

VAN DER VALK HOTEL
BREDA



Your Behind-the-Scenes Look
-THE MAGAZINE-

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Introduction



Welcome to the World of Van der Valk Hotel Breda

A touch of history, a hint of luxury, and a generous serving of true 'Brabantse gezelligheid.'

Did you know that in 2026, Van der Valk Hotel Breda celebrates 20 years at its current location on Princenhagelaan? The hotel originally started on Liesboslaan but quickly outgrew its first home and moved to a place with more space for dreams, guests, and hotel rooms.

In this magazine, we take you on a tour through the hotel: from the stories behind our themed suites to a behind-the-scenes look at the kitchen of Restaurant Princeville, where new menus are born from creativity (and plenty of tasting!).

You'll also meet the Wohrmann family: Jessica and Lars, the brother and sister who run the hotel with love and dedication, overseeing everything from the restaurant to the management of the hotel.

We'll also introduce you to Wohrmann's Bar (including a cocktail recipe for you to try at home) and reveal how each of our themed suites gets its unique atmosphere and story.

This magazine was lovingly created by Nick & Lotte from the marketing department, combining passion and creativity. Flip through and discover Van der Valk Hotel Breda like never before.

*With love,
Van der Valk Breda*

Our Terrace



VALK FACTS

“Behind every hotel room
lies a story,
and behind every Valk,
a fun fact.”

VAN DER VALK HOTEL BREDA



Van der Valk has been a family business since 1939. It started as a small inn in **Voorschoten** and has grown into the **largest hotel chain** in the Netherlands.



The iconic **Van der Valk toucan logo** represents **sharpness, freedom, and hospitality** at the highest level.



The hotel chain can also be found on the **ABC Islands** and in **Florida**.



In 2026, we're celebrating **20 years!** In 2006, the hotel moved from its familiar location on **Liesboslaan 57** to the iconic building we now call home. Time for a jubilee celebration!



You'll frequently meet Jessica & Lars Wohrmann in the hotel. Lars, as restaurant manager, loves connecting with guests over dinner, and Jessica keeps the back office running smoothly – **the family spirit is everywhere!**

Our management

JESSICA & LARS WOHRMANN

Jessica and Lars make a strong duo: Jessica oversees the back office, ensuring everything runs smoothly behind the scenes, while Lars leads the restaurant, giving guests a flawless experience.

Together, they run Van der Valk Hotel Breda with the same down-to-earth flair and ambition as their parents – but now with their own personal twist.







Generation to generation

Van der Valk Breda exudes family spirit and genuine hospitality. For over 30 years, the Wohrmann family has been writing its own story here.

It all began modestly, when Ben Wohrmann took over a small building next to the current hotel: Restaurant Princeville. What started as a cozy, intimate spot gradually grew into the vibrant family hotel that guests know and love today.

The Wohrmann name honors the hospitality family in which Ben was raised, and that tradition continues to this day.

Ben and Silvia were at the heart of it all, building the hotel from the ground up. From the first rooms to the restaurant and the lobby, everything bore their stamp. Their passion for hospitality, style, and atmosphere can still be seen throughout the hotel and forms the foundation for the Van der Valk Breda we know today.

Today, Jessica and Lars have taken the baton as management. Jessica combines her marketing expertise with operational leadership behind the scenes, while Lars focuses on the restaurant and the ongoing development of the hotel.

Entrepreneurship and hospitality clearly run in the Wohrmann family's blood.

A shining example is Wohrmann's Bar, one of the hotel's newest gems, opened just after the pandemic and named after the family. Here, style, atmosphere, and warmth come together – a personal touch that makes the hotel truly unique.

From a modest roadside inn to a modern family hotel full of character, the Wohrmann family continues to build their story with attention to detail, passion, and a personal approach.

And the best part? Their story is far from finished.





Suite stories



Pink, Ocean,
Honey & Beach House

Beach House Suite



Pink Suite



Honey Suite



Ocean Suite





Beach House Suite



The idea for the Beach House Suite started with a simple thought: how wonderful would it be to experience that holiday feeling within four walls? No sand between your toes, but all the same relaxed vibe of a day by the sea, with sunlight, soft colors, and a fresh breeze in your mind.

During the brainstorming, words like “light,” “airy,” “wood,” “blue,” and “beach shack, but chic” quickly came up. The goal wasn’t to create an over-the-top theme, but a space that radiates calm—a place where you take a deep breath the moment you walk in.

Think: white curtains dancing in the sunlight, natural materials, and details that evoke a stylish beach villa.

The Beach House Suite is more than just a hotel room; it’s a mini-getaway for anyone wanting a quick escape without traveling far.

And let’s be honest—a little bit of seaside feeling always feels good, even in Breda.

[Fancy a stylish night away?](#)
[Book this suite now and experience it for yourself!](#)





Pink Suite



We had a hunch the Pink Suite would be a hit... though not everyone was immediately convinced.

The idea came from Jessica Wohrmann, who felt the hotel could use a little more boldness and fun. Her vision? A fully pink room, from floor to ceiling. And yes—really everything.

Her parents, who had been running the hotel for years, were honestly a little taken aback. A pink suite... in this hotel?

But Jessica stood her ground. The result isn't just any room—it's a suite with all the trimmings: a private sauna, a Jacuzzi, gold details everywhere, and the pièce de résistance: a gift vending machine right in the room.

And sure enough, the suite went viral. Today, the Pink Suite is a phenomenon on Instagram and TikTok, fully booked, and even a reason for guests to come specifically to Van der Valk Breda.

Here, pink isn't just a color—it's an experience. Whether you're visiting for a romantic weekend, a photoshoot, or simply thinking, why not?, the Pink Suite is unforgettable.

[Looking for something truly different?](#)
[Book the Pink Suite and shine like never before.](#)





Ocean Suite



The Ocean Suite was born from a simple idea: not everyone wants beige. Sometimes, your hotel stay should be just as bold as your vacation plans. So we designed a suite for guests who love color, courage, and a touch of playfulness.

With marble-blue tiles in the bathroom, shell-shaped sinks, and a striking shell headboard, this suite is anything but standard. Jellyfish lamps create an almost magical atmosphere in the evening, and in the bathroom, a subtle light shines from the friendliest shark you'll ever meet.

Families are also considered: this suite doubles as a family room, with separate bunk beds for the kids, giving them their own little corner.

The result? A room with a bit of boldness, a wink to the ocean, and most importantly—a space where you immediately feel at ease. Distinctive, playful, and just a little rebellious; exactly what we intended.

[Feeling inspired?](#)
[Book this suite and immerse yourself!](#)





Honey Suite



Loving, warm, and with that extra touch: the Honey Suite is our answer to the ultimate bridal suite—with a twist.

Everything in this room exudes luxury, from the golden tones to the soft light reflecting off the honeycomb patterns on the walls.

The centerpiece? A stunning, themed bathroom, designed down to the smallest detail—a truly luxurious experience within the suite.

You'll also find a private sauna and a Jacuzzi, perfect for escaping together into your own world.

The design was created to capture a space as sweet, sparkling, and unforgettable as the occasion it's booked for.

And yes, this room is also perfect for anyone who just loves a little bling.

After all, why wait for a wedding when you can go for gold now?

In love, engaged, or simply ready for something special?
This suite is waiting for you.





Since 2021, Van der Valk Hotel Breda has had a stylish new centerpiece: Wohrmann's Bar. Named after the family that runs the hotel, this is the place where guests come together for a good conversation, a cup of coffee, a drink, or an evening with that little extra something.

The bar has a warm, elegant atmosphere, with a nod to New York-style sophistication—right here in Breda.

And because we love sharing a little extra, this article also includes a cocktail recipe inspired by our Van der Valk Hotel.

That way, you can bring a taste of Wohrmann's Bar straight into your own home.

WOHRMANN'S BAR



COCKTAILRECIPE

Wohrmann's Bar

Ingredients:

- 40 ml vanilla vodka
- 20 ml passion fruit liqueur (e.g., Passoã)
- 15 ml fresh lime juice
- 10 ml simple syrup
- 1 tbsp passion fruit pulp or juice
- Ice cubes

Garnish:

Half a passion fruit

Instructions:

- Add the vanilla vodka, passion fruit liqueur, lime juice, simple syrup, and passion fruit pulp to a shaker.
- Add ice and shake vigorously for about 15 seconds.
- Strain into a chilled coupe or martini glass.
- Garnish with half a passion fruit. Optionally, serve with a small glass of prosecco on the side — sip it separately or pour it in for your own little celebration!

The Golden Viper



OPENING HOURS WOHRMANN'S BAR

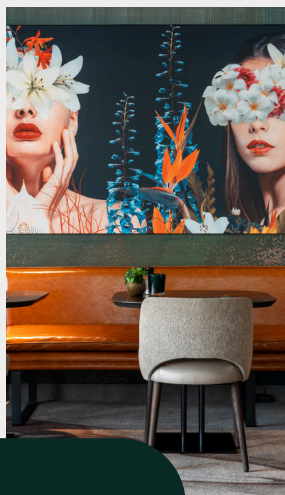


Coffee, bites or cocktails:
Mon-Sun: 8:00 AM – 12:00 AM



OPENING HOURS

RESTAURANT PRINCEVILLE



Breakfast:

Mon–Fri: 6:30 AM – 10:00 AM

Sat–Sun: 8:00 AM – 11:00 AM

Lunch:

Daily: 12:00 PM – 3:00 PM

Dinner:

Daily: from 5:00 PM – 10:00 PM





Green with a golden touch

Let's be honest: sustainability might not sound like the most exciting topic for a hotel magazine. But at Van der Valk Hotel Breda, we like to make it a little more fun (and greener). Literally.

Did you know we proudly hold the Green Key Gold certification? This international label shows that we're not only hospitable but also seriously committed to our planet.

Behind the scenes, our team works with heart and mind to make every process as sustainable as possible. And with great results: not bronze, not silver, but gold!

So, what does Green Key Gold actually mean? For example:

- Almost all hotel lighting uses LED bulbs—stylish and energy-efficient.
- Your room only consumes power when you're actually there, thanks to smart keycard switches.
- We don't replace towels daily unless you request it—less washing means less waste.
- We separate waste, and even food scraps are collected and turned into biogas.
- We work with a cleaning company that uses only eco-friendly products.
- You can charge your car and enjoy lunch at the hotel, with 30 (!) charging points for electric vehicles and as many local suppliers as possible.

And that's not even mentioning our low-impact printing, water-saving showerheads, and collaborations with local businesses.

Being sustainable isn't just an add-on for us; it's part of how we think, build, cook, clean, and welcome guests. You notice it, even in subtle ways—from a warm bed with efficiently laundered sheets to a fresh salad made from ingredients sourced from nearby farms.

So if you're wondering whether staying with us feels good—it does. And with a golden touch.



A champagne bottle is chilling in a gold bucket filled with ice. In the foreground, two coupe glasses filled with champagne are visible. The scene is set on a white marble surface.

Save the Date(s)



A new chapter full of
atmosphere,
coziness & experiences

Cheers to something new!

It was time for something new, surprising, and festive...

And now we can officially announce: Van der Valk Hotel Breda has its very own Events Department!

On July 25, 2025, we kicked things off with our very first Cocktail & Tapas Night in Wohrmann's Bar—an evening full of delicious drinks, surprising bites, and just the right atmosphere.

And trust us, it left everyone wanting more.

From now on, you can expect special evenings all year round.

Think recurring themed nights, live music, delicious dinners, cozy winter evenings, and summer parties that are guaranteed to put a smile on your face.

Once in a while, we release a calendar featuring a mix of beloved favorites and exciting new ideas.

Upcoming highlights include an ABBA Night (start warming up your vocals), a Christmas Sing-Along, culinary dinner shows, and a sultry End of Summer Pool Party—slippers optional, fun guaranteed.

Of course, the Cocktail & Tapas Night will return regularly, each time with a fresh twist—from Mexican to Mediterranean flavors.

And the best part? This is just the beginning. Behind the scenes, we're crafting a program full of experiences, flavors, and fun—right here in our hotel.

Curious about what's coming up? Keep an eye on our socials and website.

We can't wait to see you at the next event!



Your dream day at Van der Valk Breda



And as if that weren't enough: at Van der Valk Hotel Breda, you can say "I do" in style! As an official wedding venue, we provide the perfect setting to celebrate your love—from an intimate ceremony to a sparkling party with family and friends.

Our event halls and stylishly designed bar can be customized entirely to your wishes. Whether you dream of a cozy gathering or a grand celebration, we ensure everything aligns with your vision.

Prefer the fresh air? Our beautiful rooftop terrace is also available for exchanging your vows.

Our experienced team, including an in-house wedding planner, guides you from start to finish. From arranging the smallest details to coordinating the celebration, we make sure you only need to enjoy this unforgettable day.

Complete your day by relaxing in one of our luxury suites and enjoy our wellness and pool facilities. With 128 spacious rooms and suites, family and friends can stay comfortably, allowing everyone to celebrate together in style.

At Van der Valk Breda, it's all about love, atmosphere, and personal attention.

Curious to learn more? Email weddings@vandervalkbreda.com and discover how we can bring your dream wedding to life!

*We love celebrating your love
together with you!*

Celebrate your love



Meet the chef - Jelle





Welcome to Restaurant Princeville

At Restaurant Princeville, part of Van der Valk Hotel Breda, you can enjoy a delicious breakfast, a flavorful lunch, or an elegant dinner every day. From crispy morning pastries to refined seasonal dishes in the evening, our kitchen is ready to surprise and delight you.

Our kitchen is led by 26-year-old chef Jelle, who grew up in Zeeuws-Vlaanderen and brings years of experience in both service and the culinary world.

After completing his training and gaining valuable experience at the wine restaurant Pinot, he returned to Van der Valk Breda with a suitcase full of new flavors and ideas. Under his leadership, the dinner menu has received a fresh and high-quality upgrade, combining classic Van der Valk specialties with culinary finesse.

RESTAURANT PRINCEVILLE



Jelle on cooking at Princeville



Jelle, what's your favorite dish to make, and why?

At the moment, I actually have two favorites, and I can't choose between them. The first is a vegetarian dish paying tribute to Reypenaer, one of my favorite cheeses: ravioli with Reypenaer, creamy Mornay sauce, crispy Reypenaer, and aged balsamic, giving the dish a fresh, slightly tangy note.

The second is our strawberry trio: strawberry soup with yuzu and tonka beans, marinated strawberries, and strawberry sorbet with mint oil. Perfect with a light red wine or rosé—a summery dessert worth coming back for.

How does a new menu come together?

I'm constantly working on new menus. Inspiration comes from everywhere: online, from friends and family, other restaurants, or our suppliers. We're always looking for innovative ingredients and preparation techniques, but of course, some classics stay on the menu. Those classics can be refreshed in a new style so our guests are continuously surprised while still feeling at home.

If you had to choose one dish that represents the character of our hotel, what would it be?

That's a tricky but fun question! We work with colleagues from different cultures, backgrounds, and interests. The same goes for our guests: some come for the classic Van der Valk style, others to try something new. If I had to pick one dish, it would be gazpacho. A beautiful classic dish—just like our timeless values of hospitality and service—but it can also be presented in a modern style without losing its charm.



Our wellness area

RELAX & RECHARGE

Discover our wellness area with swimming pool, gym, and Finnish sauna—plus smart tips to make your sauna visit even more relaxing.





Escape the Daily Hustle



Looking to unwind, work out, or simply relax?

Dive into our spacious swimming pool for a refreshing lap, get your muscles moving in our fully equipped gym, or enjoy the warmth and calm of our authentic Finnish sauna. Our wellness area is the perfect place to restore balance to your body and mind—at your own pace.

Whether you're an early bird starting your day with a workout or prefer to relax in the sauna after a busy day, you're in the right place.

To help you make the most of your wellness experience, here are some handy sauna tips:

- 🔥 **Take your time.** A sauna session typically lasts 10–15 minutes. Don't overdo it; let your body acclimate to the heat.
- 🔥 **Cool down.** After the sauna, cool off under a cold shower or in the pool to stimulate your circulation.
- 🔥 **Stay hydrated.** Remember to drink plenty of water—sweating causes significant fluid loss.
- 🔥 **Use a towel.** Don't sit directly on the wooden benches; place a towel for hygiene and comfort.
- 🔥 **Listen to your body.** If you feel dizzy or unwell, stop immediately and take a break.
- 🔥 **Avoid heavy meals beforehand.** A full stomach can make it harder to fully enjoy your sauna experience.

Sit back & relax!

Enjoyed this magazine? We hope so—just like we hope you enjoyed your stay!

For more updates, events, or a little extra Valk-content, follow us on Instagram at [@vandervalkbreda](https://www.instagram.com/vandervalkbreda) or visit www.vandervalkbreda.com



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