

ESC Congress 2013



Banqueting

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MENU HANDS ON TUTORIAL ROOMS

Breakfast

Package 1 Breakfast basic : € 1,90
Croissant served with butter & jam

Package 2 French breakfast : € 8,50
Pain au chocolat
Croissant with butter & jam
Currant bun with sugar pearls
Chocolate and vanilla muffin

Sweets

Package 1: € 0,90
Mini muffins assortment (2 pp)

Package 2: € 1,00
Traditionally Dutch cookies (1,5 pp)
Macarons
Almond meringue cookies
Dutch butter cake
"Palace" almond pastry

Lunch

Package 1 Basic Bread selection € 7,05
Saturday:
Young mature cheese brown roll
White soft bread roll with fresh egg salad
Poppy-seed roll with butter, smoked turkey breast and cucumber

Sunday:
White Italian mortadella roll
Mature cheese brown roll
White slice of bread with curried chicken salad

Monday:
Mature cheese brown roll
White soft bread roll with egg and black pepper
Mini braided roll with raw beef sausage

Tuesday:
Pumpkin seed roll with ham and celery salad
White soft bread roll with Gouda cheese
White slice of bread with bacon and tomatoes

Package 2 Comfort roll selection: € 7,95

Saturday:

Dutch goat's cheese, tomato and pesto salsa wrap
Wholemeal triangular bread roll with steak tartare and chopped onions
Poppy-seed roll with butter and smoked turkey breast and cucumber

Sunday:

White soft bread roll with stinging nettle cheese and Dutch cabbage lettuce
Pumpkin-seed roll with ham and butter
Corn cube with free range egg salad and chopped chives

Monday:

Dutch roll with butter, Amsterdam raw beef sausage and black pepper
Brown wholemeal soft bread roll with farmhouse Gouda cheese
Pumpkin-seed roll with ham and butter

Tuesday:

Corn cubes with pink roasted veal mince and gherkin cubes
Wholemeal roll with Alkmaar mature cheese
Flower bun with thinly sliced beef pastrami, cucumber slices and Hellmann's spread

Fruit selection: € 1,00

Minimum order 5 pieces

Fruit brochette with seasonal fruit: € 3,50

Minimum order 10 persons

Afternoon snacks

Mixed salty nuts: € 0,90

Minimum order 5 persons

Taco chips with spicy guacamole: € 1,15

Minimum order 10 persons

Pesto breadsticks: € 1,25

Minimum order 10 persons

Old Dutch bites: € 3,00

Strong fully mature chunks of cheese
Young mature farmhouse cheese
Dutch farmhouse mettwurst
Amsterdam pickled onions
Soft mustard mayonnaise
Minimum order 10 persons

Mediterranean bites: € 3,10

Small Peccorino cheese cubes
Marinated olives
Peppadew filled with cream cheese
Pinchos aioli, small hot chicken brochette
Farmhouse sausage
Minimum order 10 persons

A taste experience with bites from local sustainable producers (3 pp): €4,50
Canapé salsa: different tomato varieties from our urban market garden with a crunchy cheese straw.
Juice from spicy cucumber juice jelly
Young goat's soft gurd cheese from the Ridammerhoeve with young sprouts.
White scored bread with Vennep farmhouse cheese and apple syrup
3 pieces per person, minimum order 10 persons

Canape selection (3 pp): € 4,80
White scored bread canapé with barbecue scampi and white cabbage
Thick canapé of brioche bread with pultry liver and apricot jam
Bacon and olive roll made with Pata Negra ham and mango chutney
White and brown bread sandwich with cheese crème and red beetroot
Polenta with cherry tomatoes, cream cheese and smoked salmon
3 pieces per person, minimum order 10 persons

Brochette bites (3 pp): € 4,90
This bite is served on a special tray
Cocktail stick with tomatoes, mozzarella and basil
Brochette with gamba and smoked salmon
Goat's cheese with pistachios and Granny Smith apple
3 pieces per person, minimum order 10 persons

Beverages

We will serve drinks like coffee, different tea flavours, water (still & sparkling) and soft drinks during the day. These will be charged based on consumption.

Prices as follows;

Coffee & tea € 1,95, water & soft drinks € 2,20

Additional costs

We will charge you € 2,35 per person. This services includes materials, China ware, glasses, napkins. Catering staff is not included in this fee.

Per delivery moment we will charge you 1 personnel hour of € 33,30.

Please note all mentioned prices are per person

GENERAL TERMS AND CONDITIONS

Implementation:

In accordance with the time schedule referred to earlier.

Staff:

We separately calculate the staff hours required to put on your event, including setting-up and taking-down time. The number of hours quoted is based on the enclosed time schedule and number of people. If these are changed in any way, we reserve the right to adjust the number of hours.

Tableware:

Glasses, cutlery, crockery, napkins, buffets, bars and bar equipment.

Number of guests:

A signed budget will be regarded as a guarantee for assortments and minimum numbers. We would like to receive the signed budget no later than August 2nd, 2013. It is possible to increase this guaranteed minimum number up to two working days before the start of the event (maximum increase: 10%) but only after approval of your account manager.

Prices:

All prices quoted exclude Dutch VAT and prices are subject to change.

Payment:

80% of the estimated amount should be paid two weeks before the start of the event. The outstanding balance should be paid within 14 days of the invoice date. We will send you a separate deposit invoice by post.

Conditions:

As set out in 'Uniform Conditions for the Hotel and Catering Industry'. We will send you a copy of these conditions on request.