



FOODBOOK

WESTERLIEFDE: LOCATED ON THE WESTERGAS SITE IN AMSTERDAM.

FROM HERE, THE CITY WAS SUPPLIED WITH ENERGY.
NOW IT IS A PLACE IN AMSTERDAM WHERE PEOPLE MEET, WORK AND RELAX.

EXPERIENCE THE ATMOSPHERE OF HISTORY THAT THE OLD BUILDINGS PORTRAY
AND ENJOY A SENSE OF COMFORT, COZINESS AND PROFESSIONALISM.

ON THE CULINARY FRONT, OUR CREATIVE CHEFS OFFER YOU
A WIDE RANGE OF POSSIBILITIES

*Wester
Liefde* 
EVENTS & TROUWEN



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The kitchen staff of our WestergasTerras restaurant also provides catering at our event venues WesterLiefde, WesterUnie and the Transformatorhuis.

Beyond the options described in this foobook, we are also happy to make a customized proposal



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BREAKFAST

FRESHLY BAKED BREAD
(white/wholegrain)

three toppings: meat, fish and vegetarian,
based on the season

YOGHURT WITH GRANOLA

FRUIT SALAD

apple, kiwi, banana, watermelon
and red fruit of the season

13,50p.p.

SUPPLEMENTS

EGG MUFFIN 2,-

MINI CROISSANTS AND CHOCOLATE BUNS (2 p.p.) 2,75

FRESH CROISSANTS 2,10

FRESH JUICES 4,50

price per supplement, per person
the supplements can also be ordered separately



3 ITEMS PER LUNCH

20,50 p.p.

CHOICE OF:

SANDWICHES

(white/wholegrain, served in half)

sunddried tomato hummus | bacon lettuce tomato chicken (BLTC) | 'broodje gezond

FALAFEL WRAP

with pickled onions, tomato and slightly spicy tomato coulis

QUINOA SALAD

with beetroot, feta cheese, avocado, walnuts

QUICHE

goat's cheese | lorraine

SOUP OF THE SEASON

with bread

CROQUETTE SANDWICH



SWEETS

COOKIES "De Koekfabriek" (1 p.p.) 2,75
chocolate chip, oats-chocolate, oats-ginger

MINI VIENNOISERIE (2 p.p.) 2,75
coffee rolls, mini muffins and brownies

ORGANIC ENERGY BAR 3,50

PETIT GATEAU MINIMINI'S 4,95
blissful little cakes handmade by Petit Gateau,
in endless flavours and colours

BROWNIE AND BANANABREAD 3,50

VEGAN CHOCOLATE BAR 3,50

VEGAN CARROT CAKE 3,50

PETIT GATEAUU

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

DE KOEFABRIEK

At the Koekfabriek, it is people with a distance to the job market who bake the cookies. As a result, they have a great place to work, are in the middle of society and bake the most delicious cookies!



BITES

COLD BITES

TURKISH FLAT BREAD 5,50
with olive tapenade, butter and olive oil

MIX OF NUTS AND MARINATED OLIVES 5,50

CRUDITE OF CARROT, CUCUMBER AND RADISH 7,50
with fresh yoghurt dip

CHEESES FROM DE KAASKAMER VAN AMSTERDAM 15,50
with rich fruit loaf and fig compote

CHARCURTERIE 15,50
of different kinds of dried meat and sausages

SAVOURY PLATTER 35,- (per 6 personen)
a variety of cold snacks: olives, roastes nuts, peppadews,
charcuterie and crudite with yoghurt dip

price per portion

DE KAASKAMER VAN AMSTERDAM

De Kaaskamer has been one of the best cheese stores in Amsterdam for over 20 years.
De Kaaskamer's selection of more than 400 cheeses comes from local farms; Amsterdam, Utrecht, Texel,
Terschelling.

COLD BITES

BRUSCHETTA WITH VARIOUS TOPPINGS 2,50

tomato salsa | beef carpaccio | mackerel rillete

BLINI'S WITH VARIOUS TOPPINGS 3,50

parma ham with marscapone | smoked salmon | roasted vegetables with feta

GOAT CHEESE LOLLIPOP 3,00

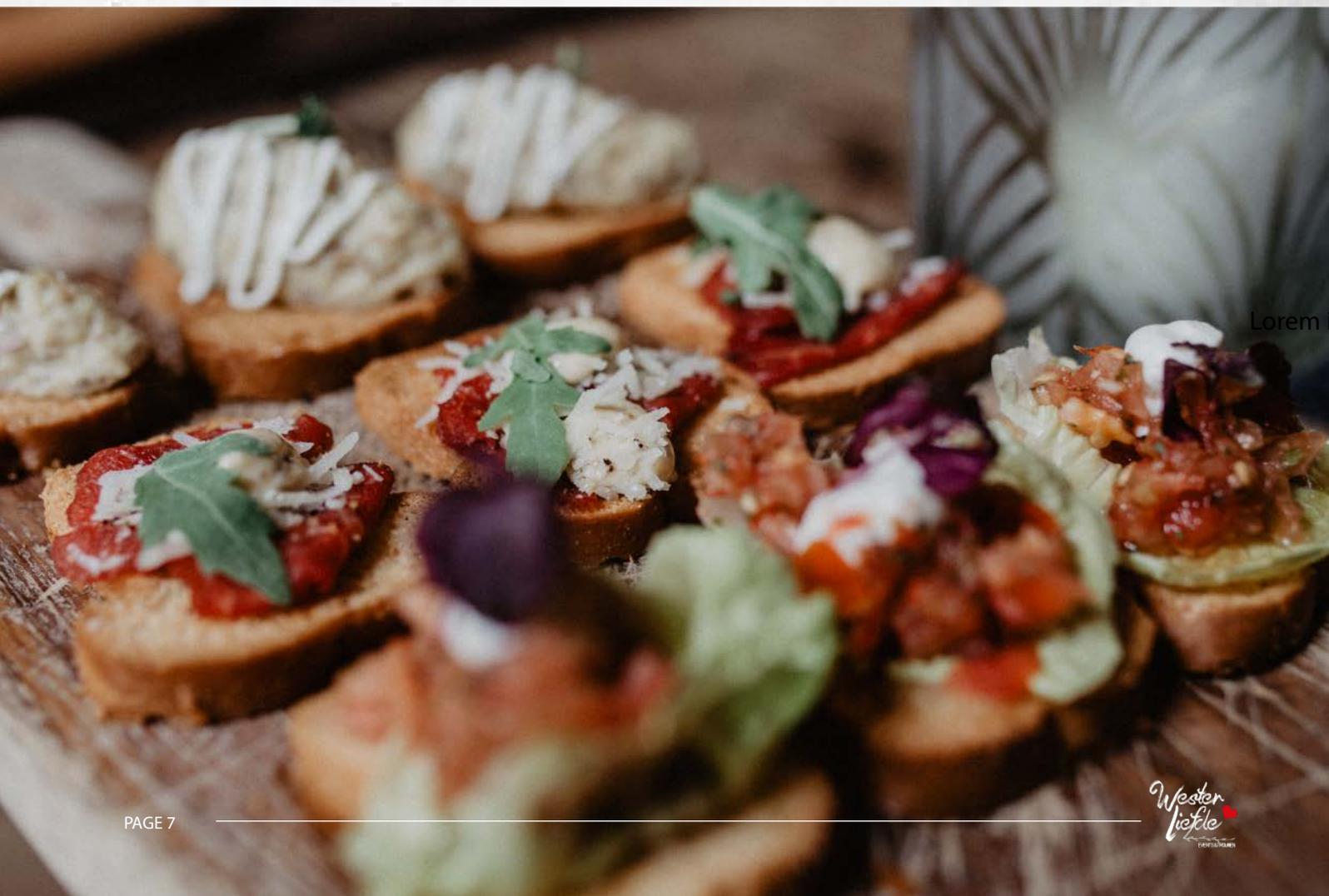
price per piece

OYSTERS | from 120 pieces

pepper, lemon and raspberry vinegar with a shallot

served by Zilt & Zalig

price on request



HOT APPETIZERS

BEEF TERIYAKI SKEWER 6,50
with spring onion and sesame
price per 2 items

FRIED APPETIZERS 18,50
bitterballen | veggie bitterballen | cheese sticks | spring rolls | samosa's
price per 15 pieces

SMALL CROQUETTES 8,25
cheese-rucola | truffle-parsnip | Thais curry shrimp
price per 6 pieces

VEGETARIAN GYOZA 6,25
price per 6 pieces

THAIS FISHCAKES 5,75
price per 2 pieces

BAO BUN RENDANG 6,00
home made rendang or vegetarian rendang made from jackfruit



LATE NIGHT SNACKS

FRENCH FRIES 4,50
with mayonnaise

SWEET POTATO FRIES
with truffle-mayonnaise

CROQUETTE SANDWICH 4,50

MINI BRIOCHE BEEFBURGER 5,50
with tomato, red onion, cheese and mustard mayonnaise

MINI FALAFELBURGER (VEGETARIAN) 5,00
with pickled onions, tomato, and spicy coulis of tomato

price per piece

DINNER

The WesterLiefde works with changing seasonal menus.

We will gladly send you the menu of the season.





BUFFET

Salads, hot dishes and desserts of the season
Served on platters on a dressed buffet with bread, olive oil and sea salt.

38,50 p.p.

SHARED DINNER

Dishes of the seasonal menu served on platters to share.
Served per table of 6 people with bread, olive oil and sea salt.

42,00 p.p.

WALKING DINNER

A selection of the seasonal menu.
Served as 5 small dishes.

43,50 p.p. + extra costs for the serving staff

SIT DOWN DINNER

The seasonal menu served in:

2 COURSES 32,50

3 COURSES 41,50

4 COURSES 47,00

5 COURSES 51,00

SWEET TABLE

A buffet full of sweets and desserts as a final course of the dinner.

12,50 p.p.



BBQ

Dishes prepared on the grill served on platters on a dressed buffet.

The BBQ is served with Turkish flat bread, olive oil and sea salt.

The BBQ can be served vegetarian!

38,50 p.p.

SALADS

SALAD OF ROSEVAL POTATOES

with creme fraiche, mayonnaise, silver onions, red onions and pickles

ITALIAN TOMATO SALAD

with different coloured tomatoes, oregano, garlic, red peppers, olive oil, balsamic vinegar and basil

MORROCAN BULGUR SALAD

with pomegranate, spring onion, mint, coriander, bell pepper, tomato, ras-el-hanout, sour cream and bell pepper coulis

DESSERT

PANNACOTTA

of Greek yoghurt with mint and red fruit coulis

FRESH FRUIT SALAD

WARM DISHES

LAMB BURGER

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

AMERICAN BABYRIBS

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

TUCSON STYLE BAVETTE

marinated in olive oil, garlic, rosemary, fresh thyme, lemon juice

DORADO EN PAPIIOTTE

with lemon, mint, dill and parsley

ROYAL VEGETABLE SKEWER

with cherry tomatoes, zucchini, eggplant, corn, mushrooms and bell pepper



FOODSTATIONS

Expanding your event with tasty foodstations?

Choose a minimum of two stations from the options below for 30,00 per person.
Prefer more options? An additional food station costs 9,50 extra per person.
There will be a chef behind every food station.

Dinner will always be served with a full salad bar with bread and dips!

2 foodstations and salad bar 30,00 p.p.
extra foodstation 9,50 p.p

ASIAN NOODLES

Asian noodles with chilli, spring onion and various toppings of your choice - served hot.

PITA & BURGERS

Beef burger with tomato, red onion, cheese and mustard mayonnaise
Pita with falafel, hummus and grilled vegetables

CURRY BAR

Tasty, homemade curries served with rice

EXTRA OPTION OYSTERS

Various types of oysters served by Zilt & Zalig; served with pepper, lemon and raspberry vinegar with a shallot

price on request

INDONESIAN

Fried rice, noodles and homemade chicken satay
Can also be served vegetarian

PASTA BAR

Fresh pasta served with homemade sauce, grilled vegetables, fish or chicken

CHEESE

A selection of cheeses from De Kaaskamer, served with rich fruit loaf and fig compote

CHARCUTERIE

Thinly slices deli meats from Brandt & Levie (dried and non dried) with grissina and olives

SEE YOU SOON!

