



Renaissance Amsterdam Hotel

Kattengat 1, 1012 SZ Amsterdam, +31 (0) 20 621 2223

RenaissanceAmsterdam.com, Koepelkerk.com

R
RENAISSANCE[®]
AMSTERDAM HOTEL



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RENAISSANCE®
HOTELS

Coffee breaks included in the DDR

A la carte €8.50 per person

As of 10 persons

Coffee breaks

Monday morning

Mango smoothie

Banana

Yellow raisins

Mini custard pie

Tortilla chips | mexican salsa | guacamole | sour cream

Monday afternoon

Pumpkin smoothie

Pineapple skewer

Roasted cashew nuts

Dutch stroopwafels

Mini hot dog

Freshly brewed coffee and a selection of ronnefeldt® teas and infused waters



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Coffee breaks

Tuesday morning

Banana smoothie

Tangerine

Dried apricots

Mini cupcake

Crostini | spianata romana | sundried tomatoes

Tuesday afternoon

Green asparagus smoothie

Melon skewer

Roasted almonds

Mini cheesecake

Sausage roll

Freshly brewed coffee and a selection of ronnefeldt® teas and infused waters



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Coffee breaks

Wednesday morning

Peach smoothie
Red apple
Dried cherries
Mini brownie
Mini couscous salad

Wednesday afternoon

Tomato smoothie
Strawberries
Hazelnuts
Mini panna cotta
Puff pastry | salmon

Freshly brewed coffee and a selection of ronnefeldt® teas and infused waters



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Coffee breaks

Thursday morning

Raspberry smoothie
Grapes
Dried strawberries
Profiteroles | whipped cream
Goat cheese tartlet | pesto

Thursday afternoon

Butternut squash smoothie
Pear
Walnuts
Mini crème brûlée
Spring rolls | sweet & sour sauce | soy sauce

Freshly brewed coffee and a selection of ronnefeldt® teas and infused waters



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Coffee breaks

Friday morning

Melon smoothie
Blueberries
Dried kiwi
Pistachio delight
Mini caprese salad

Friday afternoon

Yellow pepper smoothie
Raspberries
Wasabi nuts
Passion fruit cocotte
Mini quiche

Freshly brewed coffee and a selection of ronnefeldt® teas and infused waters



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Other coffee break options

Morning €4.90

Freshly brewed coffee and a selection of ronnefeldt® teas
Assorted sweet cookies
Whole fruit

Afternoon €4.90

Freshly brewed coffee and a selection of ronnefeldt® teas
Assorted salty cookies
Whole fruit

**We also offer themed coffee breaks for easter, halloween and christmas.
Your dedicated event planner will share these special menus with you.**



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Meeting breakfast

A la carte €14.00 per person

As of 10 persons

Breakfast break

Selection of bread

Bread rolls
Croissants
Danish pastries
Jam
Honey
Butter

Selection of juices

Orange
Grapefruit
Cranberry
Fruit smoothie

Hot beverages

Coffee
Decaffeinated coffee
Breakfast tea
Hot chocolate

Milk

Full fat milk
Low fat milk
Soy milk

Selection of yoghurt

Plain yoghurt
Fruit yoghurt

Selection of cereals

Special K®
Granola
All Bran fruit'n fibre®
Frosties®

Selection of fruit

Whole fruit selection
Fruit salad



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Buffet lunches included in the DDR

A la carte €40.00 per person

As of 15 persons

Lunch buffet

Monday

Soup

Minestrone soup | bread | butter

Starters

Salad bar | including toppings and dressings

Caprese salad

Potato salad

Charcuterie | chicken roulade | pastrami | cured ham

Mussels | spring onion | bell pepper | lemon

Smoked salmon | chives | crème fraiche

Main courses

Oven-baked cod | white wine-tarragon sauce

Beef stew

Seasonal vegetables

Potato mousseline

Cauliflower gratin

Chef's roast of the day | chicken roulade | mushroom sauce

Cheese

Brie | apple molasses | walnuts | grapes | crackers

Desserts

Profiteroles | chocolate sauce

Panna cotta | forest fruit coulis

Fruit platter



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Lunch buffet

Tuesday

Soup

Corn chowder | bread | butter

Starters

Salad bar | including toppings and dressings

Waldorf salad

Black bean salad | cilantro | mint

Charcuterie | mortadella | turkey | roast beef

Smoked trout | paprika tzatziki

Tuna | red onion | parsley | lemon

Main courses

Oven-baked red mullet | capers | tomatoes | olives

Turkey casserole | mushroom | pumpkin

Ratatouille

Soft polenta

Yellow rice

Chef's roast of the day | striploin | red wine sauce

Cheese

Gouda cheese | fig jam | grapes | celeriac | crackers

Desserts

Apple schnitz

Forest fruit bavaois

Fruit platter



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Lunch buffet

Wednesday

Soup

Bean soup | bread | butter

Starters

Salad bar | including toppings and dressings

Couscous salad

Caesar salad

Charcuterie | brisket | salami | pork pâté

Smoked mackerel

Smoked halibut | citrus dressing | lime zest

Main courses

Thai fish curry

Chicken casserole | tomatoes | rosemary | bell pepper

Oven-roasted skin-on baby potatoes

Steamed rice

Sautéed spinach | sundried tomatoes

Chef's roast of the day | roasted pork loin | balsamic sauce

Cheese

Gorgonzola cheese | grapes | crackers

Desserts

Crème brûlée

Tiramisu

Fruit platter



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Lunch buffet

Thursday

Soup

Vegetable consommé | bread | butter

Starters

Salad bar | including toppings and dressings

Coleslaw

Greek salad

Charcuterie | smoked duck | spianata romana | chorizo

Mediterranean-style shrimps

Octopus | citrus dressing | olive tapenade

Main courses

Sea bass | white wine sauce | dill

Beef stroganoff

Sautéed green beans

Roasted rosemary-potatoes wedges

Penne arrabiata

Chef's roast of the day | turkey | cranberry jus

Cheese

Kernhem cheese | cranberry compote | grapes | crackers

Desserts

Cheese cake | berry compote

Chocolate bavarois

Fruit platter



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Lunch buffet

Friday

Soup

Tomato soup | bread | butter

Starters

Salad bar | including toppings and dressings

Quinoa salad

Chicken barbecue salad

Charcuterie | pâté | serrano ham | smoked rib eye

Seafood platter | fennel | lime

Marinated anchovies

Main courses

Cod | butter sauce with tomato and basil

Honey-apricot glazed chicken

Seasonal vegetables

Stir-fried rice

Sweet potato mash

Chef's roast of the day | leg of lamb | rosemary jus

Cheese

Edammer cheese | mango chutney | grapes | crackers

Desserts

Passion fruit bavaois

Brownie | caramel sauce

Fruit platter



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Other lunch options

As of 10 persons

Meeting lunch €28.00

Soup

Soup of the day | bread | butter

Salad

Chef's selection of 3 different salads

Sandwiches – please choose 4

Rib eye | greens | gorgonzola | pears

Serrano ham | mixed leaves | sundried tomatoes | red onion

Beef carpaccio | arugula | truffle mayonnaise | parmesan | pine nuts

Roast beef | mixed leaves | red onion compote

Bacon | mixed leaves | eggs | capers

Grilled zucchini | eggplant | bell pepper | hummus | mixed leaves

Smoked salmon | green salad | capers mayonnaise | cucumber

Smoked trout | lettuce | fennel | neufchâtel cheese

Mackerel spread | garden greens | tomatoes | pickles

Tuna salad | mixed leaves | olives | capers | red onion

Shrimps | green salad | apple | chives

Egg salad | onion | parsley

Gouda cheese | lettuce | tomato | pesto

Goat cheese | garden greens | honey | walnuts

Desserts

Chocolate brownie

Seasonal fruit salad

Crème brûlée



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Promote

Lunch buffet €30.00

Soup

Soup of the day | bread | butter

Salads

Quinoa salad

Waldorf salad

Caesar salad

Main course

Beef stew

Potato mash

Seasonal vegetables

Penne arrabiata

Desserts

Fruit bavarois

Fruit platter



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Lunch to go/picnic lunch €18.50

Lunch bag filled with:

- Fruit smoothie
- Bottled water
- Sandwich | bacon | egg
- Vegetarian sandwich
- Mini salad
- Fruit yoghurt
- Chocolate bar
- Mini pastry
- Fresh seasonal fruit



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Promote

Plated 3-course lunch €40.00

Starter

Gravlax | horseradish cream | beetroot | green leaves | lemon dressing

or

Tomato & watermelon salad | feta | mint | basil (v)

or

Mushroom soup | truffle oil | parley | croutons (v)

Main course

Chicken breast | potato mash with local mustard | seasonal vegetables | jus

or

Salmon | roasted potatoes | seasonal vegetables | hollandaise sauce

or

Artichoke ravioli | pumpkin sauce | vegetable crisps (v)

Dessert

Cheesecake | salted caramel sauce | hazelnut crumble | orange zest

or

Lemon tart | meringue | strawberries

or

Fruit delight | raspberry sorbet | yuzu sphere | forest fruit coulis | mint



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A still life arrangement of glassware and a small sculpture on a table. The background is dark and out of focus, featuring a large set of antlers and a tall, slender glass decanter. In the foreground, there is a small, dark, branching sculpture, a glass hourglass, and several other glass vessels, including a wine glass and a water glass. The lighting is soft and focused on the objects in the foreground.

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Plated dinner options included in gala diner package
a la carte

3 Courses (starter-main-dessert): €45.00

4 Courses (starter-2nd starter-main-dessert): €55.00

5 Courses (cold starter-2nd starter-soup-main-dessert): €65.00

Cold starters

Tuna & tomato ceviche

Coconut broth | puffed rice | cilantro

Beef carpaccio

Arugula | parmesan | capers | truffle oil | orange zest

Parma ham

Buffalo mozzarella | roasted pumpkin | arugula | parmesan | balsamic reduction

Gravlax

Horseradish cream | beetroot | green leaves | lemon dressing

Tomato & watermelon salad

Feta | mint | basil



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Hot starters

Oven-roasted cod

Italian vegetable mix | butter sauce with capers

Crispy polenta (v)

wild mushrooms | parmesan | caramelized figs | balsamic reduction

Pumpkin & carrot soup (v)

Maple cream | spiced croutons

Mushroom soup (v)

Truffle oil | parsley | croutons



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Main courses

Beef tenderloin

Potato mash with old amsterdam cheese and crème fraiche | green beans with wild mushrooms | slow-roasted vine tomatoes | red wine sauce

Guinea fowl

Cauliflower puree | white cabbage with bacon | mustard sauce

Corn-fed chicken breast

Dauphinoise potatoes | green asparagus | vine tomatoes | peppercorn sauce

Sea bass

Potato mash with truffle | sautéed spinach with sundried tomatoes | lemon butter sauce

Salmon

Potato mash with bacon & green onion | baby carrots | honey & citrus glaze

Artichoke ravioli (v)

Pumpkin sauce | vegetable crisps

Chickpea tagine (v)

Basmati rice | cilantro yoghurt



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Desserts

Cheesecake

Salted caramel sauce | hazelnut crumble | orange zest

Chocolate delight

Saffron crème brûlée | white chocolate crumble | brownie | chocolate mousse

Lemon tart

Meringue | strawberries

Champagne-white chocolate bavaois

Raspberries | forest fruit coulis

Fruit delight

Sliced fruit | yuzu sphere | peach coulis | mint



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Van Gogh gala buffet is included in the gala diner package
a la carte

Van Gogh gala buffet €55.00

Rembrandt gala buffet €65.00

Walking dinner €65.00

Family-style 3-course dinner €55.00

As of 25 persons

Van Gogh gala buffet

Soup

Roasted tomato soup

Starters

Caesar salad | anchovies | croutons | parmesan
Couscous salad | mint | tomatoes | raisins | bell peppers
Salad bar | including toppings and dressings
Bread | butter | tapenades | pesto | hummus
Beef carpaccio | arugula | parmesan

Main courses

Roasted corn-fed chicken | mushroom sauce
Oven-baked red mullet | tomato | onion | olives | capers
Seasonal vegetables
Oven-roasted rosemary potatoes
Pearl barley | parmesan | mushrooms

Desserts

Crème brûlée
Chocolate bavarois
Seasonal fruit salad
Selection of cheeses



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Rembrandt gala buffet

Soup

Wild mushroom soup

Starters

Grilled & marinated vegetables | extra virgin olive oil
Beef carpaccio | arugula | truffle mayonnaise | parmesan | pine nuts
Gravlax | beetroot | yoghurt dressing
Goat cheese salad | walnuts | croutons | tomatoes
Salad bar | including toppings and dressings
Bread | butter | tapenades | pesto | hummus

Main courses

Whole roast sliced striploin | rosemary sauce
Oven-baked salmon | lemon butter sauce
Pork medallion | balsamic caramelized onion | demi-glace
Braised chicken in red wine sauce
Seasonal vegetables
Potato gratin
Yellow rice

Desserts

Panna cotta | forest fruit coulis
Passion fruit bavarois
Puff pastry | custard | vanilla sauce
Seasonal fruit salad
Selection of cheeses



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Walking dinner

As of 50 guests

Starters

Carpaccio | truffle mayonnaise | parmesan | pine nuts
Caprese | basil | balsamic vinegar (v)
Gravlax | horseradish-yoghurt dressing
Gazpacho | bell pepper (v)
Quinoa salad (v)

Main dishes

Spinach-ricotta ravioli | truffle sauce (v)
Roasted cauliflower | parmesan sauce (v)
Chicken satay | peanut sauce | roasted onions | asian sweet and sour salad
Cod fillet | sweet potato mash | butter sauce
Pulled pork slider | coleslaw
Striploin | potato mash with bacon & green onion | red wine sauce

Dessert

Crème brûlée
Chocolate bavarois
Tiramisu
Panna cotta | forest fruit coulis

All items will be served individual and are passed around



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Family-style 3-course dinner

Starters

Selection of cured meats & smoked fish | grilled vegetables | arugula with balsamic and parmesan

Main courses

Cod | lemon butter sauce

Sliced striploin | red wine sauce

Seasonal vegetables

Potato mash with old amsterdam cheese and crème fraiche

Yellow rice

Desserts

Panna cotta

Tiramisu

Chocolate mousse

Fresh fruit salad



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Promote

Upgrade your buffet with a live station

Salad station €11.90

Selection of salads & dressings

Choose your topping - shrimp or chicken

Carving station €14.90

Whole sirloin with red wine sauce

or

Roasted leg of lamb with rosemary jus

Salmon wellington station €14.90

Butter lemon sauce

Cheese tasting station €11.90

Selection of 3 dutch cheeses with condiments

These live stations can be booked in combination with any of the buffet options



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Crew meals

Crew meals

Sandwiches €4.75 per sandwich
Baguette with garnish and spread

Choice of toppings:

Smoked salmon
Tuna salad
Ham
Parma ham
Egg salad
Smoked chicken
Mortadella
Cheese
Grilled vegetables

Dinner €18.50 per person – choice of:

Penne bolognese
Steamed rice | chicken sate
Tortellini stuffed with ricotta | pesto sauce (v)
Schnitzel | roasted potatoes | seasonal vegetables
Burger | fries

Crew dinners will be served with a salad and fruit salad



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Bite options 2 hot/2 cold bites included in the gala dinner package
a la carte

2 Hot/2 cold bites: €11.50

3 Hot/3 cold bites: €14.50

4 Hot/4 cold bites: €16.50

Bite selection

Cold bites

Salmon tartar | cream cheese | dill | wasabi crème
Prosciutto | melon | gorgonzola | balsamic caviar
Beetroot | orange | goat cheese | honey | hazelnuts (v)
Brie | apple jelly | walnut (v)
Smoked turkey | mango chutney | orange
Trout | neufchatel cheese | capers
Toast | hummus | sundried tomato (v)

Hot bites

Bitterballen | mustard
Dim sum | hoisin sauce
Shrimp croquettes | cocktail sauce
Fried pieces of cod | tartar sauce | lemon
Mini vegetable spring roll | chili sauce (v)
Mini samosa | chili-mango dip
Mini quiche (v)
Chorizo croquettes | apricot mayonnaise



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Other bite options

Selection 1 €8.50 p.p.

Olives
Mixed nuts
Crostini with olive tapenade
Mini pizza

Selection 2 €9.50 p.p.

Tomato bruschetta
Crunchy chicken chili bites
Old beemster cheese with condiments
Popcorn
Vegetable crisps
Caprese stick
Olives

Dutch “bittergarnituur” (selection of deep-fried bites) €8.50 p.p.

Bitterballen
Cheese soufflé
Mini frikandel
Mini bami snack
Mini nasi snack
Mini meatball



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Late night bites €5.90 per item

Nachos with guacamole
French fries with mayo & ketchup
Chicken yakitori
Bitterballen (6 pieces)
Vegetarian spring rolls (6 pieces)
Selection of puff pastries: (choice of)
 1 sausage roll
 2 salmon pastry
 3 mushroom pastry
 4 chicken pastry
Mini pizza
Häagen-dazs ice cream



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Beverage options

Beverage packages

Dutch bar

Soft drinks, juices, mineral water, heineken beer, sparkling, white and red house wine, port, sherry, martini, jenever and Vieux

1 hour	€19.00
2 hours	€31.00
3 hours	€40.00
4 hours	€49.00
5 hours	€58.00

International bar

Soft drinks, juices, mineral water, heineken beer, sparkling, white and red house wine, vodka, gin, whiskey and rum (pouring brands)

1 hour	€27.00
2 hours	€40.00
3 hours	€52.00
4 hours	€65.00
5 hours	€78.00

House wine

Sparkling: briosio, prosecco brut spumante, valdobbiadene, italy
White: 2016, croix d'or, sauvignon blanc, pays d'oc, france
Red: 2016, croix d'or, cabernet sauvignon, pays d'oc, france

Upgrade your house wine for €5.00 per person

Sparkling: schlumberger, grüner veltliner, vienna, austria
White: 2016, j. moreau & fils, chardonnay, pays d'oc, France
Red: 2016, j. moreau & fils, merlot, pays d'oc, France



Beverage a la carte

Soft drinks

Pepsi /pepsi max
Sisi
Bitter lemon
Seven-up
Cassis
Tonic
Ice tea

€3.25

Juices

Orange juice
Grapefruit juice
Tomato juice
Apple juice

€4.25

Original water – sparkling or still 0.7L

€6.00

Beers

Heineken draft beer
Heineken 0.0%

€3.75

€4.50

Dutch assortment

Port
Sherry
Martini
Jenever
Vieux

€4.25

International assortment

Vodka
Rum
Whiskey
Gin
Mixed drinks

€7.50

Liquors

€8.25

House wine

€4.90

2016, croix d'or, sauvignon blanc, pays d'oc, france
2016, croix d'or, cabernet sauvignon, pays d'oc, france

Sparkling wine

€7.50

Brioso, prosecco brut spumante, valdobbiadene, italy



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Audio visual and miscellaneous options

Sound

Speaker systems

Sound system Koepelzaal	€500.00
Sound system 2 speakers (50 persons)	€350.00
Sound system 4 speakers (100 persons)	€500.00

Microphones

Microphone handheld, wireless	€120.00
Microphone clip/refer, wireless	€120.00
Microphone headset, wireless	€150.00
Lectern table microphone, wired	€ 45.00

With 2 or more microphones we always require a technician to be present, please see rates at slide 46

DJ equipment

2x Pioneer CDJ 2000 CD/MP3/IPAD/laptop	€500.00
1x Pioneer DJM-900NXS mixer & 1x DYNACORD 12" 420W RMS monitor speaker	

Sound packages

4-Hour sound packages includes:

Speakers
Audio mixer
2 Wireless handheld microphones
4 Hours technical assistance (1 person)

Sound package 50 persons	€750.00
Sound package 100 persons	€950.00
Sound package 150 persons	€1150.00

If your event takes place on saturday an additional fee of €175.00 is applicable.

If your event takes place on sunday or a public holiday an additional fee of €200.00 is applicable.

8-Hour sound packages includes:

Speakers
Audio mixer
2 Wireless handheld microphones
8 Hours technical assistance (1 person)

Sound package 50 persons	€1000.00
Sound package 100 persons	€1200.00
Sound package 150 persons	€1450.00

If your event will take place on saturday an additional fee of €350.00 is applicable.

If your event will take place on sunday or a public holiday an additional fee of €400.00 is applicable.

Meeting accessories

Lectern packages

Space lectern including TFT screen & microphone	€149.00
Space lectern including microphone	€99.00
Space lectern	€79.00

Miscellaneous

Flipchart including paper and 4 coloured pens	€32.50
Additional paper pad	€17.50
AC power strip	€13.50
Conference phone	€125.00

Computer

Laptop	€225.00
Wireless clicker including laser pointer	€35.00
VGA switch	€37.50
Seamless switch	€450.00
Printer	On request

Technical and security staff

Technicians

Monday - friday 07:00 – 18:00	€ 70.00
Monday - friday 18:00 – 00:00	€ 75.00
Monday - friday 00:00 – 07:00	€117.50
Saturday	€ 99.00
Sunday & public holidays	€117.50

Security

Monday - friday 07:00 – 18:00	€ 45.00
Monday - friday 18:00 – 00:00	€ 50.00
Monday - friday 00:00 – 07:00	€ 55.00
Saturday	€ 70.00
Sunday & public holidays	€ 75.00

Fire guard

Monday - sunday	€ 50.00
Public holidays and NYE	€100.00

Prices are per person per hour

Service and miscellaneous staff

Service staff

Monday - saturday

€32.50 per hour per person

Sunday & public holidays

€47.50 per hour per person

Cloakroom assistance

Monday - saturday

€32.50 per hour per person

Sunday & public holidays

€47.50 per hour per person

1 Staff member will be present at all times and at arrival and departure sufficient staffing will be present.

Other

Permanent toilet attendant

monday - saturday

€32.50 per hour

Permanent toilet attendant

sunday & public holidays

€47.50 per hour

Hostess

€45.00 per hour

Lights and logo projection

Pillar lights	€250.00
Window lights	€250.00
Dome lights	€250.00
Pillar & window lights	€350.00
Pillar & dome lights	€350.00
Dome & window lights	€350.00
Pillar, window & dome lights	€500.00
Pillars & stars	€700.00
Windows & stars	€700.00
Dome & stars	€700.00
Pillars & dome with stars	€800.00
Pillars & windows with stars	€800.00
Windows & dome with stars	€800.00
Pillar, windows & dome with stars	€950.00
Brand-it (dome & pillar with customized black & white logo)	€1250.00
Tunnel lights	€450.00
Mobile LED spot	€25.00
Gobo projection black & white	€450.00
Gobo projection colour	€800.00



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Capacity charts

Capacity chart

	Theatre	Cabaret	U-shape	Classroom	Dinner	Boardroom	Cocktail	Hollow Square
Koepelkerk							600	
Koepelzaal	375	200	54	200	270		400	78
<i>Koepelzaal Dinner Small Stage (1.60 x2.40) next to organ</i>					250			
<i>Koepelzaal Dinner Larger Stage (7x2.4m)</i>					220			
Balcony	60				90		100	
Foyer							100	
Singel 1	40	40	20	30	60	20	90	
Singel 2	35	20	10	10	30	10	40	
Singel 3	60	40	20	30	60	20	100	
Singel 1-, Singel 2	70	65		50	90		140	
Singel 2-, Singel 3	90	75		40	90		140	
Singel 1-, Singel 2-, Singel 3					160		240	
De Zwaan	40	30	20	30	40	20	40	
Hotel Meeting Rooms								
Atrium Foyer							50	
Hotel MTG Room Foyer							60	
De Dam 1	70	50	27	45	50	26	65	36
De Dam 2	70	50	27	45	50	26	65	36
De Dam 1 - De Dam 2	150	90	51	90	100		120	60
Mokum						10		
De Pijp						12		
Jordaan 1	26	10		15	10	12	15	12
Jordaan 2	28	10		15	10	12	15	12
Jordaan 1 - Jordaan 2	56	30		36	30	24	40	24
Oud West	34	10		15	10	12	15	12
Oost	45	20		21	20	18	25	18
Noord	34	10		15	10	12	15	12
De Wallen	24	10		12	10	12	15	12
Vondelpark	30	20		12	20	18	20	
De Wallen - Vondelpark	Can only to be used connecting for coffee breaks/lunches/dinner/cocktails							
Hotel syndicate							10	

Please be advised that these are maximum capacities, no buffets, stage or other setups are taken in consideration

Dimensions

	Square meters	Dimensions in meters	Height in meters	Square feet	Dimensions in feet	Height in feet
Koepelkerk						
Koepelzaal	450	Ø 22	55.00	4844	Ø 72	180.00
Balcony	140	44*3.65	2.40	1507	145*12	7.87
Foyer	109	16.4*6.6	3.50	1173	54*21	11.50
Singel 1	70	13*6.5	2.30	753	43*21	7.55
Singel 2	58	10*6.5	2.30	624	33*21	7.55
Singel 3	90	16.5*6.5	2.30	969	54*21	7.55
Singel 1-, Singel 2	128	23*6.5	2.30	1378	76*21	7.55
Singel 2-, Singel 3	148	26.5*6.5	2.30	1593	87*21	7.55
Singel 1-, Singel 2-, Singel 3	218	39.5*6.5	2.30	2347	130*21	7.55
De Zwaan	79	10.4*7.6	4.00	850	34*25	13.10
Hotel Meeting Rooms						
Atrium Foyer						
Hotel MTG Room Foyer						
De Dam 1	72	8.00*9.00	2.59/3.06	770	26*29.5	8.49/10.04
De Dam 2	78	8.75*9.00	2.59/3.06	848	28.7*29.5	8.49/10.04
De Dam 1- De Dam 2	150	16.80*9.00	2.59/3.06	1618	54.7*29.5	8.49/10.04
Mokum	17	3.50*4.75	2.24	179	11.5*15.60	7.35
De Pijp	20	3.50*5.60	2.24	211	11.5*18.3	7.35
Jordaan 1	26	6.10*4.30	2.24	282	20*14	7.35
Jordaan 2	22	5.15*4.30	2.24	238	16.9*14	7.35
Jordaan 1 - Jordaan 2	48	11.25*4.30	2.24	520	36.9*14	7.35
Oud West	24	5.50*4.30	2.24	255	18*14	7.35
Oost	34	8.00*4.30	2.24	370	26*14	7.35
Noord	25	5.50*4.50	2.38	266	18*14.75	7.81
De Wallen	22	4.80*4.60	2.38	238	15.75*15	7.81
Vondelpark	29	8.40*3.50	2.38	316	27.6*11.5	7.81
De Wallen - Vondelpark	51	8.80*4.50	2.38	553	28.9*14.75	7.81
Hotel syndicate			2.15			7.05

R.E.N. MEETINGS

MEETINGS DESIGNED FOR THE SENSES, INFUSED WITH LOCAL FLAVOR AND DELIVERED WITH TURNKEY NETWORKING EVENTS AND LOCAL EXCURSIONS





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