festive Celebrations *at restaurant Bridges*

Around the world people gather together for a festive feast! Let restaurant Bridges take you and your loved ones on a culinary journey as you indulge in the magical world of pure flavours. This December, restaurant Bridges will become an intimate setting for festive gatherings with family, friends and colleagues. Celebrate together while enjoying the inviting service, hospitality and conviviality.

Executive Chef, Raoul Meuwese and his team, have prepared an inspiring Menu du Chef to set you right into the festive mood. The traditional-modern French cuisine has been given a sparkling twist, as the rich scents and flavours of the dishes remind you of the holiday spirit.

What better way to enjoy the Festive Season?





# Bridges

## Culinary Calendar

### FESTIVE LUNCH

Served on December 25th and 26th  
Reservations between 13:00 – 14:00pm  
Five course Menu du Chef €130 per person  
Vegetable Menu du Chef €110 per person  
Lunch classic wine pairing €80 per person  
Lunch prestige wine pairing €190 per person

### FESTIVE DINNER

Served on December 24th, 25th and 26th  
Reservations between 18:30 – 20:00pm  
Six course Menu du Chef €160 per person  
Vegetable Menu du Chef €150 per person  
Dinner classic wine pairing €120 per person  
Dinner prestige pairing €250 per person

### END OF THE YEAR LUNCH

Served on December 31st  
Reservations between 13:00 – 14:00pm  
Five course Menu du Chef 130 per person  
Vegetable Menu du Chef €110 per person  
Lunch classic wine pairing €80 per person  
Lunch prestige pairing €190 per person

### END OF THE YEAR DINNER

Served on December 31st  
Reservations between 18:30 – 20:00pm  
Six course Menu du Chef €180 per person  
Vegetable Menu du Chef €170 per person  
Dinner classic pairing €120 per person  
Dinner prestige pairing €250 per person  
Includes a glass of Henriot Champagne at midnight.

### RESERVATIONS

Oudezijds Voorburgwal 197  
1012 EX Amsterdam  
+31 (0)20 555 3 560  
[info@bridgesrestaurant.nl](mailto:info@bridgesrestaurant.nl)  
[www.bridgesrestaurant.nl](http://www.bridgesrestaurant.nl)

Click here for the allergies and dietary requirements we can accommodate. Please note that a prepayment of €50 per person is required. Modifications or cancellations are accepted until 14:00 hours local time 7 days prior to the arrival date without any charge. 50% of the total reservation value will be charged for modifications or cancellations made between 2 and 7 days prior to the arrival date. The full reservation value will be charged for modifications or cancellations made 2 days or less prior to the arrival date.



# Christmas at Bridges

## *Menu du Chef*

### **Codfish**

Mussels | Beetroot | Lavas



### **Perle Imperial Caviar**

Chives | Potato | Crème crue



### **Lobster**

Veal | Parsley root | Mushroom



### **Turbot**

Winter truffle | Leek | Jerusalem artichoke



### **Roebuck**

Pistachio | Cranberry | Celeriac



### **Chocolate**

Coffee | Almond | Sea buckthorn

Festive five course Lunch served on December 25th and 26th  
Festive six course Dinner served on December 24th, 25th & 26th

Lunch Classic wine pairing €80 per person  
Lunch Prestige wine pairing €190 per person  
Dinner Classic wine pairing €120 per person  
Dinner Prestige wine pairing €250 per person





# Christmas at Bridges

## *Vegetable Menu du chef*

### **Gai lan**

+

### **Codium**

Chives | Potato | Crème crue

+

### **Savoy cabbage**

Parsley root | Mushroom | Tarragon

+

### **Winter truffle**

Leek | Jerusalem artichoke | Risotto

+

### **Celeriac**

Pistachio | Cranberry | Brussel sprouts

+

### **Chocolate**

Coffee | Almond | Sea buckthorn

Festive five course Lunch served on December 25th and 26th  
Festive six course Dinner served on December 24th, 25th & 26th

Lunch Classic wine pairing €80 per person  
Lunch Prestige wine pairing €190 per person  
Dinner Classic wine pairing €120 per person  
Dinner Prestige wine pairing €250 per person



# End of the year at Bridges

*Menu du Chef*

## **Codfish**

Mussels | Beetroot | Lavas



## **Perle Imperial Caviar**

Chives | Potato | Crème crue



## **Lobster**

Veal | Parsley root | Mushroom



## **Turbot**

Winter truffle | Leek | Jerusalem artichoke



## **Roebuck**

Pistachio | Cranberry | Celeriac



## **Chocolate**

Coffee | Almond | Sea buckthorn

End of the Year Five course Lunch served on December 31st

End of the Year Six course Dinner served on December 31st

Lunch Classic wine pairing €80 per person  
Lunch Prestige wine pairing €190 per person  
Dinner Classic wine pairing €120 per person  
Dinner Prestige wine pairing €250 per person





# End of the Year at Bridges

*Vegetable Menu du Chef*

**Gai lan**

Brioche | Mushroom | Lavas



**Codium**

Chives | Potato | Crème crue



**Savoy cabbage**

Parsley root | Mushroom | Tarragon



**Winter truffle**

Leek | Jerusalem artichoke | Risotto



**Celeriac**

Pistachio | Cranberry | Brussel sprouts



**Chocolate**

Coffee | Almond | Sea buckthorn

End of the Year Five course Lunch served on December 31st  
End of the Year Six course Dinner served on December 31st

Lunch Classic wine pairing €80 per person  
Lunch Prestige wine pairing €190 per person  
Dinner Classic wine pairing €120 per person  
Dinner Prestige wine pairing €250 per person





Oriole

# Mediterranean Holidays

*at Oriole Garden Bistro*

  
GARDEN BISTRO

Indulge in a memorable experience at Oriole Garden Bistro this holiday season. Gather with your loved ones to celebrate the joyous time of the year, savouring a special menu influenced by the iconic flavours of the Mediterranean.

Begin your festivities with a sparkling aperitivo at our bar, followed by a delightful lunch or dinner in our enchanting interior, where lush greenery and charming Festive decorations transport you to the Mediterranean coast.







## Culinary Calendar

### FESTIVE LUNCH & DINNER

Served on December 24th (dinner only),  
25th and 26th

Reservations between 13:00 – 14:00pm  
and between 18:00 - 20:30pm

Four course Menu du Chef €80 per person

Wine pairing €50 per person

### END OF THE YEAR LUNCH & DINNER

Served on December 31st

Reservations between 13:00 – 14:00pm  
and between 18:00 – 20:30pm

Four course Menu du Chef €80 per person

Wine pairing €50 per person



### RESERVATIONS

Oudezijds Voorburgwal 197  
1012 EX Amsterdam  
+31 (0)20 555 3 560  
info@oriolebistro.nl  
www.oriolebistro.nl

Click here for the allergies and dietary requirements we can accommodate. Please note that a prepayment of €50 per person is required. Modifications or cancellations are accepted until 14:00 hours local time 7 days prior to the arrival date without any charge. 50% of the total reservation value will be charged for modifications or cancellations made between 2 and 7 days prior to the arrival date. The full reservation value will be charged for modifications or cancellations made 2 days or less prior to the arrival date.



# Festive Season at Oriole

## *Menu du Chef*

### **Seabass ceviche**

Pumpkin | Mushroom | Pumpkin seeds

*or*

### **Smoked beetroot**

Ricotta | Castelfranco radicchio | Vinaigrette of verjus and tarragon

*or*

### **Bresaola**

Parmesan Cheese | Arugula | Aceto Balsamico

+

### **Truffle risotto**

Fresh winter truffle

+

### **Beef tenderloin**

Celeriac | Bimi | Mushroom | Sauce Bordelaise

*or*

### **Halibut**

Cauliflower | Macadamia nuts | Sauce vichyssoise

*or*

### **Cauliflower from the Green Egg**

Macadamia nuts | Bimi | Beurre noisette

+

### **Festive dessert**

#### **Festive Lunch**

Served on December 25th, 26th & 31st

#### **Festive Dinner**

Served on December 24th, 25th, 26th & 31st

Four course Menu du Chef Festive Lunch and Dinner €80 per person

Wine pairing €50 per person

Four course Menu du Chef End of the Year Lunch and Dinner €80 per person

Wine pairing €50 per person







# Oriole for the little ones

*Menu du Chef*

**Smoked salmon**

Horseradish mayonnaise | Cucumber

*or*

**Parma ham**

Cantaloupe & Galia melon

+

**Pomodori Soup**

Basil pesto

+

**Guinea fowl**

Bimi | Herb risotto

+

**Dame blanche**

Festivities for the little ones Lunch & Dinner  
Served on December 24th (dinner only), 25th, 26th & 31st

Four course Menu du Chef €52 per person  
Three course Menu du Chef €44 per person





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# Private Celebrations

## *at a Magical Place*

Are you looking for the perfect location for an intimate lunch or dinner together with your family and friends? Look no further, The Grand is situated in the heart of Amsterdam. We offer a range of private rooms for your festive gatherings in one of the city's most coveted properties. Five of these private rooms hold historical significance, were in use during The Grand's tenure as Amsterdam's city hall. This unique setting promises a truly exceptional festive experience that will transport you back in time.

Served from the 23rd until 31st of December as of 10 persons

Five course Menu du Chef €100 per person

Four course Menu du Chef €90 per person

Three course Menu du Chef €80 per person

Five course Vegetable Menu du Chef €100 per person

Four course Vegetable Menu du Chef €90 per person

Three course Vegetable Menu du Chef €80 per person

RESERVATIONS

*Please note, that depending on your wishes and availability the menu is subject to change.*



# Private Celebrations

## **Steak tartar**

Foie gras | Confit egg yolk | Herb salad



## **Langoustine bisque**

Dutch prawns | Lobster oil



## **Medallion of monkfish**

Pumpkin purée | Beurre rouge



## **Loin of venison**

Onion tarte tatin | Tartar of sprouts and chestnut | Parsnip purée | Blackberry  
Red wine chocolate sauce



## **Chocolate and pear tart**

Tonka ice cream

Five course Menu du Chef

€100 per person

Four course Menu du Chef without Monkfish medallion

€90 per person

Three course Menu du Chef without Monkfish medallion and Langoustine bisque

€80 per person

## **Classic wine pairing**

Three course €60 per person

Four course €70 per person

Five course €80 per person

## **Prestige wine pairing**

Three course €120 per person

Four course €135 per person

Five course €150 per person







# Private Celebrations

*Vegetable Menu du Chef*

**Mille feuille**

Eggplant | Zucchini | Tomato | Soy | Herb dressing

+

**White onion velouté**

Truffle

+

**Confit celeriac**

Pumpkin purée | Jus of shallots

+

**Smoked beetroot**

Onion tarte tatin | Tartar of sprouts and chestnut | Parsnip purée | Blackberry  
Red wine chocolate sauce

+

**Chocolate and pear tart**

Tonka ice cream

Five course Menu du Chef

€100 per person

Four course Vegetable Menu du Chef without Confit celeriac

€90 per person

Three course Vegetable Menu du Chef without Confit celeriac and white onion velouté

€80 per person

**Classic wine pairing**

Three course €60 per person

Four course €70 per person

Five course €80 per person

**Prestige wine pairing**

Three course €120 per person

Four course €135 per person

Five course €150 per person





# SOFITEL Spa ∞

## Festive Spa Packages

Discover the serenity amidst the bustling city centre of Amsterdam at Sofitel SPA. Embrace the essence of relaxation this Festive Season by indulging in a truly tranquil atmosphere. A visit to Sofitel SPA promises to activate the senses while revitalizing your mind, body, and soul.

Our spa seamlessly combines international therapies and treatments with the latest innovations in French cosmetology, delivering a spa experience that is rejuvenating. Led by Angela Riksten, our dedicated team at Sofitel SPA is committed to providing the best service quality.

Spanning two floors, Sofitel SPA offers a range of services, including individual and couples' massages and facials, a hammam, sauna, heated indoor swimming pool, and a serene relaxation room.

### FESTIVE SPA PACKAGE

Treat yourself or your loved ones to the Festive Spa Package that our Sofitel SPA created especially for you.

### CELEBRATION FOR TWO

Forget about the Festive rush and enjoy a relaxing duo massage for you and your partner at the Sofitel SPA. What's a celebration without bubbles? A delicious glass of Champagne will be on the house for you to enjoy while you unwind at our spa.

Each of you chooses a massage or treatment of your preference and the Sofitel SPA therapists will do the rest.

### OPENING HOURS

Sofitel SPA: 09:00 - 21:00 hours  
Sofitel FITNESS: 06:00 - 22:00 hours  
Pool, hammam: 06:00 - 22:00 hours

[BOOK YOUR TREATMENT](#)[SPA MENU](#)



# The Floral Designers

Flowers enhance the beauty of meaningful gatherings and lend elegance to every significant moment, particularly during the holiday season.

Our boutique is located on the ground floor, our aim is to surpass guest expectations. Throughout the festive season, 'The Floral Designers' will decorate the hotel with enchanting decorations in inviting winter theme.

Starting in mid-November, 'The Floral Designers' will reveal a range of distinctive Festive decorations within their boutique. This collection will encompass luxurious garlands, designer ornaments, fully adorned festive trees, and much more.

Our boutique is open Monday, Wednesday and Friday from 10:00 until 15:00 hours.







## Amsterdam Light Festival

Thanks to the Amsterdam Light Festival, we are more excited than ever for the dark winter nights. From the 28th of November until the 19th of January, Amsterdam will be transformed into a true city of lights, with the help of contemporary (international) light artists.

During this annual light festival, both the residents of Amsterdam and the city's visitors are treated to a spectacle of light and offer talented upcoming artists a platform to present their latest work.

This year, the theme focuses on celebrating Amsterdam's 750 anniversary with light. With art. With each other. Thus, the theme is RITUALS.

The light artworks are places in public spaces to make them accessible to everyone. To make the most of the Amsterdam Light Festival, choose to admire the artworks with Private Boat Tours. After being picked up right in front of the hotel, guests will learn all about the stories behind each light artwork. The experience can be rounded off with the cocktail 'Clearly Amsterdam' or mocktail 'Light up' at Oriole Garden Bistro.

[FIND OUT MORE](#)

*Private Boat Tours*

KLASSIEKE SALONBOTEN

★★★★★





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## Festive Gifts

Searching for the perfect present this holiday season? Delight your loved ones with a memorable dining adventure at one of our restaurants, an indulging afternoon tea, a pampering massage, or even a memorable overnight retreat. Regardless of the event, The Grand provides a variety of gift vouchers, enabling you to craft the ideal surprise!

YOUR FESTIVE GIFT







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## Contact

### ACCOMMODATION

For information or bookings of our guestrooms please contact our Reservations department at: +31 (0)20 555 3 555 or at [reservations@thegrand.com](mailto:reservations@thegrand.com).

### RESTAURANT RESERVATIONS

For reservations in one of our restaurants please contact +31 (0)20 555 3 282 or [thegrand.restaurant@sofitel.com](mailto:thegrand.restaurant@sofitel.com).

### SOFITEL SPA

For information or reservations of a treatment at our Sofitel SPA, please contact +31 (0)20-555 3 111 or [sospathegrandamsterdam@gmail.com](mailto:sospathegrandamsterdam@gmail.com).

Sofitel Legend The Grand Amsterdam  
Oudezijds Voorburgwal 197  
1012 EX Amsterdam  
[www.bridgesrestaurant.nl](http://www.bridgesrestaurant.nl)  
[www.oriolobistro.nl](http://www.oriolobistro.nl)  
[www.sofitel-legend-thegrand.com](http://www.sofitel-legend-thegrand.com)









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There is something very special  
about spending  
your Festive Season at  
Sofitel Legend The Grand Amsterdam.

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Oudezijds Voorburgwal 197 - 1012 EX Amsterdam  
T +31(0)20 555 3 111 - [contact.thegrand@sofitel.com](mailto:contact.thegrand@sofitel.com)  
[www.sofitel-legend-thegrand.com](http://www.sofitel-legend-thegrand.com)

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  BridgesAmsterdam

  OrioleBistro

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