

Extras that make the difference

- ✓ Christmas package service – we ensure all Christmas packages are ready
- ✓ Valet parking possible
- ✓ Give a Christmas ornament of the former Shipping house to everyone as a memento



*Scan the QR code
for all options
and reservations*

amrathamsterdam.com
Tel: 020 552 0000

Celebrate CHRISTMAS
& NEW YEAR WITH
YOUR TEAM OR
BUSINESS RELATIONS

Monday, December 7, 2026
to Sunday, January 17, 2027



Festive reception

End the year with a stylish Christmas drinks reception or start the new year with a festive New Year's reception.

Enjoy luxury bites, winter drinks, and personal service in the historic ambiance of Grand Hotel Amrâth Amsterdam.

Drinks assortment:

Draft beer | house wine | soft drinks | juices | water

Assortment of snacks, choice of:

Mini salmon gravlax | goat's cheese cannoli with fig chutney | beef tartare tartlet | mini prawn cocktail | mushroom bitterballen | chicken & rabbit croquette

includes 3 snacks &
2 house beverages

€27.50
p.p.

Festive High Tea

Looking for an informal alternative? Choose a luxurious High Tea with savory delicacies, refined sweets, and an extensive selection of premium tea. Ideal for colleagues or business associates during the festive season.

- Cava reception | selection of premium teas
- Savoury: beef tartare millefeuille | duck & hoisin wonton tartlet | goat's cheese, fig & pea cannelloni | tuna tartare nori cup | crayfish cocktail madeleine
- Sweet: ruby profiterole | white chocolate rice crisp | mini panettone with spiced fruit jam | salted caramel & chocolate cup | traditional kerststol | apple filo pastry parcel

€65.00
p.p.



Breakfast, lunch & dinner

From an extensive buffet to shared dining or an exclusive game menu, our chefs provide a culinary experience that perfectly suits your group.

Breakfast Buffet

Freshly brewed coffee & fine teas | juices & dairy selections | artisan breads, rolls | butter croissants & Danish pastries | seasonal fruits & fruit salad | yogurt, granola & wholesome breakfast options | premium cheeses | fine charcuterie | sweet spreads & preserves | fresh salads & house-made specialties | egg dishes prepared in various styles | crispy bacon & hot breakfast favourites | cereals & healthy selections

€32.50
p.p.

Lunch Buffet

Coffee & tea | fresh juices & dairy selections | freshly baked breads & pastries | seasonal fruits | premium cheeses | charcuterie & accompaniments | fresh salads & market vegetables | house-made specialties | seasonal creations | chef's daily soup | seafood selections | meat selections | vegetarian selections | warm dishes & side dishes | desserts & sweet delicacies

€32.50
p.p.

Shared Lunch/Dinner 8 dishes per group

Seafood delicacies | premium meat dishes | vegetarian specialties | seasonal side dishes | chef's hot selection | desserts

€35.00
p.p.

4-Course Wild Game

Starter - Trio of Quail

Quail breast | quail pâté | crispy quail croquette | beetroot | cranberry | brioche

Intermediate - Pheasant Ravioli

Handmade pheasant ravioli | truffle beurre blanc | parsnip cream | crispy pancetta

Main Course - Venison Wellington

Venison fillet wrapped in mushroom duxelles and puff pastry | celeriac purée | red cabbage | Brussels sprouts | chestnuts | port wine jus

Dessert - Christmas Chocolate Delight

Dark chocolate crémeux | amarena cherries | cinnamon biscuit | orange gel | white chocolate mousse

€65.00
p.p.

Prices excluding roomrental.