GRAND PARK
CITY HALL



THE HOLIDAY SOIRÉE

Curated festive feasts ready to make your celebrations sparkle

Festive Buffet

- From 30 -100 pax
- S$78++ per person
- Corkage waiver for up to 5 bottles of hard liquor brought in for consumption

Festive Set Menu

- From 20 - 100 pax
- S$98++ per person
- Corkage waiver for up to 5 bottles of hard liquor brought in for consumption

Inclusions

- Lunch: 12 pm - 3 pm | Dinner: 6 pm - 10 pm
- Free flow soft drinks, coffee or tea
- Applicable for celebrations from 1 November to 30 December 2026.

Terms and Conditions

- Prices quoted are based on per person and are subject to changes without prior notice
- Promotion cannot be combined with any other offers, discounts, and privileges
- Rates are subject to service charge and prevailing government taxes
- Management reserves the right to change the packages and perks without prior notice

*The image is for illustration purposes only.

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FESTIVE BUFFET

STARTERS (CHOOSE 3)

Cured Gravlax with Mixed Mesclun, Pine Nuts & Orange Lemon Vinaigrette (N)

Cobb Salad with Mixed Mesclun, Avocado, Crispy Bacon, Boiled Egg & Cherry Tomato (P)

Seasonal Mixed Mesclun Salad (V)

Heirloom Roma Tomatoes with Bocconcini (V)

Truffle Cappelini Salad

Tuna Nicoise Salad

Pizza Di Scarola

HOT STARTERS (CHOOSE 1)

French Onion Soup

Roasted Pumpkin Soup

(TS) denotes signature dishes | (P) denotes the presence of pork | (V) denotes vegetarian-friendly dishes
(GF) denotes gluten-free dishes | (A) denotes the presence of alcohol | (N) denotes the presence of nuts

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(MAINS)

POULTRY (CHOOSE 1)

Roasted Chimichurri Chicken Leg

Oven Roasted Turkey Breast with Cranberry Jus (A)

Slow Braised Chicken with Wild Mushrooms & Pearl Onions in Brown Jus (A)

Oven Baked Chicken with Garlic & Rosemary

BEEF (CHOOSE 1)

Beef Bourguignon

Oven Roasted Beef Striploin with Mustard and Roasemary

SEAFOOD (CHOOSE 2)

Pan Seared Salmon with Orange & Dill Butter Sauce

Seafood Cioppino

Pan Fried Seabass with Ginger Miso Cream

Christmas Seafood Casserole

Mixed Ocean Seafood Catch Tomato Stew

Creamy Butter Garlic Tuscan Shrimp

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SIDES (CHOOSE 2)

Potato Gratin (V)

Oven Baked Mac & Cheese

Vegetable Lasagna (V)

Mixed Sauteed Seasonal Vegetables (V)

Buttered Brussel Sprout with Herbs (V)

Sauteed French Beans with Minced Chicken & Braised Mushrooms

Glazed Chestnut with Pecans (N)

Roasted Baby Potato with Garlic & Rosemary (V)

Garlic Shrimp Penne Aglio Oli

DESSERT (CHOOSE 3)

Dessert of the Day

Apple Cheese

Christmas Cookies

Red Fruit Gel with Vanilla Chantilly

Citrus Brulee

Festive Fruit Cake (A)(N)

Panettone with Vanilla Anglaise (A)

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FESTIVE SET MENU

STARTERS (CHOOSE 1)

Burrata (V)

Creamy burrata with heirloom tomato, Shaved Melons and microgreens

Foie Gras (N)

Two ways of foie gras with beetroot, cocoa melt and salted chocolate

MAINS (CHOOSE 1)

Beef Wellington (TS)(P)(A)

Josper-grilled beef tenderloin wrapped with spinach crêpe, foie gras and duxelles, finished with red wine jus

Sea Perch (N)

Pan-roasted sea perch with savoy cabbage, bonito-onion emulsion, chargrilled leeks, baby carrot and macadamia

Turkey (P)(A)

Oven-roasted turkey roulade with potato mousseline, bacon and asparagus

Risotto (V)

Courgette, Ricotta, Pine nut and Chips

DESSERT (CHOOSE 1)

Matcha (A)

Matcha Creme Ganache, Genoise, Framboise and Vanilla Ice Cream

Coconut (V)

Soft Sponge, Mango & Coconut mousse, Meringue

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