



## **Banqueting brochure 2021**

... to make the event  
culinarily complete!





Eye Banqueting welcomes you and your guests at this unique location offering endless possibilities for your event. This brochures contains a wide range of packages in which different requirements are taken into account. It is possible to book these packages separately or combined.

### Frequently asked questions

**1. Is it possible to have dinner for 10 persons?**

*Of course, but all prices are based on packages starting from 20 persons. It is also possible to dine with smaller groups at the Eye bar restaurant, but in that case you will not have a private room.*

**2. Can I change the content of the packages?**

*The content is fixed, however, there are special supplements for each package available.*

**3. Is it possible to get a customized proposal?**

*If you have any specific wishes based on a theme or any other special requests apart from our packages we would like to introduce you to our partner Select Catering. They are specialized in writing customized proposals in order to meet your personal requirements.*

**4. Do I get a discount when I combine packages?**

*All packages have fixed prices, these will not change if multiple packages are combined.*

### Extra information

- Prices are including the use of present furniture in Eye.
- Prices are excluding VAT.

For all your culinary inquiries, please contact the Banqueting department. By e-mail via [info@eyebanqueting.nl](mailto:info@eyebanqueting.nl) or by phone: +31 (0)20-702 76 14.

For all other inquiries, please contact your contact from Sales & Events. By e-mail via [events@eyefilm.nl](mailto:events@eyefilm.nl) or by phone: +31 (0)20-589 14 01.

It goes without saying that we will make every effort to turn your event into a success. If you have any specific requirements, such as a theme or any other special requests, please let us know. We will be happy to introduce you to our partner, Select Catering: [www.selectcatering.nl](http://www.selectcatering.nl). They will be able to meet all your specific needs and write a customized proposal for you.

We look forward to welcome you.



# COFFEE & TEA PACKAGES

We offer the following coffee packages. These can be ordered for a minimum of 10 persons. The packages below can be booked for up to 4 hours.

Personnel costs:

10 – 40 persons	1 employee à circa 6 hours à € 35,00 p.p.p.h.
41 – 70 persons	2 employees à circa 6 hours à € 35,00 p.p.p.h.
➤ 71 persons	On request

## Start up Coffee

€ 7,50 p.p.

Unlimited coffee and tea with biscuits.  
We will also place carafes of water.

## Coffee & Sweets

€ 8,10 p.p.

Unlimited coffee and tea with chocolates and mini 'stroopwafels' (Dutch delicacy).  
We will also place carafes of water.

## Healthy Coffee

€ 9,20 p.p.

Unlimited coffee and tea with freshly baked oat and red fruit cookie,  
Tony Choclonely dark chocolate and an energy smoothie-shot.  
We will also place carafes of water.

## Coffee your own way – selfservice package

Unlimited coffee and tea with biscuits, including carafes of water. We will place a Nepresso machine in the room which you can easily use by yourself. We will place enough cups and we will clean the room after leaving.

\*Can only be ordered from 10 up to 20 persons and only during weekdays.

Start-up costs, single charges of € 85,-	
10 – 20 persons	€ 7,50 p.p.

*"Good ideas start with brainstorming,  
great ideas start with coffee"*





# BREAKFAST SUPPLEMENTS

Additionally to the coffee packages you can choose out of various culinary additions such as an extra delicacy or a breakfast supplement. These can be ordered for a minimum of 10 persons.

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Mini muffins (several flavours, 2 p.p.)	€ 1,50 p.p.
Mini candybars (2 p.p.)	€ 1,50 p.p.
Homemade madeleines (1 p.p.)	€ 1,50 p.p.
Freshly baked croissant or chocolate roll (large, 1 p.p.)	€ 1,80 p.p.
Freshly baked mini viennoiserie (2 p.p.)	€ 1,80 p.p.
Box of fresh fruit	€ 1,85 p.p.
Tony Choclonely (several flavours, 50 gram, 1 p.p.)	€ 2,00 p.p.
Granola muesli bar (1 p.p.)	€ 2,50 p.p.
Homemade banana bread (1 slice p.p.)	€ 2,90 p.p.
Macarons from patisserie Petit Gateau (1 p.p.)	€ 2,90 p.p.
Luxe muffin (several flavours, 1 p.p.)	€ 3,50 p.p.
Vegan carré pastry (several flavours, 1 p.p.)	€ 3,50 p.p.
Yoghurt/soy yoghurt with granola en fresh fruit	€ 3,75 p.p.
Petit Four from patisserie Petit Gateau (1 p.p.)	€ 4,25 p.p.
Fresh mint and ginger tea (unlimited)	€ 1,20 p.p.
Infused water (Mason jar filled with fresh fruit and herbs)	€ 1,50 p.p.
Soda on assumption (a piece)	€ 2,95 p.s.
Smoothie of the day	€ 3,75 p.p.
Carafes with fresh orange juice	€ 4,50 p.s.
Soda package (unlimited various soda drinks)	€ 5,00 p.p.

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*"Shake up your wake up!"*



For the lunch we offer various options. Lunch can be ordered in addition to a coffee package and is served from a buffet. These can be ordered for a minimum of 20 persons.

Personnel costs:

20 – 40 persons	Included in the coffee packages
41 – 70 persons	Included in the coffee packages
➤ 71 persons	In consultation

#### **Have a Break** *(Assuming 4 items p.p.)* € 15,75 p.p.

Vanilla muffin

Wrap with mature Beemster cheese with sundried tomato mayonnaise, pickle and lettuce melange

Baked sandwich with chicken curry salad and lettuce melange

Fresh hand fruit

Fresh orange juice

#### **Healthy Break I** *(Assuming 5 items p.p.)* € 19,50 p.p.

Mediterranean pasta salad in a lemon and parsley marinade with olives, cucumber, tomato and crumbled feta cheese

Fresh wholemeal sandwich with hummus Ras el Hanout, grilled vegetables and lettuce melange

Baked white sandwich with Amsterdam egg salad, pickle and lettuce

Wrap with Norwegian salmon salad and lettuce melange

Fresh hand fruit

Fresh orange juice

#### **Healthy Break II** *(Assuming 5 items p.p.)*

€ 20,00 p.p.

Caesar salad with chicken, egg, parmesan cheese, croutons and Caesar dressing

Baked wholemeal sandwich with soft brie, cucumber and sundried tomato mayonnaise

Baked white sandwich with Mediterranean tuna salad and lettuce melange

Wrap with chicken roulade, avocado cream, grilled bell pepper and American coleslaw

Fresh hand fruit

Fresh orange juice

#### **Business Break** *(Assuming 5 items p.p.)*

€ 21,50 p.p.

Japanese noodle salad with fried spicy beef trips in garlic and red pepper with sesame, stir-fried vegetables and teriyaki sauce

Baked wholemeal sandwich with smoked salmon, cream cheese, red onions and remoulade dressing

Baked wholemeal sandwich with Serranoham, truffle cream and lettuce melange

Banana bread

Fresh hand fruit

Fresh orange juice

The above lunch packages can be expanded with supplements which can be found on the next page.



# LUNCH PACKAGES

The supplements can be ordered for a minimum of 20 persons.

Tomato soup with fresh basil and Parmesan cheese (V)	€ 3,50 p.p.
Green pea soup with mint and a coconut foam (vegan)	€ 3,50 p.p.
Pumpkin soup with coriander and crème fraîche (V)	€ 3,50 p.p.
Sandwich cheese- or 'kroket' (Dutch snack) with mustard	€ 3,50 p.p.
Mini quiche Lorraine or mushrooms with truffle (1 p.p.)	€ 3,25 p.p.
Japanese Yakitori stick (2 p.p.)	€ 3,25 p.p.
Freshly baked sausage or cheese roll (1 p.p.)	€ 2,00 p.p.

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*"I could talk food all day"*





# BITES & BEVERAGE PACKAGES

We offer the following beverage packages. These can be ordered for a minimum of 20 persons. You can use these packages during your meeting package. If you wish more staff or if you didn't have a meeting in Eye, the personnel costs will be budgeted separately.

Personnel costs:

20 – 40 persons	Included in the meeting packages
41 – 70 persons	Included in the meeting packages
➤ 71 personen	In consultation

**Buyout standard beverage assortment** (house wines, beer, soda and mineral water)

½ hour assorted drinks	€ 6,50 p.p.
1 hour assorted drinks	€ 9,50 p.p.
1,5 hours assorted drinks	€ 11,50 p.p.
2 hours assorted drinks	€ 12,50 p.p.
2,5 hours assorted drinks	€ 14,00 p.p.
3 hours assorted drinks	€ 15,50 p.p.

The following extras are available to complement your beverage package.

- o Glass of prosecco € 4,50 p.p.
- o Glass of cava € 6,50 p.p.

Additional bites are only in combination with the beverage packages. These can be ordered from a minimum of 20 persons

Personnel costs

20 – 40 persons	Included in the packages
41 – 70 persons	Included in the packages
➤ 71 persons	In consultation

**Salty bites (V)** € 2,90 p.p.  
Combination of mixed nuts, soy rice crackers and vegetable chips

**Olivas (V)** € 2,90 p.p.  
Marinated green and black olives

**Amsterdam platter** € 4,50 p.p.  
Typical beef and liver sausage and Dutch cheese with mustard and Amsterdam pickles

**Dips in jars(V)** € 5,50 p.p.  
Fresh baked bread with several dips among which: hummus and olive tapenade

**Crudit  (V)** € 4,60 p.p.  
Seasonal vegetable crudit s served with a fresh herbal salsa

*“Start the day with a smile & finish it with champagne”*



# BITES & SNACKS

The following snacks, we only offer in combination with the beverage packages. These can be ordered for a minimum of 20 persons

Additional personnel costs:

20 – 40 persons	Minimum of 1 employee à circa 4 hours à € 35,00 p.p.p.h.
41 – 70 persons	Minimum of 2 employees à circa 4 hours à € 35,00 p.p.p.h.
➤ 71 persons	In consultation

**Japanese yakitori stick (2 p.p.)** € 3,25 p.p.  
Chicken skewers marinated in a Japanese sake and soy sauce

**Indian samosa's (Vegan, 2 p.p.)** € 3,75 p.p.  
Thin pancake filled with various vegetables and oriental spices (vegan)

**Cappuccino of green peas (Vegan)** € 3,50 p.p.  
Soup with mint and a coconut foam (vegan)

**Gyoza (2 p.p.)** € 4,75 p.p.  
Gyoza with:  
- Chicken and Teriyaki sauce  
- Oriental vegetables and Teriyaki sauce

**Vietnamese rice wraps (2 p.p.)** € 4,75 p.p.  
Stir-fried vegetables with coriander, mint, sesame and chili sauce

**Mini quiche (1 p.p.)** € 3,25 p.p.  
- Lorraine (bacon and cheese)  
- Mushrooms, truffle béchamel sauce and Parmesan cheese

**Mini thrill grill burger (1 p.p.)** € 4,85 p.p.  
Mini hamburger with grilled beef, tomato, cheddar, onion, fresh lettuce and tarragon mayonnaise

**Deep fried snacks (3 pieces p.p.)** € 5,75 p.p.  
For example; croquettes ('bitterballen'), cheese sticks & mini spring rolls served with mustard & chili sauce. *Optional: fully vegetarian*

**Sloppy Joe (Vegan)** € 5,75 p.p.  
Mini sandwich with pulled jackfruit in barbecue melange with lettuce, mushrooms and fried onion.

**Bruschetta (3 pieces p.p.)** € 7,50 p.p.  
Chef's special with seasonal ingredients. *Optional: fully vegetarian*





# BUFFETS

An attractively decorated buffet with a large variety of cold and hot dishes to choose from. The buffets can be ordered for a minimum of 20 persons and are also available as lunch. These packages can be booked for up to 2 hours.

Personnel costs based on a 2 hours program:

20– 30 persons	2 employees à circa 5 hours à € 35,00 p.p.p.h.
31 – 50 persons	3 employees à circa 5 hours à € 35,00 p.p.p.h.
51 persons	In consultation

## Dutch buffet

€ 30,50 p.p.

### *Cold dishes:*

Lentil salad with goat cheese, grilled pumpkin and pomegranate (V)  
Freshly baked bread with salted butter

### *Warm dishes:*

Stew hutspot (typical Dutch); carrot, onion and potato (V)  
Stew Endive; raw endive and potato (V)  
Stew meat Haché with glazed silver onions and mushrooms  
Beef smoked sausage

### *Dutch dessert*

Strawberry cake with white chocolate mouse and meringue



## Italian buffet

€ 32,50 p.p.

### *Cold dishes:*

Marinated seafood with olive oil, red pepper and parsley dressing  
Salad Caprese; Italian tomatoes, mozzarella and fresh basil (V)  
Fresh baked bread with a tapenade of olives and butter

### *Warm dishes:*

Ravioli filled with a cream of pumpkin in sage and butter sauce (V)  
Pasta Bolognese; classic minced beef and tomato sauce with shaved Parmesan cheese  
Roasted Mediterranean Seasonal Vegetables (V)

### *Italian dessert:*

Citrus fruit panna cotta with chocolate mousse and garnishes.

*On the next page you will find more details of the buffet packages*



# BUFFETS

## Asian buffet

€ 32,50 p.p.

### *Warm dishes:*

Vegetarian spring roll with Oriental vegetables (V)

Oriental steamed rice with fresh herbs

Chicken satay skewer with homemade peanut sauce

Indian vegetarian curry with stir-fried vegetables (V)

### *Toppings:*

Fried onions

Cassava prawn crackers

Sweet and sour salad with cucumber and red pepper

### *Asian dessert:*

Dark chocolate cake with mango and white chocolate mousse

*"Live is uncertain,  
eat dessert first!"*

Our buffet packages can be combined with the supplements below.

Coffee, tea & sweets	€ 3,90 p.p.
2 hours of assorted drinks	€ 12,50 p.p.
3 hours of assorted drinks	€ 15,50 p.p.
Cheese trolley	€ 7,75 p.p.



# DINNERS

The dinner packages can be booked for a minimum of 20 persons and for up to 3 hours. These dinner packages are also available for lunch.

On the next page are various menu options for a 3-course sit-down dinner. The menu's can be further expanded with additional supplements. Naturally, we take all dietary requirements into account and we would like to hear those in advance

## Sit-down dinner

Personnel based on a 3 hours program:

20 – 30 persons	2 employees à circa 6 hours à € 35,00 p.p.p.h. Minimum of 1 chef à € 47,00 p.p.p.h.
31 – 40 persons	3 employees à 6 circa hours à € 35,00 p.p.p.h. Minimum of 1 chef à € 47,00 p.p.p.h.
41 – 50 persons	4 employees à circa 6 hours à € 35,00 p.p.p.h. Minimum of 2 chefs à € 47,00 p.p.p.h.
51 persons	In consultation

*On the next page you will find the menu options.*



## Walking dinner

Personnel walking dinner based on a 3 hours program:

20– 30 persons	Personnel: 2 employees à circa 6 hours à € 35,00 p.p.p.h. Minimum of 1 chef á € 47,00 p.p.p.h.
31 – 40 persons	Personnel: 3 employees à circa 6 hours à € 35,00 p.p.p.h. Minimum of 1 chef à € 47,00 p.p.p.h.
41 – 50 persons	Personnel: 4 employees à circa 6 hours à € 35,00 p.p.p.h. Minimum of 2 chefs à € 47,00 p.p.p.h.
51 persons	In consultation

Coffee, tea & sweets	€ 3,90 p.p.
Welcome drink prosecco (1 p.p.)	€ 4,50 p.p.
Welcome drink cava (1 p.p.)	€ 6,50 p.p.
Dutch assorted drinks	€ 15,50 p.p.
Wine pairing basic (assorted drinks included)	€ 20,50 p.p.
Wine pairing medium (assorted drinks included)	€ 24,50 p.p.
Wine pairing luxury (assorted drinks included)	€ 27,50 p.p.
Cheese trolley	€ 7,75 p.p.
Flower decorations on the table * (per vase)	€ 8,50 p.s.
*Flower delivery charge	€ 8,50 total
Menu cards (per piece)	€ 4,75 p.s.





# MENUS

## Seated dinner 1

### **Pumpkin soup (V)**

*Served with coriander, croutons and sunflower seeds.*

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### **Cannelloni (V)**

*Filled with ricotta cheese and spinach in a tomato sauce with seasonal vegetables and shaved Parmesan cheese.*

~

### **Panna cotta**

*Served with fruit coulis and various garnishes.*

€ 32,50 p.p.

## Seated dinner 2

### **Salmon tartare**

*Served with potato salad and dill mustard sauce*

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### **Oven cooked farm fowl**


*Served with potato mousseline, seasonal vegetables and thyme gravy.*

~

### **Cheesecake**

*With meringue, white chocolate and forest fruit.*

€ 34,50 p.p.



## Seated dinner 3

### **Eggplant ceviche (V).**

*Served with a tartare of tomato and sweet and sour vegetables.*

~

### **Baked sea bass**

*Served with potato mousseline, seasonal vegetables and white wine sauce.*

~

### **Chocolate trio**

*Chocolate prepared in different ways*

€ 38,90 p.p.

*\* The menu's above are included with bread and butter*

If several courses are desired, the sit-down menu's can be supplemented with the following supplements á € 7,85 per person.

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Braised cod with mussels, vadouvan and watercress sauce.

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Braised veal cheek with confit leek, pearl barley and veal jus with truffle

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Cannelloni pulled jackfruit with onion compote, grilled carrots, carrot cream and a BBQ sauce *(Vegan)*.

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# STREET-FOOD

## Walking dinner menu

*Ricewrap with Peking duck, seasonal vegetables, spring onion and hoisin sauce*

\*

*Tom Kha Kai soup with grilled chicken, bean sprouts, coriander and red pepper*

\*

*Mini crispy pulled pork bun with pickled cucumber, sesame and BBQ sauce*

\*

*Indian skewer of lamb with marinated chickpeas, bimi, green curry cream  
and quail egg*

\*

*Coconut panna cotta with caramelized pineapple (vegan)*

€ 39,00 p.p.

## Extra's

Give away's Eye store	On request
Flower decorations on the table (per vase)	€ 8,50 p.s.
Flower decoration delivery costs	€ 8,50 total
Cloakroom attendant (daypart à 4 hours)	€ 140,- p.p.
Hostess (daypart à 4 hours)	€ 140,- p.p.
Hostess clothing (per hostess)	€ 15,- p.p.
Menu cards (minimum of 20 persons)	€ 4,75 p.p.
Lunch packages	On request
Children's menu (evening)	€ 13,50 p.p.

# PERSONNEL CLOTHING

Each event is different and each event requires a different look and feel. Therefore we offer different options for the clothing of our staff. We will ask you in advance which style you prefer.

Formal



Informal

