



THE HARBOUR CLUB

AMSTERDAM OOST

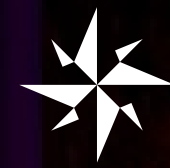
Special Event Dining!



# Let the Creativity fly!

Choose the combination of cuisine that suits your event. Whatever you decide, every bite will be presented in style with The Harbour Club signature and graciousness.

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# Table Starters

Portions are based on 4 persons

<b>BREAD</b> .....	9
Served with salted butter and mackerel tapenade	
<b>PATA NEGRA</b> .....	17
50 gr. Iberico Ham	
<b>SALTY EDAMAME</b> .....	10
Sea salt flakes	
<b>CRUDITÉS</b> .....	7
Seasonal vegetables with humus	
<b>MARINATED OLIVES</b> .....	7



CARE OF MAGIC



# Chef's Plated Menu

## Minimum three courses

Menu chosen prior to event by organizer

<b>3-Course Menu</b> 1 starter, 1 main course & dessert .....	<b>55 PP</b>
<b>4-Course Menu</b> 2 starters, 1 main course & dessert .....	<b>65 PP</b>
<b>3-Course Chefs Choice</b> 1 starter, 1 main course & dessert .....	<b>50 PP</b>

## Starter

### BOUILLABAISSÉ

with market fish & saffron

### GAMBA CAESAR SALAD

with romaine, croutons, poached egg & Caesar dressing

### SALMON TORCH MAKI

with avocado & teriyaki

### CARPACCIO

from entrecôte with shiso pesto, parmesan & pine nuts

### ASIAN STEAK TARTARE

with spring onion & Japanese mayonnaise

### BEEF TATAKI

with yakiniku, daikon & garlic

### BUDDHA MAKI

with vegetables and teriyaki

## Main

### TURBOT

with green herbs & capers

### SALMON MISO

with leek, aji amarillo beurre blanc

### BAVETTE

with potato mousseline, seasonal vegetables & red wine sauce

### SPRING CHICKEN

with bok choy & truffle teriyaki

### RISOTTO

with truffle & Green asparagus

## Dessert

### PORNSTAR CHEESECAKE

with Champagne foam & passion fruit

### POPCORN FLAN

with chocolate, tonka & miso caramel

### CHEESE PLATTER

with 3 cheeses & raisin walnut bread

# Chef's Lounge Menu

**Designed for shared dining up to 100 guests**

Menu chosen prior to event by organizer

**3-Course Menu** 3 cold, 3 hot, side & dessert ..... **60 PP**

**4-Course Menu** 6 cold, 3 hot, side & dessert ..... **70 PP**

**3 Course Chefs Choice Menu** 3 cold, 3 hot, side & dessert ..... **55 PP**

## Cold

**SALMON TORCH MAKI**

with avocado & teriyaki

**GAMBA CAESAR SALAD**

with romaine, croutons, poached egg & Caesar dressing

**ASIAN STEAK TARTARE**

with spring onion & Japanese mayonnaise

**BEEF TATAKI**

with yakiniku, daikon & garlic

**BUDDHA MAKI**

with vegetables and teriyaki

## Hot

**SALMON MISO**

with fennel, sesame & green oil

**DORADE**

with seasonal vegetables & tay soy vinaigrette

**PEKING DUCK**

with pancakes, cucumber & hoisin

**TENDERLOIN**

with Anticucho Jus

**RISOTTO**

Truffle & Green Asparagus

## Sides

Select 1 (Included)

**FRIED RICE**

**FRITES VAN ZUYD**

**EDAMAME SALTY**

## Dessert

**THE CHOCOLATE DREAM**

with chocolate, coffee & tonka beans

**PORNSTAR CHEESECAKE**

with Champagne foam & passion fruit

**POPCORN FLAN**

with chocolate, tonka & miso caramel

**CHEESE PLATTER**

with 3 cheeses & raisin walnut bread

# Walking Dinner Menu

**Designed for a minimum of 25 guests**

Menu chosen prior to event by organizer

<b>6-Courses Menu</b> 3 cold, 2 hot & dessert .....	<b>60 PP</b>
<b>7-Courses Chefs Choice Menu</b> .....	<b>70 PP</b>
<b>7-Courses Menu</b> 3 cold, 3 hot & dessert .....	<b>75 PP</b>
<b>8-Courses Menu</b> 4 cold, 3 hot & dessert .....	<b>85 PP</b>

## Cold

### SALMON TORCH MAKI

with avocado, teriyaki & wasabi mayonnaise

### TUNA TOSTADA

with guacamole, yuzu & pico de gallo

### BEEF TATAKI

with black garlic leche & wasabi vinaigrette

### ASIAN STEAK TARTARE

with spring onion & Japanese mayonnaise

### ASIAN SALAD

with Chinese cabbage, carrot & Ssamjang

### BURRATA

with epazote, basil & tomatoes

## Hot

### DORADE

with seasonal vegetables & tay soy vinaigrette

### SALMON MISO

with fennel, sesame & green oil

### PULPO

with radish & black garlic aioli

### MINI HARBOUR'GER

with umami mushroom ketchup, pickles & cheddar

### BAVETTE

with potato mousseline, seasonal vegetables & red wine sauce

### RISOTTO

with truffle & green asparagus

### GNOCCHI

with beurre noisette, spinach, yuzu crème & parmesan

## Sides Optional

### FRITES UIT ZUYD .....

with truffle mayonnaise

7

## Dessert

### PORNSTAR CHEESECAKE

with Champagne foam & passion fruit

### POPCORN FLAN

with chocolate, tonka & miso caramel

### CHEESE PLATTER

with 3 cheeses & raisin walnut bread

# Snacks

Designed for a minimum of 10 guests

## Dutch

**Frites uit Zuyd** with truffle mayonnaise

**Meatball** with mustard mayonnaise

**Bittergarnituur** Appetizer croquettes, cheese sticks & spicy spring roll

**Dutch shrimps** with baby gem & cocktail sauce

## Latin

**Tuna tostada** with guacamole, yuzu & pico de gallo

**Mini yellowtail ceviche** with black garlic leche & wasabi vinaigrette

**Arepas** with guacamole & tzar caviar

**Pao de Queijo**

## Asian

**Peking duck spring rolls** with hoisin sauce

**Nigiri** with tuna or salmon with fresh wasabi

**Kara age** with Japanese mayonnaise

**Mini steamed bun** with brisket, pickled vegetables & chipotle

15 PP

18 PP

23 PP

# Amuses

Minimum order 12 per piece

**2-Amuses** .....

14 PP

**3-Amuses** .....

18 PP

**5-Amuses** .....

26 PP

**6-Amuses** .....

32 PP

## Cold Amuses

**Nigiri tuna or salmon** with fresh wasabi

**Oysters** with red wine vinaigrette & shallots

**Dutch shrimps** with baby gem & cocktail sauce

**Mini yellowtail ceviche** with black garlic leche & wasabi vinaigrette

**Asian steak tartare** with spring onion & Japanese mayonnaise

**Beef tataki** with yakiniku, daikon & garlic

**Brioche** with mozzarella crème & tomato salsa

**Avocado tostadas** with chipotle and feta cheese

## Warm Amuses

**Crab cakes** with apple slaw and aji Amarillo aioli

**Pulpo** with radish & black garlic aioli

**Gamba al ajillo** with red pepper

**Korean fried chicken** with triple S sauce

**Saté Lilit** with chicken, spring onion & lombok

**Truffle crostini** with mixed mushrooms & aged Pecorino

**Falafel Ssäm** with lettuce, humus & falafel



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# Food Points

**Designed for a minimum of 50 guests**

Optional Attendant on the Food Points

**One Attendant per every 75 Guests | €75 per hour**

## Dip it!

**Breads** Warm Pita Bread, Turkish Bagel Chips & Crispy Flat Bread

**Dips** Hummus, Baba Ghanoush, Taramasolata, Tzatziki, Mackerel Tapenade & Roasted Almonds

## Cheese & Charcuterie ..... 21 PP

**Cheese** Brie, Manchego, Stilton, Gruyère, Port Salut & Saint Maure

**Cured Beefs** Salami, Serrano, Capicola & Chorizo

**Condiments** Fig-Cranberry Marmalade, Spicy Plum, Mango Chutney, Spicy Mixed Nuts, Marinated Olives, Honey & Mustard

**Breads** Sliced Baguette, Rosemary Focaccia & Lavash Crackers

## Salad Bar ..... 17 PP

**Leaves** Artisan Lettuce, Romaine, Spinach & Arugula

**Fixings** Cherry Tomato, Cucumber, Pickled Onions, Parmesan, Grilled Heart of Palm, Sweet Potatoes, Feta, Roasted Corn, Black Beans, Artichoke Hearts, Goat Cheese, Caramelized Walnuts & Crispy Croutons

**Dressing** Honey-Balsamic, Citrus Vinaigrette & Caesar Dressing

**Toppings – Select 2** Salmon, Tuna, Chicken, Beef & Prawns

## Dessert Point ..... 13 PP

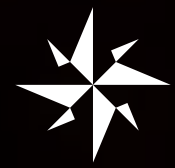
**Cakes** New York Cheesecake Coconut, Treacle Waffle Cake & Salted Caramel Brownie

**Ice Cream** Vanilla, Dark Chocolate, Mango & Raspberry

**Sauces** Chocolate, Passion Fruit, Vanilla Sauce

**Toppings** Chocolate Chip Cookies, Marshmallow, Salted Caramel & Crunchy Hazelnut





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# Food Stations

**Designed for a minimum of 50 guests**

Chef Attendant Required on Every Station

**One Attendant per 75 guests | € 75 per hour**

## Sushi Station

8 pcs. Cut Rolls

**Buddha Maki, Spicy Tuna Maki, Salmon Torch Maki,  
Fresh Wasabi, Pickled Ginger & Soy Sauce**

## Pasta Station

**Pasta's** Tagliatella, Gnocchi, Penne

**Sauces** Truffle, Alfredo & Pomodoro

**Garnish** Mushrooms, Parmesan, Olives, Capers, Spinach & Walnuts

## Meat Station

Select 1 dish

### Steak

Bavette with potato mousseline, seasonal vegetables & red wine sauce

### Mini Burger

Black Angus, Umami mushroom ketchup, pickles & cheddar

### Saté Lilit

Chicken, spring onion & Lombok sauce

## Fish Station

Select 1 dish

### Bouillabaisse

Market Fish & Saffron

### Salmon

Salmon miso with fennel, sesame & green oil

### Dorado

Dorado with seasonal vegetables & tay soy vinaigrette

18<sup>PP</sup>

22<sup>PP</sup>

18<sup>PP</sup>

18<sup>PP</sup>

# Group Packages

Designed for a minimum of 75 guest and up to 200 guests

NEXT DOOR PACKAGE 'PREMIUM' ..... € 160<sup>PP</sup>

## Reception

Glass of Cava

Amuse for each guest

Salted pastry dough sticks

## Dinner

Bread with mackerel tapenade and salted butter

3 course plated menu (Menu chosen prior to event)

National drink package for 3 hours, incl.:

- Water, juices and soft drinks
- House wines, white - rosé - red
- Draft beer, incl 0.0%
- Dutch spirits

## Venue of Location

Private venue, Next Door, included

NEXT DOOR PACKAGE 'DELUXE' ..... 215<sup>PP</sup>

## Reception

Glass of Moët & Chandon Brut

Variety of 3 Amuses for each guest

Salted pastry dough sticks

## Dinner

Bread with mackerel tapenade and salted butter

4 course plated menu (Menu chosen prior to event)

National drink package for 4 hours, incl.:

- Water, juices and soft drinks
- House wines, white - rosé - red
- Draft beer, incl 0.0%
- Dutch spirits

## Venue of Location

Private venue, Next Door, included



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# Business Package

Designed for a minimum of 75 guest and up to 200 guests

**BUSINESS PRESENTATION** ..... € 110<sup>PP</sup>

## Reception

- Coffee, Tea & water arrangement
- Variety of sweets

## Lunch

Assorted Soft Drinks, Juices and Bottled Water

### First Course

Bouillabaisse, Tom Yam Kai or Spicy Carrot Soup

### Second Course

Fishcake Bao, Steak Tartare Sandwich or Mozzarella Brioche

## After Workday

- 1 Hour Premium Package drinks
- Variety of Dutch snacks

## Presentation

- Beamer with 300x200 cm white screen
- Microphone
- Private venue, Next Door, included

# Drinks

Designed for a minimum of 50 guests

## Premium Package

Ketel One Jenever, Ramos Pinto 10 Port, Martini Vermouth, Tio Pepe Dry Sherry, Hoppe Vieux, Heineken, Heineken 0.0, Red, Rosé & White House Wine, Assorted Soft Drinks, Juices and Bottled Water

<b>One Hour</b> .....	<b>18</b> PP
<b>Two Hours</b> .....	<b>28</b> PP
<b>Three Hours</b> .....	<b>36</b> PP
<b>Four Hours</b> .....	<b>44</b> PP
<b>For each following hour</b> .....	<b>8</b> PP

## Deluxe Package

Ketel One Vodka, Tanqueray Gin, Bacardi Carta Blanca, Bacardi Negra, JW Black Label, Heineken, Heineken 0.0, Red, Rosé & White House Wine, Assorted Soft Drinks, Juices and Bottled Water

<b>One Hour</b> .....	<b>24</b> PP
<b>Two Hours</b> .....	<b>36</b> PP
<b>Three Hours</b> .....	<b>47</b> PP
<b>Four Hours</b> .....	<b>58</b> PP
<b>For each following hour</b> .....	<b>11</b> PP

## Top-Notch Package

Belvedere Vodka, Hendricks Gin, Tanqueray 10 Gin, Don Julio Blanco Tequila, Bacardi Carta Blanca Rum, Havana 7 Rum, Jack Daniel's Whiskey, JW Black Label, Heineken, Heineken 0.0, Cava, Red, Rosé & White House Wine, Assorted Soft Drinks, Juices and Bottled Water

<b>One Hour</b> .....	<b>30</b> PP
<b>Two Hours</b> .....	<b>46</b> PP
<b>Three Hours</b> .....	<b>61</b> PP
<b>Four Hours</b> .....	<b>75</b> PP
<b>For each following hour</b> .....	<b>14</b> PP

## House Wine

Altozano Verdejo, Famille Perrin Luberon Rosé & Altozano Tempranillo

<b>Meeting Package</b> .....	<b>22<sup>50</sup></b> PP
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Coffee, tea and bottled water with Friandises Package is available from 9 am till 5 pm

## Welcome Drinks

<b>Cava upon arrival</b> .....	<b>9</b> PP
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A glass of Arte Latino Cava Brut

<b>Champagne upon arrival</b> .....	<b>16</b> PP
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A glass of Moët & Chandon Brut

## Hosted Bar

<b>Soft Drinks, Juices</b> .....	<b>4<sup>50</sup></b>
<b>Bottled Water</b> .....	<b>7<sup>50</sup></b>
<b>Draft Beer</b> .....	<b>5</b>
<b>House Wine</b> .....	<b>7</b>
<b>Cognac, Liqueur</b> .....	<b>7<sup>50</sup></b>
<b>Premium Mix Drink</b> .....	<b>10<sup>50</sup></b>
<b>Deluxe Mix Drink</b> .....	<b>12<sup>50</sup></b>
<b>Top-Notch Mix Drink</b> .....	<b>13<sup>50</sup></b>

# Liquid Diet

Designed for a minimum of 50 guests

## Bar Additions

To be set as own bar with bartender

## Mojito Bar

### Classic Mojito Bar

White Rum, Simple Syrup, Fresh Mint Leaves, Fresh Limes, Lime Juice & Carbonated Water

### Add Some Sweetness (Choose 2)

Juices: Black Cherry, Blackberry, Mango, Passion Fruit, Pomegranate, Raspberry, Strawberry & Watermelon

<b>One Hour</b> .....	<b>28 PP</b>
Incl. 50 cocktails	
<b>Two Hours</b> .....	<b>33 PP</b>
Incl. 100 cocktails	
<b>Three Hours</b> .....	<b>38 PP</b>
Incl. 100 cocktails	
<b>Four Hours</b> .....	<b>41 PP</b>
Incl. 100 cocktails	

## Mule Bar

Six different Mule variations

### Moscow Mule

Vodka, lime & ginger beer

### Dutch Mule

Genever, lime & ginger beer

### Kentucky Mule

Bourbon whiskey, lime & ginger beer

**Gin Gin Mule** Gin, simple syrup, mint, lime & ginger beer

### Mezcal Mule

Mezcal, lime & ginger beer

### Dark 'n' Stormy

Dark rum, lime & ginger beer

<b>One Hour</b> .....	<b>28 PP</b>
Incl. 50 cocktails	
<b>Two Hours</b> .....	<b>33 PP</b>
Incl. 100 cocktails	
<b>Three Hours</b> .....	<b>38 PP</b>
Incl. 100 cocktails	
<b>Four Hours</b> .....	<b>41 PP</b>
Incl. 100 cocktails	

## Gin & Tonic Bar

### Gins

Tanqueray, Hendriks, Gin Mare & G'Vine

### Fever Free Tonics

Indian Tonic, Elderflower Tonic & Mediterranean Tonic

### Before the Final Straw

Lime, Lemon, Cucumber, Basil, Rosemary & Grapes

<b>One Hour</b> .....	<b>28 PP</b>
Incl. 50 cocktails	
<b>Two Hours</b> .....	<b>33 PP</b>
Incl. 100 cocktails	
<b>Three Hours</b> .....	<b>38 PP</b>
Incl. 100 cocktails	
<b>Four Hours</b> .....	<b>41 PP</b>
Incl. 100 cocktails	

- Cocktail bars are included bartender
- Extra Cocktails | € 250 per 50 serves
- One bartender per 75 Guests
- Extra bartender € 50 per hour
- Bar addition added to Hosted Bar € 15 per drink
- Bar addition added to Beverage Package € 12 p.p.