BANQUETING FOLDER
2019
Thank you for considering our catering facilities for your next meeting or event.

Food and drink should always be a real treat, which is why we use fresh and sustainable seasonal products as much as possible. The menus listed in this banqueting folder serve only as an indication, as the exact content depends on the seasons.

This culinary folder is also meant to serve as inspiration, and we are happy to cater to your specific requirements. For customized menus, we always issue a detailed, tailor-made offer with the support of our TU/e Food Pioneer and based on consultation with you.

All items ordered from this banqueting folder are based on self-service unless otherwise stated.
If you have an early meeting or your guests have just completed a long journey, then the VITAM breakfast service provides the perfect start to your meeting.

**Kick-start breakfast (to-go*)**

Start your day the right way with our organic yoghurt with fruit and granola, fresh fruit juice, and a varying item such as a croissant or muesli bar.

*to take away.

€4.63 per person.

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**Deliciously Dutch breakfast**

Warm croissant, freshly-baked bread rolls, luxury sandwich fillings, fruit salad, yoghurt, boiled egg, and fresh orange juice.

€7.97 per person.

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**Vitam breakfast**

Organic yoghurt, home-made granola, fruit salad, and fresh mint tea.

€6.68 per person.

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Please let us know about any food allergies!
If you need coffee or tea during your meeting or soft drinks, fruit juice, or mineral water, we will bring your booked drinks to the room you have reserve at the time you have indicated.

**Luxury meeting package**

Coffee and hot water served in thermos flasks, two (2) cups of coffee and/or tea; sugar, sweeteners, and creamer; tea bags in a choice of four (4) types/flavours. Sweets such as a slice of shortbread and mini madeleines.

€2.06 per person (porcelain crockery)
€1.37 per person (disposable cups etc.)

**Standard meeting package**

Coffee and hot water served in thermos flasks, two (2) cups of coffee and/or tea; sugar, sweeteners, and creamer; tea bags in a choice of four (4) types/flavours.

€1.70 per person (porcelain crockery)
€1.01 per person (disposable cups etc.)

<table>
<thead>
<tr>
<th>Flask service coffee/tea (1.6 litres - twelve servings)</th>
<th>€956 (porcelain crockery)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extra</td>
<td>€5.55 (disposable cups etc.)</td>
</tr>
<tr>
<td>Mineral water 1 litre sparkling/still</td>
<td>€2.01 per bottle</td>
</tr>
<tr>
<td>Carafe of chilled home-made flavoured water (e.g. cucumber, mint, lemon, etc.)</td>
<td>€1.54 per carafe</td>
</tr>
<tr>
<td>Carafe of fresh fruit juice</td>
<td>€4.37 per carafe</td>
</tr>
<tr>
<td>Bottle of soft drink 0.2 litres</td>
<td>€1.54 per bottle</td>
</tr>
<tr>
<td>Smoothie of the day</td>
<td>€1.80 per glas</td>
</tr>
</tbody>
</table>

Please let us know about any food allergies!
**Morning break Energy**
Spiced tea (fresh ginger, mint, and herbal mix)
Porridge with apple, honey, and walnuts

€4.63 per person.

**Morning break Detox**
Home-made detox lemonade with orange, mint, and lemon
Acai smoothie bowl with banana, coconut, almond milk, dates, and seasonal fruit

€6.68 per person.

**Afternoon break Freshen-up**
Vegetable crisps and nut mix
Organic soft drink

€3.60 per person.

**Afternoon break Sporty**
Spiced tea (fresh ginger, mint, and herbal mix) ‘Goud in je hand’ energy bar (developed by Papendal, the Dutch national sports centre)

€3.86 per person.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter biscuit</td>
<td>€ 0.26</td>
</tr>
<tr>
<td>Tiered serving stand with sweets</td>
<td>€ 2.01 (per person)</td>
</tr>
<tr>
<td>VITAM oat biscuit</td>
<td>€ 1.29</td>
</tr>
<tr>
<td>Pastries (assortment)</td>
<td>€ 3.03</td>
</tr>
<tr>
<td>Yoghurt with fresh fruit</td>
<td>€ 2.83</td>
</tr>
<tr>
<td>Salad shaker</td>
<td>€ 2.83</td>
</tr>
<tr>
<td>VITAM club wrap*</td>
<td>€ 3.34</td>
</tr>
</tbody>
</table>

*with a filling of avocado, seasonal vegetables, smoked fish or cured meats and organic cheese.

Please let us know about any food allergies!

Banqueting folder
You can also order a delicious lunch package to complete your meeting. The packages described serve as examples. The items in all these packages are constantly changing, so that we can always surprise our frequent clients. These changes are determined by the seasons and the specific products that are available, which means that the items in all the package deals are always different. We also vary per order based on the number of persons (the more people that are ordered for, the more variety is offered).

**Lunch I-a: Vitality lunch**

Pumpkin salad with sweet potato, vitelotte potato, coloured carrots, courgette, aubergine, avocado, lentils, and chickpeas served with a slice of sourdough bread and beetroot and mango juice.

€6.79 per person.

**Lunch I-b: Soup bowl**

Baked pumpkin soup with ginger, crème fraîche, green herbs, Salad Pea, puffed quinoa, and olive oil.
Thick slice of sourdough bread
Glass of organic milk or buttermilk

€6.79 per person

**Lunch I-c: Deliciously Dutch lunch**

Organic wholemeal heath bread sandwich topped with home-made chickpea spread, mesclun salad from Mijnboer, and pea shoots
Spelt roll with Dutch goat’s cheese, ham from Heyde Hoeve pork, and a seasonal vegetable salad
Glass of organic milk or buttermilk or orange juice

€6.79 per person.

**Lunch II-a: Sustainable Lunch ‘Veggie for a day’**

Sourdough bread roll with grilled vegetables and hummus, mature ‘farmer’s cheese’ from Stolwijk, and a roast sweet pepper tapenade
Thai pumpkin soup with vadouvan
Green Power smoothie (with apple, spinach, honey, coconut milk, lime, and mint)

€10.23 per person.

Please let us know about any food allergies!
Lunch II-b: Club Lunch
Home-made wraps with either a fish or meat filling served with chutneys and an ancient grain club sandwich with chicken, bacon, lettuce, tomato, cucumber, chilli-mayonnaise, and vegetable crisps
Bowl of the fresh soup of the day
Glass of organic milk or buttermilk or a seasonal fruit smoothie
€10.23 per person.

Lunch II-c: Low-Carb
Large chicory, chicken, and pear salad
Avocado and blueberry smoothie
Piece of seasonal fruit
€10.23 per person

Halal Lunch €10.54 per person.
Three wholeneal club sandwiches with beef salami, chicken fillet, avocado, and broccoli pesto, home-made fresh orange, lime, and mint green iced tea and a piece of seasonal fruit.

Low-carb & gluten-free €12.29 per person
Spinach tart with goat’s cheese, gazpacho made from tomatoes from the Osdorp nursery, Coconut and lime tartelette, and flavoured water

La Bella Italia Lunch €16.40 per person
Enjoy these Italian delicacies together.
We compose a balanced platter with crostini with vine tomatoes, gnocchi with mascarpone and pomodori sauce, frittata muffins, Italian ham, Spianata Romana, buffalo mozzarella, pomodori shots, pesto, olives, and delicious focaccia. This is finished off with a lovely non-alcoholic ‘Hugo’ Elderflower cocktail made from Monin elderflower syrup, tonic, crushed ice, mint, and lime

Image: La Bella Italia Lunch

Please let us know about any food allergies!
LUNCH EXTRAS

Bread roll with a VITAM croquette €3.24
Bread roll with Ookworst pork and quinoa sausage €3.24
Sausage roll or puff pastry snack filled with cheese (also available as halal) €2.06
Soup of the day €2.31

Home-made mini-quiche (fish, meat, or vegetarian) €3.60
Steamed Gua Boa bun with pulled chicken, sesame seeds, and chilli sauce €3.60
Steamed Gua Bao bun with crispy spicy tempeh and pickled carrots €3.60

Green salad €2.83
Fruit salad €2.83

Vegetable / fruit smoothies €1.80
- Cold-killer (cucumber, celery, apple juice)
- Perfectly pink (blueberries, orange, banana, yoghurt, honey)
- Mean green (kale, avocado, orange, lime)

Ookworst sausage

A reduction in the amount of meat that is consumed is good for the environment. We therefore combined the best of two worlds to create Ookworst sausage. Together with two companies in Brabant (Heyde Hoeve and the Dutch Quinoa Group) we launched this unique product in 2017. The Ookworst sausage contains less but better-quality meat (70%) and contains more fibre thanks to the addition of Dutch quinoa (30%). This makes the product a perfect fit for our goal to increase vegetable consumption while reducing the amount of meat that is consumed. The taste of Ookworst is similar to that of regular sausage but has a much better background.

Please let us know about any food allergies!

Image: Bread roll with Ookworst
Below we present a wide variety of lunch packages. The items in all these lunch packages are constantly changing, so that we can always surprise our frequent clients. The changes to the lunch packages are based on the seasons and the products that are available. The lunch packages can be collected at the food outlets.

**Lunch package I-a: Dutch**

Crusty wheat roll with mature cheese  
Soft brown bread roll with smoke-dried meat  
Mini currant bun, piece of seasonal fruit, and a cup of milk

€4.78 per person.

**Lunch package I-b: Wrap it**

Wrap with smoked chicken, pesto, corn salad, and sweet pepper  
Mini salad bowl with spinach cream cheese and sunflower seeds  
Cup of milk

€4.78 per person.

**Lunch package I-c: Vegan Delight**

Wholemeal sandwich with chickpea spread and beefsteak tomato  
Tunnbröd (Swedish flatbread) with vegetable spread and mature cheese  
Organic apple juice

€4.78 per person.
**LUNCH PACKAGES**

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**Lunch package II-a: Sandwich lunch**

- Cornbread sandwich with mozzarella and vine tomatoes
- Spelt sandwich with Tuscan chicken and pickled cucumber
- Mini wild spinach salad with a cream cheese dressing and roasted pumpkin seeds
- Mini muffin and a cup of milk

€6.43 per person.

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**Lunch package II-b: Vegan Deluxe**

- Naan bread with curry hummus and spiced carrot salad
- Sandwich with sauerkraut and avocado
- Gazpacho made with tomatoes from the Osdorp nursery

€6.43 per person.

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**Lunch package II-c: Low-carb - Salad**

- Tuna salad with radish, cucumber, red onion, tomato, and a yoghurt and lime dressing
- Blueberry soya smoothie

€6.43 per person

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Please let us know about any food allergies!

Banqueting folder
LUNCH BUFFETS

Lunch buffet *(minimum of 20 people)*
Cup of soup of the day, two types of rustic round loaves (dark and light), luxury bread rolls, various freshly-sliced cold meats and cheese, brie quiche with sun-dried tomatoes and pecans, grape salad with raisins and yoghurt, fresh glass of orange juice, and a glass of organic milk or buttermilk

€15.42 per person.

Italian buffet €18.00 *per person* *(minimum of 20 people)*
Spaghetti and penne, Bolognese (minced meat in tomato sauce), carbonara (mushrooms and ham in a cream sauce), spinach risotto, vegetarian or beef lasagne, bruschetta, rocket salad, grilled Mediterranean vegetables, and ciabatta with tapenade and pesto.

Asian buffet €18.00 *per person* *(minimum of 20 people)*
White rice, thin Indonesian fried rice noodles, thick Indonesian fried noodles, Indonesian fried rice, ayam curry (chicken in a curry sauce), beef rendang, babi panggang (pork in a spicy sweet and sour sauce), egg foo young (vegetarian egg dish), chicken skewers with satay sauce, prawn crackers, fried onions, acar, and sambal chilli paste.

Please let us know about any food allergies!
DRINKS & RECEPTIONS

Reception package I

- Non-alcoholic and alcoholic beer, soft drinks, orange juice, wine, and Dutch spirits (three [3] servings per person)
- Mixed nuts
- Snack assortment (four [4] per person) Vegetable crudités with a cream cheese dipping sauce and various VITAMin-rich seasonal treats, vegetable crisps made of beetroot, carrot, parsnip, and potatoes, wedges of regional cheese, raw beef sausage and Gelderland sausage, and mini-croquettes served with our own VITAM mustard.

<table>
<thead>
<tr>
<th>Duration</th>
<th>fixed transfer price to 100 people</th>
<th>fixed transfer price 100 - 250 people</th>
<th>fixed transfer price 250 people or more</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>€9.08</td>
<td>€8.77</td>
<td>€8.67</td>
</tr>
<tr>
<td>1.5 hours</td>
<td>€10.65</td>
<td>€10.10</td>
<td>€9.43</td>
</tr>
<tr>
<td>2 hours</td>
<td>€11.26</td>
<td>€10.85</td>
<td>€10.24</td>
</tr>
</tbody>
</table>

Reception package II

- Non-alcoholic and alcoholic beer, soft drinks, orange juice, wine, and Dutch spirits (three [3] servings per person)
- Mixed nuts
- Snack assortment (four [4] per person) Vegetable rösti with grey shrimp and avocado, cheese scones with a slice of smoked salmon and sage butter, Opperdoes potato salad with ham, cured ham with melon, cheese biscuits with apple syrup, and dim sum

<table>
<thead>
<tr>
<th>Duration</th>
<th>fixed transfer price to 100 people</th>
<th>fixed transfer price 100 - 250 people</th>
<th>fixed transfer price 250 people or more</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 hour</td>
<td>€13.29</td>
<td>€12.94</td>
<td>€12.78</td>
</tr>
<tr>
<td>1.5 hours</td>
<td>€14.80</td>
<td>€14.36</td>
<td>€14.04</td>
</tr>
<tr>
<td>2 hours</td>
<td>€15.47</td>
<td>€15.07</td>
<td>€14.65</td>
</tr>
</tbody>
</table>

*The above reception package deal include service (setup, serving, and cleaning up)
DRINKS & RECEPTIONS

**Drinks trolley (maximum of 20 people) self-service**
Various types of soft drinks, mineral water, wine (red, white, rosé), and beer
Mixed nuts and savoury snacks
€6.43 per person.

**Snack platter €4.06 per person**
Rustic crisps with black pepper, Beemster cheese, cured sausage, cheese sticks, crudité with a herb dressing, and smoked almonds

**Dutch snack platter €3.33 per person**
An assortment of warm snacks such as mini meat croquettes, chicken nuggets, mini meat balls, and mini deep-fried cheese pastries. For special occasions.

**Sustainable snack platter €4.06 per person**
Variety of snacks such as organic mini meat croquettes, a wedge of organic Beemster cheese, organic focaccia pizza with onion, garlic, anchovies, and organic olives and rocket

**Healthy €4.37 per person**
Trendy street food: Vietnamese spring roll, mini bun, crudité presented as a vegetable garden, and mini quiches

**Vegetarian platter €4.37 per person**
Variety of snacks such as pumpkin mousse with a spinach pesto, beetroot tartare with a Parmesan cheese crisp served on wholemeal bread, buckwheat blinis with goat’s cheese and nuts and cress

*All packages are based on three snacks/drinks per person*
DINNER BUFFETS

We offer you various options for dinners and buffets. We are happy to consult with you about the specific arrangements for the service. We will create a customized offer based on your wishes, whether you would like a stand-up buffet, live cooking buffet, or something else. Below are a few suggestions to give you an impression of what we are able to provide.

**Three-course buffet €25.19 per person (minimum of 20 people)**
Fine charcuterie with tomato salsa, olive oil, and Amsterdam pickled onions
Caprese salad with tomato, mozzarella, and basil
Pasta salad with Parmesan cheese, spinach, and truffle mayonnaise

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Beef flat iron steak with mashed potato
Risotto with wild mushrooms, Pecorino cheese, and rocket
Chicken thighs in an Asian marinade with vegetables, soya, and sesame seeds
Salmon fillets with tomato, mustard, and tarragon

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Fresh fruit salad
Coffee-flavoured Bavarian cream with Bastogne biscuit
Dark chocolate mousse with marinated pineapple
Tarte tatin with home-made vanilla ice cream and caramel sauce

**Warm buffet €18.51 per person (minimum of 20 people)**
Fish dish with fennel and roast sweet potato
Lentil curry with cauliflower and pumpkin
Pork fillet with rosemary and chestnut mushrooms
Beef lasagne and wild spinach
VITAM Ookworst sausage and roast sweet peppers

**Vegetarian warm buffet €18.51 per person (minimum of 20 people)**
Couscous with mint and walnut pesto and rocket and falafel
Savoury broccoli tart
Stuffed portobello mushrooms
Moussaka

Please let us know about any food allergies!
For custom orders and in the event of the extension of use of banqueting facilities that are based on group size and duration as stated in this banqueting folder, fixed hourly rates are used for the deployment of staff. The hourly rates (incl. VAT) are shown in the table below.

<table>
<thead>
<tr>
<th></th>
<th>8:00 AM - 6:00 PM</th>
<th>6:00 PM - 10:00 PM</th>
<th>Saturday</th>
<th>Sunday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Banqueting staff</td>
<td>€21.89</td>
<td>€24.08</td>
<td>€29.55</td>
<td>€37.21</td>
</tr>
<tr>
<td>Chef</td>
<td>€28.96</td>
<td>€31.86</td>
<td>€39.10</td>
<td>€49.23</td>
</tr>
<tr>
<td>Party manager</td>
<td>€32.81</td>
<td>€36.09</td>
<td>€44.29</td>
<td>€55.78</td>
</tr>
</tbody>
</table>
RESERVATIONS &
GUIDELINES FOR DELIVERY

To ensure that your meeting runs smoothly, a number of rules apply to the ordering and execution of your request. We kindly request that you take into account the following matters. All users are informed in person or by telephone using this banqueting folder.

1) Placing your order:
   a. Via the online store - Oracle i-procurement;
   b. Last-minute orders (after the final reservation period) - through telephone: 040-2473561 or by e-mail: tue.banqueting@vitam.nl
   c. Customized orders - Via the online store - Oracle i-procurement or via e-mail: tue.banqueting@vitam.nl

2) Confirmation of your order:
   a. For the standard product range - via the online store Oracle i-Procurement
   b. For customized orders - via Oracle i-Procurement or e-mail: tue.banqueting@vitam.nl

3) Delivery of your order:
   a. Time:
      - The order will be ready at the start of the meeting. The person placing the order will inform us of the time that the meeting starts. Delivery will take place fifteen minutes before the start of the meeting at the latest.
   b. Request for delivery:
      - We’ll knock at the door and ask whether we can deliver.
   c. The order will be set out on the buffet table or on the conference table and/or trolley.
   d. Delivery takes place on the following days between the following times:
      - Monday to Friday from 8:00 AM to 6:00 PM.
      - Approval and/or further coordination is required for delivery outside of these hours.

4) Collection
   a. Collection within the delivery times: If the door is closed: knock. The same formalities apply as in the case of delivery. When ordering, the end time of the meeting is communicated and set as the time for collection. Collection will take place within 30 minutes of the end of the meeting.
   b. Collection takes places within the delivery hours. Approval and/or further coordination is required for collection outside of these hours.
   c. If collection before 6:00 PM is not possible, clean-up will take place on the next working day before 8:30 AM.

A card with a QR code is included with the delivery. This card allows you to provide feedback in the H’appy app. On the back of the card you can also give us feedback in writing. The card also states the production date and delivery time to ensure the freshness and tastiness of our products.
All prices listed in this inspiration book are the sales prices including VAT. All prices in this culinary folder are valid during our service hours from 8:00 AM to 6:00 PM, excepting customized orders.

Delivery costs for meeting and lunch services are a one-off payment of €4.00 including VAT per delivery. No extra delivery costs are charged for additions to package deals.

<table>
<thead>
<tr>
<th>Service to be provided</th>
<th>Reservation period</th>
<th>Cancellation period</th>
<th>Percentage invoiced*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meeting service</td>
<td>No later than 2:00 PM on the working day before service</td>
<td>No later than two hours prior to service</td>
<td>100%</td>
</tr>
<tr>
<td>Meeting lunches (standard lunches up to 30 people)</td>
<td>No later than 2:00 PM on the working day before service</td>
<td>No later than 2:00 PM on the day prior to service</td>
<td>100%</td>
</tr>
<tr>
<td>Meeting lunches (more than 30 people)</td>
<td>No later than 11:00 AM on the working day before service</td>
<td>No later than 11:00 on the day prior to service</td>
<td>100%</td>
</tr>
<tr>
<td>Receptions, elaborate lunches (&gt;50 people), dinners, and anniversaries</td>
<td>Four working days prior to the event, offer follows within two working days</td>
<td>No later than four working days before the event</td>
<td>100% of the actual costs incurred</td>
</tr>
<tr>
<td>Other activities such as elaborate dinners and social evenings</td>
<td>Ten working days (two working weeks) prior to the event, offer follows within four working days</td>
<td>No later than five working days before the event</td>
<td>100% of the actual costs incurred</td>
</tr>
<tr>
<td>Special events</td>
<td>On request</td>
<td>No later than five working days before the event</td>
<td>100% of the actual costs incurred</td>
</tr>
</tbody>
</table>

*If the cancellation period is exceeded, we will be obliged to charge the aforementioned percentage.

If you forgot to include something with your order, last-minute requests are possible upon consultation. Simply call us and we’ll be happy to discuss the options.
CONCLUSION

Our team is passionate about food and drink, enterprise, creativity, and flexibility and applies this passion to the hospitality services they provide.

If you have any suggestions or wishes, please let us know!