

ROSEWOOD



FESTIVE 2026

Celebrate the holidays the Dutch way.
Indulge this season in cosy gatherings, food that feeds
the soul, and laughter shared over candlelight and in
front of fireplaces. *Gezelligheid* at its best.



Experiences



*Savor the best of the season
has to offer. Great food, great
company - the perfect recipe
for the holidays.*



EEUWEN

*Celebrate the season with exquisite flavors, timeless sips, and shared moments
that linger long after the night ends.*





*Sip daring cocktails, discover our
signature jenever, and indulge in
bold tandoor-fired bites.*



ADVOCATUUR

Once the Palace of Justice, now delightfully rebellious, Advocaatuur turns tradition on its head this festive season, all in a setting where refined elegance meets a touch of mischief.

FESTIVE MENUS

3 Courses

Starter

Atlantic Scallops, Leche de Tigre, Red Cabbage, Osetra Caviar

or

Beetroot Carpaccio, Goat Cheese, Balsamic, Pistachio

Main

Braised Short Rib, Creamy Polenta, Cabbage, Kesbeke Shallots

or

Turbot, Globe Artichoke, Barigoule, Yellow Wine Sauce

or

Cappelletti, Morel, Burrata

Dessert

Chestnut Mont Blanc

or

Limoncello Tiramisu, Guanaja Chocolate Crèmeux

135€

210€ including wine pairing



4 Courses

Starter

Atlantic Scallops, Leche de Tigre, Red Cabbage, Osetra Caviar
or
Beetroot Carpaccio, Goat Cheese, Balsamic, Pistachio

Soup

Celeriac Velouté, Black Winter Truffle, Parmesan

Main

Braised Short Rib, Creamy Polenta, Cabbage, Kesbeke Shallots
or
Turbot, Globe Artichoke, Barigoule, Yellow Wine Sauce
or
Cappelletti, Morel, Burrata

Dessert

Chestnut Mont Blanc
or
Limoncello Tiramisu, Guanaja Chocolate Crémeux

165€
250€ including wine pairing



5 Courses

Starter

Atlantic Scallops, Leche de Tigre, Red Cabbage, Osetra Caviar
or
Beetroot Carpaccio, Goat Cheese, Balsamic, Pistachio

Second

Quail Pithivier, Foie Gras, Madeira
or
Butternut Squash Pithivier, Spinach, Gruyère Cheese

Soup

Celeriac Velouté, Black Winter Truffle, Parmesan

Main

Braised Short Rib, Creamy Polenta, Cabbage, Kesbeke Shallots
or
Turbot, Globe Artichoke, Barigoule, Yellow Wine Sauce
or
Cappelletti, Morel, Burrata

Dessert

Chestnut Mont Blanc
or
Limoncello Tiramisu, Guanaja Chocolate Crémeux

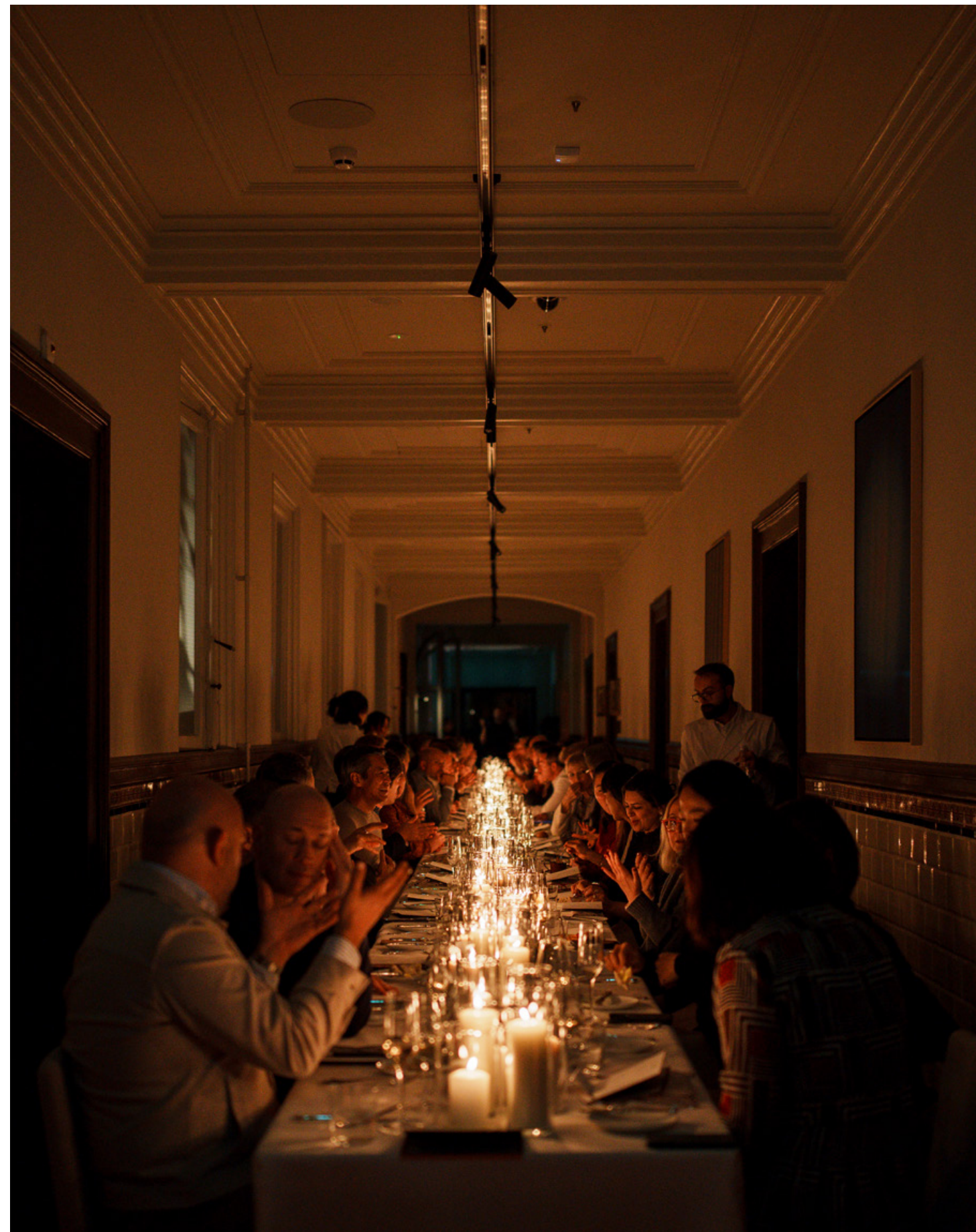
195€
305€ including wine pairing





HALLWAY DINNER

The best tables aren't always found in the dining room. Our Hallway Dinners turn an elegant passage into an intimate setting for exceptional food, great company, and convivial conversation. All the quality of Rosewood Amsterdam, with the feeling of hosting at home.



ROSEWOOD KITCHEN CLUB

Every great party ends in the kitchen. As dinner draws to a close, our Courtyard kitchen opens its doors and transforms from culinary stage to late-night gathering, where the chef makes way for the DJ and the celebration carries on. Expect great music, flowing drinks, and the kind of atmosphere guests won't want to leave.



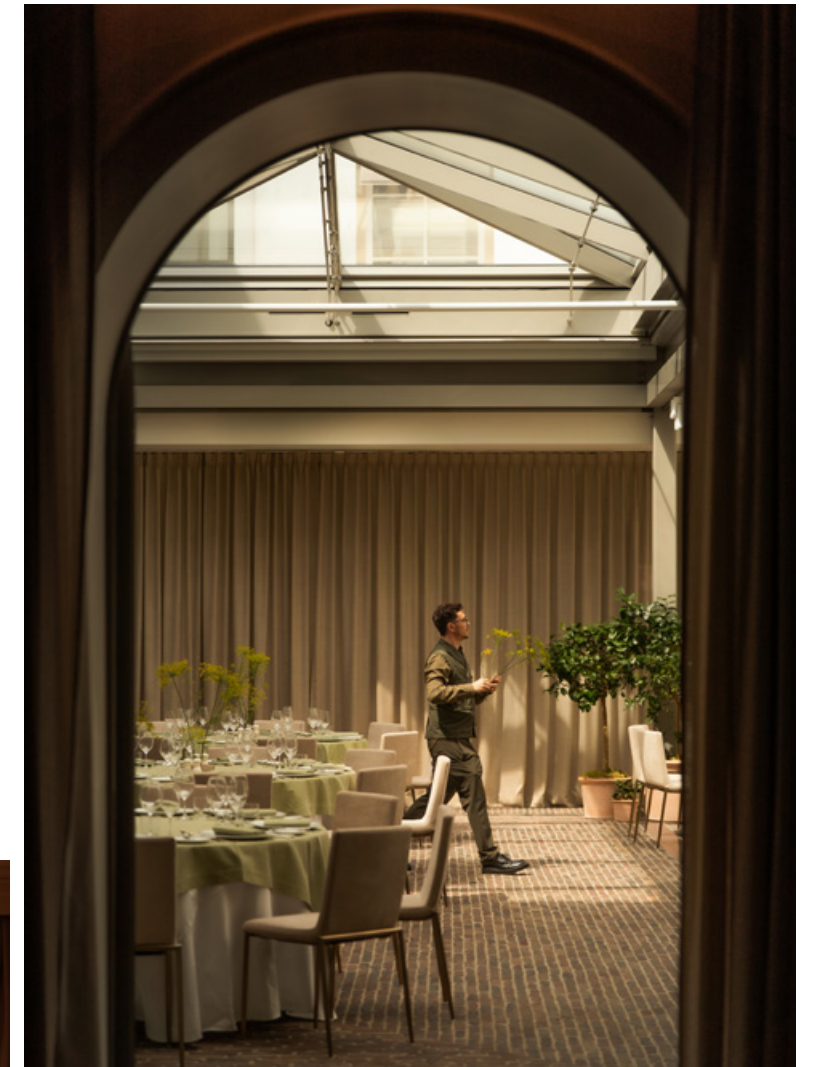


PRØVO BAR

Some of the best gatherings happen in the smallest spaces. Hidden within Rosewood Amsterdam in one of the former holding cells of the Palace of Justice, Provo is an intimate tasting room dedicated to our signature gin-style jenever of the same name. A secret worth discovering, and sharing, an unexpected addition to any celebration.

EVENT SPACES

Our versatile spaces are ideal for any social gathering. Enjoy a champagne reception in The Courtyard, host a symposium in the Grand Library, or celebrate with a grand dinner and dance in The Ballroom.

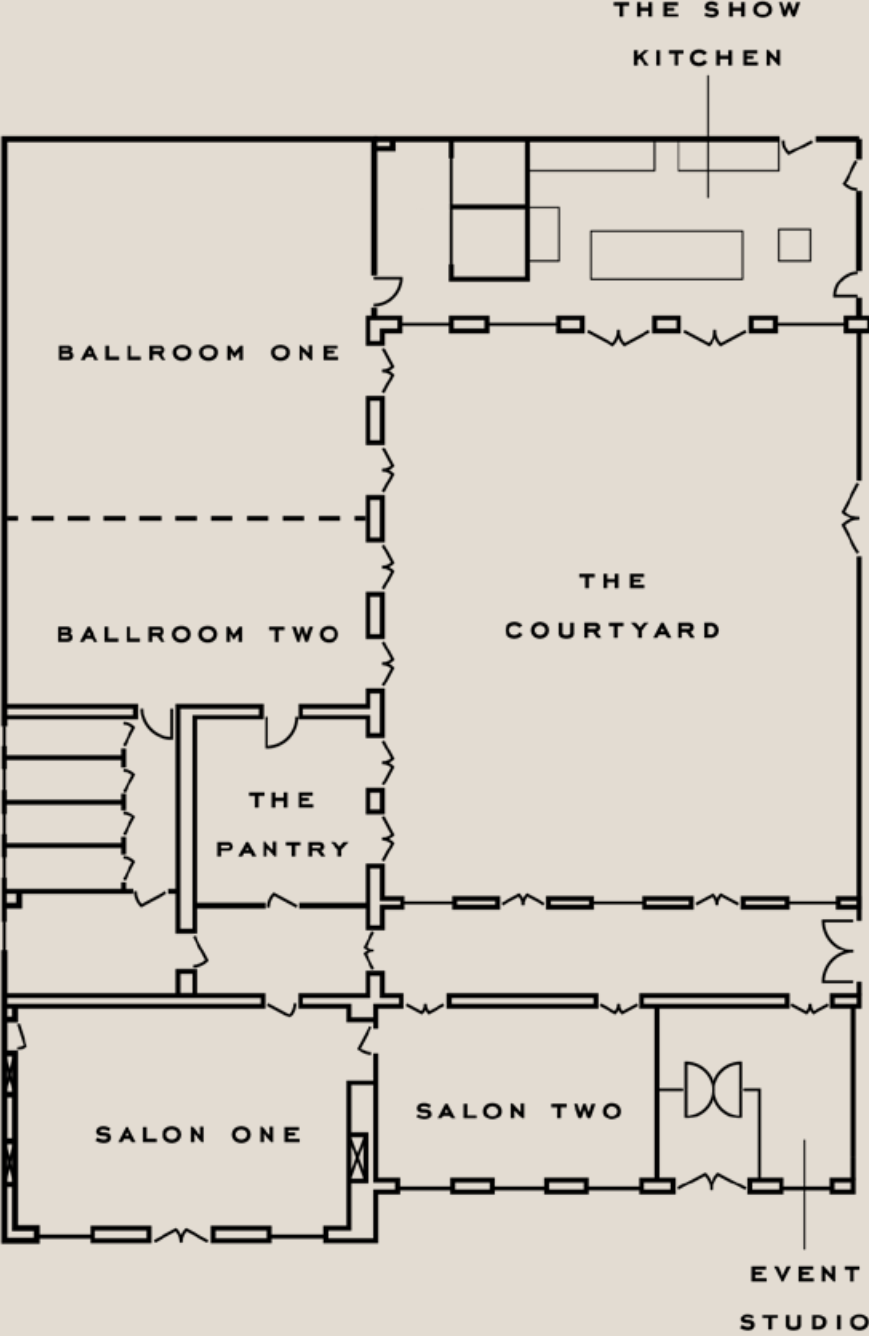




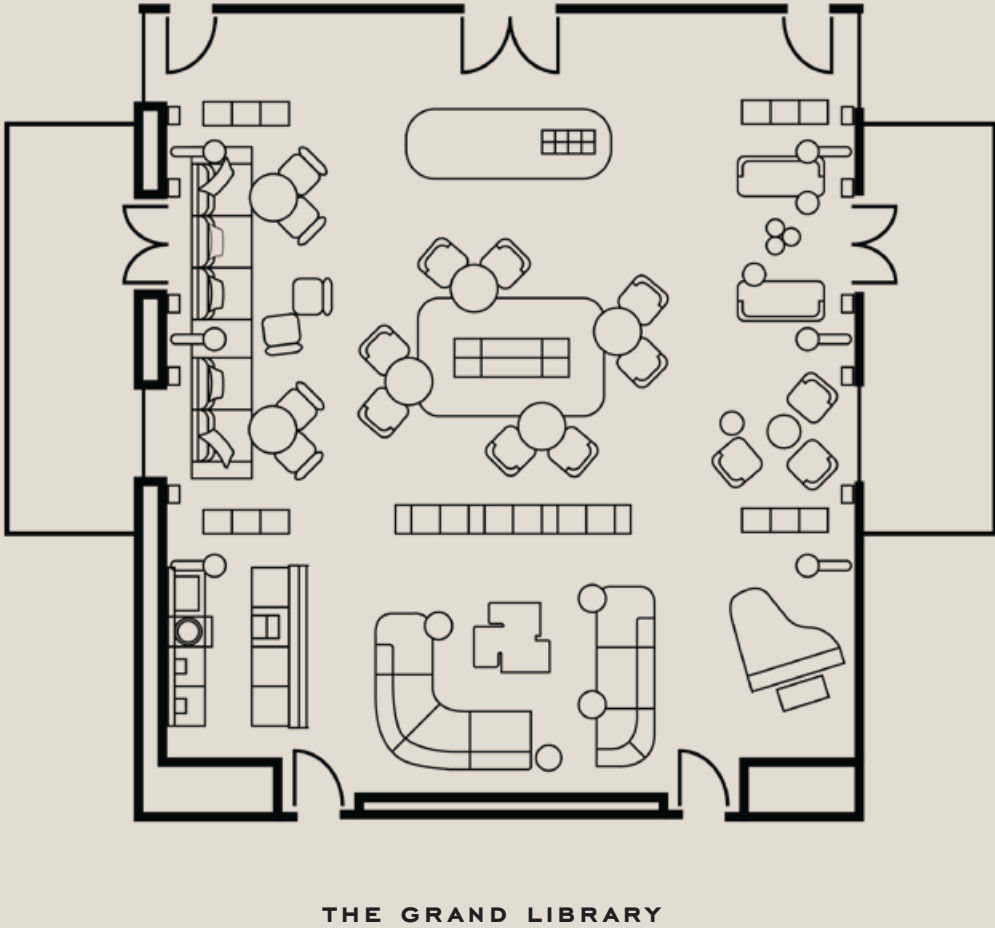
COURTYARD



GROUND FLOOR



FIRST FLOOR



ROSEWOOD AMSTERDAM

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