

CONSERVATORIUM

MUSEUMPLEIN, 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 Centre. 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.

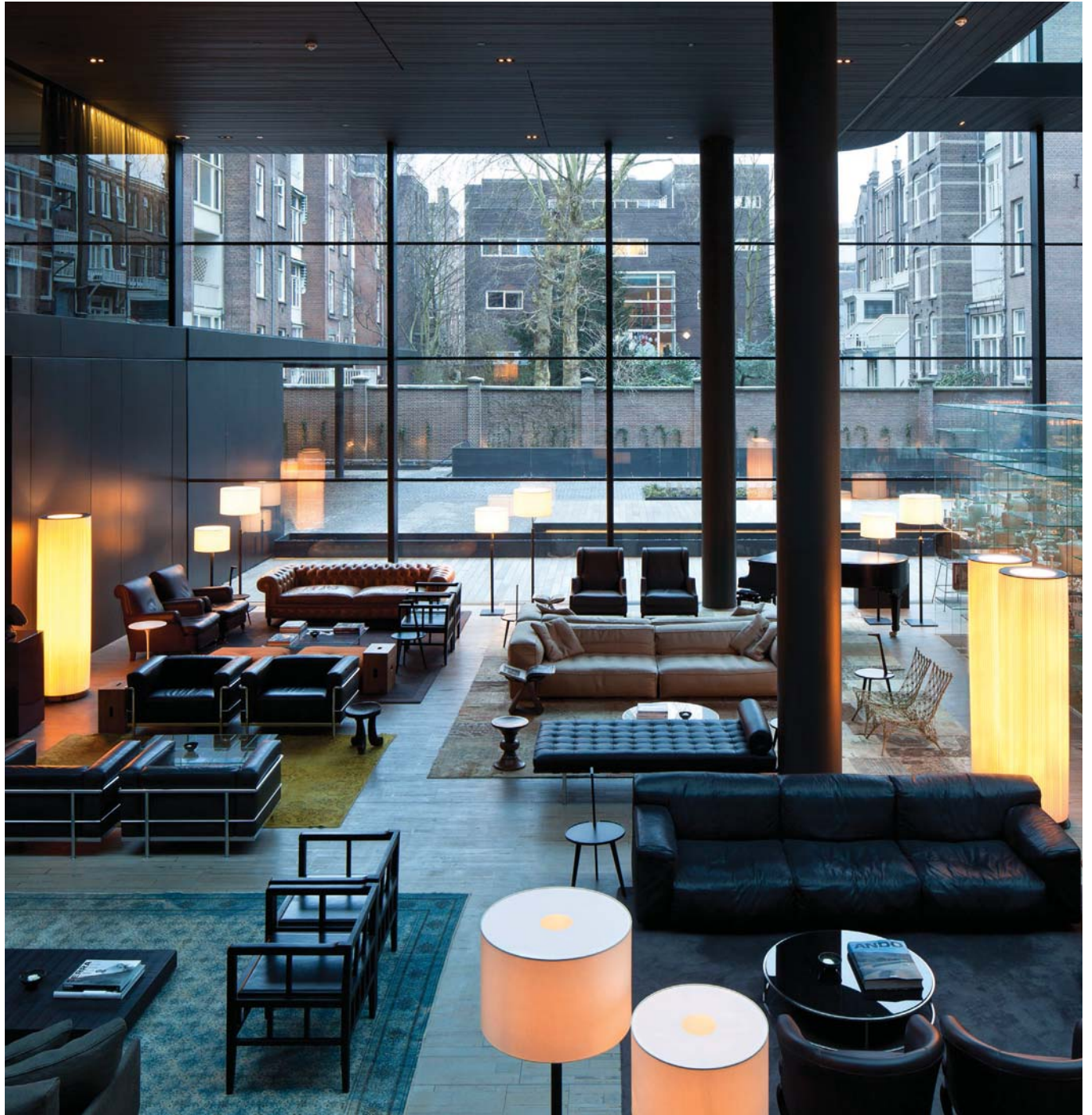


Your meeting experience

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.





BUSINESS MEETING PACKAGE

Welcome

Coffee & Tea

Orange & Passionfruit juice

Chocolate Danish

Homemade croissant

Morning break

Coffee & Tea

Smoked salmon & avocado tortilla roll

Mini blueberry muffins

Seasonal fruit salad

Lunch

Coffee & Tea

Conservatorium Caesar salad

"Cold" Farfalle pasta salad, blue cheese, walnuts and baby spinach

Beef tenderloin, creamy forest mushrooms and crushed potatoes

Club sandwich

Mocha & vanilla profiteroles

Citrus tartelettes

Afternoon break

Coffee & Tea

'Sound of Conservatorium' macaroon

Grand cru chocolate opera

Mocha smoothie

€125,- per guest

HEALTHY BALANCE PACKAGE

Welcome

Coffee & Tea

Green juice

Carrot muffin

Morning break

Coffee & Tea

Good energy juice

House made super grain muesli bar

Dark rye toasted with avocado, honey tomato and ricotta

Lunch

Coffee & Tea

Lentil and baby rocket salad, hazelnuts, salted yoghurt

Fennel & orange salad, pine seeds, garden radish and shiso

Steamed Atlantic salmon, seasonal greens, sauce vierge

Multigrain panini with chicken and basil pesto

Seasonal fruit salad

Antioxidant smoothie

Honey mousse, honey combe and blueberries

Afternoon break

Coffee & Tea

'Sound of Conservatorium' macaroon

Orange & ginger cake

Super grain protein ball with coconut

Beetroot and apple juice booster

€125,- per guest

CONSERVATORIUM MIX & MATCH PACKAGE

Be creative and select your own, favourite options to cater a perfect meeting

Welcome

Coffee & Tea

Select one item

Dark rye toast avocado, honey tomato and ricotta

Smoked salmon & avocado tortilla roll

Sandwich tuna salad, caper, shallot

Caesar salad tortilla roll

Bacon & egg roll

House made super grain muesli bar

Carrot muffin

Mini éclair with orange blossom

Mocha & vanilla profiteroles

Citrus tartelettes

Rhubarb tarts

Super food protein balls with coconut

Mini banana split

Mini blueberry & white chocolate muffins

Select one juice or smoothie

Beetroot and apple juice booster

Antioxidant smoothie – soy milk, hazelnut, banana, rolled oats, sugar cane, blue berries

Good energy juice – beetroot, carrot, celery, green apple, cucumber

Healthy balance smoothie – spinach, almond milk, cocoa powder, orange juice

Cleanser juice – orange, carrot, ginger, lemongrass

Jetlag juice – mango, melon, passionfruit, green apple, orange

Mocha smoothie – espresso coffee, chocolate, milk

€125,- per guest



CONSERVATORIUM MIX & MATCH PACKAGE

Be creative and select your own, favourite options to cater a perfect meeting

Morning Break – Stretch Your Legs

Coffee & Tea

Select two items

Dark rye toast avocado, honey tomato and ricotta

Smoked salmon & avocado tortilla roll

Sandwich tuna salad, caper, shallot

Caesar salad tortilla roll

Bacon & egg roll

House made super grain muesli bar

Carrot muffin

Mini éclair with orange blossom

Mocha & vanilla profiteroles

Citrus tartelettes

Rhubarb tarts

Super food protein balls with coconut

Mini banana split

Mini blueberry & white chocolate muffins

Select one juice or smoothie

Beetroot and apple juice booster

Antioxidant smoothie – soy milk, hazelnut, banana, rolled oats, sugar cane, blue berries

Good energy juice – beetroot, carrot, celery, green apple, cucumber

Healthy balance smoothie – spinach, almond milk, cocoa powder, orange juice

Cleanser juice – orange, carrot, ginger, lemongrass

Jetlag juice – mango, melon, passionfruit, green apple, orange

Mocha smoothie – espresso coffee, chocolate, milk

€125,- per guest

CONSERVATORIUM MIX & MATCH PACKAGE

Be creative and select your own, favourite options to cater a perfect meeting

Lunch

Coffee & Tea

Salads

Select two salads

Puy lentil and baby rocket salad, hazelnuts and salted yoghurt

Fennel & orange salad, garden radish and shiso cress

Red quinoa salad, roasted root vegetables and romaine lettuce

Conservatorium Caesar salad

Farfalle pasta salad, blue cheese, walnuts and baby spinach

Chicory raisin salad, granny smith, lime mayonnaise, sourdough croutons

Contemporary mesclun salad

Main courses

Select one main course

Steamed Atlantic salmon, seasonal greens and sauce vierge

Orecchiette pasta, king prawns & chorizo, caramelised onion and spinach

Beef tenderloin, creamy forest mushrooms and crushed potatoes

Confit Guinea fowl, green asparagus & roasted broccoli, tree nut pesto

Roasted fregola, butternut squash, pan roasted seabass

Authentic roasted lamb shoulder, opperdoezer ronde potatoes and rosemary

Stewed balsamic puy lentils, confit cherry tomato, mascarpone and rainbow chard

Sandwiches

Select one sandwich

Club sandwich

Multigrain panini, chicken and basil pesto

Ciabatta sandwich pastrami, mustard mayonnaise, cornichon & spring onion

Smoked salmon & avocado tortilla roll

Goat cheese and grilled vegetable tortilla roll

Dark rye toast, avocado mousse, honey tomato & ricotta

'Bolletje' MRIJ kroket with mustard

Savoury items

Select one savoury

Sandwich tuna salad, caper, shallot

Caesar salad tortilla roll

Bacon & egg roll

Sweet items

Select two sweets

House made super grain muesli bar

Mini blueberry & white chocolate muffins

Super food protein balls with coconut

Mini banana split

Carrot muffin

Rhubarb tarts

Mini éclair with orange blossom

Mocha & vanilla profiteroles

Citrus tartelettes

€125,- per guest

CONSERVATORIUM MIX & MATCH PACKAGE

Be creative and select your own, favourite options to cater a perfect meeting

Afternoon Break

Coffee & Tea

Select two items

Dark rye toast avocado, honey tomato and ricotta

Smoked salmon & avocado tortilla roll

Sandwich tuna salad, caper, shallot

Caesar salad tortilla roll

Bacon & egg roll

House made super grain muesli bar

Carrot muffin

Mini éclair with orange blossom

Mocha & vanilla profiteroles

Citrus tartelettes

Rhubarb tarts

Super food protein balls with coconut

Mini banana split

Mini blueberry & white chocolate muffins

Select one juice or smoothie

Beetroot and apple juice booster

Antioxidant smoothie – soy milk, hazelnut, banana, rolled oats, sugar cane, blue berries

Good energy juice – beetroot, carrot, celery, green apple, cucumber

Healthy balance smoothie – spinach, almond milk, cocoa powder, orange juice

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Jetlag juice – mango, melon, passionfruit, green apple, orange

Mocha smoothie – espresso coffee, chocolate, milk

€125,- per guest



PRIVATE DINING

Conservatorium Menu

Entrée

Beetroot marinated Atlantic salmon, horseradish cream
& compressed green apple with garden radish and nasturtium

Main course

Guinea fowl confit, potato mousseline with Zwolse mustard,
crispy skin and jus of shallot

Dessert

Grand cru chocolate opera with mocha ice cream

*** Or select any other dish from the additional private dining options**

€72,- per guest

PRIVATE DINING

Symphony Menu

Entrée

MRIJ beef 'crudo', celeriac remoulade and
truffle, dandelion salad and crispy potato

Main course

Pan seared seabass fillet, fennel cream & Mediterranean globe
artichokes with contemporary sauce vierge

Dessert

Broken lemon verbena pavlova, sorbet of salted coconut and mango

*** Or select any other dish from the additional private dining options**

€88,- per guest

PRIVATE DINING

Tailor Made

Replace any of the entrees, main courses or desserts according to your wishes

Entrees

Heirloom beetroot marinated Atlantic salmon, crème fraîche, horseradish & keta caviar

Half Canadian lobster with mousseline of fennel, roma tomato salsa and citrus beurre blanc
(+ €12,- per guest)

MRIJ beef 'crudo', celeriac remoulade and truffle, dandelion salad and crispy potato
(+ €5,- per guest)

Burrata di bufala, barbequed beetroots, raspberry and crispy sourdough

Terrine of guinea fowl and pistachio, figs and prunes, raisin crouton

Main courses

MRIJ beef tenderloin, potato mousseline, green asparagus and morel mushroom sauce
(+ €15,- per guest)

Atlantic cod, beurre noisette, cauliflower, capers and hazelnut
(+ €8,- per guest)

Slow cooked duck breast, baby chicory and celeriac, jus of star anise
(+ €5,- per guest)

Ravioli with cep mushroom, spring onion and parmesan crisp

Mediterranean seabass, globe artichokes, sauce vierge
(+ €8,- per guest)

Desserts

Grand cru chocolate opera with mocha ice cream

Broken lemon verbena pavlova, sorbet of salted coconut and mango

Red fruit Bombe, mascarpone, ice cream of 'Bastogne cookies'

Selection of local cheeses, served with compotes, fruit & nut loaf
(+ €5,- 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 sparkle your imagination. Enjoy a selection of Taiko inspired finest signature dishes in the surroundings of one of the elegant private dining rooms.

Entrée

Tartar of raw scallops with mango, green curry emulsion, puffed wild rice

Second Entrée

Black cod, miso, Japanese artichoke

Main course

Wagyu oyster blade, bulgogi, barbequed bimi

Dessert

Tapioca pearls, coconut & nashi pear

€105,- per guest

PRIVATE DINING

Walking Dinner – Conservatorium signature dishes

Taiko daikon salad
Beetroot marinated salmon
Veal tartar with quail egg
Wagyu oyster blade
Grand cru opera

€75,- per guest

PRIVATE DINING

Prestige Walking Dinner – Conservatorium signature dishes

Taiko daikon salad
Beetroot marinated salmon
Veal tartar with quail egg
Langoustine and red curry
Black cod and miso
Wagyu oyster blade
BBQ Nashi pear and Comte cheese
Grand cru opera

€115,- per guest

CANAPÉS

Conservatorium bites

Canapés Package

€6,00 per person

Banana chips with yellow curry
Smoked almonds
Wasabi nuts
Marinated olives
Cassava cracker with smoked paprika

Cocktail bites

Veal bitterbal €2,50 each
Reypenaer cheese croquette €3,00 each
Softshell crab tortilla roll €4,00 each
Dutch shrimp croquette €4,00 each
Avocado cracker with tomato salsa €4,00 each
Potato crêpe with smoked salmon €5,00 each
Veal tartare 'fillet American' €5,00 each
Tuna with ponzu mayonnaise €6,00 each
Royale cabanon oyster €6,00 each
Lobster bisque with XO €7,00 each

Conservatorium Cocktail Package

€15,00 per person

Veal tartare 'fillet American'
Potato crepe with smoked salmon
Reypenaer cheese croquette
Avocado cracker with tomato salsa

DRINKS

Packages

Coffee /tea half day
€14,50

Dutch Package
€21,50

Coffee /tea full day
€18,50

International Package
€27,50

Drinks on consumption

Hot Drinks

Coffee €6,50
Café Americano €6,00
Macchiato €6,25
Ristretto €6,00
Café Latte €7,50
Cappuccino €6,50
Double Espresso €7,00
Hot Chocolate €6,00

Fruit Juices

Orange juice €8,50
Grapefruit juice €8,50
Apple juice €8,50
Power Juice Mango Lassi juice €8,50
Watermelon juice €8,50
Carrot juice €8,50

Soft Drinks

Coca-cola €5,50
Diet Coke €5,50
Coke Zero €5,50
Fanta Orange €5,50
Fanta Cassis €5,50
Ice Tea €5,50
Fever-Tree Indian Tonic €6,50
Fever-Tree Ginger Ale €6,50
Fever-Tree Bitter Lemon €6,50
Fever-Tree Lemonade €6,50
Fever-Tree Ginger Beer €6,50
Fever-Tree Soda Water €6,50

Water

Evian (33 cl) €4,00
Evian (75 cl) €8,50
Badoit (33 cl) €4,00
Badoit (75 cl) €8,50

Beer

Amstel Malt €5,50
Corona €5,50
Duvel €5,50
Heineken Longneck €6,50
Hoegaarden €5,50
Leffe Tripple €5,50

Wines

White house wine

Glass €7,00
Bottle €35,00

Red house wine

Glass €7,00
Bottle €35,00

Cava Gramona 'Imperial brut' Macabeo, Xarel-lo

Glass €13,50
Bottle €75,00

Veuve Clicquot Brut

Glass €18,00
Bottle €99,00



THE SET
HOTELS

CAFÉ ROYAL
LONDON

CONSERVATORIUM
AMSTERDAM

LVTETIA
PARIS