



THE HARBOUR CLUB
AMSTERDAM OOST

SPECIAL EVENT DINING



Table Starters	4
Chefs Plated Menu	4
Chefs Lounge Menu	5
Walking Dinner Menu	5
Snacks	7
Amuses	7
Food Points	9
Food Stations	10
Group Packages	12
Business Package	12
Baby Shower	14
Birthday Packages	14
Beverage Packages	16
Liquid Diet	17

**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.

THE HARBOUR CLUB
AMSTERDAM OOST



Table Starters

PORTIONS ARE BASED ON 4 PERSONS

BREAD

Served with salted butter and mackerel tapenade

€ 7

PATA NEGRA

50 gr. Iberico Ham

€ 15

SALTED PASTRY DOUGH STICKS

Spicy, cheese, white sesame & black sesame

€ 6

CRUDITÉS

Seasonal vegetables with humus

€ 6

Chefs plated menu

MINIMUM THREE COURSES

STARTER

Tom Yum bisque with crevette, sereh & cocos

Gamba salad with spinach, truffle oil & parmesan

Yellowtail ceviche with black garlic leche & wasabi vinaigrette

Tuna tartare with guacamole & tzar caviar

Pulpo with radish & black garlic aioli

Salmon torch maki with avocado & teriyaki

Carpaccio from Entrecote with curly endive

Steak tartare with lettuce, classic garnish & truffle mayonnaise

Beef tataki with yakiniku, daikon & garlic

Gado gado with green beans, ramen egg & peanut dressing

Buddha Maki with vegetables and teriyaki

MAIN

Turbot with olives, capers, tomato, carrot puree & olive oil

Grilled swordfish with soba noodles, edamame & shimeji

Salmon miso with fennel, sesame & green oil

Bavette with gratin, seasonal vegetables & red wine sauce

Chicken supreme with sweet potato, bok choy & yuzu beurre noisette

Risotto with truffle, mushrooms and parmesan

Coconut curry with tofu & diced root vegetables

DESSERT

Chocolate cake with marshmallow, passionfruit caramel & white chocolate ice cream

New York style cheesecake with red fruit & vanilla ice cream

Cheese dessert with cheesecake, macaron, tartelette, cookie & bonbon

Menu chosen prior to event by organizer

3 Course Menu € 50 p.p. (1 starter, 1 main course & dessert)

4 Course Menu € 55 p.p. (2 starters, 1 main course & dessert)

3 Course Chefs Choice Menu € 45 p.p. (1 starter, 1 main course & dessert)

Oops... can't choose? The Chef chooses three options per course, then on the night it's up to you! Up to 50 persons.

3 Course Menu € 65 p.p. (1 starter, 1 main course & dessert)

4 Course Menu € 75 p.p. (2 starters, 1 main courses & dessert)

Chefs lounge menu

DESIGNED FOR SHARED DINING UP TO 60 GUESTS

COLD

Yellowtail ceviche with black garlic leche & wasabi vinaigrette
Salmon torch maki with avocado & teriyaki
Gamba salad with spinach, truffle oil & parmesan
Asian steak tartare with spring onion & Japanese mayonnaise
Beef tataki with yakiniku, daikon & garlic
Gado gado with green beans, ramen egg & peanut dressing
Buddha Maki with vegetables and teriyaki

HOT

Salmon miso with fennel, sesame & green oil
Grilled tuna with soba noodles, edamame & shimeji
Peking duck with pancakes, cucumber & hoisin
Tenderloin with truffle teriyaki
Falafel ssäm with lettuce, humus & falafel
Avocado spears with tomato & avocado-jalapeño sauce (v)

SIDES

Select 1 (included)

Fried rice
Chow mein noodles
Shishito peppers

DESSERT

Chocolate Dream with chocolate cake, vanilla ice cream & hot chocolate sauce
The Harbour Ice Cream: Scoop your own ice cream
Cheese dessert with cheesecake, macaron, tartelette, cookie & bonbon

Menu chosen prior to event by organizer

3 Course Menu € 55 p.p. (3 cold, 3 hot, side & dessert)
4 Course Menu € 65 p.p. (6 cold, 3 hot, side & dessert)
3 Course Chefs Choice Menu € 50 p.p. (3 cold, 3 hot, side & dessert)

Walking Dinner

DESIGNED FOR A MINIMUM OF 25 GUESTS

COLD

Mini yellowtail ceviche with black garlic leche & wasabi vinaigrette
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
Gado gado with green beans, ramen egg & peanut dressing
Vegan Korean bolognese with Korean rice cakes

HOT

Grilled tuna with soba noodles, edamame & shimeji
Salmon miso with fennel, sesame & green oil
Pulpo with radish & black garlic aioli
Mini harbour'ger with umami mushroom ketchup, pickles & cheddar
Bavette with gratin, seasonal vegetables & red wine sauce
Truffle risotto with shaved truffle, parmesan & butterscotch mushroom
Avocado spears with tomato & avocado-jalapeño sauce

DESSERT

Chocolate cake with marshmallow, passionfruit caramel & white chocolate ice cream
New York style cheesecake with red fruit & vanilla ice cream
Cheese dessert with cheesecake, macaron & tartelette

SIDE (OPTIONAL)

€ 5

Frites uit Zuyd with truffle mayonnaise

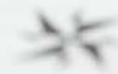
6 Courses Menu € 60 p.p (3 cold, 2 hot & dessert)
7 Courses Chefs Choice Menu € 65 p.p
7 Courses Menu € 70 p.p (3 cold, 3 hot & dessert)
8 Courses Menu € 75 p.p (4 cold, 3 hot & dessert)



THE HARBOUR CLUB
AMSTERDAM OOST



THE HARBOUR CLUB



THE

Snacks

DESIGNED FOR A MINIMUM OF 10 GUESTS

DUTCH

€ 13 p.p.

Frites uit Zuyd with truffle mayonnaise
Meatball with mustard mayonnaise
Bittergarnituur: Appetizer croquettes, cheese sticks & spicy spring roll
Blini with smoked salmon & crème fraîche

LATIN AMERICA

€ 15 p.p.

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

€ 17 p.p.

Peking duck spring rolls with hoisin sauce
Nigiri tuna or salmon with fresh wasabi
Kara age with Japanese mayonnaise
Mini steamed bun with brisket, pickled vegetables & chipotle

Amuses

MINIMUM ORDER 12 PER PIECE

COLD AMUSES

Nigiri tuna or salmon with fresh wasabi
Oysters with red wine vinaigrette & shallots
Blini with smoked salmon & crème fraîche
Mini yellowtail ceviche with black garlic leche & wasabi vinaigrette
Steak tartare with classic garnish
Beef tataki with yakiniku, daikon & garlic
Brioche with mozzarella crème & tomato salsa

WARM AMUSES

Crab cakes with apple slaw and aji Amarillo aioli
Pulpo with radish & black garlic aioli
Brandade croquette with Savora emulsion
Quiche with salmon or gruyere
Sate lilit with chicken, spring onion & lombok
Truffle crostini with mixed mushrooms & aged Pecorino
Falafel ssâm with lettuce, humus & falafel

2 Amuses € 12 p.p.
3 Amuses € 15 p.p.
5 Amuses € 24 p.p.
6 Amuses € 28 p.p.



THE HARBOUR CLUB
AMSTERDAM OOST



Food Points

DESIGNED FOR A MINIMUM OF 50 GUESTS

DIP IT

€ 8 p.p.

BREADS

Warm Pita Bread, Turkish Bagel Chips & Crispy Flat Bread

DIPS

Hummus, Baba Ghanoush, Taramasalata, Tzatziki, Mackerel Tapenade & Roasted Almonds

CHEESE AND CHARCUTERIE

€ 12 p.p.

CHEESE

Brie, Manchego, Stilton, Gruyere, 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

€ 15 p.p.

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

€ 10 p.p.

CAKES

Cheesecake, Carrot Cake & Brownie

ICE CREAM

Vanilla, White Chocolate, Mango & Raspberry

SAUCES

Ganache, Passionfruit & Raspberry

TOPPINGS

Chocolate Chip Cookies, Twist Mix, Marshmallow, Salted Caramel & Crunchy Hazelnut

Optional Attendant on the Stations

One Attendant per Every 75 Guests | Extra Attendant € 75 per hour

Food Stations

DESIGNED FOR A MINIMUM OF 50 GUESTS

SUSHI STATION

8pc Cut Rolls

€ 19 p.p.

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

PASTA STATION

€ 15 p.p.

PASTA'S

Tagliatella, Gnocchi, Penne

SAUCES

Truffle, Alfredo & Pomodoro

GARNISH

Mushrooms, Parmesan, Olives, Capers, Spinach & Walnuts

MEAT STATION

Select 1 dish

€ 16 p.p.

STEAK

Bavette with gratin, seasonal vegetables & red wine sauce

MINI BURGER

Black Angus, Umami mushroom ketchup, pickles & cheddar

SATE LILIT

Chicken, spring onion & Lombok sauce

FISH STATION

Select 1 dish

€ 16 p.p.

PRAWN

Prawn with turbot, jungle curry & rice

SALMON

Salmon miso with fennel, sesame & green oil

TUNA

Grilled tuna with soba noodles, edamame & shimeji

Chef Attendant Required on Every Station
One Attendant per Every 75 Guests | Extra Attendant € 75 per hour



THE HARBOUR CLUB
AMSTERDAM OOST



Group Packages

DESIGNED FOR A MINIMUM OF 75 GUEST AND UP TO 200 GUESTS

NEXT DOOR PACKAGE 'PREMIUM' € 150 p.p.

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

RENT

Private venue, Next Door, included

NEXT DOOR PACKAGE 'DELUXE' € 200 p.p.

RECEPTION

Glass of Moët & Chandon Brut (From out of the Champagne tower)
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

RENT

Private venue, Next Door, included

Business Package

DESIGNED FOR A MINIMUM OF 75 GUEST AND UP TO 200 GUESTS

BUSINESS PRESENTATION € 100 p.p.

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 Po Boy Sandwich, 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



THE HARBOUR CLUB
AMSTERDAM OOST



Baby Shower

DESIGNED FOR A MINIMUM OF 10 GUESTS

BABY SHOWER

€ 42 p.p.

FIRST SWEETS

Macarons
Scones with clotted cream & jam
Croissants
American Pancakes with maple syrup
Granola with strained yoghurt

SECOND SAVORY

Sandwich with grilled chicken with salted cucumber and mustard aioli
Sandwich with smoked salmon and horseradish
Sandwich with hummus and grilled vegetables

Chicken dumpling with chili dip
Salmon Torch Maki with avocado, cucumber and teriyaki
Sashimi Salmon with ponzu
Vegetarian Quiche

DESSERT

Cheesecake
Carrot cake
Brownie
Cake pops

*This menu is served as a shared dining style menu

Birthday

ONLY FOR RESTAURANT RESERVATIONS BETWEEN 10PM & 11PM

BIRTHDAY PACKAGE 'PREMIUM'

€ 500

BALLOONS

2 Bunches of golden balloons

BUBBLING

3 Bottles of Cava de Latino

SUSHILICIOUS

Sushi Platter with a mix of variety sushi

- Spicy Tuna Maki
- Salmon Torch Maki
- California Maki
- Buddha Maki
- Sashimi Salmon & Tuna

DESSERT

The Chocolate Dream with chocolate cake, chocolate sauce & a lot of fireworks!

BIRTHDAY PACKAGE 'DELUXE'

€ 1000

BALLOONS & SMILE

2 Bunches of golden balloons
Polaroid camera with 20 pictures

BUBBLING

2 Magnum bottles of Moët & Chandon ICE with red fruit and fireworks

SUSHILICIOUS

Sushi Platter with a mix of variety sushi

- Spicy Tuna Maki
- Salmon Torch Maki
- Ebi Fry Maki
- California Maki
- Buddha Maki
- Sashimi Salmon & Tuna

DESSERT

The Chocolate Dream with chocolate cake, chocolate sauce & a lot of fireworks!
Bottle of limoncello to top off



THE HARBOUR CLUB
AMSTERDAM OOST



Beverage Packages

DESIGNED FOR A MINIMUM OF 50 GUESTS

PREMIUM PACKAGE

Ketel One Jenever, Quinta do Noval Ruby 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

One Hour	€ 18 p.p.
Two Hours	€ 28 p.p.
Three Hours	€ 36 p.p.
Four Hours	€ 44 p.p.

For each following hour € 8 p.p.

DELUXE PACKAGE

Ketel Once Vodka, Tanqueray Gin, Don Julio Tequila, Bacardi Rum, Jack Daniels, JW Red Label, Heineken, Heineken 0.0, Red, Rosé & White House Wine, Assorted Soft Drinks, Juices and Bottled Water

One Hour	€ 24 p.p.
Two Hours	€ 36 p.p.
Three Hours	€ 47 p.p.
Four Hours	€ 58 p.p.

For each following hour € 11 p.p.

TOP-NOTCH PACKAGE

Belvedere Vodka, Hendricks Gin, Patron Tequila, Bacardi Rum, Bulleit Bourbon, JW Black Label, Heineken, Heineken 0.0, Cava, Red, Rosé & White House Wine, Assorted Soft Drinks, Juices and Bottled Water

One Hour	€ 30 p.p.
Two Hours	€ 46 p.p.
Three Hours	€ 61 p.p.
Four Hours	€ 75 p.p.

For each following hour € 14 p.p.

HOUSE WINE

Finca La Colonia Sauvignon Blanc, Famille Perrin Luberon Rosé & Altozano Tempranillo

MEETING PACKAGE

Coffee, tea and bottled water with Friandises

€ 18 p.p.

WELCOME DRINKS

CAVA UPON ARRIVAL

A glass of Arte Latino Cava Brut

€ 8 p.p.

CHAMPAGNE UPON ARRIVAL

A glass of Moët & Chandon Brut from out of the Champagne tower

€ 14 p.p.

HOSTED BAR

Soft Drinks, Juices	€ 4
Bottled Water	€ 6.75
Draft Beer	€ 4.5
House Wine	€ 6
Cognac, Liqueur	€ 7
Premium Mix Drink	€ 9
Deluxe Mix Drink	€ 11.5
Top-Notch Mix Drink	€ 12.5

Liquid Diet

DESIGNED FOR A MINIMUM OF 50 GUESTS

BAR ADDITIONS

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

One Hour	€ 28 p.p. Incl. 50 cocktails
Two Hours	€ 33 p.p. Incl. 100 cocktails
Three Hours	€ 38 p.p. Incl. 100 cocktails
Four Hours	€ 41 p.p. 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

One Hour	€ 28 p.p. Incl. 50 cocktails
Two Hours	€ 33 p.p. Incl. 100 cocktails
Three Hours	€ 38 p.p. Incl. 100 cocktails
Four Hours	€ 41 p.p. 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

One Hour	€ 28 p.p. Incl. 50 cocktails
Two Hours	€ 33 p.p. Incl. 100 cocktails
Three Hours	€ 38 p.p. Incl. 100 cocktails
Four Hours	€ 41 p.p. 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.