

CONSERVATORIUM

AMSTERDAM

MEETING & EVENTS

PACKAGES & MENUS

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.

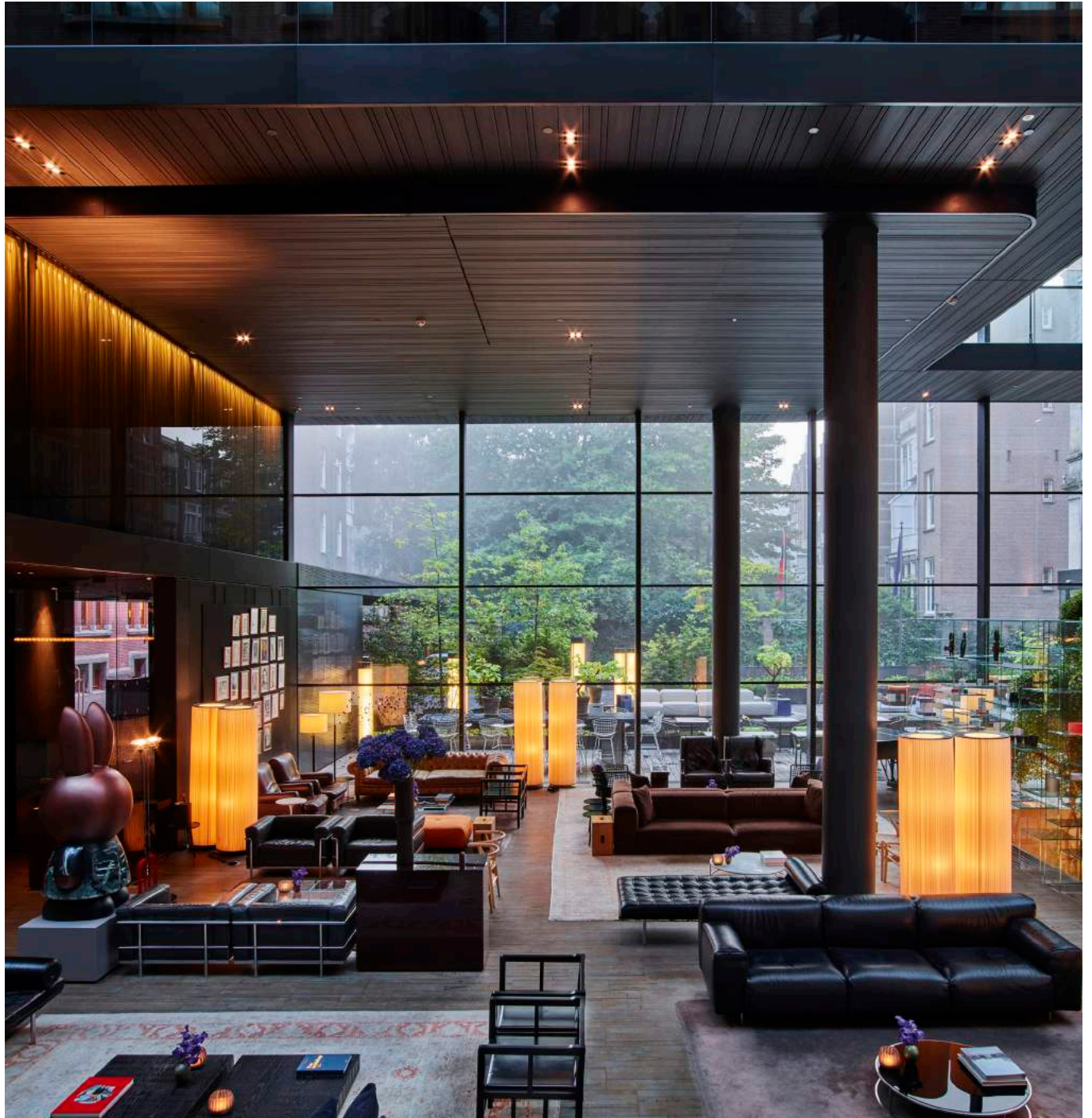


Your meeting experience

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

Smoked salmon wrap | crème fraîche | capers

Crostini | pomodoro | basil

Homemade cupcake | cinnamon

Strawberry mint smoothie

Lunch

Chicken sandwich | cucumber | mustard mayonnaise

Feta salad | red onion | tomato | rucola

Baked seabass | fennel | salsa verde

Chocolate ganache | amarena cherry | almond

Citrus tart | meringue

Seasonal sliced fruit

Afternoon break

Tuna tartar | avocado | fine herbs

Basque cheese cake | matcha

Papadum | hummus | pickled radish

€129,- per guest

CONSERVATORIUM MEETING PACKAGE

Welcome

Freshly squeezed orange juice

Chocolate danishes

Homemade croissants

Morning break

Reypenaer cheese | whole wheat bread | gherkins

Avocado toast | black pepper | chives

Chocolate tart | hazelnut | salted caramel

Pineapple rosemary smoothie

Lunch

Caesar salad | anchovy | parmesan | sourdough croutons

Smoked salmon sandwich | dill | cream cheese | pickled red onion

Grilled corn-fed chicken | rosemary potatoes | chimichurri

Opera cake | dark chocolate | arabica

Mango | crème Suisse | tartlet

Seasonal sliced fruit

Afternoon break

Goat cheese | crostini | walnut | honey

Prawn cocktail | cauliflower | jenever sauce

Eclair | pistachio

€129,- per guest

HARMONY MEETING PACKAGE

Welcome

Freshly squeezed orange juice

Chocolate danishes

Homemade croissants

Morning break

Grilled vegetable wrap | chipotle mayonnaise

Olive tapenade | thyme | crostini

Crème brûlée

Mango | passionfruit | basil shot

Lunch

Sourdough sandwich | tuna salad | capers | chives

Buffalo mozzarella | tomato | basil

Pumpkin risotto | roasted prawns | parmesan

Apple pie | cinnamon crème

Profiterole | coffee

Seasonal sliced fruit

Afternoon break

Shrimp croquette | chipotle mayonnaise

Quiche Lorraine

Macaron

€129,- per guest





BREAKFAST

We offer the following breakfast options to enhance your meeting experience

Baker's basket

Baker's 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

Baker's 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 BREAK

Add a welcome break to enhance your meeting:

Welcome break

Coffee & tea
Freshly squeezed orange juice
Chocolate danishes
Homemade croissants

€19,- per guest

MORNING BREAKS

Please choose your preferred morning break to enhance your meeting.

Business meeting morning break

Coffee & tea
Smoked salmon wrap | crème fraîche | capers
Crostini | pomodoro | basil
Homemade cupcake | cinnamon
Strawberry mint smoothie

Conservatorium morning break

Coffee & tea
Reypenaer cheese | whole wheat bread | gherkins
Avocado toast | black pepper | chives
Chocolate tart | hazelnut | salted caramel
Pineapple rosemary smoothie

Harmony morning break

Coffee & tea
Grilled vegetable wrap | chipotle mayonnaise
Olive tapenade | thyme | crostini
Crème brûlée
Mango | passionfruit | basil shot

€29,- per guest

AFTERNOON BREAKS

Please choose your preferred afternoon break to enhance your meeting.

Business meeting afternoon break

Coffee & tea
Tuna tartar | avocado | fine herbs
Basque cheese cake | matcha
Papadum | hummus | pickled radish

Conservatorium afternoon break

Coffee & tea
Goat cheese crostini | walnut | honey
Prawn cocktail | cauliflower | jenever sauce
Eclair | pistachio

Harmony afternoon break

Coffee & tea
Shrimp croquette | chipotle mayonnaise
Quiche Lorraine
Macaron

€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 | parmesan
Caprese salad | Heirloom tomatoes | buffalo mozzarella | crispy brioche

Sandwiches

Tortilla roll smoked | salmon | cream cheese | rucola | capers
Smokec chicken sourdough sandwich | feta | pesto
Whole grain bread | brie | walnut | honey

€49,- per guest

BUFFET LUNCH

Business meeting lunch

Chicken sandwich | cucumber | mustard mayonnaise
Feta salad | red onion | tomato | rucola
Baked seabass | fennel | salsa verde
Chocolate ganache | amarena cherry | almond
Citrus tart | meringue
Seasonal sliced fruit

Conservatorium lunch

Caesar salad | anchovy | parmesan | sourdough croutons
Smoked salmon sandwich | dill | cream cheese | pickled red onion
Grilled corn-fed chicken | rosemary potatoes | chimichurri
Opera cake | dark chocolate | arabica
Mango | crème Suisse | tartlet
Seasonal sliced fruit

Harmony lunch

Sourdough sandwich | tuna salad | capers | chives
Buffalo mozzarella | tomato | basil
Pumpkin risotto | roasted prawns | parmesan
Apple pie | cinnamon crème
Profiterole | coffee
Seasonal sliced fruit

€65,- per guest



PRIVATE DINING

Conservatorium Menu

Entrée

Artisan marinated salmon
Watercress coulis | cucumber | pickled lemon vinaigrette

Main course

Tournedos | Madeira jus
Grilled baby lettuce | potato mousseline

Dessert

Empileur
Gianduja chocolate | praline | hazelnut ice cream

€85,- per guest

PRIVATE DINING

Symphony Menu

Entrée

Veal tartar | 63 degree egg yolk
Sauce tartar | butter lettuce | croûtons

Second entrée

Dorade | baked on the skin
Fine herbs | sauce Nero | capers

Main course

Chicken supreme
Sauce Périgieux | caramelized chicory

Dessert

Pavlova
Exotic fruit | passionfruit | coconut

€95,- per guest

PRIVATE DINING

Concerto Menu

Entrée

Tuna | semi cured
Feta | anchovies | avocado

Second entrée

Asparagus veloté
Chervil | smoked trout

Third entrée

Open lobster ravioli
White truffle | turnip

Main course

Veal tournedos
Café de Paris sauce | pommes fondantes

Dessert

Mokka dark chocolate
Arabica ice cream

€100,- per guest

PRIVATE DINING
Concerto Vegetarian Menu

Entrée

Beetroot carpaccio
Salt crust | horseradish | fine herbs

Second entrée

Caramelized chicory salad
Yoghurt curd | honey

Third entrée

Asparagus velouté
Chervil | nutmeg

Main course

Whole roasted cauliflower
Beurre noisette | hazelnut | shallots mayonnaise | silver onions

Dessert

Pavlova
Exotic fruit | passionfruit | coconut

€90,- per guest



PRIVATE DINING
Taiko Inspired Four Course Menu

Entrée

Tuna tartar
Wasabi | soy pearls | pickled radish

Second Entrée

Sea bream
Yellow curry | risottini | holy basil

Main course

Braised Wagyu beef
Chinese vegetables | bulgogi sauce | gyoza

Dessert

Walk in the forest
Dark chocolate | smoked maple syrup | Nikka whiskey

TAIKO

€105,- per guest

PRIVATE DINING
Taiko Inspired Five Course Menu

Entrée

Hiramasa king fish
Sashimi | ponzu | sea vegetables

Second Entrée

North Sea crab cappuccino
Nori | tomato foam

Third entrée

Miso black cod
Eggplant

Main course

Wagyu entrecôte A5
Grilled & braised | grated kohlrabi | Szechuan sauce

Dessert

Walk in the forest
Dark chocolate | smoked maple syrup | Nikka whiskey

TAIKO

€135,- per guest

PRIVATE DINING

Symphony Walking Dinner Menu

Our walking dinner is available from 30 guests and more.

Tuna | semi cured
Feta | anchovies | avocado

Veal tartar | 63 degree egg yolk
Sauce tartar | butter lettuce | croûtons

Mushroom soup
Walnut | pecorino | chives

Dorade | baked on the skin
Fine herbs | sauce Nero | capers

Veal tournedos
Café de Paris sauce | pommes fondantes

Mokka dark chocolate
Arabica ice cream

€105,- per guest

PRIVATE DINING

Taiko Inspired Walking Dinner Menu

Our walking dinner is available from 30 guests and more.

Akami tuna nigiri
Soy gel | Tobiko caviar | myoga

Daikon roll | wild ginger sauce

Hiramasa king fish
Sashimi | ponzu | sea vegetables

North Sea crab cappuccino
Nori | tomato foam

Miso black cod | Enoki mushroom

Glazed Szechuan duck
Baby paksoi

Coconut tapioca | passionfruit

Dark chocolate | smoked maple syrup | Nikka whiskey

€125,- per guest



RECEPTIONS

Grazing tables

Our grazing tables are available from 35 guests and more.

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

€23,- per guest.

Selection of desserts, fruits | home made pastries | 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 | tomato | basil €4,- each

Veal tartar | green pepper crème | egg yolk €6,- each

Cherry tomato | basil | parmesan foam €4,- each

Shrimp croquette | chipotle mayonnaise €5,- each

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

Papadum | tuna tartar | soy gel €5,- each

Papadum | black garlic hummus €4,- each

Shredded beef bitterbal | mustard €4,- each

Goat cheese lolly | stroop gel €5,- each

Reypenaer cheese croquette | mustard €5,- each

Rice roll | spiced vegetables | mango €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

€40,- per guest for 2 hours

€54,- per guest for 3 hours

€65,- per guest for 4 hours

International Package

€32,- per guest per hour

€48,- per guest for 2 hours

€58,- per guest for 3 hours

€70,- per guest for 4 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.

€45,- per guest for three courses

€55,- per guest for four courses

€65,- per guest for five courses

Deluxe wine pairing

This will include one glass per course.

€55,- per guest for three courses

€65,- per guest for four courses

€75,- per guest for five courses

Taiko inspired wine pairing

This will include one glass per course.

€65,- per guest for four courses

€75,- per guest for five course

DRINKS ON CONSUMPTION

Hot Drinks

Tea	€4,50
Coffee	€4,50
Café Americano	€7,-
Macchiato	€7,-
Ristretto	€7,-
Café Latte	€7,50
Cappuccino	€7,50
Double Espresso	€8,50
Hot Chocolate	€7,-

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

Water

Chaudfontaine (33 cl)	€5,-
Chaudfontaine (75 cl)	€9,50

Beer

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

Wines

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

Sparkling Wines

Gramona Gran Reserva La Cuvee 2011	
Glass	€13,50
Bottle	€75,-
Veuve Clicquot Brut	
Glass	€21,-
Bottle	€125,-



THE SET

COLLECTION