

CONSERVATORIUM

AMSTERDAM

EVENTS

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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.



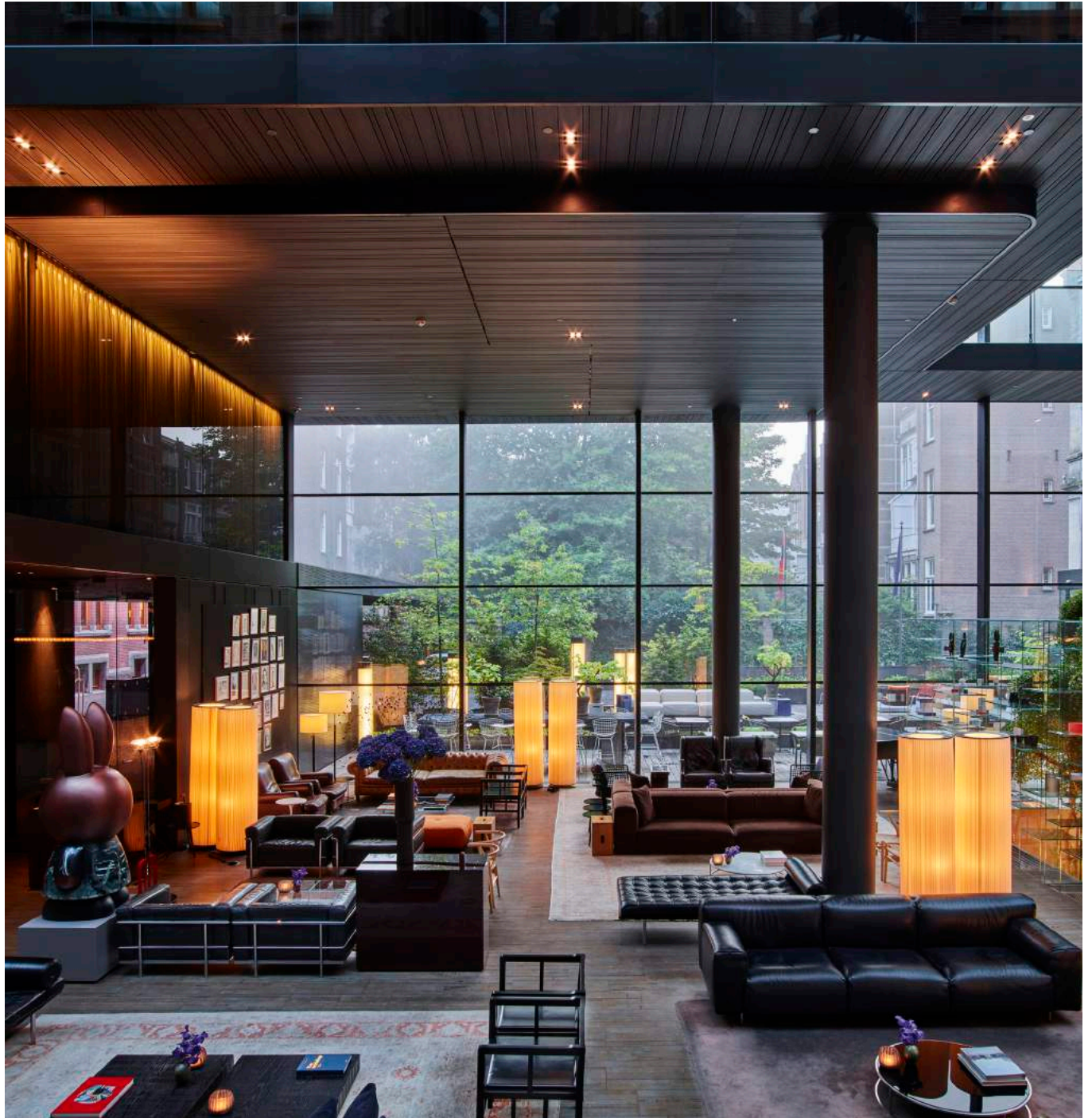


## Your meeting experience

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 262 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

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### Welcome

Coffee & Tea

Orange juice

Chocolate danish and homemade croissant

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### Morning break

Coffee & Tea

Strawberry and mint eclair

Mini blueberry muffin

Seasonal fruit salad

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### Lunch

Coffee & Tea

Caesar salad

Grilled chicken and pesto sandwich

Potato salad, mustard, dill and smoked salmon

Beef tenderloin, creamy forest mushrooms and roasted asparagus

Mocha and vanilla profiteroles

Citrus tartelettes

Seasonal sliced fruit

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### Afternoon break

Coffee & Tea

'Sound of Conservatorium' macaroon

Grand cru chocolate opera

Mocha smoothie

€129,- per guest

## HEALTHY BALANCE PACKAGE

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### Welcome

Coffee & Tea  
Green juice  
Carrot muffin

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### Morning break

Coffee & Tea  
Good energy juice  
Pecan and pistachio muesli bar  
Multigrain cracker with avocado, honey tomato and ricotta

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### Lunch

Coffee & Tea  
Smoked salmon tortilla roll  
Lentil and baby rocket salad, hazelnut and salted yoghurt  
Fennel and orange salad, pine seeds, garden radish and shiso  
Steamed haddock, seasonal greens and sauce vierge  
Seasonal fruit salad  
Anti-oxidant smoothie  
Honey mousse, honey combe, blueberries

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### Afternoon break

Coffee & Tea  
'Sound of Conservatorium' macaroon  
Orange and ginger cake  
Super grain protein ball with coconut

€129,- per guest

## CONSERVATORIUM MEETING PACKAGE

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### Welcome

Coffee & Tea  
Juice of the day  
Danish  
Ginger cake

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### Morning break

Coffee & Tea  
Chocolate and citrus tartelettes  
Coconut and chia seed pudding  
Raspberry smoothie

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### Lunch

Coffee & Tea  
Seafood pasta salad, cocktail sauce with fresh chili  
Tomato mozzarella salad with fresh basil  
Grilled corn fed chicken, truffle and polenta  
Roasted green vegetables  
Seasonal fruit salad  
Apple pie  
Tiramisu

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### Afternoon break

Coffee & Tea  
'Sound of Conservatorium' macaroon  
Lemon curd pie  
Banana walnut muffin

€129,- per guest





## BREAKFAST

We have the following breakfast options to enhance your meeting experience.

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### Bakers basket

Bakers basket with variety of bread and sweet pastries

€18,50 per guest

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### 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 a la carte item by the chef

## WELCOME BREAKS

Please choose your preferred welcome break to enhance your meeting.

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### Business meeting welcome break

Coffee & Tea  
Orange juice  
Chocolate danish  
Home made croissant

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### Healthy balance welcome break

Coffee & Tea  
Green juice  
Carrot muffin

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### Conservatorium meeting welcome break

Coffee & Tea  
Juice of the day  
Danish  
Ginger cake

€19,- per guest

## MORNING BREAKS

Please choose your preferred morning break to enhance your meeting.

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### Business meeting morning break

Coffee & Tea  
Strawberry and mint eclair  
Mini blueberry muffin  
Seasonal sliced fruit

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### Healthy balance morning break

Coffee & Tea  
Good energy juice  
Pecan and pistachio muesli bar  
Multi grain cracker with avocado, honey tomato and ricotta

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### Conservatorium meeting morning break

Coffee & Tea  
Chocolate and citrus tartelettes  
Coconut and chia seed pudding  
Raspberry smoothie

€29,- per guest



## AFTERNOON BREAKS

Please choose your preferred afternoon break to enhance your meeting.

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### Business meeting afternoon break

Coffee & Tea

'Sound of Conservatorium' macaroon

Grand cru chocolate opera

Mocha smoothie

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### Healthy balance afternoon break

Coffee & Tea

'Sound of Conservatorium' macaroon

Orange and ginger cake

Protein ball with coconut

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### Conservatorium meeting afternoon break

Coffee & Tea

'Sound of Conservatorium' macaroon

Lemon curd pie

Banana walnut muffin

€29,- per guest





## LUNCH

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

### WORKING LUNCH

#### Conservatorium sandwich lunch

Salad of Dutch shrimp, romaine lettuce and cocktail sauce  
Truffle brie cheese, dandelion salad and sundried tomatoes  
Casselerib, kimchi mayonnaise and cornichons  
Avocado smash, ricotta, cherry tomatoes and pine nuts

€45,- per guest

## BUFFET LUNCH

### Business meeting lunch

Coffee & Tea  
Caesar salad  
Grilled chicken and pesto sandwich  
Potato salad, mustard, dill and smoked salmon  
Beef tenderloin, creamy forest mushrooms and roasted asparagus  
Mocha and vanilla profiteroles  
Citrus tartelettes  
Seasonal sliced fruit

### Healthy balance lunch

Coffee & Tea  
Smoked salmon tortilla roll  
Lentil and baby rocket salad, hazelnut and salted yoghurt  
Fennel and orange salad, pine seeds, garden radish and shiso  
Steamed haddock, seasonal greens and sauce vierge  
Seasonal fruit salad  
Anti-oxidant smoothie  
Honey mousse, honey combe and blueberries

### Conservatorium meeting lunch

Coffee & Tea  
Seafood pasta salad, cocktail sauce with fresh chili  
Tomato mozzarella salad with fresh basil  
Grilled corn fed chicken, truffle and polenta  
Roasted green vegetables  
Seasonal fruit salad  
Apple pie  
Tiramisu

€65,- per guest



## PRIVATE DINING

### Conservatorium Menu

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#### Entrée

House smoked salmon  
Nori, salmon caviar, mango and radish

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#### Main course

MRIJ tournedos  
Potato cake, confit tomato, crispy onion and peppercorn jus

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#### Dessert

Apple pie  
Cinnamon chiboust with yoghurt sorbet

€77,- per guest



## PRIVATE DINING

### Symphony Menu

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#### Entrée

Veal tartar  
Cepes mushroom, pickles and crispy brioche

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#### Main course

Pan seared seabass Atlantic salmon  
Mashed potato, dill, sauce vierge and micro cress salad

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#### Dessert

Chocolate tartelette  
Caramel, sea salt and coffee ice cream

€79,- per guest

## PRIVATE DINING

### Concerto Menu

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#### Entrée

Beetroot carpaccio  
Balsamic, goat cheese and tarragon

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#### Main course

Ratatouille  
Aubergine, tomato, courgette and artichoke

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#### Dessert

Strawberry Romanoff  
Vanilla, lemon verbena and vodka

€74,- 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.

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#### Entrée

Tuna tataki  
Ponzu pearls, green apple, cucumber and coriander cress

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#### Second Entrée

Black cod  
Miso, sea salad and sesame

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#### Main course

Wagyu oyster blade  
Barbecue bimi, celeriac and kimchi

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#### Dessert

Coconut tapioca  
Mango, lime and Pandan ice cream

€105,- per guest

## PRIVATE DINING

### Symphony Walking Dinner Menu

Our walking dinner is available from 30 guests and more.

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House smoked salmon  
Nori, keta caviar, mango and radish

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Veal tartar  
Truffle, pickles and crispy brioche

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Black cod  
Miso, sea salad and sesame

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Beef cheek  
Celeriac and kimchi

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Truffle brie  
Honey and pear

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Chocolate tartlet  
Salted caramel and hazelnut

€89,- per guest





## RECEPTIONS

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### Grazing tables

Our grazing tables are available from 35 guests and more.

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

€22,- per guest.

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

€12,- per guest.

## RECEPTIONS

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### Notes

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#### Olives

Cranberry almonds

Wasabi nuts

Popcorn and yellow curry

Tempura seaweed crackers

Banana chips and black pepper

€8,50 per guest

## CANAPÉS

### Canapés Package

€16,- per guest.

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

### Canapés

Crostini | avocado | tomato salsa €4,- each

Wonton cracker | tuna | ponzu €5,- each

Shredded beef bitterbal | kimchi mayonnaise €4,- each

Shrimp croquette | smoked paprika aioli €5,- each

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

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

Smoked salmon | blini | crème cheese | caviar €6,- each

Lamb skewer | cumin | yoghurt €6,- each

Veal tartar | crouton | egg yolk | chives €6,- 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.

€17,50 per guest

Deluxe wine pairing

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

€55,- 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,-

### Fruit Juices

- Orange juice €9,-
- Grapefruit juice €9,-
- Apple juice €9,-
- Power juice mango lassi 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

- 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,-

### Wines

#### White house wine

- Glass €7,-
- Bottle €35,-

#### Red house wine

- Glass €7,-
- Bottle €35,-

### Sparkling Wines

#### Domein Holset 'Dot' Limburg Johanitter, Cabernet Blanc

- Glass €13,50
- Bottle €75,-

#### Veuve Clicquot Brut

- Glass €19,50
- Bottle €110,-



THE SET

HOTELS

CAFÉ ROYAL

LONDON

CONSERVATORIUM

AMSTERDAM

LVTETIA

PARIS