

WAKE-UP BREAKFAST BUFFET

Coffee & Tea, Milk, Orange juice, Still & Sparkling water

Totally Baked basket (selection of fresh bread & pastries)

Selection of Cheese & cold cuts

Seasonal Fruit salad

Homemade marmalade, Butter, Honey, Nutella

OUR OFFER: €26 per person

ADDITIONAL STATIONS

EGG STATION (MANNED BY CHEF)

BOILED I SCRAMBLED I POACHED I FRIED OMELETS
Sides: Garnishes:
Hash browns Ham

Hash browns Ham Bacon Bacon

Ham Smoked salmon

Pork/Chicken Sausage Old Amsterdam Cheese

Roasted tomatoes Gouda cheese
Beans in tomato sauce Mushrooms
Mushrooms Bell peppers
Tomatoes

Onions
Spinach
Avocado

MIN: 15 guests

OUR OFFER: €10 per person

SMOOTHIE/JUICE STATION (MANNED BY SHAKER)

10-15 ingredients in showcase to blend up Different vegetables to make juices

MIN: 15 guests

OUR OFFER: €10 per person

INDULGING STATION

For those who like to indulge themselves in the best things and most sinful

Chocolate cakes Fudge
Brownies Sticky toffee

Muffins Chocolate sauce
Assortment of Whipped cream

pastries

OUR OFFER: €12.5 per person





PANCAKE STATION (MANNED BY

CHEF)

Poffertjes, Waffles & Crepes

Toppings

Chocolate sauce Powder sugar

Marmalades Cinnamon

Seasonal fruits Whipped cream

MIN: 15 guests

OUR OFFER: €10.per person

SMOKED FISH & MEAT

Fish Meat

Haring Charcuterie

Mackerel &

Rolmops Pickled Eel garnishes

Shrimps Salmon

OUR OFFER: €17.5 per person

FARMERS CHEESE STATION

Selection of cheeses

OUR OFFER: €17.5 per person

DESIGN YOUR OWN YOGHURT

Yoghurt types Toppings
0% Marmalade
Hangop Honey

Greek yoghurt Different types of seeds

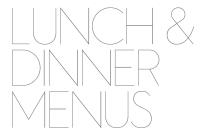
Farmer's yoghurt Crispy oatmeal

Granola

Dried super foods
Puffed amaranth
Puffed quinoa

OUR OFFER: €10 per person





HOAGIES

SANDWICH LUNCH - 3 PER GUEST

Coffee & Tea, Orange juice, Still & Sparkling water

Cubanos (Cuban sandwich) Open sandwiches

Panini's Cold/hot seasonal soup

OUR OFFER: €32 per person

FOOD TRUCKIN'

WALKING LUNCH - CHOICE OF 5 ITEMS (€65 per person)

WHERE **Broodje Kroket**

YOU'RE Meat ragout covered in breadcrumbs deep fried I white or brown AT

bread I hand cut fries I salad

Wow pita (+€3)

Warm Wagyu beef | Pita bread | peanut sauce | salad

IN THE Couscous & co MIDDLE... Raisins I watermelon

EAST

Lemon chicken

Preserved lemons I couscous

FAR EAST

Pho bo | Flat rice noodles | beef broth | bean sprouts | herbs

Bangalore Chicken Korma I white rice I herbs

Padoodle

Vegetarian Pad Thai I rice noodles I Brussel sprouts I tofu I tamarind I

egg | cashews | cilantro | lime

THE

What up dogGiant hotdog | Frankfurter sausage | bun | sauerkraut AMERICAS

When life gives you lemons... Halibut ceviche I citrus juices I avocado I spring onions I tomatoes I herbs I saltine crackers

South of the border tacos

Choice of entrecote or halibut I 3 soft corn tortillas I

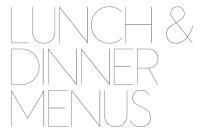
cilantro I onions I avocado I spicy salsa

Q&A Salad

Quinoa l avocado l chimichurri l feta cheese l spinach l red bell

peppers I flaxseed crackers





DESIGN YOUR OWN LUNCH/DINNER

3 COURSE (€ 75 per person) 4 COURSE (€ 95 per person) 5 COURSE (€ 115 per person)

The menu below is also
available as a walking
lunch/dinner (same price as above)

BUFFET (MIN 25 GUESTS)

4 Starters, 2 Mains fish/meat, plated dessert (€85 pp)

4 starters, 3 mains fish/meat +

Sweeten the pot dessert station (€105 pp)

6 starters, 4 mains fish/meat +

Sweeten the pot dessert station (€120 pp)

Pick & choose from the items below to create a delicious gastronomic ride

COLD STARTERS

Smoked Salmon

Beetroot, avocado, coriander and raw radish

Heritage tomatoes salad

confit tuna, smoked aubergine

Green beans &

grated foie grass salad

apple, gin and juniper berries puree (+ \leq 3)

SOUP & HOT STARTERS

Roasted Jerusalem Artichoke Soup

Irish mozzarella, sliced chestnut, fried mushroom **Pan fried goat's cheese**

Mixed berries, almonds &

rocket

Pan fried scallop

with pumpkin-orange, star anise and ink caviar (+ \in 3)

Calasparra rice risotto

sun-blushed tomatoes
purple broccoli

Grilled pigeon breast

confit leg, sweet corn puree baby corn (+ \in 3)

MAINS

Sea Trout

With pickled Thai shallots, crab and lemongrass sauce

Pan fried Sea bream

seasonal vegetables, cream cheese and coriander

Spiced monkfish

Bok choy, mango, papaya & pomegranate salsa

Steamed Halibut

ratte potatoes, roasted cauliflower puree (+ \leq 5)

Roasted vegetables

smoked aubergine, parmesan foam, tomato crumble

Mushroom Open Ravioli

With truffle, parmesan and gremolata

Grilled duck breast

confit of duck, carrots, green peas, parsley puree

Beef fillet

With cep hollandaise, chervil and tarragon.

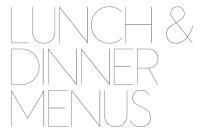
Aged sirloin

confit beef cheek, Basilippo mash potato, chives, grilled baby fennel ($+ \le 5$)

Roasted rump of lamb

Minted pea compote & new potatoes





DESIGN YOUR OWN LUNCH/DINNER (CONTINUED)

DESSERTS

Pistachio Parfait

with coconut sorbet, coconut mousse and pink graph fruit

Bread & Butter Pudding

Brioche, vanilla custard, caramel & brandy sauce, poached raisins

Valrhona Chocolate Mousse

with Vanilla Ice-cream and Cherry Sorbet **Roasted Pineapple**

roasted in rum with vanilla ice cream, raw pineapple, and pineapple parfait

Honeycomb parfait

Rose champagne poached

rhubarb

Elderflower crème brûlée Sticky toffee pudding

Mixed spiced ice cream

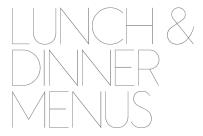
SWEETEN THE POT (MANNED BY CHEF)

Extravagant dessert stations to finish your meal with a bang!

MIN: 15 guests

OUR OFFER: 22 per person (if not included in buffet package)





FANCY WALK

WALKING DINNER (CHOICE OF 3 ITEMS PER COURSE)

STARTERS

Tuna and tomato cannelloni

with shallot and tomato fondue with coriander, basil and lemon confit

Cured leg of Iberico ham

with a reblochon custard and grissini bread sticks

Beef Carpaccio

with pickled mushroom, radish, wasabi mayonnaise and smoked oil

Chargrilled leeks

with shaved Parmesan, quail egg and hazelnut/truffle mayonnaise

Salted popcorn with crispy

free-range chicken cooked in tapioca flour, rolled in sumac with tsuyo no moto

Black rice "Lon tong"

with crispy vegetables, tomato sorbet and mozzarella mousse (vegetarian)

MAINS

Crispy salt cod brandade

Squid, pickled red peppers, chickpeas and chorizo

Veal, onion and truffle

Truffle sauce, onion puree, veal entrecote

Lamb, fennel and olive

Black olive béchamel, lamb mince and fennel

Open ravioli of BBQ eggplant

with carrot curry and grapefruit (vegetarian)

DESSERTS

Chocolate and rose yoghurt ice cream

Basil sugar doughnuts with lychee & mango dipping sauce

Coconut rice pudding with lemongrass & melon sorbet and ginger mousse

Honeycomb parfait & rhubarb poached in rose champagne

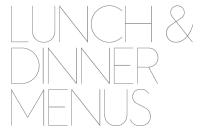
OUR OFFER: €75 per person

CANAPÉS (choice of 5)

- Japanese oyster with white Bloody Mary foam
- Crispy blini of corn with smoked salmon and chorizo crumble
- Roulleaux of duck liver with five spice crumble and yuzu
- Mini vegetarian pizza
- Mackerel with watermelon, zure bom and rye bread cream
- St. tartare with caviar and crème fraiche
- Mousse of celery and lady blue with granola and fruit secco
- Spicy green apple jelly with seared coquille

OUR OFFER: €25 per person





ADDITIONAL STATIONS

TOSSING THE SALAD (MANNED BY CHEF)

A chef will be tossing your salads on the spot Wide range of ingredients & dressings

MIN: 15 guests

OUR OFFER: 10 per person

CARNIVORE (MANNED BY CHEF)

Meat carving station

MIN: 15 guests

OUR OFFER: 28 per person

W FAIR (MANNED BY CHEF)

Popcorn Machine
Cotton Candy Machine

MIN: 15 guests

OUR OFFER: 17 per person

DESIGN YOUR OWN ICE CREAM (MANNED BY CHEF)

Design a unique flavor combination by choosing up to three delicious toppings from nine carefully selected ingredients. These toppings are then paired with a vanilla ice cream bar and a choice of your coating - milk or dark

MIN: 15 guests

OUR OFFER: 17 per person





DUCTH SNACK BAR (SERVED OR STATION)

Selection of deep fried Dutch snacks

Charcuterie & Cheeses

5 snacks per guest

MIN: 15 guests

OUR OFFER: 21 per person

TAPAS BAR (SERVED OR STATION)

Selection of Mediterranean style canapés

5 tapas per guest

MIN: 15 guests

OUR OFFER: 32 per person



Ready for a well deserved break? Pick and choose from the time outs below.

TIP: Feel free to mixxx them up!

TOTALLY BAKED

Coffee & Tea

Still & Sparkling water

A selection of fresh cookies and pastries

OUR OFFER: 9 per person

INDULGING STATION

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Still & Sparkling water

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Greek yoghurt Different types of seeds

Farmer's yoghurt Crispy oatmeal

Granola

Dried super foods
Puffed amaranth
Puffed quinoa

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