



AMSTEL HOTEL
AMSTERDAM

AMSTELHOTEL

Banqueting 2025



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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 €36 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 €45 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
Belgian waffles 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

Breaks include coffee and tea.
Pick and choose your own 1 hour break.
V - Vegan

3 ITEMS €30 P.P.
4 ITEMS €35 P.P.

MORNING BREAK

Chocolate brownies	Ginger and carrot shooters V
Fresh fruit bowl V	Seasonal fruit smoothie
Whole fruits V	Banana bread muffin
Baked Danish	Carrot muffin
Chia seed pudding V	Power bars V

AFTERNOON BREAK

Chocolate brownies	Sea salt chips V
Fresh fruit bowl V	Vanilla pistachio choux
Whole fruits V	Vegetable quiche
Cheese and onion chips	Lemon curd meringue tartlets
Puff pastry	Chocolate chip cookies
Dutch Fcheese platter	Oatmeal cookies
Macaroons	Power bars V
Red velvet cake	Almond panna cotta V

V - Vegan



LUNCH

SANDWICH BUFFET

€50 P.P.

Pumpkin Hummus Sandwich | carrot salad - kernel mix *V*

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 *V*

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 *V*

V - Vegan

LUNCH MENU

3 COURSES

€65 P.P.

Preselect one appetizer, one main course, and one dessert.

APPETIZER

select one

Pumpkin Soup | scallops - croutons

Tomato Soup | olive oil - basil *V*

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

Caesar Salad | poached egg - parmesan - anchovies - croutons

MAIN COURSE

select one

Guinea Fowl | lemon risotto - chicken crisps - salsa verde

Salmon Wellington | beurre blanc - mixed vegetables

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

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

Pointed Cabbage | mustard seeds- cabbage cream *V*

DESSERT

select one

Cheesecake | baked cheesecake - seasonal berries - basil coulis

Tiramisu | espresso - cacao - mascarpone

Avocado Chocolate Mousse | avocado *V*

Chocolate Salted Caramel Tart | seasalt - caramel

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



CANAPÉS

COLD

Tartlette Spicy Tuna shiracha	€6
Salted Puff Pastry (For 4 People)	€5
Mixed Olives (For 4 People) ✓	€6
Panipuri steak tartare	€5
Smoked Salmon seaweed - nori	€5
Tataki Salmon wakame - wasabi cream	€5
Salmon Wrap cream cheese - cucumber - dill	€5
Hummus Wrap grilled vegetables - pumpkin seeds ✓	€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 ✓	€4

CHEF'S SELECETION 4 PCS €16

✓ - Vegan

For a complete experience, please ensure at least one canapé per guest. Canapés are not intended to replace a (walking) dinner.





DINNER MENU

3, 4 OR 5 COURSE - €77, €91 OR €108 P.P

Preselect one appetizer, one intermediate, one main course, and one dessert.

APPETIZER

select one

Smoked Ribeye Carpaccio | truffle mayonnaise - capers - parmesan

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

Seabass Tartare | wasabi mayonaisse - citrus

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

Beluga Lentels | petit lagumes - truffle foam - truffle potato *V*

MAIN COURSE

select one

Cod Fillet | fregola - seasonal vegetables - beurre blanc

Short Rib | potato mousseline - carrot - red wine jus

Roasted Cauliflower | mini cauliflower - vegan hazelnut beurre blanc *V*

Salmon Wellington | curry - leek - 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*

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

4, 5 OR 6 COURSE - €74, €90 OR €105 P.P

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

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 - toberries - basil oil

Entrecôte Slices | potato mousseline - antioise - green asparagus

Baked Scallops | cauliflower cream - chorizo - white wine sauce

Vegetarian options

COLD

Beetroot Carpaccio | goat yoghurt cream - sunflower seeds - cress

Tartlet | green peas - mint - lemon gel - burrata

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

WARM

Tomato Risotto | burrata - toberries - basil oil

Mini Cauliflower | 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

V - Vegan



WINE



CHAMPAGNE

GIMONNET-GONET GRAND CRU BRUT Blanc de Blancs 'Cuvée l'Origine'	€130
GIMONNET-GONET GRAND CRU BRUT Blanc de Blancs 'Cuvée l'Origine' Magnum	€270
GIMONNET-GONET GRAND CRU BRUT Rosé 'Cuvée l'Eclat'	€150

SPARKLING WINE

PROSECCO ALOSO DOCG BRUT 'PRAPIAN PRESA NO.3' Sacchetto, Veneto, Italy	€60
CAVA MARQUES DE TERRABONA BRUT Marques de Terrabona, Catalonia, Spain	€50
CAVA MARQUES DE TERRABONA BRUT ROSADO Marques de Terrabona, Catalonia, Spain	€50
MILLE BOLLE NON ALCOHOLIC SPARKLING WINE Sacchetto, Veneto, Italy	€50

WINE



WHITE WINE

VERDEJO CARRASVIÑAS 2024 Felix Lorenzo Cachazo, Rueda, Spain	€46
PINOT GRIGIO 2023 Colterenzio, Alto Adige, Italy	€56
SANCERRE 2023 Franck Millet, Loire, France	€80
RIESLING 'WIN WIN' VON WINNING 2022 Von Winning, Pfalz, Germany	€56
COTEAUX BOURGUIGNONS 'LA CITADELLE' 2022 Domaine Guerrin, Burgundy, France	€60
ALBANTA ALBARIÑO 2023 Albanta, Rías Baixas, Spain	€52
GRÜNER VELTLINER 'TERRASSEN' 2022 Bründlmayer, Kamptal, Austria	€68
CHARDONNAY 'DIAMOND COLLECTION' 2022 Francis Ford Coppola, California, United States	€62
POUILLY-FUISSÉ 'AUX VIGNES DESSUS' 2022 Domaine Bourdon, Burgundy, France	€95

ROSÉ WINE

CHÂTEAU DU SEUIL 2024 Château du Seail, Provence, France	€50
CHÂTEAU DU SEUIL MAGNUM 2024 Château du Seail, Provence, France	€100

WINE



RED WINE

CÔTES-DU-RHÔNE ROUGE 'GRAND VENEUR' 2022 €46
Alain Jaume, Rhône, France

BARBERA D'ASTI '5VIGNÉS' 2023 €56
La Morandina, Piemonte, Italy

FOUGUEYRAT AOC ST. EMILION GRAND CRU 2022 €68
Chateau Fougueyrat, Bordeaux, France

VINA ALBERDI 'AMSTEL HOTEL' 2019 €75
La Rioja Alta, Rioja, Spain

PINOT NOIR MWC 2022 €50
Yea Valley, Victoria, Australia

MALBEC ALTA COLLECTION 2022 €60
Tapiz, Mendoza, Argentina

**AMARONE DELLA VALPOLICELLA CLASSICO
'MASUA DI JAGO' 2022** €115
Recchia, Veneto, Italy

CABERNET SAUVIGNON 'OPTIMA' 2020 €80
Anthonij Rupert, Franschhoek, South Africa

WINE PAIRING

3 COURSES WINE PAIRING €39

4 COURSES WINE PAIRING €52

5 COURSES WINE PAIRING €65

3 COURSES PREMIUM WINE PAIRING €53

4 COURSES PREMIUM WINE PAIRING €70

5 COURSES PREMIUM WINE PAIRING €87



OPEN BAR

DUTCH OPEN BAR

€35 FIRST HOUR P.P.
€30 EXTRA HOURS P.P.

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

INTERNATIONAL OPEN BAR

€55 FIRST HOUR P.P.
€50 EXTRA HOURS P.P.

Premium wijnen (cava, wit, rose, red), spirits,
draft beer, soft drinks, water, coffee, tea.

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

COCKTAILS

A minimum of 1 cocktail per person is required.

COCKTAILS

APEROL SPRITZ	€17
aperol - prosecco - soda	

DUTCH NEGRONI	€18
5 year old jenever - campari - willems wermood	

COSMOPOLITAN	€17
ketel one vodka - cranberry juice - cointreau	

OLD FASHIONED	€18
maker's mark - bitters - simple syrup	

NON-ALCOHOLIC COCKTAILS

NOGRONI	€16
0 proof amaro - cold brew tea - seedlip - garden gin	

ISLAND BREEZE	€16
pineapple - coconut - lemon	





CONTACT

AMSTEL HOTEL

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To speak to our event specialists, please contact:

Groups & Events Department

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**WE ARE LOOKING FORWARD TO WELCOMING
YOU AT THE AMSTEL HOTEL.**