



INTERCONTINENTAL.  
AMSTEL AMSTERDAM

# Food & Beverages Meeting & Events 2016





## INDEX

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Welcome	3
Floor plan	4
IHG® Business Rewards	5
Coffee & Tea facilities	6
Breaks	7
Sandwich lunch	10
Amuses	11
La Rive signature menu	13
Menu suggestions	14
Exclusive dining experience	19
Contact	20



## Welcome at InterContinental Amstel Amsterdam

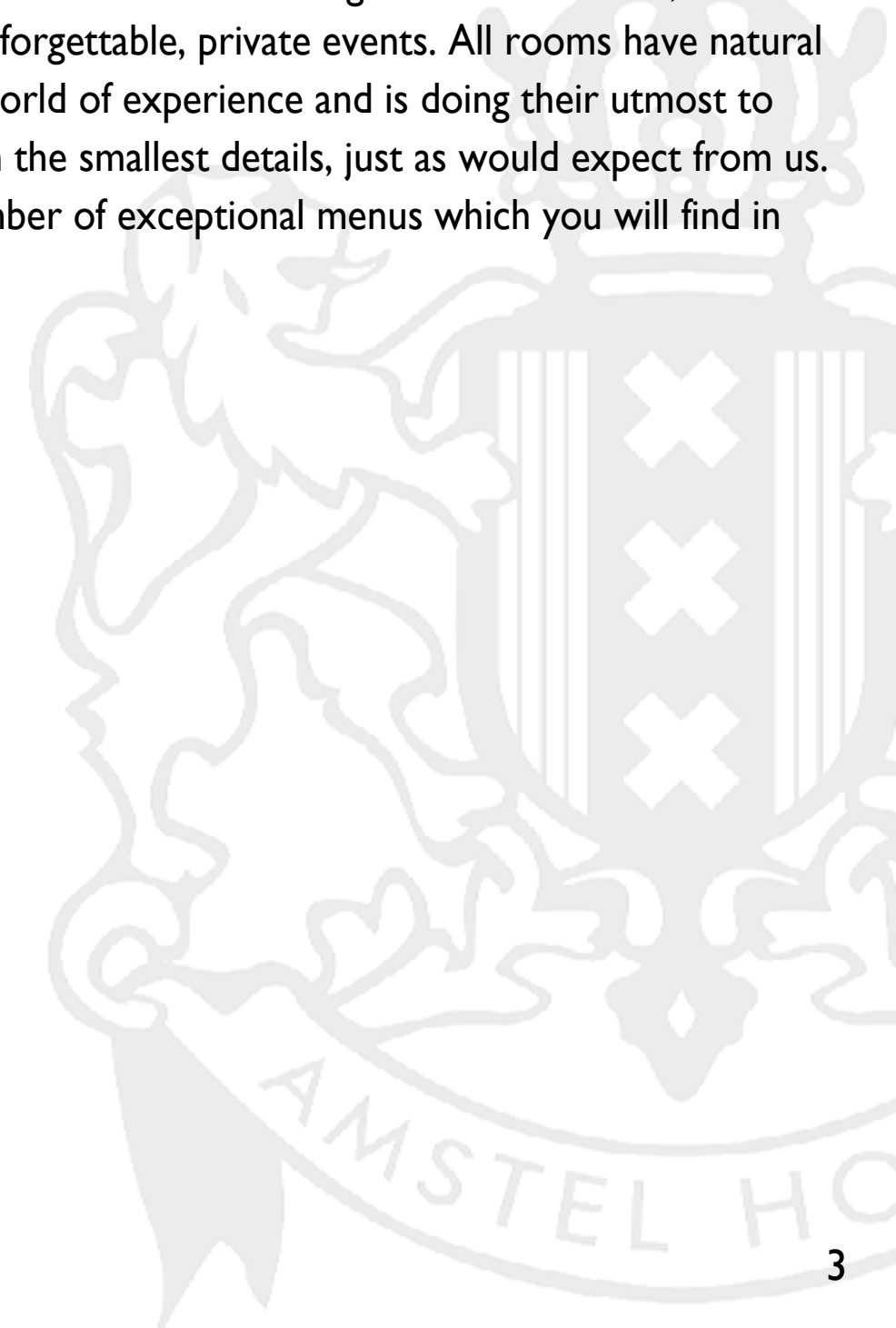
Ever since it first opened its revolving doors in 1867, the Amstel Hotel has been proud to welcome many renowned and extraordinary guests. To this day, the InterContinental Amstel Amsterdam remains the home-from-home for many special guests, but it is now also an official wedding location and it attracts local and international business guests for meetings and conferences. The hotel also offers a wide range of options for private events and celebrations. The elegant and traditional character of the seven meeting and events rooms, all situated on the ground floor, makes the hotel equally suitable for meeting options and unforgettable, private events. All rooms have natural daylight and most of them offer a beautiful view over the Amstel river. Our team has a world of experience and is doing their utmost to make your event unforgettable with of course the extraordinary service and eye for even the smallest details, just as would expect from us. To make your event even more memorable, our renowned chefs have put together a number of exceptional menus which you will find in coming pages.

We look forward to welcome you.

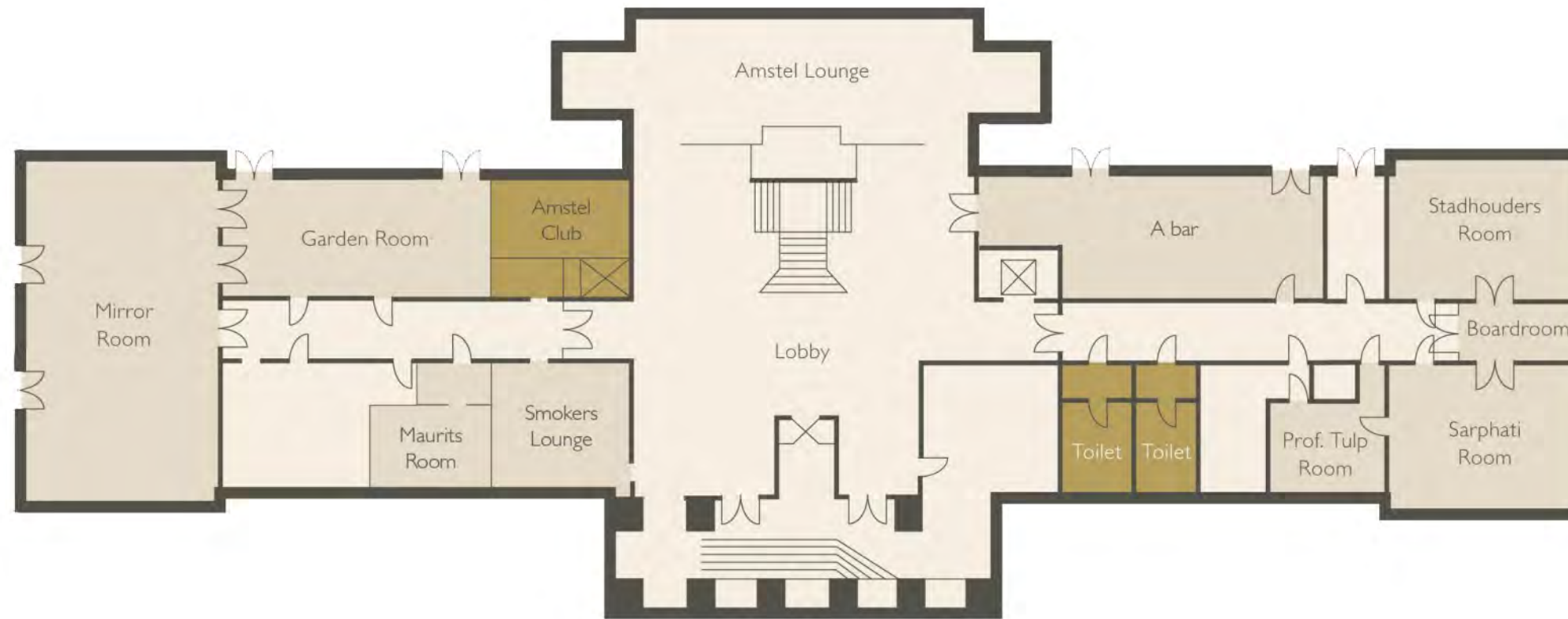
Kind Regards,

Loes Hooft & Hans Engel

Banqueting Sales Manager, Banquet Operations Manager



# Floor plan



Name of Room	Theatre Style	Classroom	Cocktail Reception	Banquet	U-Shape	Block Table	Size m <sup>2</sup>	Length x Width (m)	Height (m)	Floor
EVENTS AND CONFERENCES										
Mirror Room	180	70	350	135	48	48	180	18,00 x 10,00	5,75	g
Garden Room	70	35	100	63	30	28	84,5	13,00 x 6,50	3,41	g
Prof. Tulp Room	-	10	25	16	-	10	24	6,00 x 4,00	2,34	g
Sarphati Room	60	32	80	54	22	20	75	10,00 x 7,50	5,41	g
Stadhouders Room	60	32	80	54	22	20	75	10,00 x 7,50	4,46	g
Maurits Room	-	-	20	-	-	8	19,4	6,15 x 3,15	2,23	g
Board Room	-	-	-	-	-	-	18	3,00 x 6,00	3,02	g
Balustrade	-	-	100	-	-	-	45	18,00 x 2,50	3,99	l





## IHG® Business Rewards

Do you often book meetings and events for yourself or your guests? If so, as a regular booker, I am sure you would appreciate the many benefits of our booker program IHG® Business Rewards. The IHG Business Rewards is a loyalty program for our guests who book meetings and social events. You earn 3 IHG® Rewards Club points for every \$1 USD equivalent spend at qualifying rates. You, as a member, can redeem points for Reward Nights anywhere in the world, gift cards, merchandise, flights and much more using the IHG® Business Rewards Club catalogue. And of course you can use them for your team as well.

What are your benefits?

- Á One account per member with one number. The same card will be used to book on behalf of someone and to stay.
- Á No bookings thresholds and no minimum qualifying spend\* to earn points.
- Á Book at your choice of IHG brands across the globe at participating hotels.
- Á Access to exclusive members-only offers and promotions.
- Á Access to all of the redemption options available in our IHG® Rewards club global catalogue.
- Á Members earn Gold or Platinum Elite tier bonus points when staying at IHG hotels for their personal stay

For more information on member benefits and meeting options, please [click here](#).

Kind Regards,

Anita Bos – General Manager

*\*On qualifying rates at participating IHG hotels and resorts*





## Coffee & Tea facilities

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Coffee & Tea half day (unlimited)	€ 9,50 p.p.
Coffee & Tea full day (unlimited)	€ 17,50 p.p.
I cup of coffee or tea with biscuits	€ 5,00 p.p.
I cup of coffee or tea with petit fours	€ 7,75 p.p.
I cup of coffee or tea with Danish pastries and croissants	€ 12,50 p.p.
I cup of coffee or tea with seasonal pastries	€ 12,50 p.p.
I cup of coffee or tea with pain surprises (8 pcs)	€ 27,50 per 2 persons





## Welcome Breaks DIAMOND PARAGON

---

Coffee and tea

\*\*\*

Croissants

\*\*\*

Yoghurt fruit shot

\*\*\*

Old cheese and mustard  
Tramezzini

\*\*\*

Orange juice

€ 9,00 p.p.

## DIAMOND FLORENTINE

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Coffee and tea

\*\*\*

Croissants

\*\*\*

Coffee cupcake

\*\*\*

Ham Tramezzini

\*\*\*

Caprese salad

\*\*\*

Orange juice

€ 10,00 p.p.

## DIAMOND EXCELSIOR

---

Coffee and tea

\*\*\*

Croissants

\*\*\*

Cinnamon bun

\*\*\*

Mini bagel smoked salmon

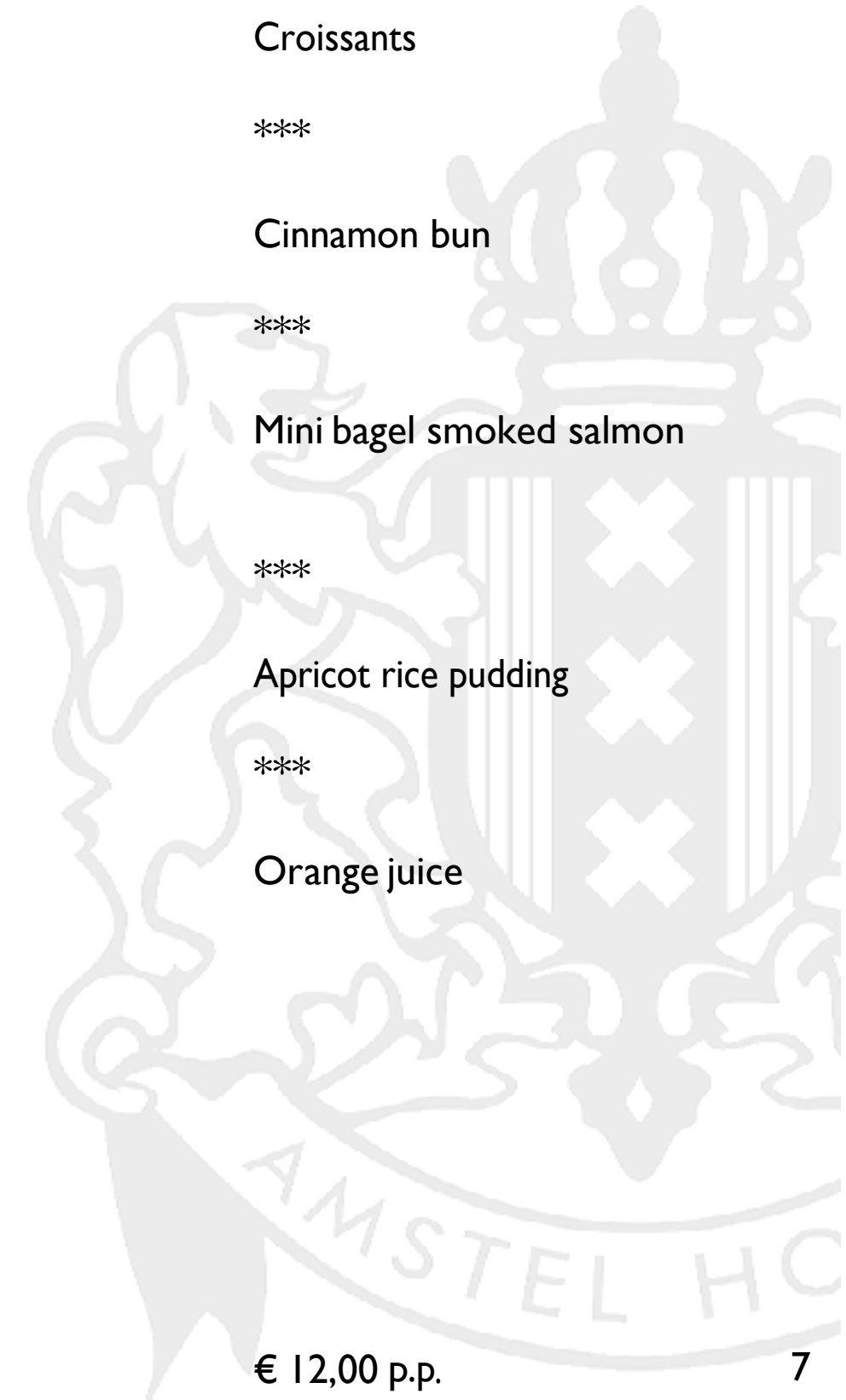
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Apricot rice pudding

\*\*\*

Orange juice

€ 12,00 p.p.





## Morning Breaks DIAMOND JUBILEE

---

Coffee and tea

\*\*\*

Chocolate brownie

\*\*\*

Carrot crudités

\*\*\*

Apple juice

\*\*\*

Yakult

€ 9,00 p.p.

## DIAMOND EUREKA

---

Coffee and tea

\*\*\*

Cheese croquette

\*\*\*

Lemon pie

\*\*\*

Cucumber crudités

\*\*\*

Mini fruit salad

\*\*\*

Apple juice

€ 10,00 p.p.

## DIAMOND REGENT

---

Coffee and tea

\*\*\*

Scones with jam

\*\*\*

Granola bar

\*\*\*

Brie and onion tartlet

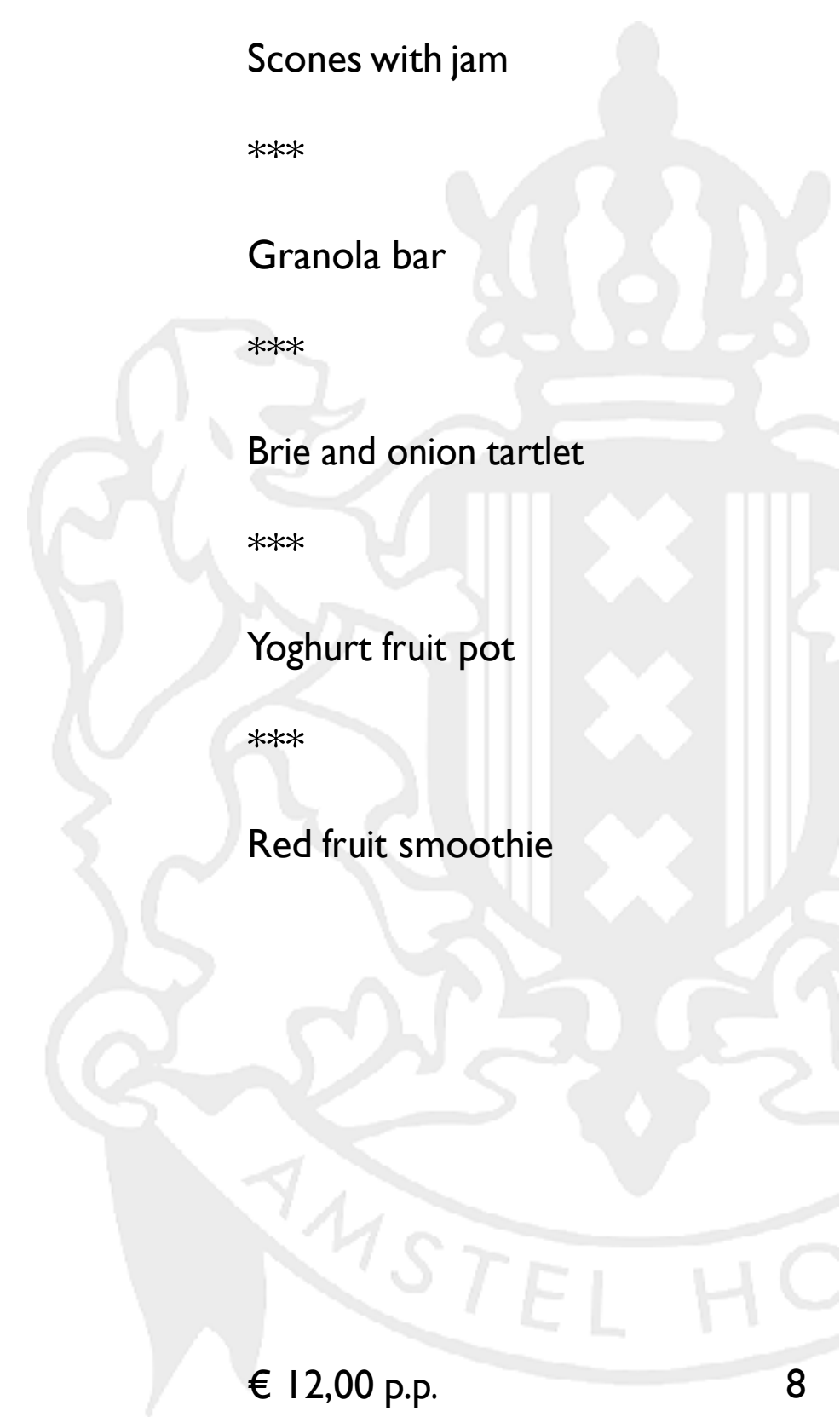
\*\*\*

Yoghurt fruit pot

\*\*\*

Red fruit smoothie

€ 12,00 p.p.







## Afternoon Breaks DIAMOND TIFFANY

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Coffee and tea

\*\*\*

Cherry crumble

\*\*\*

Citrus mousse, mango

\*\*\*

Shrimp croquette

\*\*\*

Granny Smith apples

\*\*\*

Fresh juices

€ 10,00 p.p.

## DIAMOND VARGAS

---

Coffee and tea

\*\*\*

Chocolate brownie

\*\*\*

Chocolate crunch

\*\*\*

Tomato soup shooter

\*\*\*

Mini fruit salad

\*\*\*

Fresh juices

€ 10,00 p.p.

## DIAMOND ORLOV

---

Coffee and tea

\*\*\*

Range of Dutch cookies

\*\*\*

Caramel waffle

\*\*\*

Tompouce

\*\*\*

Raw minced beef sausage

\*\*\*

Granny Smith apples

\*\*\*

Fresh juices

€ 14,00 p.p.





## Sandwich lunch

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Clear poultry broth, ginger, allspice, coriander

Or

Puffed pomodori soup with basil

\*\*\*

Bagel with smoked salmon, cream cheese and avocado

Flûte with tomato, mozzarella and basil pesto

Sourdough bread with smoked chicken, curry mayonnaise and pepper

\*\*\*

Seasonal fruit smoothie

Or

Cheesecake with compote of red fruit and citrus hang-on

Three courses  
€ 32,50 p.p.

This lunch can be supplemented with:

Hand fruit € 2,50 p.p.

Smoothie € 4,50 p.p.

Caprese salad € 5,00 p.p.

Niçoise salad € 7,50 p.p.

Chicken Caesar salad € 7,50 p.p.

Bread roll with veal croquette € 7,50 p.p.



## Amuse packages THE AMSTEL

---

Mixed olives

\*\*\*

Salted puff pastry biscuits

\*\*\*

Mixed nuts

\*\*\*

Reypenaer cheese

\*\*\*

Crudités

€ 8,50 p.p.

## INTERCONTINENTAL

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Chicken liver pate, brioche, cranberry

\*\*\*

Avacado creme, quinoa, salty fingers

\*\*\*

Tuna tartar, crispy salmon, crème fraîche

\*\*\*

Marinated salmon, nori, ponzu gel

\*\*\*

Chicken tempura, hoison sauce

\*\*\*

Orange risotto, truffle mayonnaise

€ 16,00 p.p.

## THE DUTCH

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"Amstel" cheese

\*\*\*

Mackerel salad, deepfried capers

\*\*\*

Porc rilette, mustard, Amsterdam onion

\*\*\*

Dutch shrimp, risotto crisp & saffron

\*\*\*

Mini cheese croquette

\*\*\*

Veal 'croquette' ball

€ 16,50 p.p.

11



## Amuses COLD CANAPÉS

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Mixed olives	€ 1,50 p.p.
Salted puff pastry biscuits	€ 2,00 p.p.
Mixed nuts	€ 1,75 p.p.
Reypenaer cheese	€ 2,25 p.p.
Crudités	€ 1,75 p.p.
Beet salad, fennel, crème fraiche	€ 2,50 p.p.
Chicken liver pate, brioche, cranberry	€ 2,50 p.p.
Marinated salmon, nori, ponzu gel	€ 3,00 p.p.
Rillette of pork, mustard, Amsterdam onion	€ 3,50 p.p.
Tuna tartar, crispy salmon, crème fraiche	€ 3,00 p.p.
Dutch shrimp, risotto crisp and saffron	€ 3,50 p.p.
Avocado creme, quinoa, salty fingers	€ 2,50 p.p.
Mackerel salad, deepfried capers	€ 3,75 p.p.

## Amuses WARM CANAPÉS

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Veal "croquette" ball	€ 1,75 p.p.
Mini cheese croquette	€ 2,00 p.p.
Bisque of crustacean, prawns, chives	€ 2,75 p.p.
Chicken tempura, hoison sauce	€ 2,75 p.p.
Duck spring rolls	€ 2,75 p.p.
Vegetable Samosa, hoison sauce	€ 2,50 p.p.
Cornbread, blood sausage, apple	€ 3,75 p.p.
Prawn toast, sesame, mango	€ 3,25 p.p.



## La Rive Signature menu

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### Gold & Pearls

Anna Gold Caviar 10gr  
Suppl. €49,- per person

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### Salmon

North Sea crab, quinoa, tandoori

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### Turbot

Oyster, sauerkraut, bloater

\*\*\*

### Beef Blade

Orzo, celeriac, cheese

\*\*\*

### Anjou Pigeon

Red beetroot, bulgur, raspberry

or

### Wagyu N°9 (Suppl. €25,-)

Pommes Paolo, cardamom, parsley root

\*\*\*

### Chocolate

Figs, orange, hazelnut

\*\*\*

### Cheese (Suppl. €20,-)

Selection of Dutch cheeses

3 courses € 85,00 p.p.

4 courses € 105,00 p.p.

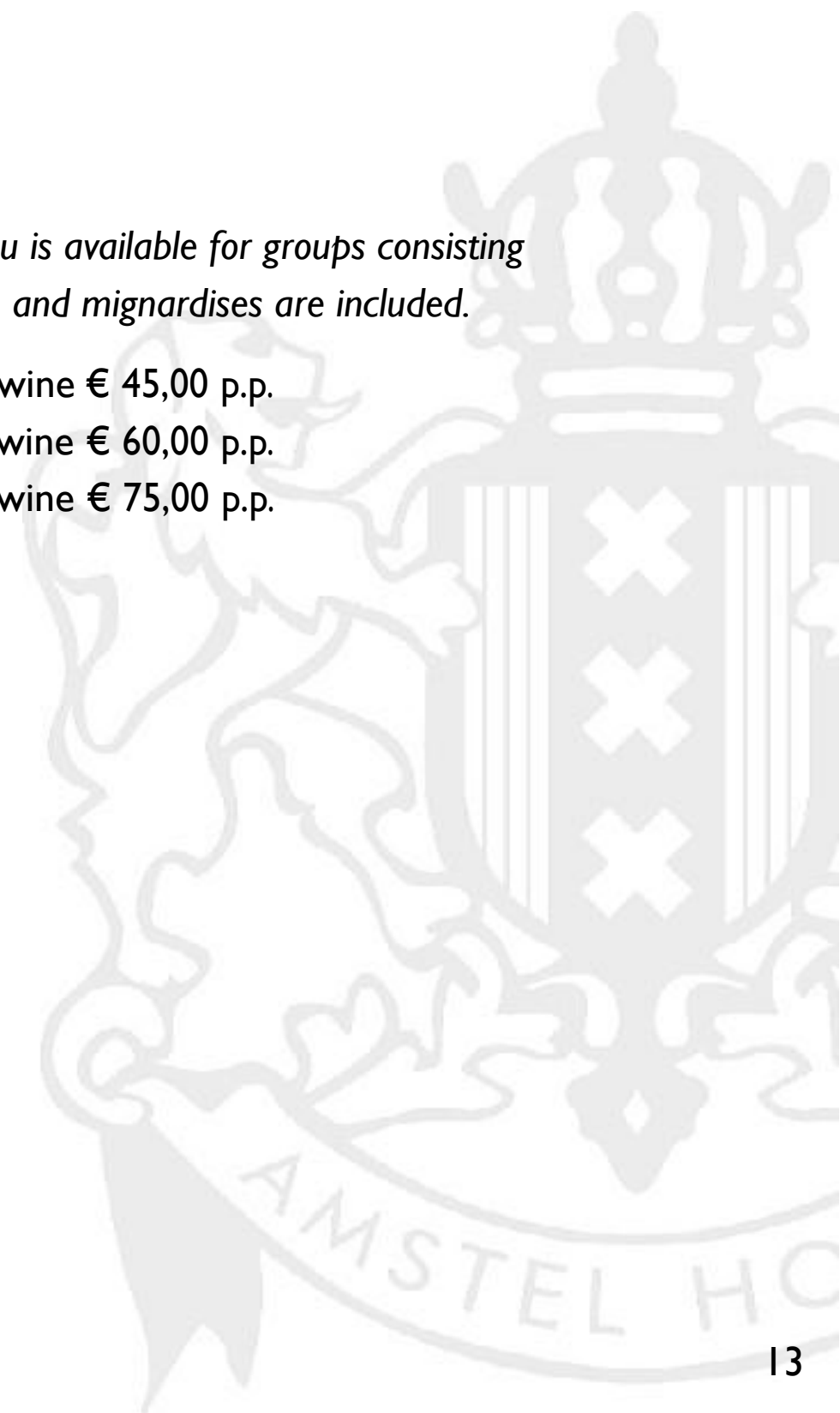
5 courses € 120,00 p.p.

*The La Rive signature menu is available for groups consisting of 20 to 50 people. Coffee and mignardises are included.*

3 courses accompanying wine € 45,00 p.p.

4 courses accompanying wine € 60,00 p.p.

5 courses accompanying wine € 75,00 p.p.



A hand is shown holding a small yellow flower above a plate of food. The plate contains a piece of dark, textured food, possibly a terrine or dumpling, garnished with a yellow flower, green herbs, and a slice of radish. The background is a light, neutral color.

## Menu suggestions

### STARTERS

---

Smoked salmon, bulgur salad, spring onions, salmon caviar & croûtons

Tartare of Albacore tuna, pickled rettich, crispy nori & Ponzu

Salted cod, mackerel salad, pickled cucumber & foam of fat bloater

Terrine of candied duck thigh, orange, noodles, plumcompote & green curry

Beetroot salad, mixed lettuce, pumpkinseeds, lime & balsamico vinaigrette

Canadian lobster salad, lettuce, celery & curry mayonaise (Suppl. €5,-)

### SECOND COURSES

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Rouleau of cornfed chicken, roasted corn cream, duck thigh spring roll, cream of broccoli & poultry

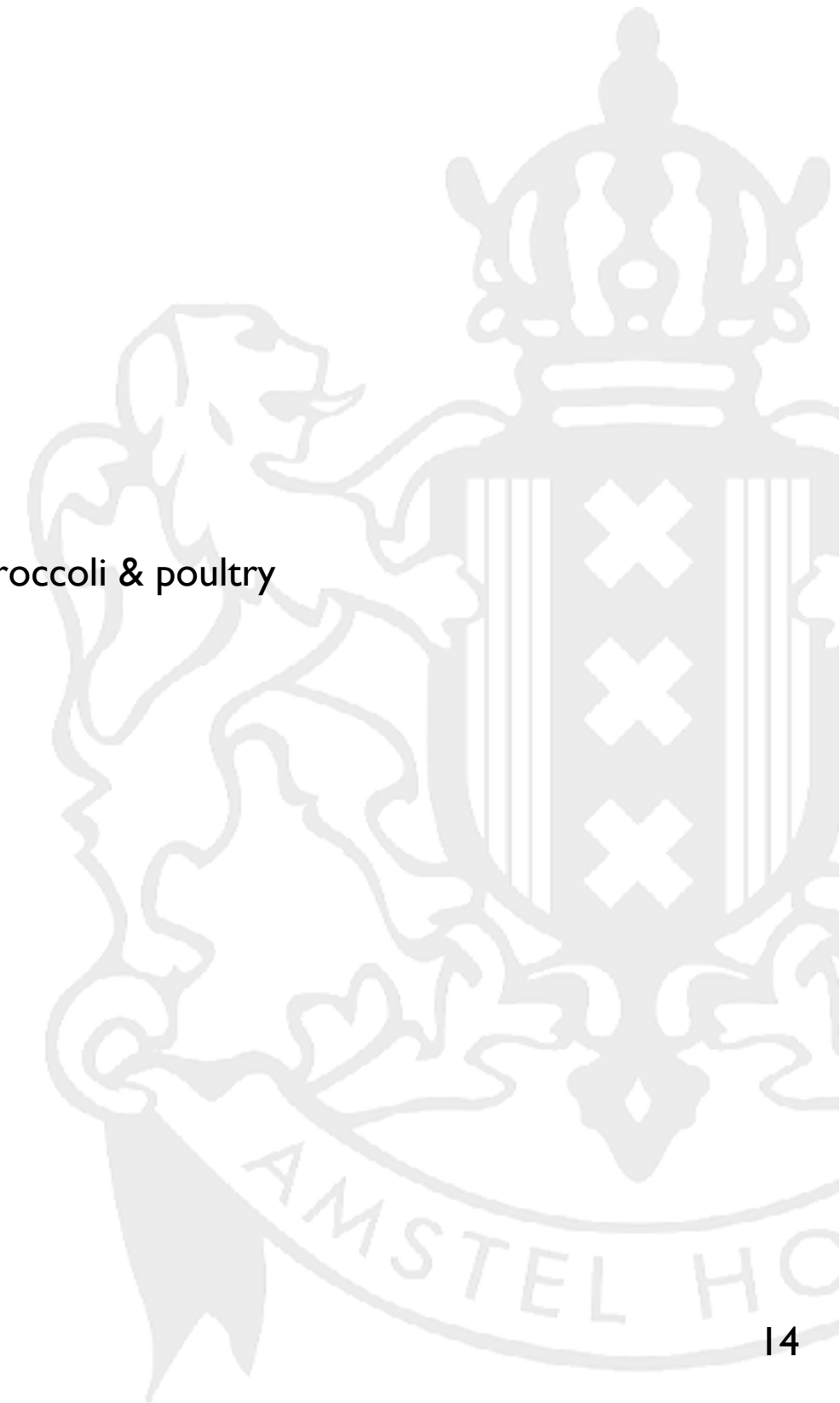
Salmon terriyaki with pickled vegetables & Hoi-sin sauce

Fried sole fish, mousseline of celeriac & shellfish antiboise

Creamy shellfish soup, Dutch prawns, fennel & chives

Slow cooked vealcheek, beetroot, roasted asparagus & croûtons (Suppl. €5,-)

Chickpea stuffed samosa, hummus, vadouvan & lime





## MAIN COURSES

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Slow cooked beefshoulder, cream of carrot, crusty mustardseed & foam of English mustard

Roasted beef sirloin, roasted pumpkin, pearl barley, parsley & lemon (Suppl. €5,-)

Roasted veal sirloin, potato gnocchi, mushrooms, tarragon & capers

Guinea fowl fillets, glazed carrots, lentils & creamy gravy

Roasted halibut fillet, artichoke, roasted pasta, spinach gravy & vegetable crisps

Spinach ravioli with ricotta, pine nuts & rouquette lettuce

## DESSERTS

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Coffee bisquit, mascarpone, Amaretto & ice cream of 'bitterkoekjes'

Marinated orange, white chocolate, vanilla & lime

Cinnamon parfait, crèmeux of pear, gingerbread & sabayon

Mousse of chocolate, vanilla cream, crue de cacao & chocolate ice cream

Selection of Dutch cheeses, nutbread, pear & apple compote

*You can choose from the above items and create your own menu. Please create one menu for you and your guests. Coffee and mignardises are included.*

*It is the pleasure of our Chef Rogér Rassin to take your (dietary) requirements in to account. Please contact us for further details.*

3 courses € 67,50 p.p.

4 courses € 82,50 p.p.

5 courses € 97,50 p.p.



# Buffet REMBRANDT

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Assortment of breads

Smoked salmon, fennel and garden herbs

Romaine lettuce, crispy focaccia, anchovies and poached egg

Quinoa salad, apple, cucumber, almonds and raisins

Curry mushroom soup

\*\*\*

Grilled guinea fowl, forest mushrooms, parsley and poultry cream

Gnocchi

\*\*\*

Orange cremeux and chocolate

Coffee and mignardises

€ 68,50 p.p.







## Buffet VAN GOGH

---

Assortments of bread

Quinoa salad, apple, cucumber, almond and raisins

Smoked salmon from producer "Steur", crème fraîche and lemon

Lettuce, grilled Albacore tuna, haricot verts, olives and red onion

Buffalo Mozzarella, pomodori, basil and olive oil

Clear chicken broth with mushrooms

\*\*\*

Roasted cod fillet, coulis crustacés and cherry tomato

Grilled guinea fowl, forest mushrooms, parsley and poultry cream\*

Potato gratin

Gnocchi

\*\*\*

"Amstel pure" chocolate dessert with vanilla sauce

Cheesecake and compote of red fruit

Coffee and mignardises

€ 78,50 p.p.

*\*This buffet is also available with Sirloin beef with potato gratin and Madeira sauce starting from € 12,50 extra.*





## Buffet VERMEER

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Assortment of bread

Smoked salmon from producer "Steur", crème fraîche and lemon

Smoked Dutch mackerel

Mini cocktail from Dutch shrimp with young Romain lettuce

Beef carpaccio with Roquette lettuce and pine nuts

Quinoa salad, apple, cucumber, almonds and raisins

Buffalo Mozzarella, pomodori tomato and basil

Romaine lettuce, crispy focaccia, anchovies and poached egg

Fines claires oysters with lemon

Charcuterie of local ham and sausages

Various types of nigiri and maki sushi

Clear chicken broth and mushrooms

Roasted cod fillet, coulis crustacés and cherry tomato

Sirloin of real with Madeira sauce

Seasonal vegetables

Gnocchi

Potato Gratin



## Dessert- & cheese buffet

### CHEESES

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Cheese platter with international and domestic cheeses served with toasted Plum loaf

### CAKES

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Vanilla, cherry, feuilletine

Dark chocolate cake, hazelnut, caramel

Raspberry, yoghurt, lime, merengue

### SWEETS

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Glass of white / dark chocolate with chocolate sprinkels

Mango passion mousse, lemon interior, meringue

Vanilla panna cotta with orange

Coconut mousse, gel piña colada, pineapple

Crème brûlée vanilla

Various types of petit fours

Floes chocolate with nuts and feuilletine

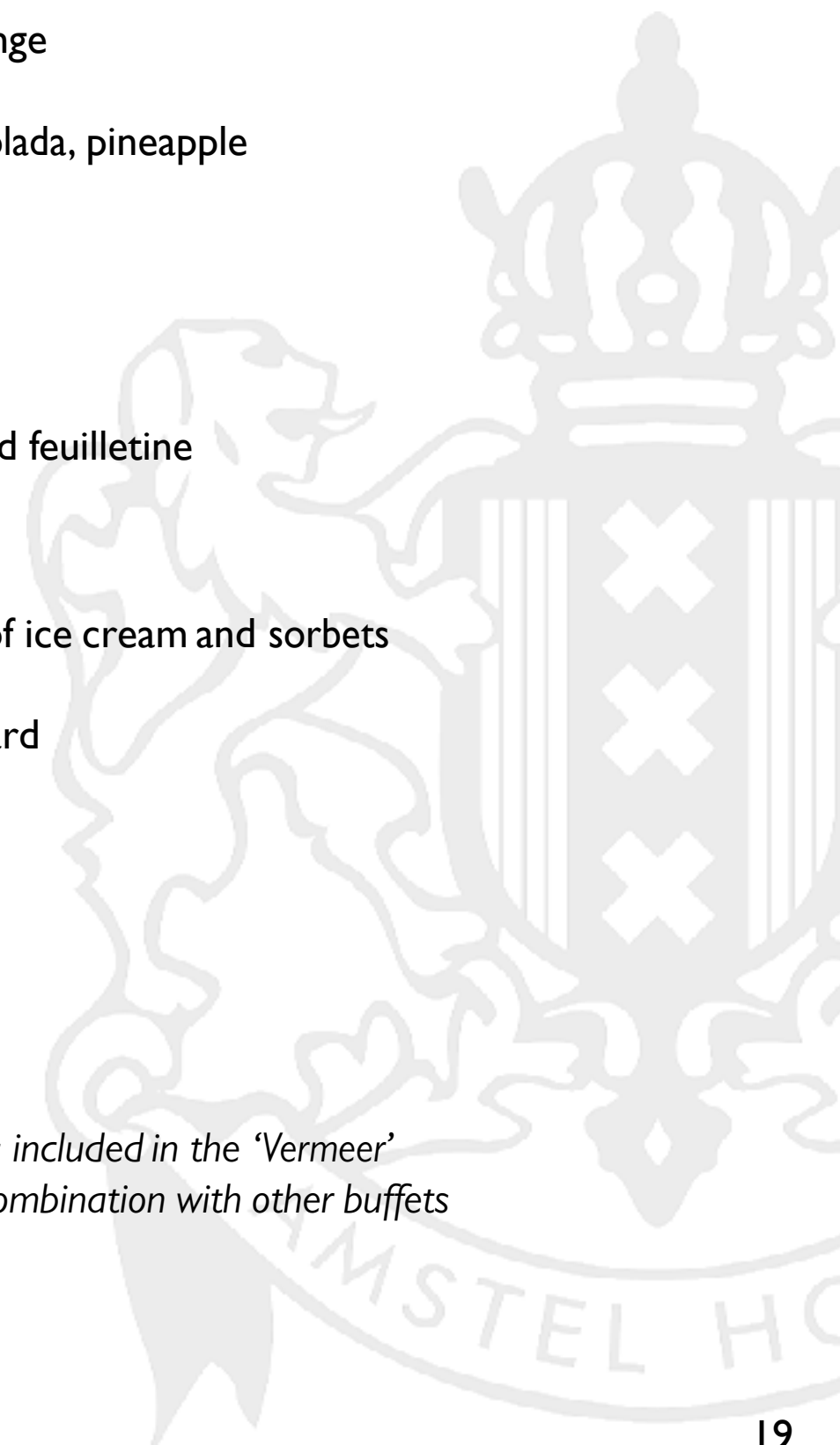
Macaroons and Pate Fruit

Station with an assortment of ice cream and sorbets

Various fruit coulis and custard

Sliced seasonal fruit

*The extended dessert buffet is included in the 'Vermeer' buffet. We serve this also in combination with other buffets for € 14,95 per person extra.*





## Exclusive dining experience CHEF'S TABLE

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A dinner in the middle of our kitchen, at the chef's table, is without doubt an amazing experience. You're seated in the beating culinary heart of the Amstel where over thirty chefs and pastry chefs are hard at work under the leadership of Rogér Rassin and his sous chefs. You'll experience the sights and sounds of what happens behind the scenes in the kitchen, how our passionate cooks work like a well-oiled machine to ensure that every dish is prepared to perfection and how our serving staff bring this efficiently to table. Another dimension to the dishes and accompanying wines you yourself are savouring. Chef's Table is suitable for four to eight people and the costs are € 300,00 per person including the book Perfect Harmony and an authentic La Rive apron.

## WINE ROOM

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A great selection of wines is stored in the Wine Room. This is a unique location for a private lunch or dinner. An atmosphere environment where a large oak wood table accommodates eight to sixteen guests. The costs are € 120,00 per person for a six-course La Rive dinner.

## KITCHEN WORKSHOP

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Create and enjoy a three-course lunch together with your friends under supervision of one of our chefs with help from the exquisite team in the kitchen of Restaurant La Rive. You will be welcomed with coffee and pastries whereafter you and your culinary friends can experience what it is like to work in a high performance kitchen. After the workshop, your selfmade lunch will be served to you in our exclusive Wine Room. The workshop is suitable for a brigade of six to twelve and costs €145,- per person excluding beverages.





INTERCONTINENTAL  
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AMSTEL HOTEL

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