



Celebratory Events



CONSERVATORIUM

AMSTERDAM

TAIKO

Christmas Celebration

Private Dinner

Named after ancient Japanese drums said to beat with a mythic rhythm, Taiko restaurant is chef Schilo van Coevorden's Asian-inspired restaurant situated within the hotel. We offer the possibility to privately reserve the restaurant for your festive occasion. Enjoy a delicious 5-course Asian contemporary menu with exclusive wine pairing.

Private dinner menu

Hamachi

Sashimi | sushi and tartar
Sudachi | wasabi | Taiko buckthorn soy

Lobster

Cappuccino & gyoza with Korean spices

Black cod

Miso | chestnut | sea vegetables

Roe deer

Cantonese style
Red cabbage | quince
Bio foie gras dim sum

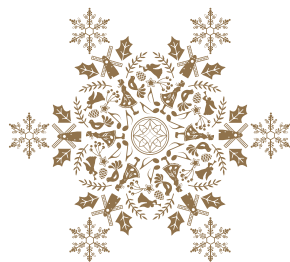
Pavlova

Passion fruit | black sesame

€110,- per person

Vegetarian options available on request

Please contact the events team for enquiries
events@conservatoriumhotel.com or +31 (0)20 570 0000



TAIKO BAR

Christmas Celebration

Exclusive Cocktail Party

Invite your guests for a private party in Taiko Bar, including a glass of Champagne on arrival, festive cocktails and a delicious selection of canapes and bites by Executive Chef, Schilo van Coevorden. A great way to celebrate the festive season in style.

Selection of canapes & bites

Crunchy curry popcorn
Tempura wasabi seaweed crackers
Banana chips with black pepper
Assorted nuts

Blini smoked salmon with cream cheese and chives
Blini smoked halibut with herb crème fraîche
Crispy wonton cracker with tuna, radish and ponzu mayonnaise

Dutch shrimp croquettes with sriracha dip
Old Amsterdam cheese croquette
Shredded beef bitterball with kimchi mayonnaise
Piri piri chicken skewer with yoghurt dressing

Grazing table savoury

Assorted antipasti | cold cuts | cheeses | bread and dips

Grazing table sweet

Assorted petit fours | pastries | cookies and cakes

€69,- per person

Minimum of 40 guests

Vegetarian options available on request

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CONSERVATORIUM

Christmas Celebration

Inspiring Festive Events

The Conservatorium hotel introduces an inspiring, luxurious and festive menu for all your dining requests. Host a dinner in one of the uniquely located, festively decorated private dining rooms available from six to 100 guests.

Hamachi tartar

Tarragon | apple | Oscietra caviar dressing

Grilled Turbot

Seafood nage | edamame | dill

Deer fillet

Red cabbage | parsnip | truffle jus

Dark chocolate tart

Ganache | salted caramel | hazelnut

€109,- per person

Bleu de Wolvega

Nashi pear | walnut | grappa raisins | crispy brioche

€14,50 supplement

Vegetarian options available on request

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