



THE HARBOUR CLUB

*SPECIAL EVENT DINING*



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*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



# Table Starters

PORTIONS ARE BASED ON 4 PERSONS

## BREAD

Served with salted butter and mackerel tapenade

€ 8

## 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 & coconut  
Gamba salad with spinach, truffle oil & parmesan  
Salmon torch maki with avocado & teriyaki  
Carpaccio from entrecote with cilantro emulsion & 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 cream of corn, mini leek & chicken gravy  
Risotto with truffle, mushrooms and parmesan  
Coconut curry with tofu & diced root vegetables

## DESSERT

Eclair with yuzu, white chocolate & mandarin-yuzu sorbet  
New York style cheesecake with figs, pomegranate molasses & pistachio  
Red Velvet with mascarpone, white chocolate & red fruit sorbet

Menu chosen prior to event by organizer

3 Course Menu € 55 p.p. (1 starter, 1 main course & dessert)

4 Course Menu € 65 p.p. (2 starters, 1 main course & dessert)

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



# Chefs lounge menu

DESIGNED FOR SHARED DINING UP TO 100 GUESTS

## COLD

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 & pickled cucumber  
Corn ribs with feta & chipotle dressing  
Szechuan-style eggplant with chestnuts & spring onion

## SIDES

Select 1 (included)

Fried rice  
Chow mein noodles  
Shishito peppers

## DESSERT

Chocolate Dream with chocolate cake, vanilla ice cream & hot chocolate sauce  
Eclair with yuzu, white chocolate & mandarin-yuzu sorbet  
Red Velvet with mascarpone, white chocolate & red fruit sorbet

Menu chosen prior to event by organizer

3 Course Menu € 60 p.p. (3 cold, 3 hot, side & dessert)  
4 Course Menu € 70 p.p. (6 cold, 3 hot, side & dessert)  
3 Course Chefs Choice Menu € 55 p.p. (3 cold, 3 hot, side & dessert)

# Walking Dinner

DESIGNED FOR A MINIMUM OF 25 GUESTS

## 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  
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  
Szechuan-style eggplant with chestnuts & spring onion

## DESSERT

Eclair with yuzu, white chocolate & mandarin-yuzu sorbet  
New York style cheesecake with figs, pomegranate molasses & pistachio  
Red Velvet with mascarpone, white chocolate & red fruit sorbet

## SIDE (OPTIONAL)

€ 5

Frites uit Zuyd with truffle mayonnaise

Menu chosen prior to event by organizer

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



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# Snacks

DESIGNED FOR A MINIMUM OF 10 GUESTS

## DUTCH

€ 14 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

€ 16 p.p.

Select 1 dish

### 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

€ 16 p.p.

Select 1 dish

### 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



# Beverage Packages

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

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 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

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, 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

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

Altozano Verdejo, 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	€ 4,25
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.