

# Banqueting Brochure 2024





**europoldenhaag@vermaatgroep.nl**  
**+31(0)70 3531484**  
**eurojustdenhaag@vermaatgroep.nl**  
**+31 (0)704125807**





# Welcome!

**Great that you have an interest in booking our banqueting service! Especially for your meetings, presentations, and other gatherings we have composed several arrangements. We carefully constructed this book and work with the many beautiful products the Netherlands has to offer. Let us know what we can prepare for you!**

## Ordering

For banqueting requests, please send an e-mail to [europoldenhaag@vermaatgroep.nl](mailto:europoldenhaag@vermaatgroep.nl). If there are any lastminute orders, you are free to contact the banqueting department to discuss the options.

## Standard services

Place your order 3 working days prior service delivery at the latest. Costs for late order requests are 25% of the total amount of ordered service. Cancellation till 24h (1 working day) prior the service delivery. After this 24h cancellation fee is 50% of the total amount of ordered service.

## Non-standard services

Final confirmation 5 working days prior the service delivery at the latest. Costs for late order requests are 25% of the total amount of ordered service. Cancellation till 72h (3 working days) prior the service delivery. After this 72h cancellation fee is 50% of the total amount of ordered service.

## Tailormade offer

If the offer in the banqueting brochure is not sufficient for the occasion or if a different approach is required, our Banqueting Manager is ready to make a tailor-made proposal. The entire scenario, including staff, is discussed with the booker. We leave nothing to chance.

## Third party

When a so called third party wants to order we will ask to fill out a form and a third party fee of 30% will be added.

## Do you have any dietary wishes or allergies?

Please tell us! Our employees can consult you with your questions regarding dietary wishes and foodallergies.









# Coffee break

## Packages

Coffee break N°1*	3,00
Nespresso coffee pads (2), hot water and tea bags, biscuits/cookies	

Coffee break N°2*	4,91
Nespresso coffee pads (2), hot water and tea bags, still or sparkling water and biscuits & cookies	

Coffee break N°3*	6,54
Nespresso coffee pads (2)*, hot water and tea bags, still or sparkling water (1) orange juice and biscuits & cookies (1)	

Coffee break N°4*	7,09
Nespresso coffee pads (2), hot water and tea bags, still or sparkling water, orange juice (1), pastries (3) and fruitbasket	

\* Nespresso pads can be replaced by a pot with 2 servings of coffee







# Coffee break packages

Pick & Mix, create your own coffee break

## Packages

Italian Cofee Service*	4,36
Italian coffee (coffee from the coffee machines at the Coffee and Sandwich shop), fresh milk (plant based options available), biscuits/cookies	
Directorate Coffee Service*	5,45
Variety of Nespresso coffee pads, hot water and tea bags, fresh milk (plant based 1 served service luxury coffee or tea, 1 cookie, biscuits and cookies, 2 bottles of 0.75l of still and/or sparkling water. Service will be provided twice a day to all directorate members in the morning and afternoon.	
Italian coffee voucher*	2,18
1 coffee or tea from the Espresso bar/ Sandwich Shop	
Italian coffee & pastry voucher*	4,91
1 coffee or tea from the Espresso bar/ Sandwich Shop with 1 pastry	
Coffee pot/ thermos flask*	0,55
1 thermos flask coffee or tea and cookie (1) or 1 self-service coffee at Eurojust	
VIP Package - Conference Centre*	5,45
1 served service luxury coffee or tea, 1 cookie, 1 small cake/petit four/macaroon, 1 bottle of sparkling water, 1 juice or soft drink	
VIP Package - Office Space (Executive)*	9,27
1 served service luxury coffee or tea, 1 cookie, 1 small cake/petit four/macaroon, 1 bottle of sparkling water, 1 juice or soft drink	

\* Variety of 5 different (incl. de-café)/sugar (white & brown), sweetener and cream,  
sufficient glasses and cups for depending on the number of participants







# Kickstart

Kickstart your day with one of our breaks

## Breakfast packages

Breakfast N°1 8,19

Tea, coffee and orange juice (2 drinks), mini Danish pastries selection (3)

Breakfast N°2 9,83

Tea, coffee and orange juice (2 drinks), selection of mini Danish pastries (3),  
a selection of 4 different types of cereal/granola, including oats, yoghurt,  
fresh milk, large bottle still/sparkling water

\* Sufficient glasses and cups for depending on the number of participants sugar (brown & white),  
sweetner and cream.

## Bread & toppings

Basic crusty bun	1,41	Luxurious bun	1,73
Young cheese 2 slices	1,31	Basic cold cuts 2 slices	1,31
Matured cheese 2 slices	1,62	Luxurious cold cuts	1,62
Vegan cold cuts	2,03	Boiled egg	1,04
Jams & Honey	1,59	Butter	1,04

## Sides

Bread basket, butter, jam and honey	4,64	Muffin / pastry	2,29
Seasonal fruit salad	4,37	Banana bread	3,22
Whole fruit	3,28	Smoothie bowl	4,64
Scrambled egg	4,37	Overnight oats	4,10

## Drinks

Mineral water 0.3L	1,09	Infused water	1,64
Mineral water 0.75L	1,36	Vegetable/ fruit juice	3,28
Fresh orange juice	3,82	Smoothie	3,82







# Lunch

A simple lunch can refuel body and mind

## Arrangementen

Sandwich Lunch N°1 Classic	6,55
2 classic bake-off rolls (white/brown) filled with a selection of basic meat and cheese. Homemade mixed salads, fruit, orange juice, water, soft drinks, coffee and tea (2 drinks)	
Sandwich Lunch N°2 Gourmet	9,28
classic bake-off rolls (white/brown) filled with a selection of luxury meat and cheese incl. garnish, homemade mixed salads, fruit, orange juice, water, soft drinks, coffee and tea (2 drinks)	
Sandwich Lunch N°3 Executive	10,92
luxury bake-off roll filled with a selection of luxury meat, cheese, fish incl. garnish like spreads, lettuce, tomato, cucumber and egg. 1 wrap filled with smoked salmon or poultry type incl. garnish, like spreads, lettuce, tomato, cucumber and egg mini pastry, homemade mixed salad, dessert, orange juice, water, soft drinks, coffee and tea (2 drinks)	
Lunch Voucher	16,35
Combine your own lunch in our restaurant. Including non-alcoholic drinks and dessert	

## Sides

Soup	2,18	Sweet of the day	3,22
Pasta salad	2,73	Healthy snack	3,93
Quiche	3,82	Sweet and savoury muffin	2,29
Mini pizzas	8,19	Dessert	3,39

## Drinks

Milk	1,37	Vegetable/ fruit juice	3,28
Buttermilk	1,37	Smoothie	3,55
Homemade lemonade	2,73	Soft drink	2,73

## Remarks

Above served lunch options are available upon request in halal options. (+1,05 p.p.)







# Lunch & Dinner Buffets

Looking for something extra?

## Standing Buffet

Get to know different world cuisines presented in buffet form requiring self-service. Different dishes are presented on the buffet. Guests will be eating at high standing tables or in the Restaurant

## Seated Buffet

The food and drinks shall be displayed on a buffet and the guests will be eating at the tables in the restaurant or any other location. Food and drinks are served on a self-service base

## Walking lunch/diner

With a walking lunch/dinner we let you enjoy several small dishes! You have more freedom of choice, because you can always order extra's. This way we try to keep the food waste as small as possible

## Packages

Classic Buffet Menu - minimum 15 pax. 2 drinks included	21,84
Starter, 2 main hot dishes, 1 dessert, bottle of water, soft drinks, juices, coffee and tea	
Gourmet Buffet menu - minimum 15 pax. 2 drinks included	24,57
2 cold dishes, 3 hot dishes, 2 desserts, bottle of water, soft drinks, juices, coffee and tea	
Executive Buffet menu - minimum 30 pax. 2 drinks included	27,30
5 cold dishes, 6 hot dishes, 4 desserts, bottle of water, soft drinks, juices, coffee and tea	

## Remarks

Is your culinary wish not listed? Contact your Banqueting Manager for all possibilities.

We also offer bread with butter or olive oil 1,- p.p. and printed menu cards 1,09 p.p.

**An example menu is displayed on the next page.**





# Lunch & Dinner buffets

## Buffet Example

### Cold

Thinly sliced beef with truffle cream

Spinach salad with lentils, pumpkin, feta, rice, nuts and seeds

Quinoa salad with yellow beetroot, peas, nuts, yoghurt mint dressing

Asian noodle salad with roasted chicken

Panzanella salad

### Hot

Pickled sukade red wine gravy

Skin-fried bass with beach crab gravy and crispy seaweed

Lasagna Bolognese

Pasta Arabiata

Roasted Roseval potatoes

### Dessert

Panna cotta

Chocolate mousse

"Bitterkoekjes" bavarois

Tiramisu

Drinks

Sparkling water

Orange juice

Coffee







# Lunch & Dinner Buffets

Looking for something extra?

**Want to meet after a meeting and lunch/dine in style? Surprise yourself and your guests with a changing served lunch/dinner appropriate to the season. We offer you the following options:**

Served lunch/dinner - 2 drinks included	16,38
Main course, non-alcoholic beverages, waters (still/sparkling), coffee/tea	
Served lunch/dinner - 2 courses, 2 drinks included	21,84
Starter and main course, non-alcoholic beverages, waters (still/sparkling), coffee/tea	
Served lunch/dinner - 2 courses, 2 drinks included	21,84
Main course and dessert, non-alcoholic beverages, waters (still/sparkling), coffee/tea	
Served lunch/dinner - 3 courses, 2 drinks included	27,30
Starter, main course and desert, non-alcoholic beverages, waters (still/sparkling), coffee/tea	

## 3 courses example

Ceviche of thinly cut sea bass

Grilled rib eye with roasted carrots

Chocolate mousse with Tony Choclonely grater

## Remarks

Above several lunch/dinner options are available upon request in halal options. (+2,61)

Is your culinary wish not listed? Contact your Banqueting Manager for all possibilities.

We also offer bread with butter or olive oil 1,- p.p. and printed menu cards 1,- p.p.





eat around  
FOOD TOURIST  
the world



# Food Tourist take over

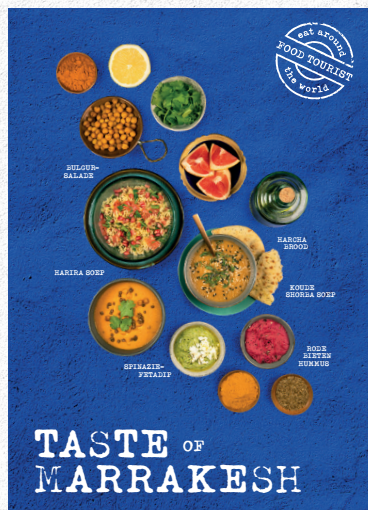
## Eat around the world!

Ook zo nieuwsgierig naar nieuwe smaken? Word een Food Tourist en boek jouw trip langs de heerlijkste food hotspots ter wereld. Vanuit onze keuken verrassen we je met een wereld aan iconische smaken: in één hap sta je midden in Marrakesh, Bombay, Buenos Aires of Denpasar. Lekker als lunch op kantoor of leuk als uitstapje voor 's avonds thuis. Tasty travels!

## Eat in & eat out

Met de Food Tourist eet je niet alleen lekker op kantoor, maar je kunt deze nieuwe smaaksensaties ook mee naar huis nemen. Bestel en betaal jouw maaltijd bij jouw Food Guides en het staat op het afgesproken tijdstip voor je klaar. Ready for take-off!

## Vier thema's



### Marrakesh

De Arabische keuken is een traditionele, gezonde en natuurlijke keuken waarin veel gebruik wordt gemaakt van kikkerwersten, yoghurt, rijst, linzen en aubergine.



### Denpasar

De Indonesische keuken bestaat in de basis uit rijst aangevuld met de heerlijkste groenten-, vlees- of visgerechten. Geniet van de veelzijdige smaaksensaties van deze keuken!

### Buenos Aires

De invloeden van de Spaanse, Portugese en Afrikaanse keuken proef je terug in deze smaakvolle keuken. Geniet van jouw trip langs het lekkerste street food van Zuid-Amerika.



### Bombay

In de Indiase keuken wordt veel gebruik gemaakt van verschillende soorten rijst, granen, aardappelen en groenten die op smaak gebracht worden met intense specerijen en verse kruiden.









# Cocktails packages

## Arrangementen

Cocktail N°1 Classic - 1 drink included 5,46

White and red wine, beer, selection of soft drinks, juices and sodas, sparkling and still water, nibbles (2), cold finger food (3)

Cocktail N°2 – Gourmet - 1 drink included 8,19

White and red wine, beer, selection of soft drinks, juices and sodas, sparkling and still water, nibbles (2), cold finger food (2), warm finger food (1), crudité's (2)

Cocktail N°3 – Executive - 1 drink included 10,92

White and red wine, beer, selection of soft drinks, juices and sodas, sparkling and still water, nibbles (2), cold finger food (2), warm finger food (1), crudité's (2), luxury appetizers (2)







# Bites

## Nibbles

Mixed nuts	1,09 pp
Chips	1,09 pp
Bread sticks	1,09 pp

## **Cold fingerfoods** per sort, 8 pieces 6,55

Savory carrot cake  
Toast with smoked salmon  
Tuna lettuce cups  
Roasted veggies tart

## **Warm fingerfoods** per sort, 8 pieces 8,74

Bitterbal, oyster mushroom or beef Gua	Gyoza*
boa bun, pulled chicken or jackfruit	Mini quiche*
Cauliflower buffalo wings	Mini burger*
Loaded nacho's*	Mini empanada*
*Meat, veggie options available	

## **Cold Canapes** per sort, 8 pieces 7,64

Trout with wasabi cream  
Brie with cranberries  
Pastrami with onion compote  
Mozzarella, tomato and basil  
Sweet potato canape with red cabbage and beet hummus  
Sweet potato canape with feta and muhammara  
Sweet potato canape with mashed avocado and egg  
Roast beef, Japanese miso mayo and black sesame

## **Warm Canapes** per sort, 8 pieces 9,83

Lukewarm salmon  
Lukewarm goat's cheese with figs  
Ricotta, pomegranate and parsley  
Sweet potato canape with roasted chicken  
Sliced king prawns and chili flakes  
Oven baked tortilla with pulled oats  
Sweet potato canpae with tempeh







# Wines

There is nothing a drink and bite can't fix.

## House Wine

White house wine	21,84	Rosé house wine	21,84
House wine	21,84	Prosecco	27,30

## Luxury choice **White - Tormaresca (Puglia)** - Paiara Bianco 75cl 25,62

In the south of Italy, or the heel of the boot, viticulture has been on the rise since the arrival of Tormaresca. The government is playing a stimulating role in this and years ago asked the famous Antinori family to lend their expertise to this. The family is well entrusted with that. In a very short time, a team of winemakers has ensured that the domains of Tormaresca, 500 hectares in size, produce magnificent wines. Puglia is now one of the most famous D.O.C. areas in Italy. Tormaresca is located in 2 of the most important wine regions, with Bocca di Lupo in D.O.C. Castel del Monte and with Masseria Maime in Salento. The name Tormaresca has a direct link to the rich history of the area. Tormaresca, or tower by the sea, refers to the many watchtowers that still adorn the coastline of Puglia. This watchtower is also proudly featured in the house's logo

## Red - **Feudo Maccari - I.G.P. Terre Siciliane** - Neré Nero d'Avola 75cl 29,98

The estate of Feudo Maccari covers more than 170 hectares and is located in Val di Noto, in the eastern part of Sicily. On the estate there is also a guesthouse, a tasting room and of course the wine cellar. In this area the Nero d'Avola is the most famous grape variety. With the Ner d'Avola, the vines are not supported by wire or woodwork, but they grow in a low, dense bush form. It is one of the most interesting grapes of Sicily and it is characterized by its structure, intensity, and roundness of fruit. So, it is logical that Feudo Maccari also produces wines from this grape. Traditional alberello vines and aging in French barriques make it a champion of the category.

## Rose - **Fratelli Zuliani** - D.O.C. delle Venezie - Pinot Grigio 75cl 27,25

True craftsmen, these are the Zuliani brothers. A rich history in sculpture and high-end mosaics (reflected on the label of the Sauvignon Blanc) and for the past few years continued in full-fledged focus on making class wines. Made as nature gives and with respect for tradition and the Italian land. The series is comple-te with a sparkling wine, a Sauvignon Blanc, a Pinot Grigio rosé and a Merlot.

## Sparkling - **Masi** Moxxé 75cl 35,43

With roots in Valpolicella Classico, Masi produces and distributes Amarones, and other premium wines inspired by the values of the Venetian territories. The use of indigenous grapes and autochthonous methods and the continuous research conducted by Masi, make it the most famous producer of quality Italian wines in the world. The story of Masi began in 1772, when the Boscaini family acquired prestigious vineyards in a small valley called "Vaio dei Masi", the origin of the company's name. After more than 200 years of passionate winemaking, the company is still in family hands, run by the sixth and seventh generations. Masi is constantly innovating and is expert in the Appassimento method, practiced since the time of the ancient Romans.







# Drinks

There is nothing a drink and bite can't fix

## Beer

Beer (pilsener/lager)	3,28	Brouwerij 't IJ	5,45
Beer 0.0%	3,28	Eiber Bier	5,45
Lowlander white 0,0%	5,45		

## Cocktails

Bottled cocktails with alcohol or non-alcoholic. Bartender tender service upon request

## Soft drinks

Soft drinks classics (cola, Fanta, etc)	2,73	Day drinks	3,00
Soft drinks classics, low sugar Juice	2,73	Still and sparkling water 0,33	1,09
Still and Sparkling water 1L	2,17	Still and sparkling water 0,75	1,36

## Healthy

Loveau	2,58	Something & Nothing	2,78
Vithit	3,28	Butcha Kumbucha	3,54

Health is such a huge topic, you can't ignore that anymore. And rightly so. It is good to be busy with health. Drinks with a lower calorie content are popular. Preferably without added flavorings but optionally with vitamins or minerals for extra energy

## Natural

Mono Tea	2,47	Naturfrisk	3,28
Nix&Kix	2,27	Whole Earth	2,78



# Vermaat Party Service.

## **Your culinary partner**

Vermaat Partyservice is your culinary partner for every event. From small and intimate to grand and compelling. We pamper the guests of our events with high-quality catering and reassure our clients with reliable service. We challenge ourselves every day to surprise you. Our mission is therefore clear: by excelling operationally, we deliver leading service to our clients and their guests. Our knowledge and track record play an important role in this, but ultimately passion and enthusiasm are the most important drivers.



## **From KLM Open to intimate drinks**

With a team of specialists, we work on special menus that seamlessly match your wishes. We excel in execution because no challenge is too big for us! For example, we have been proud to host the KLM Open for years, we have taken care of the Volvo Ocean Race and all VIP guests of the F1 Dutch Grand Prix enjoy our service. In addition, we provide daily meetings and conferences with tailor-made packages. We also give festive occasions, from drinks to sit-down dinner, a personal touch. At home, at the office, at an external location or at one of our own locations.

**DAY CONFERENCES  
DECORATION  
COMPANY PARTIES  
EN FROM DRINKS  
TO SIT-DOWN DINNER**

all surprising and with a personal touch.



### **Caring for each other and the next generation**

At Vermaat we feel responsible for a future-proof world. The current food industry has a major influence on this. We translate this into ambitious sustainability goals, with our Food Vision as an important pillar. A sustainable future starts with us. We find it important to be transparent in the choices we make, for example about the origin of our ingredients. We are also constantly looking for synergy; we mainly work with producers who share our vision and are willing to invest. With our zero-waste policy we produce as little green waste as possible and close cycles where possible.



The same applies to soft circularity, in which products are reused in a different way. Participation is the key to success. For example, we carry a vital assortment, we make limited use of salt and sugar and we work with unprocessed products as much as possible. We want to deal with our environment in the right way by making an impact together with you, our partners and our suppliers. With a focus on the right issues, we take care of each other and the next generation.

We look forward to fulfilling your culinary wishes.



#### **Contact details**

We are available from  
Mon to Fri from  
08.30 – 17.00 hours  
via  
[salespartyservice@  
vermaatgroep.nl](mailto:salespartyservice@vermaatgroep.nl) or  
080 303 49 60



# Furniture equipment

**We will work on the total styling of your event. From furniture and tabletop to atmosphere decoration like flowers and personalized menus. With a creative team, we look at the latest trends. This ensures that your event is always unique! For rentals we work van der Kroft Events, located in Wassenaar.**

**The list below is only a small selection of the possibilities**

Item and price:

Round tables (180 cm)	from	27,30
Buffet tables	from	50,23
High tables	from	36,04
Chairs	from	3,55
Table cloths	from	3,28 (Depending on table size and if we add a tableskirt)
Linnen napkins	from	0,87
Chair covers	from	6,12
Flower centrepieces:	tailormade offer depending on amount of tables, height and type of flowers	
High table	from	3,82
Seasonal bouquet	from	21,84
Place cards	from	1,64
Menu cards	from	4,91
Fridges	from	55,15

## **Condiments:**

Milk (1L)	2,18
Coffee beans (1Kg)	28,39
Chocolate powder (1Kg)	16,38
Tea bags (box 100 pcs)	13,10
Sugar (box 1000 pcs)	52,42
Wooden stir sticks (box 1000 pcs)	19,11
Creamer (box 1000 pcs.)	61,15
Cardboard cups (pack 50 pcs)	3,82
Sweetener (box 500 pcs.)	15,29







**europoldenhaag@vermaatgroep.nl**  
**+31(0)70 3531484**  
**eurojustdenhaag@vermaatgroep.nl**  
**+31 (0)704125807**