



#

CHRISTMAS CELEBRATIONS

Holiday Inn

— BY IHG —

PATTAYA

CHRISTMAS EVE SET DINNER

📍 East Coast Kitchen | Level 6, Executive Tower

📅 24 December 2026, 6.30 pm - 10.00 pm

Celebrate **Christmas Eve** with a festive 4-course set dinner filled with warmth and joy for this special time of the year.

4-COURSE SET MENU

THB 1,790 net / person
(food only)

DELUXE BEVERAGE PACKAGE

THB 1,190 net / person
3 hours of free-flow sparkling, rose, house red or white wine, and beer



Terms and Conditions:

Advance reservation and full prepayment are required to confirm booking.

For reservations, please contact us.

☎ 038 725 555

📞 LINE ID: @holidayinnpattaya

📍 Holiday Inn Pattaya

east
Coast KITCHEN

CHRISTMAS EVE SET DINNER

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east
coast | KITCHEN

BAKED BREADS SELECTION

ENTRÉE | select one per person

Beetroot-Cured Salmon

smoked salmon pâté, root vegetable salad, homemade thyme crackers

Lobster & Prawn Cocktail

chilled rock lobster, white prawns, baby cos lettuce, Marie Rose sauce

Winter Garden Salad

roasted beetroot, butternut squash, chickpeas, red onion, feta cheese, coriander, mint, dried fig, lemon, extra virgin olive oil

SOUP

Fresh Tomato Velouté Soup

garlic chips, Italian basil, extra virgin olive oil

MAIN | select one per person

Roasted Turkey

baby carrots, Brussel sprouts, rosemary-roasted potatoes, stuffing, gravy, cranberry sauce, jus

Lamb Rack

pistachio-crustéd Australian lamb, sunchoke purée, broccolini, cherry sauce

Black Angus Fillet Rossini

200 g Black Angus fillet, Sloane's pâté, truffle Parmesan purée, asparagus, red wine jus

Murray Cod Fillet

light curry sauce, Thai pistou, sautéed spinach

Truffle Mushroom Arancino (Vegetarian)

arrabiata sauce, Parmesan cream, rocket leaves

DESSERT | select one per person

Dark Chocolate Raspberry Meringue Tart

raspberry coulis, cinnamon crème anglaise

Sticky Toffee Christmas Pudding

chantilly cream

Artisan Cheese Selection

quince jelly, grapes and crackers

TAKEAWAY GIFT Pralines & Truffles, Christmas Fruit Tarts

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DELUXE BEVERAGE PACKAGE

THB 1,190 NET / PERSON

SPARKLING WINE

Domaine Cold River Sparkling Wine

WHITE WINE

Western Cape Chenin Blanc (Breede River Valley, South Africa)

RED WINE

Western Cape Pinotage (Breede River Valley, South Africa)

ROSÉ WINE

Marius by Michel Chapoutier Rose (Pays d'Oc, France)

COCKTAILS

Margarita (Tequila Silver, Orange Liqueur, Lime Juice)
Cosmopolitan (Vodka, Orange Liqueur, Cranberry Juice, Fresh Lime)

BEERS

Singha / Chang / Heineken

SOFT DRINKS

Namthip Drinking Water / Coke / Coke Light / Coke Zero / Sprite
Fanta Orange / Fanta Red / Schweppes Tonic / Schweppes Soda / Schweppes Lemon /
Schweppes Ginger Ale

CHILLED JUICES

Orange / Apple / Pineapple



CHRISTMAS DAY LUNCH BUFFET

📍 The Collective Pattaya | Bay Tower

📅 25 December 2026, 12.30 pm - 3.30 pm

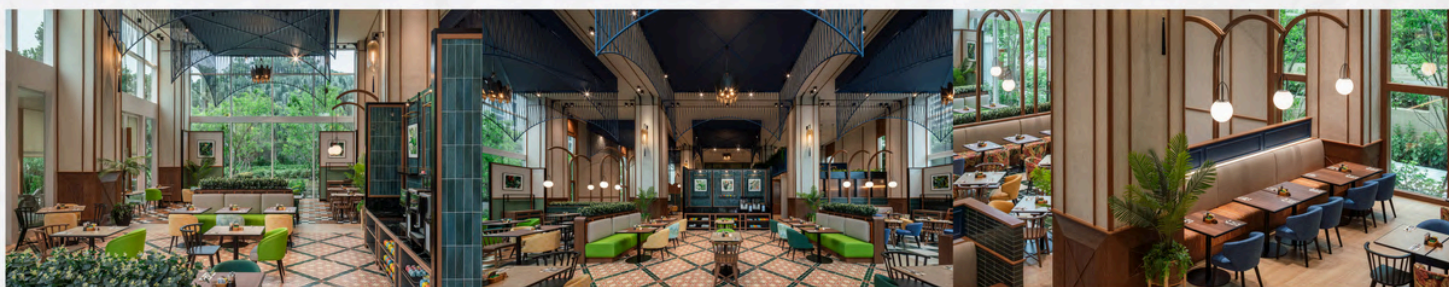
Celebrate **Christmas Day** with a festive lunch buffet at The Collective Pattaya, featuring seasonal favourites and our signature smokehouse delights, perfect for gathering with family and friends.

LUNCH BUFFET

THB 2,290 net / person
(food only)

DELUXE BEVERAGE PACKAGE

THB 1,190 net / person
3 hours of free-flow sparkling, rose, house red or white wine, and beer



Terms and Conditions:

Kids aged 0–4 years dine free. A charge of THB 1,100 net per kid applies to those aged 5–12 years. Advance reservation and full prepayment are required to confirm booking.

For reservations, please contact us.

☎ 038 725 555

📘 The Collective Pattaya

📞 LINE ID: @thecollectivepty

the
Collective
bar | smokehouse | terrace

CHRISTMAS DAY LUNCH BUFFET

The Collective Pattaya | Bay Tower
25 December 2026, 12.30 pm - 3.30 pm

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MEAT CARVING

**The Collective Slow Cooked
Angus Beef Brisket**

Smokehouse Turkey
chestnut and sage stuffing

Baked Ham
ginger ale, brown sugar and rum glaze

Sauces
Bearnaise sauce, cranberry sauce,
barbecue sauce, gravy, wholegrain mustard,
hot English mustard

SEAFOOD ON ICE

Oysters
Rock Lobster
White Prawns
New Zealand Half-Shell Mussels

SUSHI & MAKI

Nigiri Sushi
salmon, tuna, shrimp, omelette

Maki Rolls
dragon roll, spicy tuna roll,
Philadelphia roll, California roll

BREAD

baguette, ciabatta, dark rye,
olive and rosemary focaccia,
wholewheat bread rolls,
mixed-seed lavosh, saltine crackers

CHEESE

Selection of local and imported cheeses
quince paste, pearl onions, cornichons,
olives, walnuts, grapes, crackers

WESTERN & ASIAN DISHES

Brussel Sprouts
with glazed shallots, lemon

Cauliflower Gratin
with garlic and sage

Patatas Bravas
fried baby potatoes, red sauce, garlic aioli

Roasted Vegetables
carrots, zucchini, capsicum,
vine tomatoes, oregano, thyme

Creamy Spinach & Miso Orecchiette

Moo Pad Prik Thai Dam
wok seared pork black pepper onion, capsicum

Nua Pad Pak Ruam
wok seared beef with vegetables

Gaeng Panang Gai
dry coconut curry with chicken

Goong Pad Prik Klua
crispy white prawns, garlic, chilli, spring onion

Queen Scallops with Creamed Leeks
baked in the shell

Steamed Jasmine Rice

STEAMER

Hor Mok Pla
traditional Thai steamed fish curry
in a crab shell, chilli

SOUP

Tomato Veloute Soup
garlic croutons, toasted almond crumble,
extra virgin olive oil

Tom Kha Salmon
coconut and lemongrass soup with salmon

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APPERTISERS & SALADS

PLATED & COMPOSED SALADS

Charcuterie

coppa, brescola, mortadella, salami, olives, pickles

Prawn & Lobster Cocktail

Snap Pea and Mint Salad

with feta and fennel

Grilled Tuna & Watermelon Salad

avocado, romaine, coriander, spring onion

Quinoa Tabbouleh Salad

tomatoes, parsley, lemon olive oil

FRESH SALADS

Lettuce Bowls

cos lettuce, mixed lettuce, radicchio, vine tomatoes, Japanese cucumber, baby carrots, fresh sweet corn, three-colour capsicums, red onions, beetroot

Dressings

Thousand Island dressing, Italian dressing
Yoghurt ranch dressing
Balsamic dressing

THAI SALADS

Yum Ped Yang

roasted duck, cucumber, tomato, fresh herbs, spicy dressing

Yum Ruam Mit Talay

spicy seafood salad

Yum Pla Tod

crispy seabass fillet with Thai dressing salad sauce

Yum Kai Zab

crispy chicken tossed in a zesty, spicy, and savoury dressing

DESSERTS

Lotus Biscoff cheese tarts

Passionfruit meringue tarts

Raspberry and almond trifles

Strawberry choux au craquelin

Black Forest Buche de Noel

Chocolate raspberry brownies (gluten-free)

Coconut & pandan panna cotta

Fruit pudding with brandy sauce

Spiced star cookies

Fruit mince tarts

Fresh cherries

Fresh blueberries

Fresh strawberries

Fresh raspberries

WHOLE CAKES

Festive fruit cake

Pandan chiffon cake

Flourless chocolate mud cake

FUDGE SELECTION

Speculoos (Biscoff) fudge

Cranberry & pistachio fudge

Mango white chocolate fudge

CHOCOLATE FOUNTAIN

Chocolate brownie, waffle wafers, doughnut holes, marshmallows, strawberries, mango, kiwi, pineapple, fruit skewers, red velvet, cherries

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