

DE
L'EUROPE

AMSTERDAM

HOME TO THE LOVER OF
THE TRUE AND
BEAUTIFUL



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

ORIGINAL AMSTERDAM LUXURY



Experience Original Amsterdam Luxury at De L'Europe Amsterdam. Since establishing itself in 1896, almost one hundred and twenty-five years ago as an independent luxury hotel, De L'Europe has evolved from exclusive hotel in the heart of Amsterdam into a guardian of local culture and craftsmanship. Located on the foundations of the city wall, this iconic Amsterdam landmark is set on the banks of the river Amstel.

Consider us the custodian of Amsterdam's essence, a sophisticated guide into its free-spirited culture and your personal liaison into the world of luxury and comfort. The stylish rooms and suites embrace local heritage with special attention to design detail and modern technology. The hotel also offers a selection of the finest haute cuisine in Amsterdam.



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

IN THE HEART OF THE CITY



De L'Europe Amsterdam is centrally located and overlooks the Amstel river. Our concierge team remains at your disposal to assist you navigating your way to- and from the hotel. We look forward to welcoming you at the home of the lover of the true & beautiful.

PRIVATE TRANSFER SERVICE

Let our concierge team take care of your transportation and travel in style in our luxurious sedan.

VALET PARKING

Our doormen are available 24 hours a day to park your car and assist with any other queries.

TAXI

To travel by taxi from Schiphol International Airport to the hotel will take you approximately 30 minutes.



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

HOME TO ELEGANT ROOMS



Experience an authentic and warm atmosphere in one of our rooms.

- 48 beautiful rooms
- 63 unique suites
- A peerless six-bedroom Penthouse Suite
- Private en-suite balconies and terraces overlooking Amsterdam
- Enjoy your own private wing by booking 5 event spaces and 23 suites exclusively



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

HOME TO LUXURY SERVICES AND RESTAURANTS



Experience the quality and finesse of our services and restaurants.

- 'Al Fresco' riverside terrace along the Amstel
- Michelin-starred restaurant Bord'Eau
- Bib Gourmand awarded restaurant Marie
- Amsterdam's iconic brown bar Freddy's
- Italian trattoria Graziella
- A luxurious Spa and Wellness Centre by SKINS
- Signature Services including Valet Parking, Les Clefs d'Or Concierge and Butler Service



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

HOME TO REMARKABLE LUXURY EVENTS



Experience our passion for ultra attentive service and fine dining in our extraordinary event rooms. The five elegantly decorated rooms resemble the atmosphere of stately Amsterdam canal houses. Building a bridge between the past and the present, the rooms are permeated with design details, lush fabrics and rich materials. All rooms overlook the historic city centre and provide stunning views of the Amstel River.

De L'Europe Amsterdam, home to remarkable Original Amsterdam Luxury events.



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

SPIEGELKAMER



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

SPIEGELKAMER

Craftsmanship and the stately character of De L'Europe Amsterdam are omnipresent in the Spiegelkamer.

The room boasts exclusive hand-made wallpaper made with natural materials and metal, allowing the light hues of green to seamlessly blend in with the space of which the color palette was inspired by the adjacent river, the Amstel.

The Spiegelkamer is suitable for up to 100 guests in reception set up, 8 guests in cabaret set up and 30 guests in board room set up. We can accommodate 60 guests for dinner with round tables and 32 guests when using one long table.

VIRTUAL TOUR

Experience the event spaces yourself by clicking on this [link](#).



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

SPIEGELKAMER



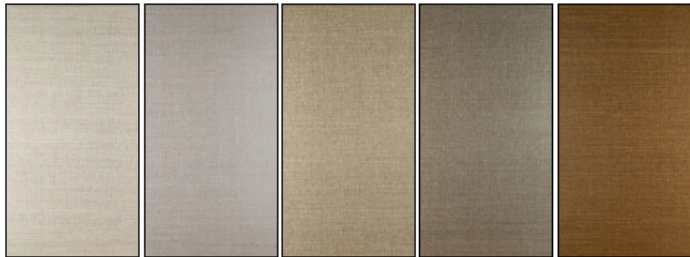
ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

SPIEGELKAMER

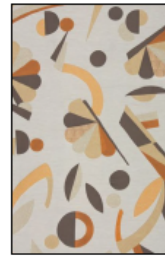
Finishes



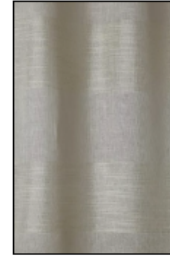
Gradient of wallpaper to wrap the room



Bronze mirror detail
between paneling



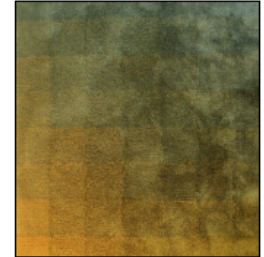
Luxurious curtains with
unique pattern detail



Soft subtle sheers



Light-weight Venetian
blinds



Soft rug with a gradient

DE L'EUROPE

AMSTERDAM

PRIVATE FOYER

The Private Foyer connects the Spiegelkamer and Heinekenkamer. It is a luxurious yet intimate lounge with a large private balcony.



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

HEINEKENKAMER



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

HEINEKENKAMER

Monumental grandeur and modern influences come together in the Heinekenkamer.

Its interior is a contemporary translation of the Amsterdam canal houses and therefore features modern design details combined with classical elements.

The Heinekenkamer is suitable for up to 80 guests in reception set up, 36 guests in cabaret set up and 22 guests in board room set up. We can accommodate 40 guests for dinner with round tables and 22 guests when using one long table.

VIRTUAL TOUR

Experience the event spaces yourself by clicking on this [link](#).



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

HEINEKENKAMER



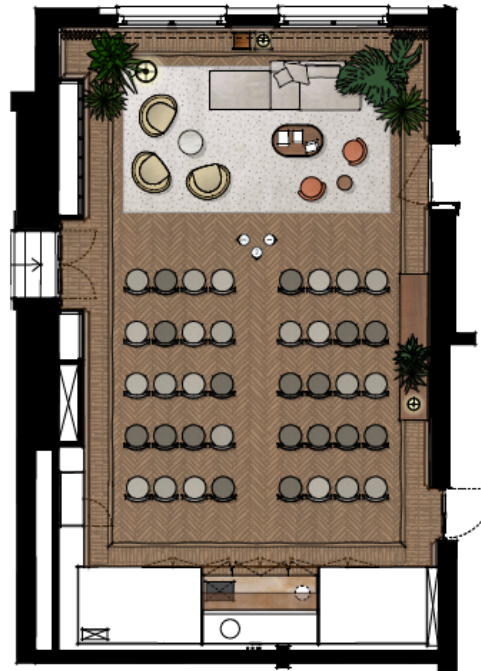
ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

HEINEKEN KAMER

Finishes



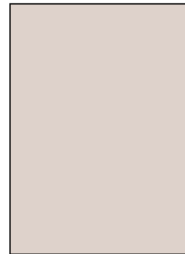
Dark stained wooden flooring
in herringbone pattern



Paneling detail to run through
entire room



Wallpaper for within the
paneling detail



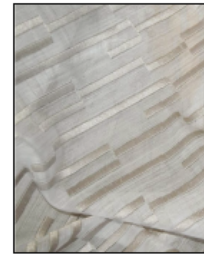
Paint colour for woodwork
and ceiling



Ceiling detail to add within
existing ceiling cove



Geometric patterned
curtains



Light-weight Venetian blinds

DE L'EUROPE

AMSTERDAM

BROUWERSKAMER



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

BROUWERSKAMER

The most intimate private dining room resembles a contemporary translation of a grand nineteenth-century Amsterdam canal house dining room, with matching antique furniture and luxurious fabrics.

With it's large wooden table and comfortable chairs, the Brouwerskamer is suitable for inspiring meetings and intimate dinners. An uncommon experience perfect for a smaller group.

The Brouwerskamer is suitable for up to 14 guests in dining set-up, and for 13 guests in boardroom set-up.

VIRTUAL TOUR

Experience the event spaces yourself by clicking on this [link](#).



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

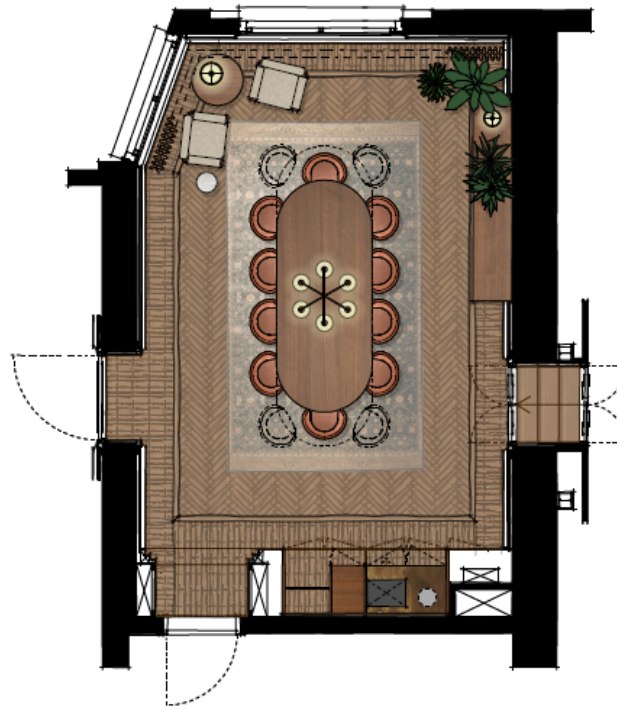
BROUWERSKAMER



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM



BROUWERSKAMER

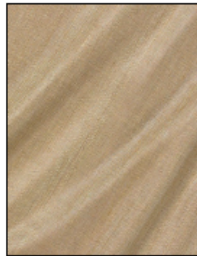
Finishes



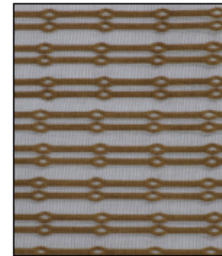
Dark stained wooden flooring in herringbone pattern



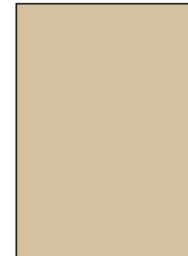
Uniquely designed Toile de Jouy for Hotel de L'Europe used for wallpaper and curtains



Neutral coloured, soft sheer



Patterned Venetian blinds



Ceiling colour to match Toile de Jouy design

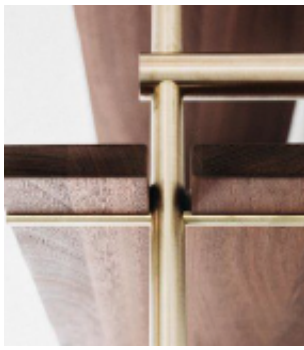
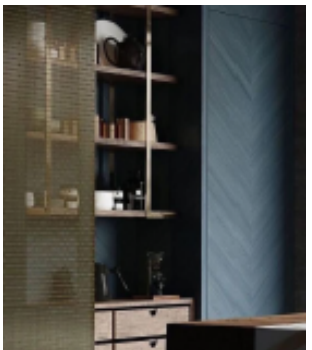


Vintage Persian rug

DE L'EUROPE

AMSTERDAM

REDESIGN



In the first quarter of 2020 we will redesign the Prinsenkamer and convert the former Amstelkamer into a library bar.

The size and layout of the rooms will remain the same, the look and feel will change.

Carpet will make place for beautiful wooden floors. The new design will emphasize the large windows with the unique Amstel river view. The private spaces will get an intimate canal house setting. Your event will take place in an inspiring environment with a luxurious but homey feeling.



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

PRINSENKAMER

A living room fit for royalty. With its high ceilings, original decorative features, unique Amstelriver view and gold leaf permeated interior, the Prinsenkamer is exactly that.

Be it an intimate dinner or an inspiring meeting, this room easily transforms any event into something special.

The Prinsenkamer has a homey seating area with comfortable sofas. Next to the sofa's, guests can dine or meet at a beautiful wooden table. The wooden table is suitable for up to 22 guests.

The Prinsenkamer is scheduled to be fully decorated by mid-April.

Please find a sneak preview of the this newly designed space on the next pages.



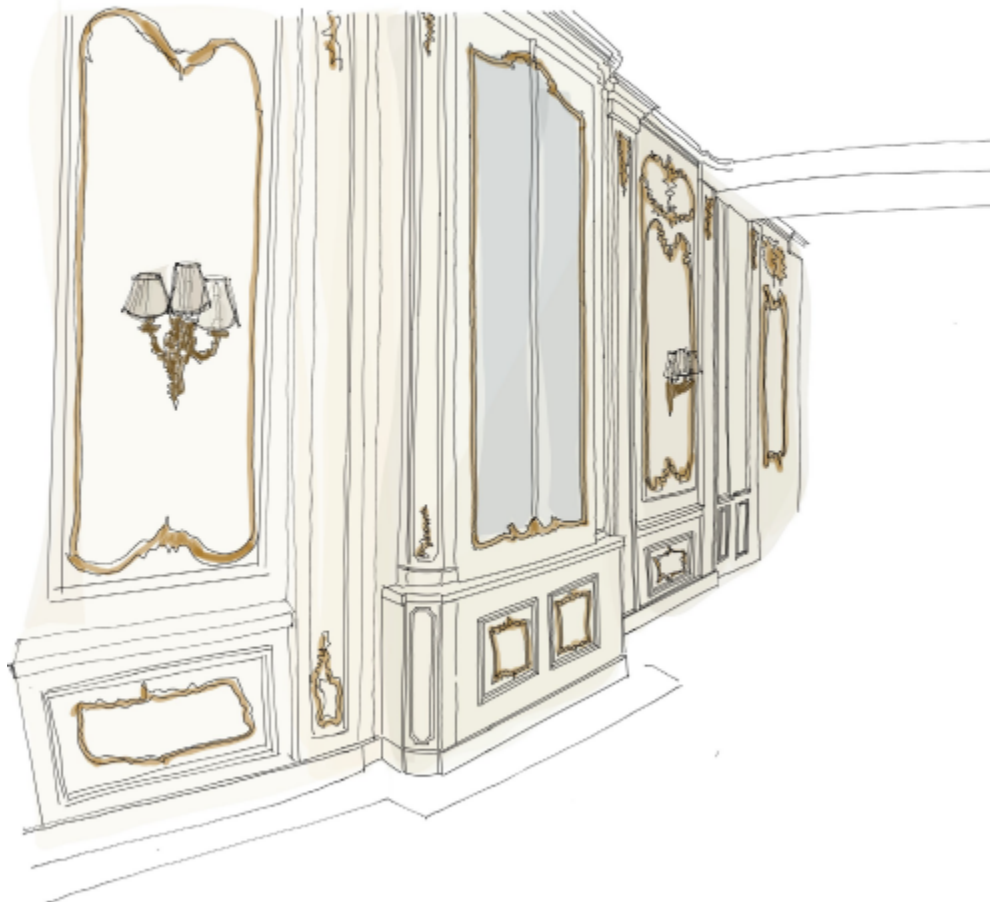
ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

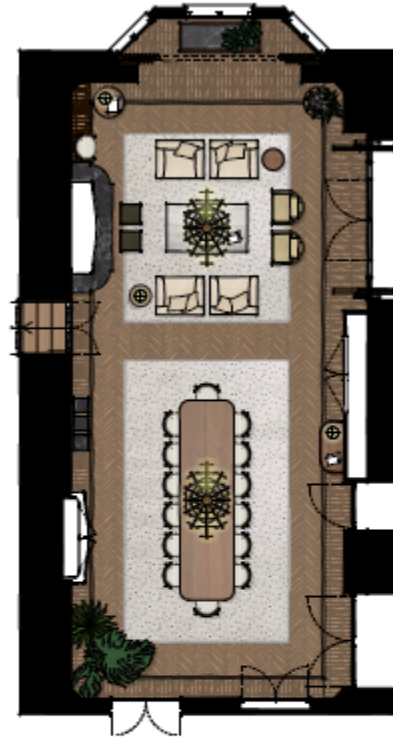
PRINSENKAMER

Look & Feel



DE L'EUROPE

PRINSENKAMER *Lighting*



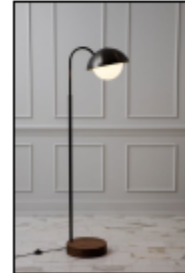
Directional, dimmable spotlight to
replace original lighting



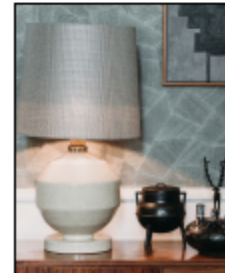
Contemporary chandelier



Detail of chandelier



Standing light for lounge



Ceramic table lamp



Existing wall lights
re-purposed with new shades

DE L'EUROPE

AMSTERDAM

LIBRARY FORMER AMSTELKAMER

Enjoy a cup of coffee or a glass of Champagne in our unique library. Relax in a comfy sofa reading your favorite book or just stare at the window and enjoy the true Amsterdam Amstel River view.

Gather in the library and share stories whilst enjoying the homey feeling.
The library is the perfect place for a get-together for up to 40 guests.
Pre-dinner drinks, network receptions or an intimate birthday celebration,
it has the perfect atmosphere for cocktail receptions.

The library is scheduled to be fully decorated as from mid-April.
Please find a sneak preview of the newly designed space on the next pages.

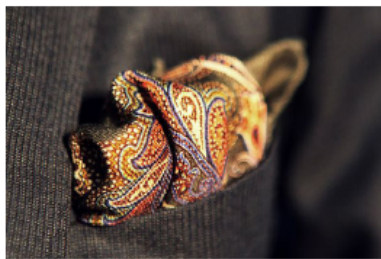


ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

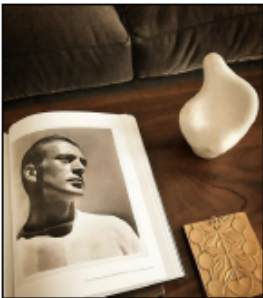
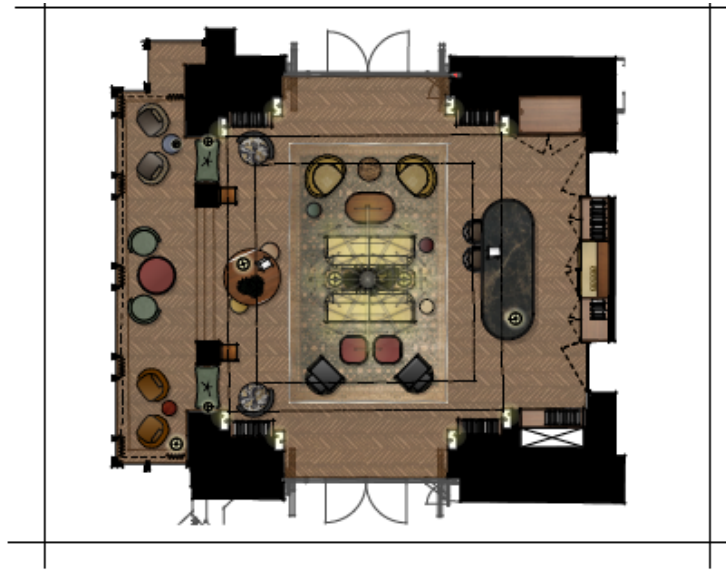
LIBRARY SNEAK PREVIEW



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

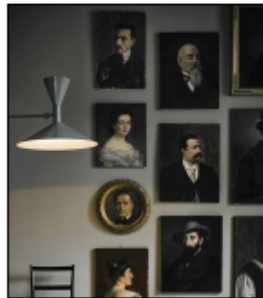
AMSTERDAM



Coffetable books on display



Fresh flowers



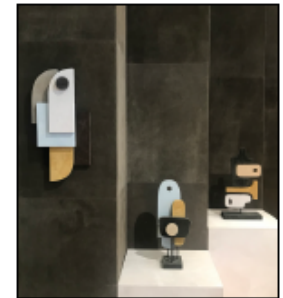
Artworks hanging in cove
underneath ceiling



Back of pantry filled with
books



(Champagne) bottles on
display in pantry



Various decorative objects
throughout the space

DE L'EUROPE

AMSTERDAM



CREATE YOUR
OWN MEETING
EXPERIENCE



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

SELECT YOUR PREFERRED EXPERIENCE

THE CLASSIC EXPERIENCE

- Select your favourite morning break.
- Choose between a working lunch or a 2-course lunch.
- Select your preferred afternoon break

€99 per person – 8 hours

€79 per person – 4 hours*

** lunch, mid-morning or afternoon break included*

THE ENHANCED EXPERIENCE

- Select a welcome for your guests.
- Select your favourite morning break.
- Choose between an extensive buffet or a 2-course lunch with coffee/tea and sweets.
- Select your preferred afternoon break.

€139 per person – 8 hours

€109 per person – 4 hours*

** lunch, mid-morning or afternoon break included*

DE L'EUROPE EXPERIENCE

- Select a welcome for your guests.
- Select your favourite morning break.
- Choose between an extensive buffet or a 2-course lunch with coffee/tea and sweets.
- Select your preferred afternoon break.
- A one-hour Freddy Heineken reception. We will serve Heineken, wine, soft drinks and a selection of Dutch snacks.

€159 per person – 8 hours

The following is always part of your meeting experience:

- Comfortable and distinctive event space;
- Free and unlimited Wi-Fi available throughout the hotel;
- Use of beamer, screen and one flipchart;
- Unlimited coffee, tea, mineral water and soft drinks.

*The packages can be booked from 10 guests on.



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

SELECT YOUR FAVOURITE BREAKS

WELCOME

A warm welcome

Coffee, tea, orange juice, bottled water, flavored water, fresh fruit salad, croissants and fresh pas-try.

A healthy welcome

Coffee, tea, bottled water, flavored water, fresh fruit salad, a smoothie, mini granola bites and a green shot.

The start of something fantastic

Coffee, tea, orange juice, bottled water, flavored water, fresh fruit salad, bacon rolls and egg spin-ach rolls.

MORNING BREAKS

Good morning break

Coffee, tea, hot drinks, fruit juice, bottled water, flavored water, fruit assortment, yogurts, biscuits, mini pastries and cereal bars.

The juicy morning break

Coffee, tea, hot drinks, bottled water, flavored water, assortment of healthy juices, raw balls and Rude Health Bar de Pumpkin.

Naughty break

Coffee, tea, hot drinks, bottled water, flavored water, soft drinks, brownie bits, selection of sweets and mini donuts.

AFTERNOON BREAKS

A sweet afternoon

Coffee, tea, hot chocolate, macarons, brownies, chocolate mousse and apple pie.

A salty afternoon

Non-alcoholic cocktail, grissini with cured ham, mozzarella and tomato skewers, hummus, assorted crudités and assorted cheese selection.

A healthy afternoon

Coffee, tea, organic flavoured water, hot drink, raw balls, Rude Health Pumpkin Bar, vegetable juice, whole fruit assortment.



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

LUNCH OPTIONS CLASSIC EXPERIENCE

WORKING LUNCH MENU 1

Soup of the day

*

Toasted country bread, smoked ham, olive oil,
arugula salad and pine nuts

and

Sandwich roll filled with smoked salmon

*

Seasonal green salad, mushrooms, radishes,
tomatoes and Chef's dressing

*

Seasonal fruit pie

*

Coffee, tea and biscuits

WORKING LUNCH MENU 2

Soup of the day

*

Roast beef, horseradish, cream and local
delicacies

and

Sandwich roll filled with grilled vegetables and
hummus

*

Caesar salad, grilled poultry and bacon mixed
leaf

*

Chocolate heaven

*

Coffee, tea and biscuits

2-COURSE LUNCH

Gravad lax, salade de fenouil et
pamplemousse, crème à la vanille

*Gravadlax, fennel and grapefruit salad, vanilla
cream*

*

Bar cuit sur la peau, confit de pomme de terre
et fenouil, sauce bouillabaise

*Pan-fried seabass, potato confit, fennel,
bouillabaisse sauce*



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

LUNCH OPTIONS ENHANCED & DE L'EUROPE EXPERIENCE

EXTENSIVE BUFFET

Salad of grilled vegetables, green herbs dressing (V)
Roast beef and potato salad, parsley, mustard
Salad with shrimps, grapefruit, avocado

*

Pasta with homemade pesto, Parmesan cheese (V)

or

Pan-fried cod, broccoli, almonds, lobster jus

or

Poached corn-fed chicken, creamy girolles mushrooms jus, crispy potatoes

*

Chocolate mint tartlet

Cheesecake

Tarte tatin

2-COURSE MENU

Consommé à l'oignon et sa crème, croque
Monsieur, queue de bœuf
Onion broth, onion cream, Comté toast, oxtail

*

Steak Tartare, frites faites maison, salade
mêlée

Steak tartare, homemade chips, mixed salad

*

Coffee, tea and selection of sweets



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM



BREAKFAST



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

BREAKFAST OPTIONS

THE BREAKFAST BUFFET

Mini-croissants, mini-muffins, butter and margarine, cooked Dutch ham, cured and smoked local ham, two varieties of traditional cheese, smoked salmon, seasonal crudités, honey and jams produced traditionally, muesli, fresh yogurts, seasonal fruits, scrambled eggs, bacon, poultry sausages, sautéed mushrooms, tea and coffee, still and sparkling water, fresh fruit juices and seasonal smoothies.

€30 per person

THE HEALTY BREAKFAST BUFFET

Yoghurt with Granola and preserve, fresh yoghurts, muesli, raw balls, crushed avocado on toast, egg white omelette with tomato on a bun, seasonal crudités, seasonal fruits, tea and coffee, still and sparkling water, fresh fruit juices and seasonal smoothies.

€30 per person



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

BREAKS



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

BREAK OPTIONS

WELCOME

A warm welcome

Coffee, tea, orange juice, bottled water, flavored water, fresh fruit salad, croissants and fresh pas-try.

A healthy welcome

Coffee, tea, bottled water, flavored water, fresh fruit salad, a smoothie, mini granola bites and a green shot.

The start of something fantastic

Coffee, tea, orange juice, bottled water, flavored water, fresh fruit salad, bacon rolls and egg spin-ach rolls.

€8.50 per person per break

MORNING BREAKS

Good morning break

Coffee, tea, hot drinks, fruit juice, bottled water, flavored water, fruit assortment, yogurts, biscuits, mini pastries and cereal bars.

The juicy morning break

Coffee, tea, hot drinks, bottled water, flavored water, assortment of healthy juices, raw balls and Rude Health Bar de Pumpkin.

Naughty break

Coffee, tea, hot drinks, bottled water, flavored water, soft drinks, brownie bits, selection of sweets and mini donuts.

€8.50 per person per break

AFTERNOON BREAKS

A sweet afternoon

Coffee, tea, hot chocolate, macarons, brownies, chocolate mousse and apple pie.

A salty afternoon

Non-alcoholic cocktail, grissini with cured ham, mozzarella and tomato skewers, hummus, assorted crudités and assorted cheese selection.

A healthy afternoon

Coffee, tea, organic flavoured water, hot drink, raw balls, Rude Health Pumpkin Bar, vegetable juice, whole fruit assortment.

€8.50 per person per break



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM



LUNCH



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

LUNCH OPTIONS

BUFFET 1

Salad of chicory, Lady Blue cheese, walnuts (V)
Caesar salad, smoked chicken, Parmesan cheese,
croutons

Salad with king prawns, basil mayonnaise
Consommé Henry IV

*

Pumpkin quiche, hazelnut, rocket leaves (V)
or

Pan-fried sea bream fillet, saffron sauce, lemon rice, finely
chopped vegetables

or

Slow cooked veal shank with gremolata, parsley potatoes,
Romanesco lettuce

*

Lime meringue tartlet
Charlotte Russe
Dark chocolate with mint

€49 per person
Minimum of 10 guests

2-COURSE LUNCH

3 textures of pumpkin with ricotta, mandarin
dressing

*

Guinea fowl fillet, carrot, bacon, Brussels
sprouts, potato, silver onion, mushrooms

*

Coffee, tea and selection of sweets

€38 per person



BUFFET 2

Fennel, orange, cumin salad (V)
Caesar salad with grilled chicken,
Parmesan cheese, anchovies
Salad with marinated salmon, crème
fraiche, horseradish, cress
Shellfish bisque, chilli, basil

*

Orzo pasta, confit vegetables, carrot
syrup (V)

or

Lemon sole, white wine reduction,
mushrooms, shrimps, parsley

or

Stewed beef cheek, spring onion, carrot,
bacon, waffle potatoes

*

Passion fruit pistachio tartlet
Croquembouche
Chocolate crème brûlée

€49 per person
Minimum of 10 guests

DE L'EUROPE

AMSTERDAM

GRAZIELLA EVENTS



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

GRAZIELLA EVENTS

In following of our Trattoria, Graziella Events allows guests to enjoy long evenings complemented with great wines and lots of laughter at our private dining rooms. Indulge in the Italian culture by experiencing the pure Italian kitchen.

YOUR PRIVATE DINING EXPERIENCE

- Graziella Events is suitable for groups from 8 guests on.
- We kindly ask you to provide the menu selection two weeks prior to the dinner.



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

GRAZIELLA EVENTS

ANTIPASTO

Vitello tonnato, olive taggiasche

Thinly sliced veal, tuna sauce, capers, Taggiasche black olives

Or

Puntarella alla romana e burrata

Puntarelle chicory, Burrata cheese, anchovies

SECONDO

Orata, cannolicchi, porro e salsa alle erbe

Lightly cooked seabream, razor clams, leek, warm tartare sauce

Or

Codone di vitello, guancia, cavolo verza e salsa di vitello

Slow cooked veal, braised cheek, cabbage, veal sauce

DOLCE

Tiramisu

Classic recipe

Three course menu - €39,- per person

Four course menu - €49,- per person

ENHANCE YOUR EXPERIENCE

EXTEND YOUR MENU

Extend your menu by adding an extra course for a supplement of €10,- per person.

Pasta

Cavatelli, cime di rapa, salsiccia e stracciatella

Home-made Cavatelli pasta, turnip greens, sausage, Stracciatella cheese

Or

Spaghetti ai 5 pomodori

Five types of tomatoes, basil, parmesan cheese

WINE PAIRING MENU

Our sommelier will pair the best wines for you and your guests.

3-course menu

€ 18,00 per person

4-course menu

€ 24,00 per person



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

MARIE EVENTS



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

MARIE EVENTS

In following of our renowned brasserie, Marie Event's allows guests to savor the same delicious flavors of the Côte d'Azur and French inspired dishes from brasserie Marie.

Indulge in Marie's world of exquisite taste, love for the colorful French Riviera and endless summers.

YOUR PRIVATE DINING EXPERIENCE

- Marie Events is suitable for groups from 8 guests on.
- Groups up to 30 guests can select their favorite dish on the evening itself.
- For groups larger than 30 guests we kindly ask you to provide the menu selection and table seating one week prior to the dinner.



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

MARIE EVENTS MENU

STARTER

Escabeche of mackerel, cucumber and fennel

*

Steak tartare, mixed salad

*

Cream of lentil soup, chestnut, snowball mushroom and croutons

MAIN COURSE

Pot-au-feu with a selection of fish, crustaceans and shellfish

*

Corn fed chicken

*

Braised pointed cabbage, red wine sauce and black winter truffle

DESSERT

Selection of French cheeses, baguette

*

Mille-feuille, vanilla cream and vanilla ice cream

*

Frozen coffee ice cream, nougatine , candied fruits and nuts,
espuma of lemon and lavender

Coffee, tea and friandises

Three course choice menu - €49,- per person

ENHANCE YOUR EXPERIENCE

EXTEND YOUR MENU

*Extend your menu by adding an extra course for a supplement of €10,-
per person.*

Pan-fried duck foie gras, chicory compote, green apple and Madeira sauce

*

Selection of French cheeses, baguette

WINE PAIRING MENU

Our sommelier will pair the best wines for you and your guests.

3-course menu

€ 27,50 per person

4-course menu

€ 32,50 per person



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

MARIE EVENTS ROYALE MENU

STARTER

Parisian-style salmon, red endive, marinated beet and radish

*

Pan-fried duck foie gras, chicory compote, green apple and Madeira sauce

*

Grilled beet, hazelnut cream, blue cheese and white grapes

MAIN COURSE

Poached turbot, orange sauce, caramelised chicory and potato mousseline

*

Veal entrecote

*

Braised pointed cabbage, red wine sauce and black winter truffle

DESSERT

Selection of French cheeses, baguette

*

Mille-feuille, vanilla cream and vanilla ice cream

*

Frozen coffee ice cream, nougatine, candied fruits and nuts, espuma of lemon and lavender

Coffee, tea and friandises

Three course choice menu - €59,- per person

ENHANCE YOUR EXPERIENCE

EXTEND YOUR MENU

Extend your menu by adding an extra course for a supplement of €10,- per person.

Chicory gratin, York ham, Comté cheese and black winter truffle

*

Selection of French cheeses, baguette

WINE PAIRING MENU

Our sommelier will pair the best wines for you and your guests.

3-course menu

€ 27,50 per person

4-course menu

€ 32,50 per person



ORIGINAL AMSTERDAM LUXURY



DE
L'EUROPE

AMSTERDAM

BABYSHOWER
DE L'EUROPE AMSTERDAM

AFTERNOON TEA

Amuse of stuffed tomato with Dutch shrimp.

Finger Sandwich old cheese, radish and savora mustard
Finger sandwich cucumber salad
Finger sandwich egg and truffle salad
Ryebread avocado and tomato

Pie with mushroom ragout
Carrot croquette
Quiche Lorraine
Tartelette of oxtail

Yogurt mousse with fresh fruit and oatmeal crumble
Tompouce
Kiss of the Pâtissier
Macaron
Traditional Dutch rusk
Baby shower teddy bear cookie

INCLUDED IN THE BABYSHOWER
AFTERNOON TEA

- Decorations including balloons and flowers
 - Unlimited tea service
- €49,00

€59,00 including a non- alcoholic cocktail or a
glass of champagne



ORIGINAL AMSTERDAM LUXURY



DE L'EUROPE

AMSTERDAM

MARIE EVENTS MENU

STARTER

Thinly sliced tuna, avocado cream, lemon thyme dressing, salad of mixed cress

*

Steak tartare, mixed salad

*

Coeur de boeuf tomatoes, French dressing

MAIN COURSE

Pan-fried cod, salsa verde, spring vegetables

*

Chicken breast and crayfish, morel mushroom and green asparagus

*

BBQ broccoli, lime and garlic

DESSERT

Selection of French cheeses, baguette

*

Pavlova, red fruits, mascarpone, Berriollette sorbet

*

Frozen coffee, ice-cream, coffee cream, granite

Coffee, tea and friandises

Three course choice menu - €49,- per person

ENHANCE YOUR EXPERIENCE

EXTEND YOUR MENU

Extend your menu by adding an extra course for a supplement of €10,- per person.

Soup of melon with dried ham

*

Selection of French cheeses, baguette

WINE PAIRING MENU

Our sommelier will pair the best wines for you and your guests.

3-course menu

€ 27,50 per person

4-course menu

€ 32,50 per person



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

MARIE EVENTS ROYALE MENU

STARTER

Nicoise salad with grilled tuna

*

Smoked rib eye, mixed cress/herbs, green apple and pine nuts

*

Melon with feta and mint

MAIN COURSE

Grilled swordfish, zucchini and Antiboise sauce

*

Beef tenderloin, red wine shallot sauce, green vegetables

*

Pan-fried green asparagus, Comté cheese, truffle dressing

FESTIVE CAKE

Victorian Chocolate Sponge Cake with red fruits and golden details

Coffee, tea and friandises

Three course choice menu - €59,- per person

ENHANCE YOUR EXPERIENCE

EXTEND YOUR MENU

Extend your menu by adding an extra course for a supplement of €10,- per person.

Bisque of lobster, chervil cream

*

Selection of French cheeses, baguette

WINE PAIRING MENU

Our sommelier will pair the best wines for you and your guests.

3-course menu

€ 27,50 per person

4-course menu

€ 32,50 per person



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

MARIE EVENTS CELEBRATION

Celebrate your milestone in style with your loved ones in the heart of Amsterdam and create new memories together.

Whether you celebrate a birthday, anniversary or graduation, we will festively decorate the room for your special occasion. You will end the evening in style with a celebration cake as dessert.

YOUR FESTIVE EVENING

- Your private dining room will be festively decorated.
 - We will serve a beautiful cake as dessert.
- Children until the age of 8 receive a complimentary three course menu.



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

MARIE EVENTS CELEBRATION MENU

STARTER

Escabeche of mackerel, cucumber and fennel

*

Steak tartare, mixed salad

*

Cream of lentil soup, chestnut, snowball mushroom and croutons

MAIN COURSE

Pot-au-feu with a selection of fish, crustaceans and shellfish

*

Corn fed chicken

*

Braised pointed cabbage, red wine sauce and black winter truffle

FESTIVE CAKE

Victorian Chocolate Sponge Cake with red fruits and golden details

Coffee, tea and friandises

Three course choice menu - €59,- per person

ENHANCE YOUR EXPERIENCE

EXTEND YOUR MENU

Extend your menu by adding an extra course for a supplement of €10,- per person.

Pan-fried duck foie gras, chicory compote, green apple and Madeira sauce

*

Selection of French cheeses, baguette

WINE PAIRING MENU

Our sommelier will pair the best wines for you and your guests.

3-course menu

€ 27,50 per person

4-course menu

€ 32,50 per person



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

MARIE EVENTS CELEBRATION ROYALE MENU

STARTER

Parisian-style salmon, red endive, marinated beet and radish

*

Pan-fried duck foie gras, chicory compote, green apple and Madeira sauce

*

Grilled beet, hazelnut cream, blue cheese and white grapes

MAIN COURSE

Poached turbot, orange sauce, caramelised chicory and potato mousseline

*

Veal entrecote

*

Braised pointed cabbage, red wine sauce and black winter truffle

FESTIVE CAKE

Victorian Chocolate Sponge Cake with red fruits and golden details

Coffee, tea and friandises

Three course choice menu - €69,- per person

ENHANCE YOUR EXPERIENCE

EXTEND YOUR MENU

Extend your menu by adding an extra course for a supplement of €10,- per person.

Chicory gratin, York ham, Comté cheese and black winter truffle

*

Selection of French cheeses, baguette

WINE PAIRING MENU

Our sommelier will pair the best wines for you and your guests.

3-course menu

€ 27,50 per person

4-course menu

€ 32,50 per person



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

MARIE EVENTS CELEBRATION MENU

STARTER

Thinly sliced tuna, avocado cream, lemon thyme dressing, salad of mixed cress

*

Steak tartare, mixed salad

*

Coeur de boeuf tomatoes, French dressing

MAIN COURSE

Pan-fried cod, salsa verde, spring vegetables

*

Chicken breast and crayfish, morel mushroom and green asparagus

*

BBQ broccoli, lime and garlic

FESTIVE CAKE

Victorian Chocolate Sponge Cake with red fruits and golden details

Coffee, tea and friandises

Three course choice menu - €59,- per person

ENHANCE YOUR EXPERIENCE

EXTEND YOUR MENU

Extend your menu by adding an extra course for a supplement of €10,- per person.

Soup of melon with dried ham

*

Selection of French cheeses, baguette

WINE PAIRING MENU

Our sommelier will pair the best wines for you and your guests.

3-course menu

€ 27,50 per person

4-course menu

€ 32,50 per person



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

MARIE EVENTS CELEBRATION ROYALE MENU

STARTER

Nicoise salad with grilled tuna

*

Smoked rib eye, mixed cress/herbs, green apple and pine nuts

*

Melon with feta and mint

MAIN COURSE

Grilled swordfish, zucchini and Antiboise sauce

*

Beef tenderloin, red wine shallot sauce, green vegetables

*

Pan-fried green asparagus, Comté cheese, truffle dressing

FESTIVE CAKE

Victorian Chocolate Sponge Cake with red fruits and golden details

Coffee, tea and friandises

Three course choice menu - €69,- per person

ENHANCE YOUR EXPERIENCE

EXTEND YOUR MENU

Extend your menu by adding an extra course for a supplement of €10,- per person.

Bisque of lobster, chervil cream

*

Selection of French cheeses, baguette

WINE PAIRING MENU

Our sommelier will pair the best wines for you and your guests.

3-course menu

€ 27,50 per person

4-course menu

€ 32,50 per person



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

WALKING DINNER MENU

STARTERS

Gravad lax, salad of orange and fennel
Terrine of duck foie gras, herb salad, fig
chutney
Thinly sliced silver side of beef, homemade
pesto, mix of salad leaves
Grilled king prawns salad, broccoli, almonds,
orange dressing
Fine de Claire oysters, Champagne sauce
Poached egg, frisée lettuce, girolles
mushrooms, red wine sauce (V)
Lacquered chicken oyster skewer
BBQ avocado, ajo blanco, kumquat, goat's
cheese (V)
Crab bisque with tarragon, lime

MAIN

Comté macaroni, farmer's ham, black
truffle
Risotto with pan-fried cèpes (V)
Stir-fried king prawns with ginger,
lemongrass, pak choi
Royale of pumpkin, bacon, chestnut,
jus
Sea bass, crushed herb potatoes,
lobster reduction
Veal loin, seasonal vegetables with
thyme, jus
Confit lamb shoulder, pan-fried
chicory, fig sauce
Peppers, corn, edamame, lentils,
jalapeño burger (V)

DESSERTS

Cheesecake with blood orange
Baba au rum
Yogurt, lime, basil
Chocolate fig tartlet
Chocolate crème brûlée
Lemon meringue pie

€11 per dish
minimum 5 per person



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM



DRINKS AND BITES



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

BITES

BITES SUGGESTIONS

Organic carrot, ginger, cumin croquette (V)	€4.50
Tartlet with truffle, pear, mascarpone cheese (V)	€4.50
Mini wrap avocado, smoked chicken, sweet chilli sauce	€4.50
Dutch veal bitterbal, Dijon mustard	€1.75
Salmon tartare, wasabi mayonnaise	€5.50
Chicken skewer with oriental sauce	€5.50
Crab croquette	€5.50
Oyster from Zeeland, red wine vinegar	€5.50
Steak tartare	€5.50
Deep fried king prawns, remoulade sauce	€6.50
Lobster Croque Monsieur	€7.50
Mixed olives, vanilla, citrus	€4.50
Freddy's mixed salty snack	€4.50
Dutch cheese bites	€4.50

BITES PACKAGE

Tartlet with truffle, pear, mascarpone cheese
Dutch veal bitterbal, dijon mustard
Dutch cheese bites
Salmon tartare, wasabi mayonnaise
Nuts

€22,50 per person



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

ONE HOUR COCKTAIL RECEPTION

CHAMPAGNE & BUBBLES

Prosecco La Tordera, Kir Cremant, Heineken, soft drinks and sparkling water

€39 per person

The following hour is available at €35 supplement

Upgrade your cocktail reception with our house Champagne

Moët & Chandon, Reserve Impérial Brut Champagne, Veuve Clicquot Brut

€59 per person

WINE & BEER

Cuvée Blanc, Sauvignon Blanc – Chardonnay, Cuvée Rouge, Merlot - Cabernet Sauvignon, Heineken, soft drinks and mineral water

€29 per person

The following hour is available at €25 supplement

SIGNATURE COCKTAILS

Choice of 3 Freddy's Cocktails

Negroni, Mojito, Dutch Martini, soft drinks and mineral water

€39 per person

The following hour is available at €35 supplement

FRUITY & FLAVOURED

Russel & Co Bitter lemon, Pago Strawberry, Ginger Ale, tomato juice, orange juice, soft drinks, flavoured and mineral water

€29 per person

The following hour is available at €25 supplement

HOUSE BEERS

Brand India Pale Ale, Brand Weizen, Affligem Triple, Amstel Light, soft drinks and mineral water

€29 per person

The following hour is available at €25 supplement

OPEN BAR

Gin, Whisky, Vodka, Rhum, Heineken, Red & White wine, soft drinks and mineral water

€39 per person

The following hour is available at €35 supplement



DE L'EUROPE

AMSTERDAM

DRINKS A LA CARTE

NON-ALCOHOLIC DRINKS

Cup coffee/tea	€ 6,00	per	glass
Unlimited coffee, tea and cookies	€ 15,00	per	day
Lipton Ice, Pepsi, Sisi, 7'UP 0.2cl	€ 4,00	per	bottle
Russel & Co Bitter lemon, Tonic water, Ginger Ale 0.2cl	€ 5,50	per	bottle
Fruit juices	€ 6,00	per	glass
Fresh Fruit Juices	€ 22,50	per	bottle
Mineral water 0.2cl	€ 4,00	per	bottle
Mineral water 0.75cl	€ 6,50	per	bottle

ALCOHOLIC DRINKS

Jenever, from	€ 9,00	per	glass
Vermouth, from	€ 6,50	per	glass
Sherry, from	€ 7,00	per	glass
Port, from	€ 9,00	per	glass
Gin, from (Incl. Tonic)	€ 16,00	per	glass
Vodka, from	€ 9,00	per	glass
Tequila, from	€ 10,00	per	glass
Rum, from	€ 9,00	per	glass
International spirits, from	€ 9,00	per	glass



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

DRINKS A LA CARTE

CHAMPAGNE

Moët & Chandon, Reserve Imperial, Brut	€ 18,00	per	glass
Champagne	€ 99,00	per	bottle
Ruinart R, Brut	€ 121,00	per	bottle
Veuve Cliquot Ponsardin, Rose Brut	€ 170,00	per	bottle

PROSECCO

La Tordera	€ 9,00	per	glass
	€ 46,00	per	bottle

BEER

Heineken	€ 4,00	per	glass
Heineken 0,0%	€ 5,50	per	bottle
Heineken	€ 6,00	per	bottle

HOUSE WINE

2017 France, Cuvée Blanc, Sauvignon Blanc/Chardonnay	€ 6,75	per	glass
2017 France, Cuvée Rouge, Merlot/Cabernet Sauvignon	€ 6,75	per	glass
Bottle of Cuvée blanc or rouge	€ 37,50	per	bottle



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

WINES

WHITE WINE

2018, Menetou Salon, Sauvignon Blanc, FRA	/ 52,00	per	bottle
2018, Sancerre, Sauvignon Blanc, P. Jolivet, FRA	/ 68,00	per	bottle
2019, Cloudy Bay, Sauvignon Blanc, NZL	/ 90,00	per	bottle
2018, Jean Leon 3055, Chardonnay, ESP	/ 48,00	per	bottle
2018, Macon-Village, Chardonnay, Domaine Luquet, FRA	/ 60,00	per	bottle
2018, Prinz, Riesling Trocken, DEU	/ 46,00	per	bottle
2015, Savigny Les Beaune, Chardonnay, Ch. De la Charriere, FRA	/ 88,00	per	bottle
2019, Pouilly-Fuisse, Chardonnay, FRA	/ 99,00	per	bottle

RED WINE

2017, Jean Leon 3055, Merlot/Petit Verdot, ESP	/ 46,00	per	bottle
2017, Crozes Hermitage, Syrah, N. Perrin, FRA	/ 68,00	per	bottle
2017, Terrazas, Carbanet Sauvignon, ARG	/ 55,00	per	bottle
2015, Givry 1er Cru, Pinot Noir, Domaine Thenard, FRA	/ 75,00	per	bottle
2014, Mullineux, Syrah, ZAF	/ 76,00	per	bottle
2015, Clos des Fous Grillos, Cabernet Sauvignon, Chili	/ 56,00	per	bottle
2015, Altos de Luzón, Monastrel/Cabernet Sauvignon/Tempranillo	/ 56,00	per	bottle



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

TASTINGS AND ENTERTAINMENT

WINE TASTING

€55 per person

Our head sommelier will select three wines. We will also pair three delicious bites.

CHAMPAGNE TASTING

€75 per person

Our head sommelier will select three types of Champagne. We will also pair three delicious bites.

JAZZ BAND

€650 for the first hour, €350 for each following hour

DJ SET

€150 per hour excluding equipment

MAGICIAN

€300 per hour

PHOTOGRAPHER

Prices on request



ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

CAPACITY CHART EVENT SPACES

Event Spaces capacity chart	Dimensions	Theatre	Classroom	Cabaret	Square	U-shape	Oval Boardroom	Round tables plus buffet	Reception	Dinner long table	Dinner round tables
Spiegelkamer	7.6mx11.9m = 90m ²	60	36	48	30	30	30	40	80	32	50
Heinekenkamer	7.3mx11.6m = 85m ²	50	30	36	24	24	22	30	60	22	36
Brouwerskamer	5.3mx7.5m = 40m ²						13			14	
Prinsenkamer	5.9mx14.4m = 85m ²						20			22	
Private Foyer	3.40mx4.30m = 15m ²	<i>The Private Foyer connects the Spiegel-&Heinekenkamer. It is an intimate lounge area with a private balcony suitable for up to five guests in lounge set up.</i>									

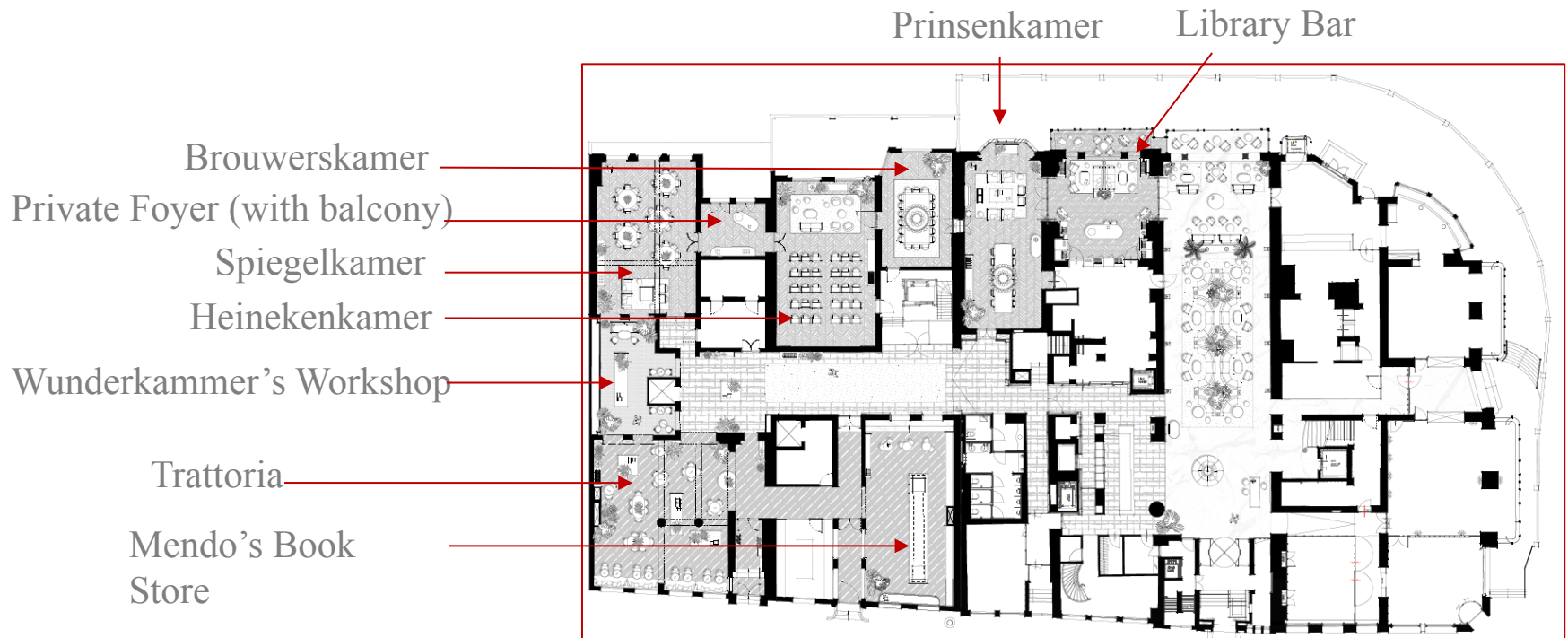


ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

FLOORPLAN EVENT SPACES

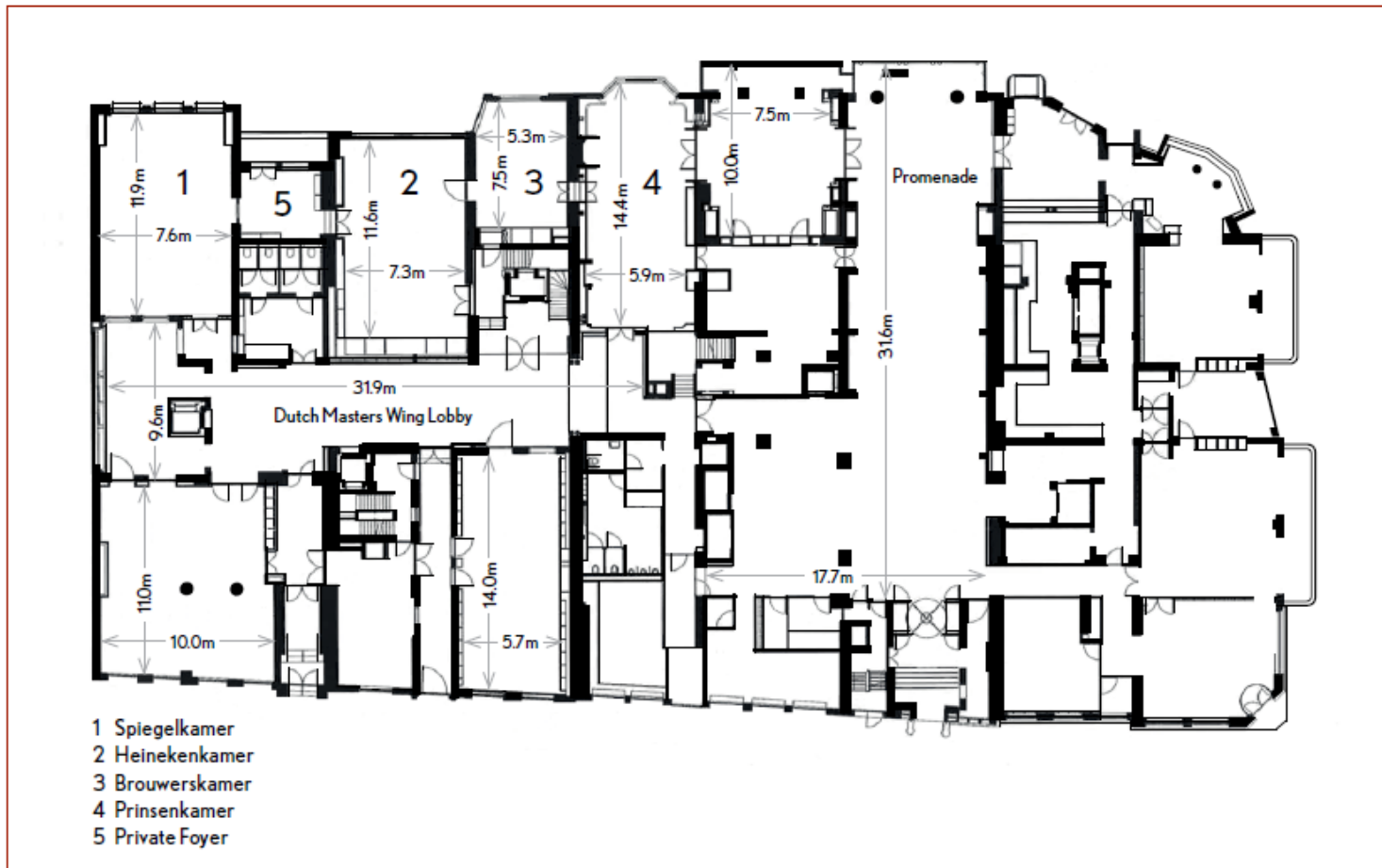


ORIGINAL AMSTERDAM LUXURY

DE L'EUROPE

AMSTERDAM

FLOORPLAN EVENT SPACES



DE
L'EUROPE

AMSTERDAM

THANK YOU



NIEUWE DOELENSTRAAT 2-14, 1012 CP AMSTERDAM, THE NETHERLANDS
+31(0)205311777 HOTEL@DELEUROPE.COM DELEUROPE.COM



ORIGINAL AMSTERDAM LUXURY