



**A JOYFUL SEASON
@ SEDONA SUITES**



We invite you to partake in the colorful festive cheer at Sedona Suites Ho Chi Minh City as we get into the Christmas spirit. Capture moments, create memories, and reunite with family and loved ones throughout the Festive season right at the heart of Saigon. From our joyful Christmas tree lighting ceremony to our glamorous Christmas dinners, the ultimate New Year's Eve spectacular countdown party, and an array of festive offers, we are going all out to mark your wonderful season here!

We wish you a memorable stay with us and a joyful start to 2023!





FESTIVE HIGHLIGHTS

Joyful Season Staycations

From 24 December 2022 – 26 January 2023

Festive Cocktail of the Month – Mistletoe

From 01 December 2022 – 30 December 2022

Festive Afternoon Tea

24, 25, 31 December 2022 & 1 January 2023

Christmas Eve Dinner

Saturday, 24 December 2022

Christmas Day Brunch

Sunday, 25 December 2022

New Year's Eve Dinner

Saturday, 31 December 2022

New Year's Eve Countdown Party

Saturday, 31 December 2022

New Year's Day Brunch

Sunday, 1 January 2023





Joyful Season STAYCATIONS



From 24 December 2022 to 26 January 2023

VND 4,800,000⁺⁺ with these benefits:

- * A stay in a **luxurious One-Bedroom Suite**
- * Daily breakfast for 2 guests
- * Dinner credit of **VND 2,000,000** per stay
- * Early check-in and late check-out (subject to availability)



Available only on 24 December and 31 December 2022

VND 14,800,000⁺⁺ with these benefits:

- * A stay in a **luxurious Three-Bedroom Suite**
- * Daily breakfast for 6 guests
- * Dinner credit of **VND 6,000,000** per stay
- * Premium Afternoon Tea for 6 guests per stay
- * Early check-in and late check-out (subject to availability)



TERMS AND CONDITIONS APPLY

Festive Cocktail of the Month

01 – 31 December 2022

Indulge in seasonally inspired cocktails
with beautiful Christmas colors

Mistletoe

VND 150,000⁺⁺



Festive Afternoon Tea

24, 25, 31 December 2022 & 1 January 2023. 14:30 – 17:30

VND 888,000⁺⁺

for two persons



SAVOURY

Tiger Prawn Thermidor
Tôm sú nướng phô mai

Crispy Seabass with Tartar Sauce
Cá chẽm chiên giòn sốt tartar

Beef Mini Burger
Burger bò mini

Foie Gras Paté on Toast
Bánh mì pa-te gan ngỗng

Paté Chaud
Bánh pate Chaud

Grilled US Beef Steak Skewer with Red Wine Sauce
Bò Mỹ nướng xiên que sốt vang đỏ

SWEET

Chocolate Cupcake
Bánh Sô cô la

Mango Panna Cotta
Panna Cotta xoài

English Scones (Butter, Dragon Fruit Jam)
Bánh xốp nướng kèm mứt bơ và mứt thanh long đỏ

Sponge Strawberry Cake
Bánh bông lan mứt dâu

Tiramisu
Bánh Tiramisu

Christmas Eve Dinner

Saturday, 24 December 2022. 18:00 – 22:00

VND 1,100,000⁺⁺

per person (5-course menu)

Music accompaniment: A guitarist and a vocalist



AMUSE BOUCHE

TEQUILA SCALLOP CEVICHE

Fresh scallop with avocado and mixed vegetables salad
Sò điệp tươi, bơ trái và xà lách trộn

SOUP

Atlantic Cod Fish Soup
Súp Cá Tuyết Đại Tây Dương

MAIN COURSE

MARINATED FUJI BEEF STEAK 200gr
Grilled mixed vegetables, garlic,
Olive Mashed Potatoes, Mushroom Porcinie sauce
Bò Fuji Nhật kèm khoai tây nghiền,
và sốt nấm Porcinie

DESSERT

BAKED ALASKA
Vanilla Ice Cream on Sponge Cake with Mango Coulis
Bánh trứng Alaska, sốt xoài và kem vani

CHEESE PLATTER

4 types of Cheese, Dried Fruits, Nuts
4 loại phô mai, trái cây sấy khô và các loại hạt

Christmas Day Brunch

Sunday, 25 December 2022. 11:00 – 14:30

VND 688,000⁺⁺

per person (4-course menu)



SALAD

Seafood Salad
Grilled Prawn, Squid, Scallop
Salad hải sản

SOUP

Porcini Mushroom
Súp nấm Porcini

MAIN COURSE

Roasted Lamb Chop with Vegetables
Sườn cừu nướng kèm rau củ

OR

Smoked Duck Breast with Orange sauce
Ức vịt xông khói sốt cam

DESSERT

Yule Log Cake
Bánh khúc cây

New Year's Eve Dinner

Saturday, 31 December 2022. 18:00 - 21:30

VND 1,100,000⁺⁺

per person



STARTER

PAN-SEARED HOKKAIDO SCALLOPS
with wine sauce and garlic butter bread

Sò điệp Nhật áp chảo sốt rượu vang, tảo đồ ép nướng vị mật ong
dùng kèm bánh mì bơ tỏi

SOUP

Crab Vegetable Soup
Súp rau củ thịt cua

MAIN COURSE

FILET MIGNON TENDERLOIN BEEF 200GR
with buttered mixed vegetables, roasted mushroom,
mashed Potatoes and Porcini Mushroom sauce

Thăn nội bò nướng, dùng kèm rau củ,
khoai tây nghiền sốt nấm Porcini

OR

ALASKA COD FISH AND TIGER PRAWN
grilled tiger prawn and fresh Alaska cod fish with asparagus,
baked macaroni, garlic butter mixed vegetables and cream cheese
Cá tuyết Alaska và tôm sú nướng dùng kèm nui Ý đút lò,
rau củ thập cẩm và sốt phô mai

DESSERT

White Chocolate Mousse
Bánh mousse sô cô la trắng

Countdown Party Package

31 December 2022. 22:00 - 00:30

Free Flow Drinks Package

VND 500,000⁺⁺ per person

Softdrinks - Beer - Red Wine - White Wine - Sparkling

VIP Beverages

Tommasi Prosecco Filodora/ Italy

VND 1,490,000/bottle

Alta Vista Premium Malbec/ Argentina

VND 1,329,000/bottle

Allan Scott Sauvignon Blanc/ New Zealand

VND 1,329,000/bottle

All prices are subject to Service Charge and VAT

Giá trên chưa bao gồm phí phục vụ và thuế GTGT



New Year's Day Brunch

Sunday, 1 January 2023. 11:00 – 14:30

VND 688,000⁺⁺

per person (4-course menu)

SALAD

Seafood Salad

Grilled Prawn, Squid, Scallop

Salad hải sản

SOUP

Porcini Mushroom

Súp nấm Porcini

MAIN COURSE

Roasted Lamb Chop with Vegetables

Sườn cừu nướng kèm rau củ

OR

Smoked Duck Breast with Orange sauce

Ức vịt xông khói sốt cam

DESSERT

Strawberry Cheese Cake

Bánh phô mai sốt dâu



BOOK NOW: +84 906 677 923



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