

WESTWEEDE

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F&B BOOK – 2025/2026

WESTWEEDE



WELCOME TO **WESTWEELDE** EXPERIENCE A TASTE JUST AS UNFORGETTABLE AS YOUR EVENT

A monumental, industrial location, situated in the Westerpark in Amsterdam. From here, the city was supplied with energy in times gone by. Now it is a place in Amsterdam where people meet, work and relax. Experience the atmosphere of history that the old buildings radiate and enjoy a feeling of comfort, cosiness and professionalism.

The kitchen brigade of WestWeelde also provides catering in our spaces De Liefde, De Unie and De Wester. In addition to the options described in this food book, we are also happy to make a custom proposal.



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BREAKFAST

FRESHLY BAKED BREAD *(white/whole wheat)*

Three types of toppings; meat, fish and vegetarian, according to the season

YOGHURT WITH GRANOLA

FRUIT SALAD

Apple, kiwi, banana, watermelon and seasonal red fruit

16,50 p.p.

SUPPLEMENTEN

EGG MUFFIN

4,50

MINI CROISSANTS AND CHOCOLATE ROLLS *(2 p.p.)*

3,50

FRESH CROISSANTS

3,00

FRESH JUICES

6,50





LUNCH

3 ITEMS PER LUNCH

23,50 p.p.

CHOICE OF

SANDWICHES (*white/whole wheat, served halved*)

Sun-dried tomato hummus | Bacon Lettuce Tomato Chicken (BLTC) |
Healthy sandwich with cheese

FALAFEL WRAP

With pickled onions, tomato and slightly spicy tomato coulis

QUINOA SALAD

With beetroot, feta cheese, avocado and walnuts

QUICHE

Goat cheese | Lorraine

SEASONAL SOUP

With bread

CROQUETTE SANDWICH





SWEETS

COOKIES "DE KOEKFABRIEK" (1 p.p.) Chocolate chip, oatmeal-chocolate, oatmeal-ginger	4,50
MINI VIENNOISERIE (2 p.p.) Coffee rolls, mini muffins and brownies	3,50
ORGANIC ENERGY BAR	4,00
PETIT GATEAU MINIMINI'S (2 p.p.) Delicious little cakes handmade by Petit Gateau, in endless flavors and colors	7,50
BROWNIE AND BANANA BREAD	5,00
VEGAN CHOCOLATE BAR	4,00
VEGAN CARROT CAKE	5,00

DE KOEKFABRIEK

In the Cookie Factory, people face barriers to employment bake the cookies. This gives them a nice workplace, is in the middle of society and bakes the most delicious cookies!

PETIT GATEAU

Petit gateau is the real French patisserie in Amsterdam by Meike Schaling and Patrice Andrieu. The couple met in Paris where Meike opened a patisserie after her pastry chef training. After six successful years, Meike and Patrice, with their five children, moved to Amsterdam to do the same there.



BITES

COLD BITES

TURKISH BREAD With olive tapenade, butter and olive oil	6,50
ROASTED NUT MIX AND MARINATED OLIVES	7,50
CRUDITÉ OF CARROT, CUCUMBER AND RADISH With fresh yoghurt dip	8,00
CHEESES FROM "DE KAASKAMER VAN AMSTERDAM" With kletzenbrood and fig compote	15,50
CHARCUTERIE With various types of meats	17,00
SAVORY ETAGERE <i>(serves 6 people)</i> With a variety of cold snacks: olives, roasted nuts, peppadews, charcuterie, Amsterdam pickles and crudité with yoghurt dip	40,00

price per portion

DE KAASKAMER VAN AMSTERDAM

'De Kaaskamer van Amsterdam' has been one of the best cheese shops in Amsterdam for over 20 years. The selection of over 400 cheeses from the Cheese Chamber come from farms in the area; Amsterdam, Utrecht, Texel, Terschelling.

COLD SNACKS

BRUSCHETTA WITH VARIOUS TOPPINGS

Tomato salsa | Beef carpaccio | Mackerel rilette

CANAPES WITH VARIOUS TOPPINGS

Steak tartare | Salmon tartare | Aubergine caviar

BLINIS WITH VARIOUS TOPPINGS

Parma ham with mascarpone | Smoked salmon |
Roasted vegetables with feta

GOAT CHEESE LOLLIPOP

price per portion

OYSTERS | from 120 pieces

Pepper, lemon and raspberry vinegar with a shallot
Served by Zilt & Zalig

price on request

LATE NIGHT SNACKS

FRIES

Met mayonnaise

SWEET POTATO FRIES

With trufflemayonnaise

3,00

3,25

3,75

3,00

5,50

5,75

HOT SNACKS

BEEF TERIYAKI SKEWER

With spring onion and sesame price per piece

'BITTERGARNITUUR'

Bitterballen, veggie bitterballen, cheese sticks,
spring rolls and samosas (*price per 15 pieces*)

LUXURY CROQUETTES

Cheese-rocket | Truffle-parsnip | Thai curry shrimp
(*price per 6 pieces*)

VEGETARIAN GYOZA

(*price per 6 pieces*)

THAISE FISH CAKES

(*price per 2 pieces*)

BAO BUN RENDANG

Homemade beef rendang or vegetarian jackfruit rendang

SMALL SAUSAGE ROLLS FROM BRABANT

price per portion

CROQUETTE SANDWICH

MINI BRIOCHE BEEF BURGER

With tomato, red onion, cheese and mustard mayonnaise

MINI FALAFEL BURGER (V)

With pickled onions, tomato and slightly spicy tomato coulis

price per portion

6,50

22,00

10,50

7,50

6,75

7,50

3,00

5,00

6,50

6,00

A hand is shown at the top of the frame, squeezing a lemon. Several small, clear droplets of juice are captured in mid-air, falling towards a white plate. The plate contains a dish of food, including what appears to be grilled fish or chicken, sliced cucumbers, and fresh herbs like cilantro and purple basil. The plate is set on a dark, rustic wooden surface. In the background, a wooden cutting board and a pair of black chopsticks are visible. The word "DINNER" is written in white, bold, sans-serif capital letters in the center of the image.

DINNER



DINNER

BUFFET

Salads, hot dishes and seasonal desserts, served on platters on a decorated buffet with bread, olive oil and sea salt

42,00 p.p.

SHARED DINNER

The dishes from the seasonal menu, served on platters per table of 6 people, with bread, olive oil and sea salt

46,50 p.p.

WALKING DINNER

A suitable selection from the seasonal menu, served as 5 small dishes
(+ *extra costs for serving staff*)

47,00 p.p.

SIT DOWN DINNER

The seasonal menu served in:

2 courses 36,50

3 courses 45,50

4 courses 53,00

5 courses 56,00

SWEET TABLE

A table full of sweets and desserts to conclude the dinner

14,50 p.p.





BBQ

Dishes prepared on the grill served on platters on a decorated buffet.
The barbecue is served with Turkish bread, olive oil and sea salt
The BBQ is also available vegetarian! Of course it is possible to organize a winter BBQ, ask about the possibilities.

42,50 p.p.

SALADS

ROSEVAL POTATO SALAD

With crème fraîche, 'Zaanse' mayonaise, silver onions, gherkins and red onion

ITALIAN TOMATO SALAD

With different colours of tomatoes, oregano, garlic, red pepper, olive oil, balsamic vinegar and basil

MOROCCAN BULGUR SALAD

With pomegranate, spring onion, mint, coriander, paprika, tomato, ras-el-hanout, sour cream and paprika coulis

DESSERT

PANNA COTTA

With Greek yoghurt with mint and red fruit coulis

FRESH FRUIT SALAD

HOT DISHES

LAMB BURGER

With feta and mint, on a brioche with little gem and tomato relish

AMERICAN BABY RIBS

Glazed with a sauce of brown sugar, lemon, garlic and mustard, served with a homemade sauce

BAVETTE

Marinated with garlic, rosemary, fresh thyme, lemon juice, in olive oil

DORADE EN PAPILLOTE

With lemon, mint, dill and parsley

ROYAL VEGETABLE SKEWER

With cherry tomatoes, courgette, aubergine, corn, mushrooms and bell pepper



FOOD STATIONS

Expand your event with tasty food stations?

Choose from the options below at least two stations for 34.40 per person.

Prefer more flavors to choose from? An extra food station costs 12.50 per person.

The food stations will be staffed by a chef.

The dinner will always be supplemented with an extensive salad bar and bread with dips.

2 food stations and salad bar 34,50 p.p.

+ extra food station 12,50 p.p

ASIAN BAR

Asian noodles and nasi with homemade chicken satay and various toppings of your choice

CURRY BAR

Tasty, homemade curries, served with rice, chicken or tofu

MEXICAN BAR

Mexican tacos with pulled chicken, chili con carne and various toppings of your choice

POKÉ BOWL BAR

Create your own poké bowl: sushi rice, tuna, chicken, tofu, edamame beans and various toppings of your choice

PASTA BAR

Fresh pasta, choice of

Fish: shrimp, garlic, parsley and onion

Vegetarian: gorgonzola with baby spinach, red onion and mushroom

Meat: bolognese

BITES BAR

Cheese: three types of cheese from 'de Kaaskamer', with kletzenbrood and fig compote

Charcuterie: sliced cold cuts from 'Brandt & Levie' (dried and not dried) with grissini and olives

PITA & BURGERS *served*

Beef burgers with tomato, red onion and mustard mayonnaise & pita with falafel, hummus and grilled vegetables

A photograph of two people holding glasses of red drinks. The person in the foreground is wearing a green top and has several rings on their fingers. The drink is in a faceted glass with ice and a lemon slice. A black straw is in the glass. The word "DRINKS" is overlaid in white text. The background is blurred, showing another person holding a similar drink.

DRINKS

BEVERAGE PACKAGES

For the beverage packages it is possible to calculate an all-in price per person, for a break a break moment or a number of consecutive hours. All prices include VAT.

POWERSTATIONS

Lavazza coffee, cappuccino, espresso | Mr. Jones tea | Water taps | Various types of soft drinks (served from small bottles)

Half day (max 5 hours)	€18,50 p.p.
Full day (max 10 hours)	€31,00 p.p.

For more than 200 guests we rent extra coffee machines.
We charge €250 per machine for this.

COFFEE, TEA & WATER

Lavazza coffee, cappuccino, espresso | Mr. Jones tea | Water taps

Break (15-30 min)	€4,50 p.p.
Lunch break (30-60 min)	€7,50 p.p.

COFFEE, TEA & FRESH JUICES

Lavazza coffee, cappuccino, espresso | Mr. Jones tea | Water taps | Fresh fruit and vegetable juices of your choice

Break (15-30 min)	€6,50 p.p.
Lunch break (30-60 min)	€11,00 p.p.

COFFEE, TEA & SOFT DRINKS

Lavazza coffee, cappuccino, espresso | Mr. Jones tea | Water taps | Various soft drinks (served from small bottles)

Break (15-30 min)	€5,50 p.p.
Lunch break (30-60 min)	€8,75 p.p.

BEER, WINE & SOFT DRINKS

Unlimited white, red and rosé house wine | Draft beer | Various soft drinks (served from small bottles) | Coffee & tea

1 hour €15,50 p.p.	2 hours €21,50 p.p.
3 hours €27,00 p.p.	4 hours €31,50 p.p.
> 4 hours – surcharge of €8 per hour	

BEER, WINE, SOFT DRINKS AND LIQUOR

Unlimited white, red and rosé house wine | Draft beer | Various soft drinks (served from small bottles) | Coffee & tea | 42 Below vodka | Bacardi Carta Blanca | Bombay Sapphire gin

1 uur €26,50 p.p.	2 uur €33,50 p.p.
3 uur €41,50 p.p.	4 uur €53,00 p.p.
> 4 uur – toeslag van €13,00 per uur	

SUPPLEMENTS

CAVA

Unlimited pouring of Cava within one of the above drinks packages +€2.25 per person, per hour

WINE

Prefer a different wine than the house wine? Ask us about the possibilities!

WINE LIST





BUBBLES

Cava Brut Nature, Mas Suau Ferré i Catasús Penedés, Spain 7,50 40,00

This Brut Nature is approachable, with a dry, fresh and mineral taste. Yeasty notes and refreshing citrus come forward nicely, making this cava the perfect choice for toasting!

Cremant de Loire Domain cady Loire, France 45,00

This sparkling wine from the Loire Valley is produced according to the traditional method, the same technique used for Champagne. The second fermentation in the bottle gives the wine its sparkling character and complexity. Domaine Cady's Crémant de Loire is a festive wine with fine bubbles and a refreshing acidity. Made from grape varieties typical of the Loire Valley, such as Chenin Blanc and Chardonnay, this wine offers a harmonious interplay of fruity and floral aromas. The wine has notes of citrus fruits, green apples, peaches and white flowers.

Champagne Brut 'Verzenay' Michel Arnould Champagne, France 80,00

A beautifully scented, characterful and slightly round Champagne, made from 100% Pinot Noir grapes from 12 hectares of own vineyards in the Grand Cru municipality of Verzenay. This slightly sweet Champagne combines a classic strong taste with a subtle, slightly rustic touch, enriched with notes of caramel and toast. A refined freshness emerges in the aftertaste, subtly enhanced by the elegant, delicate mousse. A handcrafted Champagne that exudes both complexity and refinement.

WHITE

Verdil **Casa Lluch** **Valencia, Spain** **5,50 30,00**

Verdil is a local grape variety that is not yet widely known. The result is a refreshing organic wine, with a subtle wood aging and a unique taste that offers a filming, round mouthfeel. The wine has a light smokiness, a delicious juiciness and a refreshing taste, with hints of pear and a spicy aroma.

Grenache & Viognier **Les Costes** **Cévennes, France** **6,50 35,00**

Les Costes Blanc is a full-bodied wine, but with finesse and elegance. Rich notes of apricot and peach and a touch of walnut. Beautiful interplay of Grenache Blanc and Viognier, in which Grenache plays the largest role.

Chardonnay **Domaine Saint Hilaire** **Languedoc, France** **7,00 37,50**

This wine offers a nice balance, with lots of fruit and a subtle wood touch. Rich tropical fruit, a deliciously creamy mouthfeel and a beautiful length characterize this wine. The modern French domaine combines classic vinification with contemporary techniques. The New Zealand winemaker has created a beautiful harmony between the fruit and the use of wood.

Pinot Grigio **Catina Bolzano** **Alto Adige, Italia** **7,00 37,50**

Wine full of juicy hand pear and quinces. Also floral tones and mild spices. Good length, with sufficient freshness and a sophisticated mineral play. The grapes are grown on higher slopes with a large temperature difference between day and night.

Sauvignon Blanc **Pouilly Fumé** **Loire, France** **50,00**

A fresh Sauvignon Blanc from the Loire with a slightly smoky character, this is due to the flint romas in the soil. A very typical Pouilly Fumé with all the characteristics: dusty, fresh grass, lime, kiwi, fiery and chalk.

RED

Tempranillo

Casa Lluch

Valencia, Spain

5,50 30,00

An organic wine made from the Tempranillo grape. This delicious wine has a seductive aroma with a light floral tone; lots of red fruit, vanilla and spices and sufficiently fresh due to the natural acids. A fruity wine that tastes especially delicious in summer when it is slightly chilled.

Negroamaro

Unico Brindisi

Puglia, Italy

6,50 35,00

Soft 'comfort wine' from the heel of Italy made with popular Pugliese grapes. Sultry stewed black fruit. Mild wood maturation provides depth and a fine spice note. The wine pairs well with a range of dishes and is therefore also a favourite with the seasonal menu. Made from 100% Negroamaro grapes, picked by hand, with a beautiful deep dark colour.

Syrah

Domaine Saint Hilaire

Languedoc, France

7,00 37,50

Rich and spicy style with aromas of ripe dark cherries, blackberry. In addition, black pepper & wild herbs. Perfect with rich and slightly spicy dishes. Wood aging of 10 months in oak barrels & larger foudres.

Malbec & Merlot

Chateau de la Grave

Bordeaux, France

42,50

A beautiful expression of a modern Malbec; round and soft at the start, full and velvety finishing with a beautiful complexity with notes of laurel and cherry. The wine is wonderfully supported by the present tannin and goes perfectly with red meat.



ROSÉ

Cinsault

Les Vignerons

Languedoc, France

5,50 30,00

A delicious fresh rosé from the winery La Vicomté made from 100% cinsault grapes. This rosé is full of flavour with a juicy and fruity aftertaste. Recognise aromas of red berries, flowers and a hint of citrus, together with a subtle mineral aftertaste.

Garnacha & Viura Kármán Rosada

Rioja, Spain

6,50 32,50

Kármán represents the dividing line between the atmosphere and space. A fresh and fruity rosé, with enough structure from the Viura grape, to serve with the dishes of the seasonal menu.

ORANGE

Arinto

Hugo Mendes

Lisboa, Portugal

8,00 44,00

The Arinto by Hugo Mendes is a beautiful orange wine that combines the power of the Arinto grape with a special vinification. The skin contact method, in which the grapes remain in contact with the skins for a longer period of time, gives this wine its characteristic orange color and complex flavor profile.

The wine opens with aromas of dried fruit and a hint of herbs, followed by a full, robust flavor. You taste ripe citrus fruits such as orange and grapefruit, together with hints of honey and a light spiciness. The finish is dry, but with a long-lasting, slightly mineral and fresh touch that further enhances the complexity of the wine.

Get in touch

Our team is ready to guide you from A to Z.
For questions and/or tours, email or call, we will be happy to help you.

020 - 684 84 96
info@westweelde.nl

See you soon!