



nhow Rotterdam
Christmas
Brochure 2026

CELEBRATE BEYOND ORDINARY

Festive Experiences at nhow Rotterdam

On Wilhelminapier, festive celebrations become immersive experiences. From waterfront dinners and exclusive private spaces to gaming-inspired entertainment and overnight stays, nhow Rotterdam transforms Christmas into something truly unforgettable.

Skyline. Design. Creativity. Celebration



CHRISTMAS EVENTS

The Season, Remixed.

Designed for:

- ▶ Corporate Christmas Parties
- ▶ Team Celebrations
- ▶ Incentives & Client Events

Why nhow Rotterdam?

- ▶ Spectacular skyline views
- ▶ Iconic rooftop bar
- ▶ Creative event concepts
- ▶ Dedicated event planning support



EVENTS SPACES & SET-UP

From Dinner to Rooftop Party.

Host your celebration in:

► Elvy Gastrobar (up to 200 pax)

Whether intimate or grand, every event is fully customizable, from bespoke entertainment to one-of-a-kind experiences designed around you.



MENUS

3-Course Menu

€59,50 per person

STARTERS

rilette of light smoked salmon, papadum,
fresh crispy cress & herbs, sour cream
VEG: rilette of egg-plant, papadum,
fresh crispy cress & herbs, sour cream

MAINS

tournedos, mousseline,
roasted root vegetables, truffle sauce
VEG: portobello mushroom, mousseline,
roasted root vegetables, truffle sauce

DESSERT

dark chocolate & raspberry tartelette,
Madagascar vanilla sauce

4-Course Menu

€64,50 per person

STARTERS

rilette of light smoked salmon, papadum,
fresh crispy cress & herbs, sour cream
VEG: rilette of egg-plant, papadum,
fresh crispy cress & herbs, sour cream

MAINS

tournedos, mousseline,
roasted root vegetables, truffle sauce
VEG: portobello mushroom, mousseline,
roasted root vegetables, truffle sauce
cappuccino of lobster,
crostini of seaweed, saffron mayonnaise
VEG: cappuccino of roasted tomatoes,
crostini of seaweed, pesto mayonnaise

DESSERT

dark chocolate & raspberry tartelette,
Madagascar vanilla sauce

5-Course Menu

€69,50 per person

STARTERS

rilette of light smoked salmon, papadum,
fresh crispy cress & herbs, sour cream
VEG: rilette of egg-plant, papadum,
fresh crispy cress & herbs, sour cream
deer pastrami, marinated pumpkin salad,
crispy celeriac, ras al hanout macadamia
VEG: salad of marinated pumpkin, goat cheese,
crispy celeriac, ras al hanout macadamia

MAINS

tournedos, mousseline,
roasted root vegetables, truffle sauce
VEG: portobello mushroom, mousseline,
roasted root vegetables, truffle sauce
cappuccino of lobster,
crostini of seaweed, saffron mayonnaise
VEG: cappuccino of roasted tomatoes,
crostini of seaweed, pesto mayonnaise

DESSERT

dark chocolate & raspberry tartelette,
Madagascar vanilla sauce

EXPERIENCES AND ENTERTAINMENT

More Than a Christmas Party. Stay. Play. Celebrate.

Enhance your event with:

- ▶ Overnight Stays & Event Packages
- ▶ Live DJs in our Rooftop Bar
- ▶ Christmas Edition Dinner
- ▶ Festive Decorations
- ▶ Cocktail Workshops
- ▶ Photobooth

And much more... because the best parties don't end after dinner.



CONTACT INFORMATION

Your Festive Celebration Starts Here

From rooftop receptions to exclusive Christmas parties, our team crafts every detail to bring your vision to life.

[nhow Rotterdam](#)

Reservations:

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nhow Rotterdam

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A festive table setting featuring a white tablecloth adorned with various Christmas decorations. At the top, there are several colorful ornaments in blue, orange, red, purple, and gold, along with red and white striped candy canes. In the center, the words "Thank You!" are written in a large, bold, red serif font. Below the text, the table is set with a teal ceramic plate on the left, two gold forks, a gold knife, and a folded beige linen napkin. A small black menu card with white text and snowflake illustrations is placed on top of the napkin. The card lists a starter dish: "YAKISOBA SALAD" with ingredients like noodles, tatakhi salmon, daikon, cucumber, ponzu, sesame, and crispy nori. It also includes a vegetarian option: "vegan salmon".

Thank You!

