

WAKE-UP MENUS

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 | SCRAMBLED | POACHED | FRIED

Sides:

Hash browns
Bacon
Ham
Pork/Chicken Sausage
Roasted tomatoes
Beans in tomato sauce
Mushrooms

OMELETS

Garnishes:

Ham
Bacon
Smoked salmon
Old Amsterdam Cheese
Gouda cheese
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 pastries	Whipped cream

OUR OFFER: €12.5 per person

WAKE-UP MENUS

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

LUNCH & DINNER MENUS

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 YOU'RE AT

Broodje Krokot

Meat ragout covered in breadcrumbs deep fried | white or brown bread | hand cut fries | salad

Wow pita (+€3)

Warm Wagyu beef | Pita bread | peanut sauce | salad

IN THE MIDDLE... EAST

Couscous & co

Raisins | watermelon

Lemon chicken

Preserved lemons | couscous

FAR EAST

Pho-bulous

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

Funky curry

Bangalore Chicken Korma | white rice | herbs

Padoodle

Vegetarian Pad Thai | rice noodles | Brussel sprouts | tofu | tamarind | egg | cashews | cilantro | lime

THE AMERICAS

What up dog

Giant hotdog | Frankfurter sausage | bun | sauerkraut

When life gives you lemons...

Halibut ceviche | citrus juices | avocado | spring onions | tomatoes | herbs | saltine crackers

South of the border tacos

Choice of entrecote or halibut | 3 soft corn tortillas | cilantro | onions | avocado | spicy salsa

Q&A Salad

Quinoa | avocado | chimichurri | feta cheese | spinach | red bell peppers | flaxseed crackers

LUNCH & DINNER MENUS

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 (+ € 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 (+ € 3)

Calasparra rice risotto

sun-blushed tomatoes
purple broccoli

Grilled pigeon breast

confit leg, sweet corn puree
baby corn (+ € 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 (+ € 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 (+ € 5)

Roasted rump of lamb

Minted pea compote & new
potatoes

LUNCH & DINNER MENUS

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)

LUNCH & DINNER MENUS

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

Chargrilled leeks

with shaved Parmesan, quail egg and
hazelnut/truffle mayonnaise

Cured leg of Iberico ham

with a reblochon custard
and grissini bread sticks

Salted popcorn with crispy

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

Beef Carpaccio

with pickled mushroom, radish,
wasabi mayonnaise and smoked oil

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

LUNCH & DINNER MENUS

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

LUNCH & DINNER MENUS

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

TIME OUT MENUS

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

Coffee & Tea

Still & Sparkling water

&

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Brownies Sticky toffee

Muffins Chocolate sauce

Assortment of Whipped cream

pastries

OUR OFFER: €12.5 per person

SMOOTHIE/JUICE STATION (MANNED BY SHAKER)

10-15 ingredients in showcase to blend up

Different vegetables & fruits to make juices

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TIME OUT MENUS

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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

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