

# Amsterdam Marriott Hotel

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PEOPLE INSPIRED. MARRIOTT DELIVERED.

  
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**MARRIOTT  
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**Meeting packages**

**TRAVEL BRILLIANTLY**

# Silver meeting room package

from € 75.00

Plenary meeting room with note sheet and pens  
LCD projector  
Projection screen  
Whiteboard and flipchart

Unlimited access to the living room, providing continuous coffee specialties,  
leaf tea selection, refreshments, flavored water, dried fruits, nuts and candies

Morning coffee break

Sandwich lunch in the meeting room

Afternoon coffee break

Minimum 10 guests, price per guest



Ideate



Educate



Produce



Decide



Promote



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Celebrate

# Gold meeting room package

from € 79.00

Plenary meeting room with note sheet and pens  
LCD projector  
Projection screen  
Whiteboard and flipchart

Unlimited access to the living room, providing continuous coffee specialties,  
leaf tea selection, refreshments, flavored water, dried fruits, nuts and candies

Morning coffee break

Working lunch in the living room

Afternoon coffee break

Minimum 10 guests, price per guest



Ideate



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# Platinum meeting room package

from € 85.00

Plenary meeting room with note sheet and pens  
LCD projector  
Projection screen  
Whiteboard and flipchart

Unlimited access to the living room, providing continuous coffee specialties,  
leaf tea selection, refreshments, flavored water, dried fruits, nuts and candies

Morning coffee break

MEATings Imagined Lunch Experience  
- Chefs "on" the grill at Midtown Grill Restaurant -

Afternoon coffee break

Minimum 10 guests, price per guest



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Breakfast

TRAVEL BRILLIANTLY

# American Breakfast

€ 29.50

Croissants and Danish pastries  
Selection of bread loafs and rolls  
Butter and margarine

Coffee specialties and leaf tea selection  
Fruit juices, flavored water

Plain and fruit yogurt  
Assortment of cereals

Sliced fruit , whole fruit  
Nuts and dried fruit

Selection of local cold cuts and smoked fish  
Dutch farmhouse cheeses

Preserves, homemade jams and honey  
Chocolate cream and "hagelslag"

Warm breakfast classics:  
Scrambled farm eggs, bacon, pork and chicken sausages  
Hash brown potatoes, baked beans, sautéed mushrooms

Minimum 30 guests, price per guest



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# Continental Breakfast

€ 23.00

Croissants and Danish pastries  
Selection of bread loafs and rolls  
Butter and margarine

Coffee specialties and leaf tea selection  
Fruit juices, flavored water

Plain and fruit yogurt  
Assortment of cereals

Sliced fruit , whole fruit  
Nuts and dried fruit

Selection of local cold cuts and smoked fish  
Dutch farmhouse cheeses

Spice up your breakfast:

Smoothies € 3.00 per guest

Healthy station € 5.00 per guest  
(Crudité's, cottage cheese, Tofu)

Minimum 30 guests, price per guest



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# Individual breakfast board

€ 14.00

Warm croissant with ham and Gruyère  
Bagel with smoked salmon  
Fruit salad

Orange juice

In our living room:  
Coffee specialties and leaf tea selection  
Fruit juices, flavored water

Maximum 15 guests, price per guest



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Coffee breaks

TRAVEL BRILLIANTLY

## Welcome Energizer Break

€ 8.50

Assorted baked Danish pastries  
Seasonal whole fruits  
Coffee specialties and leaf tea selection  
Refreshments and flavored water  
Dried fruits, nuts and candies

## Mid Morning Shake Me Up Break

€ 8.50

Homemade energizing items  
Seasonal whole fruits  
Coffee specialties and leaf tea selection  
Refreshments and flavored water  
Dried fruits, nuts and candies

Minimum 10 guests, price per guest



Ideate



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# Afternoon Recharge Break

€ 8.50

Savory and sweet options  
Seasonal whole fruits  
Coffee specialties and leaf tea selection  
Refreshments and flavored water  
Dried fruits, nuts and candies

# Continuous Coffee

€ 8.50

Unlimited access to the living room, providing continuous coffee specialties, leaf tea selection, refreshments, flavored water, dried fruits, nuts and candies

Minimum 10 guests, price per guest



Ideate



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# Spice up your Coffee Break...

## Go Dutch!

Poffertjes station	€ 150.00 per station & € 2.00 per guest
Stroopwafel station	€ 150.00 per station & € 2.00 per guest
Farmhouse Cheese tasting	€ 3.00 per guest

## Go Healthy!

Detox smoothie station	€ 12.00
Energizing shots:	
Spinach and lime	€ 1.50
Virgin bloody Mary	€ 1.50
Cucumber and mint	€ 1.50
Mango coconut	€ 1.50

Minimum 10 guests, price per guest



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Lunch breaks

TRAVEL BRILLIANTLY

# Sandwich Lunch I

€ 29.50

## **Sandwiches**

Cucumber & cress sandwich  
Warm smoked salmon croissant

## **Make your own sandwich:**

Selection of rolls, bread, butter, local cold cuts and smoked fish  
Dutch farmhouse cheeses and condiments

## **Salad Bar**

Frisée  
Tomatoes  
Carrots  
Cucumber  
Croutons  
Parmesan shavings  
Raspberry vinaigrette  
Balsamic vinaigrette  
Citrus vinaigrette

## **Marinated salad**

Greek Salad  
Coleslaw

## **Soup**

Seasonal soup

## **Desserts**

Mini éclairs  
Fruit Salad  
Warm croissant and butter pudding

Minimum 5 guests, price per guest  
Sample menu



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# Sandwich Lunch II

€ 29.50

## **Sandwiches**

Salmon bagel, cream cheese, capers, onion and parsley  
Ciabatta, cooked ham, honey mustard, lettuce and tomato

## **Make your own sandwich:**

Selection of rolls, bread, butter, local cold cuts and smoked fish  
Dutch farmhouse cheeses and condiments

## **Salad Bar**

Rocket  
Tomatoes  
Carrots  
Cucumber  
Croutons  
Parmesan shavings  
Raspberry vinaigrette  
Balsamic vinaigrette  
Citrus vinaigrette

## **Marinated salad**

Salad of Chinese cabbage and shrimp  
Couscous

## **Soup**

Seasonal soup

## **Desserts**

Cookies  
Sliced fruit  
Chocolate mousse

Minimum 5 guests, price per guest  
Sample menu



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# Working Lunch I

€ 39.50

## Artisan bread and butter

Selection of white, brown, seeds and rye breads  
Local butter and margarine

## Salad Bar

Composed salad, leaf salads, dressings, oil & vinegar  
Tomatoes, carrots, cucumber, croutons, condiments

## Charcuterie

Selection of local cold cuts and smoked fish

## Local specialty

Sliced herring | pickles | onion

## Soup

Seasonal soup

## Main dish

Chef's choice of performance increaser

## Desserts

Tiramisu  
Fruit salad  
Macaroons

## Cheese

Dutch farmhouse cheeses

Minimum 10 guests, price per guest  
Sample menu



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# Working Lunch II

€ 39.50

## Artisan bread and butter

Selection of white, brown, seeds and rye breads  
Local butter and margarine

## Salad Bar

Composed salad, leaf salads, dressings, oil & vinegar  
Tomatoes, carrots, cucumber, croutons, condiments

## Charcuterie

Selection of local cold cuts and smoked fish

## Local specialty

'Schelde' Eel | Pumpernickel

## Soup

Seasonal soup

## Main dish

Chef's choice of performance increaser

## Desserts

Poffertjes  
Stroopwafels  
Mini éclairs

## Cheese

Dutch farmhouse cheeses

Minimum 10 guests, price per guest  
Sample menu



Ideate



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Decide



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# MEATings Imagined Lunch Experience

## -Chefs “on” the grill at Midtown Grill Restaurant-

€ 49.50

### **Artisan bread and butter**

Selection of white, brown, seeds and rye breads  
Local butter and margarine

### **Salad Bar**

Composed and marinated salads, leaf salads, dressings, oil & vinegar

### **Butchers block**

Selection of local cold cuts and smoked fish

### **Marinated salads**

Coleslaw, fruity couscous, spicy beef salad

### **Soup**

Seasonal soup

### **Live from the grill**

Roasted, braised or grilled meats and poultry  
Sustainable fish specialties  
Sauce selection

### **Main dishes**

Penne pesto, roasted new potatoes, seasonal vegetables

### **Dessert**

Dark chocolate mousse, strawberry panna cotta  
Cheesecake, fruit salad

Minimum 30 guests, price per guest  
Sample menu



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Take away boxes

TRAVEL BRILLIANTLY

## Take Away – Breakfast Box

€ 18.00

Breakfast sandwich  
Whole fruit  
Muffin  
Yogurt drink  
Orange juice  
Coffee or tea to go

## Take Away – Lunch Box

€ 22.00

Composed salad  
2 chef's choice sandwiches  
Muesli bar  
Whole fruit  
Soft drink or fruit juice  
Mineral water



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Small bites

TRAVEL BRILLIANTLY

## Small Bite Combinations

**Uptown** € 11.00

Cherry tomato | baby mozzarella brochettes  
Blue cheese | walnut toast  
Breaded shrimp | sweet soy dip  
Old Gouda Bitterballen | fig mustard

**Midtown** € 12.00

Smoked trout | onion compote  
Mini beef carpaccio crostini  
Vegetable spring rolls | sweet chili  
Shrimp croquettes | lemon mayonnaise  
Lamb kofta skewers | mint sauce

**Downtown** € 15.00

Toasted crostini | smoked fish | horseradish  
Smoked trout | onion compote  
Oriental chicken skewers  
Lamb kofta skewers | mint sauce

**Bitterballen selection** € 14.00

Classic Bitterballen | mustard  
Old Gouda Bitterballen | fig mustard  
Lobster Bitterballen | lime mayonnaise

## Sweet up your bites

Black forest mousse € 2.50  
Mini apple crumble € 2.50  
Mini pralines € 2.50

Minimum 10 guests, price per guest



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## Small Bites a la Carte

Nuts   crisps	€ 1.50
Crudités	€ 2.50
Cherry tomato   baby mozzarella brochette	€ 2.50
Blue cheese   walnut toast	€ 2.50

Breaded shrimp   sweet soy dip	€ 2.50
Oriental chicken skewer	€ 2.50
Vegetable spring roll   sweet chili	€ 2.50
Shrimp croquette   lemon mayonnaise	€ 2.50
Old Gouda Bitterballen   fig mustard	€ 3.00
Lobster Bitterballen   lime mayonnaise	€ 3.00
Classic Bitterballen   mustard	€ 3.00
Smoked trout   onion compote	€ 3.00
Lamb kofta skewers   mint sauce	€ 3.00
Mini beef carpaccio crostini	€ 3.50
Toasted crostini   smoked fish   horseradish	€ 3.50

Black forest mousse	€ 2.50
Mini apple crumble	€ 2.50
Mini pralines	€ 2.50

Price per unit, minimum of 10 each



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Dinners

TRAVEL BRILLIANTLY

# Gala Dinner Package

€ 95.00

## Includes

Exclusive dining space  
Floral table decorations  
Custom made menu cards  
Sparkling welcome drink  
Beer, soft drinks, fruit juice  
House wine selection

## A selection of small bites

Old Gouda Bitterballen | fig mustard  
Cured salmon | pumpernickel  
Lamb kofta skewers | mint sauce

## 4-course gala dinner

Beef Carpaccio  
rocket salad | parmesan | pesto | pine nuts

Smoked Duck  
mushroom risotto | herb salad

Grilled Turbot  
potato mousseline | spinach | sauce champagne

Lemon Meringue Tart  
Red fruits

Coffee specialties and leaf tea selection | pralines

Minimum 30 guests, price per guest  
Sample menu



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## House wine selection

### Choose your favorite pair: Italy, France or Spain

Paiera Bianco, Bombino | Chardonnay, Tomaresca, Italy  
Paiera Rosso, Cabernet Sauvignon | Negroamaro, Tomaresca, Italy

Incl. in your menu price

-or-

Sauvignon, Sauvignon Blanc, Moreau & Fils, France  
Merlot, Moreau & Fils, France

Incl. in your menu price

-or-

Mas Rabell, Garnache Blanca | Parellada, Torres, Spain  
Mas Rabell, Garnacha Tinta | Cariñena, Torres, Spain

Incl. in your menu price

## Spice up your wine selection

### Our perfectly harmonized pair recommendations

Müller-Thurgau, Apostelhoeve, The Netherlands  
Dornfelder, Thorn, The Netherlands

€ 5.00 additional to menu price

3055, Chardonnay, Jean León, Spain  
3055, Merlot | Petit Verdot, Jean León, Spain

€ 9.00 additional to menu price

Price per guest



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# Dinner Buffet I

€ 60.00

## **Artisan bread and butter**

Selection of white, brown, seeds and rye breads  
Local butter and margarine

## **Salad Bar**

Composed salad, leaf salads, dressings, oil & vinegar  
Tomatoes, carrots, cucumber, croutons, condiments

## **Charcuterie**

Selection of local cold cuts and smoked fish

## **Local specialty**

“Maatjes” herring | onion | pickles

## **Soup**

Seasonal soup

## **Main dish**

Farfalle pasta Amatriciana  
Grilled salmon  
Roasted corn fed chicken

## **Desserts**

Mousse au chocolate  
Panna cotta  
Fruit salad

## **Cheese**

Dutch farmhouse cheeses, grapes, walnuts

Coffee specialties and leaf tea selection

Pralines

Minimum 30 guests, price per guest  
Sample menu



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# Dinner Buffet II

€ 85.00

## Artisan bread and butter

Selection of white, brown, seeds and rye breads  
Local butter and margarine

## Salad Bar

Composed salad, leaf salads, dressings, oil & vinegar  
Tomatoes, carrots, cucumber, croutons, condiments

## Charcuterie

Selection of local cold cuts and smoked fish  
Antipasti selection

## Local specialty

'Maatjes herring | onion | pickles

## Soup

Seasonal soup

## Main dish

Truffled mushroom linguini  
Grilled sea bass | shrimp | asparagus  
Pave of beef | sauce Choron | potato gratin

## Desserts

Apple crumble | custard  
Marbled mousse au chocolate  
Tiramisu | blood orange sorbet

## Cheese

French farmhouse cheeses  
Walnut bread, celery, fig mustard, crackers

Coffee specialties and leaf tea selection  
Pralines



Promote



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# Flying Dinner – Butler Passed I

€ 70.00

Kalamata olives and artichokes

Iceberg lettuce wedges | maple peppered bacon | blue cheese dressing

Cream of orange and yellow carrots

Home cured salmon | potato rosti | crème fraîche | caviar

Grilled lobster tail | pea puree

Lamb cutlets | ratatouille | jus | polenta

Mousse au chocolate

Fruit skewers



# Flying Dinner – Butler Passed II

€ 70.00

Oysters Zeeuwse creuses No. 2 | raspberry mignonette sauce | lemon

Grilled salmon | potato mousseline

Shrimp cocktail | Mary rose sauce | lemon

Coppa di Parma | pesto | grissini

Baked clear oxtail

Smoked chicken | truffled mushroom risotto

Beef short ribs | potato rosti

Poffertjes | butter | Grand Marnier

Pralines



## Spice up your dining experience

<b>Steak Tartar Station</b> traditional steak tartar   condiments	€ 6.50
<b>Risotto Station</b> Whole Parmesan wheel   condiments	€ 6.50
<b>Caesar Salad Station</b> whole Parmesan wheel   prawns   chicken croutons   condiments   Caesar dressing	€ 8.50
<b>Local Charcuterie Station</b> prepared live with our meat slicer   condiments	€ 12.50
<b>Dutch Farmhouse Cheese</b> Board presentation   condiments   dips	€ 12.50
<b>Farmer's Table</b> choice of slow roasted pork loin or "beer can" chicken Side dish selection	€ 10.50
<b>Meat Station</b> Butcher's recommendation Side dish selection	from € 12,50

## Sweet up your dining experience

Poffertjes station	€ 150.00 per station & € 2.00 per guest
Stroopwafel station	€ 150.00 per station & € 2.00 per guest
Crème Brûlée station	€ 5.00
Ice cream station	€ 5.00

Minimum 30 guests, price per guest  
Add on to dinner buffets only



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# Choose your menu

## Starters and Salads

Grilled green asparagus   Parmesan   herb vinaigrette	€ 9.00
Coppa di Parma   roasted fig   frisée   mustard fruit   pine nuts   pesto   grissini	€ 13.00
Seared tuna   shiso   pickled ginger   cucumber cream   wasabi	€ 14.00
Carpaccio of beef   rocket salad   Parmesan   pesto   pine nuts	€ 15.00
Buffalo mozzarella   Heirloom tomato   pine nuts   basil	€ 15.00

## Soups

Tomato soup   parsley croutons	€ 8.00
Asparagus cream soup (seasonal)	€ 8.00
Truffle wild mushroom soup	€ 9.00
Chicken consommé   ravioli	€ 13.00

## Main Dishes

Salmon fillet   roasted new potatoes   spinach	€ 22.00
Free range chicken breast   sweet potato mash   goat cheese sauce	€ 23.00
Pan seared sea bass fillet   mushroom risotto   herb salad	€ 24.00
Black cod   pea purée   sautéed potatoes   slow roasted tomatoes	€ 26.00
Braised lamb shank   garlic potato mash   marinated artichokes   cherry tomatoes   jus	€ 29.00
Herb crusted beef tenderloin   potato gratin   green beans   pepper sauce	€ 35.00

## Desserts

Tiramisu	€ 8.00
New York cheese cake   raspberry   spicy dark chocolate sauce	€ 8.00
Crunchy white chocolate mousse   strawberry   mint	€ 8.00
Lemon tart   meringue   cardamom sauce	€ 8.00

Cheese platter	€ 10.00
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Minimum 15 guests, price per guest  
please select 1 dish per course for your group



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# Beverages

TRAVEL BRILLIANTLY

# Welcome Drinks

**We create your personalized welcome drink**

-or-

**You can choose one of our all-time favorites**

Jelma's Vino Spumante - Extra Dry, Glera | Chardonnay | Musquè € 8.00

Saomi Prosecco Doc Treviso – Brut, Glera | Chardonnay € 9.00

Piper-Heidsieck Champagne, Essentiel – Brut, Champagne Cuvée € 14.00

Kir – Jelma's Spumante € 9.00

Kir – Saomi Prosecco DOC € 10.00

Kir – Piper-Heidsieck Champagne € 15.00

Hibiscus flower – Jelma's Spumante € 9.00

Hibiscus flower – Saomi Prosecco DOC € 10.00

Hibiscus flower – Piper -Heidsieck Champagne € 15.00

Hugo € 12.00

Aperol spritz € 12.00

Limonsecco € 12.00

Price per glass, upon consumption



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# Beverage Packages

## Beverages package - Standard

1 hour	€ 17.00
2 hours	€ 29.00
3 hours	€ 37.00
4 hours	€ 49.00

*Soft drinks, fruit juices, Heineken, House wine*

## Beverages package - International

1 hour	€ 25.00
2 hours	€ 37.00
3 hours	€ 45.00
4 hours	€ 57.00

*Soft drinks, fruit juices, Heineken, House wine*

*Tanqueray (Gin), Ketel One (Vodka), Pampero Anejo Especial (Rum), Johnnie Walker Red (Whisky)*

## Beverages package - Local\*

1 hour	€ 25.00
2 hours	€ 37.00
3 hours	€ 45.00
4 hours	€ 57.00

*Soft drinks, fruit juices, Heineken, House wine*

*Courage Dry Gin, Vodka, Flying Dutchman No1 (Dutch Rum), Millstone Single Malt Dutch Whiskey, Old Genever – American Oak 3 years*

\*selection of our local partner Zuidam distillery

Price per guest



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# Spice up your night

Pimp your beverage package for an unforgettable night

## Local Crafts

€ 9.00

Dutch Gin - Zuidam Courage Dry Gin

Dutch Vodka - Zuidam Vodka

Dutch Rum - Flying Dutchman No 1

Dutch Whisky - Millstone Single Malt

Old Genever - American Oak 3 years

## Dutch and Belgian bottled beers (select one or more brands)

Palm

€ 3.50

Amstel Radler

€ 3.50

Duvel

€ 4.50

Wieckse Witte

€ 4.50



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## House wine selection

### Choose your favorite pair: Italy, France or Spain

Paiera Bianco, Bombino | Chardonnay, Tomaresca, Italy  
Paiera Rosso, Cabernet Sauvignon | Negroamaro, Tomaresca, Italy

Incl. in your menu price

-or-

Sauvignon, Sauvignon Blanc, Moreau & Fils, France  
Merlot, Moreau & Fils, France

Incl. in your menu price

-or-

Mas Rabell, Garnache Blanca | Parellada, Torres, Spain  
Mas Rabell, Garnacha Tinta | Cariñena, Torres, Spain

Incl. in your menu price

## Spice up your wine selection

### Our perfectly harmonized pair recommendations

Müller-Thurgau, Apostelhoeve, The Netherlands  
Dornfelder, Thorn, The Netherlands

€ 5.00 additional to menu price

3055, Chardonnay, Jean León, Spain  
3055, Merlot | Petit Verdot, Jean León, Spain

€ 9.00 additional to menu price

Price per guest



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## Cocktail Bars

### Cocktail Package - Classics

€ 19.00

Tequila Sunrise  
Cosmopolitan  
Bloody Mary  
Classic Fizz selection

### Cocktail package - Local Crafts and Bourbon

€ 19.00

Dutch Mojito  
Dutch Gin and Tonic  
Old Fashioned  
Manhattan

## Spice up your Cocktails

Price per Jug (6 glasses)

Sangria  
Elderflower Prosecco punch  
Non alcoholic punch

€ 27.00  
€ 27.00  
€ 22.00

Price per guest and hour



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# Additional Beverages

## JUICES

Orange   Apple   Tomato   Grapefruit   Multi Vitamin   Pineapple   Cranberry ( 0.2 L)	€ 4.00
Orange   Apple   Tomato   Grapefruit   Multi Vitamin   Pineapple   Cranberry (1 L)	€ 19.00

## REFRESHMENTS 0.2 L

Pepsi	€ 3.50
Pepsi Light	€ 3.50
Lipton Ice	€ 3.50
Seven Up	€ 3.50
Sisi Orange	€ 3.50
Royal Club	€ 3.50
(Bitter Lemon   Cassis   Soda Water   Ginger ale   Tonic water   Apple juice   Orange juice)	
Red Bull 0.25 L	€ 5.50

## WATER

Amsterdams Spuitwater	0.75 L	€ 5.00
"O" Original water	0.75 L	€ 7.50
San Pellegrino	0.75 L	€ 8.00
Acqua Panna	0.75 L	€ 8.00
Spa red   Spa blue	0.75 L	€ 8.00

Price upon consumption



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# Bubbles

Name	Grade	Grape	Price
<b>By glass (0.1 L)</b>			
Vouvray	Cremant d'Alsace - Brut	Chenin	€ 9.00
Cordillera Brut Rosé	Sparkling wine – Brut Rosé	Pinot Noir	€ 11.00
De Prins van Holset	Sparkling wine – Brut	Souvignier Gris   Johanniter	€ 12.00
Louis Roederer Brut Premier	Champagne – Brut	Champagne Cuvée	€ 15.00
<b>Sparkling (0.75 L)</b>			
Vouvray	Cremant d'Alsace - Brut	Chenin	€ 47.00
Cordillera Brut Rosé	Sparkling wine – Brut Rosé	Pinot Noir	€ 52.00
Gramona Gran Reserva	Cava – Brut	Xarello   Macabeo	€ 56.00
De Prins van Holset	Sparkling wine – Brut	Souvignier Gris   Johanniter	€ 75.00
<b>Champagne (0.75 L)</b>			
Louis Roederer Brut Premier	Champagne – Brut	Champagne Cuvée	€ 125.00
Louis Roederer Brut Rosé	Champagne – Brut	Rosé Champagne Cuvée	€ 155.00
Dom Pérignon	Brut	Champagne Cuvée	€ 250.00

Price per glass or bottle  
upon consumption



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# Wines

## White wines (0.75 L)

Name	Grape variety	Vineyard	Origin	Price
Croix D' Or	Chardonnay	Croix D' Or	FRA	29
Terra Antica	Vermentino   Chardonnay	Terra Antica	FRA	29
Sauvignon	Sauvignon Blanc	J. Moreau & Fils	FRA	29
Mas Rabell	Garnacha Blanca   Parellada	Torres	ESP	29
Lorca	Torrontés	Lorca	ARG	32
Tres Olmos Lias	Verdejo	Garcia Arevalo	ESP	34
Sauvignon Blanc	Sauvignon Blanc	3 Stones	NZ	36
Markowitsch	Grüner Veltliner	Markowitsch	AUT	38
Luisa	Pinot Grigio	Tenuta Luisa	ITA	42
Pinot Blanc	Pinot Blanc	Trimbach	FRA	42
3055	Chardonnay	Jean Leon	ESP	46
Auxerrois	Auxerrois	Apostelhoeve	NDL	46
Schiefer Riesling	Trocken Riesling	Friedrich Wilhelm Gymnasium	DEU	48
Pomino Bianco	Chardonnay   Pinot Blanc	Frescobaldi	ITA	52
Riesling	Riesling	Trimbach	FRA	56

# Wines

## White wines (0.75 L)

Name	Grape variety	Vineyard	Origin	Price
Vinya Gigi	Chardonnay	Jean Leon	ESP	58
Pouilly-Fumé Harmonie	Sauvignon Blanc 58	Domaine Chatelain		FRA
Signature Series	Chardonnay	Gallo	USA	72
Chablis Premier Cru	Chardonnay	Joseph Drouhin	FRA	82

## Rosé wines (0.75 L)

Name	Grape variety	Vineyard	Origin	Price
Terra Antica	Grenache   Nielluciu Rosé	Terra Antica	FRA	29
Mas Rabell	Cariñena   Syrah   Tempranillo	Torres	ESP	29
3055	Cabernet Sauvignon   Merlot	Jean Leon	ESP	46

# Wines

## Red wines (0.75 L)

Name	Grape variety	Vineyard	Origin	Price
Croix D' Or	Cabernet Sauvignon	Croix D' Or	FRA	29
Terra Antica	Merlot   Nielluciu Rouge	Terra Antica	FRA	29
Merlot	Merlot	J. Moreau & Fils	FRA	29
Mas Rabell	Garnacha Tinta   Cariñena	Torres	ESP	29
Flor do Crasto	Tinta Rouriz   Tinta Franca	Quinta do Crasto	PRT	32
Trumpeter	Malbec	Rutini	ARG	34
Pater 2015	Sangiovese	Frescobaldi	ITA	36
Cabardes	Syrah   Cab.   Grenache   Merlot	Chateau Latour de Rissac	FRA	42
Carnivor	Cabernet Sauvignon	Gallo	USA	42
3055	Merlot   Petit Verdot	Jean Leon	ESP	46
Pinot Noir	Pinot Noir	3 Stones	NZ	46
El Senat del Monsant Garnacha	Cariñena   Syrah		ESP	46
Thorn	7 magnifics Dornfelder	Thorn	NDL	46
Malbec Reservado	Malbec	Fabre Montmayour	ARG	48

# Wines

## Red wines (0.75 L)

Name	Grape variety	Vineyard	Origin	Price
Sonoma County	Cab. Sauv.   Merlot   Petit Syrah	Louis Martini	USA	52
The Owl Post	Pinotage	Neethlingshof	ZAF	58
Cordillera	Cariñena	Miguel Torres	CHL	62
Chianti Nipozzano	Riserva Sangiovese   Merlot	Frescobaldi	ITA	67
Orben Rioja	Tempranillo	Izadi	ESP	70
Gigondas	Grenache   Syrah   Mourvedre	E.Guigal	FRA	74
Picaro del Aguila	Tempranillo	Dominio del Aguila	ESP	82
Finca Terrerazo	Bobal	Mustiguillo	ESP	85
Lucente	Sangiovese   Merlot	Luce della Vita	ITA	92
Signature Series	Cabernet Sauvignon	Gallo	USA	105
Gran Vin	Malbec	Fabre Montmayur	ARG	115

## "Compromises are for relationships, not wine..."

### White wines (0.75 L)

Name	Grape variety	Vineyard	Origin	Price
2015 Arthur	Chardonnay	Domain Drouhin	USA	105
2016 Pomino Benefizio	Chardonnay	Frescobaldi	ITA	110
Grand Cru Schlossberg	Riesling	Trimbach	FRA	118
Condrieu	Viognier	E.Guigal	FRA	122
2016 Mersault	Chardonnay	Joseph Drouhin	FRA	145

### Red wines (0.75 L)

Name	Grape variety	Vineyard	Origin	Price
2008 Manso de Velasco Cabernet	Sauvignon	Miguel Torres	CHL	120
2014 Dundee Hills Pinot Noir	Domaine Drohuin		USA	144
2012 Baron de Chirel Tempranillo	Marques de Riscal		ESP	185
2012 Luce Brunello	Sangiovese	Luce della Vita	ITA	205
2016 Clos de Mouches Premier Cru	Pinot Noir	Joseph Drohuin	FRA	215
2014 Tignanello	Sang. Cab.Sauv Cab.Franc	Tignanello	ITA	220

### Sweet white wines

Name	Grape variety	Vineyard	Origin	Price
Noble Semillon	Semillon	Viu Manent	CHL	€ 38.00

# Wines

## Magnum - Rosé wines (1.5 L)

Name	Grape variety	Vineyard	Origin	Price
MIP	Cinsault   Syrah   Grenache	Saint Lucie	FRA	€105.00

## Magnum - Red wines (1.5 L)

Name	Grape variety	Vineyard	Origin	Price
La Planta	Tempranillo	Arzuaga Navarro	ESP	€ 75.00
Marogne Valpolicell	Corvina   Rondinella	Fratelli Zeni	ITA	€ 115.00
Bourgogne	Pinot Noir	Louis Jadot	FRA	€125.00
Chianti Classico	Sangiovese   Cabernet Sauv.	Querciabella	ITA	€175.00
Brunello di Montalcino	Sangiovese	Pian delle Vigne	ITA	€350.00

# Disclaimer

Menus may vary to season and product availability.

Prices are subject to change.