



Banqueting 2024



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MEMORABLE EVENTS

Embark on an exquisite journey at the Amstel Hotel, a five-star hotel steeped in over a century of refined hospitality. With 522 square meters of event space across 6 rooms, bathed in natural light and overlooking the Amstel River, the team offer unparalleled settings for wonderful gatherings. Our event specialists ensure seamless execution, from intimate meetings to exclusive buyouts. Delight in our culinary creations, blending modern flavours with classic techniques, locally sourced and tailored to your preferences.

We invite you to take a look at our menus to create your memorable event.





BREAKFAST

CONTINENTAL BUFFET

€30 p.p

Coffee, tea, milk, selection of juices

Fruit salad

Yoghurt parfait

Bakery corner

Croissants, assortment of pastries, assortment of bread

Butter and jam

INTERNATIONAL BUFFET

€40 p.p

In addition to the Continental Buffet

Chicken and veal sausages

Bacon

Scrambled eggs

Boiled eggs

Hashbrowns

Add-on's

Smoked Dutch fish selection €9 p.p

Dutch cold cuts and cheese selection €8 p.p

Dutch or American pancakes €8 p.p

Add-on stations

Omelette station €15 p.p

Dutch poffertjes station €15 p.p

All buffets for less than 20 guests require a €150 restocking fee. The buffet can be used for a maximum of 2 hours, otherwise a restocking fee of €20 per person applies.

Stations require a chef at €150 per station per 2 hours for a maximum of 40 guests per chef.

BREAKS

MORNING BREAK

- Chocolate brownies
- Fresh fruit skewers ✓
- Whole fruits ✓
- Danish pastries
- Chia seed pudding ✓
- Ginger and carrot shooters ✓
- Seasonal fruit smoothie
- Banana bread muffin
- Carrot muffin
- Power bars ✓

AFTERNOON BREAK

- Chocolate brownies
- Fresh fruit skewers ✓
- Whole fruits ✓
- Cheese and onion chips
- Crudités with hummus ✓
- International cheese platter
- Macaroons
- Red velvet cake
- Sea salt chips ✓
- Vanilla pistachio choux
- Vegetable quiche
- Lemon curd meringue tartlets
- Chocolate chip cookies
- Oatmeal cookies
- Power bars ✓
- Almond panna cotta ✓

3 items €30 p.p
4 items €35 p.p

Breaks include coffee and tea. Compose your own 1 hour break.
✓ - Vegan



LUNCH

SANDWICH BUFFET

€50 p.p

Pumpkin Hummus Sandwich | carrot salad - kernel mix ✓

Smoked Salmon Sandwich | avocado - pickled red onion - dill

Caprese Sandwich | tomato - basil - mozzarella - pesto mayonnaise

Duck Sandwich | duck liver pâté - truffle mayonnaise - onion

Tomato Soup | olive oil - basil ✓

Chicken Caesar Salad | croutons - parmesan - anchovies

Burrata Salad | cherry tomatoes - pesto dressing - peach

Cheesecake | baked cheesecake - seasonal berries - basil coulis

Tiramisu | espresso - cacao - mascarpone

Chocolate Mousse | avocado - berries ✓

✓ - Vegan



LUNCH MENU

3 courses

€65 p.p

APPETIZER

select one

Pumpkin Soup | scallops - croutons

Tomato Soup | olive oil - basil ✓

Burrata Salad | rucola - parmesan crisps - tomato dressing - figs

Cesar Salad | poached egg - parmesan - anchovies - croutons

MAIN COURSE

select one

Guinea Fowl | lemon risotto - chicken crisps - salsa verde

Salmon | cauliflower cream - beurre blanc - mixed vegetables

Petite Tenderloin | sweet potato cream - mixed vegetables - red wine jus

Cod Filet | fregola - bimi - pickled radish - beurre blanc

Pointed Cabbage | mustard seeds- cabbage cream ✓

DESSERT

select one

Cheesecake | baked cheesecake - seasonal berries - basil coulis

Tiramisu | espresso - cacao - mascarpone

Chocolate Mousse | avocado - berries ✓

Preselect one appetizer, one main course, and one dessert. For a tableside main course with a choice of up to three dishes, including one vegan option, an additional charge of €25 per person applies, accommodating a maximum of 50 guests.

✓ - Vegan

CANAPÉS

COLD

- Mini Pita** | hummus - tomato flakes V €4
- Salted Puff Pastry** (For 4 People) €5
- Mixed Olives** (For 4 People) V €6
- Panipuri** | steak tartare €5
- Smoked Salmon** | seaweed - nori €5
- Tuna Tartare** | wakame - wasabi cream €5
- Salmon Wrap** | cream cheese - cucumber - dill €5
- Hummus Wrap** | grilled vegetables - pumpkin seeds V €4
- Brioche** | duck liver - fig €5
- Oyster** | yuzu pearls €6

HOT

- Veal Croquette** | zwolsche mustard €3
- Mini Cheese Croquette** | piccalilli €3
- Fried Shrimps** | cocktail sauce - roasted almonds €4
- Vegetable Croquettes** | zwolsche mustard €3
- Chicken Tempura** | kewpie mayonnaise €4
- Bao Bun** | char siu - sweet and sour cucumber €5
- Tomato Shooter** V €4
- Chef's selection** - 4 pcs for €16

V - Vegan





DINNER MENU

3, 4 or 5 course

€73 | €87 | €103 p.p

APPETIZER

select one

Smoked Ribeye Carpaccio | truffle mayonnaise - capers - parmesan

Steak Tartare | 63-degree egg - bundle mushroom, truffle mayonnaise

Seabass Tartare | pickle jelly, smoked eel cream, onion bouillon

Pumpkin Carpaccio | madras curry cream, pickled red onion, peanuts *V*

INTERMEDIATE

select one

Haddock | fregola - tomato sauce - basil

Lobster Tail | spinach cream - hollandaise - paprika powder - bisque

Sliced Entrecôte | potato mousseline - antiboise - green asparagus

Barbeque Leek | fennel sauce - mustard seeds - baby leek *V*

MAIN COURSE

select one

Cod Fillet | green peas - mint sauce - apple gel

Short Rib | potato mousseline - quail egg - carrot - red wine jus

Roasted Cauliflower | mini cauliflower - red onion mustard seeds - vegan hazelnut beurre blanc *V*

Salmon Fillet | cauliflower cream - mixed vegetables - beurre blanc

CHEESE

Assortment of Dutch cheeses

DESSERT

select one

Dark Chocolate | dark chocolate mousse - vanilla cremeux - forest fruit sorbet

Yuzu Chiboust | yuzu mousse - meringue - elderflower cream - raspberry sorbet

Tropical Delight | white chocolate lemon mousse - mango - passionfruit - vanilla

Espresso Martini Tiramisu | cacao - coconut *V*

Preselect one appetizer, one main course, and one dessert. For a tableside main course with a choice of up to three dishes, including one vegan option, an additional charge of €25 per person applies, accommodating a maximum of 50 guests.

V - Vegan

WALKING DINNER

5 or 6 course
€90 | €105 p.p

COLD

Steak tartare | 63 degree egg - parmesan crisp - truffle mayonnaise - pickled radish

Seabass Tartare | wasabi vinaigrette - burrata cream - avocado - nori

Dutch Flat Yyster | apple brunoise - apple fennel vinaigrette - fennel leaves

WARM

Tomato Risotto | burrata - tomlberries - basil oil

Entrecôte Slices | potato mousseline - antiboise - green asparagus

Baked Scallops | cauliflower cream - chorizo - white wine sauce

Vegetarian options

COLD

Beetroot Carpaccio | goat yoghurt cream - sunflower seeds - frisée

Tartlet | green peas - mint - lemon gel - burrata

Marinated Watermelon | watermelon gel - pistachio nuts - goat's cheese

WARM

Tomato Risotto | burrata - tomlberries - basil oil

Mini Cauliflower | beurre noisette - mustard - hazelnut cream - pickled cauliflower

Aubergine & Basil Ravioli | cherry tomatoes - white wine sauce - parmesan - fried capers

DESSERT

Mini Crème Catalana | fresh summer fruits

Vanilla Panna Cotta | raspberry jelly - fresh raspberries

Strawberry Tiramisu | mascarpone cream - fresh strawberries - amaretto

Preselect one item per course depending on the amount of courses chosen.

V - Vegan



WINE

CHAMPAGNE

LOUIS ROEDERER 244



25 130

LOUIS ROEDERER ROSÉ VINTAGE 2016

250

SPARKLING WINE

PROSECCO BELSTAR

Belstar, Veneto, Italy

12 60

CAVA MARQUES DE TERRABONA BRUT

Marques de Terrabona, Catalonia, Spain

10 50

WHITE WINE

VERDEJO CARRASVIÑAS 2022

Félix Lorenzo Cachazo, Rueda, Spain

9 46

PINOT GRIGIO 2022

Colterenzio, Alto Adige, Italy

11 52

SANCERRE 2022

Franck Millet, Loire, France

15 70

RIESLING 1E 'FLÖRSHEIMER HERRNBERG' 2021

Künstler, Rheingau, Germany

14 66

COTEAUX BOURGUIGNONS LA CITADELLE 2020

Domaine Guerrin, Burgundy, France

13 60

CHARDONNAY 2020

Hartenberg, Stellenbosch, South Africa

11 52

BORDEAUX BLANC 2020

Château Pellebouc, Bordeaux, France

50

GRÜNER VELTLINER 'TERRASSEN' 2022

Bründlmayer, Kamptal, Austria

68

POUILLY-FUISSÉ 'AUX VIGNES DESSUS' 2020

Domaine Bourdon, Burgundy, France

95

ROSÉ

BY OTT 2022

Domaine Ott, Provence, France



13 60

RED WINE

CÔTES-DU-RHÔNE ROUGE 'GRAND VENEUR' 2021

Alain Jaume, Rhône, France

9 46

BARBERA D'ASTI '5 VIGNÉS' 2022

La Morandina, Piedmonte Italy

12 56

VINA ALBERDI 'AMSTEL HOTEL ' 2018

La Rioja Alta, Rioja, Spain

15 75

PINOT NOIR MWC 2019

Yea Valley, Victoria, Australia

10 50

MALBEC ALTA COLLECTION 2020

Tapiz, Mendoza, Argentina

13 60

AMARONE DELLA VALPOLICELLA CLASSICO 'MASÙA DI JAGO' 2018

Recchia, Veneto, Italy

115

CABERNET SAUVIGNON OPTIMA 2019

Anthonij Rupert, Franschhoek, South Africa

80

WINE PAIRING

3 courses €39

4 courses €52

5 courses €65

COCKTAILS

COCKTAILS*

APEROL SPRITZ aperol - prosecco - soda	17
DUTCH NEGRONI 5 year old jenever - campari - willems wermood	18
COSMOPOLITAN ketel one vodka - cranberry juice - cointreau	17
OLD FASHIONED maker's mark - bitters - simple syrup	18

NON-ALCOHOLIC COCKTAILS*

NOGRONI 0 proof amaro - cold brew tea - seedlip garden gin	16
THE TRAVELER guava - lychee - pineapple syrup - soda	14
DESIGNATED DRIVER seedlip gin - grapefruit bitters - elderflower - rose	16

*A minimum of 1 cocktail per person is required.

BEER

BEER

Alfa Draft 5%	7
Heineken 5%	8
Duvel 8.5%	9
Affligem Belgian White 4.8%	9
Oedipus Gaia IPA 7%	9
Oedipus Thai Thai Triple 8%	9
Heineken 0.0%	7
Affligem Blond 0.0%	8

OPEN BAR

DUTCH OPEN BAR

House wines (white, red), draft beer, soft drinks, water, coffee, tea.

First Hour €35
Extra Hours €30

INTERNATIONAL OPEN BAR

Premium wines (cava, white, rosé, red), spirits, draft beer, soft drinks, water, coffee, tea.

First Hour €45
Extra Hours €40





CONTACT

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