



Hilton Amsterdam

Season's Festivities 2010

Shades of Red



Christmas 2010



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[Please make your reservation here](#)

December

Iedereen geniet van een sfeervolle en intieme Kerst in een gezellige en warme omgeving. Het Hilton Amsterdam zal dit jaar omgetoverd worden in een oase van warm rood waar u, uw familie en vrienden zich gedurende de hele maand thuis zullen voelen.

Wilt u de feestdagen intiem doorbrengen met uw naasten? Of als bedrijf een gezellige afsluiting van het jaar 2010 voor uw medewerkers organiseren? Informeer dan naar de 'Private Christmas Party' via telefoonnummer 020 – 710 6036 of stuur een e-mail naar operations.amsterdam@hilton.com

Everybody enjoys an intimate Christmas in a warm and cozy environment. The Hilton Amsterdam will be transformed into an oasis of warm red where you, your family and friends will feel at home during the most festive month of the year.

Would you like an intimate celebration with your family? Or would you like us to organize a fabulous end of the year party for you and your colleagues? To find out more about the 'Private Christmas Party', please call 020 - 710 6036 or send an e-mail to operations.amsterdam@hilton.com



Christmas Brunch

Diamond Room
25th and 26th of December

Pancake, waffles and eggs station

Pancakes and waffles with a selection of toppings: fresh fruits, whipped cream, maple syrup and chocolate sauce
Your choice of omelette, made to order

Soups

Pumpkin and Celery soup
Game consommé

Fish & seafood

Smoked salmon
Finissima di tonno
Smoked trout tartar
Scampi with cocktail sauce

Cold meats

Guinea fowl terrine with truffle
Roast beef with creamed horseradish
San Daniele ham
Smoked duck with soya marinated vegetables
Vitello tonnato

Pasta station

Your choice of Farfalle, Penne or Ravioli
With Truffle & cream sauce, tomato sauce or fresh pesto

Christmas Carvery

Traditional oven roasted Turkey with cranberry compote
US roast beef with red wine jus

Hot selection

Grilled salmon
Waterzooi of cod
Roasted parsnips, celery and carrots
Gratinated potatoes
Rosemary potatoes
Basmati rice

Winter Wonderland salad buffet

Seasonal green leaves with dressings and condiments
Tuna and green beans
Classic Potato salad
Stuffed peppers with veal and capers
Seafood salad
Asparagus with pesto and parmesan
Spicy tortilla cubes
Fennel and smoked duck salad
Oven baked chicory
Grilled courgettes and aubergine with dried tomatoes

Desserts

Selection of mousses
Wiener sacher cake
Winter fruit compote with prosecco
Strawberry chocolate cake
New York Cheesecake
Assorted Christmas cakes
Profiteroles with chocolate
Fresh fruit salad
Warm Tarte tatin with vanilla sauce
Assorted ice creams

Children's Buffet

Chicken nuggets
Hot dogs
Pizza
French fries
Candies
Ice cream

*Aperitif served as of 11:00, brunch starts at 12:00. € 70,- per person, children 1-6 free, 7-12 50% of adult price
Including aperitifs, house wine, coffee, tea, water, parking and entertainment for your children.
With live jazz piano and saxophone.*





Christmas Dinner

Roberto's Restaurant

24th of December

Prosecco e stuzzichini

La mozzarella del Parco nazionale del Cilento

Buffalo mozzarella from Cilento's National park in Campania

Il prosciutto di San Daniele

San Daniele Ham

La tartara di branzino con salicornia e olio Ligure

Hand-chopped sea bass, served with sea asparagus and Ligurian oil

Antipasto

Carne cruda all'Albese

Veal tartar with white Piedmont truffles

or

Baccala' mantecato alla Veneziana

Salted cod prepared as in Venice and served on grilled "Biancoperla" polenta

Pasta

Ravioli di zucca con burro e amaretti

Pumpkin ravioli with melted butter and crushed almond cookies

or

Crema di finocchi al salmone affumicato

Fennel cream soup with smoked salmon crostini

Secondi

Branzino in cartoccio

Sea bass "en papillote"

or

Scaloppina alla Rossini

Veal escalopes with home-made truffled chicken liver pate and Madeira sauce

Dessert

La crostata all' arancia

Italian "pasta frolla" tart, candied oranges

La pera al Campari

Pear poached in Campari

Il gelato al cioccolato puro

Pure chocolate ice cream

Il Panettone tradizionale

Traditional Italian "panettone"

Caffé & Chiacchiere e torroncini

Venetian fritters and Italian nougat

Menu: € 65,- Wine arrangement: € 25,-

Including parking and live piano music

www.robertosrestaurant.nl



Christmas Dinner

Roberto's Restaurant

25th of December

Prosecco e stuzzichini

La mozzarella del Parco nazionale del Cilento

Buffalo mozzarella from Cilento's National park in Campania

Il prosciutto di San Daniele

San Daniele Ham

La tartara di branzino con salicornia e olio Ligure

Hand-chopped sea bass, served with sea asparagus and Ligurian oil

Antipasto

Finissima di salmone con crema di finocchi

Thinly sliced raw salmon with fennel cream sauce

or

Paté di fegatini di pollo al tartufo bianco

A Nino Bergese recipe, as prepared in the restaurant San Domenico di Imola.

Chicken liver pate, thyme honey, toasted brioche and white truffle

Pasta

Timballo "Il Gattopardo"

Maccheroni "pie" with Sicilian ragu' and truffles

or

Tagliatelle al limone e cappesante

Fresh "tagliatelle" with lemon and scallops

Secondi

L'ossobuco di rana pescatrice con risotto al salto

Monkfish "ossobuco" braised with mushrooms and tomatoes, saffron risotto cake

or

L'arrosto di capriolo alla Grand Veneur con le verdure invernali

Roasted venison with red currant sauce and roasted winter vegetables

Dessert

La crostata all' arancia

Italian "pasta frolla" tart, candied oranges

La pera al Campari

Pear poached in Campari

Il gelato al cioccolato puro

Pure chocolate ice cream

Il Panettone tradizionale

Traditional Italian "panettone"

Caffé & Chiacchiere e torroncini

Venetian fritters and Italian nougat

Menu: € 75,- Wine arrangement: € 30,-

Including parking and live piano music

www.robartosrestaurant.nl



Christmas Dinner

Roberto's Restaurant
26th of December

Antipasti al tavolo

La mozzarella del Parco nazionale del Cilento
Buffalo mozzarella from Cilento's National park in Campania

Il prosciutto di San Daniele e il Parmigiano vecchio
San Daniele Ham and 32-month old Parmigiano

La finissima di salmone al finocchio
Sliced raw salmon with fennel cream

I sott'olio "Roberto's"
Grilled vegetables marinated in Tuscan oil

Le bruschette al tartufo
Rustic bread with butter and winter truffles

Pasta

Ravioli Piemontesi al sugo d'arrosto
House ravioli filled with roasted veal and served with sage gravy
or

Taglierini rosa
Fresh taglierini with smoked salmon and tomatoes

Secondi

I gamberoni di paranza ai ferri
Grilled wild prawns
or

Le costolette d'agnello alla menta
Grilled lamb chops with mint jelly

Patate al rosmarino, carciofi fritti, insalata di rucola
Rosemary potatoes, fried artichokes, rocket salad

Dessert

La crostata all' arancia
Italian "pasta frolla" tart, candied oranges

La pera al Campari
Pear poached in Campari

Il gelato al cioccolato puro
Pure chocolate ice cream

Il Panettone tradizionale
Traditional Italian "panettone"

Caffé & Chiacchiere e torroncini
Venetian fritters and Italian nougat

Menu: € 65,- Wine arrangement: € 25,-

Including parking and live piano music

www.robertosrestaurant.nl

Christmas Cooking Masterclasses

Onze Italiaanse Chefs leren u graag de kneepjes van een zes-gangen Italiaans Kerstdiner. Tijdens de Masterclass verwelkomen wij u in Roberto's met een glas Prosecco en krijgt u een toelichting op de Italiaanse kerstgerechten en tradities. Daarna gaat u in de keuken, onder begeleiding, zelf de gerechten bereiden. Onze Sommelier laat u verschillende Italiaanse wijnen proeven, die in combinatie met de gerechten voor een heerlijke smaaksensatie zorgen.

Our Italian Chefs are ready to show you the tricks of the trade, of a 6-course authentic Italian Christmas Dinner. During the Masterclass we will welcome you in Roberto's Restaurant with a glass of Prosecco and explain the Italian dishes and traditions. You will prepare the dishes yourself under the guidance of our professional kitchen team. Our Sommelier will let you taste different Italian wines to complement the dishes.

*20th & 27th November, 11th & 18th December
Masterclasses will take place from 11:00 to 16:00
€ 95,- per person,
Including aperitifs, wines, coffee, tea, water and parking.
www.robertosrestaurant.nl*



Afternoon Tea

Half Moon Lounge



De Engelsen mogen dan thee tot hun nationale drank verheven hebben, feit is dat deze gedroogde blaadjes hier in Amsterdam voor het eerst in Europa arriveerden. Het Hilton Amsterdam vindt het een eer u te mogen ontvangen, en u onze verfijnde selectie aan theesoorten te presenteren, vanzelfsprekend vergezeld van het heerlijkste, delicate gebak dat een Afternoon Tea zo bijzonder maakt.

Though the British have elevated tea as their national beverage, tea has found its birth in Europe when first arriving in Amsterdam. This makes it an honor for the Hilton Amsterdam to welcome you, and present you our exquisite selection of tea, complemented by mouth-watering pastries.

English finger sandwiches

Roasted turkey and cranberry
mayonnaise
Cucumber, cheese and watercress
Norwegian smoked salmon
and cream cheese

Traditional scones

Served warm, with clotted cream and
strawberry jam

Italian specialty

Panettone with sabayon

Patisserie

Lemon meringue pie
Bosche boll
Traditional Madeleine cookies
Selection of bonbons

Savoury

Mini lobster croquettes with
horseradish foam
Prosecco

Every Saturday and Sunday in November & December.

Served between 15:00 and 17:00 hrs.

*Our Tea selection and a glass of prosecco: € 32,50 per person including parking
With champagne instead of prosecco and caviar blini: € 45,- per person including parking*

Issimo

Uw **'Private Christmas Party' in Issimo** organiseren? Een 'Milano Aperitivo' of 'Degustazione del vino' wordt geheel door ons verzorgd in deze intieme, stijlvolle locatie binnen het Hilton Amsterdam. U hoeft alleen uw vrienden, familie of collega's uit te nodigen.

*This year we offer the opportunity to organize your own **'Private Christmas Party' in Issimo**. An Italian themed party like the 'Milano Aperitivo' or 'Degustazione del vino' will be completely organized by us in this intimate, stylish location. You only have to invite your family, friends or colleagues.*



Maar ook op uw eigen locatie organiseren wij een 'Private Christmas Party' voor u. **Facilissimo** biedt u een heerlijk menu vanaf 6 personen, met de mogelijkheid tot verschillende gangen en gerechten. Een lekker en gezellig diner zonder zelf in de keuken te moeten staan.

*We can also organize your 'Private Christmas Party' at your own location. **Facilissimo** offers a delicious menu as of 6 persons, with a choice of different warm and cold dishes. A tasteful and cozy dinner, without doing all the preparation in the kitchen yourself.*

Tijdens de meest feestelijke maand van het jaar is in Issimo een **'kerstmand'** te verkrijgen, gevuld met verschillende Italiaanse kerstproducten. Ook hebben wij een selectie gemaakt van panettone, pandoro, spumante en prosecco's.


*During the most festive month of the year we offer you the possibility to purchase a **'Christmas basket'** at Issimo. In this basket you will find an extensive selection of Italian Christmas products. Issimo also offers panettone, pandoro, spumante and prosecco.*



For more information, please visit: www.issimo.nl



Wine Portrait



Elke druif, elke wijn heeft een aantal kenmerken,
karakter eigenschappen. Zo ook elk bedrijf,
elk mission statement, elke corporate identity.
In een interactieve wijn-clinic worden
deze bedrijfskenmerken onder de noemer *Wijnportret*
verrassend vertaald naar een bijpassende selectie wijnen

*Every grape, every wine has a number of qualities, characteristics.
This is the same for every company,
every mission statement, every corporate identity.
In an interactive wine clinic, these business characteristics
will be surprising translated into
a matching selection of wines, the Wine Portrait.*

*For more information, please contact:
E: operations.amsterdam@hilton.com
T: +31 (0)20 710 6036*



Winter Magic Amsterdam

Dit jaar zal, vanaf 10 december, het “Winter Magic Amsterdam” evenement van start gaan. Vanaf de 10e tot 1 januari zal elke avond een rondvaart worden gemaakt door verschillende boten op de grachten in een typisch Amsterdamse kerst.

Winter Magic Amsterdam - 10 december 17:30 - 18:30

De Magere Brug zal worden voorzien van typisch Amsterdamse kerstverlichting. Alle boten zullen om 17:30 bij de Magere Brug samen komen. Na een officiële ceremonie zal de brug officieel worden verlicht. Alle boten die aanwezig zijn, zullen dan ook hun kerstverlichting aan doen.

Christmas Sing Along - 18 december 18:00 - 19:00

Alle boten zullen samen komen aan de achterkant van het Universiteits Theater op de Amstel. Vanaf de kant, vanaf pontons en vanaf de boten zal iedereen speciale kerstliedjes zingen (inclusief speciale artiesten).

Christmas Grachten Parade - 23 december 18:30 - 21:00

Ongeveer 40 boten zullen worden aangekleed en verlicht in een speciale kerstsfeer. De boten varen over de Prinsengracht naar de Amstel. Bekende ontwerpers zullen speciale sprookjes op het water creëren.

Beste Wensen Tour- 1 januari 17:00 - 19:00

Aan het eind van de middag zal er een “Beste Wensen Tour” zijn. Het thema van de tour is: “Klaar staan voor elkaar in 2011”.

*Om uw boot te reserveren (minimaal 10, maximaal 30 gasten)
inclusief catering, klik [hier](#) of neem contact op met:*

E: operations.amsterdam@hilton.com

T: +31 (0)20 710 6036



Winter Magic Amsterdam

This year, as of the 10th of December, the "Winter Magic Amsterdam" event will start. From the 10th, until January 1st, every evening different boats will make a tour of the canals in a typical Amsterdam Christmas.

Winter Magic Amsterdam - 10th of December 17:30 - 18:30

The Magere Brug will be dressed with a typical Amsterdam Christmas lighting. All boats will meet at 17.30 by the Magere Brug. After an official ceremony, the bridge will be officially lighted. All boats present, will also light their Christmas lighting.

Christmas Sing Along - 18th of December 18:00 - 19:00

All boats are meeting each other at the backside of the Universiteits Theater at the Amstel. From the 'wal', from 'pontons' and from the boats everyone sings special Christmas songs (including special artists).

Christmas Canal Parade - 23rd of December 18:30 - 21:00

Circa 40 boats will be dressed and lighted in special Christmas theme. The boats will go through the Prinsengracht. This parade will end at the Amstel. Known designers will create special fairytale and lighting at the water.

Best wishes tour - 1st of January 17:00 - 19:00

At the end of the afternoon, there will be the Best wishes tour. Theme of the tour will be: "Being there for each other in 2011".

To reserve your boat (minimum of 10, maximum of 30 guests) including catering, please click [here](#) or contact:

E: operations.amsterdam@hilton.com

T: +31 (0)20 710 6036



Kinder Kerst Hotel

Voor kleine baasjes valt er op het eind van het jaar veel te beleven. Dinsdag 28 en woensdag 29 december staan in het teken van het jaarlijkse Kinder Kerst Hotel. Ze verwelkomen gasten in de Receptie; helpen Housekeeping; ze bereiden hapjes in de keuken en maken drankjes in de bar; ze lopen mee met Roomservice en in de bediening én vieren feest! Het Kinder Kerst Hotel is het leukste kerstvakantie-uitje voor het hele gezin. Kijk voor meer informatie op: www.kinderkersthotel.nl



Kosten en voorwaarden:

€ 160,- per nacht voor 2 volwassenen *

€ 35,- per diner **

€ 90,- per kind voor het hele programma ***

* Inclusief ontbijt en BTW, excl. 5% Stadsbelasting. Minimaal 2 nachten.

** Per volwassene, inclusief drankjes. Minimum van 2 nachten is van toepassing.

*** Inclusief eten en drinken, alle bijkomstigheden en overnachtingen.

Als u bijvoorbeeld komt met twee volwassenen en twee kinderen betaalt u:

€ 320 + € 16 (5% stadsbelasting) + € 180 + € 140 = € 656,-



New Year's Eve *Our sky is the limit!*

Na een fantastisch diner in Roberto's wordt u uitgenodigd om 2011 spectaculair te beginnen in onze Executive Lounge op de bovenste verdieping. Hier kunt u genieten van het prachtige vuurwerk en een adembenemend, 360° panoramisch uitzicht over heel Amsterdam.

After a fantastic dinner in Roberto's you are invited to watch the fireworks from our Executive Lounge. Imagine yourself with your beloved ones, drinking champagne, on the top floor, enjoying the breathtaking, 360° panoramic view over Amsterdam.



ROBERTO'S AMSTERDAM



Executive Lounge

*31st of December. Menu: € 105,- Wine arrangement: € 45,-
Including parking.*

www.robartosrestaurant.nl

New Year's Eve

Our sky is the limit!

Roberto's Restaurant

31st of December

Prosecco e stuzzichini

La mozzarella del Parco nazionale del Cilento

Buffalo mozzarella from Cilento's National park in Campania

Il prosciutto di San Daniele

San Daniele Ham

La tartara di branzino con salicornia e olio Ligure

Hand-chopped sea bass, served with sea asparagus and Ligurian oil

Antipasto

Astice alla Parigina

The classic lobster & truffle salad. From Gualtiero Marchesi's "Grande Ricettario"

or

Carpaccio Cipriani

Thinly sliced sirloin with classic sauce as created by Giuseppe Cipriani at Harry's Bar in the 1950's

Pasta

Risotto con le capesante

Luca de Santi's scallop and Prosecco risotto

or

Tagliolini al mascarpone e prosciutto

Fresh "tagliolini" with mascarpone and San Daniele ham

Main Course

Sogliola al gratin

A classic: Dover sole baked with wild mushrooms, tomatoes and white wine

or

La noce di vitello alla salvia e prosciutto con le verdure invernali

Roasted veal fillet with sage and prosciutto, roasted winter vegetables

Dessert

La torta di Gorgonzola e mascarpone

Gorgonzola and mascarpone cake

La gelatina di frutti e fiori d'inverno

Gelatine of winter fruits and flowers

Il bigné al gianduia

Profiteroles with chocolate and hazelnut sauce

Il Panettone tradizionale allo zabaione

Traditional Italian "panettone" with zabaglione

Caffé & Chiacchiere e torroncini

Venetian fritters and Italian nougat

Menu: € 105,- Wine arrangement: € 45,-

Including parking and live piano music & saxophone

www.robertosrestaurant.nl

