



IN THE VENUES OF HOTEL NEW YORK

Meeting Packages & Breakfast
Snacks & Drinks
Lunch Suggestions
Dinner Suggestions
Walking Dinner
Buffet
Afternoon Tea

HOTEL NEW YORK

ROTTERDAM  BY WESTCORD



MEETING PACKAGES

FROM 6 PEOPLE

NEW ORLEANS €40,00 p.p
(4 hours – No lunch)
• Coffee, tea, Hotel New York water
• Assortment of home-made patisserie
• Use of audiovisual equipment
• 1 piece of fruit
• Lunch platter

NEW YORK €22,50 p.p
(4 hours – No lunch)
• Coffee, tea, Hotel New York water
• Assortment of home-made patisserie
• Use of audiovisual equipment
• 1 piece of fruit

BOSTON €54,00 p.p
(8 hours – with lunch)
• Coffee, tea, Hotel New York water
• Selection from our own patisserie
• Warm snack in the afternoon
• Use of audiovisual equipment
• 1 piece of fruit
• Sandwiches

CHICAGO €35,00 p.p
(8 hours – no lunch)
• Coffee, tea, Hotel New York water
• Assortment of home-made patisserie
• Snack in the afternoon
• Use of audiovisual equipment
• 1 piece of fruit

BREAKFAST

BREAKFAST BUFFET RESTAURANT €24.00 p.p.
You are welcome in our atmospheric restaurant to enjoy our extensive breakfast buffet with your group.

CONTINENTAL BREAKFAST IN ROOM €13.50 p.p.
Served in your room: ham and cheese rolls, croissants with jam and butter, fresh fruit and yogurt, a boiled egg, coffee, tea, and orange juice.



DRINKS & SNACKS

WELCOME DRINKS & COCKTAILS

Start your dinner, party, reception or gathering with a welcome drink. We are happy to surprise your guests with a festive glass of bubbles.

BUBBLES

- Prosecco BIO Spumante €8,50 p.p
- Champagne Delot Brut €14,00 p.p

DRINK & SNACK PACKAGES

Want to avoid surprises? With a drink and snack package, you'll know exactly what to expect.

DRINKS

Our drink package includes house wine, (non-alcoholic) beer, soft drinks, and fruit juice.

2 hours	€22,50 p.p
3 hours	€30,00 p.p
4 hours	€40,00 p.p
5 hours	€45,00 p.p

Prices are per person.

GIN & TONIC OR COCKTAIL

Everyone loves a good gin & tonic, so if you want to guarantee success at your reception or party, be sure to ask about the options. Build, stir, shake, or blend – the art of the perfect cocktail requires the right technique for each creation. We're happy to advise you on our cocktail offerings.

LATE NIGHT SNACKS

Price per item

Fries 🌿	€3,50 p.p.
Beef croquette sandwich	€5,00 p.p.
Dürüm HNY	€6,50 p.p.
Deluxe kapsalon	€7,50 p.p.

SAVOURY SNACKS

Including table garnish: nuts, olives, and 🌿 cheese crackers. 🌿

Snack Package 1	€7,50 p.p.
2x Bitterballen	
2x Cheese soufflés 🌿	
2x Vegetarian spring rolls 🌿	

Snack Package 2	€10,00 p.p.
1x Smoked salmon canapé	
1x Filet americain canapé	
1x Mozzarella-tomato canapé 🌿	
1x Bitterballen	
1x Cheese soufflé 🌿	
2x Vegetarian spring rolls 🌿	



- 🌿 Vegetarian or can be prepared vegetarian.
- 🌿 Vegan or can be prepared vegan.

Curious about what's in your food?
Scan the QR code for the allergen menu.

LUNCH SUGGESTIONS

Lunch 1 (HNY Lunch) €18,50 p.p.

Sandwich lunch with tomato soup and a traditional Dutch beef croquette.

Sandwiches topped with:

- Filet americain, pickles, capers, and egg
- Tuna salad, roasted bell pepper, and red onion
- Egg salad, truffle, sundried tomato, and Grana Padano
- Cheese and tomato

Lunch 2 (Sandwich Lunch) 21,00 p.p.

Various sandwiches topped with:

- Muhammara with roasted bell pepper and walnut
- Tuna salad with capers, pickles, and red onion
- Egg salad with truffle, sundried tomato, and Grana Padano
- Carpaccio with balsamic dressing and Rotterdamsche Oude cheese
- Smoked salmon with herbed cream cheese

Lunch 1 (HNY Vegetarian) €18,50 p.p.

Sandwich lunch with tomato soup and a mushroom croquette.

Sandwiches topped with:

- Muhammara, roasted bell pepper, and walnut
- Baba ganoush, red onion, and tomato salsa
- Egg salad, truffle, sundried tomato, and Grana Padano
- Cheese and tomato

LUNCH 3 (2-COURSE) €20,50 p.p.

Tomato Soup

Tomatoes and crème fraîche

Carpaccio

Grana Padano, arugula, basil dressing, and roasted seeds & nuts

of

In House-Smoked Salmon

Pickled apple capers, mustard-dill vinaigrette, sesame crisp

On the side:

Juice arrangement €6,50 p.p.


Carafes of orange juice, cranberry juice, and apple juice on the table.


Afterwards:

Patisserie with coffee €9,50 p.p.

Coffee or tea of your choice.



 Vegetarian or can be prepared vegetarian.

 Vegan or can be prepared vegan.

Curious about what's in your food?
Scan the QR code for the allergen menu.



DINNER SUGGESTIONS

3-COURSE CHOICE MENU

€46,00 p.p.

Shrimp Croquettes

2 house-made croquettes with fennel, tarragon oil, and dill mayonnaise

or

Carpaccio

Grana Padano, arugula, basil dressing, and roasted seeds & nuts

or

Artichoke

Ricotta, peas, cannellini beans, Pecorino Romano

Salmon

Herb crust, aubergine caponata, romesco, and herb oil

or

Braised Beef

Roasted cherry tomatoes, baby potatoes, gremolata, and red wine sauce

or

Juicy Marbles

Plant-based tournedos with roasted cherry tomatoes, baby potatoes, gremolata, and red wine sauce

Chocolate Mousse

Salted caramel, butter crumble, and caramelized peanuts

or

Mango-Passionfruit Bombe


Lime, coconut macaroon, and yogurt

Optional:


Coffee with friandises €9.50 

As an additional option,
you can choose from:

Fries with mayonnaise


€5,50 p.p. 


Salad

€5,00 p.p. 

*The above side dishes are
suitable for 2 to 3 people.*



 Vegetarian or can be prepared vegetarian.

 Vegan or can be prepared vegan.

Curious about what's in your food?
Scan the QR code for the allergen menu.

WALKING-DINNER

From 30 people

in House-Smoked Salmon

Pickled apple capers, mustard-dill vinaigrette, fennel salad

* 5-course €52,50 p.p.

* 6-course €60,50 p.p.

**Walking dinner is subject to seasonal changes.*

Artichoke

Ricotta, peas, cannellini beans, Pecorino Romano

Duck Leg Rilette

Brioche toast, onion compote, and apple syrup

Shrimp Croquette

House-made, with fennel, tarragon oil, and dill mayonnaise

Braised Beef

Roasted cherry tomatoes, gremolata, and red wine sauce

Chocolate Mousse

Salted caramel, butter crumble, and 🌿
caramelized peanuts



BUFFET - HOLLAND AMERIKA LIJN

Available for groups of 35 or more €39,50 p.p

Hot Dishes

Tomato soup
Shrimp & mushroom croquettes
Chicken thigh satay
Nasi (Indonesian-style fried rice)
Grilled salmon
Braised beef chuck with red wine sauce
Eggplant caponata
Stewed lentils
Oven-roasted baby potatoes
Roasted vegetables

Extra Items

- *Fruits de mer* €7,50
- *A selection from our oyster bar*
- *Oysters* €3,00 p/st.

Cold Dishes

Bread with spreads (herb butter, aioli, seaweed butter)

Carpaccio with Grana Padano, basil dressing, and arugula

Caprese salad with tomato, mozzarella, and pesto

Pasta salad with grilled zucchini, sun-dried tomato, herbs, and olives

Dessert Buffet

€11,00 p.p.

A selection of desserts carefully curated by our in-house chef and pastry team.

We serve approximately 4 desserts per person.

Would you like to add a cheese course?

€5,00 p.p.

The buffet above can be expanded at an additional charge.
Please note: the buffet is subject to seasonal changes.



AFTERNOON TEA

The **Afternoon Tea** includes:

€22,50 p.p.

- Orange macaron
- Triple choco chip cookie
- HNY chocolate
- Luxury bonbon
- Peanut butter and white chocolate shortbread
- Dark chocolate disc with trail mix
- Wrap with muhammara, salsa, and lettuce
- Scones with cinnamon sugar, clotted cream, and strawberry jam
- Cherry cake
- Mango cheesecake
- Savoury muffin with tomato
- Crostini with cured ham
- Egg salad sandwich with red beet sprouts

An Afternoon Tea is always a celebration.

Complete the experience with a glass of prosecco – €8.50 p.p.

DINNER PACKAGE NY BASEMENT

A restaurant with an old soul — as hip as it is historic — with a nod to 1920s–1930s New York.

NY Basement is the fine dining restaurant of Hotel New York. More intimate, exclusive, and smaller than the well-known restaurant on the ground floor.

Let yourself be surprised by a variety of refined dishes. Beautiful wines or exciting cocktails provide the perfect finishing touch to an evening of culinary dining.

NY BASEMENT DINER

€115,00 p.p

MEETING PACKAGE

From 6 people

Includes:

- *Room rental, beamer, screen, and flip chart (if needed)*
- *Start with a welcome cocktail or a glass of cava*
- *Luxurious 5-course dinner by NYB*
- *(option to extend to 6 courses)*
- *Coffee, tea, mineral water*
- *Start with a delightful appetizer and warm sourdough bread with butter and olive oil*
- *After the meeting: a snack and a drink*
- *(domestic selection) at the bar (30 min)*

Excluding other beverages (charged afterwards)

NYB 5-COURSE MENU

€65,00 p.p

Sample Menu

Amuse-bouche, sea bream, pike-perch, risotto, veal loin, raspberry, and friandises.

