



ANANTARA

GRAND HOTEL
KRASNAPOLSKY
AMSTERDAM

GRAND HOTEL KRASNAPOLSKY

BANQUETING

WELCOME TO ANANTARA GRAND HOTEL KRASNAPOLSKY AMSTERDAM

Nestled in the heart of captivating Amsterdam, Anantara Grand Hotel Krasnapolsky Amsterdam is a luxurious destination renowned for its elegance, world-class meeting and event spaces and curated gastronomic concepts.

Hosting royal celebrations and world conventions, and welcoming distinguished travellers for over 150 years, Anantara Grand Hotel Krasnapolsky boasts the most sought-after location in the city centre. Positioned on Dam Square overlooking the Royal Palace, the hotel is only a few minutes' walk from Amsterdam Central Station, museums and shopping districts.

An experienced events team perfects every detail behind the scenes, offering an unparalleled service whether you are celebrating a special occasion,

hosting a corporate event, or simply indulging in a remarkable meal with loved ones. Each banqueting proposal has been meticulously crafted by our expert culinary team, combining the best ingredients with innovative techniques to create a tantalising symphony of flavours.

From intimate gatherings to grand celebrations, your event will always be tailored in the most personalised and precise way, ensuring your vision is enacted down to the very last detail.

Indulge in the luxury of Anantara Grand Hotel Krasnapolsky Amsterdam and allow us to create an unforgettable journey, where every bite tells a story and every moment is infused with perfection.

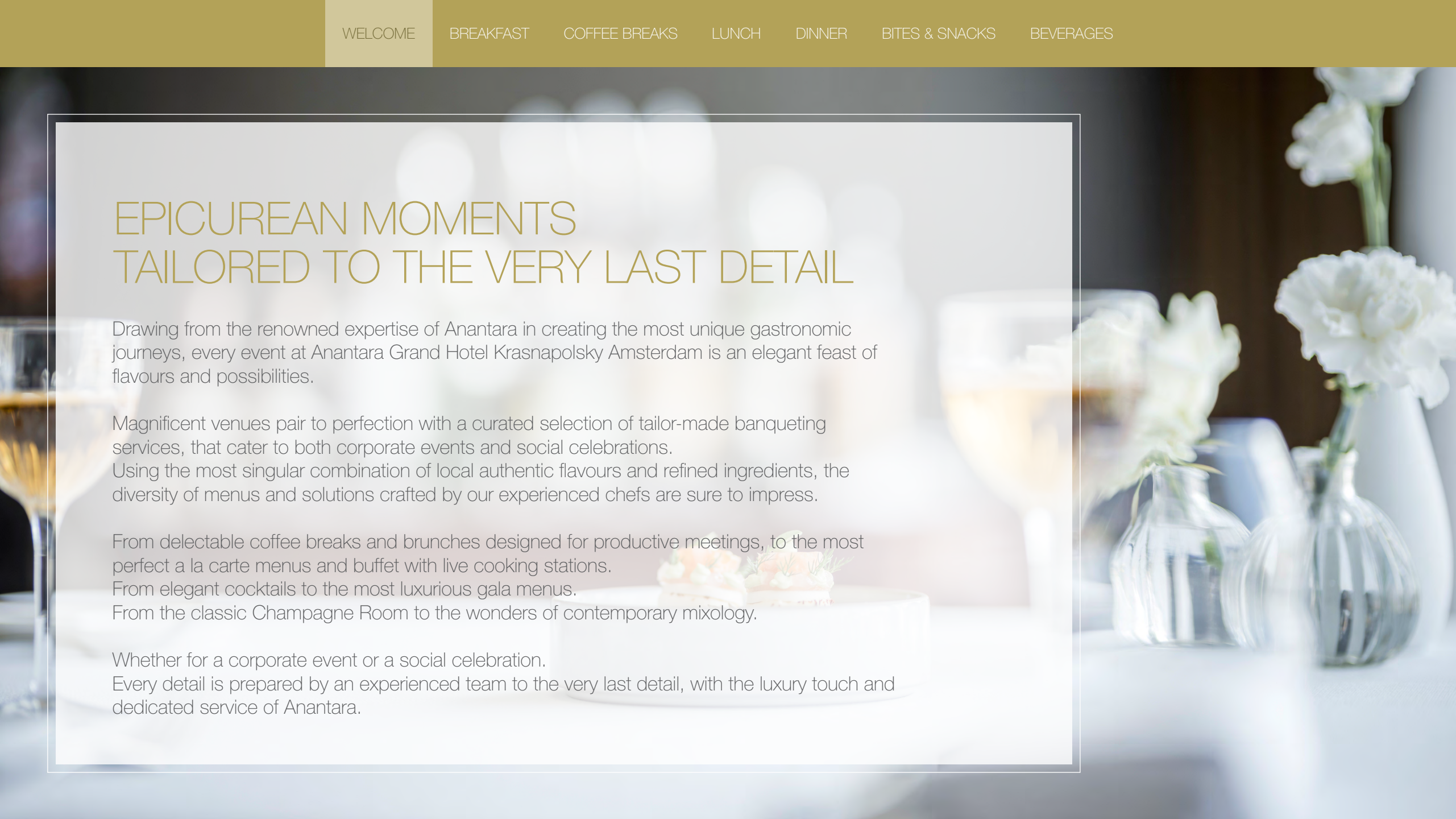
EPICUREAN MOMENTS TAILORED TO THE VERY LAST DETAIL

Drawing from the renowned expertise of Anantara in creating the most unique gastronomic journeys, every event at Anantara Grand Hotel Krasnapolsky Amsterdam is an elegant feast of flavours and possibilities.

Magnificent venues pair to perfection with a curated selection of tailor-made banqueting services, that cater to both corporate events and social celebrations. Using the most singular combination of local authentic flavours and refined ingredients, the diversity of menus and solutions crafted by our experienced chefs are sure to impress.

From delectable coffee breaks and brunches designed for productive meetings, to the most perfect a la carte menus and buffet with live cooking stations. From elegant cocktails to the most luxurious gala menus. From the classic Champagne Room to the wonders of contemporary mixology.

Whether for a corporate event or a social celebration. Every detail is prepared by an experienced team to the very last detail, with the luxury touch and dedicated service of Anantara.



BREAKFAST MENUS

BREAKFAST

Step into a realm of culinary finesse at the Wintergarden's luxury haven. Savour the enchanting dawn with our trio of breakfast opulence: continental allure, Anantara's bespoke essence, and the delightful breakfast-to-go treats. An epicurean affair awaits.



BREAKFAST MENUS

BREAKFAST BOX

- Croissant
- Sandwich with cheese
- Sandwich with chicken
- Danish pastries and sweets
- Fruit salad
- Orange juice
- Mineral water

EUR 19

CONTINENTAL BREAKFAST

- Yoghurt with toppings
- Fruit salad
- Croissants
- Assortment of muffins, pastries and delicacies
- A selection of cold cuts and cheeses

- Fresh orange juice
- Fruit juices
- Freshly brewed teas and coffees

EUR 24

ANANTARA BREAKFAST

- Yoghurt with toppings
- Fruit salad and various whole fruits
- Variety of cereals
- Croissants and Danish pastries
- Assortment of muffins, cakes and donuts
- Traditional Dutch bread selection
- A selection of cold cuts and cheeses
- Butters and jams
- Farm fresh scrambled eggs
- Bacon
- Chicken and vegan sausages
- Roasted tomatoes
- Pan-fried mushrooms

- Fresh orange juice
- Fruit juices
- Freshly brewed teas and coffees

EUR 35

Beverages included, 30 guests minimum, 60 minutes service time.
Prices per person, VAT included.

COFFEE BREAKS

Unveil a wide variety of coffee break options with the Anantara touch.

From a tranquil early morning interlude, to a mid-morning indulgence, or an afternoon delight, featuring live stations of ice cream, stroopwafel and poffertjes, all presenting a glimpse of the local flavours.



EARLY MORNING BREAK

A selection of pastries

Yoghurt with various toppings

Fruit juices

Coffee and tea

EUR 16

UPGRADE YOUR BREAK WITH OUR LIVE STATIONS

Live ice cream station

Delicious ice cream prepared by our pastry team

EUR 7

Live stroopwafel station

Freshly baked biscuits filled with delightful creamy caramel syrup

EUR 7

Live poffertjes station

Classic Dutch mini pancakes

EUR 7

Anantara Cake Room station

Experience the magic of our pastry team

EUR 15

Monday | Tuesday | Wednesday

MONDAY

Homemade Madeleine

Yoghurt with goji berries and granola

Fruit juices

TUESDAY

Chocolate croissant

Yoghurt with chia seeds and granola

Fruit juices

WEDNESDAY

Pecan pastry

Yoghurt with acai berries and blueberries

Fruit juices

Thursday | Friday

THURSDAY

French toast

Yoghurt with dried fruit

Fruit juices

FRIDAY

Pain au raisin

Yoghurt with granola and seasonal berries

Fruit juices

MID MORNING BREAK

Mini croissants with toppings

Homemade pastries

Fruit juices

Coffee and tea

EUR 16

UPGRADE YOUR BREAK WITH OUR LIVE STATIONS

Live ice cream station

Delicious ice cream prepared by our pastry team

EUR 7

Live stroopwafel station

Freshly baked biscuits filled with delightful creamy caramel syrup

EUR 7

Live poffertjes station

Classic Dutch mini pancakes

EUR 7

Anantara Cake Room station

Experience the magic of our pastry team

EUR 15

Monday | Tuesday | Wednesday

MONDAY

Croissant with Dutch old cheese and apple syrup

Lemon tart

Smoothie with beetroot and raspberry

TUESDAY

Croissant with brie and fig chutney

Apple crumble

Smoothie with mango, passionfruit and ginger

WEDNESDAY

Croissant with goat cheese and rocket

Chocolate brownie

Smoothie with coconut, kiwi and lime

Thursday | Friday

THURSDAY

Croissant with marmalade

Butter cake

Antioxidant smoothie

FRIDAY

Croissant with cream cheese

Fruit tartlet

Smoothie with apple, carrot and ginger

AFTERNOON BREAK

Savoury bites
Variety of warm snacks
Fruit juices
Coffee and tea

EUR 16

UPGRADE YOUR BREAK WITH OUR LIVE STATIONS

Live ice cream station
Delicious ice cream prepared by our pastry team
Live stroopwafel station
Freshly baked biscuits filled with delightful creamy
caramel syrup
Live poffertjes station
Classic Dutch mini pancakes
Anantara Cake Room station
Experience the magic of our pastry team

EUR 7

EUR 7

EUR 7

EUR 15

Monday | Tuesday | Wednesday

MONDAY

Green taco
Mini pizza
Carrot with vadouvan
Variety of nuts

TUESDAY

Spiced popcorn
Dutch cheese croquette
Cucumber with gomashio
Variety of nuts

WEDNESDAY

Vegetarian quiche
Bapao with pulled chicken and BBQ sauce
Radish with aioli and coriander
Variety of nuts

Thursday | Friday

THURSDAY

Vegetarian sushi
Samosa with curry mayonnaise
Edamame beans with sesame
Variety of nuts

FRIDAY

Pita bread with falafel and Ras el Hanout
Thai yakitori with lime mayonnaise
Belgian endive with truffle
Variety of nuts

LUNCH

Savour our chefs carefully curated selection of masterful lunch creations, from a refined sandwich lunch to an extravagant lunch buffet.

Our exquisite menu offers a delectable fusion of both warm and cold dishes and a perfect balance between savoury and sweet sensations. Menus are designed to cater to a variety of tastes and preferences, using only the finest ingredients to create both delicious and visually stunning dishes.



SANDWICH LUNCH

LUNCH BUFFET

SANDWICH LUNCH

Soup of the day
Mini sandwiches
Salad of the day
Fruit salad
Daily dessert

EUR 29

Beverages included:
Mineral water, fruit juices, coffee and tea

UPGRADE YOUR SANDWICH LUNCH

Traditional Dutch snack; bread with Holtkamp croquette and mustard

EUR 6

Mini hamburger with yoghurt mayonnaise and red onion compote

EUR 6

Pita bread with falafel and Ras el Hanout

EUR 6

Bapao with pulled duck and hoisin sauce

EUR 8

Poke bowl station - Thai fusion with rice and various toppings

EUR 9

Vegetarian pasta

EUR 11

Tasting of the Anantara Cake Room

Experience the magic of our pastry team

EUR 15

Monday | Tuesday | Wednesday

MONDAY

Dutch tomato soup
Caesar salad
Sandwich with goat cheese and grilled vegetables
Sandwich with smoked ribeye, truffle and rocket
Sandwich with salmon, red onion compote, lime and little gem

TUESDAY

Red lentil and curry soup
Caprese salad
Sandwich with Dutch old cheese, apple syrup and rocket
Sandwich with smoked chicken, mustard and lettuce
Sandwich with egg salad and Kesbeke sour

WEDNESDAY

Mustard soup
Couscous salad
Sandwich with brie, fig, lettuce and walnut
Sandwich with serrano ham, olives and rocket
Sandwich with goat cheese and grilled vegetables

Thursday | Friday

THURSDAY

Tom kha gai soup
Quinoa salad
Sandwich with salmon, red onion compote, lime and little gem
Sandwich with hummus and grilled vegetables
Sandwich with smoked ribeye, truffle and rocket

FRIDAY

Pumpkin soup
Lentil salad
Sandwich with egg salad and Kesbeke sour
Sandwich with veal pastrami, tomato chutney and olives
Sandwich with smoked chicken, mustard and lettuce

Personalised items are possible, including company logo.
10 guests minimum, 45 minutes service time.
Prices per person, VAT included.

LUNCH BUFFET

Assortment lunch
Soup of the day
Variety of salads
Charcuterie and cheese assortment with different kinds of chutney
Salad bar with different breads and spreads
Catch of the day
Vegetarian dish
Seasonal vegetables and garnishes
Smoothies with vegetables and fruits
Daily desserts

Mineral water
Fruit juices
Freshly brewed teas and coffees

EUR 49

Monday

Dutch tomato soup
Caesar salad
Cabbage salad with raisins
Soba noodle salad
Charcuterie with crackers and sour
Cheese platter, fruit loaf, apple syrup and different marmalades and chutneys
Salad bar with toppings and spreads
Cod with lentil, carrot and beurre blanc
Corn-fed chicken with mushrooms, haricot verts, corn and mustard gravy
Thai vegetable curry with coriander, bean sprouts and onions
Roasted cauliflower with beurre noisette and capers
Rice with herbs
Mashed potatoes
Tropical fruit desserts
Tartlet with mocha and banana
Carrot cake

Mineral water | Fruit juices | Freshly brewed teas and coffees

Tuesday

Red lentil and curry soup
Caprese salad
Dutch Huzaren salad
Prawn salad with watermelon and curry
Charcuterie with crackers and sour
Cheese platter, fruit loaf, apple syrup and different marmalades and chutneys
Salad bar with toppings and spreads
Sea bass with fennel, zucchini and piperade
Flat iron steak with cabbage, pak choi and black bean sauce
Ravioli with hazelnut, parsley and mushroom sauce
Provençal vegetables
Fried rice with vegetables
Potato gratin
Cheesecake
Red fruit with speculaas
Caramel shortbread

Mineral water | Fruit juices | Freshly brewed teas and coffees

Wednesday

Dutch mustard soup
Couscous salad
Corn salad, pomegranate, orange and avocado
Grilled vegetable salad
Charcuterie with crackers and sour
Cheese platter with fruit loaf, apple syrup and different marmalades & chutneys
Salad bar with toppings and spreads
Gambas with smoked vegetables and Thai curry
Teriyaki beef stew with mixed vegetables
Pumpkin with feta, tomato, raisins and Ras el Hanout
Green vegetables
Biryani rice
Roseval potatoes
Hazelnut praline tart
Yoghurt with lemon and crumble
Orange and lemon cake

Mineral water
Fruit juices
Freshly brewed teas and coffees

Thursday

Tom kha gai soup
Quinoa salad
Thai papaya salad
Waldorf salad
Charcuterie with crackers and sour
Cheese platter with fruit loaf, apple syrup and different marmalades and chutneys
Salad bar with toppings and spreads
Red perch with bell pepper, red onion and shellfish
Corn-fed chicken with carrot, mushrooms and red wine sauce
Roasted vegetables with tomato salsa
Mix of roasted vegetables
Rice with herbs
Mashed potatoes with herbs
Tiramisu
Pear, apple and almond
Banana pudding

Mineral water
Fruit juices
Freshly brewed teas and coffees

Friday

Pumpkin soup
Lentil salad
Salad with potatoes, pickles and mustard
Asian vegetable salad with tempeh
Charcuterie with crackers and sour
Cheese platter with fruit loaf, apple syrup and different marmalades and chutneys
Salad bar with toppings and spreads
Fish curry with mixed vegetables
Braised veal with pumpkin, bell pepper and thyme gravy
Mixed beans with herbs, cumin and corn
Asian vegetable mix
Fried rice with vegetables
Potato gratin
Hazelnut cream
Cassis and salmiak
Rocky road brownie

Mineral water
Fruit juices
Freshly brewed teas and coffees

ADDITIONAL SUGGESTIONS

Food

Live flammkuchen station - with a selection of different toppings (fish/meat/vegetarian) **EUR 12**

Live ice cream station - delicious ice cream prepared by our pastry team **EUR 7**

Live stroopwafel station - freshly baked biscuits filled with delightful creamy caramel syrup **EUR 7**

Live poffertjes station - classic Dutch mini pancakes **EUR 7**

Oysters - price per piece **EUR 5**

Tasting of the Anantara Cake Room - experience the magic of our pastry team **EUR 15**

Beverage

Assortment of soft drinks **EUR 7**

Welcome champagne **From EUR 90 per bottle**

White and red house wines - 2 glasses **EUR 18**

Bar The Tailor mocktails **EUR 15**

Personalised items are possible, including company logo.
30 guests minimum, 60 minutes service time.
Prices per person, 10% VAT included.

DINNER BUFFET

At Anantara Grand Hotel Krasnapolsky Amsterdam, we offer our guests an exceptional dining experience. From a sumptuous dinner buffet to a formal and elegant sit-down gala dinner, we have options for all preferences.

The highlight of our culinary offerings is undoubtedly a dinner in collaboration with our Michelin-starred restaurant: The White Room. Our team provides an unforgettable gastronomic journey that will leave you with lifelong memories of culinary indulgence.

MENU

Soup of your choice
 Caesar salad
 Dutch Huzaren salad
 Quinoa salad
 Prawn salad with watermelon, vegetables and curry
 Cod with lentils, carrot and beurre blanc
 Corn-fed chicken with mushrooms, green beans and mustard gravy
 Mushroom ravioli with hazelnut and parsley
 Potato gratin with old Amsterdam cheese
 Seasonal vegetables
 Chocolate, raspberry and almond
 Yoghurt, sea buckthorn and egg white
 Coffee and tea with sweet delicacies

EUR 75

ADDITIONAL SUGGESTIONS

Menu

Cheese buffet - a selection of local Dutch cheeses, jams and breads EUR 16
 Charcuterie station - a selection of Dutch, Spanish & Italian cold cuts EUR 16
 Live ice cream station - delicious ice cream prepared by our pastry team EUR 7
 Live pokebowl station - Thai fusion with rice and various toppings EUR 9
 Live flammkuchen station - including a selection of different toppings (fish/meat/vegetarian) EUR 12
 Oysters - price per piece EUR 5
 Chocolate fountain - including fresh fruit, marshmallows and waffles EUR 9
 Live stroopwafel station - freshly baked biscuits filled with delightful creamy caramel syrup EUR 7
 Tasting of the Anantara Cake Room experience the magic of our pastry team EUR 15

Beverage

Assortment of soft drinks EUR 7
 Welcome champagne From EUR 90 per bottle
 Bar The Tailor cocktail station From EUR 15 per cocktail
 Beverage package national assortment first hour* EUR 21
 Beverage package international assortment first hour* EUR 30

Personalised items are possible, including company logo.
 30 guests minimum, 60 minutes service time. Prices per person, VAT included.
 We charge 75% of the prices mentioned for the second hour and 50% onwards.

GALA DINNER

Make your event an unforgettable one with our gala dinner package. From the moment your guests enter, they will be impressed with a memorable experience carefully curated by our team. We take care of every detail, from the warm welcome and cloakroom service to a delightful reception with delectable bites.

The highlight of the evening is the dinner itself, where you have the opportunity to create your own personalised menu from our à la carte selection, where each dish is designed based on the freshest seasonal ingredients available.

Our bespoke dinner is crafted in consultation with our executive chef and tailored to your preferences for an exceptional culinary experience.

GALA DINNER

Welcome champagne
30-45 minutes cocktail reception including national beverage assortment and two bites
3, 4 or 5-course menu
3, 4 or 5-course wine & beverage package
Mineral water
Coffee and tea with homemade sweet delicacies
Table decoration (including flowers)
Ambient lighting and background music
Menu cards per table (including company logo)

3-course all-inclusive package	EUR 165
4-course all-inclusive package	EUR 180
5-course all-inclusive package	EUR 195

50 guests minimum, 120 minutes service time.
Prices per person, VAT included.

AUTUMN DINNER MENU (September - November)

AMUSES - EUR 6 PER PIECE

Pumpkin, coconut and pecan
Thai fish cookie, curry and fennel
Oyster with shallot, bacon and ponzu
Celeriac soup with hazelnut and duxelles

STARTERS

Marinated salmon, little gem, red onion, quails egg and bread crumbs
Duck terrine, Belgian endive and dates cream
Marinated beetroot, buttermilk, dill and herbs
Pickled dorade, citrus, kohlrabi, wasabi and herbs

MAIN COURSES

Cod with carrot, lentils and bay leaf sauce
Duck breast with celeriac and fig gravy
Veal cheek with summer vegetables, potato gratin and mustard gravy
BBQ celeriac, corn, hazelnut and shiso

DESSERTS

Assortment of Valrhona chocolate
Bread pudding with marinated banana and caramel
Pear tart

WINTER DINNER MENU (December - February)

STARTERS

Marinated salmon, little gem, red onion, quails egg and breadflakes
Duck terrine, Belgian endive, crème of dades
Marinated beetroot, buttermilk, dill and herbs
Pickled dorade, citrus, kohlrabi, wasabi and herbs

MAIN COURSES

Cod with celeriac and cepes sauce
Venison steak with red cabbage, apple and spiced gravy
Veal cheek with summer vegetables, potato gratin and mustard gravy
BBQ celeriac, corn, hazelnut and shiso

DESSERTS

Assortment of Valrhona chocolate
Yoghurt, lime, citrus and crumble
Tartelette with pear

SPRING DINNER MENU (March - May)

STARTERS

Marinated salmon, little gem, red onion, quails egg and breadflakes
Burrata with pea creme, summer vegetables and brick dough
Beef tataki, crispy vegetables, peanut and sesame
Pickled dorade, citrus, kohlrabi, wasabi and herbs

MAIN COURSES

Cod with artichoke, sea vegetables and beurre blanc
Sea bass with seasonal vegetables, pearl barley and sauce piperade
Neck of lamb, curry of lamb, couscous and vadouvan gravy
Pumpkin ravioli, feta, pumpkin, capers and beurre noisette

DESSERTS

Assortment of Valrhona chocolate
Strawberry, verveine, white chocolate, crumble
Rhubarb, mascarpone, star anise

SUMMER DINNER MENU (June - August)

AMUSES - EUR 6 PER PIECE

Structures of cucumber with goat cheese and dill
Oyster with shallot, bacon and ponzu
Tomato soup with melon and crayfish
Tuna with ginger and soy

STARTERS

Marinated salmon, little gem, red onion, quails egg and bread crumbs
Burrata with pea mousse, summer vegetables and brick dough
Beef tataki, crispy vegetables, peanut and sesame
Pickled dorade, citrus, kohlrabi, wasabi and herbs

MAIN COURSES

Plaice with artichoke, green beans and beurre blanc
Sea bass with carrot, shellfish coulis and vegetables from the sea
Veal cheek with summer vegetables, potato gratin and mustard gravy
Green beans with parmesan cheese, artichoke, tempeh and shiso

DESSERTS

Assortment of Valrhona chocolate
Raspberry, verveine, white chocolate and crumble
Marinated red fruit, mascarpone and lemongrass

CANAPÉ MENU

For a dynamic and social atmosphere, our canapé offering caters to those seeking a more casual yet refined dining experience. Your guests can enjoy networking in a cocktail setting while savouring our delectable smaller-portioned dishes. You have the freedom to design your own menu or entrust our culinary team to create a customised proposal that perfectly matches the ambience and style of your event.

Various upgrade options are also available to elevate the culinary offerings even further.

EUR 89

MENU

BITES (choose 3)

Oyster with ponzu, shallot and bacon
Cucumber, goat cheese and lime
Thai fish cookie with curry
Celeriac mousse with herbs and truffle
Pumpkin, coconut and pecan
Tomato, parmesan cheese and basil
Beet macaroon and goat cheese
Pita bread with falafel and vadouvan
Vegetarian sushi

STARTERS (choose 3)

Salmon with fennel and lime
Dorade with kohlrabi, wasabi and wakame
Crab salad, granny smith apple and curry
Beef tatakai, sesame and vegetables
Burrata, tomato and basil
Beetroot, buttermilk and dill
Cucumber, goat cheese and lime
Celeriac mousse with truffle and shallot
Lentil curry soup
Tuna with sesame and cucumber

MENU

MAIN COURSES (CHOOSE 2)

Picanha with mushrooms and mustard
Pulled pork with celeriac and truffle
Cod with lentils and beurre blanc
Cauliflower with hazelnut and capers
Beef rendang with Amsterdam sour and seroendeng
Duck with fig and carrot
Ravioli with Jerusalem artichoke and mushrooms
Sea bass with bisque and ratatouille
Thai curry with gambas and pak choi

DESSERTS (CHOOSE 2)

Assortment of chocolates
Yoghurt, lime and egg white
Sea buckthorn, yoghurt and cardamom
Lava cake with banana and rum
Hangop yoghurt, curry, coriander and mango
Apple, mascarpone and crumble

MICHELIN STAR DINNER IN COLLABORATION WITH *** JACOB JAN BOERMA

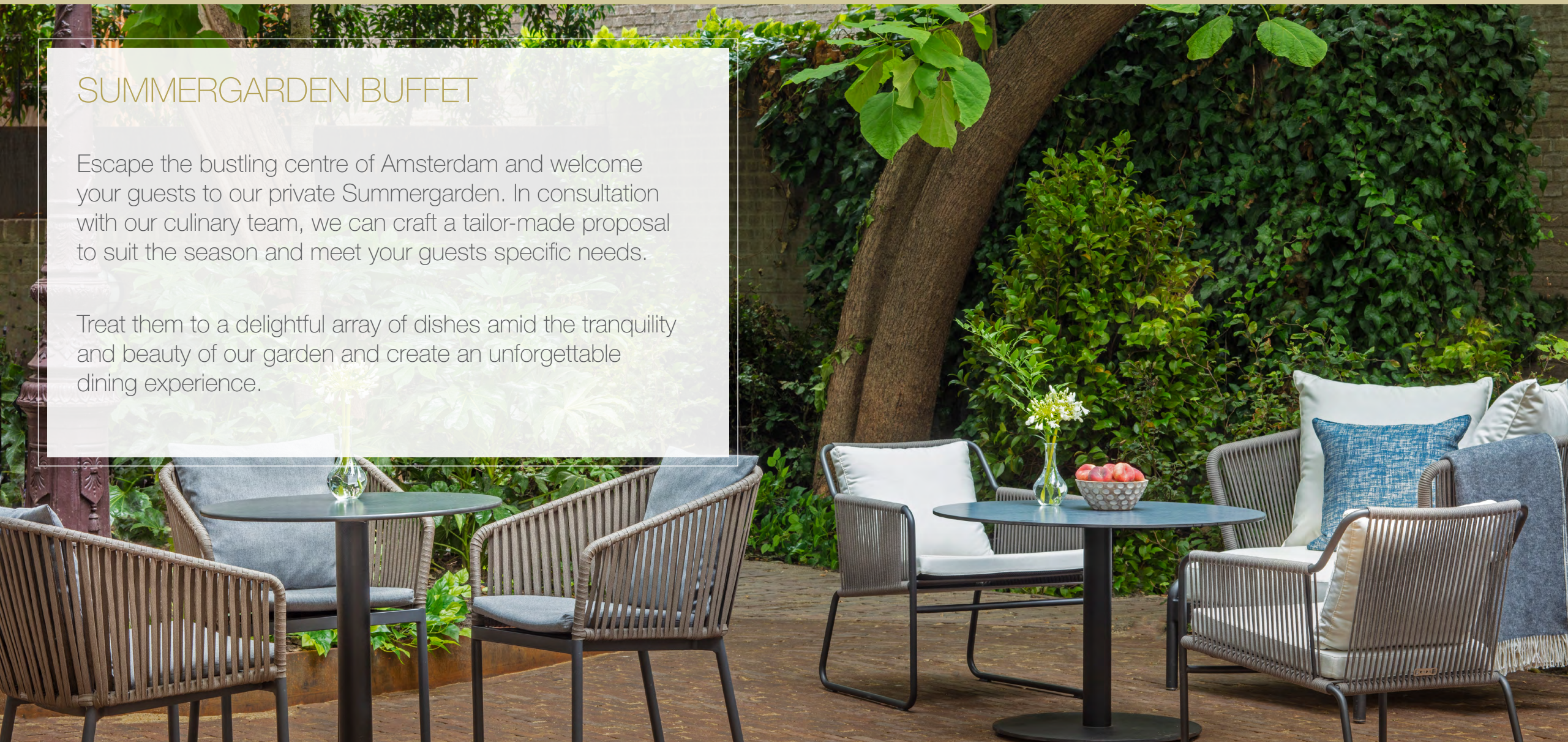
For the ultimate culinary experience at the highest level, immerse yourself in the luxury of our Michelin-starred restaurant: The White Room. Host a private event or a magnificent gala dinner for up to 50 guests in The White Room or up to 200 guests in our Wintergarden, where sophistication and excellence converge.

Let Chef Jacob Jan Boerma and his team dazzle your guests with an extraordinary Michelin-starred feast, a truly unforgettable evening of culinary indulgence.

SUMMERGARDEN BUFFET

Escape the bustling centre of Amsterdam and welcome your guests to our private Summergarden. In consultation with our culinary team, we can craft a tailor-made proposal to suit the season and meet your guests specific needs.

Treat them to a delightful array of dishes amid the tranquility and beauty of our garden and create an unforgettable dining experience.



BITES AND SNACKS

Indulge in our bites and snacks offering, where delectable cold and warm bites, alongside Dutch and international snack classics, orchestrate an exquisite symphony of flavours.

From dawn till dusk, customise your very own snack delicatessen and enjoy the ultimate gastronomic splendour.



BITES

Put the power of choice in your hands by crafting your own bespoke menu for your cocktail reception.

Select bites from our tantalising menu to the right and delight your guests with a personalised culinary experience that perfectly complements the atmosphere and excitement of your event.

1 bite	EUR 5
2 bites	EUR 9
3 bites	EUR 13
4 bites	EUR 17
5 bites	EUR 21

COLD BITES

Ceviche, citrus and yuzu
 Salad of crab, kohlrabi and curry
 Marinated salmon, gomasio and soy
 Cucumber and citrus
 Duck wellington, beet and orange
 Vegetarian sushi
 Taco with chicken, avocado and onion compote
 Wrap with tuna and soy
 Marinated tomato, parmesan cheese and basil

WARM BITES

Bun with pulled pork and BBQ sauce
 Veal meatballs with mustard gravy
 Dutch bitterballs (2pcs)
 Thai fish crisps
 Mini falafel burger with Ras el Hanout
 Vegetarian quiche
 Homemade yakitori
 Curry soup with lentils and coconut
 Pancake with peking duck and hoisin sauce
 Gambas with Thai curry

SNACKS

Indulge in the ultimate late night snack experience by customising your very own snack package.

3 snacks

EUR 9

4 snacks

EUR 11

5 snacks

EUR 12

LATE NIGHT SNACKS

Traditional Dutch bitterballs

Vegetarian bitterballs

Vegetarian spring rolls

Chicken tatsuta

Duck spring roll

Vegetarian samosa

French fries with mayonnaise

Thai chicken satay

Bun with Holtkamp croquette and Zaanse mustard

Mini burger with yoghurt mayonnaise and red onion compote

Pita with falafel and Ras el Hanout

Bapao with pulled duck and hoisin sauce

EUR 6 per piece

BEVERAGES

Immerse yourself in liquid poetry at Anantara Grand Hotel Krasnapolsky Amsterdam ethereal oasis. Take your guests on a delightful journey of flavours with our impressive selection of classic cocktails, including beloved favourites like the Manhattan and Negroni. From the enchanting national and international open bar to a symphony of non-alcoholic and alcoholic elixirs, culminating in our meticulously curated wine selection.

If you are looking for a truly unique touch, our talented mixologists can even tailor-make a personalised cocktail specifically for your event, ensuring a one-of-a-kind experience that will leave a lasting impression on your guests.



BEVERAGES

NATIONAL OPEN BAR*

National open bar includes house wines, draft or bottled Heineken, mineral water and soft drinks.

EUR 21

INTERNATIONAL OPEN BAR*

International open bar includes house wines, draft or bottled Heineken, mineral water, soft drinks and a selection of whisky, rum, gin, vodka & mixed drinks.

EUR 30

UPGRADE

Elevate your cocktail reception with the expertise of our skilled mixologists from Bar The Tailor. Take your guests on a delightful journey of flavours with our impressive selection of classic cocktails, including beloved favorites like the Manhattan and Negroni. Add a truly unique touch with a personalised cocktail tailor-made for your event by our talented mixologists.

EUR 15 per cocktail

BEVERAGES

NON-ALCOHOLIC BEVERAGES

Soft drinks 0.2 L

EUR 5.5

Fruit juices

EUR 5

Mineral water 0.75 L

EUR 7

ALCOHOLIC BEVERAGES

House wine – glass

EUR 9

Heineken beer 0.25 L

EUR 6

Spirits

EUR 7 per shot

WINE MENU

WHITE WINES

Italy, La Grassa, Chardonnay

EUR 42 per bottle

Spain, Ramon Bilbao, Verdejo

EUR 51 per bottle

France, Les Auzines, Albarino

EUR 53 per bottle

RED WINES

Italy, Tormaresca Paiara Rosso, Puglia

EUR 42 per bottle

Spain, Ramón Bilbao Crianze, Rioja

EUR 48 per bottle

France, Femmes au Jardin, Cabernet Sauvignon

EUR 51 per bottle

ROSÉ WINES

France, Roubine Rosé La Vie en Rose, Cinsault

EUR 55 per bottle

SPARKLING WINES

Italy, Canevel Prosecco di Valdobbiadene

EUR 60 per bottle

France, Moët & Chandon, Champagne

EUR 90 per bottle

France, Veuve Cliquot reserve Cuvée

EUR 115 per bottle

Open bar available for a minimum of 1 hour.
VAT included.

We charge 75% of the prices mentioned for the second hour and 50% onwards.



Anantara Grand Hotel Krasnapolsky Amsterdam

Dam 9, 1012 JS Amsterdam, Netherlands

T (+31) 20 554 6033 | E groups.krasnapolsky@anantara-hotels.com

anantara.com