

CONSERVATORIUM

AMSTERDAM

EVENTS

MENU SUGGESTIONS

Conservatorium Hotel Amsterdam

Built in 1897, the Conservatorium has a richly layered history as a bank, then a music school and now a hotel. In each chapter, the landmark property has been a gathering place for commerce, culture and society.

Located in the Museum Square district, the true heart of the city, the Conservatorium is an architectural masterpiece that combines a landmark heritage building with graceful, contemporary design. Guests enjoy a selection of restaurants, a bar, lounge and the 1,000 sq m Akasha Holistic Wellbeing. In this vibrant and elegant setting, the city's crown jewels – the Van Gogh Museum, Concertgebouw, Rijksmuseum, Vondelpark and Amsterdam's most indulgent shopping – are literally at your doorstep. For culture and for business, it's a location like no other.

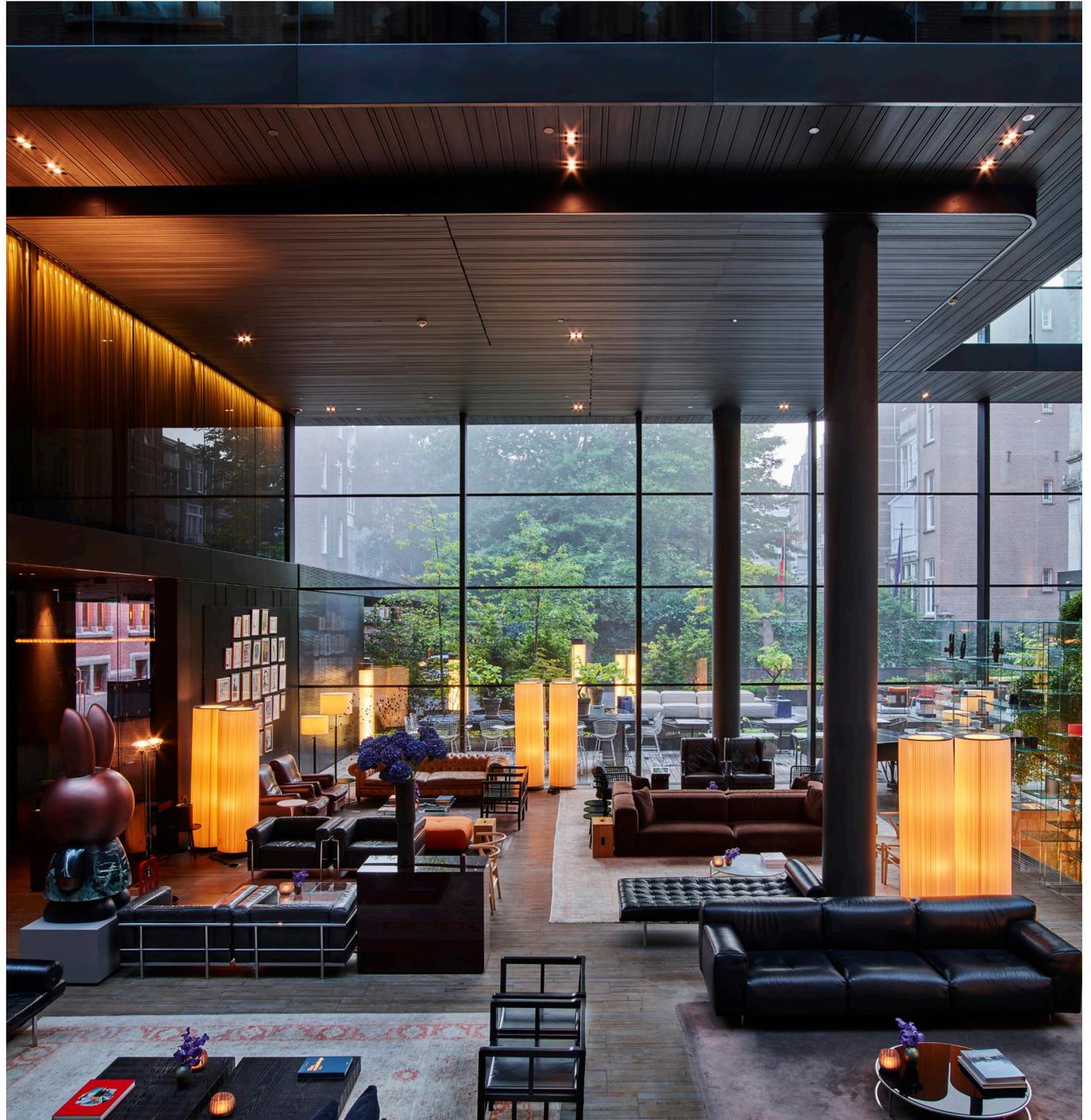


Your meeting experience

Architect Piero Lissoni placed the Conservatorium's event spaces in the pulsing centre of his conversion of the historic building. He chose not to hide them, but place them proudly and flood them with light through glass walls.

Gathering in rooms that surprise and astound is something taken very seriously by the hotel, whether it is for an annual corporate event, fashion show, product launch, memorable reception, festive dinner, concert or auction. The hotel offers a total of 329 sqm of event space split over six different rooms on three floors. Every space has natural daylight, impressive design and state-of-the-art high definition technology. The Conservatorium is also licensed to host weddings, both large and small. Whatever the occasion, a dedicated team is there to look after guests' every need.

Events are a true experience at the Conservatorium, even after they conclude. A visit to the hotel can be enhanced with a team outing to any one of the cultural centres on the doorstep, whether a guided tour of the Rijksmuseum or a recital at the Concertgebouw. These can be arranged with the Conservatorium's host team.



PACKAGES

We offer the following inclusions to enhance your meeting experience, our full day and half day package are available from 10 guests and more

Full Day Package

Room hire including stationary

Three coffee breaks throughout the day

Lunch

Mineral water

Projector, screen and Wi-Fi

€129,- per guest

Half Day Package

Room hire including stationary

Two coffee breaks throughout the day

Lunch

Mineral water

Projector, screen and Wi-Fi

€99,- per guest

Hourly Meeting Package

Available for a maximum of 10 guests in our Blue Room, Red Room, Yellow Room and Orange Room

Room hire including stationary

Coffee & tea

Mineral water & softdrinks

Projector, screen and Wi-Fi

€105,- per hour



BUSINESS MEETING PACKAGE

Welcome

Freshly squeezed orange juice

Chocolate danishes

Homemade croissants

Morning break

Sliced seasonal fruit

Beetroot, cucumber & lime juice

Tortilla roll with smoked salmon, cream cheese, dill and capers

Vanilla & mocha éclair

Lunch

Pastrami sandwich, mustard mayonnaise and sundried tomatoes

Caprese salad, Heirloom tomatoes, buffalo mozzarella and crispy brioche

Grilled vegetable salad, crushed almonds and beurre noisette dressing

Grilled corn fed chicken, rosemary potatoes and chimichurri

Apple pie, clotted cream and cinnamon

Red fruit tartlet, crème Suisse, merengue

Banana and toffee bread pudding

Seasonal sliced fruit

Afternoon break

Mango & mint smoothie

'Sound of Conservatorium' macaron

Quiche Lorraine, Gruyère, smoked ham and braised leek

Mocha & hazelnut tartlet

€129,- per guest

HEALTHY BALANCE PACKAGE

Welcome

Freshly squeezed orange juice

Sticky date & sunflower seeds protein balls, shredded coconut

Chia seed pudding with tropical fruits and goji berries

Morning break

Sliced seasonal fruit

Avocado sandwich, ricotta, tomato and lentil shoots

Anti-oxidant smoothie

Blueberry & lemon verbena muffin

Lunch

Tortilla smoked chicken breast, caramelised onions and spicy hummus

Beetroot & feta cheese salad, pistachios, turnips and rocket leaves

Bulgur salad, cos lettuce, green asparagus and tarragon dressing

Steamed Atlantic salmon, marinated fennel, pine nuts and sauce vierge

Coconut tapioca, mango and lime

Kiwi pavlova

Mini ginger & yuzu cakes

Seasonal sliced fruit

Afternoon break

Celery, apple and spinach juice

Quiche with smoked mackerel, tomato and basil

Forest fruit tartlet

Hazelnut and miso macaron

€129,- per guest



BREAKFAST

We offer the following breakfast options to enhance your meeting experience

Bakers basket

Bakers basket with variety of bread and sweet pastries

€18,50 per guest

Deluxe breakfast

Our deluxe breakfast is served from 10 delegates and more for €42,-per guest

Coffee & tea

Choice of fresh juices

Bakers basket with variety of bread and sweet pastries

Selection of cold cuts and cheeses

Seasonal preserves

Homemade chef's muesli

Seasonal fruit salad

Hot à la carte item by the chef

WELCOME BREAKS

Please choose your preferred welcome break to enhance your meeting.

Business meeting welcome break

Coffee & tea
Freshly squeezed orange juice
Chocolate danishes
Homemade croissants

Healthy balance welcome break

Coffee & tea
Freshly squeezed orange juice
Sticky date and sunflower seeds protein balls with shredded coconut
Chia seed pudding, tropical fruits and goji berries

Conservatorium welcome break

Coffee & tea
Apple, pear and raspberry smoothie
Chocolate danishes

€19,- per guest

MORNING BREAKS

Please choose your preferred morning break to enhance your meeting.

Business meeting morning break

Coffee & tea
Sliced seasonal fruit
Beetroot, cucumber & lime juice
Tortilla roll with smoked salmon, cream cheese, dill and capers
Vanilla & mocha éclair

Healthy balance morning break

Coffee & tea
Sliced seasonal fruit
Avocado sandwich, ricotta, tomato and lentil shoots
Anti-oxidant smoothie
Blueberry & lemon verbena muffin

Conservatorium morning break

Coffee & tea
Seasonal sliced fruit
Tortilla roll with grilled vegetables and goat cheese
Citrus tartlets
White chocolate and rhubarb cake

€29,- per guest

AFTERNOON BREAKS

Please choose your preferred afternoon break to enhance your meeting.

Business meeting afternoon break

Coffee & tea
Mango & mint smoothie
'Sound of Conservatorium' macaron
Quiche Lorraine, Gruyère, smoked ham and braised leek
Mocha & hazelnut tartlet

Healthy balance afternoon break

Coffee & tea
Celery, apple & spinach juice
Quiche with smoked mackerel, tomato and basil
Forest fruit tartlet
Hazelnut and miso macaron

Conservatorium afternoon break

Coffee & tea
Banana & chocolate smoothie
'Sound of Conservatorium' macaron
Seafood quiche
Mocha & hazelnut tartlet
Cheese croquette, mustard mayonnaise

€29,- per guest



LUNCH

We offer the following lunch options to enhance your meeting experience, which are served from 10 guests and more.

Energizing lunch

Salads

Caesar salad, grilled chicken, Romaine lettuce, bacon, anchovy and parmesan cheese
Lentil salad, pomegranate, yogurt, fresh herbs, dried apricots and toasted walnuts

Sandwiches

Tortilla roll smoked salmon, cream cheese, dill, red onion and capers
Steak tartar sandwich, chives mayonnaise and Amsterdam pickles
Brie cheese sandwich, truffle dressing, mixed leaves, cucumber, and radish

€49,- per guest

BUFFET LUNCH

Business meeting lunch

Coffee & tea

Pastrami sandwich, mustard mayonnaise and sundried tomatoes
Caprese salad, Heirloom tomatoes, buffalo mozzarella and crispy brioche
Grilled vegetable salad, crushed almonds and beurre noisette dressing
Grilled corn fed chicken, rosemary potatoes and chimichurri
Apple pie, clotted cream and cinnamon
Red fruit tartlet, crème Suisse, merengue
Banana and toffee bread pudding
Seasonal sliced fruit

Healthy balance lunch

Coffee & tea

Tortilla smoked chicken breast, caramelised onions and spicy hummus
Beetroot & feta cheese salad, pistachios, turnips and rocket leaves
Bulgur salad, cos lettuce, green asparagus and tarragon dressing
Steamed Atlantic salmon, marinated fennel, pine nuts and sauce vierge
Coconut tapioca, mango and lime
Kiwi pavlova
Mini ginger & yuzu cakes
Seasonal sliced fruit

€65,- per guest



PRIVATE DINING

Conservatorium Menu

Entrée

House smoked salmon
Dill, radish and buttermilk

Main course

Holsteiner beef tenderloin
Gratin dauphinois, crispy onions, confit cherry tomatoes and red wine jus

Dessert

Hazelnut pavlova
Dark chocolate and salted caramel

€75,- per guest

PRIVATE DINING

Symphony Menu

Entrée

Burrata di bufala
Heirloom tomatoes, basil, crispy brioche and balsamic

Main course

Pan seared salmon fillet
Dill & tarragon mousseline, sauce vierge, Kalamata olives and micro cress salad

Dessert

Homemade apple pie
Vanilla, cream and apricot

€75,- per guest

PRIVATE DINING

Concerto Menu

Entrée

Beetroot carpaccio
Goat cheese, tarragon aioli, crispy capers and garden radish

Main course

Barley risotto
Parmesan cheese, roasted mushroom, poached egg and watercress

Dessert

Salted chocolate cake
Eggnog ice cream, rum raisins and cocoa nib tuile

€72,- per guest

PRIVATE DINING

Taiko Inspired Menu

Taiko is the award-winning restaurant of the Conservatorium hotel and was created by Executive Chef Schilo van Coevorden to honour beautiful flavours and textures from across the Far East. The dishes are modern-Asian inspired and spark your imagination.

Enjoy a selection of Taiko inspired finest signature dishes in the surroundings of one of the elegant private dining rooms.

Entrée

Tuna tataki

Daikon, avocado, ponzu, cucumber and cilantro

Second Entrée

Black cod

Miso and hazelnut

Main course

Wagyu sucade

Celeriac, kimchi, barbequed bimi and lotus

Dessert

Coconut tapioca

Mango, thai basil and pandan ice cream

TAIKO

€105,- per guest

PRIVATE DINING

Symphony Walking Dinner Menu

Our walking dinner is available from 30 guests and more.

House smoked salmon
Dill, radish and buttermilk

Holsteiner beef tartar
Reypenaer cheese and chives mayonnaise

Miso corvina
Sesame, ponzu daikon and micro cress

Wagyu sucade
Celeriac, kimchi, barbequed bimi and lotus

Blue cheese
Nashi pear, walnut and yuzu grapes

Dark chocolate
Salted caramel and hazelnut

€85,- per guest



RECEPTIONS

Grazing tables

Our grazing tables are available from 35 guests and more.

Selection of artisanal cheeses, charcuterie, cold cuts, antipasti and bread and dips

€23,- per guest.

Selection of desserts, fruits, home made pastries and petit fours

€13,- per guest.

RECEPTIONS

Notes

Olives

Cranberry almonds

Wasabi nuts

Popcorn and yellow curry

Tempura seaweed crackers

Banana chips and black pepper

€9,50 per guest

CANAPÉS

Canapés Package

€16,- per guest

A chef's selection of four canapés to start your event.

Canapés

Crostini, avocado and tomato salsa €4,- each

Wonton cracker, tuna and ponzu €5,- each

Shredded beef bitterbal and kimchi mayonnaise €4,- each

Shrimp croquette and smoked paprika aioli €5,- each

Freshly chucked oyster and Nam Jim dressing €6,- each

Crispy taco, BBQ corn and lime €4,- each

Smoked salmon, blini, cream cheese and caviar €6,- each

Lamb skewer, cumin and yogurt €6,- each

Veal tartar, crouton, egg yolk and chives €6,- each

Reypenaer cheese croquette and mustard €5,- each

DRINKS

Packages

Coffee & tea half day

€15,- per guest

Coffee & tea full day

€19,50 per guest

Dutch Package

€28,- per guest per hour
€47,- per guest for 2 hours

International Package

€32,- per guest per hour
€52,- per guest for 2 hours

WINE PAIRINGS

We would be delighted to create a bespoke wine pairing for your dinner.
Please let us know your preferences and we will discuss this with our sommelier.

Classic wine pairing

This will include one glass per course, based on a three course dinner.

€35,- per guest

Deluxe wine pairing

This will include one glass per course, based on a three course dinner.

€55,- per guest

Taiko inspired wine pairing

This will include one glass per course, based on a four course dinner.

€45,- per guest

SPECIAL ARRANGEMENTS

Additionally, we offer the following designated driver arrangements.

Non-alcoholic arrangement

This will include one glass per course, based on a three course dinner.

€17,50 per guest

Designated driver wine pairing

This will include half a glass per course, based on a three course dinner.

€17,50 per guest or €27,50 per guest, dependent on the selected wine pairing

DRINKS ON CONSUMPTION

Hot Drinks

- Tea €7,-
 - Coffee €7,-
 - Café Americano €7,-
 - Macchiato €7,-
 - Ristretto €7,-
 - Café Latte €7,50
 - Cappuccino €7,50
 - Double Espresso €8,50
 - Hot Chocolate €7,-
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Fruit Juices

- Orange juice €9,-
- Grapefruit juice €9,-
- Apple juice €9,-
- Watermelon juice €9,-
- Carrot juice €9,-

Soft Drinks

- Coca-Cola €6,50
 - Diet Coke €6,50
 - Coke Zero €6,50
 - Fanta Orange €6,50
 - Fanta Cassis €6,50
 - Ice Tea €6,50
 - Fever-Tree Indian Tonic €7,50
 - Fever-Tree Ginger Ale €7,50
 - Fever-Tree Bitter Lemon €7,50
 - Fever-Tree Lemonade €7,50
 - Fever-Tree Ginger Beer €7,50
 - Fever-Tree Soda Water €7,50
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Water

- Evian (33 cl) €5,-
- Evian (75 cl) €9,50
- Badoit (33 cl) €5,-
- Badoit (75 cl) €9,50

Beer

- Heineken 0.0% €7,-
 - Corona €7,-
 - Duvel €7,-
 - Heineken Longneck €7,-
 - Hoegaarden €7,-
 - Lefte Tripple €7,-
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Wines

- White and red house wine
 - Glass €7,-
 - Bottle €35,-
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Sparkling Wines

- Gramona Gran Reserva
La Cuvee 2011
- Glass €13,50
- Bottle €75,-
- Veuve Clicquot Brut
- Glass €19,50
- Bottle €110,-



THE SET

HOTELS

CAFÉ ROYAL

LONDON

CONSERVATORIUM

AMSTERDAM

LVTETIA

PARIS