



WE
ARE

VESSEL

EVENTS

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HOST YOUR EVENT AT VESSEL



Say hello to the place to host your creative meeting-slash-brainstorming-session, after-work drinks or private dinner.

Vessel, located in the Amsterdam Houthaven district, has space for days with magical views over the IJ. Whatever the reason for your celebration, event or informal meeting, we offer great spaces for your festive and creative get-togethers.



FESTIVE & CREATIVE GET-TOGETHERS

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 sit outside and enjoy the terrace vibes.

What about a linguini pasta, roast poussin, cauliflower steak - or (vegan) feta with watermelon.



BRASSERIE



TERRACE



Our terrace offers the opportunity to unwind and take in the breathtaking views of the water. Our spacious outdoor terrace offers the perfect setting to enjoy a refreshing drink or a delicious meal while soaking up the beautiful scenery. Whether you're looking to catch up with friends over a few drinks or celebrate a bigger party.

800 m² | Up to 300 people |
Walking dinner / drinks



DOCKROOM



The Dock Room serves as a meeting room, private dining room or private event space. It's perfect for a productive meeting or a family dinner to remember.

The room fits up to 18 people for seated dinners.

45 m² | Up to 18 people | Let's Meet | Private Dining

HIGHBAR / BAR



If you're looking to celebrate in style, look no further than our high bar. Our bar offers the perfect setting to toast to your special occasion. With a curated selection of drinks and bites, you'll find something to satisfy every craving.

50 m² | Up to 30 people | Drinks

THE GALLEY



Great wines, food and vibes are waiting for you! Want to celebrate your anniversary with your loved ones? Or throw a book launch? Go for The Galley and enjoy our dishes while enjoying the atmosphere.

125 m² | Up to 100 people | Let's Meet | Private Dining

OUR SPACES

Dockroom	Boardroom	Private dining	Workshop	Walking dinner
Capacity	18	16	16	40

Galley	Boardroom	Private dining	U-shape	Walking dinner	Cocktail	Theatre
Capacity	26	80	25	150	150	80

High bar	Semi-private Dining	Cocktail
Capacity	30	80

Brasserie	Dinner	Walking dinner
Capacity	25	300





FOOD

BREAKFAST

(07:30-11:00)

Breakfast buffet 25.5

For groups 10 till 75 persons

- / Choice of overnight oats or acai bowl
- / Croissant with butter and jam
- / Toast sourdough with several toppings (tomato salsa, cheese, chicken, bacon, free range eggs, dutch cheese)
- / Coffee & tea
- / Fresh orange juice

LUNCH

(12:00-16:00)

Vessel's lunch 18.5

For groups of 10 persons till 30

- / Vegan mushroom croquette, yuzu aioli
- / Butternut squash soup
- / Green Salad

Lunch buffet 28

For groups of 15 persons till 75

Selection of several different sourdough sandwiches

- / Carpaccio, pickled mustard seeds, Parmesan, nduja mayo
- / Baba ganoush, grilled winter veggies
- / Kingsley's toast, smoked mackerel, creme fresh, capers & Horseradish

Vegetarian soup

Fresh salads

- / Burrata salad, tomato salsa, basil
- / Caesar salad, free range eggs, anchovies

+ mushroom croquette 6.5

VESSEL'S FEAST

(12:00-16:00)

For groups 10 till 70 persons

36

- / Soup of the day
- / Selection of three sourdough sandwiches with seasonal toppings
- / Burrata salad with tomato salsa and basil
- / Sticky toffee pudding with butterscotch sauce & creme fresh
- / Friandises
- / Selection of hand made cakes

PARENTING PREP PARTY

(12:00-16:00)

For groups 10 till 70 persons

26

- / Welcome drink
- / Soup of the day
- / Homemade sourdough sandwiches
- / Winter vegetables salad
- / Friandises
- / Selection of hand made cakes

COFFEE BREAKS

Included in all event spaces sold:

Selection of coffee and Tea's
Mineral water, fresh hand fruit

BUSINESS BREAKFAST

07:00-09:00
19.5

Greek yoghurt and granola
Croissants Jam & butter
Viennese pastries
Fresh cut fruit

MID MORNING BREAK

09:00-11:00
14.5

Fresh Pressed juice
Fresh Smoothies

Fresh baked cookies
Fresh fruits
Banana bread

AFTERNOON BREAK

15:00-17:00
17.5

Olives, Vegetable chips, Paprika and
Sea Salt
Popcorn
Savory bites
Petit fours carre

EVENTS

DRINKING PACKAGES

Unlimited drinks 15 per hour - minimum of two hours

A selection of beer, house wine and soft drinks (from 20 persons)

Unlimited cocktails 30 per hour - minimum of two hours

A selection of our high balls from the cocktail menu (from 30 persons)

Unlimited drinking package 40 per hour - minimum of two hours

A selection of beer, house wine, soft drinks, G&T and high balls (from 30 persons)

EVENTS BITES

(11:00 - 22:00)

Prices are per person and need to be ordered for the entire group

Appetite platter (for 3 persons) 12

Olives, bitterballen, truffle croquettes, pita and dips

Delish platter (for 3 persons) 17

Olives, bitterballen, truffle croquettes, pita and dips, Crispy chicken bites, Irish mor oyster

Galore platter (for 3 persons) 23

Iberico ham, Crispy chicken bites, Irish more oyster, selection of cheeses, olives, bitterballen, truffle croquettes, pita and dips

BRASSERIE**(17:00-22:00)**

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

Sitdown dinner

3 course mix menu 48.5 3 course green menu 48.5
 4 course mix menu 56.5 4 course green menu 56.5

3 course wine pairing 20

4 course wine pairing 27

Mixed menu

/ Smoked Beetroot, blood orange, chives cream, horseradish
 / Sea Bass ceviche, Leche de tigre, spring onion, sweet and sour corn(only with 4th course)
 / Braised Beef cheeks, Celeriac cream, jus, feta, pickled mustard seeds with fries and salad
 / Sticky toffee pudding, Butterscotch sauce & Crème fraîche

Green menu

/ Smoked Beetroot, blood orange, chives cream, horseradish
 / Burrata, winter veggies salad, roasted beets and pumpkin/ spring onion dressing(only with 4th course)
 / Eggplant, chipotle, coriander, carrot truffle puree with fries and salad
 / Sticky toffee pudding, Butterscotch sauce & Crème fraîche

WALKING DINNER**(17:00-22:00)**

Groups from 30 till 75 pax

5-course menu 55

7-course menu 75

/ Smoked Beetroot, blood orange, chives cream, horseradish
 / Sea Bass ceviche, Leche de tigre, spring onion, sweet and sour corn
 / Burrata, winter veggies salad, roasted beets and pumpkin/ spring onion dressing
 / Beef Carpaccio, Pickled mustard, parmesan, nduja mayonnaise (with 7th course)
 / Orzo with shellfish bisque, seared scallops, parmesan, spring onion oil (with 7th course)
 / Eggplant, chipotle, coriander, carrot truffle puree
 /Sticky toffee pudding, Butterscotch sauce & Crème fraîche

BRASSERIE

(12:00-22:00)

Groups from 40

BBQ menu (bookable from May till September)

68

BBQ menu is served outside on our terrace, straight from our grill

In case of bad weather, the preparation will be done and served inside

Your booking needs to be confirmed two weeks in advance

From the BBQ

/ Grilled entrecote with chimichurri

/ Pulpo with orange & fennel

/ Grilled prawns garlic and lime

/ Chicken thighs with yuzu yoghurt

/ BBQ eggplant with miso, sesame and scallions

/ Grilled ½ lobster parsley butter + €20

For the table

/ French fries & vessel mayonnaise

/ Sourdough bread and buttermilk butter

/ Buttered grilled corn

/ Roasted sweet potato vadouvan & greek yogurt

/ Asparagus salad feta and chickpeas

/ Burrata salad

/ Green salad & house dressing

/ Roast peaches hangop and honey

/ Basque cheesecake & summer berries

CONTACT US



Revaleiland 500, 1014 ZG Amsterdam

Located at hotel The July - Boat&Co

vesselamsterdam.nl

events@vesselamsterdam.nl

ADDITIONAL INFORMATION

Prices are including VAT

PARKING

Guests can use the underground hotel parking garage.

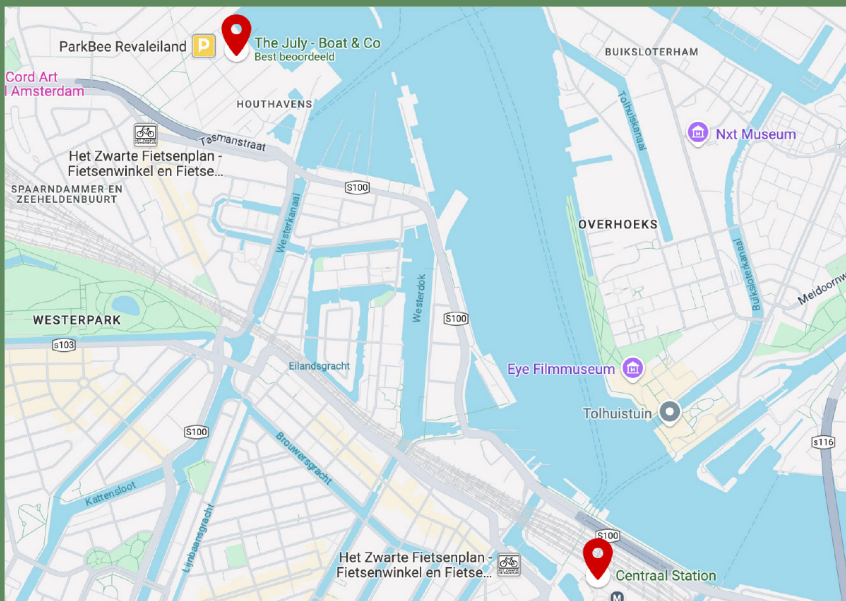
Based on availability, the first hour of parking is free; thereafter 5 per hour.

First hour: free

Hourly rate: 5

Max per day: 25

Events rate: 12.50



 9 min

 17 min

 14 min

 35 min

VESSEL