



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.

events@hastalavista.baby or via 020 261 15 22



Eduard van Beinumstraat 40
1077 XZ Amsterdam



Monday - Thursday
12:00 - 00:00

Friday
12:00 - 01:00

Saturday
12:00 - 01:00

Sunday
12:00 - 01:00



www.hastalavista.baby



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



events@hastalavista.baby



020 - 2611522



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: 40 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

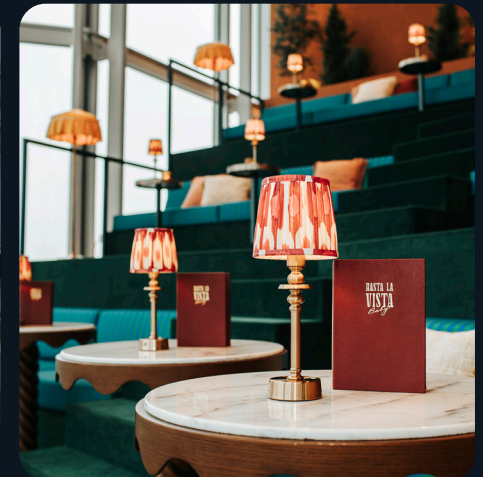
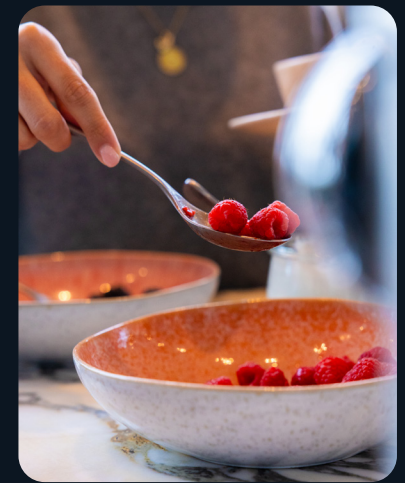
Digital screen € 75

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.

Example menu

Starter & Main Course Menu 39,5

Main Course Only 29,5

Starter

Beef Steak Tartare

Basil | Española | Tomato

Burrata

Carrot | Pumpkin | Sage

Hamachi

Parsley | Ahumada | Sprouts

Tuna

Radish | Oregano | Citrus

Main Course

Plaice a la Plancha

Cataplana Foam | Pumpkin | Crystal Gamba

Celeriac BBQ

Enoki | Tarragon Beurre Blanch | Bergamot

Grilled Young Chicken

Roasted Fennel | Plums | Preserved Chicken Juice

BBQ Duck

Beetroot | Cavolo Nero | Sauce Albufera

Sides

Jerusalem Artichoke

Cantharelle | Hazelnut

9,5

Hasta La Bravas

Aioli | Oregano

8,5

Bread

Ibérico Butter | Olive Oil

6,5

Extra dessert?

Crema Catalán 'Hasta La Vista, Baby!'

9,5

Profiterole

Tonka Mousse | Cherry

11,5 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 22

Sourdough Bread

Ibérico Butter | Olive Oil

Charcuterie Selection

Manchego Cheese

Mix of Olives

Chorizo Croquetas

Aioli

Empanadas

Chicken

Upgrade Royal Menu + 13

Pan Cristal

Ricotta | 'El Cholo'

Jamón

Tomato Salsa | Crackers

Langoustine Brick

Basil

Vegetarian options

Bites Experience Menu 22

Sourdough Bread

Butter | Olive Oil

Cheese Selection

Paella Crisp

Sofrito Mayonnaise

Mix of Olives

Manchego Croquetas

Basil

Goat Cheese Brick

Tomato

Upgrade Royal Menu + 13

Pan Cristal

Ricotta | 'El Cholo'

Crudités

With Dips

Mushroom Croquetas

Truffle



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.

3-Course Experience Menu

59 per person | wine pairing 29

Para Comenzar

Hamachi

Parsleyroot | Salsa Ahumada | Capers

Padrón Pepper 'HLVB'

Crispy Cannelloni by the Sea

La Tierra

BBQ Duck

Beetroot | Cavolo Nero | Sauce Albufera

Mb9+ Wagyu 'Lusitano'

Ibérico Bellota | Mushrooms

+€40 supplement extra (per 2 persons)

Jerusalem Artichoke

Cantharelle | Hazelnut

Hasta La Bravas

Aioli | Oregano

Dulces

Baba au Moscatel

Blackberry | Pink Peppercorn

Profiterole

Tonka Mousse | Cherry

4-Course Experience Menu

79 per person | wine pairing 39

Para Comenzar

Hamachi

Parsleyroot | Salsa Ahumada | Capers

Padrón Pepper 'HLVB'

Crispy Cannelloni by the Sea

El Mar

Plaice a la Plancha

Cataplana | Pumpkin | Crystal Gamba

Roasted Scallop

Lardo Iberico | Sea Buckthorn

La Tierra

BBQ Duck

Beetroot | Cavolo Nero | Sauce Albufera

Mb9+ Wagyu 'Lusitano'

Ibérico Bellota | Mushrooms

+€40 supplement extra (per 2 persons)

Jerusalem Artichoke

Cantharelle | Hazelnut

Hasta La Bravas

Aioli | Oregano

Dulces

Baba au Moscatel

Blackberry | Pink Peppercorn

Profiterole

Tonka Mousse | Cherry

Crema Catalán 'Hasta La Vista, Baby!'

4-Course Exclusive Experience Menu

109 per person | wine pairing 39

Para Comenzar

Hamachi

Parsleyroot | Salsa Ahumada | Capers

Carabineros

"Oscietra Caviar"

Crispy Cannelloni by the Sea

El Mar

Soft Shell Crab

Gremolata | Basil

Plaice a la Plancha

Cataplana | Pumpkin | Crystal Gamba

Roasted Scallop

Lardo Iberico | Sea Buckthorn

La Tierra

Mb9+ Wagyu 'Lusitano'

Iberico Bellota | Mushrooms

Jerusalem Artichoke

Cantharelle | Hazelnut

Hasta La Bravas

Aioli | Oregano

Dulces

Baba au Moscatel

Blackberry | Pink Peppercorn

Crema Catalán 'Hasta La Vista, Baby!'

Extra dishes to add to every menu

Sourdough Bread

Ibérico butter | Olive oil

6.5

Japanese Wagyu A5

Carpaccio | Wasabi Romesco | Black Truffle

Prepared at the table

29

Drunken Oyster

Cava Marinated

6 per oyster

Irish Mór Oyster

Served natural with lemon

4.5







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

En la Mesa

Jamón
Ibérico Bellota

Sourdough Bread
Ibérico Butter | Olive Oil

Aperitivos

Manchego Croquetas
Basil

Pan Cristal
Ricotta | 'El Cholo'

Artichoke
Truffle | Parmesan

Para Comenzas

Tuna
Radish | Oregano | Citrus

Carpaccio 'Weiderund'
Tomato | Basil | Española

La Tierra

Catch of the Day
Pumpkin | Cataplana

BBQ Picanha
Fennel | Ahumada

Dulces

Tonka Mousse
Forest fruit | Choco Crumble

Vegetarian Menu

En la Mesa

Vegetable crudités
Paella Mayonnaise

Sourdough Bread
Iberico butter | Olive oil

Aperitivos

Manchego Croquetas
Basil

Pan Crystal
Ricotta | 'El Cholo'

Artichoke
Truffle | Parmesan

Para Comenzas

Watermelon
Radish | Citrus | Tomato Punzu

Burrata
Carrot | Pumpkin | Sage

La Tierra

Jerusalem Artichoke
Cantharelle | Hazelnut

Celariac BBQ
Tarragon Beurre Blanc | Mushroom

Desserts

Tonka Mousse
Forest fruit | Choco Crumble





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)

Hasta La Spritz

St. Germain | Cava | Sparkling Water | Lemon slice | Eatable flower

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.

41,5 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
22 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.





INNSIDE BY MELIA

MEETINGS & EVENTS

Hasta La Vista, Baby! is located within the Innside by Melia Hotel, which offers multiple meeting and event spaces—perfect for hosting your (business) gathering. Wrap up your day with dinner and drinks at our rooftop bar, making the most of your visit.

Need a place to stay? Melia has you covered with comfortable accommodations just steps away.

RELAX. UNWIND

Book one of the 328 contemporary rooms at INNSiDE by Melia Amsterdam. Highest floors featuring breathtaking views of the vibrant energy of amazing Amsterdam.

Room Types

- INNSiDE Guest Room
- INNSiDE Premium Room
- The Loft
- The Loft Sky view
- The Townhouse

For details on room rentals, pricing, availability, and more, contact our Meeting & Events Team at Melia and explore the endless possibilities.

Reach out via 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.



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