



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

- 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* €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

- 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

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.

SAVOURY SNACKS

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



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

Assortment of crostini – 4 pieces €15,00 p.p.

- Cured ham with goat cheese
- Hummus, radish, sprouts
- Smoked salmon salad with cream cheese, pomegranate, 
- Mozzarella, cherry tomato, basil, balsamic reduction



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

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



DRINKS & SNACKS

WELCOME DRINKS & COCKTAILS

Start your dinner, party, drinks reception or event with a welcome drink. We would be delighted to surprise your guests with a festive glass of bubbles.

SPARKLING WINES

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

DRINKS & BITES PACKAGES

Want to avoid any surprises? With a drinks and bites package, you know exactly what to expect.

DRINKS

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

3 hour	€37,50
4 hour	€47,50
5 hour	€55,00
6 hour	€62,50

Prices are per person


GIN & TONIC OR COCKTAIL

Everyone loves a gin and tonic, so would you like to make your drinks reception or party a real success? Ask us about the possibilities.

Build, stir, shake or blend. The art of creating the perfect cocktail requires a specific technique for every variation. We would be happy to advise you on our cocktails.

LATE NIGHT SNACKS


Price per item

- Cone of fries  €4,50 p.p.
- Croquette sandwich €6,00 p.p.
- Half smoked chicken wrap €6,00 p.p.

BITES

Including table snacks: nuts, olives and cheese crackers

Bites Package 1



- Bitterballen 3 pcs €8,50 p.p.
- Cheese bites 1 pc
- Vegetarian spring rolls 2 pcs 

Assortment of crostini – per 4 pieces €15,00 p.p.

- Cured ham with goat's cheese
- Hummus, radish and sprouts
- Smoked salmon salad with cream cheese, pomegranate and dill
- Mozzarella, cherry tomato, basil and balsamic reduction



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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, hummus sandwich, seasonal vegetables

**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!

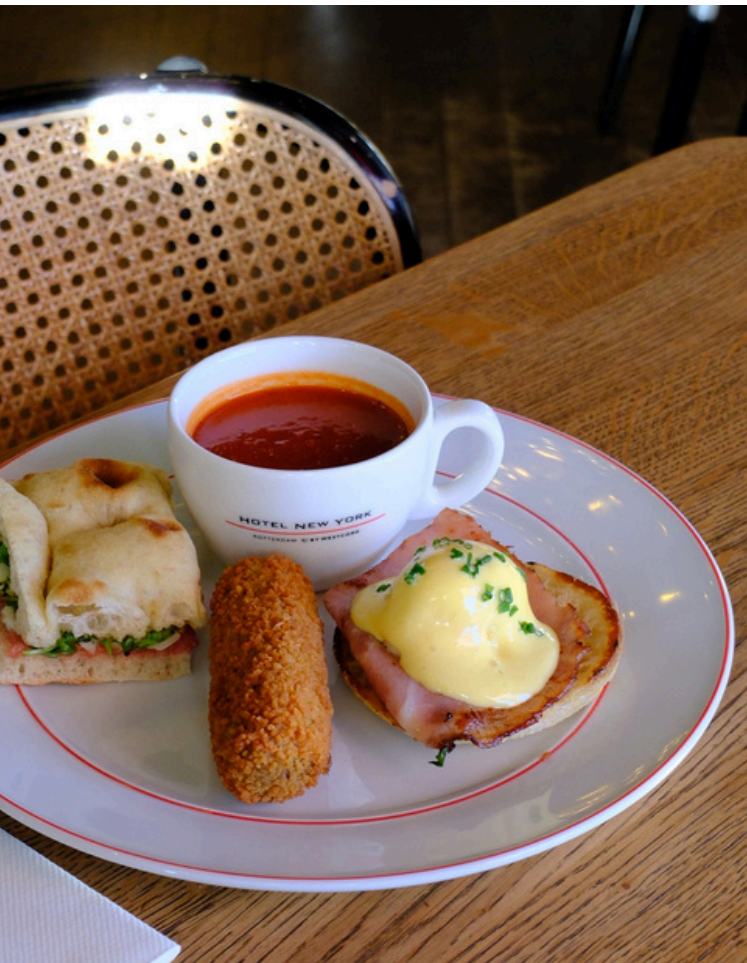
- Spanish tortilla with pimento mayonnaise €6,00
- Shrimp croquette with dill mayonnaise €6,00
- Meatballs in tomato sauce €6,00
- Teriyaki beef strips with bell pepper and spring onion €12,00
- Diced salmon fillet with lemon beurre blanc and chives €12,00
- Penne pasta with creamy spinach sauce and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



**13 till 150 persons*

Desserts

These options can be ordered as extras.

- Chocolate mousse €4,50
- Panna cotta €4,50
- Cheesecake cream €4,50



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

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DINNER SUGGESTIONS

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

STARTERS

Carpaccio

Grana Padano, arugula, green pepper mayonnaise, toasted seeds

Smoked salmon

SCucumber, caper berries, mustard vinaigrette, sesame tuile

Goat's cheese panna cotta

Endive, butternut squash, raspberry vinaigrette, pecans

MAIN COURSES

Chicken rouleau

Poultry jus with tarragon

Sea bass fillet

Fennel salad, shellfish sauce

Melanzane alla Parmigiana

Eggplant, tomato sauce, melted cheese

EXTRAS

French fries €5,50

Mixed salad €5,50

DESSERT

Chocolate mousse

Salted caramel, madeleine, caramel tuile


Guava & Bergamot Bombe


White chocolate and feuilletine base, coconut, pandan syrup

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?
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DINNER SUGGESTIONS

20+ Menu €49.50 20 people or more

STARTER

Smoked Salmon

Cucumber, caper berries, mustard vinaigrette, sesame tuile

MAIN COURSE

Braised beef

Seasonal vegetables, gremolata, red wine sauce

EXTRAS

French fries €5,50

Mixed salad €5,50

DESSERT

Seasonal Fruit Bombe

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

Roasted eggplant

Turmeric yogurt, chickpeas, and coriander

Smoked duck breast

Marinated fig, date purée, goat cheese, raspberry vinaigrette

* Shrimp croquette

Homemade with fennel, tarragon oil, and dill mayonnaise

Braised beef chuck

Seasonal vegetables, gremolata, red wine sauce

Chocolate mousse

Madeleine, salted caramel, 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.



WALKING-DINNER VEGETARIAN

From 30 people

Tomato tartare

Avocado cream, capers, basil oil

Roasted eggplant

Turmeric yogurt, chickpeas, and coriander

Goat cheese panna cotta

Chicory, date purée, raspberry vinaigrette, mixed nuts

*** Mushroom croquette**

Homemade with fennel and beetroot mustard

Pearl barley

Butternut squash, pumpkin seeds, mushrooms, chive oil

Chocolate mousse

Madeleine, salted caramel, caramel tuile

* 5-courses €55,00 p.p.

For the 5-course menu, the mushroom 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)
Carpaccio with Grana Padano and arugula
Caprese salad with tomato, mozzarella, pesto
Pasta salad with grilled zucchini, sun-dried tomato, herbs, olives

Hot Dishes

Tomato soup 
Chicken thigh satay
Nasi (Indonesian-style fried rice)
Grilled salmon
Ratatouille
Oven-roasted baby potatoes
Roasted seasonal 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.

