



ROSARIUM

AMSTELPARK



Discover Rosarium Amsterdam

The ideal venue for any event!

Rosarium Amsterdam is a versatile event venue, perfect for everything from business meetings and large-scale conferences to intimate dinners and festive gatherings for up to 500 guests. Located in the peaceful Amstelpark, the stylish and flexible rooms offer beautiful views of the surrounding greenery and are equipped with professional technical facilities. Large French doors provide direct access to the terrace, right in the heart of nature.

Culinary creations by Chef Michiel Post

Chef Michiel Post and his kitchen team create a wide range of culinary experiences, from refined dinners to festive drinks and bites. This food book offers a preview of the possibilities at our venue. All arrangements are tailored to the occasion and depend on the availability of seasonal ingredients and trusted suppliers.

Contact

Curious about the atmosphere and possibilities of our venue?

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

For questions, requests, or special arrangements, our events team is available on weekdays.

✉ info@rosarium.net | ☎ +31 (020) 6444085 | 🌐 www.rosarium.net



Meeting packages

Guests are welcomed in a separate space where the reception, culinary breaks, and any closing drinks take place. Below you'll find an overview of our arrangements. A water jar is always provided in the meeting room, and upon request we are happy to offer a fully vegetarian selection.

Half day meeting package: morning or afternoon 22,50

Black coffee / tea / still and sparkling water
Including welcome, morning or afternoon break

Vergaderarrangement halve dag: ochtend of middag inclusief lunch 39,50

Black coffee / tea / still and sparkling water
Including welcome, morning or afternoon break
And a lunch at the start or end of the meeting

Vergaderarrangement hele dag inclusief lunch 56

Black coffee / tea / still and sparkling water
Including welcome, morning break, lunch and afternoon break

Our meeting packages include unlimited black coffee, tea, and still and sparkling water during the welcome and break times in the reception areas

Enjoy a drink together after a long day of meetings? We would be happy to arrange this!
Take a look at our reception options on the next page

Our meeting packages are built from the components below.
Choose the combination that creates your perfect meeting day:

Welcome:

Selection of sweets, including macarons, Holtkamp chocolate truffles, and buttery cookies

Morning break:

Sweet treat from Holtkamp

Lunch:

Bio fruit juices from Schulp
Assorted breads with changing toppings: vegetarian, meat, and fish – 1.5 pieces per person
Half wrap with a vegetarian filling
Seasonal green salad
Assorted hand fruit

Afternoon break:

A bottle of soft drink of your choice with a savory snack “up to the chef.”

MEETING PACKAGE EXTRAS:

Cup of the day soup (vegetarian)	4,50
Holtkamp croquette sandwich	6,50
Mini Brabant sausage roll	4,50
Mini Beemster cheese roll	2,25
Mini croissant / mini pain au chocolat	1,75
Mini poke bowl with tuna, chicken, or vegetarian	6,50

Drinks & bites

After the meeting your event can be extended with a drinks & bites package. Choose from the options below to enjoy a stylish and relaxed way to conclude your day

Drinks & bites 17,50

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

Table garnish: luxury nut mix and grissini with dip

Savoury bites (2 items pp):

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

Drinks & bites de luxe 25,00

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

Table garnish: luxury nut mix and grissini with dip

Savoury bites (3 items pp)

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

Two signature bites from the chef

Our Drinks & Bites sessions are only available in combination with meeting packages. Of course, we can also provide drink packages or serving by the glass.



Drink packages

Dutch drink package

Unlimited house wine, draft beer, soft drinks, mineral water, and bio fruit juices from Schulp

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

International drink package

Unlimited house wine, draft beer, soft drinks, mineral water, fruit juices, vieux, jenever, gin, rum, vodka, and whisky

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

drinks by the glass

Black coffee or tea	3,35
Bottle of soda	3,85
Bio fruit juice	4,25
Glass of draft beer	3,85
Glass of housewine (w/r/r)	5,00
Glass of Cava	7,00
Glass of Champagne	14,00
Mix drinks	10,00

like *Gin & Tonic, Aperol Spritz, Moscow mule etc*

**ask us about additional options*

Drinks, bites & fingerfood by the chef

For a closing drinks session after your meeting, or as the start of a festive evening, we offer not only our Drinks & Bites hour but also an extensive selection of delicious snacks that can be served as desired. From classic savory platters to the chef's signature finger food, below you'll find an overview of the options. Prices are listed per person or per piece

Table snacks

Luxury nut mix and grissini with dip	3,50
Crudités with yogurt mint dip – per serving	6,50

Savoury snack platter

Selection of Holtkamp bitterballen – vega(n) option available - cheese sticks, vegetarian spring rolls, and chicken karaage

Two pieces per person	3,50
Three pieces per person	5,00

Asian snack platter

Selection of 5-spice duck spring rolls, vegan samosas, vegetarian gyoza, and ebi shrimp

Two pieces per person	3,50
Three pieces per person	5,00



Assorted toasted brioche	3,25
Brioche with tomato and basil	
Brioche with hummus and grilled vegetables	
Brioche with smoked mackerel and wasabi	
Brioche with vitello tonnato and capers	

Assorted blini	3,50
Blini with BBQ pulled pork and hoisin	
Blini with feta mousse and pickled red onion	
Blini with ebi tempura and soy dressing	
Blini with salmon, crème fraîche and capers	

Upgrade your drinks session with our chef's finger food!

Homemade mini quiche with vegetables and Gruyère	4,50
Prawn skewer with chimichurri and parsley mayonnaise	3,95
Roti masala empanada	3,75
Wasabi cracker with tuna tartare and parsley mayonnaise	3,25
Mini bapao bun with chicken and curry	2,75
Tartelette filled with salmon and Thai marinade	2,75
Yakitori skewer with spring onion and hoisin	2,50

Would you like to serve something more substantial?

Additionally, you can choose from a selection of street food bites. An overview with inspiring suggestions can be found on the following pages.

Streetfood

For those who want to offer something beyond the usual drinks snacks after a meeting, we present the street food menu with live serving stations. This culinary concept provides a fun and informal way to network. Guests can explore flavors from around the world while enjoying small dishes served by our staff.

Streetfood bites

Chinese pancake with hoisin, bean sprouts, spring onion, and coriander	6,50
*with foie royale	+€ 2,00
Pulled pork sandwich with coleslaw	5,50
Bao bun with pulled chicken, pickled cucumber, carrot, and lettuce (v option available)	5,50
Mini beef burger with lettuce, tomato, pickles and BBQ sauce (v option available)	5,50
Vegetarian mini quiche with vegetables and Gruyère	4,75
Papercone bag with fresh fries and mayonnaise v	4,00
With truffle mayonnaise and Parmesan cheese v	4,50
Pita with shawarma or falafel, served with fresh herb dressing, cucumber, and lettuce	3,50



Live serving station

Behind the festively styled buffets, our kitchen team is ready to serve guests a variety of delicious small dishes. Guests can choose from the following stations (maximum of 3 per event). Depending on the selection and group size, one, two, or three live serving stations can be set up for an enhanced experience.

€ 11,00 Kef Cheeses: A special selection of Dutch and international cheeses, carefully curated. The buffet is prepared and served on request by the Kef team. Subject to availability. Fromagerie Kef cheeses are served in leading Amsterdam (Michelin) restaurants and cafés

€ 8,50 Poke Bowl Bar: rice or noodles, chicken and tuna with a variety of toppings such as edamame, avocado, cucumber, and dressings for guests to choose from

€ 8,50 Saté bar: Chicken skewer (2 p.p.) or vegetable skewer with satay sauce and a variety of toppings such as seroendeng, atjar, crispy onions, and prawn crackers

€ 8,50 Rendang & Curry bar: Rice or noodles with rendang or curry (chicken) and a variety of toppings such as spring onion, coriander, sweet and sour cucumber, and seroendeng. Vegetarian option available (upon request)

€ 7,50 Pasta bar: Two types of pasta with two different sauces (meat & vegetarian) and a variety of toppings such as Parmesan, pine nuts, and cherry tomatoes

€ 6,50 Salade bar: Couscous and green salad with a variety of toppings such as cherry tomatoes, cucumber, grilled vegetables, feta, croutons, and two types of dressing

Our street food bites are available for groups of 30 or more.
In combination with live serving stations, from 100 guests onwards

Sit down dinner menu's

Three course menu 45

Burrata with roasted tomato, basil foam, and orange dressing

Pollock fillet with pumpkin risotto, pointed cabbage, and chimichurri

Coffee mousse with chocolate sponge cake, Kahlúa syrup, and vanilla ice cream

Three course menu 47,50

Sea bass tartare with apple and miso, daikon radish, and leche de tigre

Guinea fowl fillet with polenta, porcini mushrooms, and cinnamon gravy

Passion fruit chiboust with pistachio, meringue, and yogurt ice cream

Four course menu 57,50

Mi-cuit salmon with beetroot, oyster mayonnaise, and sweet-and-sour apple

Beetroot ravioli with ricotta, oyster mushrooms, salsa verde, and beetroot reduction

Pan-seared red mullet fillet with fregola pasta, kohlrabi, and bisque

Chocolate parfait with blackberries and nougat



*To ensure everything runs smoothly and to provide you with the best possible experience, we kindly ask that one menu be selected for the entire group in advance. Of course, we understand that there may be dietary requirements or restrictions, and we are happy to accommodate them.

Please let us know any special requests at least one week in advance so we can prepare accordingly. If there are vegan guests, we recommend choosing the vegetarian option. Prefer a fully vegan menu? That's possible, with an additional charge of €15 per person.*

Buffet menu's

Our buffets are available for groups of 30 or more.

Price per person: €52.50 for the full buffet

€42.50 for dishes marked with *

Rosa buffet

Cold

Bread with assorted dips and tapenade*

Caesar salad with smoked chicken, anchovies, and Parmesan cheese*

Gravlax with dill and mustard*

Vitello tonnato with fried capers and arugula*

Sea bream tartare with lemon mayonnaise and sambal dressing

Duck rilette with vadouvan mayonnaise and pickled pearl onions

Warm

Pollock fillet with quinoa, baby carrots, and antiboise*

Guinea fowl fillet with gnocchi, green asparagus, and matching jus*

Vegetarian vegetable gyoza with sesame dressing*

Roasted seasonal vegetables*

Catch of the day: beef brisket with potato mousseline and green beans

Dessert

Red fruit panna cotta with meringue*

Tartelette filled with pastry cream and strawberries*

Clafoutis with Amarena cherries, pavlova with red fruit and mint

Italian buffet

Cold

Ciabatta and focaccia with olive oil and balsamic vinegar*

Olives and pickles

Salad with smoked mozzarella, tomato, and basil vinaigrette*

Vitello tonnato with fried capers and arugula*

Bruschettas with various toppings*

Antipasti with assorted cured meats and cheeses

Bresaola with fig and Parmesan cheese

Warm

“Melanzane” grilled eggplant with tomato sauce and Parmesan cheese*

Truffle risotto with mushrooms*

Gnocchi with salmon, spinach, and white wine cream sauce*

“Caponata” warm vegetable medley with meatballs and sweet-and-sour tomato sauce*

“Saltimbocca alla Romana” veal with pancetta and sage

Linguine with seafood and artichoke

Dessert

Tiramisu *

Panna cotta with fresh fruits *

Mini Scroppino (also available non-alcoholic)

“Semifreddo” with pistachio and caramel

Walking dinner menu

WALKING DINNER FIVE COURSES 45

A walking dinner is perfect for networking after an inspiring program. Our staff serve small, refined dishes that are easy to enjoy while mingling. This way, guests can savor the flavors, make new connections, and continue the evening in a relaxed and convivial atmosphere—a perfect blend of culinary experience and social interaction!

Menu

Burrata with cucumber bavarois, basil foam, and orange dressing

Smoked beef diamond-cut steak with celeriac and enoki mushrooms

Potato waffle with jackfruit rendang and Hollandaise sauce

Pollock fillet with bumbu spices, yellow rice, Shanghai bok choy, and sambal

Poached pear with white chocolate sponge and almond ice cream

The above menu is our standard offering. Would you like different dishes? That's of course possible!

Our alternative dishes are listed alongside. Our walking dinner menu is available for groups of 30 or more.

Alternative dishes available for substitution

(a walking dinner always includes 2 cold dishes, 2 warm dishes and 1 dessert)

Koud

Vitello tonnato with fried capers and arugula

Mi-cuit salmon with yuzu cream, roasted avocado, and daikon cress

Seared mackerel with Waldorf salad and sweet-and-sour Granny Smith apple

Seasonal salad with fregola, vegetables, and herb dressing

Roasted beetroot with quinoa, balsamic vinegar, and watercress

Warm

Smoky beef brisket with fondant potatoes, parsnip cream, and star anise jus

Roasted cauliflower with Pierre Robert cheese and browned butter

Portobello mushroom with gratinated blue cheese and crispy panko

Red mullet fillet with fregola, kohlrabi, samphire, and bisque sauce

Pike-perch fillet with black lentils, baby bok choy, bread crouton, and leek sauce

Dessert

Passion fruit chiboust with pistachio, meringue, and yogurt ice cream

Cheesecake with blueberries and Bastogne biscuits

Pavlova with red fruit and yogurt sorbet

BBQ menu

BBQ menu Rosarium 39,50

Bread and salads

Bread with assorted dips

Couscous salad with feta and pomegranate

Potato salad with Roseval baby potatoes and yogurt herb dressing

Meat, Fish & Vegetarian

Chicken thigh satay with homemade satay sauce

Burgers with toppings of your choice

Sea bass fillet with antiboise (capers and olives)

Pointed cabbage roulade with orzo and baharat

Stuffed bell pepper with muhammara and gratinated Parmesan

Roasted seasonal vegetables

Corn on the cob with salted butter

Fresh fries with mayonnaise

Sweet

Chocolate parfait with seasonal berries

Panna cotta with fruit



Our chefs serve the fish, meat, and vegetarian dishes directly from the BBQ. Side dishes, garnishes, and other items are presented on an adjoining buffet.

If the weather unexpectedly prevents a BBQ, all dishes will be served buffet-style.

Our BBQ menu is available for groups of 30 or more.*

*Dietary requirements are not included in this count.

PRACTICAL INFORMATION

Technique

For every type of event, reliable technical support is essential. Everything is arranged down to the finest detail in collaboration with a preferred partner. These experts in technical support and audiovisual equipment guarantee top quality. Based on your wishes, a tailored quotation will be prepared together with the technician. If desired, you may also bring your own technician. Terms and conditions apply.

Culinary

We offer a wide range of possibilities, with a first impression presented in this food book. Chef Michiel Post and his team are happy to think along about specific wishes for the culinary program during your event. We are pleased to prepare a tailored proposal and, if needed, can deviate from the options shown in this food book.

Additional

We make it easy for you. The use of the available furniture is included. If you have something specific in mind for styling or matching tableware, we collaborate with professional partners who can ensure the event has exactly the desired look and feel. Please note: all prices are excluding VAT. Any additional costs for staff, cleaning, linen, and other special requests are not included, but we are happy to help arrange everything perfectly.

Accessibility

Rosarium is a beautiful event venue in Amsterdam, easily accessible and conveniently located near the RAI and the A10 ring road. More than 400 parking spaces are available within a short walking distance of the main entrance of the Amstelpark. Station RAI (train/metro) is also within walking distance.

In addition, Rosarium has its own landing jetty, making arrival by boat another great option

Music, decoration, entertainment and photobooth

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

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

