



Inspiring meetings in the center of Amsterdam. Whether it's an important business meeting, a team conference, or a brainstorming session, at the Albus you will receive the privacy and attention your gathering deserves.

We provide lunch and dinner in our boardroom or at Senses Restaurant. Our stylish and tranquil environment creates an ideal atmosphere for effective meetings and idea exchanges.

The Albus is centrally located for all of Amsterdam and the surrounding areas, just a 5-minute walk from the metro. Traveling by car? You can use our discount voucher for the Prins & Keizer parking garage, which is a 2-minute walk from the hotel.

THE MEETINGROOM



The meeting room at the Albus can be used for meetings, events, conferences, gatherings, brainstorming sessions, or presentations.

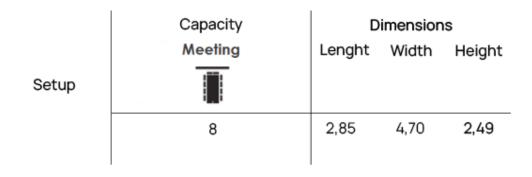
PRIVATE DINING



Our private dining room is designed to create an atmosphere of exclusivity and elegance. The space is stylishly decorated and offers a serene and secluded environment where you and your guests can enjoy an exquisite dinner undisturbed. Whether it's a birthday, an anniversary, an intimate wedding, or a business dinner, we ensure that every detail is perfect.

Our Chef and his team create a customized menu that stimulates your senses and delights your taste buds. With carefully selected ingredients and creative presentations, we ensure that every course is a culinary surprise. Discuss your preferences and dietary requirements with us, and we will create a menu tailored entirely to your wishes.

CAPACITY



Do you have any dietary preferences or allergies? Please let us know.



PACKAGE		
Room rental:		
Day part	245,00	
Full day 3 day parts	450,00 635,00	
5 day parts	635,00	
Day parts:		
Morning	08:30 - 12:30	
Afternoon	13:30 - 17:30	
Evening	17:30 - 22:30	
Full day	08:30 - 22:30	
Hourly (office) rate	75,00	
Each subsequent hour	50,00	
The hourly rate includes one bottle of water per person.		
Standard package		
Standard package Free wifi		
Notepads and writing materials		
Unlimited coffee/tea/water	10 50	
per person, per half day	12,50	
Unlimited coffee/tea/water/soda		
per person, per half day	19,50	
Fresh seasonal fruit	7 5 0	
perperson	3,50	
LUNCH 12.00 TILL 14.30		
Chef's experience menu is served with a		
generous selection of amuse-bouches and		
bread.	79,00	
5 Courses 4 Courses	79,00 69,00	
3 Courses	59,00	
2 Courses	49,00	
A la carte		
Kingfish, watermelon, peas, strawberry ponzu	14,00	
Leek, béarnaise, brioche	14,00 14,00	
White asparagus, katsuobushi, poached oyster Squid, peas, sambai	14,00	
	14,00	
Monkfish, bimi, langoustine vinaigrette	21,00	
Dischards a in a second state of a second	10.00	
Rhubarb, cinnamon, elderflower	12,00	
Healthy sandwich	8,50	
Meat sandwich	8,50	
Salmon sandwich	8,50	
BITES 12.00 TILL 18.00		
Langoustine bitterbal met XO mayonnaise, 6pc	15,00	
Vegetarian bitterbal, mustard 6pc	9,00	
Crispy fish burger, shiso, tartar sauce, 1pc	14,00	
Bread from bakery Wolf, tofu butter a la cafe	6,00	
de paris		
Vegetarian Gyoza with crispy chili oil Mixed nuts	4,00	
MIXED NULS	4,00	

WEETING PACKAGS

All drinks outside the unlimited arrangement will be charged based on consumption.

