



ARCA



ALL-INCLUSIVE PARTY PACKAGE

Let's start the celebration

DRINKS RECEPTION | BAR

1-hour drinks reception with 2 festive canapés.

The main event

SHARED FESTIVE DINNER | RESTAURANT

Three-course shared seated dinner with a dedicated wine offering (3 hours).

Keep the party going

AFTER PARTY | BAR

2-hour premium open bar with DJ.

The finishing touches

Festive décor, AV and DJ equipment, tailor-made printed menus, dedicated event planner, security and cloakroom.

€210 per person | Ideal for 60-120 guests

Available for exclusive hire of ARCA Restaurant & Bar

EARLY BIRD FESTIVE GALLERY DINNER

BOOK YOUR END-YEAR CELEBRATIONS BY 11 SEPTEMBER

Celebrate the festive season in The Gallery, art'otel Amsterdam's striking contemporary art space. Ideal for team gatherings, client entertaining and end-of-year celebrations, this festive package offers a relaxed dining experience in a unique setting. Guests will enjoy a three-course dinner with beverage service, festive decoration and cloakroom services, all included within a four-hour private event experience.

€120pp | Ideal for groups between 31 - 100 guests
Includes 4-hour Gallery hire

Package Includes

- Exclusive use of The Gallery for 4 hours
- Three-course dinner
- Beverage service
- Festive decoration
- Cloakroom services
- Contemporary art backdrop for a unique festive setting

ARCA SHARING FEAST | RESTAURANT

A shared dining experience - €72pp

Start with

BREAD, BUTTER

Portuguese bread, smoked butter, Extra Virgin olive oil and codfish mousse

SALADA DE QUEIJO DE CABRA

Smoked aubergine, goat cheese foam, caramelised walnuts, balsamic pickled figs

GAMBAS, CÔCO, GENGIBRE

Garlic prawns, ginger & coconut sauce, coriander, chilli

The main event

POLVO A LAGAREIRO

Roasted octopus, mashed sweet potato, piquillo peppers

ARROZ DE BORREGO

Oven baked rice, stewed lamb shank, aioli, orange & parsley glaze

A sweet finish

LEITE DE CREME & CITRONELA

Lemongrass-infused crème brûlée, raspberry sorbet

CAFÉ COM CHEIRINHO

Barley parfait, whisky caramel sauce, chocolate air bubbles, coffee foam

Please advise your server if you have any allergies, intolerances, or dietary requirements.

Share your ARCA experience | @arcaamsterdam | @henriquesapessoa

ARCA PRESTIGE SHARING FEAST| RESTAURANT

A premium shared dining experience - €95pp

Start with

BREAD, BUTTER

Portuguese Bread, smoked butter, Extra Virgin olive oil, codfish mousse

LÍRIO, GASPACHO VERDE, COENTROS

Cured yellowtail, green gazpacho, tomatillo, granny smith apples

SALADA DE QUEIJO DE CABRA

Smoked aubergine, goat cheese foam, caramelised walnuts, balsamic pickled figs

The main event

ARROZ DE LAVAGANTE

Charcoal-grilled lobster, oven-baked rice

POSTA MIRANDESA

Roasted grass-fed Dutch beef fillet, seasonal vegetables, potatoes with garlic & caramelised onions, black pepper jus

A sweet finish

LEITE DE CREME & CITRONELA

Lemongrass-infused crème brûlée, raspberry sorbet

BOLO DE AZEITE, TANGERINA & CHOCOLATE NEGRO

Olive oil cake, almond crunch, Belgium dark chocolate, mandarin sorbet

PETIT FOURS

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MENU CLASSICO | GALLERY

A shared dining experience - €69pp

Start with

BREAD, BUTTER

Portuguese style bread, smoked butter

YELLOWTAIL SASHIMI

Fresh herbs chimichurri, "Amsterdam" onions, lemon purée

CHICKEN PIRI-PIRI

Smoked sweet potato purée, yoghurt, lime sauce

The main event

CODFISH LOIN

Chickpeas purée, dried tomatoes, caesar mayonnaise

PORK CHEEKS / VEAL CHEEKS

Potato purée, fried pancetta, kale

A sweet finish

BELGIUM DARK CHOCOLATE MOUSSE

Cacao crumble, sea salt

BANANA CAKE

Toffee, vanilla ice-cream

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MENU DELUXE | GALLERY

A premium shared dining experience - €89pp

Start with

BREAD, BUTTER

Portuguese style bread, smoked butter

ATLANTIC TUNA

Bell pepper escabeche, fried nori

BEEF CARPACCIO

Truffle vinaigrette, roasted pistachio, rocket and parmesan salad

The main event

CATCH OF THE DAY

Cauliflower purée, asparagus, fricassee sauce

BEEF SHORT RIB

Rosemary and garlic roasted potatoes, sautéed spinach

A sweet finish

LEITE CRÈME

Lemongrass, raspberry sorbet

BANANA CAKE

Toffee, vanilla ice-cream

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WALKING DINNER | GALLERY

Sip, savour, mingle and enjoy all of the below - €55pp

Start with

COLD BUFFET

Cured meats, aged cheeses, artisan breads, refined accompaniments

WARM CANAPÉS

Signature bites from our curated selection (2pp)

The main event

MAIN COURSE

A seasonal creation, rich in flavour and balance (1pp)

A sweet finish

DESSERT ISLAND

An abundant display of patisserie and indulgent classics

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BEVERAGE PACKAGES | RESTAURANT

Elevate your experience with your chosen arrangement

Wine packages

ARCA SELECTED

1/2 bottle pp of Mocho Galeco White/Red/Rosé, water, coffee/tea
€35pp

BEST OF PORTUGAL

1 glass of Luis Pato María Gomes Blanc de Blanc, 1/2 bottle pp of Quinta de Santiago/Vieira de Sousa Tinto Reserva, water, coffee/tea
€55pp

ARCA PRESTIGE

1 glass of Pol Roger Brut, 1/2 bottle pp of Pouilly-Fuissé 1er Cru 'la 'Maréchaud' Domainge Guerrin/Barolo 'Badarina', water coffee/tea
€55pp

Bar packages

OPEN BAR

Selected wines, beers, soft drinks
€22pp first hour + €16pp extra hour

PREMIUM OPEN BAR

Selected wines, beers, spirits & mixer, soft drinks
€32.50pp first hour + €22.50pp extra hour

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