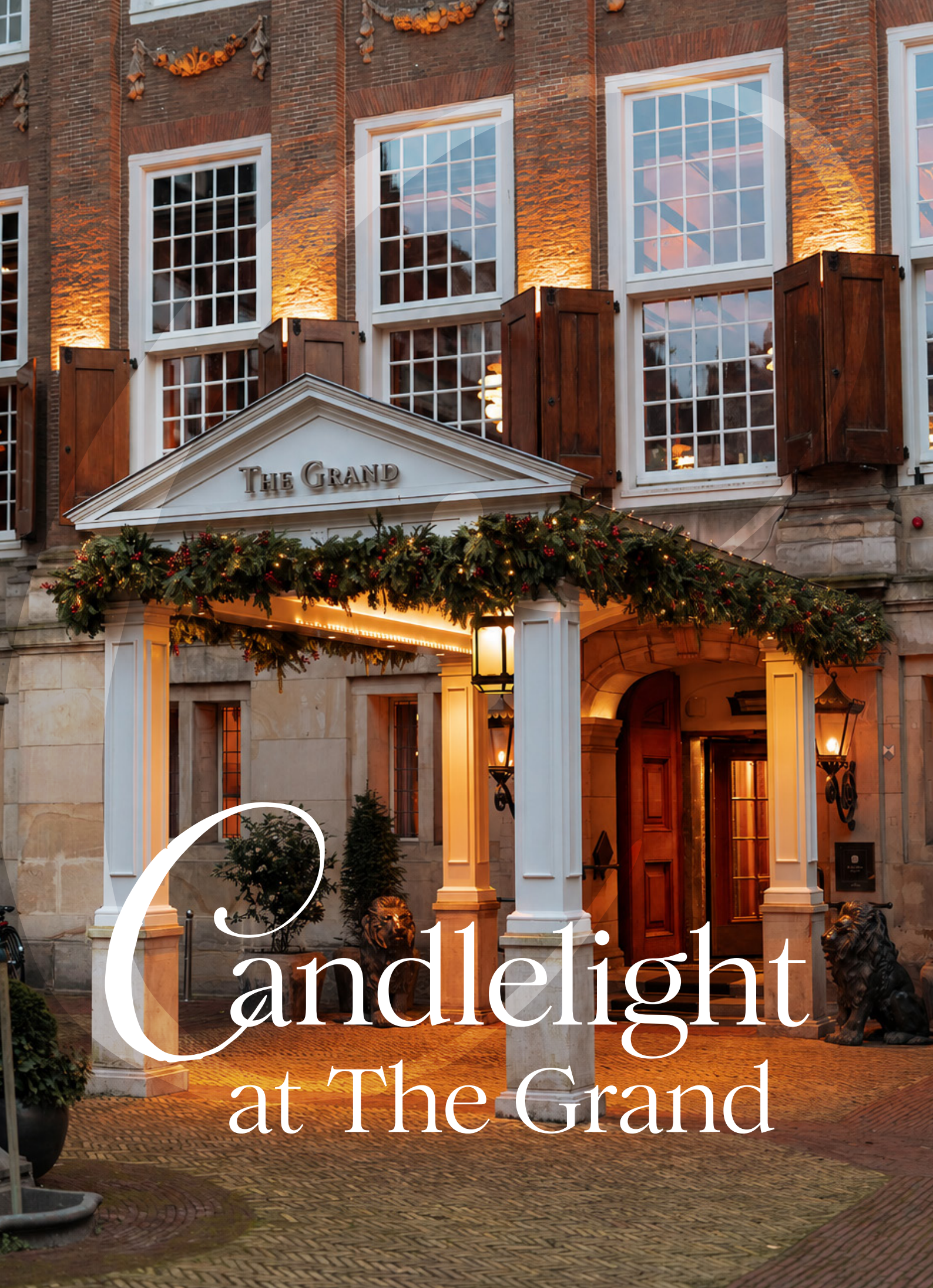




THE GRAND

Candlelight at The Grand





THE GRAND
AMSTERDAM • 1578

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THE GRAND
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The Grand Festive Sparkle



During this magical time of year, it is my pleasure to welcome you on behalf of everyone
at Sofitel Legend The Grand Amsterdam.

The festive season is a time to celebrate cherished moments and create lasting memories with those
who matter most. We are delighted that you have chosen to spend this special time with us.

Our team looks forward to making your stay truly memorable with exceptional dining, thoughtful
experiences, and our legendary hospitality, all enhanced by the spirit of the season.

May this festive season bring you joy, warmth, and togetherness. We wish you and your loved ones a
wonderful holiday season and a happy, healthy New Year.

Season's greetings,

General Manager



THE GRAND
AMSTERDAM • 1578

Sofitel Legend The Grand Amsterdam



Spark your Festive Season with our timeless French elegance. Immerse yourself in the holiday spirit surrounded by unrivalled beauty and grace, enhanced by our seasonal decorations and magnificent Christmas trees.

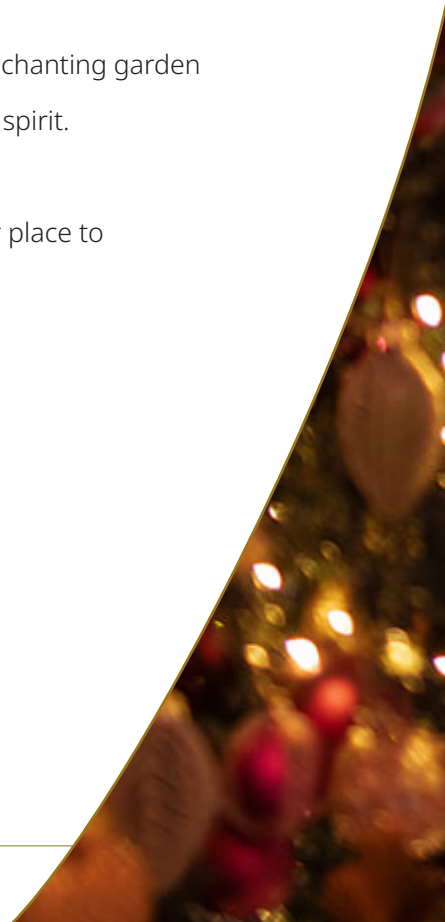
Nestled between two historic canals in the heart of Amsterdam, The Grand combines history with five-star luxury, infused with French grandeur and charm. This year, step into The Grand Winter Wonderland, where joy and enchantment fill every corner. Whether you are embracing a cherished tradition or beginning a new one, we are here to create memorable moments with you.

From our rooms and restaurants to our bars, banquet halls, and enchanting garden terrace, every space is designed to captivate the holiday spirit.

As 2026 gracefully comes to an end, there is truly no better place to celebrate 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







Bridges

Festive Celebrations *at restaurant Bridges*



We are delighted to welcome you to Bridges this festive season, where exceptional cuisine and warm hospitality come together to create memorable moments.

Executive Chef Raoul Meuwese and his team have created a Menu du Chef inspired by the flavours of the season. Rooted in French culinary tradition and enriched with the finest seasonal ingredients, each dish is thoughtfully composed to celebrate the magic of the holidays.

At Bridges, we believe that the festive table is a place to gather, connect, and indulge. We hope this menu brings you and your loved ones an unforgettable dining experience, filled with flavour, joy, and togetherness.

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

Culinary Calendar



FESTIVE LUNCH

*Served on December 25th and 26th
Reservations between 13:00 – 14:00pm*

Five course Menu du Chef €155 p/p
Vegetarian Menu du Chef €130 p/p

Classic wine pairing €100 p/p
Prestige wine pairing €190 p/p

RESERVATIONS

FESTIVE DINNER

*Served on December 24th, 25th and 26th
Reservations between 18:30 – 19:30pm*

Six course Menu du Chef €185 p/p
Vegetarian Menu du Chef €145 p/p

Dinner classic wine pairing €130 p/p
Prestige wine pairing €250 p/p

RESERVATIONS

END OF YEAR DINNER

*Served on December 31st
Reservations between 18:30 – 19:30pm*

Six course Menu du Chef €205 p/p
Vegetarian Menu du Chef €185 p/p

Classic wine pairing €130 p/p
Prestige wine pairing €250 p/p
Includes a glass of Laurent Perrier on arrival.

RESERVATIONS

For dietary requirements click [here](#). Please note that full payment for the selected lunch or dinner experience will be required upon reservation. 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.



Bridges

Festive Season

Menu du Chef



Langoustine

Duck • Mushroom • Celeriac

Perle Imperial Caviar

Potato • Crème Cru • Chives

Sweetbread

Pearlbarley • Truffle • Parmesan

Fish of the day

Kale • Jerusalem Artichoke • Blood Orange

Venison

Brussels Sprout • Parsley Root • Chartreuse

Apple

Walnuts • Caramel • Honey • Chamomile



Bridges

Festive Season

Vegetarian Menu du Chef



Celeriac

Bulgur • Dashi • Kombu

Salty Herbs

Potato • Crème Cru • Chives

King Oyster Mushroom

Pearl Barley • Herbs • Parmesan

Chicory

Kale • Jerusalem Artichoke • Blood Orange

Beetroot

Brussels Sprouts • Parsley Root • Chartreuse

Apple

Walnuts • Caramel • Honey • Chamomile





Mediterranean Holidays *at Oriole Garden Bistro*



Indulge in a memorable festive experience at Oriole Garden Bistro, this holiday season. Gather with your loved ones and celebrate the joy of the season while savouring a specially curated menu, inspired by the iconic flavours of the Mediterranean.

Begin your festivities with a sparkling aperitivo at the bar, then enjoy a leisurely lunch or dinner in our enchanting interior. Surrounded by lush greenery and charming festive decorations, you will feel as though you have been transported to the Mediterranean coast.

Oudezijds Voorburgwal 197

1012 EX Amsterdam

+31(0)20 555 3 570

info@oriolebistro.nl

<https://www.oriolebistro.nl/>

Culinary Calendar



FESTIVE LUNCH

Served on 25th and 26th.

Reservations between 12:30 – 14:00pm

Four course Menu du Chef €125 p/p

Five course Menu du Chef €150 p/p

Four course Vegetarian Menu du Chef €100 p/p

Five course Vegetarian Menu du Chef €125 p/p

Four course wine pairing €65 p/p

Five course wine pairing €80 p/p

Includes a glass of Laurent Perrier on arrival.

RESERVATIONS

END OF YEAR DINNER

Served on December 31st

Reservations between 18:00 - 20:30pm

Four course Menu du Chef €125 p/p

Five course Menu du Chef €150 p/p

Four course Vegetarian Menu du Chef €100 p/p

Five course Vegetarian Menu du Chef €125 p/p

Four course wine pairing €65 p/p

Five course wine pairing €80 p/p

Includes a glass of Laurent Perrier on arrival.

RESERVATIONS

FESTIVE DINNER

Served on December 24th, 25th, 26th.

Reservations between 18:00 - 20:30pm

Four course Menu du Chef €125 p/p

Five course Menu du Chef €150 p/p

Four course Vegetarian Menu du Chef €100 p/p

Five course Vegetarian Menu du Chef €125 p/p

Four course wine pairing €65 p/p

Five course wine pairing €80 p/p

Includes a glass of Laurent Perrier on arrival.

RESERVATIONS

For dietary requirements click [here](#). Please note that full payment for the selected lunch or dinner experience will be required upon reservation. 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

Menu du Chef



Veal Tartare

North Sea Crab Salad · Horseradish · Lovage

Supplement: Perle Impériale Caviar +€20

or

Seared Scallops

Smoked Beetroot · Ricotta · Bitter Lettuce · Tarragon Vinaigrette

Truffle Risotto

Freshly Shaved Winter Truffle

Beef Tenderloin

Pommes Gratin · Green Cabbage · Madeira Jus

or

Cod

Pommes Gratin · Green Cabbage · Mustard Beurre Blanc

Poached Pear

Almond · Buttermilk · Blackberries



Festive Season

Vegetarian Menu du Chef



Green Romesco

Leek · Pistachio · Aged Balsamic

Smoked Beetroot

Ricotta · Bitter Lettuce · Tarragon Vinaigrette

Truffle Risotto

Freshly Shaved Winter Truffle

Pommes Gratin

Green Cabbage · Mushrooms · Mustard Beurre Blanc

Poached Pear

Almond · Buttermilk · Blackberries





Oriole for the little ones

Menu du Chef



Carpaccio

Pesto · Parmigiano

or

Parma Ham

Cantaloupe · Galia Melon

Corn Fed Chicken

Potato · Steamed Vegetables

Ravioli

Tomato Sauce

Crème brulee

or

Ice cream

FESTIVITIES FOR THE LITTLE ONES LUNCH & DINNER

Served on December 24th (dinner only), 25th, 26th & 31st

Three course Menu du Chef €55 p/p

Festive Brunch *In the historical Council Chamber*



Nothing quite captures the holiday spirit like a legendary brunch.

Step into the historical Council Chamber of The Grand, beautifully adorned with decorations, where live music, savoury delicacies, and desserts set the stage for a festive celebration.

Share this magical holiday experience with your loved ones and treat yourselves to the Festive Brunch at The Grand on the 25th of December.

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 12 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

www.sofitel-legend-thegrand.com







THE GRAND
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Festive Brunch



Salads

Penne

Pesto • Smoked Chicken • Roasted Vegetables

Artichoke

Marinated Mushroom • French Bean

Caesar Salad

Black Tiger Prawn • Parmesan Cheese

Roasted Aubergine

Hummus • Pumpkin Seed
Mixed Leaves

Selection of Bread Rolls

Small Dishes

Oysters

Shallot • Red Wine Vinegar • Lemon

Dutch shrimps

Smoked Eel • Cured Salmon • Mary Rose Cocktail

Steak Tartare

Mustard • Mayonnaise

Lobster

Avocado • Caviar

Roasted Cauliflower

Piccalilli • Truffle • Crispy Spelt

Main Dishes

Smoked Salmon

Poached Egg • Hollandaise

Roasted Veal Loin

Pommes Purée • Savoy Cabbage • Chimichurri Sauce

Cod

Roasted Scallop • Carrot • Parsnip • Smoked Eel •
Beurre Blanc

Vegetarian Wellington

Mushrooms • Spinach • Jus Of Thyme • Onions

Desserts

Chocolate Fountain

Fruit Skewers • Marshmallows • Sprinkles, Ladyfingers
Smarties • Speculaas • Madeleines

Pastries & Cakes

Mini Bouchées • Pear & Pecan Tartlets • Schwarzwälder
Kirsch Choux • Chocolate Mousse • Mont Blanc • Lemon
& Mango Mousse • Classic Orange & Rum Bundt Cake
Christmas Macarons • Apple Strudel • Carrot Cake

Fresh Fruit

Cantaloupe • Galia Melon • Watermelon • Grapes
Pineapple • Grapefruit

Glass Desserts

Speculaas Panna Cotta with Cherry Compote
Triple Chocolate Mousse

Kids

Pizza Margherita
Chef's Pasta
Chicken Nuggets And Chips
Fish And Chips



THE GRAND
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Private Celebrations

at a Magical Place



Looking for the perfect group setting for an intimate festive lunch or dinner with family and friends?

At The Grand, in the very heart of Amsterdam, we offer historic private rooms to host your celebrations in one of the city's most iconic landmarks.

Five of these rooms carry rich historical significance, once serving during The Grand's time as Amsterdam's City Hall. This extraordinary backdrop ensures a festive experience unlike any other, blending timeless elegance with history.

*Available from November 16th until December 31st for groups of 10 people or more.
For the use of a private room a minimum catering spend will apply.*

Five course Menu du Chef €110 p/p
Four course Menu du Chef €95 p/p
Three course Menu du Chef €80 p/p

CLASSIC WINE PAIRING

Three course €60 p/p
Four course €70 p/p
Five course €80 p/p

PRESTIGE WINE PAIRING

Three course €120 p/p
Four course €135 p/p
Five course €150 p/p

RESERVATIONS

Please note, that depending on your wishes and availability the menu is subject to change. On the 31st of December a €35 surplus will be charged per person.



*P*riate Celebrations

Vegetarian Menu du Chef



Pumpkin Carpaccio

Shallots • Pink Grapefruit • Macadamia • Seaweed

Chestnut Velouté

Truffle

Roasted Cauliflower

Confit Fennel • Celeriac • Beet Purée • Raspberry Beurre Blanc

Roasted Vegetables

Chanterelles • Pumpkin • Onion • Black Garlic

Blackberry

Quark Mousse • Pomegranate • Traditional Dutch Lace Cookie





THE GRAND
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Private Celebrations

Menu du Chef



Langoustine Carpaccio

Pink Grapefruit • Mayonnaise, Macadamia • Seaweed

Chestnut Velouté

Truffle

Cod

Fennel • Celeriac • Beetroot • Raspberry

Beef Entrecôte

Pumpkin • Crosnes • Pommes Anna • Bordelaise sauce

Blackberry

Quark Mousse • Pomegranate • Traditional Dutch Lace Cookie







THE GRAND
AMSTERDAM • 1578

Canapés

for Celebrations



Dutch Prawn Cocktail

Whisky Cocktail Sauce · Chervil

Smoked Salmon Waffle

Cream Cheese · Caviar

Smoked Duck

Mango · Yuzu Jelly

Steak Tartare

Truffle Mayo Cress

Jerusalem Artichoke Tartlet

Horseradish · Pickled Shallots

Goat's Cheese Bruschetta

Radish · Apple Jelly

Lemon & Ginger Hummus Tartlet

Crushed Pumpkin Seeds

Vegan Salmon

Rye Bread · Wasabi Mayo · Dill

Two Canapés €15 p/p

Three Canapés €20 p/p

Four Canapés €25 p/p

Five Canapés €30 p/p

Six Canapés €35 p/p





THE GRAND
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Walking Diner

for Celebrations



COLD

Goat Cheese

Spicy Honey · Pistachio · Pita Bread

Yellow Beetroot

Pear · Almonds

Sea Bass Ceviche

Coconut · Lime · Radish

Lobster

Avocado · Wasabi

Beef Carpaccio

Old Amsterdam · Truffle Mayo · Potato

Pulled Beef

Vegetables · Teriyaki · Chilli

HOT

Cauliflower

Onion · Herb Oil

Artichoke & Pecorino Ravioli

Sage · Hazelnut

Duck Breast

Parsnip · Mango · Lime

Beef Loin

Woodland Mushrooms · Potato · Truffle

Turkey Roulade

Sprouts · Chestnuts · Cranberry

Cod

Potato · Balsamic Vinaigrette

DESSERT

Mandarin

Speculaas · Chocolate · Almond

Glühwein

Pear · Cinnamon · Crème Anglaise

Hazelnut

Dark Chocolate · Apple · Caramel

Cranberry

Tonka Bean · Oats · Lime

MENU 1

€90,00 p/p

Choice of 2 cold items,
3 hot items and 1 dessert

MENU 2

€100,00 p/p

Choice of 3 cold items,
3 hot items and 1 dessert

MENU 3

€110,00 p/p

Choice of 4 cold items,
3 hot items and 1 dessert

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 area.

OPENING HOURS

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

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

Oudezijds Voorburgwal 197

1012 EX Amsterdam

+31(0)20 555 3 111

<https://www.sofitel-legend-thegrand.com/en/spa-wellness.html>





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 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.

BOOK TREATMENT





THE GRAND
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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 an 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.

UNLEASH YOUR INNER FLORIST DURING A FLOWER WORKSHOP

Surrounded by the colours and scents of the season, you will create your own unique Advents Kranz to take home. Guided by our expert florists, this hands-on experience is the perfect blend of creativity and serenity. Let your creativity blossom!

Advents Kranz workshop €80 p.p.

WORKSHOP



THE GRAND
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Amsterdam Light Festival



This winter, Amsterdam celebrates a special milestone as the 15th edition of the Amsterdam Light Festival illuminates the city's historic canals and streets. From 26 November 2026 until 17 January 2027, the city transforms into an open-air gallery, where inspiring light artworks by renowned Dutch and international artists create a magical atmosphere.

The artworks are displayed throughout Amsterdam's iconic city centre and can be explored on foot, by bike, or from the water during one of the festival's scenic canal cruises. Alongside a brand-new route, this anniversary edition will feature special events celebrating fifteen years of light art in Amsterdam.

At The Grand, you are perfectly situated to experience this enchanting winter event, with many of the festival's highlights just a short stroll from the hotel.

[FIND OUT MORE](#)







THE GRAND
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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!

FESTIVE GIFT



THE GRAND
AMSTERDAM • 1578

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@sofitel.com.

RESTAURANT RESERVATIONS

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

SOFITEL LEGEND THE GRAND AMSTERDAM

Oudezijds Voorburgwal 197
1012 EX Amsterdam

www.bridgesrestaurant.nl

www.oriolobistro.nl

www.sofitel-legend-thegrand.com



SofitelLegendTheGrandAmsterdam
BridgesAmsterdam
OrioleBistro

WEBSITE





THE GRAND