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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.

Amsterdam's most renowned event is making an extravagant comeback: The Grand Ball Circus Edition.

At The Grand, 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,

Emmy Stoel
General Manager
Sofitel Legend The Grand Amsterdam



Sofitel Legend The Grand Amsterdam

Spark your Festive Season this year with our timeless French elegance. Enjoy the 'Joie de Vivre' 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, Sofitel Legend The Grand Amsterdam 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 www.sofitel-legend-thegrand.com







Festive Brunch In the historical Council Chamber

Served on December 25th from 11:00 hours

Nothing quite captures the holiday spirit than a legendary morning brunch. On December 25th, step into the historical Council Chamber of The Grand, where you'll find a scene decorated with glistening decorations, live music, savoury delicacies and desserts. Share this unforgettable holiday experience with your nearest and dearest, and treat yourselves during Festive Brunch at The Grand.

The Grand Festive Brunch is available for €150 per person and includes a festive brunch buffet, sparkling welcome and unlimited alcohol-free 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 up to 10 persons.

RESERVATIONS

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

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 – 14:00 hours

Five course Menu du Chef €120 per person

Vegetable Menu du Chef €100 per person

Lunch wine pairing €65 per person

Lunch cru wine pairing €175 per person

FESTIVE DINNER

Served on December 24th, 25th and 26th Reservations between 18:30 – 20:00 hours Six course Menu du Chef €150 per person Vegetable Menu du Chef €140 per person Dinner wine pairing €78 per person Dinner cru pairing €210 per person

END OF THE YEAR LUNCH

Served on December 31st

Reservations between 13:00 – 14:00 hours

Five course Menu du Chef €120 per person

Vegetable Menu du Chef €100 per person

Lunch wine pairing €65 per person

Lunch cru pairing €175 per person

END OF THE YEAR DINNER

Served on December 31st

Reservations between 18:30 – 20:00 hours

Six course Menu du Chef €170 per person

Vegetable Menu du Chef €160 per person

Dinner wine pairing €78 per person

Dinner cru pairing €210 per person

Including a glass of Henriot Champagne
at midnight.

RESERVATIONS

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

Seabass

Pumpkin | Algae | Sea buckthorn

Coquille

Duck liver | Jerusalem artichoke | Pear | Hazelnut

Perle Imperial Caviar

Potato | Chives | Crème fraiche

North Sea Sole

Cauliflower | Dutch shrimp | Smoked butter

Veal

Winter truffle | Celeriac | Lavas | Bordelaise

Vanilla

Rum | Chestnut | Pine

Cheese Selection from Fromagerie L'Amuse Optional course €25

Festive Lunch Served on December 25th and 26th

Festive Dinner Served on December 24th, 25th & 26th





Christmas at Bridges

VEGETABLE MENU DU CHEF

Beetroot

Labneh | Verjus | Couscous

Jerusalem Artichoke

Pear | Onion | Hazelnut

Cauliflower

Smoked butter | Parmesan

Winter Truffle

Potato | Chives | Crème fraiche

Pumpkin

Vermouth | Mushroom | Lavas

Vanilla

Rum | Chestnut | Pine

Cheese Selection from Fromagerie L'Amuse Optional course €25

Festive Lunch Served on December 25th and 26th

Festive Dinner Served on December 24th, 25th & 26th

End of the year at Bridges

MENU DU CHEF

Seabass

Pumpkin | Algae | Sea buckthorn

Coquille

Duck liver | Topinambour | Pear | Hazelnut

Perle Imperial Caviar

Potato | Chives | Crème fraiche

North Sea Sole

Cauliflower | Dutch shrimp | Smoked butter

Veal

Winter truffle | Celeriac | Lavas | Bordelaise

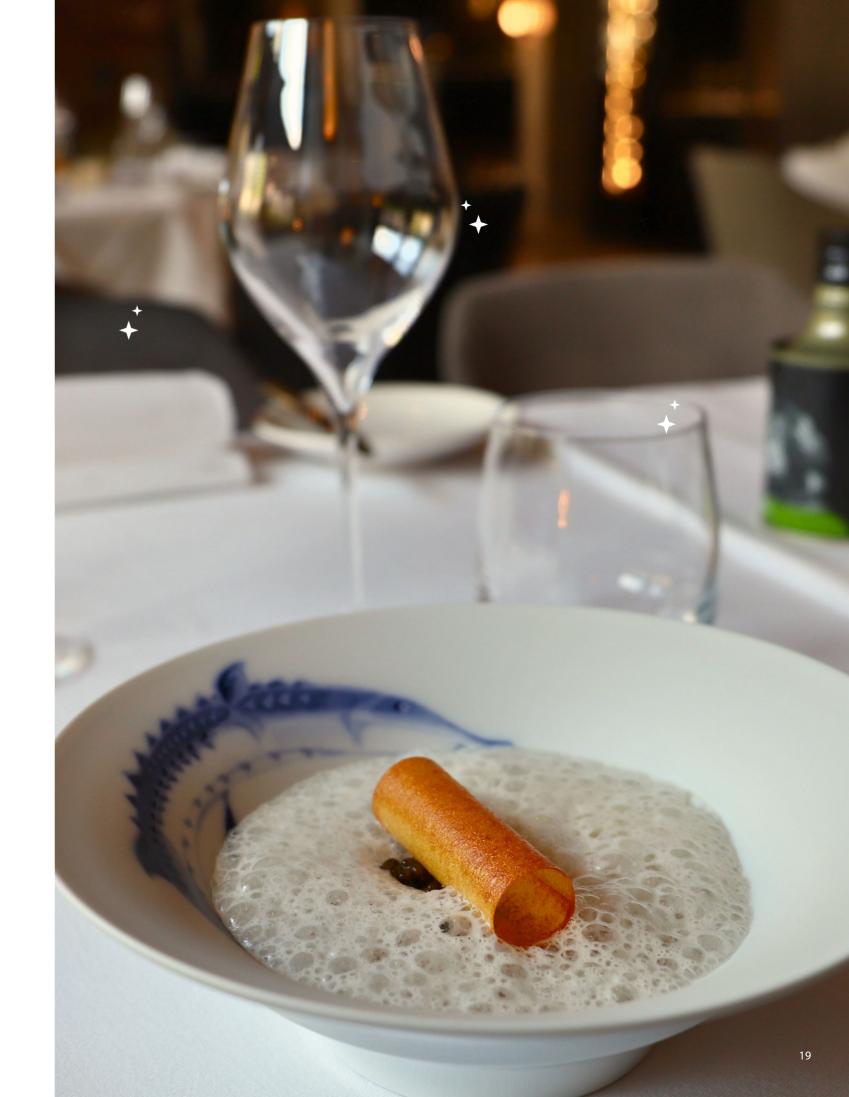
Vanilla

Rum | Chestnut | Pine

Cheese Selection from Fromagerie L'Amuse Optional course €25

End of the Year Lunch Served on December 31st

End of the Year Dinner Served on December 31st





End of the Year at Bridges

VEGETABLE MENU DU CHEF

Beetroot

Labneh | Verjus | Couscous

Jerusalem Artichoke

Pear | Onion | Hazelnut

Cauliflower

Smoked butter | Parmesan

Winter truffle

Potato | Chives | Crème fraiche

Pumpkin

Vermouth | Mushroom | Lavas

Vanilla

Rum | Chestnut | Pine top

Cheese Selection from Fromagerie L'Amuse Optional course €25

End of the Year Lunch Served on December 31st

End of the Year Dinner Served on December 31st

Orióle

Mediterranean Holidays at Oriole 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.





Orióle

Culinary Calendar

FESTIVE LUNCH & DINNER

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

Reservations between 13:00 – 14:00 hours and between 18:00 - 19:30 hours

Four course Menu du Chef €69 per person Vegetarian Menu du Chef €59 per person Wine pairing €42 per person

END OF THE YEAR LUNCH & DINNER

Served on December 31st

Reservations between 13:00 – 14:00 hours and between 18:00 – 19:30 hours

Four course Menu du Chef €72 per person

Vegetarian Menu du Chef €68 per person Wine pairing €45 per person



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

Classic Steak Tartare

or

Dutch Shrimp Cocktail

4

Salmon Gravad Lax

Horseradish | Trout eggs

or

Paté en Croûte

Mustard onion compote

Seabass

Fennel | Potato | White wine sauce

or

Guinea Fowl

Beurre noisette | Cauliflower | Truffle sauce

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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 €69 per person Wine pairing €42 per person

Four course Menu du Chef End of the Year Lunch and Dinner €72 per person Wine pairing €45 per person





Festive Season at Oriole

VEGETABLE MENU DU CHEF

Grilled Little Gem

Ricotta | Almond dressing

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Celeriac

Celeriac cream | Crispy Parmesan | Truffle sauce

+

Fennel

Alkmaar's groats | Orange | White wine sauce

+

Festive dessert

Festive Lunch Served on December 25th, 26th & 31st

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

Four course Vegetable Menu du Chef Festive Lunch and Dinner €59 per person Wine pairing €42 per person

Four course Vegetable Menu du Chef End of the Year Lunch and Dinner €62 per person Wine pairing €45 per person

Festivities for the little ones

MENU DU CHEF

Crispy Sole

Cucumber | Curry mayonnaise

0

Parma Ham

Cantaloupe | Galia melon

+

Pomodori Soup

Pesto (optional)

*

Corn-fed Chicken

Green asparagus | Mashed potato

+

Create your own dessert in our pastry kitchen

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

Four course Menu du Chef €45 per person Three course Menu du Chef €37 per person







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

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

RESERVATIONS

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Private Celebrations

MENU DU CHEF 23 - 31 DECEMBER

Homemade Gin-cured Salmon

Yoghurt dressing | Cucumber flower | Lime caviar | Blini's | Linseed tuille

Velouté Dubarry

Truffle oil | Blue cheese croutons

Seared Scallops

Parsnip puree | Roast parsnips | Exotic sauce vierge | Cress

Fillet of Beef Rossini

Foie gras | Truffle | Madeira jus | Roasted vegetables | Potato gratin

Chocolate Mousse

Apple compote | Crumble | Spicy rum ice cream

Five course Menu du Chef
€100 per person
Four-course Menu du Chef without Seared scallops
€90 per person
Three-course Menu du Chef without Seared scallop and Velouté Dubarry
€80 per person





Private Celebrations

VEGETABLE MENU DU CHEF 23 - 31 DECEMBER

Vegan Tapioca Salmon

Yoghurt dressing | Cucumber flower | Blini's | Linseed tuille

Velouté Dubarry

Truffle oil

Roasted Celeriac

Parsnips puree | Roast parsnips | Crisps | Exotic sauce vierge | Cress

Vegan Tournedos

Vegetables jus | Seasonal root vegetables | Potato gratin

Chocolate Mousse

Apple compote | Crumble | Spicy rum ice cream

Five course Menu du Chef
€100 per person
Four course Vegetable Menu du Chef without Roasted celeriac
€90 per person

Three course Vegetable Menu du Chef without Roasted celeriac and Velouté Dubarry €80 per person



The Grand Ball

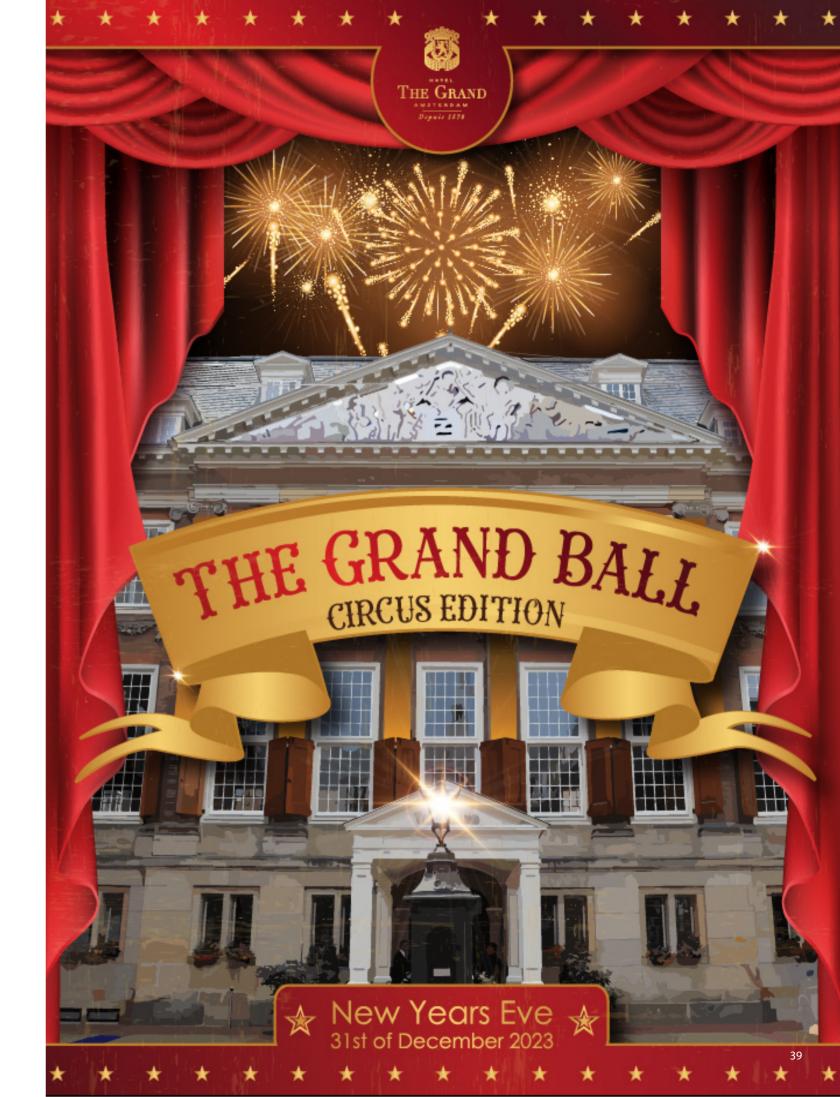
Are you ready to jump into 2024?

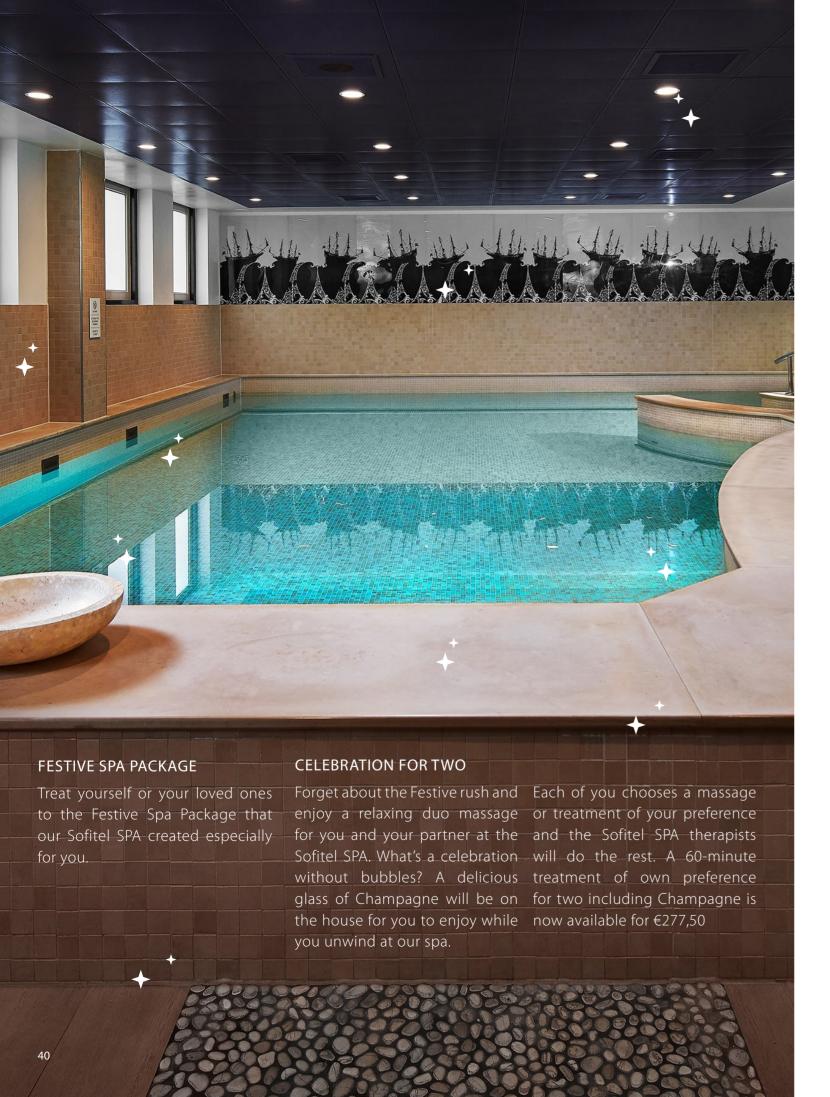
Join us for a memorable night as we welcome the New Year in the most grand and magical way. The Grand Ball Circus Edition promises to be a night of elegance and entertainment.

Make this New Year's Eve as extraordinary as you want it to be!
Choose our It's Showtime package or make your evening even more dazzling by selecting The Grand Extravaganza package.
Both packages come with luxury circus delights and a festive
Champagne toast at midnight.

Time is ticking, and tickets are in high demand! Secure your spot now to welcome the New Year with unparalleled elegance and excitement.

TICKETS







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.

OPENING HOURS

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

RESERVATIONS

SPA MENU

The Floral Designers

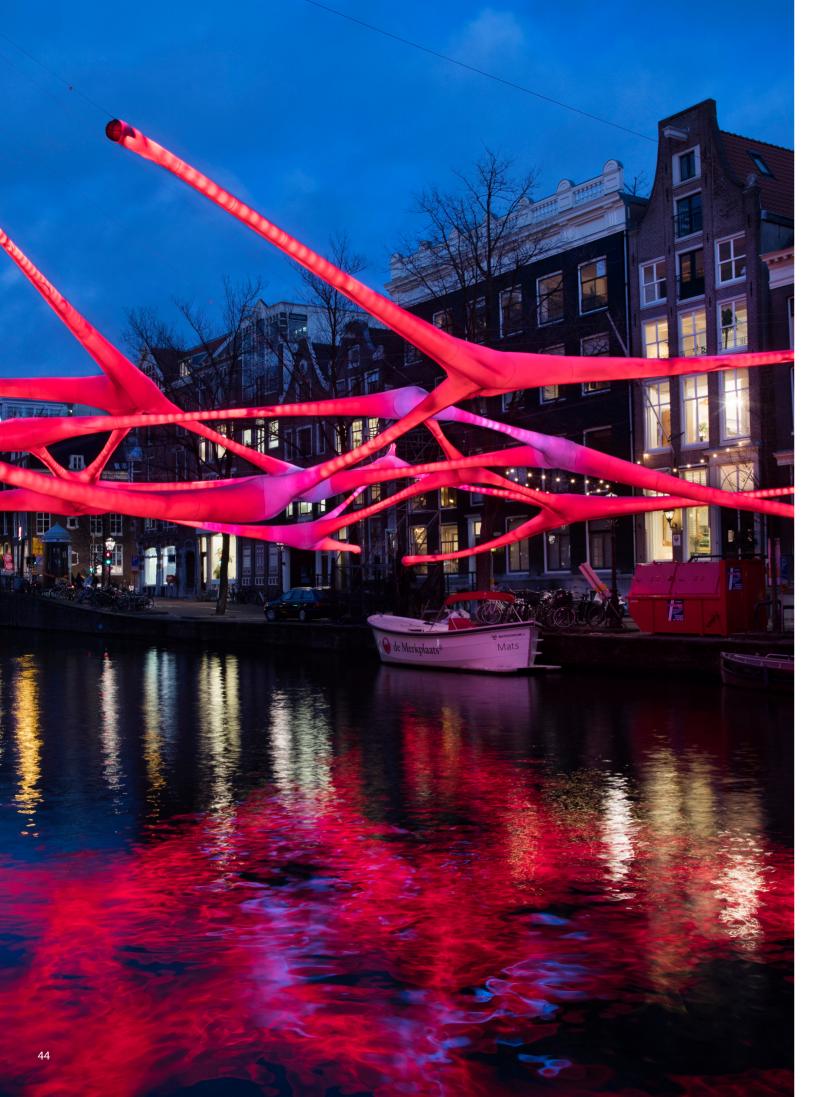
Flowers enhance the beauty of meaningful gatherings and lend elegance to every significant moment, particularly during the holiday season.

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 30th of November until the 21st 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 is the twelfth edition of the Amsterdam Light Festival and the light artworks will illuminate the iconic canals of Amsterdam.

The light artworks are places in public spaces to make them accessible to everyone. If you wish to learn more about the stories of the artworks, we recommend taking one of their many walking or boat tours.

WEBSITE



Festive Gifts

Searching for the perfect present this holiday season?
Delight your dear 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







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.

RESTAURANT RESERVATIONS

For reservations in one of our restaurants please contact +31 (0)20 555 3 282 or the grand.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.

Sofitel Legend The Grand Amsterdam Oudezijds Voorburgwal 197 1012 EX Amsterdam www.bridgesrestaurant.nl www.oriolebistro.nl www.sofitel-legend-thegrand.com

