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**Bring  
your event  
to life**  
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01

## FOOD & DRINKS FOR A MEMORABLE EVENT

Bon appetit!



02

## CULINARY SKILLS & SMOOTH OPERATIONS

Our chefs serve home-made  
quality food



03

## HEART WARMING AMSTERDAM

Seasonal and regional  
ingredients

**Bring your event to life** is an invitation  
to make the most of your event.  
Allow our professionals to create a  
memorable food & drinks experience!



04

## INTERNATIONAL CUISINE WITH A HINT OF AMSTERDAM

Enjoy delicious catering concepts



05

## CATERING FOR ORGANISERS, EXHIBITORS AND VISITORS

The way we make you and  
your guests feel special



06

## A TEAM AT YOUR SIDE FOR YOUR EVENT

You're being served, every  
step of the way



07

## RICH VARIETY OF RESTAURANTS ON-SITE

For memorable moments,  
while you're here



01

## FOOD & DRINKS FOR A MEMORABLE EVENT

Bon appetit!

RAI Amsterdam  
permanent restaurants

5

In-house catering types

Event  
Congress  
Exhibition  
Visitor

Events catered with  
Food & Drinks each year

500+



‘Serving guests has been  
in our DNA for more than  
a century and remains our  
priority today.’

## We love to inspire you and delight your senses

We're passionate about food: its quality, its taste and most importantly that it matches your needs and satisfies your appetite. Our chefs create a wide variety of menus and catering styles, prepared with precision, using local, authentic products. From on-the-go meals to classic recipes or sophisticated dishes, enjoy delicious menu options for your event. Bon appétit!



02

## CULINARY SKILLS & SMOOTH OPERATIONS

Our chefs serve home-made quality food



### City farming

100% sustainable  
vertical greenhouse

90 Gardening units on 5 floors

Edible flowers

Fresh herbs

## Enjoy the culinary performance of our Basement Chefs

From the heart of RAI Amsterdam has an exclusive, in-house catering department. At the centre of this exciting covered world you'll find the kitchens where our Basement chefs perform their art. From the kitchens, they have direct access to the entire complex to serve your guests everywhere. We have been facilitating and organising a wide variety of events for decades, building up unrivalled expertise in event catering.

Together with our Basement chefs we translate your wishes into a suitable and tasteful experience. Together with excellent logistics and optimal flexibility we make your event a culinary success.

'Our Basement Chefs are at the core of your event catering. Their approach is simple and tasteful. They source high quality local ingredients and reinvent international and Dutch dishes by giving them a stylish, trendy twist.'





# 03

## HEART WARMING AMSTERDAM

Seasonal and regional ingredients



### Biological fruits

from De Olmenhorst,  
Haarlemmermeer



### Veal

from Waterlant's Weelde,  
Purmerend



### Cheese

from Kees & Elly van Wees,  
Nieuw-Vennep



### MiniRondeel eggs

from the Rondeel sustainable  
chicken farm, Amsterdam Zuidas



### Sustainable fish

from Jan van As,  
City Centre



### Fresh vegetables

from de Greenhouse,  
Amsterdam Osdorp



### Fresh herbs & vegetables

from RAI Amsterdam's own greenhouse,  
City Centre



### Goat cheese

from Ridammerhoeve  
goat farm,  
Amsterdam Forest



### Fresh pasta

from Al Dente,  
City Centre



### Extraordinary mushrooms

from Meat the Mushroom,  
Amsterdam North

### 'Ossenworst'

authentic Amsterdam  
beef sausage from  
F.A. Hesselings, City Centre



'We use daily fresh, sustainable and tasty, animal-friendly ingredients from dairy farms around Amsterdam. In our own vertical greenhouse, we grow organic vegetables and herbs. Our kitchen made the conscious decision to use local, high quality, authentic products. It's a great inspiration and it tastes better. That's why we call it *Heart-warming Amsterdam*.'



# 04

## INTERNATIONAL CUISINE WITH A HINT OF AMSTERDAM

Enjoy seasonal menus & local products



### Tasty food concepts

We're passionate about food: its quality, its taste and most importantly that it matches your needs and satisfies your appetite. Our kitchen is focused on international cuisine with an Amsterdam twist. With this in mind, we always set out to inspire and engage with imaginative, exciting and flavourful catering concepts. Our 'Menus and Moments' are affordable all-in concepts, offering a wide variety of easy classics, created with precision, using local, authentic products. From on-the-go meals to classic recipes or sophisticated dishes, enjoy delicious menu options for your event. Bon appétit!



**We have sustainability  
at heart and our catering  
services reflect this.**

**We use primarily organic  
and locally sourced products  
and focus on economical  
purchasing to prevent food  
waste. This allows us to offer  
you a suitable proposal while  
respecting the environment.**



## CATERING FOR ORGANISERS, EXHIBITORS AND VISITORS

The way we make you and your guests feel special

### Let us manage your catering experience from start to finish

Over the past 125 years of RAI Amsterdam, we have catered for organisers, exhibitors and visitors, in a truly diverse range of settings. An exclusive gala dinner for 1,000 guests, an international multi-day conference, a trade exhibition with 200,000 visitors, or a meeting for 20 people; each individual request comes with its own set of requirements.

Based on our solid experience and your wishes we make tailored proposals, co-conceptualise menus and deliver suitable advice for your event.

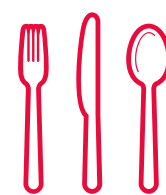




06

## A TEAM AT YOUR SIDE FOR YOUR EVENT

You're being served, every step of the way



**'For each event,  
we guarantee you  
the same enthusiasm,  
professionalism and high  
standards to take your  
event to the next level.'**

We have  
hospitality at heart.  
It's in our DNA.

From planning to event operations teams, we love nothing more than making your event a memorable experience. Our goal is to support you by becoming an integral part of your event team, providing a style of service that fully meets your needs.

Our expertise lies in being unique and understanding which event style matches your requirements. By sharing our knowledge of the latest trends, we are able to offer advice and assistance on every aspect of your event.



07

## RICH VARIETY OF RESTAURANTS ON-SITE

For memorable moments, while you're here



### Holland Restaurant

Buffet restaurant with an international menu. Ideal for large groups.



### First Floor Restaurant

Culinary delights in our à la carte restaurant.



### Café Amsterdam

Amsterdam pub food. Perfect for a quick bite.

### South Beach

Stylish urban beach complex, offering informal event space and harbour.



### Grand Café

Ideal for a delicious breakfast, quick lunch or simple dinner.



### Amtrium Restaurant


RAI staff restaurant, also available as an event location.



### Roast Room

The best meat restaurant in Amsterdam.



A detailed photograph of a restaurant table. In the foreground, a black paella pan with two handles sits on a round wooden board. The pan is filled with a vibrant orange-red paella, topped with large prawns, several mussels, clams, and pieces of squid. A lime wedge and a green bell pepper are also visible. In the background, a glass of red wine and a glass of white wine are on the table, along with a loaf of bread and some bread rolls. The setting is a rustic restaurant with wooden walls and tables.

‘We love nothing more than making your event a memorable experience. At your side, every step of the way, we can achieve your catering wishes from start to finish.’





inspiring  
people

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**rai**  
AMSTERDAM