

Banqueting brochure

2020



... for an unforgettable event!

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. 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 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 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.

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
'Street-food'.....	17
Extras	17
Example packages.....	18
Personnel clothing.....	19



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 - 40 persons	*Basic costs (€ 260,-)
41 - 70 persons	Basic costs + extra personnel costs of € 150,-
71 - 99 persons	Basic costs + extra personnel costs of € 300,-

** 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 chocolates and mini 'stroopwafels' (Dutch delicacy).
We will also place carafes of water.

Healthy Coffee

€ 7,60 p.p.

Unlimited coffee and tea with freshly baked oat and red fruit cookie,
Tony Choclonely dark chocolate and an energy smoothie-shot.
We will also place carafes of water.

We offer the below coffee package 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

Unlimited coffee and tea with biscuits, including carafes of water. We will place a Nepresso 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 and ginger tea (unlimited)	€ 1,20 p.p.
Infused water (Mason jar filled with fresh fruit and herbs)	€ 1,50 p.p.
Soda package (unlimited, variation of different sodas)	€ 5,00 p.p.
Sodas based on consumption (per piece)	€ 2,95 pcs.
Mini candy bars (2 p.p.)	€ 1,50 p.p.
Tony Choclonely (several flavours, 50 gram, 1 p.p.)	€ 2,00 p.p.
Fresh hand fruit	€ 1,50 p.p.
Freshly baked mini croissants and chocolate rolls (2 p.p.)	€ 2,00 p.p.
Large muffin deluxe (several flavours, 1 p.p.)	€ 3,50 p.p.
Mini muffins (2 p.p.)	€ 1,50 p.p.
Smoothie of the day (1 p.p.)	€ 3,50 p.p.
Eat Natural fruit & nut bar (1 p.p.)	€ 2,50 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 – 40 persons	*Basic costs (€ 260,-)
41 – 70 persons	Basic costs + extra personnel costs of € 150,-
71 – 99 persons	Basic costs + extra personnel costs of € 300,-

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

Small breakfast (3 items per person)

€ 7,50 p.p.

Croissant served with butter and jam
Yoghurt with dried fruit, muesli and honey
Fresh fruit salad
Coffee & tea

Easy breakfast (4 items per person)

€ 10,50 p.p.

Croissant served with butter and jam
Sandwich with 'Beemster' cheese, salad and mustard mayonnaise
Sandwich with ham, salad and salted butter
Box of hand fruit
Coffee & tea

Healthy breakfast (5 items per person)

€ 13,50 p.p.

Yoghurt with dried fruit, muesli and honey
Whole grain bread with grilled chicken, lettuce and cucumber
Whole grain bread with Hüttenkase, rettich and alfalfa
Homemade banana bread with nuts
Box of hand fruit
Coffee & tea

Business breakfast (5 items per person)

€ 15,75 p.p.

Focaccia with smoked salmon and lettuce
Whole grain bread with old 'Beemster' cheese and rocket
Sandwich with roasted ham, lettuce, tomato and cucumber
Mini viennoiserie
Fresh fruit salad
Coffee & tea

The following side orders are available to complement your breakfast. We offer these extras for a minimum of 20 persons.

Freshly baked croissant or chocolate roll (large, 1 p.p.)	€ 1,80 p.p.
Homemade banana bread (1 p.p.)	€ 2,90 p.p.
Yoghurt with homemade granola and fresh fruit	€ 3,50 p.p.
Large muffin (several flavours, 1 p.p.)	€ 3,50 p.p.
Carafes with fresh orange juice	€ 4,50 p.p.
Smoothie of the day	€ 3,50 p.p.
Fresh mint and ginger tea (unlimited)	€ 1,20 p.p.
Infused water (Mason jar filled with fresh fruit and herbs)	€ 1,50 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 (€ 260,-)
41 – 70 persons	Basic costs + extra personnel costs of € 150,-
71 – 99 persons	Basic costs + extra personnel costs of € 300,-

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

Easy break (4 items per person)

€ 14,50 p.p.

Frisian sugar-loaf with butter
Brown sandwich with Beemster cheese and alfalfa
White sandwich with chicken fillet, salad and pesto
Fresh hand fruit
Fresh orange juice

Healthy break I (5 items per person)

€ 18,00 p.p.

Fusilli salad with sundried tomatoes, olives, feta cheese, spring onion and a yoghurt dressing
Homemade focaccia with organic hummus, grilled red pepper, sunflower seeds and rocket pesto
Brown sandwich with grilled chicken, egg salad and fresh chive
Wrap with smoked salmon, cucumber, cream cheese and spring onion
Fresh hand fruit
Fresh orange juice

Healthy Break II (5 items per person)

€ 18,00 p.p.

Bulgur salad with mushrooms, feta cheese, nuts and parsley dressing
Homemade focaccia with organic tuna salad, grilled sweet pepper and alfalfa
Brown sandwich with goat cheese, roasted nuts, sundried tomatoes and rocket
Wrap with sweet potato spread, smoked chicken and spinach
Fresh hand fruit
Fresh 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 Beemster cheese, Piccalilly mayonnaise, rocket and roasted nuts
 Italian sandwich with Parma ham, rocket and truffle mayonnaise
 Fresh seasonal fruit
 Fresh orange juice
 Fresh smoothie of the day

The following side orders are available to complement your lunch. We offer these extras for a minimum of 20 persons.

Tomato soup with fresh basil and Parmesan cheese (V)	€ 3,20 p.p.
Green pea soup with crème fraîche and chive (V)	€ 3,20 p.p.
Pumpkin soup with coriander and crème fraîche (V)	€ 3,20 p.p.
Sandwich 'kroket' (typical Dutch snack) served with mustard	€ 3,50 p.p.
Mini quiche Lorraine or mushrooms with truffle (1 p.p.)	€ 3,25 p.p.
Japanese Yakitori stick (2 p.p.)	€ 3,25 p.p.
Freshly baked sausage or cheese roll (1 p.p.)	€ 2,00 p.p.
Unlimited coffee & tea (in combination with lunch)	€ 3,50 p.p.
Infused water (mason jar gevuld met vers fruit en kruiden)	€ 1,50 p.p.
Smoothie of the day (1 p.p.)	€ 3,50 p.p.
Soda package (unlimited for 2 hours, variation of different sodas)	€ 5,00 p.p.
Sodas based on consumption (per piece)	€ 2,95 pcs.
House wine based on calculation (per bottle)	€ 21,- pcs.
Heineken beer based on calculation (per piece)	€ 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 a minimum of 20 persons. These packages can be combined with the 'bites' which you can find on the next page. The basic costs (€ 260,-) will lapse, as the beverage packages are offered including personnel costs.

½ hour assorted drinks	€ 12,50 p.p.
1 hour assorted drinks	€ 14,00 p.p.
1,5 hours assorted drinks	€ 16,00 p.p.
2 hours assorted drinks	€ 18,00 p.p.
2,5 hours assorted drinks	€ 19,50 p.p.
3 hours assorted drinks	€ 21,00 p.p.
3,5 hours assorted drinks	€ 22,00 p.p.
4 hours assorted drinks	€ 23,00 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 Cava	€ 6,50 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 Combination of mixed nuts, soy rice crackers and Gruyère cheese biscuits	€ 2,90 p.p.
Olivas Marinated green and black olives	€ 2,90 p.p.
Cappuccino of green peas With fresh mint and a foam of coconut (<i>vegan</i>)	€ 2,90 p.p.
Amsterdam platter Typical beef and liver sausage and Dutch matured cheese with mustard and Amsterdam pickles	€ 3,50 p.p.
Japanese yakitori (2 p.p.) Chicken skewers marinated in a Japanese sake and soy sauce	€ 3,50 p.p.
Indian samosa's (2 p.p.) Thin pancake filled with various vegetables and oriental spices (<i>vegan</i>)	€ 3,75 p.p.
Dips in jars Fresh baked bread with several dips among which: hummus and olive tapenade	€ 4,90 p.p.
Nachos with dip Served with guacamole, sour cream and salsa	€ 3,75 p.p.
Crudités Seasonal vegetable crudités served with a fresh herbal salsa	€ 4,60 p.p.
Mini Quiche (2 pieces p.p.) - Lorraine (bacon and cheese) - Mushrooms, truffle béchamel sauce and Parmesan cheese	€ 4,85 p.p.
Mini thrill grill burger (1 per person) Mini hamburger with grilled beef, tomato, cheddar, onion, fresh lettuce and tarragon mayonnaise	€ 4,85 p.p.
Deep fried snacks (3 pieces per person) Crunchy hot snacks; croquettes ('bitterballen'), cheese sticks & mini spring rolls served with mustard & chili sauce	€ 5,75 p.p.
Chef Thor snacks (3 pieces per person) Diverse selection of vegetarian crunchy hot snacks.	€ 5,75 p.p.



Asian Delight (*2 pieces per person*) € 6,50 p.p.

Crispy rice with shrimp tempura with a fresh lemon mayonnaise
Asian marinated chicken satay served with peanut sauce and crispy onions

Bruschetta (*3 pieces per person*) € 7,50 p.p.

Chef's special: with seasonal ingredients

Mix & Match (*3 pieces per person*) € 7,50 p.p.

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

Meat

Beef tataki, ponzu and spring onion

Rice wrap with Peking duck, cucumber, spring onion and hoisin sauce

Bruschetta with carpaccio, rocket and a cream of truffle

Fish

Asian marinated shrimp served with wasabi mayonnaise and sesame

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

Flat bread with tuna, smoked salmon, olives and a fresh salad

Vegetarian

Cracker of smoked pepper with a crème of goat cheese, rosemary, roasted quinoa and a crumble of black olives

Wonton from oriental vegetables served with a ginger-soy sauce cream (served lukewarm)

Bruschetta with a rouleau of grilled zucchini filled with ricotta cheese 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 – 40 persons	*Basic costs (€ 260,-)
41 – 70 persons	Basic costs + extra personnel costs of € 150,-
71 – 99 persons	Basic costs + extra personnel costs of € 300,-

** 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 Parmaham, cream of truffle and Parmesan cheese

Mini quiche with mushrooms, truffle béchamel sauce and Parmesan cheese

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 green and black olives

Filled peppers with cream cheese and herbs

Old Amsterdam cheese with mustard

Tomato soup with fresh basil and Parmesan cheese

Bruschetta of smoked salmon and a dressing of capers

Bruschetta of Parmaham, cream of truffle and rocket

Including Prosecco and mineral water. White or red wine are available as a supplement to your package.



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 20 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:

20 – 30 persons	*Basic costs (€ 260,-)
31 – 50 persons	Basic costs + extra personnel costs of € 150,-
51 – 99 persons	Basic costs + extra personnel costs of € 300,-

** 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 a tapenade of olives and butter

Warm dishes:

Lasagne Bolognese from beef with béchamel sauce, Parmesan cheese and rocket
Slowly cooked chicken with sage and Parmaham; Saltimbocca style
Pasta Vegetariana with seasonable vegetables and pesto sauce
Oven baked roseval potatoes with olive oil and roasted garlic

Italian dessert (supplement):

€ 5,50 p.p.

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

**Next page for more buffet packages.*



Spring buffet

€ 38,50 p.p.

Cold dishes:

Bulgur salad with roasted vegetables, goat cheese and cucumber
Pasta with tuna, red bell pepper, spring onion and olives
Salad of potatoes, pancetta, parsley, silver onions, capers and balsamico dressing
Marinated tomatoes, cucumber, rocket and croutons
Fresh baked bread with salted butter

Warm dishes:

Meatballs of lamb with a sauce of tomato, oregano, parsley and garlic
Roasted chicken with a fresh white wine sauce, roasted lemon, beans and a tarragon sauce
Baked seasonal white fish fillets with capers, tomato, red onion and garlic
Summer stew with fresh endive and baked bacon

Spring dessert:

€ 5,50 p.p.

Cheesecake with white chocolate mousse and red fruit
Sticky toffee; crunch of brownie with caramel and dark chocolate mousse

Autumn buffet

€ 39,50 p.p.

Cold dishes:

Salad with goat cheese, wild spinach, beetroot, walnuts and honey mustard dressing
Roasted turkey with salsa verde
Thin sliced beef with a mustard sauce and rocket
Salad of lobster and salmon with a lemon mayonnaise
Freshly baked bread with salted butter

Warm dishes:

Venison casserole with mushrooms, carrot, celery and a red wine sauce
Grilled salmon in a sauce of fresh tomatoes, capers, red pepper and oregano
Ravioli filled with pumpkin with sage and puffed cherry tomatoes sauce
Oven baked potato with a gratin of Parmesan cheese

Autumn dessert:

€ 5,50 p.p.

Trifle with Pedro Ximenez cake, a crème of pistachio and red fruit
chocolate cake with a cream of almonds

French buffet

€ 41,50 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
 Marinated artichoke with a vinaigrette of parsley
 Salad with baked mushrooms, goat cheese, sun-dried tomatoes, nuts and honey- thyme dressing
 Fresh baked bread salted butter and garlic butter

Warm dishes:

Homemade quiche with several seasonal vegetables and bacon
 Boeuf Bourguignon marinated with pickled onions, roasted sweet pepper and mushrooms
 Grilled white fish with a beurre blanc sauce, cherry tomatoes and herbs
 Mousseline au pommes de terres

France dessert (supplement):

€ 5,50 p.p.

Chocolate mousse with red fruit
 Strawberry cake, served with red fruit

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 (€ 260,-)
21 – 30 persons	Basic costs + extra personnel costs of € 150,-
31 – 50 persons	Basic costs + extra personnel costs of € 300,-
51 – 70 persons	Basic costs + extra personnel costs of € 440,-

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

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 (€ 260,-)
21 – 35 persons	Basic costs + extra personnel costs of € 150,-
36 – 60 persons	Basic costs + extra personnel costs of € 300,-
61 – 80 persons	Basic costs + extra personnel costs of € 440,-
81 – 99 persons	Basic costs + extra personnel costs of € 580,-

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

*Page 16 for the menu

€ 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 Cava (1 p.p.)	€ 6,50 p.p.
Dutch assorted drinks	€ 16,50 p.p.
Wine pairing basic (assorted drinks included)	€ 20,50 p.p.
Wine pairing medium (assorted drinks included)	€ 24,50 p.p.
Wine pairing luxury (assorted drinks included)	€ 27,50 p.p.
Cheese trolley	€ 7,75 p.p.
Flower decorations on the table	€ 8,50 pcs.
Menu cards (per piece)	€ 4,75 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 cream.*

Pickled salmon. *With crème of horseradish, grilled zucchini, young lettuce and a jelly of tomato*

Ceviche of mackerel. *With beetroot, apple and watercress-mayonnaise*

Salad of smoked beet. *With breaded goat cheese and a sauce of figs (V)*

Bulgur salad. *With homemade falafel, hummus, onion compote and roasted vegetables (vegan)*

Soups

Green pea soup. *With fresh mint and a foam of coconut (Vegan)*

Pumpkin soup. *With coriander and crème fraîche (V)*

Tomato soup. *With fresh basil and Parmesan cheese (V)*

Tom Kha Kai soup. *With chicken and Asian vegetables*

Second courses

Roasted quail. *With a mousseline of cauliflower, smoked walnuts and a laurel gravy*

Gamba's Pil-Pil. *Baked and served in red pepper and garlic oil*

Tortellini. *With mushrooms, Parmesan cheese and a truffle sauce (V)*

Baked polenta. *With grilled eggplant, puffed cherry tomatoes, Parmesan cheese and a sauce of spinach (V)*

Main courses

Veal stew. *With 'forgotten' vegetables, dried Pancetta, mousseline of truffle potatoes and a veal gravy*

Roasted chicken. *With steamed green cabbage, a parsnip cream and a sauce of thyme*

Beef steak. *With spinach, grilled Roseval potatoes and Bearnaise sauce*

Duck breast. *With teriyaki, stir-fried bok choy and marinated noodles*

Redfish fillet. *With steamed eggplant, mashed potatoes and a sauce of white wine*

Grilled salmon. *With pappardelle, steamed leek, cherry tomatoes, spring onions and a dill sauce*

Open lasagne. *Filled with vegetables, a croquette of pumpkin and a foam of Parmesan cheese (V)*

Mezzaluna. *Filled with ricotta cheese and spinach, marinated artichoke and a watercress sauce (V)*

Grilled zucchini. *Filled with spinach and mushrooms, mousseline of chickpeas served with a balsamic vinaigrette (Vegan)*

Desserts

Lemon cheesecake. *With meringue, white chocolate and forest fruit*

Red velvet. *Served with white chocolate mousse and red fruit*

Homemade banana bread. *With coconut and marinated pineapple*

Chocolate cake. *With a cream of pistachio and red fruit*

Meringue. *With red fruit, Bastogne, basil and mascarpone*



'Street-food'
5-course 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 chickpeas, Chinese broccoli, green curry cream
and quail egg*

*

Coconut panna cotta with caramelized pineapple (vegan)

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	Upon request
Flower decorations on the table	€ 8,50 pcs
Flower decoration delivery costs	€ 8,50 in total
Cloakroom attendant (4 hours)	€ 150,00 p.p.
Hostess (4 hours)	€ 150,00 p.p.
Hostess clothing (per hostess)	€ 15,- p.p.
Service employee (4 hours)	€ 150,00 p.p.
Menu cards (minimum of 16 cards)	€ 4,75 p.p.
Lunch packages (minimum of 50 packages)	Upon request
Children's menu (evening)	€ 13,50 p.p.

Example packages

<p>EASY PACKAGE</p> <ul style="list-style-type: none"> • Easy Coffee <i>Unlimited coffee and tea with biscuits.</i> • Easy Break <i>Frisian sugar-loaf with butter. Brown sandwich with Beemster cheese and alfalfa. Baguette with chicken fillet, salad and pesto. Fresh hand fruit. Fresh orange juice.</i> 	<p>Price per person: <i>Based on 50 persons; 8 hrs program</i></p> <p>€ 42,50 p.p.</p>
<p>HEALTHY PACKAGE</p> <ul style="list-style-type: none"> • Healthy Coffee <i>Unlimited coffee and tea with freshly baked oat and red fruit cookie, Tony Chocolonely dark chocolate and an energy smoothie-shot.</i> • Healthy Break I <i>Fusilli salad with sundried tomatoes, olives, feta cheese, spring onion and a yoghurt dressing. Homemade focaccia with organic hummus, grilled red pepper, sunflower seeds and rocket pesto. Brown sandwich with grilled chicken, egg salad and fresh chive. Wrap with smoked salmon, cucumber, cream cheese and spring onion. Fresh hand fruit. Fresh orange juice</i> 	<p>Price per person: <i>Based on 50 persons; 8 hrs program</i></p> <p>€ 49,60 p.p.</p>
<p>LUXE PACKAGE</p> <ul style="list-style-type: none"> • Coffee & Sweets <i>Unlimited coffee and tea with chocolates and mini 'stroopwafels' (Dutch delicacy). We will also place carafes of water.</i> • Business Break <i>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 Beemster cheese, Piccalilly mayonnaise, rocket and roasted nuts. Italian sandwich with Parma ham, rocket and truffle mayonnaise. Fresh seasonal fruit. Fresh orange juice. Fresh smoothie of the day.</i> • Drinks (1 hrs) <i>Unlimited Dutch assorted drinks including salty bites and delicious canapés (3 p.p.).</i> 	<p>Price per person: <i>Based on 50 persons; 9 hrs program</i></p> <p>€ 73,10 p.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

