Coffee breaks included in the DDR
A la carte €8.50 per person
As of 10 persons
Coffee breaks

Monday morning
Mango smoothie
Banana
Yellow raisins
Mini custard pie
Tortilla chips | mexican salsa | guacamole | sour cream

Monday afternoon
Pumpkin smoothie
Pineapple skewer
Roasted cashew nuts
Dutch stroopwafels
Mini hot dog

Freshly brewed coffee and a selection of ronnefeldt® teas and infused waters
Coffee breaks

**Tuesday morning**
Banana smoothie
Tangerine
Dried apricots
Mini cupcake
Crostini | spianata romana | sundried tomatoes

**Tuesday afternoon**
Green asparagus smoothie
Melon skewer
Roasted almonds
Mini cheesecake
Sausage roll

Freshly brewed coffee and a selection of ronnfeldt® teas and infused waters
Coffee breaks

**Wednesday morning**
Peach smoothie
Red apple
Dried cherries
Mini brownie
Mini couscous salad

**Wednesday afternoon**
Tomato smoothie
Strawberries
Hazelnuts
Mini panna cotta
Puff pastry | salmon

Freshly brewed coffee and a selection of ronnefeldt® teas and infused waters
Coffee breaks

**Thursday morning**
Raspberry smoothie  
Grapes  
Dried strawberries  
Profiteroles | whipped cream  
Goat cheese tartlet | pesto

**Thursday afternoon**
Butternut squash smoothie  
Pear  
Walnuts  
Mini crème brûlée  
Spring rolls | sweet & sour sauce | soy sauce

Freshly brewed coffee and a selection of ronnefeldt® teas and infused waters
Coffee breaks

Friday morning
Melon smoothie
Blueberries
Dried kiwi
Pistachio delight
Mini caprese salad

Friday afternoon
Yellow pepper smoothie
Raspberries
Wasabi nuts
Passion fruit cocotte
Mini quiche

Freshly brewed coffee and a selection of ronneweldt® teas and infused waters
Other coffee break options

**Morning €4.90**
Freshly brewed coffee and a selection of ronnefeldt® teas
Assorted sweet cookies
Whole fruit

**Afternoon €4.90**
Freshly brewed coffee and a selection of ronnefeldt® teas
Assorted salty cookies
Whole fruit

**We also offer themed coffee breaks for Easter, Halloween and Christmas. Your dedicated event planner will share these special menus with you.**
Meeting breakfast
A la carte €14.00 per person
As of 10 persons
Breakfast break

Selection of bread
Bread rolls
Croissants
Danish pastries
Jam
Honey
Butter

Selection of juices
Orange
Grapefruit
Cranberry
Fruit smoothie

Milk
Full fat milk
Low fat milk
Soy milk

Selection of yoghurt
Plain yoghurt
Fruit yoghurt

Selection of cereals
Special K®
Granola
All Bran fruit’n fibre®
Frosties®

Selection of fruit
Whole fruit selection
Fruit salad

Hot beverages
Coffee
Decaffeinated coffee
Breakfast tea
Hot chocolate
Buffet lunches included in the DDR
A la carte €40.00 per person
As of 15 persons
Lunch buffet

Monday
Soup
Minestrone soup | bread | butter

Starters
Salad bar | including toppings and dressings
Caprese salad
Potato salad
Charcuterie | chicken roulade | pastrami | cured ham
Mussels | spring onion | bell pepper | lemon
Smoked salmon | chives | crème fraîche

Main courses
Oven-baked cod | white wine-tarragon sauce
Beef stew
Seasonal vegetables
Potato mousseline
Cauliflower gratin
Chef’s roast of the day | chicken roulade | mushroom sauce

Cheese
Brie | apple molasses | walnuts | grapes | crackers

Desserts
Profiteroles | chocolate sauce
Panna cotta | forest fruit coulis
Fruit platter
Tuesday
Soup
Corn chowder | bread | butter

Starters
Salad bar | including toppings and dressings
Waldorf salad
Black bean salad | cilantro | mint
Charcuterie | mortadella | turkey | roast beef
Smoked trout | paprika tzatziki
Tuna | red onion | parsley | lemon

Main courses
Oven-baked red mullet | capers | tomatoes | olives
Turkey casserole | mushroom | pumpkin
Ratatouille
Soft polenta
Yellow rice
Chef’s roast of the day | striploin | red wine sauce

Cheese
Gouda cheese | fig jam | grapes | celeriac | crackers

Desserts
Apple schnitz
Forest fruit bavarois
Fruit platter
Lunch buffet

Wednesday
Soup
Bean soup | bread | butter

Starters
Salad bar | including toppings and dressings
Couscous salad
Caesar salad
Charcuterie | brisket | salami | pork pâté
Smoked mackerel
Smoked halibut | citrus dressing | lime zest

Main courses
Thai fish curry
Chicken casserole | tomatoes | rosemary | bell pepper
Oven-roasted skin-on baby potatoes
Steamed rice
Sautéed spinach | sundried tomatoes
Chef’s roast of the day | roasted pork loin | balsamic sauce

Cheese
Gorgonzola cheese | grapes | crackers

Desserts
Crème brûlée
Tiramisu
Fruit platter
Lunch buffet

Thursday
Soup
Vegetable consommé | bread | butter

Starters
Salad bar | including toppings and dressings
Coleslaw
Greek salad
Charcuterie | smoked duck | spianata romana | chorizo
Mediterranean-style shrimps
Octopus | citrus dressing | olive tapenade

Main courses
Sea bass | white wine sauce | dill
Beef stroganoff
Sautéed green beans
Roasted rosemary-potatoes wedges
Penne arrabbiata
Chef’s roast of the day | turkey | cranberry jus

Cheese
Kernhem cheese | cranberry compote | grapes | crackers

Desserts
Cheese cake | berry compote
Chocolate bavarois
Fruit platter
Lunch buffet

Friday

Soup
Tomato soup | bread | butter

Starters
Salad bar | including toppings and dressings
Quinoa salad
Chicken barbecue salad
Charcuterie | pâté | serrano ham | smoked rib eye
Seafood platter | fennel | lime
Marinated anchovies

Main courses
Cod | butter sauce with tomato and basil
Honey-apricot glazed chicken
Seasonal vegetables
Stir-fried rice
Sweet potato mash
Chef’s roast of the day | leg of lamb | rosemary jus

Cheese
Edammer cheese | mango chutney | grapes | crackers

Desserts
Passion fruit bavarois
Brownie | caramel sauce
Fruit platter
Other lunch options
As of 10 persons
Meeting lunch €28.00

Soup
Soup of the day | bread | butter

Salad
Chef’s selection of 3 different salads

Sandwiches – please choose 4
Rib eye | greens | gorgonzola | pears
Serrano ham | mixed leaves | sundried tomatoes | red onion
Beef carpaccio | arugula | truffle mayonnaise | parmesan | pine nuts
Roast beef | mixed leaves | red onion compote
Bacon | mixed leaves | eggs | capers
Grilled zucchini | eggplant | bell pepper | hummus | mixed leaves
Smoked salmon | green salad | capers mayonnaise | cucumber
Smoked trout | lettuce | fennel | neufchâtel cheese
Mackerel spread | garden greens | tomatoes | pickles
Tuna salad | mixed leaves | olives | capers | red onion
Shrimps | green salad | apple | chives
Egg salad | onion | parsley
Gouda cheese | lettuce | tomato | pesto
Goat cheese | garden greens | honey | walnuts

Desserts
Chocolate brownie
Seasonal fruit salad
Crème brûlée
Lunch buffet €30.00

Soup
Soup of the day | bread | butter

Salads
Quinoa salad
Waldorf salad
Caesar salad

Main course
Beef stew
Potato mash
Seasonal vegetables
Penne arrabbiata

Desserts
Fruit bavarois
Fruit platter
Lunch to go/picnic lunch €18.50

Lunch bag filled with:
Fruit smoothie
Bottled water
Sandwich | bacon | egg
Vegetarian sandwich
Mini salad
Fruit yoghurt
Chocolate bar
Mini pastry
Fresh seasonal fruit
Plated 3-course lunch €40.00

**Starter**
Gravlax | horseradish cream | beetroot | green leaves | lemon dressing
*or*
Tomato & watermelon salad | feta | mint | basil (v)
*or*
Mushroom soup | truffle oil | parsley | croutons (v)

**Main course**
Chicken breast | potato mash with local mustard | seasonal vegetables | jus
*or*
Salmon | roasted potatoes | seasonal vegetables | hollandaise sauce
*or*
Artichoke ravioli | pumpkin sauce | vegetable crisps (v)

**Dessert**
Cheesecake | salted caramel sauce | hazelnut crumble | orange zest
*or*
Lemon tart | meringue | strawberries
*or*
Fruit delight | raspberry sorbet | yuzu sphere | forest fruit coulis | mint
Plated dinner options included in gala dinner package

a la carte

3 Courses (starter-main-dessert): €45.00
4 Courses (starter-2\textsuperscript{nd} starter-main-dessert): €55.00
5 Courses (cold starter-2\textsuperscript{nd} starter-soup-main-dessert): €65.00
Cold starters

Tuna & tomato ceviche
Coconut broth | puffed rice | cilantro

Beef carpaccio
Arugula | parmesan | capers | truffle oil | orange zest

Parma ham
Buffalo mozzarella | roasted pumpkin | arugula | parmesan | balsamic reduction

Gravlax
Horseradish cream | beetroot | green leaves | lemon dressing

Tomato & watermelon salad
Feta | mint | basil
Hot starters

Oven-roasted cod
Italian vegetable mix | butter sauce with capers

Crispy polenta (v)
wild mushrooms | parmesan | caramelized figs | balsamic reduction

Pumpkin & carrot soup (v)
Maple cream | spiced croutons

Mushroom soup (v)
Truffle oil | parsley | croutons
Main courses

Beef tenderloin
Potato mash with old amsterdam cheese and crème fraiche | green beans with wild mushrooms | slow-roasted vine tomatoes | red wine sauce

Guinea fowl
Cauliflower puree | white cabbage with bacon | mustard sauce

Corn-fed chicken breast
Dauphinoise potatoes | green asparagus | vine tomatoes | peppercorn sauce

Sea bass
Potato mash with truffle | sautéed spinach with sundried tomatoes | lemon butter sauce

Salmon
Potato mash with bacon & green onion | baby carrots | honey & citrus glaze

Artichoke ravioli (v)
Pumpkin sauce | vegetable crisps

Chickpea tagine (v)
Basmati rice | cilantro yoghurt
Desserts

**Cheesecake**
Salted caramel sauce | hazelnut crumble | orange zest

**Chocolate delight**
Saffron crème brûlée | white chocolate crumble | brownie | chocolate mousse

**Lemon tart**
Meringue | strawberries

**Champagne-white chocolate bavarois**
Raspberries | forest fruit coulis

**Fruit delight**
Sliced fruit | yuzu sphere | peach coulis | mint
Van Gogh gala buffet is included in the gala dinner package

Van Gogh gala buffet €55.00
Rembrandt gala buffet €65.00
Walking dinner €65.00
Family-style 3-course dinner €55.00

As of 25 persons
Van Gogh gala buffet

Soup
Roasted tomato soup

Starters
Caesar salad | anchovies | croutons | parmesan
Couscous salad | mint | tomatoes | raisins | bell peppers
Salad bar | including toppings and dressings
Bread | butter | tapenades | pesto | hummus
Beef carpaccio | arugula | parmesan

Main courses
Roasted corn-fed chicken | mushroom sauce
Oven-baked red mullet | tomato | onion | olives | capers
Seasonal vegetables
Oven-roasted rosemary potatoes
Pearl barley | parmesan | mushrooms

Desserts
Crème brûlée
Chocolate bavarois
Seasonal fruit salad
Selection of cheeses
Soup
Wild mushroom soup

Starters
Grilled & marinated vegetables | extra virgin olive oil
Beef carpaccio | arugula | truffle mayonnaise | parmesan | pine nuts
Gravlax | beetroot | yoghurt dressing
Goat cheese salad | walnuts | croutons | tomatoes
Salad bar | including toppings and dressings
Bread | butter | tapenades | pesto | hummus

Main courses
Whole roast sliced striploin | rosemary sauce
Oven-baked salmon | lemon butter sauce
Pork medallion | balsamic caramelized onion | demi-glace
Braised chicken in red wine sauce
Seasonal vegetables
Potato gratin
Yellow rice

Desserts
Panna cotta | forest fruit coulis
Passion fruit bavarois
Puff pastry | custard | vanilla sauce
Seasonal fruit salad
Selection of cheeses
Walking dinner

As of 50 guests

Starters
Carpaccio | truffle mayonnaise | parmesan | pine nuts
Caprese | basil | balsamic vinegar (v)
Gravlax | horseradish-yoghurt dressing
Gazpacho | bell pepper (v)
Quinoa salad (v)

Main dishes
Spinach-ricotta ravioli | truffle sauce (v)
Roasted cauliflower | parmesan sauce (v)
Chicken satay | peanut sauce | roasted onions | asian sweet and sour salad
Cod fillet | sweet potato mash | butter sauce
Pulled pork slider | coleslaw
Striploin | potato mash with bacon & green onion | red wine sauce

Dessert
Crème brûlée
Chocolate bavarois
Tiramisu
Panna cotta | forest fruit coulis

All items will be served individual and are passed around
Family-style 3-course dinner

**Starters**
Selection of cured meats & smoked fish | grilled vegetables | arugula with balsamic and parmesan

**Main courses**
Cod | lemon butter sauce
Sliced strip loin | red wine sauce
Seasonal vegetables
Potato mash with old amsterdam cheese and crème fraiche
Yellow rice

**Desserts**
Panna cotta
Tiramisu
Chocolate mousse
Fresh fruit salad
Upgrade your buffet with a live station

**Salad station €11.90**
Selection of salads & dressings
Choose your topping - shrimp or chicken

**Carving station €14.90**
Whole sirloin with red wine sauce
or
Roasted leg of lamb with rosemary jus

**Salmon wellington station €14.90**
Butter lemon sauce

**Cheese tasting station €11.90**
Selection of 3 dutch cheeses with condiments

*These live stations can be booked in combination with any of the buffet options*
Crew meals
Crew meals

Sandwiches €4.75 per sandwich
Baguette with garnish and spread

Choice of toppings:
Smoked salmon
Tuna salad
Ham
Parma ham
Egg salad
Smoked chicken
Mortadella
Cheese
Grilled vegetables

Dinner €18.50 per person – choice of:
Penne bolognese
Steamed rice | chicken sate
Tortellini stuffed with ricotta | pesto sauce (v)
Schnitzel | roasted potatoes | seasonal vegetables
Burger | fries

Crew dinners will be served with a salad and fruit salad
Bite options 2 hot/2 cold bites included in the gala dinner package

a la carte

2 Hot/2 cold bites: €11.50
3 Hot/3 cold bites: €14.50
4 Hot/4 cold bites: €16.50
Bite selection

Cold bites
Salmon tartar | cream cheese | dill | wasabi crème
Prosciutto | melon | gorgonzola | balsamic caviar
Beetroot | orange | goat cheese | honey | hazelnuts (v)
Brie | apple jelly | walnut (v)
Smoked turkey | mango chutney | orange
Trout | neufchatel cheese | capers
Toast | hummus | sundried tomato (v)

Hot bites
Bitterballen | mustard
Dim sum | hoisin sauce
Shrimp croquettes | cocktail sauce
Fried pieces of cod | tartar sauce | lemon
Mini vegetable spring roll | chili sauce (v)
Mini samosa | chili-mango dip
Mini quiche (v)
Chorizo croquettes | apricot mayonnaise
Other bite options

**Selection 1** €8.50 p.p.
- Olives
- Mixed nuts
- Crostini with olive tapenade
- Mini pizza

**Selection 2** €9.50 p.p.
- Tomato bruschetta
- Crunchy chicken chili bites
- Old beemster cheese with condiments
- Popcorn
- Vegetable crisps
- Caprese stick
- Olives

- Bitterballen
- Cheese soufflé
- Mini frikandel
- Mini bami snack
- Mini nasi snack
- Mini meatball
Late night bites €5.90 per item

Nachos with guacamole
French fries with mayo & ketchup
Chicken yakitori
Bitterballen (6 pieces)
Vegetarian spring rolls (6 pieces)
Selection of puff pastries: (choice of)
  1 sausage roll
  2 salmon pastry
  3 mushroom pastry
  4 chicken pastry

Mini pizza
Häagen-dazs ice cream
Beverage options
Beverage packages

Dutch bar
Soft drinks, juices, mineral water, heineken beer, sparkling, white and red house wine, port, sherry, martini, jenever and Vieux

1 hour €19.00
2 hours €31.00
3 hours €40.00
4 hours €49.00
5 hours €58.00

International bar
Soft drinks, juices, mineral water, heineken beer, sparkling, white and red house wine, vodka, gin, whiskey and rum (pouring brands)

1 hour €27.00
2 hours €40.00
3 hours €52.00
4 hours €65.00
5 hours €78.00

House wine
Sparkling: brioso, prosecco brut spumante, valdobbiadene, italy
White: 2016, croix d’or, sauvignon blanc, pays d’oc, france
Red: 2016, croix d’or, cabernet sauvignon, pays d’oc, france

Upgrade your house wine for €5.00 per person
Sparkling: schlumberger, grüner veltliner, vienna, austria
White: 2016, j. moreau & fils, chardonnay, pays d’oc, France
Red: 2016, j. moreau & fils, merlot, pays d’oc, France
Beverage a la carte

**Soft drinks**
- Pepsi / pepsi max
- Sisi
- Bitter lemon
- Seven-up
- Cassis
- Tonic
- Ice tea

**Juices**
- Orange juice
- Grapefruit juice
- Tomato juice
- Apple juice

**Original water – sparkling or still 0.7L**

**Beers**
- Heineken draft beer
- Heineken 0.0%

**Dutch assortment**
- Port
- Sherry
- Martini
- Jenever
- Vieux

**International assortment**
- Vodka
- Rum
- Whiskey
- Gin
- Mixed drinks

**Liquors**

**House wine**
- 2016, croix d’or, sauvignon blanc, pays d’oc, france
- 2016, croix d’or, cabernet sauvignon, pays d’oc, france

**Sparkling wine**
- Brioso, prosecco brut spumante, valdobbiadene, italy
Audio visual and miscellaneous options
Sound

**Speaker systems**
- Sound system Koepelzaal €500.00
- Sound system 2 speakers (50 persons) €350.00
- Sound system 4 speakers (100 persons) €500.00

**Microphones**
- Microphone handheld, wireless €120.00
- Microphone clip/refer, wireless €120.00
- Microphone headset, wireless €150.00
- Lectern table microphone, wired € 45.00

*With 2 or more microphones we always require a technician to be present, please see rates at slide 46*

**DJ equipment** €500.00
- 2x Pioneer CDJ 2000 CD/MP3/IPAD/laptop
- 1x Pioneer DJM-900NXS mixer & 1x DYNACORD 12” 420W RMS monitor speaker
Sound packages

4-Hour sound packages includes:
Speakers
Audio mixer
2 Wireless handheld microphones
4 Hours technical assistance (1 person)

Sound package  50 persons €750.00
Sound package  100 persons €950.00
Sound package  150 persons €1150.00

If your event takes place on saturday an additional fee of €175.00 is applicable.
If your event takes place on sunday or a public holiday an additional fee of €200.00 is applicable.

8-Hour sound packages includes:
Speakers
Audio mixer
2 Wireless handheld microphones
8 Hours technical assistance (1 person)

Sound package  50 persons €1000.00
Sound package  100 persons €1200.00
Sound package  150 persons €1450.00

If your event will take place on saturday an additional fee of €350.00 is applicable.
If your event will take place on sunday or a public holiday an additional fee of €400.00 is applicable.
# Meeting accessories

**Lectern packages**
- Space lectern including TFT screen & microphone: €149.00
- Space lectern including microphone: €99.00
- Space lectern: €79.00

**Miscellaneous**
- Flipchart including paper and 4 coloured pens: €32.50
- Additional paper pad: €17.50
- AC power strip: €13.50
- Conference phone: €125.00

**Computer**
- Laptop: €225.00
- Wireless clicker including laser pointer: €35.00
- VGA switch: €37.50
- Seamless switch: €450.00
- Printer: On request
### Technical and security staff

#### Technicians
- **Monday - friday 07:00 – 18:00**: € 70.00
- **Monday - friday 18:00 – 00:00**: € 75.00
- **Monday - friday 00:00 – 07:00**: €117.50
- **Saturday**: € 99.00
- **Sunday & public holidays**: €117.50

#### Security
- **Monday - friday 07:00 – 18:00**: € 45.00
- **Monday - friday 18:00 – 00:00**: € 50.00
- **Monday - friday 00:00 – 07:00**: € 55.00
- **Saturday**: € 70.00
- **Sunday & public holidays**: € 75.00

#### Fire guard
- **Monday - sunday**: € 50.00
- **Public holidays and NYE**: €100.00

*Prices are per person per hour*
# Service and miscellaneous staff

**Service staff**
- Monday - saturday: €32.50 per hour per person
- Sunday & public holidays: €47.50 per hour per person

**Cloakroom assistance**
- Monday - saturday: €32.50 per hour per person
- Sunday & public holidays: €47.50 per hour per person

*1 Staff member will be present at all times and at arrival and departure sufficient staffing will be present.*

**Other**
- Permanent toilet attendant: €32.50 per hour
  - Monday - saturday
- Permanent toilet attendant: €47.50 per hour
  - Sunday & public holidays
- Hostess: €45.00 per hour
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<th>Lights and logo projection</th>
<th>Price</th>
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<td>Pillar lights</td>
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<td>Window lights</td>
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<tr>
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## Capacity chart

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<th>Cabaret</th>
<th>U-shape</th>
<th>Classroom</th>
<th>Dinner</th>
<th>Boardroom</th>
<th>Cocktail</th>
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*Please be advised that these are maximum capacities, no buffets, stage or other setups are taken in consideration.*
## Dimensions

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<th>Height in meters</th>
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R.E.N. MEETINGS

MEETINGS DESIGNED FOR THE SENSES, INFUSED WITH LOCAL FLAVOR AND DELIVERED WITH TURNKEY NETWORKING EVENTS AND LOCAL EXCURSIONS