

HASTA LA VISTA

Baby!



WELCOME TO HASTA LA VISTA, BABY!

Where ordinary events become extraordinary. Our concept offers a unique blend of Spanish flair, Hollywood glam and funky disco vibes.

Hasta La Vista, Baby! exists out of multiple distinct areas, each offering its own ambiance. Whether you seek a vibrant and energetic setting or a more intimate and cozy gathering space, our diverse areas cater to a wide range of events and occasions.

Let us take care of the details while you enjoy every moment. Make your event extraordinary at Hasta La Vista, Baby!

Please get in touch with us for more information.



Eduard van Beinumstraat 40
1077 XZ Amsterdam



Monday - Thursday
12:00 - 00:00

Friday
12:00 - 01:00

Saturday
17:00 - 01:00

Sunday
17:00 - 00:00



www.hastalavista.baby



[@hastalavistababy](https://www.instagram.com/hastalavistababy)

OUR CAPACITY

Hasta La Vista, Baby! is divided into four distinct areas. Each area has its own maximum capacity. In the case of larger groups, it is possible to combine areas. Please always consult our Sales & Reservations department.



DINING AREA

Low seated: 40 guests

DINING AREA

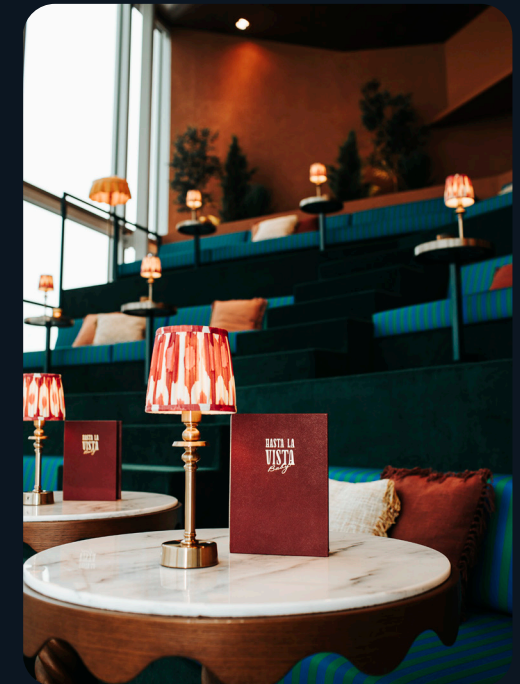
High seated: 28 guests



BAR AREA

Standing: 100 guests

Seated: 25 guests



THEATRE AREA

32 guests



MEETING WITH A VIEW

Unleash creativity and productivity in an exclusive setting that goes beyond the ordinary. The theatre of Hasta La Vista, Baby! offers a unique backdrop to your business discussions and presentations.

BOOKING DETAILS

- Available Times: on request
- Rate: €750 per session
- Group Size: 8 to 32 guests
- Mandatory coffee, tea, and water package for just €7.50 per person.

EXTRA'S TO ADD

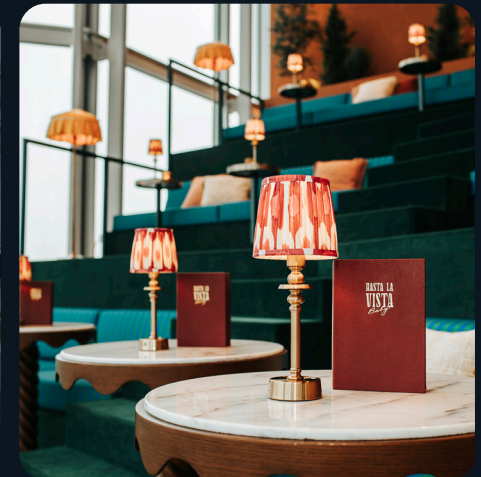
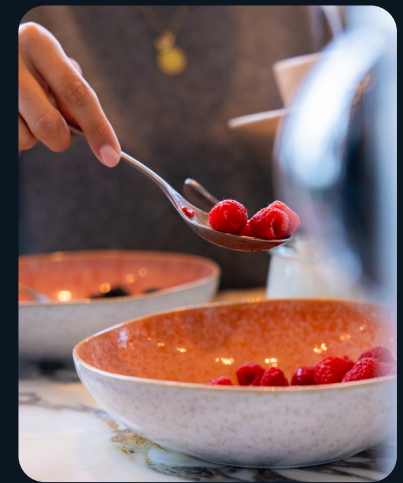
Digital screen € 75

Microphone € 25

Flip-over € 20

THE FULL EXPERIENCE

Enhance your event by adding a breakfast buffet, a delicious two-course lunch in our dining area, or unwind with drinks and bites in our bar area afterwards.





LUNCH

Our menu takes you on a flavorful journey across the Mediterranean, featuring globally inspired dishes crafted by Head Chef Renee and her team.

You can either try our special 2-course menu, or stick to choosing one dish.

We're here to welcome you with open arms Monday to Friday, from 12:00 to 14:30.

Two course lunch: 36,5 Main Course only: 27,5

Starter

Marinated Salmon

Fennel | Queso Fresco | Orange

Beef 'Steak Tartare'

Zucchini | Fermented Garlic | Lisbon Pesto

Burrata Salad

Confit Beetroot | Lemon Thyme | Fried Cavolo Nero

Main Course

Young chicken BBQ

Lemon | Portuguese Spices

Plaice a la Plancha

Sobresada | PX Sherry

Picanha BBQ

Jerusalem Artichoke | Sauce 'Albufera'
(+6,5 supplement)

Bomba Rice

Sides

Roasted Cauliflower

Manchego | Pecan
8,5

Potato & Celeriac

Wild Mushrooms
9,5

Bread

Iberico Butter | Olive Oil
6,5

Extra dessert?

Crema Catalán 'Hasta La Vista, Baby!'

9,5

'Lisbon' Donut

Passionfruit Fudge
11 per 3 pieces



BITES MENU

Looking for the perfect spot for your next gathering? We have you covered! Whether you're planning a casual get-together or a corporate event, we offer a variety of options to suit your needs. Our bite menu is regularly updated to keep things fresh and exciting, so all provided menus are examples.

Example menu

Bites Experience Menu 19.5

Selection of bread & crackers | Seasonal dips

Iberico Charcuterie Selection

Manchego & Marinated Olives

Croquetas del Dia

Empanada's 'Vista style'

Upgrade Royal Menu + 15.5

Sardines con Escabeche | Pan Cristal | Magreb Spices

Jamon Iberico Bellota

Cod 'Bao' | Aioli

Extra's To Add

Oyster Ceviche
+5 per piece

Iberico Burger X | Truffle | Chorizo
+11 per piece

*Vegetarian options
available*



SHARED DINING

Indulge in a Mediterranean-inspired shared dining experience, perfect for discovering a variety of flavors together. Chef Renee and her team have carefully designed a seasonal menu, featuring a vibrant selection of fish, meat, and vegetarian dishes inspired by the bold essence of Mediterranean cuisine.

We offer three distinct set menus: the Experience Menu (3 courses), the Royal Experience Menu (4 courses), and the La Reina Menu (5 courses). Each menu is a journey of flavors, blending unique combinations for an unforgettable dining experience.

The Experience Menu

3-courses | 59 per person
wine pairing: 29 (3 serves)

Para Comenzar

Hamachi Tuna

Piquillo | Anchovy | Oysterleaf

Coquille

Spanish XO | Parsley | Kalamansi

Boquerones con 'Tajine' Escabeche

with Pan Cristal

La Tierra

BBQ Duck]

Jerusalem Artichoke | Sauce 'Albufera'

or

Beef Chateaubriand 'Lusitano'

Iberico Ham | Truffle
+30 supplement, per 2 persons

Roasted Cauliflower

Manchego | Pecan

Potato & Celeriac

Wild Mushrooms

Dulces

'Basque' Cheesecake

Tonka | Chocolate | Madeira

'Lisbon' Donut

Passionfruit Fudge

The Royal Experience Menu

4-courses | 79 per person
wine pairing: 39 (4 serves)

Para Comenzar

Hamachi Tuna

Piquillo | Anchovy | Oysterleaf

Coquille

Spanish XO | Parsley | Kalamansi

Boquerones con 'Tajine' Escabeche

with Pan Cristal

El Mar

Plaice a la Plancha

Sobresada | PX Sherry

Chourico Bread

Aioli

La Tierra

BBQ Duck]

Jerusalem Artichoke | Sauce 'Albufera'

or

Beef Chateaubriand 'Lusitano'

Iberico Ham | Truffle
+30 supplement, per 2 persons

Roasted Cauliflower

Manchego | Pecan

Potato & Celeriac

Wild Mushrooms

Dulces

'Basque' Cheesecake

Tonka | Chocolate | Madeira

'Lisbon' Donut

Passionfruit Fudge

Crema Catalán 'Hasta La Vista, Baby!'

The La Reina Menu

5-courses | 99 per person
wine pairing: 49 (5 serves)

Para Comenzar

'Oscietra Caviar'

King Crab | Burrata | Green Herbs

Hamachi Tuna

Piquillo | Anchovy | Oysterleaf

Coquille

Spanish XO | Parsley | Kalamansi

Boquerones con 'Tajine' Escabeche

with Pan Cristal

El Mar

Carabineros

Bonito | Trout Eggs | Pimentón

Plaice a la Plancha

Sobresada | PX Sherry

Chourico Bread

Aioli

La Tierra

BBQ Duck]

Jerusalem Artichoke | Sauce 'Albufera'

or

Beef Chateaubriand 'Lusitano'

Iberico Ham | Truffle

+30 supplement, per 2 persons

Roasted Cauliflower

Manchego | Pecan

Potato & Celeriac

Wild Mushrooms

Dulces

'Basque' Cheesecake

Tonka | Chocolate | Madeira

'Lisbon' Donut

Passionfruit Fudge

Crema Catalán 'Hasta La Vista, Baby!'



Extra dishes to add to every menu

Drunken Oyster

Cava Marinated

6 per oyster

Japanese Wagyu A5

Carpaccio | Wasabi Romesco | Black Truffle

Prepared at the table

29



WALKING DINNER

Experience standing dining with small dishes served in several courses, one by one.

All these dishes are creations of our signature dishes, and each course is served individually to each person on small cups or plates, accompanied by a spoon or fork.

A perfect choice for networking events, allowing guests to mingle and enjoy a variety of flavors throughout the evening.

70 per person, available from 30 guests.

Example Menu

Appetizers

Jamon Iberico Belotta

Bread & Dips
on the tables

Starters

Croquettas
Tomato | Basil Aioli (v)

Toast Sardines
con Escabeche

Artichoke
Truffle | Manchego (v)

Intermediate Courses

Tuna Ponzu

Pumpkin | Citrus | Piquillo Crème

Carpaccio
Yakiniku Truffle | Romesco

Main Courses

Catch of the Day
Parsnip Crème | Pepperoni | Beurre Blanc

BBQ Beef
Topinamboer Crème | Mushroom | Salsa Verde

Dessert

Brownie

Vegetarian Menu

Appetizers

Crudités
Paella Mayonnaise

Bread & Dips
on the tables

Starters

Croquettas
Tomato | Aioli

Toast Queso Fresco
con Escabeche

Artichoke
Mushrooms | Manchego

Intermediate Courses

Watermelon Ponzu

Burrata
con Romesco

Main Courses

Parsnip
Parsnip Crème | Pepperoni

Celleriac Steak
con Salsa Verde

Dessert

Brownie



DRINKS

When it comes to beverages, we offer a post-calculation option for groups of up to 20 people.

For larger groups exceeding 20 people, we provide all-in drinking packages.

Welcome drinks

A glass of Blanc de Blanc Cava, our homemade Cava Sangria, a glass of Ruinart Champagne or one of our signature cocktails.

Blanc de Blanc Cava: 8

Cava Sangria: 11

Ruinart Champagne: 17,50

Signature Cocktail: 14

Classic Beverage Package

Including unlimited house wines, Cava, Pilsner, soft drinks, and table water.

2 hours: 35,00

3 hours: 42,50

4 hours: 49,50

Premium Beverage Package

The Classic Package plus unlimited craft beer and Distilled (Vodka, Gin, Rum, Whisky)

2 hours: 37,50

3 hours: 47,50

4 hours: 57,50

Upgrade unlimited cocktails

In addition to your Classic/Premium Beverage Package available as of 14

Salvador

Bacardi Caribbean spices | Bourbon | Popcorn

Alonso

Patron Tequila Silver | Grapefruit | Lime | Arabic spices

(available as mocktail)

Rosalia

Bombay gin | Raspberry | Orange | Ginger

(available as mocktail)

APERITIVO HOUR

Wrap up your day with an Aperitivo Hour at our skybar. It's the perfect moment to unwind together, enjoying drinks and a selection of Mediterranean bites.

39 per person per hour

Welcome with Cava

Unlimited housewines/pilsner/soft drinks

Various Mediterranean Aperitivo Bites





MOVIE NIGHT BUYOUT

Have you ever watched a movie with the stunning Amsterdam skyline as your backdrop?
Now's your chance!

20-30 guest capacity

One time fee of 500 (ex. VAT) for rental, equipment & installation.



Classic Movie

19 per person

Including welcome cocktail and popcorn

Experience Dinner

59 per person

Three-course dinner before the movie

Bites To Share

19,5 per person

Unlimited Drinks

19,5 per person

Including wine/beer/soft drinks during the movie
maximum 2,5 hours

EXCLUSIVE EVENTS

Hasta La Vista, Baby! is available for your exclusive event. On such occasions, our regular opening hours are more flexible and can be adjusted to accommodate your specific needs.

For exclusive events, we require a minimum event value. The minimum event value varies based on the date and our revenue strategy.

Please feel free to contact our sales department at events@hastalavista.baby or via 020 261 15 22.

You can also easily make a request via the event widget on our website.



BANQUETING MEETING & EVENTS AT MELIA

Discover Seamless F&B Excellence with VISTA at INNSiDE by Melia.

Contact our Meeting & Events Team at Melia for information on room rentals, pricing, availability, and endless possibilities.

Elevate your events with Hasta La Vista. Baby!'s exceptional culinary experiences. We're here to make your gatherings both successful and unforgettable!



Contact
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1077 CZ Amsterdam
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Email: sales.innside.amsterdam@melia.com



EXPERIENCE



PLAYFUL



EDGY



ALLURE



HOLLYWOOD



UPSCALE
SEGMENT



TERMS & CONDITIONS

For all requests please contact events@hastalavista.baby.

At Hasta La Vista, Baby!, we do not offer set menus. This enables us to continuously innovate and introduce fresh, seasonal ingredients into our offerings, providing you with a diverse and exciting culinary journey.

Prices are quoted per person and include VAT.

Please note that menu prices do not include beverages.

Allergies and dietary requirements must be communicated via email at least 5 days prior to the event date.

