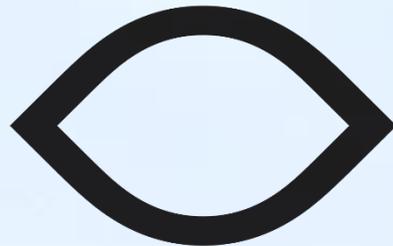


# Banqueting brochure 2018



eye

banqueting



## Welcome

EYE Banqueting welcomes you and your guests at this unique location offering endless possibilities for your event. This brochure contains a wide range of packages in which different requirements are taken into account. It is possible to book these packages separately or combined.

### Frequently asked questions

**1. What is included in the basic costs?**

*In the basic costs preparations, minimal staff support, dinnerware and cleaning are included.*

**2. Why are the personnel costs not included in the packages?**

*We keep this transparent to avoid double personnel costs when packages are combined.*

**3. Is it possible to have dinner for 10 persons?**

*Of course, but all prices are based on packages starting from 16 persons. It is also possible to dine with smaller groups at the EYE bar restaurant, but in that case you will not have a private room.*

**4. Can I change the content of the packages?**

*The content is fixed, however, there are special supplements for each package available.*

**5. Is it possible to get a customized proposal?**

*If you have any specific wishes based on a theme or any other special requests apart from our packages we would like to introduce you to our partner Select Catering. They are specialized in writing customized proposals in order to meet your personal requirements.*

**6. Do I get a discount when I combine packages?**

*All packages have fixed prices, these will not change if multiple packages are combined.*

### Extra information

- Prices are including the use of present furniture in EYE.
- Prices are excluding VAT.

To make it as easy as possible for you, we ask you to fill out the form on our website according to your needs: [www.eyebanqueting.nl](http://www.eyebanqueting.nl). At a glance you will see the total costs for the culinary part of your event and also be able to easily send your request to us.

For all your culinary inquiries, please contact the Banqueting department. By e-mail via [info@eyebanqueting.nl](mailto:info@eyebanqueting.nl) or by phone: +31 (0)20-702 76 14.

For all other inquiries, please contact your contact from Sales & Events. By e-mail via [events@eyefilm.nl](mailto:events@eyefilm.nl) or by phone: +31 (0)20-589 14 01.

It goes without saying that we will make every effort to turn your event into a success. If you have any specific requirements, such as a theme or any other special requests, please let us know. We will be happy to introduce you to our partner, Select Catering: [www.selectcatering.nl](http://www.selectcatering.nl). They will be able to meet all your specific needs and write a customized proposal for you.

We look forward to welcome you.

**“A party without cake is just a meeting” – Julia Child**

## Table of contents

Coffee & tea packages.....	4
Breakfast packages .....	5
Lunch packages .....	6
Beverage packages .....	8
Specials.....	11
High tea .....	11
Bubbles & bites .....	11
Buffets .....	12
Dinners .....	15
Menu.....	16
5-gangen walking dinner special.....	17
Extras .....	18

## Coffee & tea packages

When your guests arrive you want them to feel welcome. Therefore we will offer your guests freshly brewed coffee and tea. The packages below can be booked for up to 4 hours and for a minimum of 10 persons.

Personnel costs:

10 - 34 persons	*Basic costs (€ 230,-)
34 - 70 persons	Basic costs + extra personnel costs of € 140,-
70 - 99 persons	Basic costs + extra personnel costs of € 280,-

\* In the start-up costs preparations, minimal staff support, dinnerware and cleaning are included.

### Easy coffee

€ 5,80 p.p.

Unlimited coffee and tea with biscuits  
We will also place carafes of water

### Coffee & sweets

€ 6,40 p.p.

Unlimited coffee and tea with mini coconut cakes  
& madeleines (3 p.p.)  
We will also place carafes of water

### Bonjour

€ 7,60 p.p.

Unlimited coffee and tea with freshly baked mini croissants & mini chocolate rolls (2 p.p.)  
We will also place carafes of water

We offer the coffee packages below for a minimum of 10 persons and a maximum of 20 persons, prices are excluding service and only available on weekdays.

### Coffee your own way – self-service package

€ 5,80 p.p.

Unlimited coffee and tea with biscuits, including carafes of water.  
We will place a Nespresso machine in the room which you can easily use by yourself.  
We will place enough cups and we will clean the room after leaving.

Start-up costs are waived, single charges of € 85,-	
10 - 20 persons	€ 5,80 p.p.

The above mentioned coffee packages can be complemented with several extras. We offer these extras for a minimum of 10 persons.

Fresh mint tea (unlimited)	€ 1,20 p.p.
Soda package (unlimited, variation of different sodas)	€ 5,00 p.p.
Sodas based on consumption	€ 2,95 pcs
Freshly baked danish pastries (2 pcs)	€ 2,30 p.p.
Yogi & Yousef dates snack	€ 4,60 p.p.
Candy bars; Mars, Balisto, Snickers (1 p.p.)	€ 1,50 p.p.
Tony Chocolonely (47 gram, 1 p.p.)	€ 2,00 p.p.
Box of handfruit	€ 1,50 p.p.
Freshly baked croissant (big, 1 p.p.)	€ 1,80 p.p.
Sausage or cheese roll (1 p.p.)	€ 2,00 p.p.
Smoothie of the day	€ 3,50 p.p.

## Breakfast packages

To start the day full of energy, breakfast should not be skipped. When your event starts early in the morning, we are happy to arrange this for you. We offer four breakfast packages which can be accompanied with extras. What is a breakfast without coffee and tea? That is why we serve unlimited coffee and tea with our breakfast packages. We offer the packages and extras below for a minimum of 20 persons. These packages can be booked for up to 2 hours.

Personnel costs:

20 – 50 persons	*Basic costs (€ 230,-)
51 – 99 persons	Basic costs + extra personnel costs of € 140,-

*\* In the start-up costs preparations, minimal staff support, dinnerware and cleaning are included.*

### Small breakfast

**€ 7,50 p.p.**

Croissant served with butter and apricot jam  
 Wrap with smoked salmon and cream cheese  
 Fresh fruit salad  
 Coffee & tea

### Easy breakfast

**€ 10,50 p.p.**

Croissant served with butter and apricot jam  
 Mini Danish pastry  
 Sandwich with 'Beemster' cheese  
 Sandwich with ham  
 Box of hand fruit  
 Coffee & tea

### Healthy breakfast

**€ 13,50 p.p.**

Yoghurt with dried fruits, muesli and honey  
 Whole grain bread with ham, lettuce and tomato  
 Whole grain bread with cream cheese, cucumber and alfalfa  
 Organic rye bread with old 'Beemster' cheese  
 Box of hand fruit  
 Coffee & tea

### Business breakfast

**€ 15,75 p.p.**

Focaccia with smoked salmon and lettuce  
 Whole grain bread with old 'Beemster' cheese and tomato  
 Sandwich with roast ham and lettuce  
 Mini chocolate roll  
 Fresh fruit salad  
 Coffee & tea

The following side orders are available to complement your breakfast.

Freshly baked croissant (1 p.p.)	€ 1,80 p.p.
Chocolate roll (1 p.p.)	€ 2,00 p.p.
Carafes with milk & orange juice	€ 4,50 p.p.
Smoothie of the day	€ 3,50 p.p.

## Lunch packages

A relaxing moment to process the morning and to generate new energy for the afternoon. For lunch we have several options, whether you choose a simple lunch with sandwiches or an extended lunch with warm extras. The lunch items will be presented on a buffet. These packages and extras can be booked for up to 2 hours for a minimum of 20 persons.

Personnel costs:

20 – 40 persons	*Basic costs (€ 230,-)
41 – 70 persons	Basic costs + extra personnel costs of € 140,-
71 – 99 persons	Basic costs + extra personnel costs of € 280,-

\* In the start-up costs preparations, minimal staff support, dinnerware and cleaning are included.

### Easy break (5 items per person)

€ 14,50 p.p.

Raisin bun with salted butter  
 Brown sandwich with Beemster cheese and alfalfa  
 Organic yoghurt with muesli and honey  
 Fresh hand fruit  
 Milk & orange juice

### Healthy break I (5 items per person)

€ 18,00 p.p.

Fusili salad with sundried tomatoes, olives, feta cheese, spring onion and lemon dressing.  
 Homemade focaccia with organic Hummus, grilled red pepper,, sunflower seeds and rucola pesto  
 Brown sandwich with grilled chicken, egg salad and fresh chive  
 Wrap with smoked salmon, cream cheese and spring onion  
 Fresh hand fruit  
 Milk & orange juice

### Healthy Break II (5 items per person)

€ 18,00 p.p.

Salad from young spinach, roasted pumpkin, goat cheese, roasted almonds, sundried tomatoes and balsamico syrup.  
 Homemade focaccia with organic tuna salad, grilled sweet pepper and alfalfa  
 Brown sandwich with old Beemster cheese, garden cress and radish  
 Wrap with chickpeas mousse, grilled sweet pepper and zucchini and roasted pecan nuts.  
 Fresh hand fruit  
 Milk & orange juice

\*Next page for more lunch packages

**Business break (5 items per person)**
**€ 20,50 p.p.**

Asian teriyaki chicken and noodle salad with green beans, spring onion, mint, red chili, mushrooms and sesame seeds

White sandwich with New York pastrami, capers and mustard cream sauce

Brown sandwich with Dutch goat cheese, red onion compote, roasted nuts and rucola

Italian sandwich with Parma ham, rocket en truffle mayonnaise

Fresh seasonal fruit

Milk &amp; orange juice

Fresh smoothie of the day

The following side orders are available to complement your lunch.

Tomato soup with fresh basil and Parmesan cheese	€ 3,20 p.p.
Zucchini soup with crème fraiche and chive	€ 3,20 p.p.
Sandwich 'kroket' (typical Dutch)	€ 3,50 p.p.
Sausage roll ( 1 p.p. )	€ 2,00 p.p.
Unlimited coffee & tea (in combination with lunch)	€ 3,50 p.p.
Smoothie of the day (1 p.p.)	€ 5,00 p.p.
Soda package (unlimited, variation of different sodas)	€ 6,00 p.p.
Dutch assortment drink package (incl. wine, beer, sodas, mineral water)	€ 8,00 p.p.
Sodas based on consumption	€ 2,95 pcs

## Beverage packages

### Buyout standard beverage assortment (house wines, beer, soda and mineral water)

The beverage packages and extras can be booked for up to 2 hours for a minimum of 20 persons. These packages can be combined with the 'bites' which you can find on the next page. The basic costs (€ 230,-) will lapse, as the beverage packages are offered including personnel costs.

½ hour assorted drinks	€ 11,50 p.p.
1 hour assorted drinks	€ 13,00 p.p.
1,5 hours assorted drinks	€ 15,00 p.p.
2 hours assorted drinks	€ 17,00 p.p.
2,5 hours assorted drinks	€ 18,50 p.p.
3 hours assorted drinks	€ 20,00 p.p.
3,5 hours assorted drinks	€ 21,00 p.p.
4 hours assorted drinks	€ 22,00 p.p.

According to your wishes the duration of your event can be extended, please discuss this with the supervisor.

The following extras are available to complement your beverage package.

Glass of prosecco	€ 4,50 p.p.
Glass of Champagne (Moët & Chandon)	€ 9,50 p.p.

## Bites

All bites packages are a supplement of the beverage packages which you find on the previous page.  
 All packages are available for a minimum of 20 persons and can only be ordered for the entire group.

### Salty bites

Mixed nuts € 2,30 p.p.

Salted cookies € 2,30 p.p.

### Olives

Marinated green and black olives € 2,90 p.p.

### My delicious garden

Seasonal vegetable crudités served with a fresh herbal salsa € 4,50 p.p.

### Amsterdam platter

Typical beef and liver sausage and Dutch matured cheese with mustard and Amsterdam pickles € 3,50 p.p.

### Mini thrill grill burger (2 pieces p.p.)

Mini hamburger with grilled beef, tomato, cheddar, onion, fresh lettuce and tarragon mayonnaise € 4,85 p.p.

### Pork Belly bun (1 p.p.)

Steamed bun with crispy pork and pickled cucumbers € 4,85 p.p.

### Deep fried snacks (3 pieces p.p.)

Crunchy hot snacks; bitter balls, cheese sticks & shrimps served with mustard & chili sauce € 5,75 p.p.

### Asian Delight (2 pieces p.p.)

Popcorn shrimp; Crispy rice with shrimp tempura Asian marinated chicken saté served with peanut sauce and crispy onions € 6,50 p.p.

### Bruschetta (3 pieces p.p.)

Bruschetta's with seasonable ingredients. € 7,50 p.p.

### Pintxos (3 pieces p.p.)

Bites from North Spain served on a crispy baguette € 8,50 p.p.

Serrano ham, gorgonzola and fig compote

Gamba, red pepper, crab salad and green asparagus

Goat cheese, grilled eggplant and chutney of red sweet pepper and black olives

**Mix & Match** (3 pieces p.p.)

€ 7,50 p.p.

Choose three canapés from the selection below. All our canapés will be served cold.

Meat

Pancake with peking duck, cucumber, spring onion and hoisin sauce.

Bruschetta with a rouleau of chicken, red onion chutney and curry mayonnaise

BLT mini wrap; bacon, lettuce, tomato and truffle crème

Fish

Lollipop of Asian marinated gamba served with wasabi mayonnaise

Mini pizza of crispy tortilla with a tartare of smoked salmon, parsley and sauce of capers

Mini wonton filled with crabsalad, coriander, red pepper and Tobiko caviar

Vegetarian

Saffron cracker with a crème of goat cheese, rosemary, roasted quinoa and a crumble of black olivas

Ricewrap filled with carrot, soybean, cashewnuts, sesam and hoisin sauce

Rouleau of grilled zucchini filled with ricotta and sun-dried tomato

**Cheese trolley**

€ 7,75 p.p.

A variation of different cheeses like; soft goat cheese, blue cheese and old cheese. Served with grapes, fig compote and raisin bread.

*\*Also available as a supplement after dinner.*

## Specials

We also have special packages available in order to add something extra to your event. You can order these specials for a minimum of 20 persons. These packages can be booked for up to 2 hours.

Personnel costs:

20 – 50 persons	*Basic costs (€ 230,-)
51 – 99 persons	Basic costs + extra personnel costs of € 140,-

*\* In the start-up costs preparations, minimal staff support, dinnerware and cleaning are included.*

### High tea

**€ 18,00 p.p.**

A lovely way to spend the afternoon with sweets and various tea blends. Our high tea consists of;

- Variation of macarons
- American brownie
- Chocolate bonbon
- Scones with whipped cream and jam
- Finger sandwich with smoked salmon, cucumber and a spread of dill
- Finger sandwich with smoked chicken and a mustard mayonnaise
- Finger sandwich with 'Beemster' cheese, tomato and pesto
- Unlimited tea with various tea blends
- On request we also serve coffee

### Bubbles & bites

**€ 20,50 p.p.**

Would you rather spend the afternoon with savoury fresh products and do you prefer a glass of Prosecco? In that case we can offer you the following special package:

- Marinated olives
- 'Beemster' cheese
- Manchego
- Old Amsterdam with mustard
- Country pate with orange chutney
- Crostini
- Lollipop of smoked salmon and herb cream
- Included prosecco, mineral water and white or red wine on request

## Buffets

An attractively decorated buffet with a large variety of cold and hot dishes to choose from. The buffet packages are without desserts. The buffets can be ordered for a minimum of 30 persons and are also available as lunch. Among the extras you will find the various beverage packages. These packages can be booked for up to 3 hours.

Personnel costs:

30 – 50 persons	Basic costs (€ 230,-)
51 – 75 persons	Basic costs + extra personnel costs à € 140,-
76 – 99 persons	Basic costs + extra personnel costs à € 280,-

\* In the start-up costs preparations, minimal staff support, dinnerware and cleaning are included.

### Italian buffet

**€ 37,50 p.p.**

*Cold dishes:*

Salad Caprese; Italian tomatoes, mozzarella and fresh basil  
 Carpaccio from thin sliced beef with Parmesan cheese, pine nuts and truffle mayonnaise  
 Tacchino tonnato; thin sliced turkey with rocket, capers and tuna mayonnaise  
 Frutti di Mare with marinated seafood and fresh fennel salad  
 Fresh baked bread with tapenade and butter

*Warm dishes:*

Lasagne Bolognese from beef with béchamel sauce, Parmesan cheese and rocket  
 Saltimbocca of chicken with sage and Parmaham  
 Penne Vegetariana with seasonable vegetables and pesto sauce  
 Oven baked roseval potatoes with olive oil and roasted garlic  
 Oven grilled Italian vegetables with fresh herbs

*Italian dessert (supplement):*

Panna cotta with red fruits  
 Classic tiramisu with cacao and caramel sauce

**€ 7,50 p.p.**

## Spring buffet

€ 38,50 p.p.

### *Cold dishes:*

Bulgur salad with roasted grilled vegetables, goat cheese and cucumber  
Pasta salad with tuna, red bell pepper, spring onion and olives  
Salad of potatoes, smoked mackerel, parsley, silver onions, capers and balsamico dressing  
Fresh baked bread with tapenade and butter

### *Warm dishes:*

Meatballs of lamb with a sauce of tomato, oregano, parsley and garlic  
Fillet of guinea fowl with a truffle and mushrooms sauce  
Baked seasonal white fish fillets with capers, tomato, red onion and garlic  
Spaghetti Aglio Peperoncino with Parmesan cheese  
Oven baked roseval potatoes with rosemary  
Stir fried seasonal vegetables

### *Spring dessert:*

Strawberry Bavaroise with white chocolate mousse and red fruit  
Sticky toffee with pure chocolate and pistachio-caramel

€ 7,50 p.p.

## Autumn buffet

€ 39,50 p.p.

### *Cold dishes:*

Salad goat cheese with wild spinach, beetroot, walnuts and honey mustard dressing  
Roasted turkey with salsa verde  
Carpaccio from thin sliced beef with Parmesan cheese, pine nuts and truffle mayonnaise  
Caesar salad with smoked chicken, egg, croutons and Caesar dressing  
Freshly baked bread with salted butter and garlic butter

### *Warm dishes:*

Venison casserole with fried mushrooms, red bell pepper, red wine sauce and fresh herbs  
Grilled salmon in a sauce of saffron with capers and red pepper  
Ravioli filled with pumpkin with sage and fresh cherry tomatoes sauce  
Oven baked potato with a gratin of Parmesan cheese  
Steamed green cabbage with fried bacon and shallots  
Oven roasted pumpkin, carrot and parsnip

### *Autumn dessert:*

Classic tiramisu with cacao and caramel sauce  
Trifle cake with red fruit and lemon curd

€ 7,50 p.p.

## French buffet

€ 42,50 p.p.

### *Cold dishes:*

Smoked Salmon with a cream of horseradish, dill, cucumbers and lemon

Caesar salad with smoked chicken, egg, croutons and Caesar dressing

Quiche with grilled vegetables, bacon, pine nuts and melted brie cheese

Salad with baked mushrooms, goat cheese, sun-dried tomatoes, nuts and honey- thyme dressing

Fresh baked bread with tapenade and butter

### *Warm dishes:*

Coq au vin; chicken braised in red wine with carrot, smoked bacon, celery and shallot

Boeuf Bourguignon marinated with pickled onions, roasted sweet pepper and mushrooms

Grilled white fish with a beurre blanc sauce, saffron and cherry tomato

Mousseline au pommes de terres

Ratatouille with Provence herbs

### *France dessert (supplement):*

White chocolate mousse with a crème of red fruit

Carrot cake with walnuts and crème of lemon

€ 8,50 p.p.

Our buffet packages can be combined with the supplements below.

Coffee, tea & chocolates	€ 2,90 p.p.
2 hours of assorted drinks	€ 14,50 p.p.
3 hours of assorted drinks	€ 16,50 p.p.
Cheese trolley	€ 7,75 p.p.

## Dinners

EYE banqueting offers a variety of dinner packages available in different serving styles. Naturally, we take all dietary requirements into account and we prefer to hear those in advance. The dinner packages can be booked for a minimum of 16 persons and for up to 3 hours. These dinner packages are also available for lunch.

Personnel costs sit-down dinner:

16 – 20 persons	Basic costs (€ 230,-)
21 – 30 persons	Basic costs + extra personnel costs of € 140,-
31 – 50 persons	Basic costs + extra personnel costs of € 280,-
51 – 70 persons	Basic costs + extra personnel costs of € 420,-

### Sit-down dinner

Soup, main course, dessert	€ 36,50 p.p.
Starter, main course, dessert	€ 38,90 p.p.
Starter, soup, main course, dessert	€ 41,20 p.p.
Starter, second course, main course, dessert	€ 43,50 p.p.
Starter, soup, second course, main course, dessert	€ 45,80 p.p.

We will place bread and butter on the tables.

Personnel costs walking dinner:

16 – 20 persons	Basic costs (€ 230,-)
21 – 35 persons	Basic costs + extra personnel costs of € 140,-
36 – 60 persons	Basic costs + extra personnel costs of € 280,-
61 – 80 persons	Basic costs + extra personnel costs of € 420,-
81 – 99 persons	Basic costs + extra personnel costs of € 560,-

### Walking dinner (from 5-courses)

5 Course walking dinner	€ 45,80 p.p.
6 Course walking dinner	€ 48,20 p.p.
7 Course walking dinner	€ 50,50 p.p.
5 Course walking dinner special <i>*Page 16 for the menu</i>	€ 39,00 p.p.

Dinner arrangements can be combined with the following supplements.

Coffee, tea & chocolates	€ 2,90 p.p.
Welcome drink prosecco (1 p.p.)	€ 4,50 p.p.
Welcome drink Champagne (1 p.p.)	€ 8,50 p.p.
Dutch assorted drinks	€ 16,50 p.p.
Special wines basic (assorted drinks included)	€ 20,50 p.p.
Special wines medium (assorted drinks included)	€ 24,50 p.p.
Special wines luxury (assorted drinks included)	€ 27,50 p.p.
Cheese trolley	€ 7,75 p.p.
Menu cards (minimum of 16)	€ 4,75 p.p.
Flower decorations on the table	€ 8,50 pcs

## Menu

### Starters

**Carpaccio.** *Thinly sliced beef carpaccio with Parmesan cheese, arugula, pine nuts and quail egg*  
**Tacchino tonnato.** *Thin sliced turkey roast with tomato, rocket salad, capers and tuna mayonnaise*  
**Steak tartar.** *With quail egg, fried capers and tarragon crème.*  
**Pickled salmon.** *With crème of horseradish, grilled zucchini, young lettuce and a jelly of tomato*  
**Fried cod bits of North sea mackerel.** *With wild spinach, capers and saffron (warm)*  
**Goat cheese.** *Wrapped in fresh pasta with beetroot foam, balsamico en nuts (V)*  
**Smoked celeriac.** *With a Vadouvan marinated squash, celeriac foam and watercress dressing (V, lukewarm)*

### Soups

**Zucchini soup.** *With cream of roasted peppers (V)*  
**Pumpkin soup.** *With a cookie crumble (V)*  
**Tom Kha Kai soep.** *With chicken and Asian vegetables*

### Second courses

**Rouleau of chicken.** *With cauliflower mousseline, roasted almonds and veal gravy*  
**Gamba's.** *With noodles and sweet chilli*  
**Gnocchi.** *With fried mushrooms, Parmesan cheese and truffle gravy (V)*  
**Baked polenta.** *With grilled eggplant, puffed cherry tomatoes, Parmesan cheese and spinach sauce (V)*

### Main courses

**Veal stew.** *With Roseval potatoes, grilled 'forgotten' vegetables and Bordelaise sauce*  
**Roasted chicken.** *With green peas, mixed mushrooms and sweet potato mousseline*  
**Beef steak.** *With spinach, stock pot from potatoes and Béarnaise sauce*  
**Duck breast.** *With gnocchi, fried mushrooms, cream of pea and sauce of star anise*  
**Baked sea bream.** *With mashed potatoes, carrots, fried zucchini and sauce Antiboise*  
**Harder.** *With roasted leek, grilled potato and foam of anchovies*  
**Cauliflower curry.** *With fried shallot, marinated green beans and quail egg (V)*  
**Cannelloni.** *Filled with radicchio, mushrooms and truffle tapenade (V)*

### Desserts

**Chocolate mousse.** *With white and dark chocolate floes, mint and red fruit*  
**Tarte tatin.** *Served with cinnamon cream and star anise*  
**Lemon cheesecake.** *With merengue, white chocolate and raspberry dressing*  
**Homemade strawberry cake.** *Served with red fruit.*

## Menukaart

### Voorgerechten

**Carpaccio.** Dingesneden rundercarpaccio met Parmezaanse kaas, rucola, pijnboompitjes en kwarteleitje  
**Tacchino tonnato.** Dingesneden kalkoenfilet met tomaat, rucola, kappertjes en tonijnmayonaise  
**Steak tartaar.** Met kwarteleitje, gefrituurde kappertjes en dragoncrème  
**Gepekeld zalm.** Met crème van mierikswortel, gegrilde courgette, jonge veldsla en gelei van tomaat  
**Kibbeling van Noordzee makreel.** Met wilde spinazie, kappertjes en saffraan (warm)  
**Geitenkaas.** Gerold in verse pasta met schuim van rode biet, balsamico en noten (V)  
**Gerookte knolselderij.** Met in Vadouvan gemarineerde pompoen, schuim van knolselderij en waterkersdressing (V, lauwwarm)

### Soepen

**Courgettesoep.** Met een schuim van gegrilde paprika (V)  
**Pompoensoep.** Met koriander en crème fraîche (V)  
**Tom Kha Kai soep.** Met gegrilde kip en Oosterse groenten

### Tussengerechten

**Rouleau van Boerderijkip.** Met mousseline van bloemkool, geroosterde amandelen en kalfsjus  
**Gamba's.** Met noedels en sweet chili  
**Gnocchi.** Met gebakken bospaddenstoelen, Parmezaanse kaas en jus van truffel (V)  
**Gebakken polenta.** Met gegrilde aubergines, gepofte tomaat, Parmezaans kaas en saus van spinazie (V)

### Hoofdgerechten

**Kalfssukade.** Met rozemarijn roseval aardappels, gegrilde 'vergeten' groenten en Bordelaisesaus.  
**Gebraden Boerderijkip.** Met doperwten, bospaddestoelen en mousseline van zoete aardappel  
**Runderentrecote.** Met gebakken spinazie, aardappelgratin en Bearnaisesaus  
**Tamme eendenborst.** Met gnocchi, crème van doperwt, gebakken paddenstoelen en jus van steranijs  
**Doradefilet.** Met aardappelpuree, bospeen, gefrituurde courgette en saus Antibiose  
**Harder.** Met geroosterde prei, gegrilde aardappel en schuim van ansjovis  
**Curry van bloemkool.** Met gefrituurde sjalot, gemarineerde boontjes en kwartelei (V)  
**Cannelloni.** Gevuld met radicchio, paddestoelen en truffel tapenade (V)

### Desserts

**Chocolademousse.** Met witte en pure chocolade schotsen, munt en rood fruit  
**Tarte tatin.** Van appel met mascarpone van kaneel en anijsblad  
**Citroen cheesecake.** Met meringue, witte chocolade en bosvruchten  
**Taartje van aardbeien.** Geserveerd met rood fruit

### 5-gangen walking dinner special

*Ricewrap with peking duck, seasonal vegetables, spring onion and hoisin sauce*

*Tom Kha Kai soup with grilled chicken, bean sprouts, coriander and red pepper.*

\*

*Mini crispy pulled pork bun with pickled cucumber, sesame and BBQ sauce*

\*

*Indian skewer of lamb with marinated chickenpeas, Chinese broccoli, green curry cream and quail egg*

\*

*Merengue with red fruit, 'bastogne', basil and mascarpone*

### Extras

To give your guests a lasting memory of your event you can choose a special "giveaway" from the EYE store. We also offer various extras such as flower decorations, extra staff or menu cards on the table.

Give away's EYE store	On request
Flower decorations on the table	€ 8,50 a piece
Cloakroom attendant (4 hours)	€ 140,00
Hostess (4 hours)	€ 140,00
Service employee (4 hours)	€ 140,00
Menu cards (minimum of 16 cards)	€ 4,75 p.p.
Lunch packages (minimum of 50 packages)	€ 8,75 p.p.
Children's menu (evening)	€ 13,50 p.p.
Crew meal (lunch)	€ 8,75 p.p.
Crew meal (dinner)	€ 13,50 p.p.
Crew sodas (per 4 hours)	€ 7,50 p.p.

## Personnel clothing

Each event is different and each event requires a different look and feel. Therefore we offer different options for the clothing of our staff. We will ask you in advance which style you prefer.

Formal



Informal

