



Infosheet

**Your safe dinner  
with 5-star  
experience**

**Amsterdam Conference Centre  
BEURS VAN BERLAGE**



**Wondering if it is still possible to dine with acquaintances, colleagues or customers? Or to conclude your conference with a dinner? Thanks to the many years of cooperation between Beurs van Berlage and Maison van den Boer, we are fully prepared to receive you and your guests at our table in a safe and responsible manner.**

The Beurs van Berlage breathes history and character. In 1903 it was already a bustling trading place and today it is a “one in a million” event location in the warm heart of Amsterdam. High quality and service, an impressive atmosphere and excellent facilities are central. A vibrant location that you will not soon forget!

## Health advice

The Dutch corona approach is aimed at maximally controlling the virus, not overloading healthcare and protecting vulnerable people in society.

The following rules apply to all our employees:

- Staying home in case of illness or mild complaints is mandatory
- Washing and disinfecting hands upon entry is mandatory and every 30 minutes thereafter

The same rules also apply to guests, with the additional guideline for business events that all guests must be pre-registered.

## COVID-19-protocol

According to the KHN's Covid-19 protocol, culinary items can be served within 1.5 meters. Nevertheless, we take the 1.5 meter distance into account where possible. You can read how we do this below.

Table water is covered per person on the table. Wines are served by an employee once per course. Our employees deliver the dishes on mood food carts (or side tables) where guests take the plates themselves. Or we serve the plates at the table with a short contact moment.

Kitchens on location are usually smaller than our own kitchen. That is why we prepare as much as possible in our central kitchen. Workspaces and kitchens must be sufficiently large so that employees are able to keep a sufficient distance. It is very important that prior to each event the layout of the Beurs van Berlage is well discussed and to define which space is used for catering, so that our staff can work safely and your guests can enjoy it safely!



## Kitchens

In our central kitchen and on-site kitchens, our culinary product is prepared in a spotless environment and according to strict safety regulations. All chefs wear face masks and protective gloves; service employees where it is necessary..



## Furniture

We place elongated tables where guests can sit 1.5 meters apart or round tables of 1.80 meters with 3 guests per table. The seats are numbered and guests are assigned a seat number upon entry. In this way, guests can take a seat in the fastest and safest way.

The crew and workspace must also be sufficiently large so that our team, like the guests, can handle the 1.5 meter distance and a safe working environment is guaranteed.



## Cloakroom

For events with 50 to 100 guests, it is wise to indicate the direction of the guests' walking by means of cords and / or signing on the floor. When a attended cloakroom is desired, the staff here wear gloves and face masks. A self-service cloakroom applies for small-scale events - optionally with a protective, transparent cover for the coats.

Of course also available at events with more guests.

There is a disinfection column with disinfection wipes, sprays and tissues per 30 guests in the room.

The guidelines are also mentioned on this column.

## Extra employee

An extra employee is planned in our team for events of 30 to 100 guests. This employee is responsible for the check-in of the team and takes the temperature of the guests (on a voluntary basis). On arrival of the guests, this employee welcomes the guests and is responsible for the "control interview". Naturally, this 'inspection interview' can also be conducted by employees from your own organization. Later, this employee regularly disinfects table tops, door handles and other contact surfaces and reminds guests of the rules for social distancing if necessary.



## Safe Dinner Menu

The guests are welcomed with Cava Brut Reserva, Segura Viudas. This is followed by a choice of: Red and white wine, beer, mineral water, orange juice and soft drinks

Arranged on the table are seaweed crackers with wasabi cream, wasabi peanuts, macadamia nuts, smoked almonds, pecan nuts and cashew nuts.

Amuses served (2 p.p.) – for example:

Smoked turkey, tarragon mandarin jelly and black crostinis ‘Bitterballen’ of beef sausage tartare with dried onions

Sweet and sour radish with rettich and mustard seed (v)

Pea bomb with algae salt on black brioche crouton and borage cress (v)

## Sample menu

Our culinary collection changes every season. We would like to inspire you with this sample menu. The following menu's have been created with a lot of inspiration from the vegetarian cuisine, and with care for the environment. We use sustainable local produce wherever possible, to reduce our carbon footprint.

To accompany the first course, freshly baked bread with farm butter is served. On the dinner tables, bottles of mineral water are presented.

## Menu - suggestion 1

Rillette of cauliflower, horseradish with spicy carrot, savora, Jerusalem artichoke cream and wafer-thin dark bread crouton (v)

\*

Braised beef with red wine lacquered, spinach, fried chicory, pea cream and crumble with algae

\*

Pineapple dessert with a mousse of passion fruit, compote of pineapple, lemon cremeux and coconut mouse

## Menu - suggestion 2

Smoked salmon with cucumber, horseradish, lime cream with vodka, radish and basil oil

\*

Chuck tender with cherry beer sauce, carrot, fried spinach and yellow carrot puree

\*

Classic L'Opéra with coffee anglaise and ganache

## Menu - suggestion 3

Beetroot carpaccio, bundle mushrooms, Greek yogurt and truffle vinaigrette (v)

\*

Parsnip tarte tatin with curry, roasted shallot and lovage dressing (v)

\*

Apple pie "2.0" – all flavors of the traditional Dutch apple pie combined in one tasty dessert: Chiboust, frangipane, cinnamon ice cream, ganache and various preparations of apple

## Wines

To accompany dinner we serve the following wines:

**White - Don David, Chardonnay Reserve, El Esteco, 2018**

Bodega El Esteco, Cafayate Valley

**Red - Ripanço Private Selection Tricadera 2017/2018**

José Maria de Fonseca, Alentejano



## Nice-to-haves

We want to make your event a night to remember! It is possible to personalize the evening with tasteful nice to have items, for that extra touch. Let us surprise you!

### Bread and butter

During the starter we can provide branded breads with, for example, a typical Amsterdam canal house or butter in the shape of a hexagon or tulip. Customized bread and butter is also a possibility, upon request.

### Edible company logo

It is possible to place your company name and/or logo or a short text as an edible logo during starter or dessert.

### Culitainment

Our charming ladies can serve various tasty appetizers or desserts to your guests. For example a powerful shot of North Sea bisque, Dutch cheese or herring, crème brulee or macarons. A personal and interactive touch!

### Walking dessert

Interactive, fun and tasty! Our walking dessert stimulates networking and conversations, whilst enjoying several small and delicious desserts with each other. Our team can walk around with the desserts, but we can also present (part of) the desserts from our moveable moodfood cars!

### Cocktail bar

No party like a cocktail party, right? During the aperitif, dinner or afterparty we can place a cocktail bar with delicious cocktails fitting the theme of the evening. Our professional cocktail shakers serve with flair, a big smile and make sure your guests have a great evening!

Prices upon request.



# Finally

Together with you, we will make every effort to follow the guidelines of the WHO and RIVM and to implement the measures described above, to ensure that your dinner in the Beurs van Berlage can continue in a safe and responsible manner, for you, for your guests and for our employees. It goes without saying that we will ensure that your dinner, by offering personal attention and five-star quality, is of the highest possible level that you have come to expect from us. We are exclusively focused on achieving and exceeding all your expectations, regardless of the size of your dinner. Together with our Event Managers we will work with you to ensure that your dinner will be impressive and unforgettable!

## Beurs van Berlage

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