

**FOR IMMEDIATE RELEASE**

## **A CHRISTMAS OF DECADENCE**

### **Christmas Campaign 2018 at Carlton City Hotel Singapore**

**Singapore, 25 October 2018** – Ring in the festivities at Carlton City Hotel Singapore with indulgent buffet feasts, decadent festive treats and luxurious accommodation.

This holiday season, witness the hotel transform into an enchanted wonderland and revel in the splendour of a two-metre tall live Christmas tree decked in shades of charming gold, white and black at the lobby. The building's façade's lights will also be selectively programmed into the shape of a Christmas tree – a perfect photo opportunity and a sight to gaze at and be admired from near or afar. To hype up the joyous atmosphere, guests can also enjoy special choral performances on Christmas Eve and Day as popular Christmas carols chime throughout the hotel lobby.

The Christmas Shoppe (3 to 25 December 2018)

Relish in the good ol' flavours and take home some of the most decadent yuletide treats from Carlton City. The Christmas Shoppe at the lobby level features a masterfully hand-carved sleigh that cleverly displays the festive roasts and sweet treats.



*(Left to right) Cajun Turkey with Roast Potatoes, Root Vegetables and Chestnut-Chicken Mousseline Stuffing; Classic Chocolate Log Cake*

Back by popular demand is the signature **Cajun Turkey with Roast Potatoes, Root Vegetables and Chestnut-Chicken Mousseline Stuffing** where fans of tradition will find comfort with. To complement the flavours of this classic festive treat, four types of specially concocted homemade sauce and marmalade options are available for selection. Opt for the classics with the **Classic Giblet Gravy** and **Cranberry Marmalade**; or take on a more adventurous palate with new unique flavours such as **Umami Truffle Sauce**, **Salted Egg Yolk Sauce**, **Ginger-Pineapple Marmalade** and **Peach-Thyme Marmalade**.

Fill your dining table and pamper your guests with our menu of tantalising roasted specialties, including the new **Roasted Chicken with Salted Egg Yolk Sauce**. Cooked to perfection, the succulent chicken paired with the ever popular savoury sauce makes for a winning dish to serve up during this holiday season. Other gourmet highlights include the new **Australian Tomahawk Beef with Black Pepper Wine Sauce**, traditional **Classic Glazed Boneless Gammon Ham** served with roasted sliced pineapples and ginger-cranberry relish, and the crowd-pleaser **Baked Creamy Turkey Pie** which makes for a great alternative this festive season.

Top off the celebratory treat with an array of lip-smacking Christmas sweets such as the **Classic Chocolate Log Cake** and **Flame Valentino Log Cake**. Other traditional treats include the all-time favourite **Christmas Fruit Cake** and **Gingerbread House**.

*(A list of all festive takeaways is appended on page 7)*

### **Christmas Shoppe | Lobby Level**

3 to 25 December 2018 | 10.30am to 7.00pm

T (65) 6632 8921 | E f&b@carltoncity.sg

### Festive Indulgence at Plate (10 to 31 December 2018)

Experience the revelry as holiday feasting begins early at Plate (level 3 of the hotel), and indulge in the restaurant's festive-inspired buffet medley of Asian and International delights.

Kickstart the celebration with an array of salads and appetisers including **Smoked Turkey Terrine with Pistachio and Gherkin**, **Prosciutto Ham and Pepper Salami with condiments**, and **Smoked Salmon with Garlic Bruschetta and Capers**. Seafood lovers will find joy in savouring the pristine flavours of fresh **Seafood on Ice** such as fresh oysters, snow crabs, chilled lobsters, tiger prawns, half shell scallops and green lips mussels; while cheese connoisseur will be treated to a curated selection of **Gourmet Cheeses** and accompaniments.

Pamper your palate with a delectable range of festive roasts at the carving station, featuring the signature **Traditional Roasted Cajun Turkey**, **Herb-roasted Beef Ribeye**, **Baked Lemon Whole Salmon**, **Crispy Seabass with Coriander Garlic Salsa**, **Honey-glazed Gammon Ham** and **Slow-roasted Lamb Leg**.



*The roasts at the carving station take centre stage at Plate's Festive Buffets*

The culinary journey continues over at the main buffet stations, with epicurean highlights such as **Baked Irish Beef Pie**, **Lamb Kofta Curry with Chickpeas**, **Assorted Seafood with Lemongrass Bouillabaisse**, **BBQ Teriyaki Baby Pork Ribs**, and **Seared Salmon and Prawns with Sesame Shoyu**; and *à la minute* pasta station for customised pasta dishes and a dedicated Japanese counter of fresh sashimi, sushi and light bites. Local delicacies will also line the buffet counters, including the popular **Singapore Chilli Crab with Fried Man Tou**, **Wok-fried Black Pepper Crab**, **Singapore Laksa**, and **Salted Egg Yolk Prawns**.

Conclude the festive indulgence on a sweet note with classic Christmas treats that include an assortment of **Christmas Log Cakes** and **Festive Pastries**. Local desserts also make an appearance with **Durian Pengat**, **Ice Kachang**, **Chendol** and **Assorted Nyonya Kueh**. The dessert table also features a **Chocolate Fountain**, **Fresh Tropical Fruits** and **Ice Cream**.

Item	Price
<b>Festive Weekday Buffet Lunch</b> 10 to 21 December 2018   12pm to 2.30pm	\$55++ per person (with free flow soda and juices)
<b>Christmas Eve and Day Buffet Lunch</b> 24 & 25 December 2018   12pm to 2.30pm	\$65++ per person (with free flow soda and juices)
<b>Christmas Buffet Dinner</b> 21 – 25 December 2018   6.30pm to 10pm	\$85++ per person (with free flow soda and juices)
<b>New Year's Eve Buffet Lunch</b> 31 December 2018   12pm to 2.30pm	\$55++ per person (with free flow soda and juices)
<b>New Year's Eve Buffet Dinner</b> 31 December 2018   6.30pm to 10pm	\$69++ per person (with free flow soda and juices)
Add \$28++ per person for free flow of beer and house pour wine	



*Children between the ages of 7 to 12 dine at 50% off adult prices. Children 6 years old and below dine for free. Highlighted menu items are subject to change and on rotational basis.*

**Plate | Level 3**

10 to 31 December 2018 | 12.00pm to 10.00pm

T (65) 6632 8922 | E [f&b@carltoncity.sg](mailto:f&b@carltoncity.sg)

Spice Up the Festivities at Tuxedo (1 to 31 December 2018 | 7.00am to 7.00pm)

This December, the much anticipated seasonal menu with a twist returns at Tuxedo. Featuring the all-new **Spicy Chocolate Waffles** – freshly baked buttermilk waffles served with brownie cubes, as well as the **Baileys Spiced Mocha** – gourmet hand-pulled coffee infused with baileys, chocolate and spices; these special items that pack a punch will be sure to spice up your festivities.

**Tuxedo | Lobby Level**

1 to 31 December 2018 | 7.00am to 7.00pm

T (65) 6632 8921 | E [f&b@carltoncity.sg](mailto:f&b@carltoncity.sg)

Festive Getaway at Carlton City (14 December 2018 to 6 January 2019)

Celebrate the joy of the season at Carlton City with the **Festive Getaway** room package and luxuriate in the comfort of spacious designer-inspired rooms, packaged with complimentary festive inclusions.



**Deluxe Room from \$219++ per room per night**

Inclusive of:

- Daily buffet breakfast for two persons
- Two glasses of house pour beverages per stay at Graffiti Sky Bar or The Trading Floor
- Complimentary unlimited Wi-Fi access
- Complimentary usage of handy mobile phone

Terms and conditions:

- Blackout dates of 30 and 31 December 2018 apply
- Offer is not applicable to group bookings and cannot be used in conjunction with any other promotions.
- Bookings are non-exchangeable and non-transferable
- Bookings are non-amendable
- Full booking fee will be charged unless cancellation is made 48 hours prior to stay date.
- No accrual of airline mileage

For room reservations, please call +65 6632 8999 or email [reservations@carltoncity.sg](mailto:reservations@carltoncity.sg).

The Big Bang 2019

There is no better way to countdown to the New Year than in sky high spirits at the rooftop Graffiti Sky Bar. As the clock strikes 12, raise your glasses for an uplifting toast to new beginnings while dancing to the upbeat tunes by our guest DJ.



**Adult: \$35nett per person**

Inclusive of two complimentary glasses of house pour wine, beer or spirit; and a fun party pack

The countdown celebration commences at 9.00pm and continues into the New Year till 2.00am. Regular happy hour is available from 3.00pm to 8.00pm.

**Graffiti Sky Bar | Rooftop Level 29**

31 December 2018 | 9.00pm to 2.00am

T (65) 6632 8922 | E [f&b@carltoncity.sg](mailto:f&b@carltoncity.sg)

- End -

**The Christmas Shoppe (Festive Takeaway Items)**  
**Lobby Level | 10.30am to 7.00pm daily | 3 to 25 December 2018**

	ITEM	Weight	Price
<b>ROASTED SPECIALITIES</b>			
1.	<b>{SIGNATURE}</b> Cajun Turkey with Roast Potatoes, Root Vegetables and Chestnut-Chicken Mousseline Stuffing	5.5kg	\$138
	<u>Selection of Sauce – with a choice of two sauces (500g each):</u> 1. Classic Giblet Gravy 2. <b>{NEW}</b> Creamy Mustard and Capers Sauce 3. <b>{NEW}</b> Umami Truffle Sauce 4. <b>{NEW}</b> Salted Egg Yolk Sauce  <u>Selection of Marmalade – with a choice of two marmalades (250g each):</u> 1. Cranberry Marmalade 2. <b>{NEW}</b> Ginger-Pineapple Marmalade 3. <b>{NEW}</b> Mango, Lime and Lemongrass Marmalade 4. <b>{NEW}</b> Peach-Thyme Marmalade		
2.	Classic Glazed Boneless Gammon Ham	1.2kg	\$50
3.	<b>{NEW}</b> Roasted Chicken with Salted Egg Yolk Sauce	1.8kg	\$40
4.	<b>{NEW}</b> Australian Tomahawk Beef with Black Pepper Wine Sauce	1.3kg	\$160
5.	<b>{NEW}</b> Baked Creamy Turkey Pie	1.5kg	\$35
6.	<b>{NEW}</b> <u>Christmas Classic Feast Set</u> <ul style="list-style-type: none"> <li>• Cajun Turkey with Roast Potatoes, Root Vegetables and Chestnut-Chicken Mousseline Stuffing</li> <li>• Classic Glazed Boneless Gammon Ham</li> <li>• Australian Tomahawk Beef with Black Pepper Wine Sauce</li> <li>• Classic Chocolate Log Cake</li> <li>• Gingerbread Boy and Girl</li> </ul>	-	\$350
<b>SWEET TREATS</b>			
7.	<b>{POPULAR}</b> Classic Chocolate Log Cake	1kg	\$60
8.	<b>{POPULAR}</b> Flame Valentino Log Cake	1kg	\$63
9.	Gingerbread House	1pc	\$48
10.	Christmas Fruit Cake	450g	\$30
11.	Minced Pies	5pcs	\$20

*Prices indicated include 7% government tax. Orders must be made five days prior to collection date. Last minute orders can be accommodated, subject to availability. Last day for orders is on 20 December 2018.*

**For media enquiries, please contact:**

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**Note to Editors**

**About Carlton City Hotel Singapore**

Carlton City Hotel Singapore is conveniently located on Gopeng Street off Tanjong Pagar Road, along the fringes of Chinatown, Raffles Place and within the Central Business District. The hotel offers guests an upscale and stylish experience, resonating well with international business and leisure travellers. Designed by reputed leading international interior design company Hirsch Bedner Associates (HBA), the hotel exudes designer-conceived touches and furnishings from the grand lobby to its spacious guestrooms. With 29 floors and 386 guestrooms, the hotel is primed to be the preferred hotel for discerning business and leisure travellers. Carlton City Hotel Singapore is owned by Carlton Properties (Singapore) Pte Ltd, along with Carlton Hotel on Bras Basah Road.

Website: [www.carltoncity.sg](http://www.carltoncity.sg)