

VESSEL

brasserie
restaurant



EVENTS

'WOW!', that's the response you'll get from your guests if you host your event at Vessel. We've got space for days with a magical view over the IJ! Perfect for your - not so standard - meeting, get-togethers with friends, colleagues or private company dinners! Get in touch now.

LOOKING FOR THE PERFECT LOCATION TO HOST YOUR NEXT
EVENT? LOOK NO FURTHER THAN OUR BRASSERIE OR
RESTAURANT IN THE AMSTERDAM HOUTHAVEN AREA,
LOCATED RIGHT BY THE BEAUTIFUL IJ RIVER. OUR
UNIQUE CULINARY EXPERIENCE IS THE PERFECT
SETTING FOR ANY OCCASION, FROM CORPORATE EVENTS
AND BUSINESS MEETINGS TO GET-TOGETHERS AND
BIRTHDAY PARTIES.

WITH A RANGE OF CUSTOMIZABLE MENUS AND EVENT
PACKAGES TO CHOOSE FROM, WE CAN HELP TO
CREATE A TRULY MEMORABLE EXPERIENCE FOR YOU AND
YOUR GUESTS. PLUS, OUR EXPERIENCED STAFF WILL BE ON
HAND TO HELP WITH EVERY ASPECT OF YOUR EVENT, FROM
START TO END.

SO WHY NOT BOOK YOUR NEXT EVENT AT OUR BRASSERIE
AND LET US TAKE CARE OF THE REST?

VESSEL

WE ARE



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HOST YOUR EVENT AT VESSEL



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

Vessel, located in the upcoming Amsterdam Houthaven district, has space for days with magical views over the IJ. Think design, instagrammable spots, good vibes, amazing cocktails... and don't get us started - yet - on the food. 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

restaurant

Forget all about difficult dish-decision-making; our delicious tasting menus give you a chance to wine and dine comfortably. Just take a seat, enjoy a good glass of wine, and enjoy the beautiful view overlooking the IJ. All you have to do? Choose between a six- or a eight-course menu. Expect rich flavours, innovative dishes and personal attention. Bon appétit!



A CULINARY EXPERIENCE

With an emphasis on simple, refined yet innovative dishes, we offer our seasonal tasting menu Wednesday to Saturday night.

Give our chef carte blanche and enjoy our special six- or eight-course menu, bursting with contemporary flavours. Our range of wine and drinks is designed to highlight each dish, making sure to perfectly complement this experience.



**DELICIOUS
TASTING MENU**

brasserie

Vessel is the perfect place for a lazy Sunday breakfast, a spontaneous Boozy Brunch, a quick lunch with colleagues or a long dinner with friends. Find a spot on the couch by the fireplace or sit outside and enjoy the incredible view overlooking the IJ. Welcome to your new vibrant hangout!





RELAX AND UNWIND AT
YOUR FAVOURITE
HANGOUT

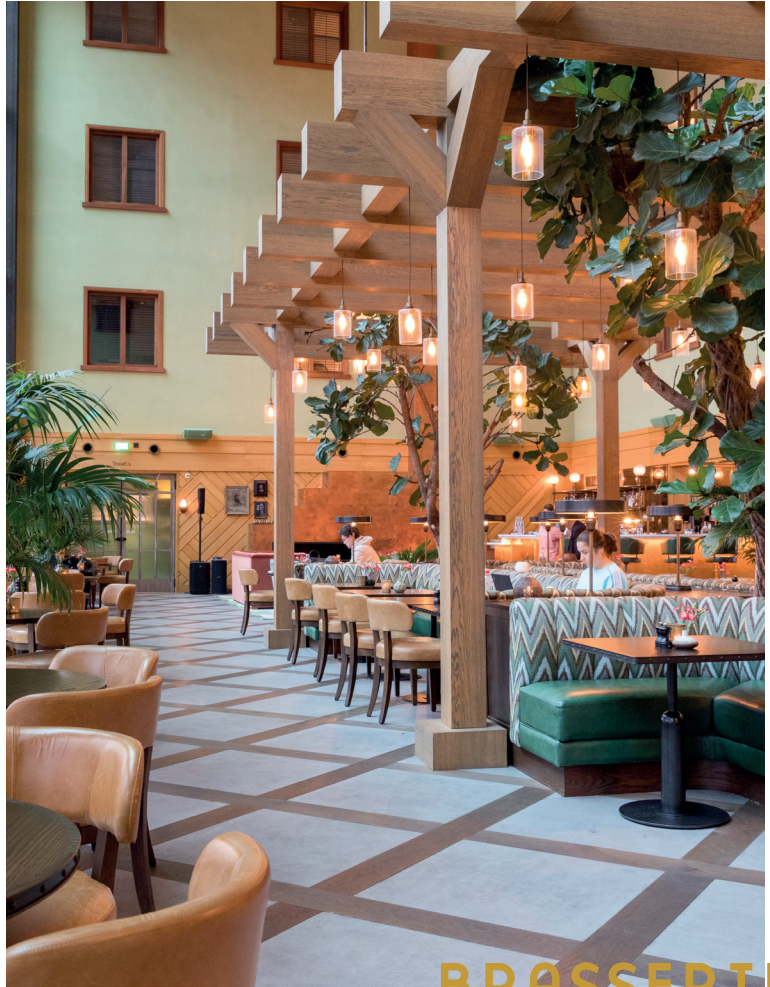
Vessel is the perfect hangout in Amsterdam to escape the hectic city buzz. Have a coffee, sip a cocktail, get some work done or sit back and relax. It's all good. Our menu is bursting with delicious comfort food.

No-nonsense, no fuss. Meat, fish or vegan lover? We've got you covered! What about a lobster ravioli, grilled cantaloupe with feta, steak tartare - with an Asian twist - or (our famous) rib-eye steak.



SPACES





The Brasserie at Vessel is perfectly suited for semi-private group dinners with a direct view on the action from our open kitchen. Or, what about drinks around the fireplace and catch up parties for up to 150 people.

150 m² | Up to 150 people | (Semi-Private) Dining | Walking Dinner/Drinks

BRASSERIE

RESTAURANT



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 Restaurant and enjoy our dishes while watching the mesmerizing IJ view.

125 m² | Up to 75 people | Let's Meet | Private Dining

DOCK ROOM



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



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



HIGHBAR / BAR



TERRACE



Our terrace is the perfect spot 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



BREAKFAST

(07:30-11:00)

Breakfast platter (vegan optional) 15

For groups 10 till 25 persons

/ Yoghurt bowl, granola fresh fruit

/ Croissant with butter and jam, toasted sourdough, avocado, hard boiled egg

Breakfast buffet 19.5

For groups 15 till 75 persons

/ Choice of yoghurt (soy coconut or natural Greek) & granola with fresh fruit

/ Croissant with butter and jam

/ Toast sourdough with several toppings (avocado salsa, cheese, chicken, bacon) scrambled egg & hard boiled egg

/ Coffee & tea

BRUNCH

(11:00-15:00)

Vessel's brunch 22.50

For groups of 10 persons till 25

Round 1

/ Oysters, shallot, lemon, red wine vinegar

/ Pata negra, hazelnut, olive oil, toast

/ Grilled garlic pita, chili hummus, chives cream

/ Gordal olives, lemon, thyme, oregano oil

/ Korean fried cauliflower

/ Little gem, steak tartare, red curry, kimchi, coconut

/ Chicken, toast, white cabbage atjar, vadouvan

Round 2

/ Croissant, strawberry, vanilla cream

LUNCH

(11:00-16:00)

Vessel's lunch 15

For groups of 10 persons till 25

/ Grilled asparagus salad, pine nuts, smoked fetsa and pickled onion

/ Sourdough toast avocado mash, smoked feta

/ Sourdough toast with kimchi croquettes and alioli

Lunch buffet 21.5

For groups of 15 persons till 75

Selection of several different baguettes

/ Avocado, smoked feta, white cabbage

/ Hummus, grilled veggies

/ Mackerel salad, red pickle onion

Vegetarian soup

Fresh salads

/ Burrata salad, tomato salsa, basil

/ Caesar salad, chicken thighs, poached eggs, anchovies

COFFEE BREAKS

Items to be sold per person

Coffee half day 10

Espresso / cappuccino / tea / jus / milk / water

Coffee full day 18

Espresso / cappuccino / tea / jus / milk / water

Bonbon 2

1 pieces per person

Macarons vanilla 4

1 piece per person

Sticky brownie 5

1 piece per person

Fresh fruit 4.5

1 piece per person

Banana bread 4

1 piece per person

Apple pie 5

1 piece per person + whipped cream +0,50

Carrot cake 5

1 piece per person + whipped cream +0,50

EVENTS

To start with

/ Bubbles 8 per person
 / Cocktail 13.5 per person
 / Mocktail 10 per person
 / Champagne 95 per bottle

Unlimited drinks 15 per hour - minimum of two hours

A selection of beer, wine and soft drinks (from 20 persons)
 A mixed selection of beverages is also possible in consultation

EVENTS BITES

(11:00 - 22:00)

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

Vessel bites platter (for 3 persons, price per person) 7.5

Charcuterie, almonds, olives,
 bitterballen, cheese croquettes,
 pita and dips

Oyster 4.5

Lemon, shallot, red wine vinegar

Almonds (vg) 2.25

Smoked and roasted

Gordal olives (vg) 3

Lemon thyme, oregano oil

Pita & dips (v) 3.75

Chili hummus, chives crème

KFC (vg) 3.5

Korean fried cauliflower

Bitterballen 2pcs 2.5

Mustard

Cheese croquettes 2pcs (v) 2.5

Mustard

Pata Negra 8.75

Iberico paleta 100% Bellota, hazelnut, olive oil

Charcuterie 7.25

Selection of dried sausages

Cheese platter (v) 7.5

Selection of cheeses from Kaasfort

BRASSERIE

(17:00-22:00)

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

Sitdown dinner

3 course meat menu 48.5 3 course fish menu 48.5 3 course veggie menu 48.5

4 course meat menu 56.5 4 course fish menu 56.5 4 course veggie menu 56.5

Meat menu

Steak tartare with red curry, kimchi and coconut

Porkbelly with rettich, Tom Ka and Szechuan sauce (only in 4 course menu)

Chicken thighs with cashew, yuzu yoghurt sauce, cilantro with fries & salad

Strawberries and vanilla cream

Fish menu

Sea bass crudo with bonito crunch and sweet potato

Goatcheese ravioli with sereh bisque and white asparagus (only in 4 course menu)

Claresse with tandoori spiced beurre blanc and pomegranate with fries & salad

Strawberries and vanilla cream

Vegetarian menu

Kohlrabi crudo with kalamansi, lovage and basil

Grilled cantaloupe melon with smoked vegan feta, mustard seeds and spicy oil (only in 4 course menu)

Vegetable rouleaux with smoked potato foam and vadouvan with fries & salad

Strawberries and vanilla cream

WALKING DINNER

(17:00-22:00)

Groups from 30 till 75 pax

5-course menu 55

7-course menu 75

/ Cantaloupe melon, smoked feta, Madame Jeanette oil

/ Sea bass crudo, bonito crunch, sweet potato

/ Korean fried cauliflower

/ Steak tartare, red curry, kimchi, coconut (with 7 courses)

/ Claresse, tandoori spices, pomegranate seeds (with 7 courses)

/ Chicken thighs, cashew, yuzu yoghurt sauce, cilantro

/ Strawberries and vanilla cream

BRASSERIE

(12:00-22:00)

Groups from 25 till 70 pax

BBQ menu (bookable from May till September)

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

4-course menu: 56

6-course menu: 71

BBQ MENU

Served with pita and dips, grilled veggies and fries throughout the menu

Round 1

Prawn skewer with wild garlic and saffron butter

Round 2

Claresse, tandoori spices

Round 3 (only in 6 course menu)

Bavette, chimichurri

Round 4 (only in 6 course menu)

Pork, bourbon sauce, fennel seeds

Round 5

Chicken thighs, cashew, yuzu yoghurt sauce

Round 6

Grilled cantaloupe melon with sorbet

/ If the request of the booking includes a group bigger than 30 persons, it is possible to create a customized menu. Please get in touch with the events department for an appointment.

/ Dependant on the season some of our menu ingredients may change

RESTAURANT**(18:00-22:00)**

Groups from 15 till 70 pax

Tasting menu

Tasting menu is only sit-down dinner

Your booking needs to be confirmed two weeks in advance

6-course menu: 69 (wine pairing: 35)

Cheese experience: 15

MIX MENU or VEGETARIAN MENU (example)*Please contact our events team for the updated menu***Round 1**

Oyster / sambal / emping / shallot

Burrata / sorrel / watermelon

Beetroot / smoked feta

Round 2

Porkbelly / rettich / Tom Ka

Round 3

Claresse / tandoori spices / rainbow chard

Round 4

Short rib / red mole / Pommes Paulo

Fennel / Daidai / dill

Round 5

Blu di tonka / pumpkin / vanilla / white chocolate

Round 6

Lemon curd / verbena / tarragon / black ice

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Revaleiland 500
1014 ZG Amsterdam

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

CONTACT

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