

BAR
BISTRO
BUREAU

BROCHURE EVENTS

bar bistro bureau.

Call it a bar. Call it a bistro. Call it your office. Or your living room. It is the place where our chef's meals need no explanation and where you eat at the table or drink at the bar. Or vice versa. It's up to you.

B. Amsterdam is experienced in facilitating events. The building offers all kinds of spaces where you can host events, from presentations and meetings to conferences and live events. Our restaurant is well-equipped for groups as well. Besides eating and/or drinking in your own (inside or outside) part of Bureau, you can also gather in one of our containers. It is possible upon request to hire the entire Bureau for private dinners and parties.

With this leaflet, we would like to inspire you with a selection of what we can offer for your event. There is more, however. Should you have any special wishes? We would be happy to help you en make a customized offer.

Bar Bistro Bureau
5th floor of B. Amsterdam
Johan Huizingalaan 763a
1066 VH Amsterdam

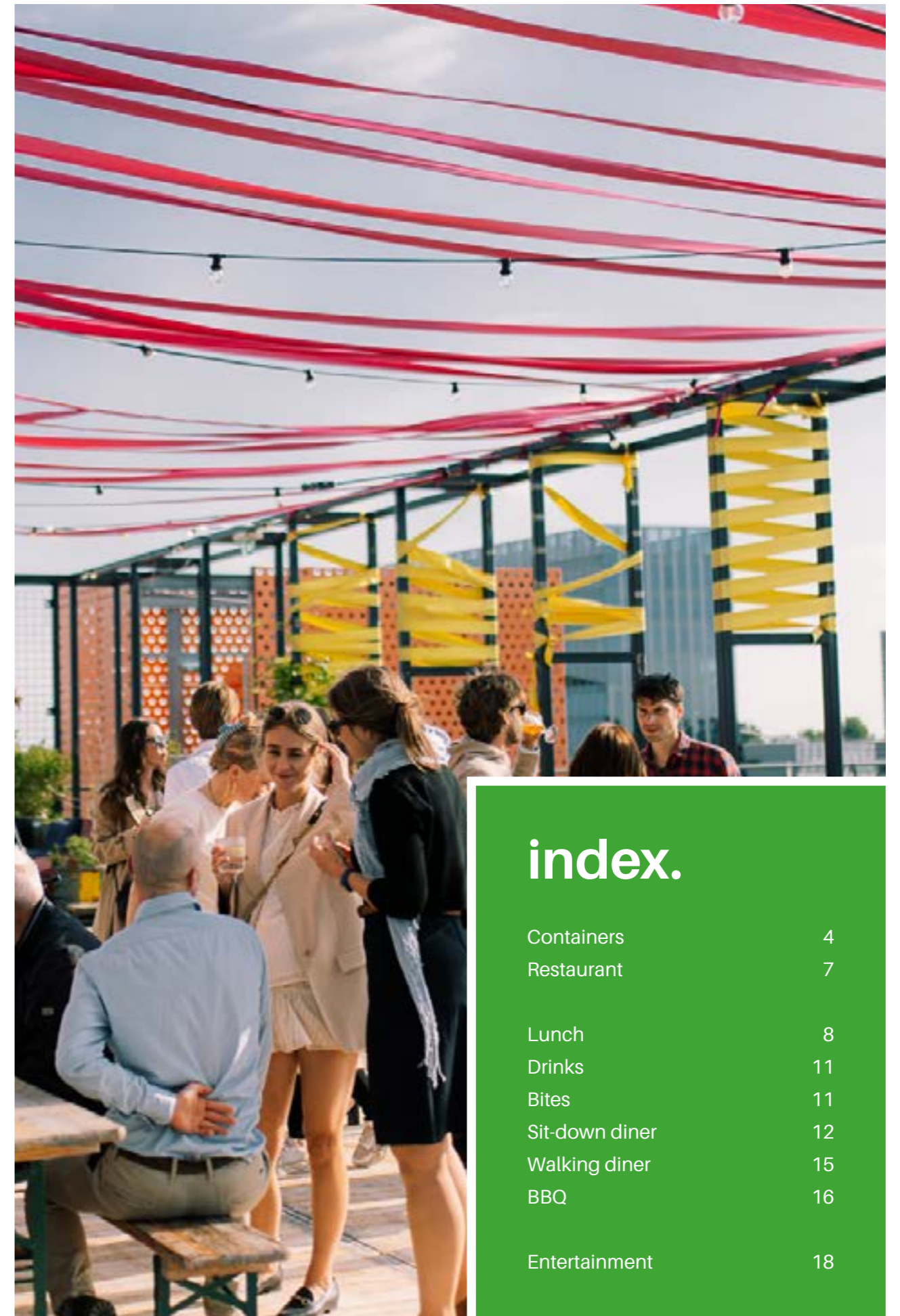
+31 (0)20 723 84 92
info@barbistrobureau.nl www.barbistrobureau.nl

Parking options

Parking is possible on the adjacent parking deck, at € 2 per hour. Time registration is done via license plate recognition. The fee can be paid at the machine by entering your license plate. The machine is located at the bottom of the stairs on the parking deck. Exit tickets (valid for up to 6 hours) can be reserved in advance at € 12,50 each.

Payment methods

It is possible to pay with debit or with credit card and by invoice.



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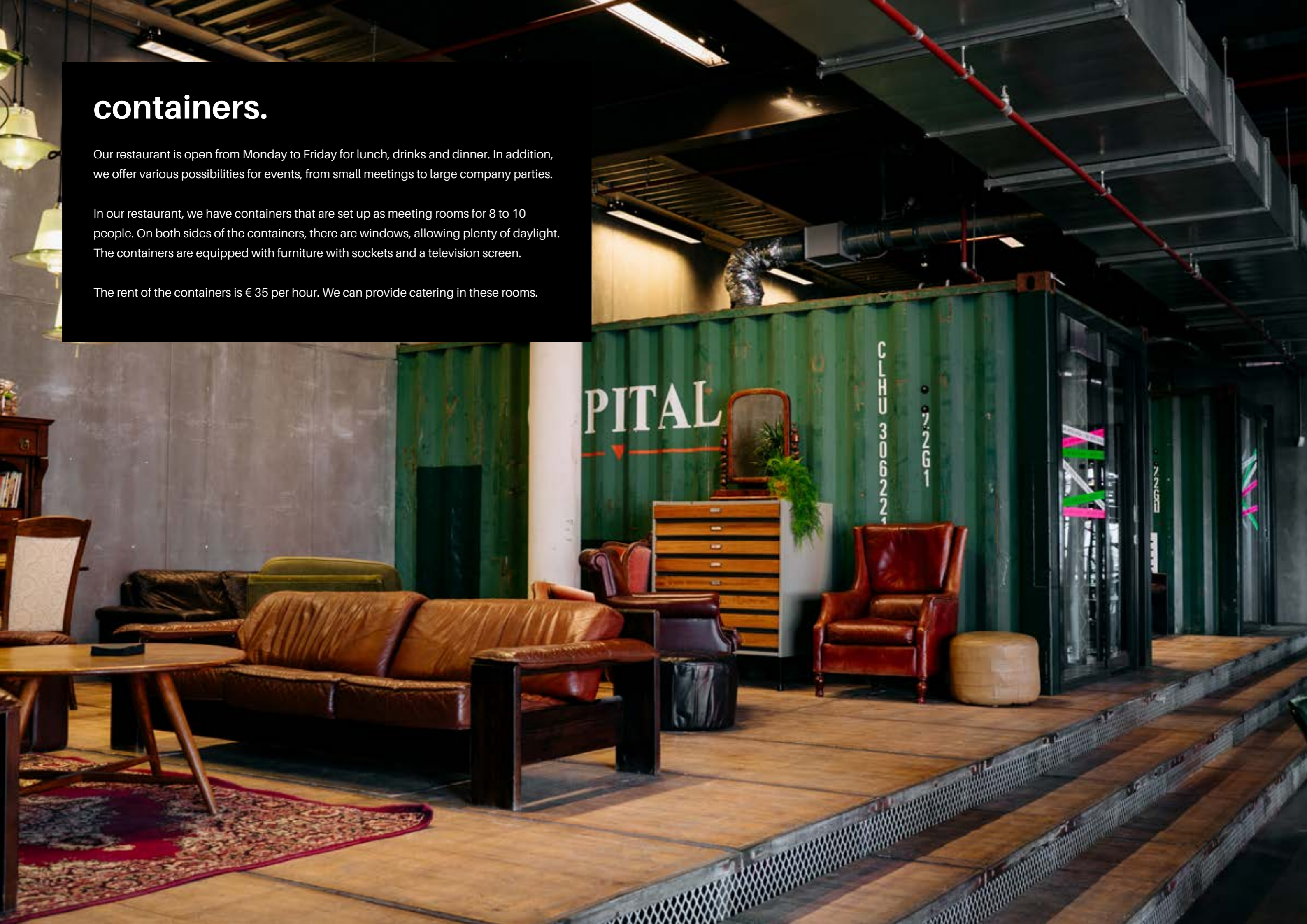
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containers.

Our restaurant is open from Monday to Friday for lunch, drinks and dinner. In addition, we offer various possibilities for events, from small meetings to large company parties.

In our restaurant, we have containers that are set up as meeting rooms for 8 to 10 people. On both sides of the containers, there are windows, allowing plenty of daylight. The containers are equipped with furniture with sockets and a television screen.

The rent of the containers is € 35 per hour. We can provide catering in these rooms.





restaurant.

Besides meetings in our containers, anything is possible in our restaurant. Inside, we have a large bar that divides the space in two. From the open kitchen, our chefs look out over the seating area.

This space can be used for drinks, dinners and (company) events. The large doors can be opened in summer. If desired, the roof garden can be used for your event as well. Do you have something to celebrate? We have sound-proof panels installed between the windows, which we can use to blind all windows.

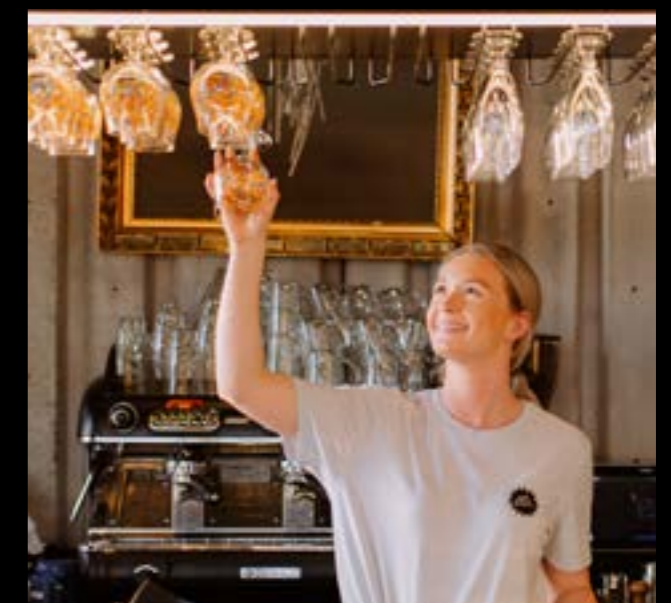
Restaurant capacity

Sit-down dinner	180 people
Walking dinner	500 people
Drinks & party	500 people

Capacity including roof garden

Sit-down dinner	350 people
Walking dinner	550 people
Drinks	550 people

Renting Bar Bistro Bureau is possible upon request. We work with location rental and a turnover guarantee, both of which depend on the duration and timing of the event. Please contact us for more information.



lunch.

It is possible to enjoy lunch with your guests in Bar Bistro Bureau. You can choose from the menu. For parties larger than 20, we kindly ask you to let us know your guests' choices in advance.

2-course Chef's Lunch	25
Details to be discussed	
3-course Chef's Lunch	32,50
Details to be discussed	





drinks.

welcome drinks	glass	bottle
prosecco	8	35
champagne	14	60
cocktail	12,5	

Assorted Dutch drinks

Unlimited (alcoholic and non-alcoholic) beers, house wines, soft drinks, water and juices.

1 hour		14
2 hour		22,50
3 hour		32
4 hour		41
5 hour		49

bites.

Cheese board 12,5

Four Dutch cheeses, bread and pickles

B. board 16,5

'Ossenworst' (beef), liverwurst, cheese, nuts, bread with dip and olives

Vegetarian board 17,5

Instock pickles, cheeses, roasted vegetables, nuts, bread with dip and olives

Brandt & Levie board 15

Brandt & Levie cold cuts, pickles and bread

Snacks

Fries & mayonnaise	4,5
Olives	5
Nuts	5
Bread with dip	7,5
Meat bitterballen or bitterballen made from oyster mushrooms (6 items)	9
Cheese crisps (6 items)	9
B.F.C. crunchy chicken	8
Canned sardines	11,5
Nacho chips	9,5
Go big or go home snacks (96 units)	84

All prices are per person including personnel costs, mastic and excl. VAT

sit-down dinner.

As the title indicates, we serve the following menu on a well-set table. For the menu we like to use ingredients from the season, so the menu may vary. Below you can find some dishes for inspiration. We currently use these in our menus. We would be happy to make a customised proposal for your event. The sit-down dinner can be booked for a minimum of 20 people.

3-course menu	39,5
Extra course	8,5

Voorgerecht

We always serve our starters for groups on boards and shared per 4 people. The starter will also always be vegetarian. Beautiful full shelves with all kinds of rescued vegetables from our supplier Instock and other regional products. In addition, we serve a well-filled soup for everyone and of course bread from our local bakery with dips.

Main courses

- *Shoulder of veal steak, roast endive, Opperdoezer Ronde potatoes, French mustard*
- *Cod, sauce of spinach, baked buckwheat, peas and broad beans*
- *Roasted cauliflower, lentil dahl, korma sauce, mango chutney and smoked almond*

Desert

- *Eton Mess, strawberry, merengue, whipped cream*





walking dinner.

A walking dinner lets guests enjoy small dishes in an informal way, without being seated. Below you will find some dishes for inspiration. We would be happy to make a customised proposal for your event. The walking dinner can be booked for a minimum of 25 people.

6-course walking diner	48,5
<i>Extra course</i>	6,5
4-course Streetfood menu	32,5
<i>Desert</i>	4

Inspiration menu	vegan inspiration menu
<p style="text-align: center;">beef tenderloin spinach, anchovies, tarragon mayonnaise, nori</p> <p style="text-align: center;">salted cod gravad lax dressing, kohlrabi, sorrel</p> <p style="text-align: center;">parsnip soup pear, almond crisp</p> <p style="text-align: center;">veal tenderloin sweet potato pie, green asparagus ends, bearnaise sauce</p> <p style="text-align: center;">pumpkin gnocchi pumpkin cream, mushrooms, truffle gravy, popped pumpkin seeds</p> <p style="text-align: center;">dark chocolate mousse fudge, salted caramel, Oreo cookies</p>	<p style="text-align: center;">roasted beetroots sweet and sour from Chioggia beetroot, silver shield sorrel, cream of horseradish, popped quinoa</p> <p style="text-align: center;">candied artichokes fermented walnut dressing, hazelnut cream, artichoke chips</p> <p style="text-align: center;">green gazpacho buckwheat, tomato, pomegranate</p> <p style="text-align: center;">scallop of rettich edamame, noodles, miso dressing, sesame</p> <p style="text-align: center;">turnip roasted in salt crust biscuit of corn, macadamia nuts, curd, dressing of cassis en lovage</p> <p style="text-align: center;">vegan chocolate mousse gekonfijte kumquat, bananenbrood</p>

Streetfood inspiration menu - The Americas
<p style="text-align: center;">Chicken hotdog "Texas style" on a soft bun, green herb mayonnaise, crispy onions</p> <p style="text-align: center;">Noodles - green curry - cauliflower - carrot - coconut/lime prawns - atjar and cassava chips</p> <p style="text-align: center;">Pita bread with pulled chicken, iceberg lettuce, cucumber and yogurt dip, cilantro</p> <p style="text-align: center;">Oven roasted potatoes "Ateliers style", tarragon mayonnaise, ripened cheese</p>

All prices are per person including personnel costs, mastic and excl. VAT

bbq.

The barbecue options below can be booked for a minimum of 25 people.

Fire it up

36

Meat & fish

- Brandt & Levie sausages (pork)
- Slowsmokers pastrami
- Grilled chicken thigh
- Butterfish in banana leaf with tomato salsa

Vegetarian

- Celeriac kebab
- Roasted potatoes

Side dishes

- Coleslaw with cumin and apple cider
- Green salad with dressing, crudites and croutons
- Potato salad with chives
- Bread to share and focaccia with butter and aioli
- BBQ sauce, cocktail sauce, ketchup, sriracha and mayonnaise

Grillin' & chillin'

43

This is an extension of "Fire it up", with:

Fish

- Marinated black tiger prawns

Vegetarian

- Candied tomatoes with balsamic vinegar and basil
- Roasted vegetables of the season

Side dishes

- Corn salad with lime, red pepper and cilantro
- Salmon rilette with chives & sour cream
- Couscous salad with Mediterranean vegetables and muhammara
- BBQ sauce, cocktail sauce, ketchup, sriracha and mayonnaise

Desert

- Roasted pineapple with rosemary and coconut rice



entertainment.

We have a professional Pioneer DJ set including booth and speakers, which can be used both indoors and outdoors (within the set noise regulations) for receptions and parties up to 200 people. If required, the sound can also be extended to the speakers in the restaurant. Additional speakers and disco lights can be hired as well. Extra expenses will be necessary in that case.

Our own programming and years of experience in events have resulted in a network with various artists. From DJs to live music, from background music to sing-along events: Tell us about your wishes and we will find a matching solution.

DJ-set including speakers
DJ

€500 per day
starting at € 150 per hour

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