

# PRIVATE EVENT

RESTAURANT  
PRIVATE & GROUP DINNERS at **ARCHIVE**  
*by Pestana*



# PESTANA AMSTERDAM RIVERSIDE



Where sophistication meets the tranquil beauty of the city's iconic riverfront. Our stunning hotel effortlessly combines contemporary elegance with historic charm, offering an unforgettable setting for your private dining experiences and special occasions.



Step into the enchanting ambiance of our Town Hall and Atrium venues, each designed to provide an intimate and exclusive setting for your most cherished events. Whether you're celebrating a joyous engagement, a heartwarming baby shower, or a lively summer party, Pestana Amsterdam Riverside turns your special moments into unforgettable memories.



Let our dedicated team attend to every detail, ensuring your event is flawlessly executed and truly memorable. At Pestana Amsterdam Riverside, experience the perfect fusion of sophistication, comfort, and breathtaking beauty, where every celebration is transformed into a timeless masterpiece.

# OUR VENUES

At our venue, we understand that every occasion is one-of-a-kind. That's why we offer the flexibility to tailor every detail to your preferences, ensuring your private dinner or event perfectly reflects your vision. Whether you're hosting an intimate gathering or a grand celebration, we will craft the ideal ambiance for your special moments, making your experience unforgettable.

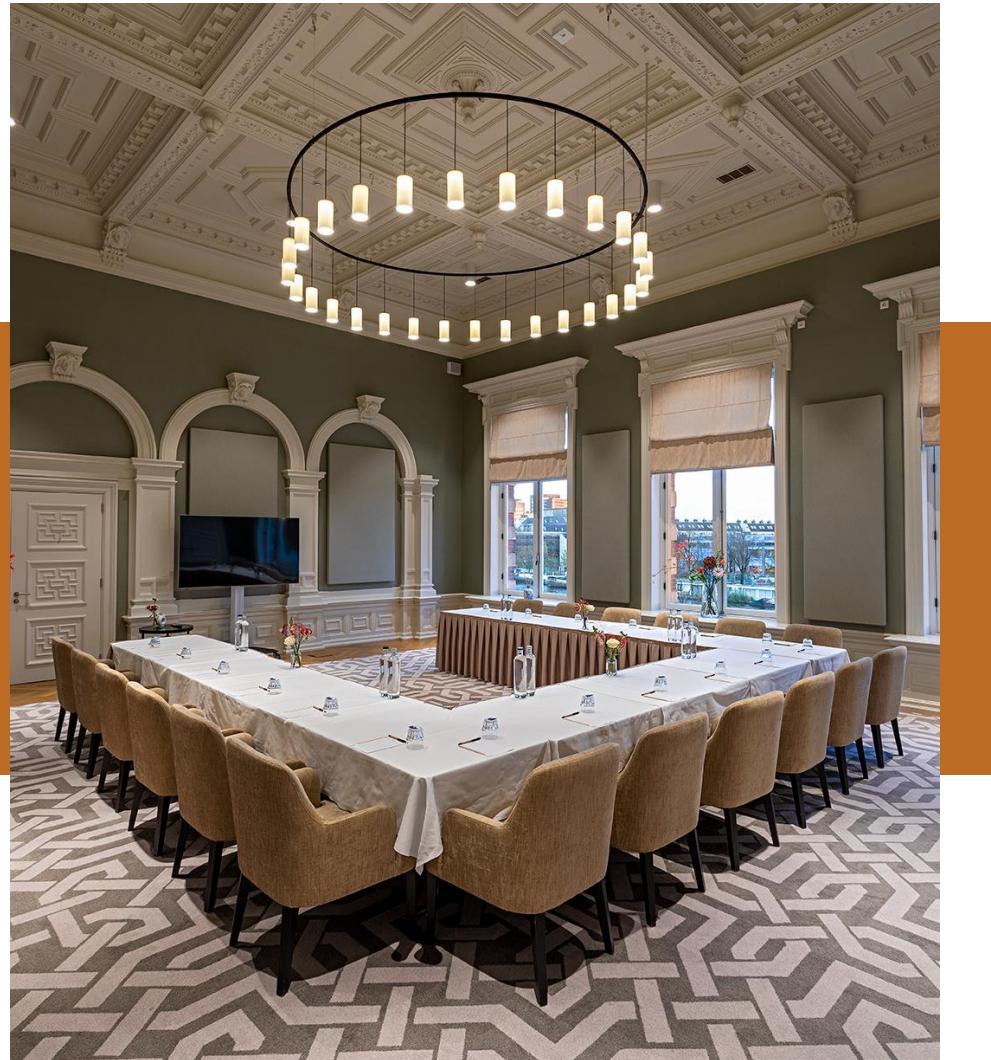
- ENGAGEMENT DINNER
- CELEBRATIONS
- ANNIVERSARY DINNER
- BABY SHOWER
- GENDER REVEAL
- SEASONAL DINNER
- CORPORATE DINNER



# TOWN HALL

Located in the heart of Amsterdam, our building carries a rich history that spans over 129 years. Originally built as a guildhall for Amsterdam's shippers, it transformed in 1889 into the town hall of Nieuwer-Amstel, serving in this capacity until 1896. From 1914 to 2007, it housed Amsterdam's city archive. The enigmatic seven-year gap in its history adds a layer of intrigue, inviting your curiosity and insights.

In 2014, the Pestana Hotel Group acquired and revitalized the site, preserving its historical essence while adding a modern touch. By 2017, the Town Hall Ballroom, once a key part of Nieuwer-Amstel's heritage, was transformed into a stunning venue for your special events. Join us in honoring its legacy and uncovering the fascinating stories of its past.





# THE EXPERIENCE

Experience Luxury, Heritage, and Impeccable Service in the Heart of the Former Amstel Municipality, now transformed into a Beacon of Elegance in Amsterdam.

# TOWN HALL MENU

## 1º COURSE

### "Vegan Scallops"

King Oyster Mushroom Medallions / Celery mousseline / Truffle Oil / Crispy Quinoa.

### Luso Dutch Beef Tartare

Zaanse Mustard / Black Olive / Piri-piri / Dutch Pickles / Sweet Potato Crisps

### Prawn Carpaccio "á la Guilho"

Garlic Mayo / Chili / Citrus Gel / Micro Coriander / Crispy cuttlefish ink

## 2º COURSE

### Roasted Root Vegetable Velouté

Carrot / Parsnip / Ginger / Orange Zest / Toasted Pumpkin Seeds

## 3º COURSE

### Halibut Fillet

Pea & Mint Purée / Crispy Potato / Grilled Seasonal Asparagus / Lemon Oil

### Sea Bass "Amstel Flow"

Purple Sweet Potato / Rice Crunch / Citrus beurre blanc / Seasonal Veggie

### Braised Beef

Red Wine Jus / Crispy Polenta / Seasonal Greens

### Iberian Pork Stew

Celeriac Mousseline / Portuguese Corn Bread / Glazed Carrots / Port Wine

### Portobello Wellington

Mushroom Duxelles / Seasonal Greens / Parsnip Velouté

### Cauliflower Steak

Gouda Sauce / Fig / Smoked Paprika / Honey & Lemon Vinaigrette / Nuts



# TOWN HALL MENU

## 4° COURSE

### Portuguese & Dutch Cheese Board

Pumpkin Jam / Spiced Nuts / Crackers

## 5° COURSE

### Stroopwafel Parfait

Salted Caramel Mousse / Roomkaas Cream / Stroop Crumble / Dark Chocolate

### Lemon & Blueberry Pie

Lemon Curd / White Chocolate

### Portuguese Chocolate Mousse

Dark Chocolate / Crispy Raspberry / Fleur de Sel / Almonds

## 6° COURSE

### Petit Archives

Small Petit Fours bites



# THE ARCHIVE

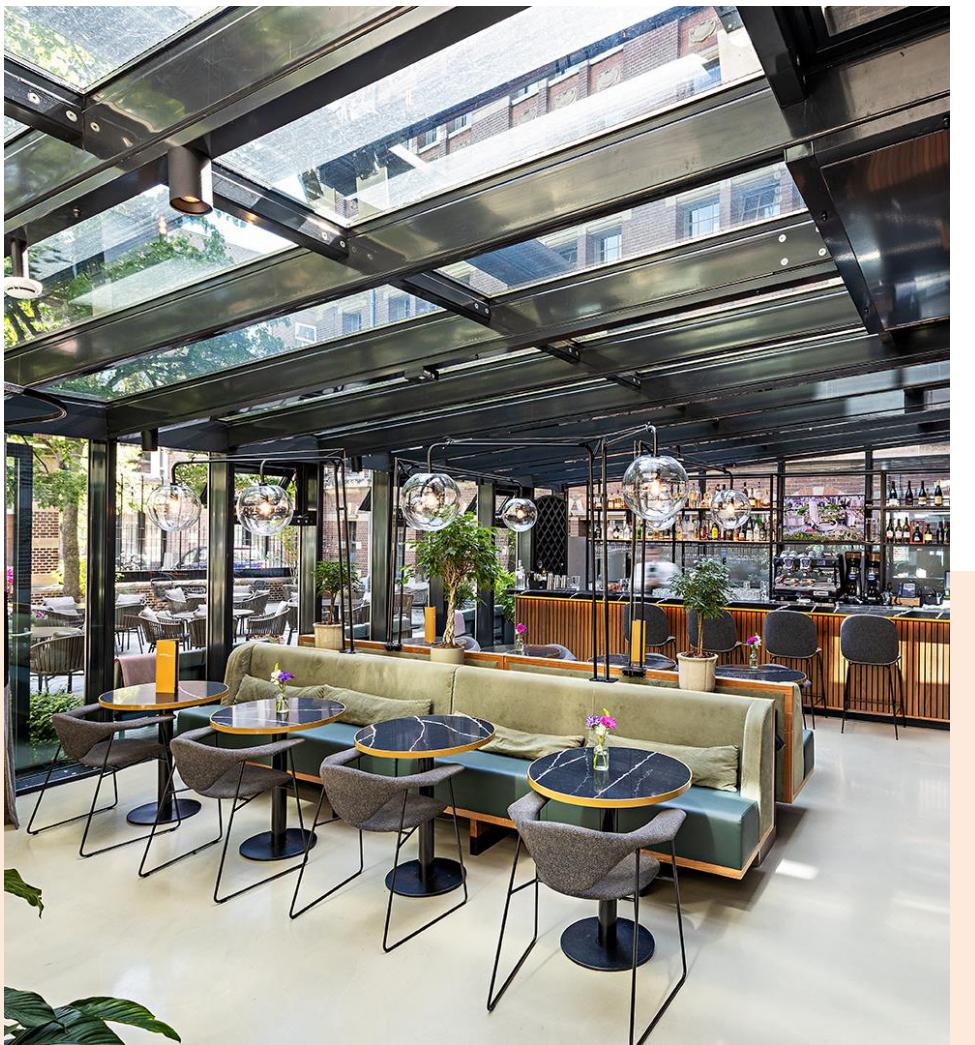
Prepare to savor a culinary adventure where each dish is a masterpiece, elevated by the fresh, aromatic touch of hand-picked herbs. This is more than just dining; it's an enchanting experience that will leave you eager for more.



# THE ARCHIVE BAR

Discover a world of taste at our bar.

Whether it's a warm tea, bubbly delight, or a crafted cocktail, our bartenders are ready to elevate your moment.



**CHEERS TO EXQUISITE CHOICES**

# BRUNCH & HIGH TEA

## BRUNCH

### **Bagels & Grissini's**

### **Dutch Cheeses & Smoked Meats**

### **Soft Small Buns**

Creamy burrata, Mango Chutney, Toasted Almonds

Smoked salmon, Crème Fraiche, Lime Juice, Fennel

Quail Breast, Portuguese Spices

### **Variety of Scones**

### **Puff Pastries**

### **Savory warm items**

Quiche Lorraine

Poached Eggs 'à Fragateiro'

### **Fresh Salad Bowls**

### **Selection of Seasonal Fruit**

## HIGH TEA

### **Assortment of Sandwiches**

Chicken Breast, Crispy Bacon, Honey Mustard Sauce.

Coronation Egg

Smoked Fish, Rocket Leaves, Truffle Sauce.

### **Homemade Freshly Baked Scones**

### **Assortment of Sweets**

Variety of Macarons

Homemade Lemon Curd Tartelette

Mini variety of Petit Fours



# CANAPÉS



## COLD

Portuguese Gazpacho Shot with Lime Zest & Gin-Pepper Drop ( V )

Beetroot & Avocado Tartare in Crispy Cone ( V )

Tomato & Mini Mozzarella Skewer with Basil Pesto & Toasted Pine Nuts

Grilled Halloumi Bites with Honey & Sesame

Octopus Salad with Smoked Yellow Bell Pepper on Sweet Potato Crisp

Smoked Salmon Blini with Cream Cheese, Lime & Fennel Sprout

Herring Tartare on Rye Toast with Pickled Onion

Crispy Cone with Guacamole, Prawns & Piri Piri

Mini Vol-au-vent with Tuna Mousse & Chives (

Aged Ham with Honeydew Melon

Roast Beef Roll with Mustard & Pickled Gherkin

Shredded duck with hoisin sauce and cucumber

## WARM

Goat Cheese filo with Homemade Tomato Jam & Toasted Pecans (

Gambas "à Guilho" with Alentejo Chorizo

"Caldo Verde" Shot – Kale Soup with Smoked Chorizo

## SWEET

Vegan Variety Sweets ( VG )

Mini Pastel de Nata with Salted Caramel Glaze)

Dutch Stroopwafel with Vanilla Cream

Mini Tartlet with Lemon & Yuzu Curd Cream

Chocolate Truffles

Tomato Gaspacho & Almond Crumble

## INDULGE IN THE EXQUISITE WORLD OF PORTUGUESE WINE

Our curated selection of exquisite Portuguese wines invites you on a journey through the rich vineyards and unique terroirs of Portugal.

From robust reds to crisp whites, savor the flavors of tradition and innovation, expertly paired with our culinary delights. Immerse yourself in the allure of the vine, where each glass tells a story of Portugal's winemaking heritage, creating a dining experience that transcends taste and transports you to the heart of the vineyards.



# DINNER

## 1º COURSE – THE OPENING PAGE

### **Roasted Root Vegetable Velouté - (V)**

Carrot / Parsnip / Ginger / Orange Zest /  
Toasted Pumpkin Seeds

### **“Lisbon to Amsterdam Ceviche”**

Codfish Ceviche / Citrus Leche de Tigre /  
Red Onion / Sweet Potato Crisp /  
Pomegranate

### **Beef Tataki “Amsterdam Style”**

Soy-Port Glaze / Pickled Mustard Seeds /  
Lotus Root Chips

## 2º COURSE – MARGINS & NOTES

### **Grilled King Oyster (V)**

King Oyster Mushroom / Celery  
mousseline / Truffle Oil / Crispy Quinoa

### **“North sea meets Douro” Octopus**

#### **Escabeche**

Lightly Pickled Octopus / Orange /  
Fennel / Pomegranate Seeds

### **Beef “Pica Pau”**

Homemade Pickles / Corn Bread Crumble  
/ Jus / Mustard

## 3º COURSE – CROSSED LETTERS

### **“Beetroot Manuscript” (V)**

Smoked Beet Tartar / Horseradish Cream  
/ Crumble / Fresh Dill

### **Crispy Filo Delight - (VG)**

Creamy Goat Cheese / Spiced Nuts /  
Pumpkin Jam

### **Smoked Cod & Herring Duo**

Cod Cream | Herring Tartare | Apple Gel |  
Quail Egg Crisp.

### **Beef Carpaccio**

Thin-sliced Beef / Smoked Yellow Paprika  
/ Pickled Cranberries / Truffle Mayo /  
Baby Rocket

*The walking dinner menu features the same dishes as our regular dinner menu, served in smaller portions to allow guests to enjoy a variety of flavors while conversating and socializing.*

# DINNER

## 4º COURSE – MAIN CHAPTER

### **Braised Venison "Amstel & Douro"**

Slow-braised Venison in Douro Wine / Sour Cherry Reduction / Sweet Potato Chips

### **"Canal Symphony" Halibut**

Parsnip Chips / Roasted Cauliflower Purée / White Port Sauce

### **Portobello Wellington (V)**

Mushroom Duxelles | Baby Vegetables | Parsnip Velouté

## 5º COURSE – SWEET EPILOGUE

### **"Stroopwafel Memory" Parfait**

Salted Caramel Mousse / Roomkaas  
Cream / Stroop Crumble / Dark Chocolate

### **Portuguese Soft Chocolate Mousse**

Dark Chocolate / Crispy Raspberry / Fleur de Sel / Almonds

### **Apple Tatin Dutch Style**

Spices / Honey / Yogurt / Filó Pastry

## 6º COURSE – THE FINAL STAMP

### **Dutch & Portuguese Cheese Board**

Pumpkin Jam / Spiced Nuts / Crackers

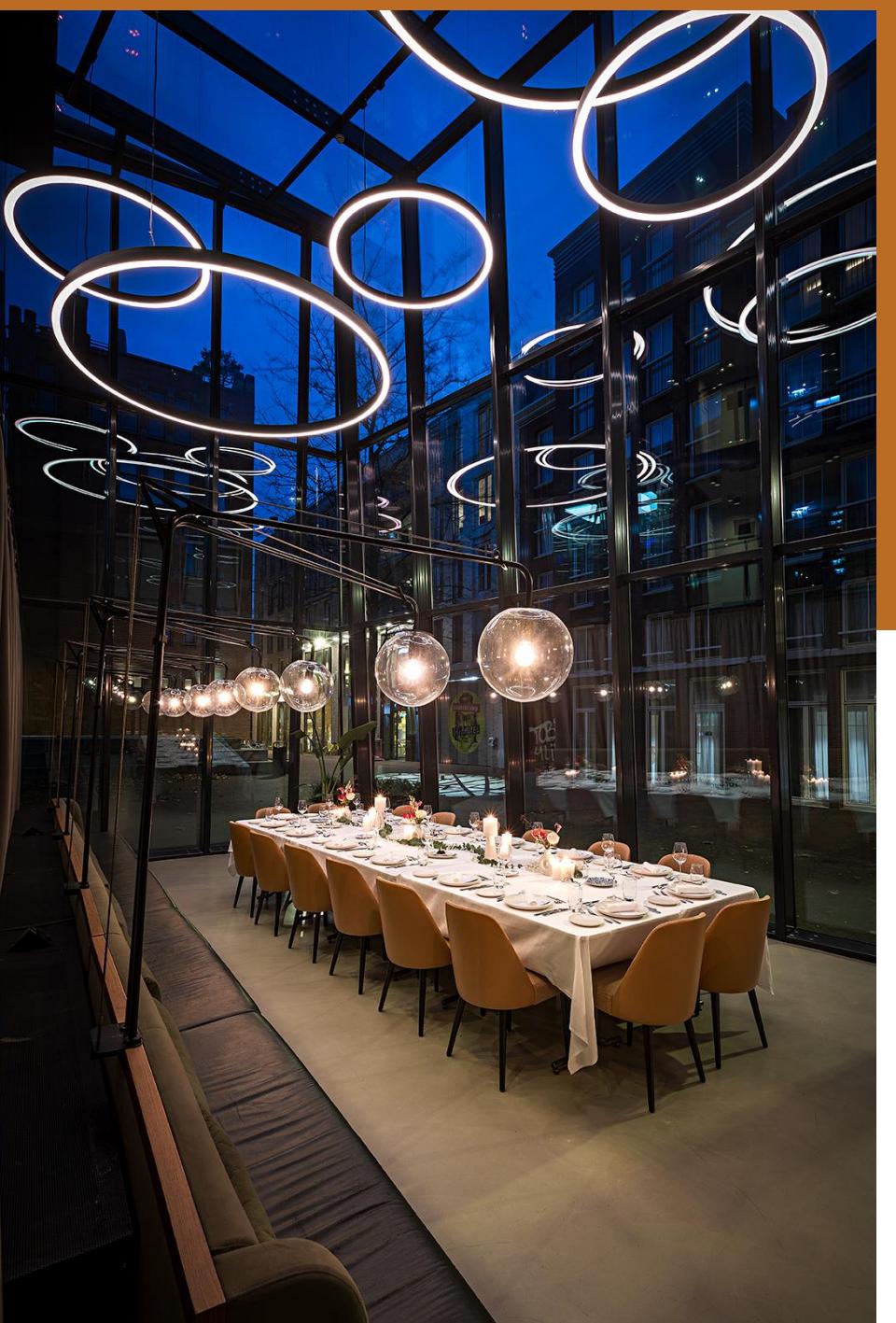
### **Petit Archives**

Small Petit Fours bites to Archive the Evening

*The walking dinner menu features the same dishes as our regular dinner menu, served in smaller portions to allow guests to enjoy a variety of flavors while conversating and socializing.*

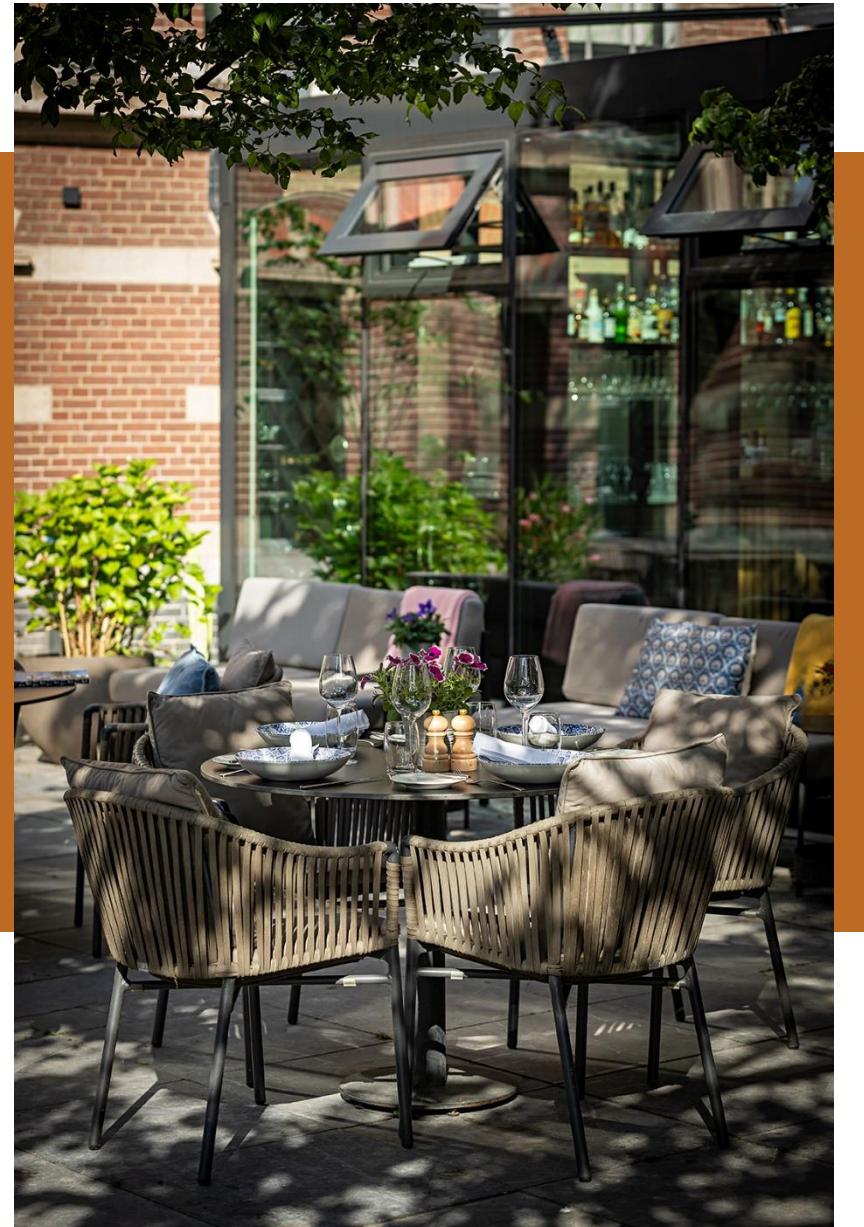
# atrium

Transform our atrium into an exclusive haven for your private dining experience. Immerse yourself in the grandeur of high ceilings, complemented by enchanting mood lighting and elevate your dining moments in a space where luxury meets intimacy, tailored to make your gathering truly exceptional.



# TERRACE

Indulge in the beauty of our terrace, a charming outdoor space that adds a touch of magic to your events. Host your summer soirees under the open sky, surrounded by the picturesque views of the river, creating an ambiance that's both enchanting and inviting.





# CONTACT

**E-mail**

[groups.amsterdam@pestana.com](mailto:groups.amsterdam@pestana.com)

**Website**

[pestanacollection.com](http://pestanacollection.com)

**Phone**

(+31) 20 220 69 00

**Address**

Amsteldijk 67, 1074 HZ Amsterdam