



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 €50,00 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 buffet

BOSTON €62,50 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
• Lunch buffet

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

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 €15,75 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

Small cone of fries	€4,50 p.p.
Beef croquette sandwich	€6,00 p.p.
Half wrap with smoked chicken	€6,00 p.p.

SAVOURY SNACKS


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


Snack Package 1

3x Bitterballen	€8,50 p.p.
1x Cheese sticks	
2x Vegetarian spring rolls	

Snack Package 2

1x Smoked salmon crostini	€10,50 p.p.
1x Filet americain crostini	
1x Mozzarella-tomato canapé	
1x Bitterballen	
1x Cheese sticks	
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

Chef's lunch €23,50 p.p.

Various sandwiches topped with:

Chef's Lunch – FISH

Tomato soup, shrimp croquette, Eggs
Norwegian, tuna salad sandwich

Chef's Lunch – MEAT

Tomato soup, beef croquette, Eggs
Benedict, carpaccio sandwich

Chef's Lunch – VEGETARIAN

Tomato soup, mushroom croquette,
Eggs Florentine, ricotta sandwich

**Till 20 persons*



Lunch buffet €27,50 p.p.

A selection of assorted sandwiches with fish, meat, and vegetarian options. A rotating soup, salads, and croquette sandwiches

EXTRAS

These options can be ordered additionally!

- Spanish tortilla with pimento mayonnaise €6,00
- Shrimp croquette with dill mayonnaise €6,00
- Meatballs in tomato sauce €6,00
- Teriyaki beef strips with bell pepper and spring onion €12,00
- Diced salmon fillet with lemon beurre blanc and chives €12,00
- Penne pasta with creamy spinach sauce and roasted cherry tomatoes €12,00

**13 till 150 persons*

3-COURSE CHOICE MENU €49,50 p.p.

Quickly compose your own three-course menu with a choice of fish, meat, or vegetarian dishes.

For the full menu, please turn to the next page.

**Up to 20 people*



Boardroom lunch €23.25 p.p.

- Sandwich with tuna salad, carpaccio, or ricotta
- Cup of tomato soup
- Side salad

**Up to 20 people and available for reservation in the private room only.*



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

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

DINNER SUGGESTIONS

3-COURSE CHOICE MENU €49,50 p.p. *Up to 20 people*

STARTERS

Carpaccio

Grana Padano, rocket, green pepper mayo and roasted seeds & nuts

Crab cakes

Snow crab, spring onion, fresh herbs and tarragon mayonnaise

Peer & Bleu d'Auvergne

Puff pastry, pomegranate dressing and pistachio

MAIN COURSES

Duck breast

Chestnut purée, seasonal vegetables, baby potatoes and cognac-blackberry jus

Tuna

Pineapple-jalapeño salsa, puffed wild rice and coriander oil

Juicy Marbles

Plant-based tournedos with seasonal vegetables, baby potatoes, gremolata and red wine sauce

EXTRAS

French fries €5,50

Mixed salad €5,50

DESSERT

Chocolate mousse

Almond financier, tonka bean, salted caramel and caramel tuile


Cherry & coconut bombe


Cherry-lime mousse, coconut macaroon and cocoa crumble

EXTRAS

Coffee with friandises €9,50



 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

20+ Menu €49.50 20 people or more

STARTER

House-smoked salmon

Caper berries, mustard–dill vinaigrette and fennel salad

MAIN COURSE

Flat iron steak

Seasonal vegetables, baby potatoes, gremolata and red wine sauce

EXTRAS

French fries €5,50

Mixed salad €5,50

DESSERT

Cherry & coconut bombe

Cherry–lime mousse, coconut macaroon and cocoa crumble

EXTRAS

Coffee with friandises €9,50

Are you vegetarian? No problem! We offer an adapted menu.

WALKING-DINNER

From 30 people

House-smoked salmon

Caper berries, mustard-dill vinaigrette, fennel salad

Pear & Bleu d'Auvergne 🌿

Puff pastry, pomegranate dressing and pistachio

Duck leg rilette

Brioche toast, onion compote and apple syrup

*** Shrimp croquettes**

Homemade with fennel, tarragon oil and dill mayonnaise

Flat iron steak

Seasonal vegetables, gremolata and red wine sauce

Chocolate mousse 🌿

Almond financier, tonka bean, salted caramel and caramel tuile

* 5-courses €55,00 p.p.

For the 5-course menu, the shrimp croquette will be omitted.

* 6-courses €62,50 p.p.

The walking dinner is subject to seasonal changes.



BUFFET - HOLLAND AMERIKA LIJN

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

Cold Dishes

Bread with spreads (herb butter, aioli, porcini)
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

Hot Dishes

Tomato soup 
Chicken thigh satay
Nasi (Indonesian-style fried rice)
Grilled salmon served with gremolata
Roasted pumpkin with a yogurt dressing
Oven-roasted baby potatoes
Roasted vegetables

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?

Would you like to supplement this menu with a cheese selection? €5.00 per person.

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

BUFFET - NASM

Available for groups of 35 or more €57,50p.p

Cold Dishes

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

Carpaccio with Grana Padano, green pepper mayonnaise, and rocket

Little gem salad with fresh herbs, radish, cucumber, and tahini dressing

Platter with a selection of smoked fish, potato salad, and garnishes

Hot Dishes

Seasonal soup

Black Angus braised chuck with red wine sauce and gremolata

Bulgur salad with feta, fresh mint, and pomegranate dressing

Grilled seasonal fish with a selection of shellfish and lemon beurre blanc

Roasted seasonal vegetables

Oven-roasted baby potatoes

Grilled green asparagus with garlic oil

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:

€25,50 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.

