

December at nhow Rotterdam

jingle all the way at nhow

Treat yourself and your friends, family or employees to an indulgent Christmas with all the trimmings. Tuck into a festive feast and enjoy a jolly good knees up with your choice of tipple and Christmas music to get you in the holiday spirit!



3-course
sit down
dinner

57.50 pp

Based on global flavours,
including bread and
spreads, price excluding
drinks



4-course
sit down
dinner

62.50 pp

Based on global flavours,
including bread and
spreads, price excluding
drinks



5-course
sit down
dinner

67.50 pp

Based on global flavours,
including bread and
spreads, price excluding
drinks



To book please email
groups.nhowrotterdam@nh-hotels.com

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nhow-hotels.com/en/nhow-rotterdam

all prices are in euros incl. VAT

snack packages

reception snacks 6.90 pp

olives, grapes, smoked almonds
sardines
manchego, old Rotterdam Cheese
chutney, mustard
chorizo, serrano
bread, breadsticks

ballin' 6.40 pp

3 pieces/hour pp

beef
vegan
old Amsterdam cheese

bao buns 10.40 pp

with wakame and little gem - 2 pieces/hour pp

pork belly
pulled oyster mushroom
salmon

spring rolls 8.90 pp

with sesame and spring onion - 2 pieces/hour pp

duck spring roll
Vietnamese spring roll(vegetarian)

end of the day snacks 6.40 pp

typical Dutch fries



Please let us know about any dietary requirements or allergies when booking.
Subject to availability. Advanced booking is mandatory.

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drink packages

keep it simple - 1 hour 14.95 pp

unlimited drinks, with a Dutch assortment including house wine, Heineken draught beer, non-alcoholic beer, soft drinks, fruit juice, port, sherry, vermouth, jenever and vieux.

be cool - 1 hour 24.95 pp

would you prefer gin & tonic or an IPA beer? Unlimited drinks with an international assortment including house wine, Heineken draught beer, special beers, non-alcoholic beer, soft drinks, fruit juice, domestic spirits and imported spirits such as rum, vodka, cognac, whiskey and liqueur.

cocktails

would you prefer our signature cocktail 'THIS IS NHOW', any type of Daiquiri or a Mojito? For your event we can create a special menu with a selection of our amazing cocktails for your guests to choose from. Costs to be based on consumption and upon request.

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3 course menu

first course

red tuna tartare *Asian style*, sesame, miso mayo, furikake

vegetarian option: red beet Asian style, sesame, miso mayo, furikake

second course

tenderloin, confit of shallots, wild mushrooms, sweet potato, madeira sauce

vegetarian option: celeriac steak, confit of shallots, wild mushrooms, sweet potato, beetroot gravy

third course

variety of chocolate preparations

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4 course menu

first course

red tuna tartare *Asian style*, sesame, miso mayo, furikake

vegetarian option: red beet Asian style, sesame, miso mayo, furikake

second course

langoustine, artichoke ravioli, langoustine velouté

vegetarian option: artichoke ravioli, roasted pumpkin, lemon velouté

third course

tenderloin, confit of shallots, wild mushrooms, sweet potato, madeira sauce

vegetarian option: celeriac steak, confit of shallots, wild mushrooms, sweet potato, beetroot gravy

fourth course

variety of chocolate preparations

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all prices are in euros incl. VAT



5 course menu



first course

red tuna tartare *Asian style*, sesame, miso mayo, furikake

vegetarian option: red beet Asian style, sesame, miso mayo, furikake

second course

langoustine, artichoke ravioli, langoustine velouté

vegetarian option: artichoke ravioli, roasted pumpkin, lemon velouté

third course

roasted corn fed chicken fillet, grilled leek, truffle sauce

vegetarian option: sticky halloumi, grilled leek, truffle sauce

fourth course

tenderloin, confit of shallots, wild mushrooms, sweet potato, madeira sauce

vegetarian option: celeriac steak, confit of shallots, wild mushrooms, sweet potato, beetroot gravy

fifth course

variety of chocolate preparations

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Subject to availability. Advanced booking is mandatory.

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