



BANQUETING KIT
RESTAURANT I-DOCK

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WELCOME AT I-DOCK

I-Dock Restaurant, Bar and Marina terrace, located in Amsterdam's city centre, offers a comfortable atmosphere for you to enjoy any moment of your day.

A blend of urban and Maritime tones, I-Dock provides an authentic and personal experience, starting with early morning breakfast to after-dinner drinks and dancing. We invite you to dock your boat in the marina and enjoy international cuisine with Mediterranean influences inside our dining room or on the terrace.

Opening hours

Sunday till Thursday open from 07.00 u – 01.00 u

Friday and Saturday open from 07.30 u – 03.00 u

Kitchen is open until 22.30 u

Contact details I-Dock

I-Dock restaurant, bar & marina terrace

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Contact details Sales & Events

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BREAKFAST

MEETING BREAKFAST

BREAKFAST BASIC

Fresh croissant, jam, butter, fruit salad, 2 slices of bread, ham, cheese, boiled egg and orange juice

€ 12,50 p.p.

BREAKFAST BUFFET

Served in the restaurant

€ 21,95 p.p.

** Above basic breakfast can be booked during/before the meeting. Amount of persons in consultation.*

BREAK

Healthy Break

Fresh fruit salad	€ 5,00
Hand fruit	€ 1,70
Yogurt	€ 1,60
Fruit curd	€ 2,50
Smoothie	€ 3,00
Muesli & cruesli	€ 1,70
Side Salad	€ 4,75
Crudité	€ 4,50
Edamame (soy beans)	€ 2,00

Snack break

Sausage roll	€ 3,50
Puff cheese sandwich	€ 3,50
Pizza slice deluxe	€ 4,50
Soup of the day	€ 3,50
Quiche Lorraine	€ 5,00
Bowl with vegetable crisps	€ 2,25
Spanish Tortilla	€ 1,75
Yakitori	€ 1,75

Coffee break

Mini croissant	€ 1,00
Croissant	€ 2,00
Mini muffins chocolate and vanilla	€ 1,70
Assortment of 3 cookies	€ 1,50
Chocolate bar	€ 1,70
Danish pastry	€ 3,50
Oat meal cookies	€ 3,50

LUNCH



MEETING LUNCHES

BASIC

€ 12,50 p.p.

Quick Lunch 1

Corn bun with smoked chicken, hummus & Dutch lettuce
Italian sandwich with young cheese, tomato & rocket
Spinach wrap with raw ham, crisp head lettuce & cream cheese
Extra item: Sausage roll

Quick Lunch 2

Wholemeal bun with old cheese, lettuce & tomato
Italian sandwich with serrano & cucumber
Wrap with humus, rocket, sundried tomatoes & capers
Extra item: Puff cheese sandwich

DELUXE

Deluxe sandwiches are larger and more luxurious

€ 15,50 p.p.

Quick Lunch 3

Open sandwich with roast beef, truffle & fried onion
Open sandwich with smoked salmon, horseradish & capers
Extra item: Side salad

Quick Lunch 4

Open sandwich with serrano & fig chutney
Open sandwich with tuna, sour cream & pickles
Extra item: Quiche Lorraine

2-COURSE LUNCH MENU BASIC

€ 27,00 p.p.

Menu example

Steak tartare, truffle, brioche & egg

Sea bream, potato, mini vegetable & beurre blanc

DELUXE

€ 32,00 p.p.

Menu example:

Slowly cooked salmon, apple, horseradish & a prawn cracker

Jewish fillet, potato, green asparagus & beurre noisette

** We work with seasonal products. The above menu is an example menu*

** For vegetarian, dietary needs and allergies, we will make a different menu*

3-COURSE LUNCH MENU BASIC

€ 32,50 p.p.

Menu example:

Steak tartare, truffle, brioche & egg

Sea bream, potato, mini vegetable & beurre blanc

“Spanish coffee” crème brûlée of coffee, cacao crumble, brandy foam & vanilla ice cream

DELUXE

€ 37,00 p.p.

Menu example:

Slowly cooked salmon, apple, horseradish & a prawn cracker

Jewish fillet, potato, green asparagus & beurre noisette

Chocolate moelleux, sponge cake, crumble & sorbet

Vegetarian option starters:

Basic: Beetroot gazpacho, orange & macadamia

Deluxe: Caprese, basil cream, black olive & dried tomato

Vegetarian option main courses:

Basic: Risotto with Italian truffle, a free-range egg yolk & mushrooms

Deluxe: Homemade gnocchi (different per season)

** We work with seasonal products. The menu above is an example menu*

** For vegetarian, dietary needs and allergies, please inform us. We will make a different menu.*

BUFFET BASIC

€ 29,00 p.p.

Menu example:

- Carpaccio with rocket and salsa verde
- Salad Nicoise with tuna, roasted bell peppers, egg, red onion and olives
- Various types of bread with tapenade, butter and olive oil

- Mediterranean chicken
- Haddock with beurre blanc & fresh herbs
- Ravioli spinach & ricotta
- Ratatouille
- Fried potatoes

Dessert: Raspberry ice cake

DELUXE

€ 39,00 p.p.

Menu example:

- Charcuterie platter of various Spanish meats
- Smoked salmon with horseradish cream
- Various types of bread with tapenade, butter and olive oil

- Spaghetti with seafood, red pepper, capers & garlic
- Duck breast with red wine sauce
- Cod fish with beurre blanc & fresh herbs
- Seasonal vegetables
- Roasted roseval potatoes

Dessert: Raspberry ice cake

** Possible to book from 15 persons and from 12.30 in the restaurant*

LUNCH PACKAGES

2-course lunch menu + 1 cup of coffee or tea
Basic buffet + 1 cup of coffee or

€ 29,50 p.p.

3-course lunch menu + 1 cup of coffee or tea
Basic deluxe + 1 cup of coffee or

€ 39,50 p.p.

DINNER



3-COURSE MENU

BASIC

The basic menu consist of a starter, main course and dessert. For the main course you have a choice between fish, meat and vegetarian.

€ 37,50 p.p.

DELUXE

The deluxe menu consist of a starter, main course and dessert. For the main course you have a choice between fish, meat and vegetarian.

€ 47,50 p.p.

TASTING MENU

Chef's menu/surprise menu

(It is not possible to make a choice but it is possible to inform us about dietary wishes and allergies).

€ 34,00 p.p.

PRICES BASIC MENU ITEMS

- Starter € 12,50
- Main course € 22,50
- Dessert € 10,00

** The menus above are seasonal. Asked for the menu possibilities.*

** The choices of the dishes need to be communicated to I-Dock at least 3 working days prior to the event.*

4-COURSE MENU

BASIC

The basic menu consist of a starter, in-between course, main course and dessert.
For the main course you have a choice between fish, meat and vegetarian.

€ 45,00 p.p.

DELUXE

The deluxe menu consist of a starter, in-between course, main course and dessert.
For the main course you have a choice between fish, meat and vegetarian.

€ 55,00 p.p.

TASTING MENU

Chefs menu/surprise menu

(It is not possible to make a choice but it is possible to inform us about dietary wishes and allergies).

€ 42,00 p.p.

WALKING DINNER

6 Bites

€ 39,00

Ceviche of corvina, quinoa, avocado, pomegranate, green pepper mayonnaise

Steak tartar, egg, truffle mayonnaise, crostini, lettuce

Lobster bisque, apple, scallop, langoustine

Homemade gnocchi (of the season)

Succade of veal, potato mousseline, gravy

“Spanish coffee” crème brûlée of coffee, cacao crumble, brandy foam & vanilla ice cream

** Walking dinner is possible to order from 20 persons in our bar/lounge or restaurant.*

** For vegetarian, dietary needs and allergies, please inform us. We will make a different menu.*

** A walking dinner will be served*

BITES

SELECTION OF BITES

DUTCH COLD APPETIZERS

Old cheese, young cheese, smoked beef, liver sausage, mustard, pickled onion from Amsterdam

€ 2,75 p.p.

HOLTKAMP SELECTION

Croquette, cheese croquette, shrimp croquette

€ 7,95 p.p.

MIXED APPETIZERS

Croquette, cheese croquette, old cheese, smoked beef, mustard, pickles

€ 5,75 p.p.

CANAPES

Smoked salmon, steak tartare, mozzarella, Serrano or mackerel

€ 2,50 p.pc

VEAL CROQUETTES

Holtkamp, 6 pcs

€ 8,00

MINI BURGER

Brioche, burger, tomato, truffle mayonnaise, red onion

€ 6,00 p.p.

** Besides this list there are more possibilities. Please contact us for more information.*

** To order from 10 persons except the veal croquettes*

DRINK PACKAGES

UNLIMITED PACKAGES

DURING RECEPTION/DRINKS IN THE BAR:

UNLIMITED BEER, SOFTDRINKS, HOUSEWINE
€ 15,00 per person, per hour

UNLIMITED HOUSE DISTILLED DRINKS
€ 17,50 per person, per hour

UNLIMITED DISTILLED DRINKS (excl. premium drinks)*
€ 20,00 per person, per hour

DURING DINNER:

UNLIMITED BEER, SOFTDRINKS, HOUSEWINE
€ 12,50 per person, per hour

UNLIMITED HOUSE DISTILLED DRINKS
€ 15,00 per person, per hour

UNLIMITED DISTILLED DRINKS (excl. premium drinks)*
€ 17,50 per person, per hour

** In case of questions, ask for the possibilities*



BEVERAGE PACKAGES

3 glasses of beer, house wine or soft drinks + ½ bottle of water + coffee OR tea	€ 16,50 p.p.
2 glasses of beer, house wine or soft drinks + ½ bottle of water + coffee OR tea	€ 12,50 p.p.

BEVERAGE PACKAGES

3-course wine tasting	€ 18,00 p.p.
4-course wine tasting	€ 23,00 p.p.

EXTRA INFORMATION

TERRACE

Renting the terrace (*including personnel*)

€ 500,00 per hour

(Only the inside of the glass walls)

Ask for the possibilities

PRIVATE DINING

Private Dining costs

€ 100,00 per hour

€ 500,00 for a whole day (*more than 5 hours*)

DJ

DJ

from € 75,00 per hour (*minimum of 3 hours*)

Equipment DJ Booth

€ 50,00 hour

** All the above prices are including V.A.T.*