



AMSTEL HOTEL
AMSTERDAM

MEETING & EVENTS
BROCHURE

WINTER 2022 - 2023





THE AMSTEL HOTEL AMSTERDAM

MEMORABLE MEETINGS AND EVENTS

Experience the magic of The Amstel Hotel. Since 1867 the five-star hotel is known for her rich heritage of top-notch hospitality and exceptional luxury.

The Amstel Hotel offers 522 sqm of meeting- and events facilities spread over 7 magnificent rooms. The hotel offers 522 square meters of meeting and event facilities spread over seven rooms with natural daylight and a view over the Amstel.

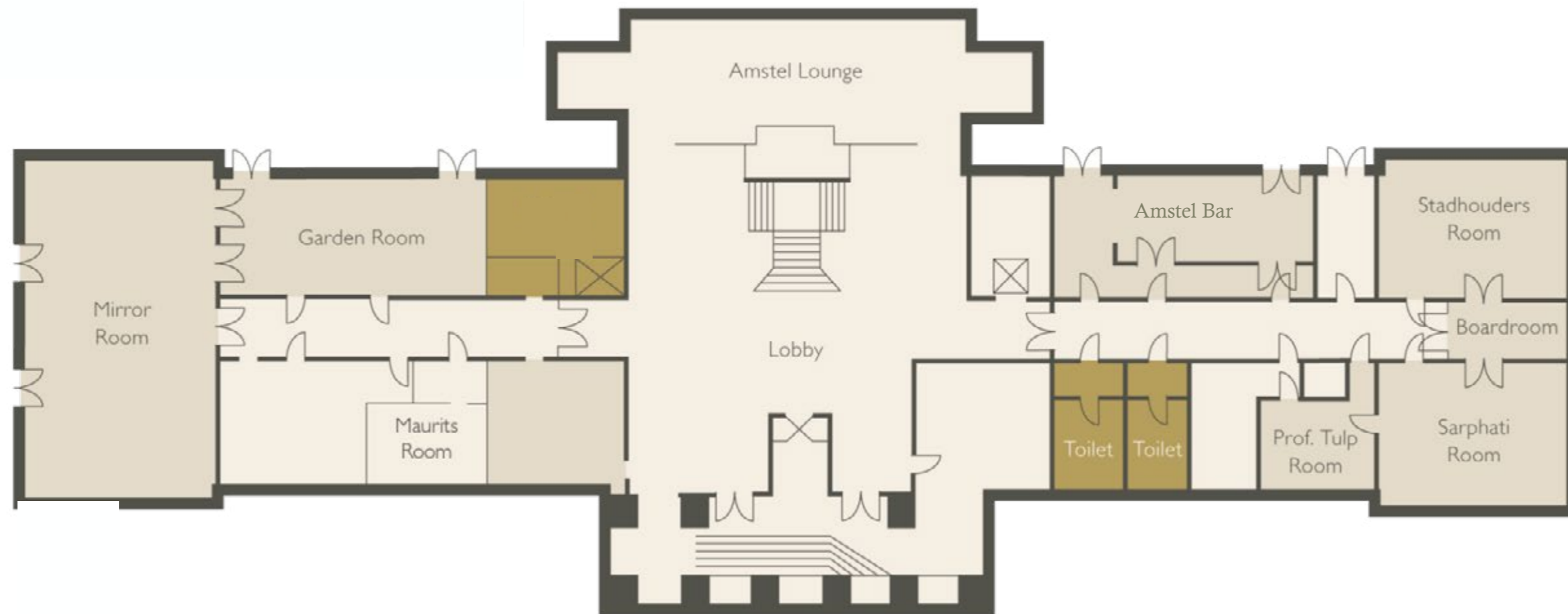
From confidential meetings to buyouts; The event specialists and certified wedding planners of The Amstel Hotel organize at the highest level.

Our culinary vision is inspired by modern flavors, based on a classic approach. Our products are purchased from local partners and our menu is always seasonal. Of course we are happy to tailor your event to your personal wishes.

Sincerely,
Meeting & Events Team

HOTEL MAP

Ground floor



CAPACITY CHART

Name of Room	Theatre Style	Classroom	Cabaret	Cocktail Reception	Banquet	U-shape	Boardroom table	Set (m2)	Length x Width (m)	Height	Floor
Mirror Room	180	60	90	250	140	40	40	180	18 x 10	5.75	0
Garden Room	70	30	45	80	55	28	24	84.5	13 x 6.5	3.41	0
Prof. Tulp Room				15	10		8	24	6 x 4	2.34	0
Sarphati Room	60	24	40	70	44	22	20	75	10 x 7.5	5.41	0
Stadhouders Room	60	24	40	70	44	22	20	75	10 x 7.5	4.46	0
Maurits Room							8	18	3 x 6	2	0
Board Room							8	18	3 x 6	3.02	0
Balustrade				80				45	18 x 25	3.99	1



BREAKS

WELCOME BREAK

Option 1. Coffee and tea, home made chocolate chip cookie, granola with yoghurt and berry compote

€15,00

Option 2. Coffee and tea, home made oatmeal and handfruit

€15,00

MORNING COFFEE BREAK

Option 1. Coffee and tea, banana bread, rhubarb crumble with mascarpone and ginger shooter

€20,00

Option 2. Coffee and tea, carrot cake with pumpkin seeds, seasonal fruit smoothie shooter and lemon curd tartelette

€20,00

AFTERNOON BREAK

Option 1. Coffee and tea, fresh fruit skewer, savoury macaron and cheese & onion crisp bag

€20,00

Option 2. Coffee, tea and soft drinks, fresh fruit skewer, sea salt crisp bag and a mini Mediterranean quiche

€20,00

CORPORATE 3 COURSE LUNCH

Option 1.

Powerful Poultry Soup - Allspice - Coriander and Ginger

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Mini Baguette - Pulled Pork - Hoisin and Radish

Milk Bread - Goat's Cheese - Honey and Walnut

Burger Bread - Chicken - Caesar Dressing - Tomato and Romaine Lettuce

Whole Wheat Bread - White Cabbage Salad - Roast Beef - Raisin and Horseradish

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Blackberry Trifle

Option 2.

Jerusalem artichoke soup - Young leek - Truffle

**

Mini bun - Curry - Carrot - Raisin

Cornbread - Smoked turkey - Tarragon cream - Cucumber

Brioche - Egg salad - White watercress - Dijon mustard

Whole wheat Sandwich - Roast beef - Honey-mustard - Onion Jam

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Smoothie of the Day

€ 47,50





CANAPE'S

COLD CANAPE'S

Salted puff pastry (4 guests)	€ 5.00	✓
Mixed nuts (4 guests)	€ 5.00	✓
Mixed olives (4 guests)	€ 5.00	✓
Panipuri with steak tartare	€ 3.50	
Marinated salmon, seaweed & horse radish	€ 3.50	
Poultry rillete with curry mayonnaise	€ 3.50	
Tuna tartar, yoghurt & wakame	€ 3.50	
Salmon, wrap, crème fraîche & tomato	€ 3.50	
Hummus with crispy pepper	€ 3.50	✓
Antipasti platter (2 guests)	€ 24.50	

WARM CANAPE'S

Veal croquette with Zwolsche mustard (6 pcs.)	€ 12.00	
Mini cheese croquette (6 pcs.)	€ 15.00	✓
Mini shrimp croquette with cocktail sauce	€ 3.50	
Chicken tempura with hoisin sauce	€ 3.50	
Fried shrimp with wasabi	€ 3.50	
Vegetables croquette with piccalilly (6 pcs.)	€ 12.50	✓
Umami Oyster	€ 5.00	

Chef's Selection of 4 Canape's € 14.00 p.p.

* Dietary requirements available on request.

MENU 1

Entree

House Smoked Salmon - Red Caviar - Mango and Radish

Starter

Sea bass - Risotto Milanese - Red Wine Sauce

Main

Veal Tenderloin - Pumpkin - Lentils and Sherry Sauce

Cheese

Assortiment of Dutch cheeses

Dessert

Dark Chocolate - Vanilla Cremeux and Forest
Fruit Sorbet

3 Courses € 72
4 Courses € 86,50
5 Courses € 102,50



MENU 2

Entree

House smoked beef bavette with artichoke - Gherkin - Crispy brioche

Starter

Roast Guinea fowl with pearl barley - Celeriac - Clove gravy

Main

Fried haddock fillet with celeriac - Bisque sauce

Cheese

Assortiment of Dutch cheeses

Dessert

Mille-feuille - Cherries - Chocolate cream

3 Courses € 72
4 Courses € 86.50
5 Courses € 102.50



MENU 3

Entree

Miso eggplant with sushi rice - radish - Ponzu

Starter

Cauliflower - Roasted almonds - Farmers cheese -
Nutmeg

Main

Mushroom ravioli - Broccoli - Parmesan - Capers

Cheese

Assortiment of Dutch cheeses

Dessert

Milk chocolate - Cremeux of Whiskey - Coffee Ice cream

3 Courses € 72
4 Courses € 86.50
5 Courses € 102.50



DRINKS

SOFT DRINKS

Coca-Cola (Regular - Light - Zero), Sprite, Cassis, Orange, Fever-Tree Tonic (Regular - Lemon - Soda - Ginger Beer - Ginger Ale)	
Ice Tea	€ 6
Evian/ Badoit Water 1L	€ 9

BEERS

Alfa, of the stud	€ 6
Affligem Belgisch O.O,	€ 7
Affligem Belgisch Whitebeer	€ 7
Oedipus (Avatar/ Thai Thai)	€ 9
Duvel	€ 8

BUBBLES

Prosecco Belstar	€ 60
Raumland (0,0%)	€ 55
Louis Roederer Brut Premier	€ 110

WINES

		
White Housewine	€ 9	€ 48
Red Housewine	€ 9	€ 48
Wine Package	Per bottle on request	

OPEN BAR PACKAGES

Dutch Open Bar	First	Extra
Houswines (White/Rosé/Red), Draft Beer, Soft Drinks, Water Coffee/Tea	Hour	Hour
	€ 35	€ 30
International Open Bar		
3 Liqueurs, Housewines (White/Red/Rose), Draft Beer, Soft drinks, Water Coffee/Tea	€ 55	€ 50

WINE MENU

WHITE WINES

2021 Verdejo, Carrasviñas <i>Bodegas Cachazo, Rueda, Spain</i>	€ 9	€ 48
2020 Pinot Grigio <i>Colterenzio, Alto Adige, Italy</i>	€ 12	€ 56
2017 Chardonnay <i>Hartenberg Estate, Stellenbosch, South-Africa</i>	€ 12	€ 56
2020 Sauvignon Blanc <i>Dashwood, Marlborough, New Zealand</i>	€ 12	€ 56
2020 Riesling Herrnberg Trocken <i>Weingut Künstler, Rheingau, Germany</i>	€ 14	€ 65
2020 Sancerre <i>Domaine Franck Millet, Loire, France</i>	€ 14	€ 65
2020 Pouilly-Fuissé, Vieilles Vignes <i>Domaine Guerrin, Burgundy, France</i>	€ 15	€ 70

ROSÉ WINE

2021 By. Ott Rosé <i>Domaines Ott, Côtes de Provence, France</i>	€ 12	€ 56
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RED WINES

2019 Côtes-du-Rhône Grand Veneur <i>Alain Jaume, Rhône, France</i>	€ 9	€ 48
2020 Barbera d'Asti 5 Vignés <i>La Morandina, Piedmont, Italy</i>	€ 12	€ 56
2019 Shiraz Boomerang Bay <i>Grant Burge, South Eastern, Australia</i>	€ 12	€ 56
2018 Reserva Viña Alberdi <i>La Rioja Alta, Rioja, Spain</i>	€ 14	€ 65
2018 Bourgogne Pinot Noir <i>Vincent Girardin, Burgundy, France</i>	€ 14	€ 65
2012 Château Bourseau <i>Lalande de Pomerol, France</i>	€ 15	€ 70



CLASSIC BOAT TOURS

Take your meeting or event to the next level with a boat trip through the canals of Amsterdam.

The three boats of Classic Boat Tours, whose home port is The Amstel Hotel, are classic saloon boats of a century old. They were completely restored in their current style about ten years ago and they are fully equipped and run entirely on electricity.

The boats are therefore suitable for both business and festive cruises through the canals of Amsterdam. Enjoy Amsterdam from the water in style and with class.

All your culinary needs can be fulfilled. Whether it's a dinner on board or cruising from restaurant to restaurant. The staff of Classic Boat Tours is very experienced and will be happy to show you the most beautiful places in Amsterdam.

IHG BUSINESS REWARDS

Do you often book meetings and events for yourself or for your guests? Then you might appreciate the many benefits of our IHG® Business Rewards. IHG® Business Rewards is a loyalty program that is part of the IHG® One Rewards loyalty program. This means that all the points you earn at IHG® are pooled together, giving you a faster chance of getting those personalized rewards.

What are your benefits?

- One account per member with one number. The same card is used to make a reservation for another person.
- No minimum amount to spend to earn points.
- Book an IHG® hotel of your choice at participating hotels worldwide.
- Receive exclusive and personalized member offers and promotions.
- Access to all offers in the IHG® Rewards Club global catalog.
- Members earn bonus points when they stay overnight at IHG® hotels for private use.



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REWARDS