



ROSARIUM

AMSTELPARK

Discover Rosarium Amsterdam

The perfect venue for any event

Rosarium Amsterdam is the ideal venue for hosting a wide range of events. From business meetings and large-scale conferences to intimate dinners and festive gatherings for up to 500 guests. Located in the serene surroundings of the Amstelpark, our elegant and versatile rooms offer stunning views of the Floriade garden and are equipped with professional technical facilities. French doors provide direct access to the terrace, nestled in lush greenery.

Culinary creations by our chef Michiel Post

Chef Michiel Post and his culinary team offer an extensive range of gastronomic options, from exquisite dinners to celebratory receptions. This foodbook offers a preview of the possibilities available on-site. All arrangements are tailored to the occasion and based on the availability of seasonal ingredients and suppliers.

We warmly welcome you to Rosarium.
The Rosarium Team



ROSARIUM CULINARY

An event at Rosarium: a culinary experience

At Rosarium, it's about more than just the venue. We believe in a complete experience - an event that reflects both atmosphere and flavour. That is why we are happy to collaborate on a culinary concept that suits your program and your guests.

Our kitchen focuses on pure, seasonal cuisine, using sustainable ingredients sourced from carefully selected (and often local) suppliers. We value quality, but above all, we believe in good food that brings people together.

Even during business meetings, we create moments of calm and energy: a coffee break, light lunch, or a surprising reception - we are happy to help design what fits best.

Whether it's a walking lunch, drinks or dinner, we make sure everything is just right. In addition to our set packages, we are always happy to create a bespoke solution.

In short, at Rosarium, we turn every moment into a culinary experience to remember.

Guests are welcomed in a separate area, where the reception, culinary breaks and optional concluding drinks will take place. Below is an overview of our packages. A water carafe is always available in the meeting room. Upon request we are happy to provide full vegetarian catering.

Half-Day morning or afternoon 22,50

Throughout the meeting: unlimited black coffee, tea, still and sparkling water

Welcome

Assortment of sweet treats including macarons, chocolate truffles and butter biscuits

Morning break

Sweet delicacy from Amsterdam based renowned patisserie Holtkamp

Or

Afternoon break

Bottle of soft drink of choice
Savoury bite 'up to the chef'

Including lunch 39,50

Schulp fruit juices
Variety of breads with toppings: vegetarian, meat and fish - 1,5 per person
Half a wrap with a vegetarian topping
Seasonal salad
Selection of hand fruit

Meeting packages





Meeting packages

Full- Day including lunch 56
Throughout the meeting: unlimited black coffee, tea, still and sparkling water

Welcome
Assortment of sweet treats including macarons, chocolate truffles and butter biscuits

Morning break
Sweet delicacy from Amsterdam based renowned patisserie Holtkamp

Lunch
Schulp fruit juices
Variety of breads with toppings: vegetarian, meat and fish - 1,5 per person
Half a wrap with a vegetarian topping
Seasonal salad
Selection of hand fruit

Afternoon break
Bottle of soft drink of choice
Savoury bite ‘up to the chef’

ADD-ONS:	
Bottle of (butter)milk from Lindenhoff	8,00
Soup of the day (vegetarian)	6,00
Vegetarian miniquiche with vegetables and Gruyère	4,50
Mini Beemster cheeseroll	2,25
Mini croissant/mini pain au chocolat	1,75

Following the day programme, the meeting package may be extended with a drinks reception. The options outlined below present a range of refined possibilities for concluding your event in an elegant and welcoming atmosphere.

Drinks & bites package – 1 hour 17,50

Unlimited house wine, draft beer, soft drinks, mineral waters and fruit juices

Table snacks: premium nuts & savoury biscuits

‘Bittergarnituur’ - fried hot snacks (2 items pp)

bitterballen by Holtkamp, chicken karaage, mini spring rolls, cheese sticks

Drinks & bites package ‘deluxe’ – 1 hour 25,00

Unlimited house wine, draft beer, soft drinks, mineral waters and fruit juices

Table snacks: premium nuts & savoury biscuits

‘Bittergarnituur’ - fried hot snacks (2 items pp)

bitterballen by Holtkamp, chicken karaage, mini spring rolls, cheese sticks

Two bites - chosen by our chef

Extend the meeting package

Dutch bar package

Unlimited house wine, draft beer, soft drinks, mineral waters and fruit juices

1 hour	15
2 hours	22,50
3 hours	27,50
4 hours	32,50
5 hours	37,50

International bar package

Unlimited house wine, draft beer, soft drinks, mineral waters, fruit juices, vieux, gin, rum, wodka, whiskey, jenever

1 hour	25
2 hours	33
3 hours	39,50
4 hours	44
5 hours	49,50

Drinks per glass

Coffee or tea	3,35
Soft drink per bottle	3,85
Fruit juice	4,25
Draft beer	3,85
Housewine white/red/rosé	5,00
Cava	7,00
Champagne	14,00
Mixdrinks	10,00
Gin Tonic, Aperol Spritz, Bacardi Coke etc.	
Ask us for more information	



Following a plenary session, it is possible to conclude the day with a drinks reception accompanied by a selection of matching bites. For evening receptions as well, a variety of canapés and drinks can be served. Below is an overview of the available options. Prices are listed per person, per item unless stated otherwise.

Table snacks

Nutmix, vegetable chips and savoury biscuits	3,25
Crudités with yoghurt mintdip - per portion	6,50

‘Borrelgarnituur’

Mix of fried hot snacks
bitterballen by Holtkamp, chicken karaage, mini spring rolls, cheese sticks

2 items per person	3,50
3 items per person	5,00

Oriental-style ‘borrelgarnituur’

Mix of fried hot snacks
mini spring rolls (duck 5 spices), vegan samosa’s, vegetarian gyoza's, ebi tempura shrimps

2 items per person	3,50
3 items per person	5,00

Variety of toasted brioche 3,25

- Brioche with tomato and basil
- Brioche with hummus and grilled vegetables
- Brioche met smoked mackerel and wasabi
- Brioche with vitello tonnato and capers

Drinks & fingerfood from our chef

Variety of blini 3,50

- Blini with BBQ pulled pork and hoisin
- Blini with feta mousse and pickled red onion
- Blini with ebi tempura shrimp and soy dressing
- Blini with salmon, sour cream and capers

Additional fingerfood from our chef

Homemade miniquiche with vegetables and Gruyère	4,50
Gamba skewer with chimichurry and parsleymayonnaise	3,95
Empanada roti masala	3,75
Wasabicracker with tuna tartare and parsleymayonnaise	3,25
Mini bapao with chicken and curry	2,75
Tartelette with salmon and Thai marinade	2,75
Yakitori skewer with scallions and hoisin	2,50

In addition, it is possible to choose from a selection of small street food bites. An overview with inspiring suggestions can be found on the following pages.



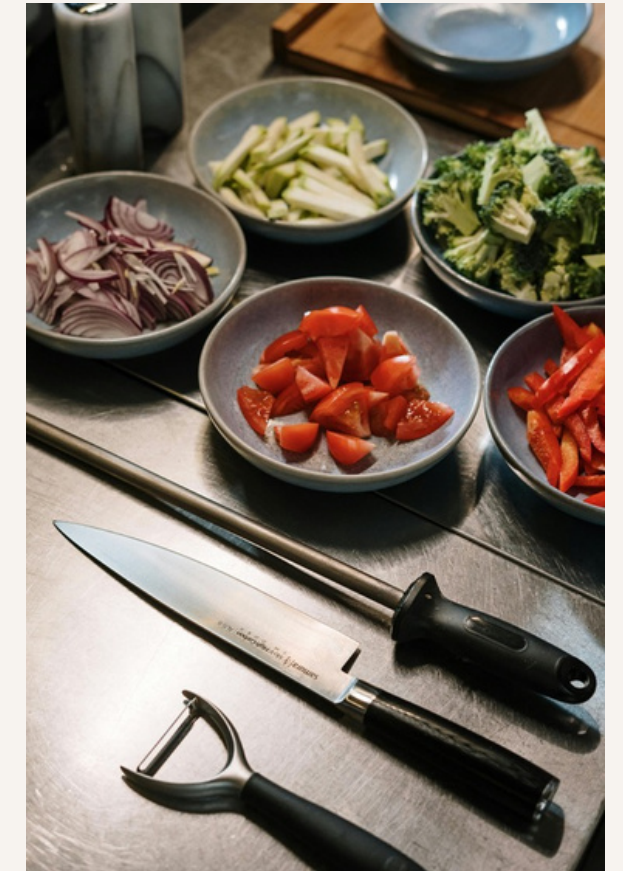
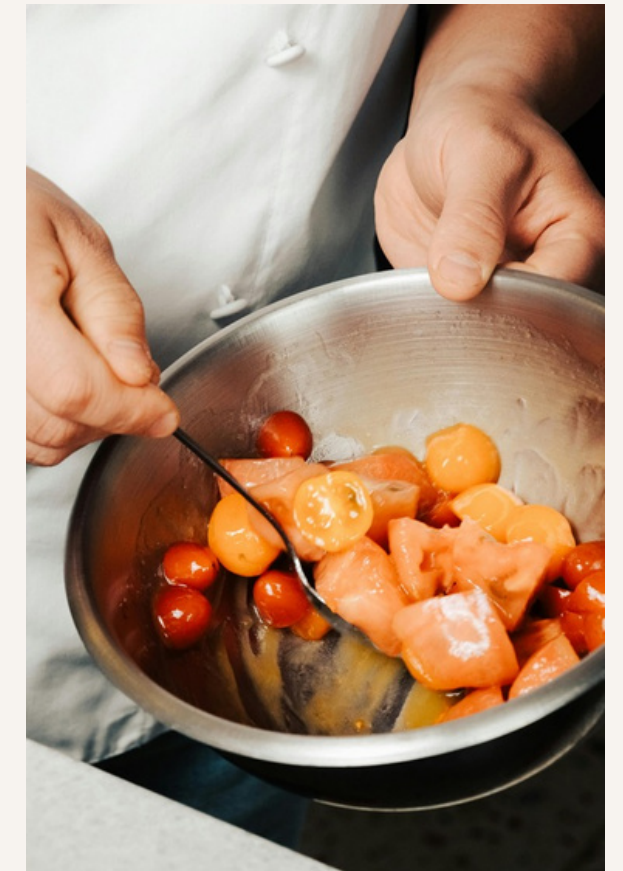
Streetfood

For those who wish to offer something more than the usual drinks and snacks after a meeting, the **street food menu** with **live serving stations** is an excellent option. This culinary experience provides a surprising and informal way to network.

Guests will discover a variety of world cuisines and enjoy small dishes served by our staff. Depending on the composition of the menu and the group size, two or three live serving stations can be set up to enhance the overall experience.

The following page presents a number of presentations. A tailored proposal will gladly be prepared based on your preferences and the type of event.

Our streetfood menus are available for groups of 50 guests or more. When combined with live serving stations, a minimum of 100 guests is required.



Streetfood

Pita with shoarma or falafel, herbdressing, cucumber and salad	5,00
Hotdog with mustardmayonnaise, sauerkraut, pickle and curry ketchup	5,00
Sandwich pulled pork with coleslaw	5,00
Baobun with chicken ketjap and pickled vegetables	5,00
Mini hamburger bun with barbecue sauce (vegetarian option possible)	5,00
Vegetarian miniquiche with vegetables and Gruyère	4,75
Cone of fries with mayonnaise v	4,00

Streetfood menu

Live serving station: 8,50 per person

Our kitchen team is ready to serve your guests the most delicious small dishes. You can choose from the following stations (maximum of 3 per event)

Poke bowl bar: rice or noodles, chicken and tuna with various toppings as edamame, avocado, cucumber and dressing for the guests to choose from

Saté bar: chicken or vegetable skewer (2 per person) with satay sauce and different toppings such as seroendeng, crispy onion and prawn crackers

Pasta bar: orechiette pasta with 2 different sauces (meat & vegetarian) and various toppings as Parmesan cheese, pinenuts, cherry tomatoes

Salad bar: couscous and green salad served with toppings to choose from such as cherry tomatoes, cucumber, grilled vegetables, feta cheese, croutons and dressing

‘Kazen van Kef’ (specialty cheese from fromagerie Kef): upon specific request it is possible to serve a Dutch or international cheese buffet, fully provided by the team from Kef. Always subject to availability (supplement of 2.00 per person)

Menus

Four-course menu 57,50

Salmon mi-cuit, beetroot, oystermayonnaise and sweet and sour apple

Beetroot ravioli with ricotta, oyster mushroom, salsa verde and beet reduction

Pan-seared redfish fillet with fregola pasta, kohlrabi and bisque

Chocolate parfat with blackberries and nougat

Three-course menu 47,50

Sea bass tartare with apple and miso, rettich and leche de tigre

Guinea fowl fillet with polenta, king bolete mushroom and cinnamon jus

Passionfruit chiboust with pistachio, meringue and yoghurt ice cream

Three-course menu 45

Burrata with poached tomato, basilfoam and orange dressing

Pollock filet with pumpkin risotto, pointed cabbage and chimichurri

Coffeemousse with chocolate sponge cake, Kahlua syrup and vanilla ice cream

*To ensure the best possible service and experience, we ask you to select 1 menu in advance for the whole group. We understand that there might be dietary wishes and or restrictions and we are happy to accomodate them.

We kindly ask you to let us know any special requests the latest 1 week before the event takes place. Are there vegans among the guests? We would appreciate if they choose for the vegetarian option. Would you prefer a complete vegan menu? A supplement of €15,00 per person applies.

Italian

52,50 for the complete buffet
42,50 for dishes marked with*

Ciabatta, foccacia with olive oil and aceto balsamico *
Olives

Cold

Salad with smoked mozzarella , tomato and basil vinaigrette *
Vitello tonnato met gefrituurde kappertjes en rucola *
Bruschetta's met various toppings *
Antipasti with charcuterie and cheeses
Bresaola with figs and Parmesan cheese

Warm

'Melanzane' grilled eggplant with tomato sauce and Parmesan cheese*
Trufflerisotto with mushrooms *
Gnocchi with salmon, spinach and white wine creamsauce*
'Caponata' mixed vegetables with meatballs and sweet and sour tomatosauce *
'Saltimbocca alla Romana' veal with pancetta and sage
Linguini with seafood and artichoke

Dessert

Tiramisu *
Panna cotta with fresh fruit *
Mini Scroppino (also available in non alcoholic version)
'Semifreddo' with pistachio and caramel

Buffet

Rosa

52,50 for the complete buffet
42,50 for dishes marked with*

Cold

Bread with various dips and tapenade *
Caesarsalad with smoked chicken, anchovies and Parmesan cheese*
Gravad lax with dill and mustard *
Vitello tonnato with fried capers and arugula*
Sea bream tartare with lemonmayonnaise and sambaidressing
Duck rilette with vadouvanmayonnaise and melon onion

Warm

Pollock filet with quinoa, baby carrots and antiboise *
Guinea fowl fillet with gnocchi, green asparagus and jus*
Vegetarian vegetable gyoza with sesame dressing *
Roasted seasonal vegetables*
Beef brisket with potato mousseline and runner beans

Dessert

Red fruit pannacotta with merengue *
Tartelette filled with pastry cream and strawberries *
Clafoutis with Amarena cherries, pavlova with red fruit and mint

*Our buffets are available for groups of 30 guests or more.

FIVE – COURSE WALKING DINNER 45

A walking dinner is the perfect way to network after an inspiring program. Our staff serves small, refined dishes that are easy to enjoy while engaging in conversation. This allows guests to relax, savor the flavors, make new connections and continue the evening in a pleasant, informal atmosphere. It's the ideal blend of culinary experience and social interaction!

Burrata with cucumber bavarois, basil foam, orange dressing

Smoked beef diamond tenderloin with celeriac and enoki mushrooms

Potato waffle with jackfruit rendang and Hollandaise sauce

Pollock filet with boemboe, yellow rice, Shanghai pak choi and sambai

Alternative dishes can be found on the next page.

five-course walking dinner





five-course walking dinner

Alternative dishes available for substitution

(always include 2 cold dishes, 2 warm dishes and 1 dessert)

Cold

Vitello tonnato with fried capers and arugula

Salmon mi-cuit with yuzu cream, charred avocado and daikon cress

Seared mackerel with Waldorf salad and sweet and sour Granny Smith

Seasonal salad with fregola, vegetables and herb dressing

Roasted red beet with quinoa, balsamic vinegar and watercress

Warm

Smokey beefbrisket with pommes fondant, parsnip cream and star anise jus

Roasted cauliflower with Pierre Robert cheese and brown butter

Portobello mushroom gratinated with blue cheese and crispy panko

Redfish fillet with fragola, kohlrabi, samphire and bisque sauce

Pike-perch fillet with black lentils, broccolini, crouton and leek sauce

Dessert

Passion fruit chiboust with pistachio, meringue and yogurt ice cream

Blueberry cheesecake with Bastogne biscuit

Pavlova with red fruit and yogurt sorbet

Poaced pear with white chocolate sponge and almond ice cream

Technology

High-quality technical support is essential for every type of event. Everything is arranged down to the last detail in collaboration with a preferred partner. These experts in technical support and audiovisual equipment guarantee top-tier quality. Based on your needs, a customized quote will be prepared in consultation with the technician. If desired, you are also welcome to bring your own technician. Terms and conditions apply.

Culinary

We offer a wide range of options, as shown in this foodbook. Chef Michiel Post and his team are happy to discuss specific culinary needs for your event. We are happy to create a customized quote and, if necessary, are able to deviate from the options in the foodbook.

Other

We make it easy for you! Use of the available furniture is already included. If you have something special in mind for the styling or matching tableware, we collaborate with professional partners. They ensure the event has exactly the look and feel you envision. Please note: all prices are excluding VAT. Any additional costs for staff, cleaning, mise en place or other special requests are not included but we are happy to work with you to make sure everything is perfectly arranged.

Accessibility

Rosarium is a beautiful event venue in Amsterdam, easily accessible and conveniently located near the RAI and the A10 ring road. There are over 400 parking spaces within a short walking distance of the main entrance of the Amstelpark. RAI station (metro/train) is also within walking distance. Additionally, Rosarium has its own jetty, so arriving by boat is also an option!

Music, decoration, entertainment, photobooth

An event is guaranteed to have a special touch with elements like a DJ, a themed photobooth or decorations such as balloons. Since every client has their own preferences, we kindly ask that these additional options be arranged independently. Of course, we are happy to offer personal recommendations!

*All prices in this document are stated in euros (EUR). Although the euro symbol (€) is not used, all amounts are intended in euros.





Contact

For any questions, requests or special requirements, the events department is available on weekdays.

✉ info@rosarium.net

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🌐 www.rosarium.net

Curious about the atmosphere and possibilities of our venue?

We would be delighted to invite you for a personal tour. During your visit, we will show you the meeting rooms, reception areas and our beautiful terrace. This way, you will get a clear impression of the ambiance, layout and the many possibilities for your event. We are happy to think along with you!