



WINTER
AT VESSEL

EVENTS

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HOST YOUR COSY WINTER EVENT



Vessel is the perfect place for a coffee in the morning, a quick lunch with colleagues or a dinner with friends. Find a spot on the couch by the fireplace or rent one of our private spaces!

Host your winter event with us! Whether it's a lively Christmas party, a delicious lunch, a business meeting, or a birthday celebration, this will be a memorable experience!



FOOD & DRINKS



NEW YEAR'S PACKAGE

This package is served from December 1st to January 31st

For groups from 25 people
85 per person

- / Welcome glass of bubbles
- / Beverage package for 3 hours
- / Exclusive canapés
- / Including private space

CHRISTMAS DINNER PACKAGE

This package is served from December 1st to December 31st

For groups from 10 people
100 per person

- / Welcome drink
- / 4-course Christmas sit-down dinner
- / 4-course wine arrangement
- / Including private space

PARTY PACKAGE

For groups from 50 people
175 per person

- / Welcome drink
- / 5-course walking dinner
- / Beverage package for 3 hours
- / Late night snack
- / DJ
- / Including private space

WALKING DINNER PACKAGE

For groups from 25 people
120 per person

- / Welcome glass of bubbles
- / Beverage package for 3 hours
- / 5-course walking dinner
- / Including private space

WINTER BUFFET PACKAGE

For groups from 25 people
130 per person

- / Welcome glass of bubbles
- / Beverage package for 3 hours
- / Buffet menu (see page 7)
- / Including private space

WELCOME CELEBRATIONS

For groups from 12 people
35 per person

- / Jean Dumangin, Champagne Blanc des Blancs
- / Fine de claire N°3 oysters
 - Mignonette, pomegranate
 - Leche de tigre, coriander oil, coriander cress, chili
 - Wasabi masago, ginger, spring onion, ponzu
- / Including private space

Fancy a room full of Holiday vibes? Add Christmas decorations to your package!

Ask our events team for more information

CANAPES & BITES

Served from December 1st to January 31st

Selection of 4 pcs - **22 per person**

Selection of 6 pcs - **30 per person**

Selection of 8 pcs - **38 per person**

Choose between:

Meat & Fish

/ Beef carpaccio, truffle mayonnaise

/ Beef tartare, mushrooms

/ Chorizo- manchego in a blanket

/ Shrimp cocktail

/ Smoked salmon, cream cheese, dill

/ Wakame, tuna, wasabi, nori

Vegetarian

/ Goat cheese tartlet, shallots, figs

/ Portobello sashimi, spring onion cream, papadum

/ Spicy deviled eggs

/ Torched Brie, truffle honey, walnuts

BITE OF LUXURY

15 per person

/ Royal Belgian caviar on blinis

Delicate buckwheat blinis topped with premium Royal Belgian caviar, crème fraîche, and fresh chives

FINE DE CLAIRE N°3 OYSTERS

60 per dozen

/ Mignonette, pomegranate

/ Leche de tigre, coriander oil, coriander cress, chili

/ Wasabi masago, ginger, spring onion, ponzu

EVENTS EXTRAS

Cava Nit Del Foc Organic Brut	Glass	Bottle
	8	40

Bruno Dangin Cremant de Bourgogne	Glass	Bottle
	11	60

Jean Dumangin, Champagne Blanc des Blancs		Bottle
		85

Welcome cocktail	Glass
	14

WINTER BUFFET

(12:00-22:00)

We work with fresh and seasonally dependent products which causes the menu to change.

- / Braised pork neck with apple gravy
- / Prawns with coconut ginger sauce
- / Chicken thighs with black garlic aioli
- / Miso braised celeriac
- / Beef rendang

- / Brisket with peppercorn sauce + €10

- / Sourdough bread with butter
- / Topinambour and grapes salad
- / Burrata salad with beetroot and mandarin
- / Rosemary baby potatoes with chipotle mayonnaise
- / Roasted cauliflower with harissa

- / Classic tiramisu
- / Grilled pineapple

4-COURSE DINNER

(12:00-22:00)

We work with fresh and seasonally dependent products which causes the menu to change.

Served from December 1st to December 31st

- / Bread & Butter
- Sourdough bread and buttermilk fleur de sel butter

- / Amuse-Bouche
- Caramelised French onion soup & Le Gruyère d'Alpage Réserve

- / Starter
- Slow cooked Northsea Cod with beetroot crème, pickled cucumber & radishes
- or
- Portobello sashimi, miso vinaigrette, spring onion cream

- / Main Course
- Signature beef stroganoff with black truffle-celeriac purée & herb gremolata
- or
- Vessel Vegetarian stroganoff with black truffle-celeriac purée & herb gremolata

- / Dessert
- Mulled wine poached pear with blood orange mousse & spiced syrup

6-COURSE WALKING DINNER

(12:00-22:00)

We work with fresh and seasonally dependent products which causes the menu to change.

Served from December 1st to December 31st

- / Caramelised French onion soup & Le Gruyère d'Alpage Réserve

- / Slow cooked Northsea Cod with beetroot crème, pickled cucumber & radishes

- / Beef carpaccio/ truffle mayonnaise/ green apple

- / Portobello sashimi, miso vinaigrette, spring onion cream

- / Signature beef stroganoff with black truffle-celeriac purée & herb gremolata
- or
- / Vessel Vegetarian stroganoff with black truffle-celeriac purée & herb gremolata

- / Mulled wine poached pear with blood orange mousse & spiced syrup

CONTACT US



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