BANQUETING MENU

TO CREATE MEMORABLE MOMENTS







WELCOME TO WALDORF ASTORIA AMSTERDAM

Inspired by timeless Dutch history, Waldorf Astoria

Amsterdam brings the legendary True Waldorf Service to a storied and unforgettable destination.

Once wealthy patrician houses built during the Golden Age,
Waldorf Astoria Amsterdam is situated on the UNESCO
heritage protected Herengracht - "Gentlemen's Canal",
the greatest of them all.

This unparalleled location makes Waldorf Astoria

Amsterdam the perfect venue for an unforgettable conference or celebration in the heart of Amsterdam.

With all events catered by the exquisite cuisine of two Michelin Star Executive Chef Sidney Schutte, experience true luxury and enjoy the most memorable moments at this architectural monumental masterpiece, which brings historical charm together with world class amenities and personalized service.

BREAKFAST BUFFET

36,00 per person

HOT BREAKFAST

Medium Poached Eggs Served with Mushrooms, Tomatoes, Smoked Bacon, Scrambled Eggs & Veal Sausage

PASTRY SELECTION

Croissant, Chocolate Croissant, Muffin & Baguette served with Farmers Butter, Seasonal Jams & Honey

FRESH FRUIT

Mixed Fruit Salad and Seasonal Berry Salad

ORGANIC YOGHURT
Plain, Low Fat & Smoothie

BREAKFAST CEREALS

Muesli, Cruesli, All Bran, Corn Flakes & Special K

COLD TOPPINGS

Smoked Salmon, Smoked Sirloin, Smoked Ham, Cooked Chicken, Goat Cheese, Reypenaar Cheese & Gouda Cheese

DRINKS

Coffee or Tea, Skimmed, Whole Fat, Soya or Chocolate Milk

JUICES

Fresh Orange or Grapefruit Juice
Our Special "Van Nahmen" Juices: Apple "Belle de Boskoop",
Rhubarb or White Peach



WELCOME COFFEE BREAKS

DE SINGEL

DE KEIZERSGRACHT

18,00 per person

DRINKS

Coffee and Tea

15,50 per person

'Van Nahmen' Juices

PASTRY SELECTION

Croissant and Chocolate Croissant Strawberry Danish and Raspberry Danish

Carrot Cake

SANDWICH

French Baguette with Old Amsterdam Cheese &

Sun-Dried Tomatoes

DRINKS

Coffee and Tea

'Van Nahmen' Juices

PASTRY SELECTION

Croissant and Chocolate Croissant

Strawberry Danish and Raspberry Danish

SANDWICH

Smoked Salmon & Cream Cheese Finger

Sandwich

Cooked Ham & 'Zwolse' Mustard Finger

Sandwich

DE HERENGRACHT

26,00 per person

DRINKS

Coffee and Tea

'Van Nahmen' Juices

PASTRY SELECTION

Tartelette with Raspberry & Lemon Curd

Croissant & Chocolate Croissant

Banana Almond Cake

Blueberry Muffin

SANDWICH

Mini Baguette Pata Negra

Whole Wheat Sandwich with 'Zwolse' Mustard & VSOP Reypenaer Cheese

LIGHT

Red Fruit Skewers

MORNING COFFEE BREAKS

DE LEIDSEGRACHT

21,00 per person

DRINKS

DRINKS

Coffee and Tea

Raspberry-Rhubarb & Apple Juice

PASTRY SELECTION

Coffee and Tea

Mango, Coconut & Lime Leaves Tartelette

Ham and Cheese Croissant

SANDWICH

Smoked Chicken Waldorf Salad Wrap

LIGHT

Red Fruit Shooter

PASTRY SELECTION

DE LAURIERGRACHT

26,00 per person

Pecan Nut Pie

Blueberry Cheesecake

SANDWICH

Whole Grain Sandwich with Anchovy

Mayonnaise, Smoked Bacon, Tomato & Pickles

LIGHT

Mini Caprese Salad

DE SPIEGELGRACHT

28,00 per person

DRINKS

Coffee and Tea

Raspberry-Rhubarb & Apple Juice

PASTRY SELECTION

Vanilla & Almond Cake

Lemon Meringue Pie

Seasonal Quiche

SANDWICH

Smoked Salmon, Cucumber & Cream Cheese Wrap, Baguette with Ox Sausage & Piccalilli Sauce

LIGHT

Selection of Grapes

AFTERNOON COFFEE BREAKS

DE AMSTEL

29,00 per person

DRINKS

Coffee and Tea

Soft Drinks

PASTRY SELECTION

Rhubarb & Cherry Crumble

Mini Cheesecake

SANDWICH

Pan Crystal Bellota Ham with Black Olive Tapenade
Beef Pastrami Focaccia
Pulled Pork Wrap with Cucumber & Hoisin Sauce

LIGHT

Watermelon Pizza with Feta, Basil, Olives & Red Onion

AFTERNOON TEA BREAK

34,00 per person

'A place to see & be seen' the iconic Peacock Alley at the heart of Waldorf Astoria Amsterdam surprises by its timeless elegance, exquisite dishes and its Afternoon Tea.

Enjoy the aroma & taste of thoughtfully chosen teas which gracefully complement a fine selection of sweet and savoury treats. Masterfully created by our Pastry Chef Vipin Charly.

DE VIJZELGRACHT

37,00 per person

DRINKS

Coffee and Tea

Soft Drinks

SWEET

Mocchi

Mango, Pomelo & Coconut Milk Soup

Green Tea Cake

SAVOURY

Mixed Sushi Platter

Assorted Steamed Dim Sum

LIGHT

Asian Fruits



LUNCH & DINNER

Two Michelin Star Chef Sidney Schutte, will create a tailor-made menu for all of our guests.

Our legendary True Waldorf Service shines through the level of personalization we would be delighted to provide you with.

Our Team will ensure that your preferences and dietary wishes are respected all throughout an exquisitely bespoke menu.



SANDWICH LUNCH

42,00 per person

CROISSANT Smoked Eel

MINI BAGUETTE
Pulled Pork, Hoisin & Spring Onion

MILK BUN
Chicken Breast, Avocado & Basil

BURGER BUN

Mortadella, BBQ Bell Pepper & Mustard Dressing

WHOLE GRAIN
Beef Sirloin, Radish & Horseradish Cream

PRESTIGE SANDWICH LUNCH

57,00 per person

RYE BREAD

'Zwolse' Mustard, VSOP Reypenaar Cheese & Mustard Cress

MILK BUN
Lobster, Celery & Cajun Mayonnaise

MINI WAGYU BURGER
Gouda Cheese, Romaine Lettuce, Pickles & Red Onion Compote

CROISSANT

Cream Cheese, Chives & Smoked Salmon

FINGER SANDWICH
Chicken, Curry & Coriander

WHOLE WHEAT ROLL
Smoked Strip-Loin, Radish & Horseradish Cream

SIDE DISHES

These items cannot be ordered individually, but solely to complement the Sandwich or Prestige Sandwich lunch.

All prices are per person.

HOT DISHES

KABOCHA PUMPKIN SOUP Coconut & Green Apple 6,50

TOM YUM GHOONG

Sour Thai Soup with Prawns, Lemon-Grass, Kaffir, Lime Leaves, Galangal, Chilli & Lime
Juice
8.50

CHICKEN YAKITORI

Skewer with Glazed Chicken Yakitori, Crispy Shallots, Nori & Sesame $9,\!00$

 $\begin{array}{c} {\rm STEAMED~BUN} \\ {\rm Chicken,~Hoisin~Sauce,~Spring~Onion~\&~Kimchi} \\ 10{,}00 \end{array}$

MINI WAGYU BURGER Gouda Cheese, Romaine Lettuce, Pickles & Red Onion Compote $15{,}50$

COLD DISHES

CAESAR SALAD

Anchovies, Organic Egg, Garlic Croutons, Black Pepper & Parmigiano Reggiano Shavings
6,50

 ${\it WALDORF\ SALAD}$ Classic Waldorf Salad with Celeriac, Green Apple, Celery, Raisins & Walnut Mayonnaise $5{,}50$

SEATED LUNCH & DINNER DRINKS

TAILOR-MADE MENU

THREE-COURSE MENU FOUR-COURSE MENU 89,00 per person 125,00 per person

WINE PAIRING WINE PAIRING 50,00 per person 55,00 per person

PREMIUM WINE PAIRING
70,00 per person

80,00 per person

WALKING DINNER

TAILOR-MADE MENU

18,00 per dish

(We kindly suggest to have a minimum of 6 dishes)

CANAPÉS

Lollipop of Confit Duck and Foie Gras dipped in Smoked Beetroot & Lovage

Gillardeau Oyster, Shiso, Brined Tomato, Sake & Rose

Pita Soufflé with Feta Cheese, Dried Tomatoes & Black Olives

Egg Yolk with Dutch Shrimps, Mango & Sauce Choron

New Herring with Rye & Chives

Wafer of Chicken Skin, Chicken Liver, Bacon & Raisins

Smoked Salmon Mousse, Green Apple & Perle Imperial Caviar

Crispy Tomato Risotto with Aged Dutch Cheese & Basil

Goat Cheese Lolly, Black Garlic & Ginger

RECEPTION ARRANGEMENTS

PREMIUM RECEPTION	LUXURY RECEPTION
90,00 per person	70,00 per person
3 glasses of champagne	3 glasses of cava
3 canapés	3 canapés

PACKAGES

Dutch Package

15,50

Coffee Half Day

Fresh Grapefruit Juice

22,50

Conee Hall Day	13,30	Dutch Fackage	22,50
Coffee Full Day	21,00	International Package	28,00
	DRINKS	ON CONSUMPTION	
	Diametris		
HOT DRINKS		WATER	
Coffee	6,00	Bru Still small (25cl)	4,50
Café Americano	7,00	Bru Still large (75cl)	9,50
Macchiato	6,00	Bru Sparkling small (25cl)	4,50
Ristretto	6,00	Bru Sparkling large (75cl)	9,50
Café Latte	7,00		
Cappuccino	7,00	BEER	
Double Espresso	7,00		
Hot Chocolate	8,50	Heineken Lager	6,50
Special Coffees	13,00	Corona	8,50
Pot of Tea	8,50	Corona	8,50
		Leffe Blond	8,50
SOFT DRINKS		Brouwerij 't IJ Dark Beer	8,50
		Brouwerij 't IJ Tripel	8,50
Coca-cola	7,00	Brouwerij 't IJ White Beer	8,50
Diet Coke	7,00	Non Alcoholic Beer Amstel Malt	6,50
Coke Zero	7,00		
Fanta Orange	7,00	WINES	
Fanta Cassis	7,00		
Ice Tea	7,00	White house wine	
Fever-Tree Indian Tonic	7,50	glass	9,00
Fever-Tree Ginger Ale	7,50	bottle	40,00
Fever-Tree Bitter Lemon	7,50	Red house wine	
Fever-Tree Lemonade	7,50	glass	9,00
Fever-Tree Ginger Beer	7,50	bottle	40,00
Fever-Tree Soda Water	7,50	Cava, Angel Negro, Penedes, Spain	
		glass	10,00
FRUIT JUICES		bottle	40,00
		Brut Souverain, Henriot, Champagne,	
Van Nahmen Rhubarb Juice	8,30	France	
Van Nahmen Apple Juice	8,30	glass	18,50
Van Nahmen Black Currant Juice	8,30	bottle	89,00
Van Nahmen White Peach Juice	8,30		
Tomato Juice	6,80		
Cranberry Juice	7,20		
Fresh Orange Juice	7,20		

7,20