

ESC Congress 2013



Banqueting

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MENU EXHIBITION LOUNGES

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)
Macaroons
Almond meringue cookies
Dutch butter cake
"Palace" almond pastry

Lunch

VIP Lunch (tray per person) € 30,-

Bento box including the following items;

- Tomato wrap with mozzarella and cucumber
- Spinach wrap with Cajun chicken
- Hallakaka bread with spinata romana and truffle salsa
- Hallakaka bread with pate and Cumberland sauce
- Different small bites; smoked salmon served with quinoa and wasabi mayonnaise, Tomato tapenade, cheese twister, tortilla, cucumber salad with red pepper and coriander, fruit salad and tiramisu
- Brochette with teriyaki shrimp and black sesame seeds
- Brochette with Parma ham and melon

Package 1 Basic Bread selection € 7,05

Friday:

Brown soft bread roll with fully mature farmhouse cheese

Sesame-seed roll with thinly meatloaf

Sesame-seed roll with turkey breast and iceberg lettuce

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****Friday:**

Poppy-seed roll with butter, smoked turkey breast and cucumber
 "Panda" bread roll with surimi salad and silver skin onions
 Wholemeal roll with Alkmaar mature cheese

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: Minimum order 10 persons	€ 1,15
Pesto breadsticks: Minimum order 10 persons	€ 1,25
Old Dutch bites: Strong fully mature chunks of cheese Young mature farmhouse cheese Dutch farmhouse mettwurst Amsterdam pickled onions Soft mustard mayonnaise Minimum order 10 persons	€ 3,00
Mediterranean bites: Small Peccorino cheese cubes Marinated olives Peppadew filled with cream cheese Pinchos aioli, small hot chicken brochette Farmhouse sausage Minimum order 10 persons	€ 3,10
A taste experience with bites from local sustainable producers (3 pp): 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	€4,50
Canape selection (3 pp): 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	€ 4,80
Brochette bites (3 pp): 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	€ 4,90

Beverages

We will serve drinks like coffee, different tea flavors, 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**

Please note all mentioned prices are per person

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.

Regarding catering staff you have 2 options:

- Catering staff serving your guests all day, one staff member dedicated to your Exhibitor Lounge. Friday – Saturday – Sunday – Monday – Tuesday; 11 hours per day, total cost **€ 366,30** per day.
- Catering staff who will only deliver your ordered food and beverages to the Exhibitor Lounge, no catering service is included. Friday – Saturday – Sunday – Monday – Tuesday; 5 hours per day, total cost **€ 166,50** per day.

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.

