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Ever since it first opened its revolving doors in 1867, the Amstel Hotel has been proud to welcome many guests. To this day, the InterContinental Amstel Amsterdam remains the home-away-from-home for many special guests, local and international business guests, for meetings and conferences. It is now also an official wedding location. The hotel offers a wide range of options for private events and celebrations. The elegant and traditional character of the seven meeting and events rooms, all situated on the ground floor, make the hotel equally suitable for meeting options and unforgettable events. All rooms have natural daylight and most of them offer a beautiful view of the Amstel River. Our team has a world of experience and is doing their utmost to make your event unforgettable with extraordinary service and eye for even the smallest details, just as you would expect from us. To make your event even more memorable, our renowned chefs have put together a number of exceptional menus which you will find in the following pages.

We look forward to welcome you.
Floorplan

- Amstel Lounge
- Lobby
- Mirror Room
- Garden Room
- Amstel Club
- Maurits Room
- Smokers Lounge
- Toilet
- Toilet
- Prof. Tulp Room
- Sarphati Room
- Stadhouders Room
- Boardroom

InterContinental
Amstel Amsterdam
<table>
<thead>
<tr>
<th>Name of room</th>
<th>Theatre Style</th>
<th>Classroom</th>
<th>Cabaret</th>
<th>Cocktail Reception</th>
<th>Banquet</th>
<th>U-Shape</th>
<th>Block Table</th>
<th>Size (m²)</th>
<th>Length x Width (m)</th>
<th>Height (m)</th>
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IHG Business Rewards

Do you often book meetings and events for yourself or your guests? If so, as a regular booker, we are sure you would appreciate the many benefits of our booker program IHG® Business Rewards. The IHG® Business Rewards is a loyalty program for our guests who book meetings and social events. You, as a member, can redeem points for Reward Nights anywhere in the world, gift cards, merchandise, flights and much more using the IHG® Business Rewards Club catalogue. And of course you can use them for your team as well.

What are your benefits?

- One account per member with one membership number. The same card will be used to book on behalf of someone and to stay.
- No bookings thresholds and no minimum qualifying spend* to earn points.
- Book at your choice of IHG brands across the globe at participating hotels.
- Access to exclusive members-only offers and promotions.
- Access to all of the redemption options available in our IHG® Rewards club global catalogue.
- Members earn Gold or Platinum Elite tier bonus points when staying at IHG hotels for their personal stay

* For more information on member benefits and meeting options, please click here.
<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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<tr>
<td>Coffee &amp; tea half day (unlimited)</td>
<td>€ 9,50 p.p.</td>
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<tr>
<td>Coffee &amp; tea full day (unlimited)</td>
<td>€ 17,50 p.p.</td>
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<tr>
<td>1 cup of coffee or tea with biscuits</td>
<td>€ 7,25 p.p.</td>
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<tr>
<td>1 cup of coffee or tea with petit fours</td>
<td>€ 14,00 p.p.</td>
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<tr>
<td>1 cup of coffee or tea with Danish pastries and croissants</td>
<td>€ 14,00 p.p.</td>
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<tr>
<td>1 cup of coffee or tea with seasonal pastries</td>
<td>€ 14,00 p.p.</td>
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<tr>
<td>1 cup of coffee or tea with pain surprises (8pcs) per 2 persons</td>
<td>€ 31,00</td>
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Breaks

**WELCOME BREAK 08.30**
**DIAMOND FLORENTINE**

Coffee and tea
Croissant
Selection of sweets
Raspberry tartelette
Orange grapefruit juice
Fruit salad

**MORNING BREAK 10.00**
**DIAMOND JUBILEE**

Coffee and tea
Fruit salad
Yogurt with granola & blueberries
Oatmeal granola cookie
Orange grapefruit juice
Brownies
Smoothie of the day
Quiche Lorraine
Basket of goat cheese

**AFTERNOON BREAK 15.00**
**DIAMOND TIFFANY**

Coffee and tea
Cherry crumble
Crudité & dip
Healthy smoothie
Pretzels
Orange grapefruit juice

Brownies € 4,50  
Candy nut bar € 3,50
Tony Chocolony € 3,50
Quiche Lorraine € 5,50
Basket of goat cheese € 5,50
Croquette sandwich € 6,50

Sandwich lunch

Pumpkin soup, prawns, lentils & tarragon (vegan option without prawns)

Bagel, smoked salmon, avocado & cream cheese
Ciabatta, smoked turkey & curry mayonnaise
Pita bites, feta, hummus & pomegranate

Apple, cinnamon mousse, compote of apple and raisins & Malaga ice cream

3 courses sandwich lunch: €36,50 p.p.

Additional dishes
Salad bar (20 pax)
Sushi (3 pcs.)
Smoothie
Caprese Salad
Caesar Salad
Penne pasta, roasted vegetables
Curry masala
Sweet potato, baby broccoli & shrimp

€ 17,50 p.p.
€ 9,00 p.p.
€ 5,00 p.p.
€ 17,50 p.p.
€ 17,50 p.p.
## Hot lunch

### Option 1
- Penne pasta, grilled chicken, mushrooms & green olives
- Green beans & cream sauce
- Rocket lettuce, tomato & lemon
- Crusty focaccia
- Longueur of mango and coconut, meringue & mango sorbet

### Option 2
- Sweet potatoes, roasted peppers & garlic
- Grilled shrimps, baby broccoli & pickled onions
- Yogurt with lemon & dill
- Corn, olives, feta, baby tomatoes, cucumber, toasted pine nuts & avocado
- Herb bread

### Option 3
- Chickpeas, rice, red curry coconut sauce & eggplant
- Fried fish in beer & curry batter
- Naan bread with cilantro
- Yogurt with parsley & lemon
- Dark chocolate marquise, pistachio ice cream & brandy snap
- Ruby chocolate, raspberry & brownie crumble

20 persons or more
Menu suggestions

APPETIZERS

Roasted artichoke, poached egg, little gem & herbs vinaigrette ✓
Smoked salmon, fennel, couscous & tarragon
Tuna tataki, marinated cabbage, shi-meij & soya vinaigrette
Grilled asparagus salad, smoked bavette & candied artichoke
Gamba’s, soba noodles, mushrooms, spring onion & soy

SECOND COURSES

Beef sucade, beetroot, lentils & sourdough
Tom Kha Kai, coconut, corn chicken & lime
Cod, celeriac, green vegetables & antiboise
Lentil soup, curry & herb oil ✓
Risotto, mushrooms, truffle & parmesan ✓
MAIN COURSES

Dorade, pumpkin, ratatouille, olives & garden herbs
Veal tenderloin, beetroot, zucchini, potato & red wine gravy
Corn chicken fillet, pointed cabbage, corn & spices
Pumpkin, ravioli, nuts & garden herbs ✔
Mushroom risotto, celery & parmesan ✔

DESSERTS

Pure bombe with feulletine, tonka beans & salted caramel
Dark chocolate marquise, cream from yuzu & apricot sorbet
Mille-feuille, hazelnut parfait, coffee & hazelnut meringue
Apple, cinnamon mousse, compote of apple and raisins & Malaga ice cream

Cheese platter, international assortment (extra course € 16,50 )

You can choose from the above items and create your own menu. Please create one menu for you and your guests.

3 courses € 72,00 p.p.
4 courses € 86,00 p.p.
5 courses € 102,50 p.p.
Vegetarian and vegan options

**BREAKS**

**DIAMOND PARAGON:** Coffee and tea, croissant (gluten-free), yogurt fruit shot, old cheese and mustard tramezzini & orange juice € 9,00

**DIAMOND REGENT:** Coffee and tea, scones (gluten-free), granola bar, oatmeal with berries, red fruit shake & orange juice € 12,00

**3 COURSES HOT LUNCH €36,50**

- Tomato soup, sage & basil
- Pasta fungi
- Smoothie with spinach, apple & ginger

**MENU**

- Tabouleh, parsley, artichoke & lemon
  - Or
  - Tomato, buratta, basil & crostini
- Lentil soup, curry & herb oil
  - Or
  - Asparagus, Opperdoezer Ronde, salty vegetables & mushrooms
- Burrata, ravioli, tomato & garden herbs
  - Or
  - Pumpkin, hazelnut, baby broccoli, chives & apple cider

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Vegetarian and vegan options
WALKING DINNER

Noodle salad, ‘Black Tiger’ prawns, mango & Thai curry € 15,00
Roasted scallops, artichoke, couscous & poultry cream € 15,00
Dorade fragola, bagna cauda & lemon € 15,00
Lamb neck, chickpeas, bulgur & vadouvan gravy € 15,00
Tabouleh, parsley, lemon & artichoke € 15,00
Beef sucade, risotto, crumble & red wine gravy € 15,00
Pumpkin, hazelnut, bimi & green asparagus € 15,00

Dark chocolate marquise, pistachio ice cream & brandy snap € 15,00
Mille-feuille, vanilla parfait, marinated strawberries and Crème Chantilly € 15,00

4 SMALL DESSERTS €22,50

Ruby chocolate, raspberries & brownie crumble
Dark chocolate marquise, pistachio ice cream & brandy snap
Mille-feuille, vanilla parfait, marinated strawberries & Crème Chantilly
Longueur of mango and coconut, merengue and mango sorbet
### Cold Canapes
- Salted puff pastry cookies  € 2,00 p.p.
- Mixed nuts  € 2,00 p.p.
- Reypenaer Cheese & Amsterdam sour  € 2,50 p.p.
- Chicken liver paté, brioche & apple  € 3,00 p.p.
- Crudités  € 2,00 p.p.
- Tuna tartare, yogurt & wakame  € 2,75 p.p.
- Salmon, tortilla, creme fraiche & tomato  € 2,00 p.p.
- Hummus & crispy bell pepper  € 2,00 p.p.

### Warm Canapes
- Teriyaki chicken skewer, coconut & peanut  € 2,00 p.p.
- Vegetable croquette & piccalilli  € 2,00 p.p.
Chef’s Tasting Menu

Sea bass – North Sea crab, sweet and sour vegetables & wasabi vinaigrette
Or
Miso – Eggplant, nikiri, sushi rice & carrot vinaigrette

Sea bass – Fragola, celeriac & antiboise
Or
Risotto – Mushrooms, truffle & parmesan

Sweetbread – Beetroot, risotto & raspberry
Or
Salsify – Chicory, almond & coffee

Venison – BBQ pointed cabbage, mushrooms, deer gravy
Or
Cepes – Risotto, Portobello & saffron

Valrhona – Manjari 64% chocolate & Perdro Ximenez

3 courses € 78,00 / 4 courses € 95,00 / 5 courses € 115,00
Buffet suggestions

VAN GOGH

Variety of bread ✅
Smoked salmon, fennel & garden herbs
Beef bavette salad, roasted bell peppers, spring onion, noodles & cashew
Cabbage lettuce, grilled Albacore tuna, haricots vert, olives & red onion
Potato salad, dried tomatoes, basil & smoked almond ✅
Grilled vegetable salad, zucchini, artichoke, tomatoes & green asparagus ✅

Buffalo mozzarella, tomato, basil & olive oil ✅
Clear poultry bouillon with mushrooms

Stir-fried cod fillet, shellfish sauce & cherry tomato
Grilled guinea fowl, wild mushrooms, flat parsley & poultry cream

Seasonal vegetables
Potato gratin

Mille feuille, parfait from hazelnut, coffee & hazelnut meringue
Appel, cinnamon mousse, compote of apple and raisins & Malaga ice cream

€ 80.00 p.p.
30 persons or more
ADDITIONAL SUPPLEMENTS

Butternut squash salad, pecans & pomegranate  € 7,50
Romaine salad, nectarines, smoked almonds & cider vinaigrette  € 7,50
Fines de Claires oysters & lemon  € 3,00
2 pieces of nigiri sushi (p.p.)  € 5,00

Poultry curry masala, chickpeas & Ras el Hanout yogurt  € 17,50
Sweet potatoes, bimi, large shrimps & herb compote  € 17,50
Carving station, brisket, mustard, brioche & sauerkraut  € 20,00
Beef tenderloin, chimichurri & pumpkin  € 30,00
Veal entrecote, mushrooms & madeira sauce  € 27,50

DESSERT AND CHEESE BUFFET

Cheese platter with international and domestic cheeses & raisin bread  € 16,00

Cakes;
Vanilla, cherry & feuilletine  € 16,00
Dark chocolate cake, hazelnut & caramel
Raspberry, yogurt, lime & meringue

Sweet;
A glass of white/dark chocolate  € 16,00
Mango-passion fruit mousse with lemongrass
Vanilla panna cotta with orange
Coconut mousse, Pina colada & pineapple
Vanilla Crème brûlée
Exclusive dinner options

WINE ROOM

A great selection of wines is stored in the Wine Room. This is a unique location for a private lunch or dinner. An intimate room where a large wooden table accommodates eight to sixteen guests. The price is €110.00 per person for a six-course La Rive dinner.
CLASSIC BOAT TOUR

Our three boats, moored alongside the hotel, are hundred-year-old classic saloon boats. They were lovingly restored about a decade ago and have been fully equipped with modern comforts. They run solely on electricity. The boats are perfect for business or festive tours through Amsterdam’s network of canals. Travel in style.

We can fulfill all your catering wishes, whether it’s an atmospheric dinner on-board or a culinary tour from restaurant to restaurant.

The Classic Boat Tours crew are highly experienced and professional. They know their boats and the highlights of the city and they can cater for all tastes in food. They can help you in a wide range of languages.