



PARKPLAZA

AMSTERDAM AIRPORT

Meetings and Events

All rates are subject to change. For our current rates please contact our meetings and events team.



The Greenery – Refreshment area



Refreshment break



Polder Meeting Rooms



Sky Foyer – Refreshment area



Sky Meeting Rooms

Contents

GENERAL INFORMATION.....	4
MEETING FACILITIES.....	5
MEETING CAPACITIES.....	6
FLOOR PLANS.....	8
DELEGATE PACKAGES.....	10
REFRESHMENT BREAKS.....	11
FOOD SUGGESTIONS.....	12
BITES & FINGER FOOD.....	13
FORK BUFFETS.....	14
THEMED BUFFETS.....	15
SET MENUS.....	17
ADDITIONAL MENUS.....	18
DRINK & WINE PACKAGES.....	19
LOCATION.....	20

General Information

LOCATED NEARBY SCHIPHOL AIRPORT

Park Plaza Amsterdam Airport is perfectly located nearby the Airport, beaches and a 25 minute tram ride from the city centre. The flexible meeting spaces aim to create a feeling of outdoors whilst being indoors, with our interior designs reflecting the local surroundings of the hotel. The hotel's 20 meeting rooms boast natural daylight and a new integrated AV system. The Polder meeting rooms are ideal for large residential conferences or events for up to 800 delegates. Featuring 342 guestrooms with complimentary high speed Wi-Fi.

Are you ready for take off? At Park Plaza Amsterdam Airport, the sky is the limit!

- Complimentary Airport Shuttle between 5 am and midnight and only 25 minutes away by tram from the city centre
- Featuring one of the largest event venues in the greater Amsterdam area
- 20 meeting rooms have a maximum capacity of 800 delegates. The Polder Meeting Rooms are perfect for multi-day events around 400 delegates
- Three restaurants, a bar and 24 hour grab and go shop
- Facilities include a spa and wellness, sauna, fitness centre and games room
- Onsite parking available

RESTAURANT AND BAR

The hotel restaurant Victor serves an extensive selection of international cuisine for lunch and dinner, and restaurant Romeo serves a hearty breakfast from 6 am every day. The modern lounge bar has a cosy ambience for an informal chat or a quick pick-me-up. A range of snacks are served throughout the day to accompany many international distilled beverages and perfectly-shaken cocktails. Restaurant Charlie is the perfect location for private conference breakfast, lunch and dinner

RADISSON REWARDS

As a Radisson Rewards for Business member you can earn valuable points at Radisson Hotel Group properties around the world. Whether you're planning a conference or making travel arrangements for a colleague, as a planner you can earn points from every business booking and receive outstanding offers along the way.

- Earn 10 points for every US dollar spent on hotel stays
- Earn 5 points for every US dollar spent on meetings & events booked
- Join [now](#) and enjoy all the benefits from our Radisson Rewards programme

Awards include hotel nights in over 1100 Radisson Hotels worldwide, air miles, retail gift cards and charity donations. Please visit the [website](#) for our terms and conditions.



Meeting Facilities

ALL OUR 20 MEETING ROOMS ARE EQUIPPED WITH STATE OF THE ART AUDIO VISUAL EQUIPMENT, AIR-CONDITIONING, FLIPCHART, LCD PROJECTOR OR 82" SCREEN AND FEATURE HIGH SPEED WI-FI.

Dedicated secure Wi-Fi can also be provided. Sky 3 has a built in sound system with 2 microphones. Polder Meeting Rooms can be partitioned into three separate rooms or can also be used as one large room, featuring three large projectors, screens and a sound system.



Meeting Capacities

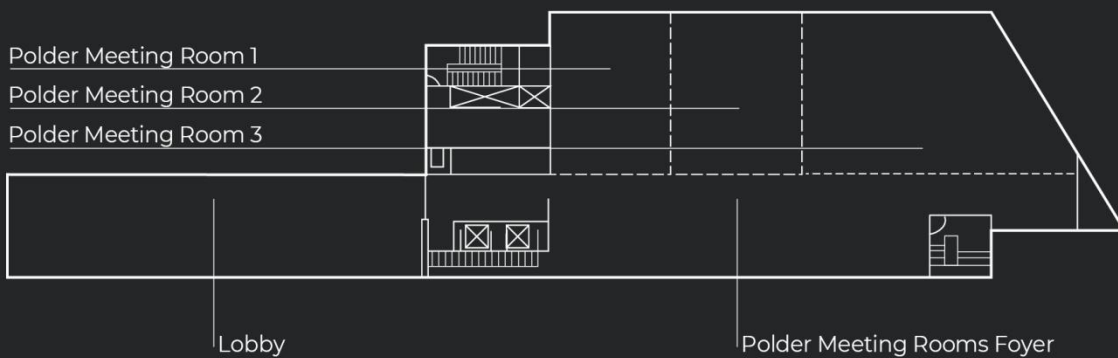
Room	Size WxLxH (M ²)	Theatre	Board- room	U- Shape	Class- room	Cabaret	Dinner
Ground Floor - Polder Meeting Rooms							
Polder Meeting Room 1	7.5x15x3.85 (116)	120	34	40	56	48	60
Polder Meeting Room 2	7.5x15x3.85 (116)	120	34	40	56	48	60
Polder Meeting Room 3	14.7x15x3.85 (212)	220	34	48	104	90	120
Polder Meeting Room 1+2	15x15x3.85 (232)	240	60	48	112	96	120
Polder Meeting Room 2+3	22.2x15x3.85 (328)	340	60	56	160	138	180
Polder Meeting Room 1+2+3	29.7x15x3.85 (444)	460	100	64	216	189	240
Polder Meeting Room 1+2+3+Foyer	29.7x24x3.85 (655)	800	140	90	336	400	400
2nd Floor - Field Meeting Rooms							
Field Meeting Room 1	6.8x7.7x2.65 (52)	50	20	18	36	24	
Field Meeting Room 2	6.8x7.7x2.65 (52)	50	20	18	36	24	
Field Meeting Room 3	6.8x7.7x2.65 (52)	50	20	18	36	24	
Field Meeting Room 4	6.8x4x2.65 (27)	30	12	14	16	10	
Field Meeting Room 5	4.5x11.5x2.65 (80)	103	24	24	50	48	
Field Meeting Room 6	5.5x7.9x2.65 (44)	56	20	22	24	18	
Field Meeting Room 7	2.5x5.5x2.65 (15)	20	6	8	12	10	

Meeting Capacities

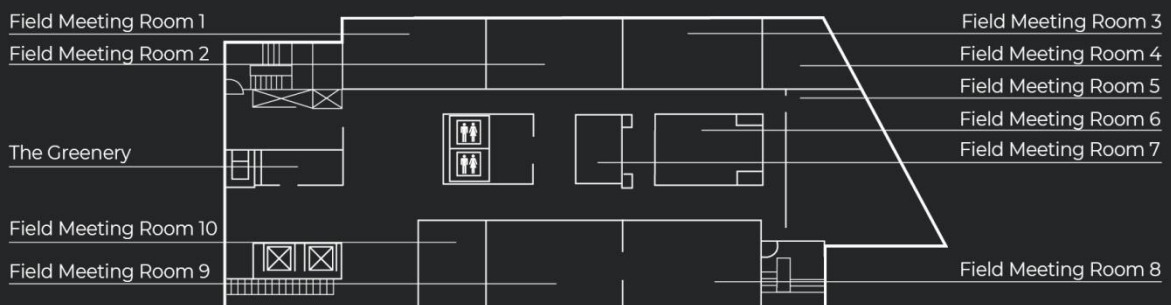
Room	Size WxLxH (M ²)	Theatre	Board- room	U- Shape	Class- room	Cabaret	Dinner
2nd Floor – Field Meeting Rooms							
Field Meeting Room 8	7x7.1x2.65 (50)	50	20	18	36	24	
Field Meeting Room 9	7x7.1x2.65 (50)	50	20	18	36	24	
Field Meeting Room 10	4.1x7.1x2.65 (29)	30	16	14	16	12	
The Greenery		16	12	10	12	8	
3rd Floor - Sky Meeting Rooms							
Sky Meeting Room 1	6.8x7.7x2.65 (52)	50	20	18	36	24	
Sky Meeting Room 3	6.8x7.7x2.65 (52)	50	20	18	36	24	
Sky Meeting Room 3	12x14.5x2.65 (213)	210	32	48	96	72	
Sky Meeting Room 4	3.9x7.7x2.65 (25)	20	14	10	12	10	
Sky Meeting Room 5	4.5x11.5x2.65 (50)	50	20	18	36	24	
Sky Meeting Room 6	5.5x7.9x2.65 (82)	90	26	28	42	42	

Floor Plans

Ground Floor Polder

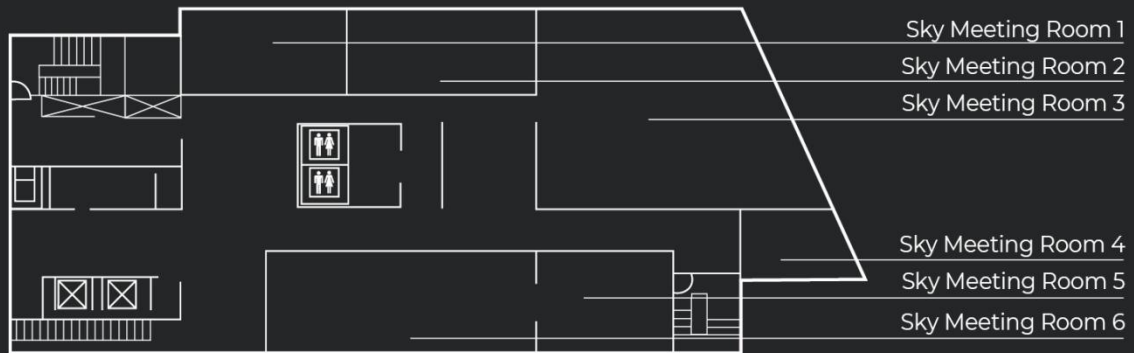


Second Floor Field



Floor Plans

Third Floor Sky



Delegate Packages



FULL DAY DELEGATE PACKAGE (8 HOURS)

Our Full Day Delegate Package includes the following services and items:

- Comfortable meeting room setup
- Onsite technical support
- Projector, screen or LCD TV and one flipchart
- Complimentary Wi-Fi
- Pens, notepads and mints
- Mineral water and unlimited coffee, tea and juices
- [Three breaks including pastries and snacks \(Welcome, morning and afternoon\)](#)
- [3-course buffet lunch served in the restaurant](#)



HALF DAY DELEGATE PACKAGE (4 HOURS)

Our Half Day Delegate Package includes the following services and items:

- Comfortable meeting room setup
- Onsite technical support
- Projector, screen or LCD TV and one flipchart
- Complimentary Wi-Fi
- Pens, notepads and mints
- Mineral water and unlimited coffee, tea and juices
- [Two breaks including pastries and snacks \(Welcome and morning or afternoon\)](#)
- [3-course buffet lunch served in the restaurant](#)



For our current rates please contact our meetings and events department by phone: +31 (0) 20 299 7742. You can also email your request to: groupamsterdam@pphe.com

Refreshment Breaks

TAILOR YOUR EVENT

You can add items to your Delegate Package to enhance your meeting experience or you could go for the room hire option and tailor your event with our refreshment breaks, lunch, reception and dinner suggestions.

BREAKFAST OPTIONS

CONTINENTAL BREAKFAST **€ 25.00**

Orange juice, tea and coffee

Croissants, Danish pastries, a selection of bread and preserves

Cold cuts of ham and cheese, muesli, yogurt and fruits

ENGLISH BREAKFAST **€ 30.00**

Orange juice, tea and coffee

Croissants, Danish pastries, a selection of bread and preserves

Cold cuts of ham and cheese, muesli, yogurt and fruits Scrambled eggs, bacon, chicken sausage and grilled tomatoes.

These breaks are served in your meeting room.

COFFEE BREAKS

MID MORNING ENERGISER **€ 9.00**

Unlimited tea and coffee

Orange juice and mineral water

Danish pastries, smoothies, cookies and a selection of sweets

AFTERNOON PICK ME UP **€ 9.00**

Unlimited tea and coffee

Orange juice and mineral water

Selection of sweets, cookies, and a savoury snack

All breaks are served in the meeting room foyer.

TEA AND COFFEE PACKAGE

FULL DAY PACKAGE **€ 17.50**

Unlimited tea and coffee

Mineral water, orange juice, smoothies

Welcome break with Danish pastries

Two coffee breaks in the morning and afternoon served in the meeting foyer

UPGRADE YOUR MEETING (PER PERSON)

Bacon rolls **€ 10.00**

Fresh cut fruit **€ 5.00**

Mini bagel with smoked salmon and chive cream cheese **€ 10.00**

Scones with strawberry jam and clotted cream **€ 10.00**

Traditional Dutch "bitterballen" **€ 7.00**

Glass of prosecco **€ 7.00**

Soft drink package (selection of cans on ice) **€ 6.50**

Red Bull and soft drink package **€ 8.00**



Lunch Suggestions

RESTAURANT BUFFET LUNCH

Served in the restaurant for **€ 27.00** per person. This includes the following items:

Soup of the day
Selection of sliced meat, fish, cheese and seasonal salads
Main course dishes (meat, fish and vegetarian)
Rice, pasta, vegetables of the day and potato dishes
Fresh fruit salad, gateaux and a selection of desserts
Still and sparkling mineral water

WORKING LUNCH

Available in your meeting room foyer for **€ 30.00** per person.

Soup of the day
Three richly filled sandwiches (meat, fish and vegetarian)
Selection of three salads
Still and sparkling mineral water

If you suffer from any allergies or food intolerances and wish to find more about the ingredients we use, please inform our meetings and events team.



Bites & Finger Food

BITES PACKAGE

€ 7.00

Please choose 4 items:

Mix of snacks – nuts, crackers and olives
Crudités with hummus and dip sauce
Bread with tapenade (olives & garlic) and garlic mayonnaise
Cheese croquettes
Shrimp croquettes
Vegetarian spring rolls with chili sauce
Spicy spring rolls with chili sauce
Traditional Dutch “bitterballen”
Bieterballen – crispy vegetarian beetroot ball
Chicken yakitori skewer with a teriyaki dip
Pizza slices

SHARING PLATTERS (4 PERSONS)

Charcuterie platter **€ 25.00**
International cheese platter **€ 30.00**

FINGER FOOD PACKAGE

€ 30.00

Please choose 5 items:

Grilled turkey wrap with rocket lettuce, mango chutney
Noodle box, rice noodles, marinated chicken, shrimp, egg and vegetables
Blini with smoked salmon, crème fraiche and dill
Grilled Shrimp skewer served with coriander and a garlic dip
Beef skewers with chili sauce
Savory macarons with beetroot, goat cheese, granny smith apple
Tuna tataki with sesame seeds and served with an oriental marinade.
Mini vegetable quiche with goats cheese and spinach
Mini fisherman's quiche with salmon, broccoli and matured cheese.
Mini seasonal quiche and seasonal garnish
Chicken tortilla
Selection of sandwiches
Salt & pepper squid,
Spicy chicken wings served with a BBQ sauce
Tempura mushrooms served with honey



Fork Buffets

FORK BUFFET A (Min. 30 guests)

€ 40.00

STARTERS

Sliced beef tomatoes with marinated olives and diced feta platter
Caesar salad with croutons and parmesan cheese
Mixed salad with lettuce, coleslaw, and a cucumber, mint and yogurt salad
Continental meat and cheese platter
Smoked fish and prawn platter
Freshly baked breads, olive oil, balsamic and dressing

MAINS

Field mushroom, pepper and leek goulash
Thai green salmon curry in coconut milk and served with coriander
Sautéed chicken served with garlic, shitake mushrooms and a cream sauce
Lamb marinated in chili and served with coriander
Rogan Josh and Greek yogurt
Rosemary roasted potatoes
Braised onion and garlic rice
Carrots glazed with honey and thyme

DESSERTS

Apple strudel served with custard sauce
Chocolate brownie served with chocolate sauce
Fresh fruit salad

FORK BUFFET B (Min. 30 guests)

€ 40.00

STARTERS

Sliced beef tomatoes, marinated olives and diced feta platter
Caesar salad, croutons and parmesan cheese
Mixed salad with lettuce, coleslaw and a cucumber, mint and yogurt salad
Continental meat and cheese platter
Smoked fish and prawn platter
Freshly baked breads served with olive oil, balsamic and dressing

MAINS

Baked Tempeh (Indonesian Soya Beans) marinated in soy sauce
Steamed cod and clams
Sweet and sour pork
Braised beef with mushrooms, button onions and served with a red wine sauce
Potatoes au Gratin with saffron rice and green beans

DESSERTS

Profiteroles served with chocolate sauce
Carrot cake
Fresh fruit salad

Themed Buffets

MEXICAN BUFFET (Min. 30 guests)

€ 40.00

STARTERS

Quinoa and bean salad
Sweet potato salad and corn salad
Beef taco shells served with sour cream
Creamy cooked black beans

MAINS

Pork belly, corn tortilla, salsa verde with coriander and onion salsa
Beef chilli served with diced brisket, roasted onions, black beans, dark chocolate, sour cream and salsa
Tempura mushrooms, corn tortillas with grilled sweet corn and chili
Mexican style corn and bean casserole with coriander, tarragon and feta
Salt and pepper squid with sweet chilli and lime
Mexican pepper rice

DESSERTS

Apple enchiladas
Cinnamon chocolate brownie

AMERICAN BUFFET (Min. 30 guests)

€ 45.00

MAINS

Prime burger served with cheese and caramelised onions
Relishes and dips
Shrimp Gumbo
Butterfly chicken breast served with a sweet chili sauce
Hot dog served with onions, mustard and ketchup
Haloumi and red pepper kebabs
Falafel and spinach burger
Caramelised corn on the cob, chili and lime
Mushrooms, garlic and herbs
Jacket potatoes
Potato salad, coleslaw, sliced beef tomatoes

DESSERTS

Key lime pie
Pecan pie

Themed Buffets

ITALIAN BUFFET

(Min. 30 guests)

€ 45.00

ANTI-PASTA PLATTER

Sun-dried tomatoes, marinated artichokes, smoked salmon, salami and prosciutto

Beef tomato and buffalo mozzarella salad

Selection of bread, marinated olives, variety of dips, balsamic and olive oil

MAINS

Meat balls served in a slow roasted tomato and basil sauce with toasted pine nuts and cheese.

Tortellini with four cheeses and herbs

Baked cod loin with cherry tomatoes and roasted garlic aubergines

Crispy chicken served with pesto risotto and an olive oil dressing

Roast potatoes with rosemary

Ratatouille

Tri Colori pasta with olive oil

PIZZA

Live cooking – supplement

€ 5.00

DESSERTS

Tiramisu

Panna cotta served with red berries

ASIAN BUFFET

(Min. 30 guests)

€ 45.00

STARTERS

Steamed Chinese pork dumplings served with an oyster sauce

Vegetable spring rolls and prawn toast served with a sweet chili sauce

Salt and pepper squid

Indonesian chicken consommé, lime and lemongrass

MAINS

Stir fried beef, steamed broccoli and soft noodles

Okra and fried tofu curry (v)

Pork belly BBQ Char Sui, five spices and hoisin sauce

Steamed salmon served with chili, ginger and crispy kale

Egg fried rice, plain noodles, green vegetables and chili sauce

DESSERTS

Kheer – rice pudding (sweet rice, cardamom and almonds)

Mango and cream pot

SUSHI

Supplement of € 15.00 for 4 pieces.

Traditional Japanese, raw fish or vegetables, vinegar rice and seaweed

Tuna Nigiri

Salmon Maki

Cucumber Maki

California roll – crab and avocado

Served with wasabi (spicy horseradish and mustard) and soy sauce

Set Menus

SET MENU A € 40.00

Pheasant terrine served with chutney plums
Pan seared fillet of cod, potatoes, braised fennel and tomato salsa
Grilled pineapple served with coconut mousse

SET MENU B € 40.00

Mozzarella, tomato and basil salad
Pan-fried fillet of lamb served with creamy mashed potato and roasted vegetables
Lemon tart, raspberries

SET MENU C € 40.00

Carpaccio of beef served with roasted shallots and garlic dressing
Roasted sea bass served with mashed potatoes, wild greens and thyme dressing
Chocolate cake, red berries

SET MENU D € 40.00

Prawn & Avocado salad served with chilli and coriander
Ballotine of chicken served with a herb mash, long stem broccoli and a mushroom and chive sauce.
Salted caramel crème brulee with toffee sauce

SET MENU E € 40.00

Carpaccio of beetroot served with goats cheese mousse and watercress mayonnaise
Grilled salmon served with a pea risotto and spinach
Espresso panna cotta with hazelnut crunch

SET MENU F € 45.00

Smoked salmon and river trout with a smoked mackerel mousse and fennel salad
Slow roasted pork belly served with mashed potatoes, apples, onions and a mustard and tarragon sauce
Tiramisu Gâteau

SET MENU G € 50.00

Salad Nicoise with grilled tuna and poached egg
Braised breast of duck served with gratin potatoes and green asparagus
White chocolate, lemon mousse and red fruits

SET MENU H € 55.00

Caramelised scallops served with cauliflower and capers
Beef Wellington served with a potato pancake and carrots
Carrot cake with kalamansi lime and mandarin mousse

**A minimum of 15 guests applies for all set menus*

Additional Menus

VEGETARIAN MENU

Charged at the same price as your chosen menu.

STARTERS

Quinoa & bean salad (VE GF N)

Plum tomato, olives & rocket salad served with a balsamic glaze (VE GF N)

Mushroom, bell pepper & basil salad (VE GF N)

MAINS

Butternut squash served with sage, Parmesan, char grilled courgettes and roasted red pepper (V GF N)

Field mushroom, pepper and leek goulash (VE GF N)

Spinach and ricotta ravioli served with basil (V N)

Falafel and spinach burger with a sweet chilli sauce (VE N)

Vegetable Wellington (VE N)

Wok rice noodle, stir fried vegetables (VE GF N)

Option to add: grilled Halloumi

V – Vegetarian

VE – Vegan

GF – Gluten free

N – Nuts allergy

SOUP

As an additional course for **€ 8.00** or as a substitute for a set menu starter.

Leek and potato soup (V)

Pumpkin soup served with toasted chili seeds (V)

Tomato and basil soup served with chives (V)

Carrot and coriander soup served with crispy carrots and spring onions (V)

Creamy mushroom soup

Roasted red pepper and tomato soup served with basil (V)

Gazpacho, served chilled

This is a selection of dishes we could offer as an alternative on our menus in case of dietary requests and allergies.

Drink & Wine Packages

BASED ON CONSUMPTION

We can serve drinks on a consumption basis.

AFTER MEETING DRINK PACKAGE

One drink (beer/wine/soft drink) and traditional Dutch "bitterballen" **€ 10.00**

HOUSE WINE PACKAGE

House wines, mineral water and soft drinks:

One hour **€ 15.00**
Throughout dinner (maximum of two hours) **€ 23.00**

SPARKLING RECEPTION

Prosecco reception (2 glasses) **€ 11.00**
Champagne reception (2 glasses) **€ 23.00**

DELUXE WINE PACKAGE

Wines, bottled beers, mineral water and soft drinks

White Chablis - France
Red Shiraz - Australia
Rosé Pinot Grigio Blush - Italy

One hour **€ 23.00**
Throughout dinner (maximum of two hours) **€ 29.00**



Location

AIRPORT SHUTTLE

Our complimentary shuttle bus arrives at the airport every 30 minutes between 5 am and midnight.

BY TRAIN

The easiest ways to reach us is by taking the train to Amsterdam Airport Schiphol and take our **complimentary shuttle bus** from the airport. If you are not able to come by shuttle, please take bus 194 or taxi.

BY TRAM

Take tram 1 to Museum Square, passing by many restaurants and bars and the beautiful Vondelpark.

PARKING

Onsite parking for 300 cars. Available from € 12.50 per day.

AMSTERDAM CITY CENTRE

Park Plaza Amsterdam Airport is located in the suburb of Lijnden. A 25-minute tram, train or coach ride to Amsterdam city centre makes it an ideal location.

NEARBY ATTRACTIONS

Amsterdamse Bos – Park and Gardens
Zandvoort - Beach
Bloemendaal - Beach
Amsterdam Arena
RAI Convention Centre
Historic city of Haarlem
Canals - Sightseeing or dinner cruise



PARK PLAZA AMSTERDAM AIRPORT

Melbournestraat 1, Lijnden, Amsterdam Airport Schiphol 1175 RM , Netherlands

T: +31 (0) 20 299 7742 F: +31 (0) 20 658 0585

groupamsterdam@pphe.com

PARKPLAZA.COM