

BANQUET MENU





REFRESHMENTS & SNACKS

08:00 - 18:00

COFFEE & TEA PACKAGE

€4,- PER PERSON

Provided throughout your event:

Giraffe Coffee Rotterdam

Jing tea

Still water

SAVOURY SNACK PACKAGE

€3,50 PER PERSON

Choose your snack:

Nuts mix from Handjevol

Olly's Pretzels

Nakd bars

Served with fresh fruit from local farmers



SWEET SNACK PACKAGE

€3,50 PER PERSON

Freshly made chocolate cookie from Krozant
Vegan option is available for a surcharge of €1,-

Prices exclude VAT

BANQUET MENU

IN PARTNERSHIP WITH

New  Wave

We are proud to partner with New Wave, known for their deep local roots and creative, sustainable approach to catering. They're experts in inventive, waste-conscious dishes. Their three pillars are: Zero Waste, Sustainable Ingredients and Produced Locally. Their passion for local and innovative cuisine perfectly aligns with our vision, making them the ideal partner to fuel our events with fresh, responsible, and delicious food.

All prices shown exclude VAT

BREAKFAST

08:00 - 11:00

BREAKFAST BOOST

€12,- PER PERSON

Overnight oats with raspberry & chocolate

Coconut yogurt with muesli

Breakfast muffin with blueberry & agave sirup

Bread Pudding made from croissants with vanilla & almonds

A piece of seasonal fruit





LUNCH

11:00 - 14:00

SIMPLY SATISFYING

€12,- PER PERSON

Select your sandwich:

- Bagel with hummus, cucumber, garden cress & sesame
- Sourdough sandwich with brie, fig chutney & arugula
- Spelt roll with Cajun egg salad, little gem lettuce & garden cress

With a mini mushroom roll (Vegan saucijzenbroodje) from Rotterzwam

PREMIUM SAVOURY & SWEET

€16,50 PER PERSON

Select your signature sandwich:

- Multigrain roll with farmhouse cheese, smoked paprika mayonnaise, tomato & little gem
- Ciabatta with grilled zucchini, caper mayonnaise, pickled red onion & mustard greens
- Organic multigrain roll, roasted sweet potato, little gem, chilli lime mayonnaise & dill tops

Select your sweet:

- Overnight oats with coconut, raspberry & chocolate
- Croissant muffin with blueberries, oatmeal & agave syrup

LUNCH

continued

COMFORT BOWL

€22,50 PER PERSON

Select your signature bowl

- Couscous Bowl: Falafel, roasted eggplant, fennel-zaatar salsa, sweet & sour vegetables, labneh & seed crumble
- Asian Bowl: Bulgur, teriyaki broccoli, crispy vegan chicken tender, radish, spicy mayonnaise & nori crumble
- Caesar Salad: little gem, vegan chicken tenders, vegan bacon, roasted cherry tomatoes, red onion and homemade vegan parmesan

Add local and organic chicken to your comfort bowl for
€4,75 per person

LUNCH ADD ON

Juice van Schulp €2,95

Fresh orange juice €4,50

Fresh fruit smoothie €4,50

Banana bread from Krozant €3,-

Seasonal Salad €5,-





DRINKS PACKAGES

16:00 - 21:00

SELF SERVE DRINKS - OPTION 1

€14,95 PER PERSON

DRINKS UP TO 1.5 HOURS

Assortment of soft drinks (Coca cola, Sprite, Fanta, Iced tea, Juice from Schulp)

Regular Heineken & Heineken 0.0%

Red wine - Torre del Falco Nero di Troia

White wine - 1697 Grillo (BIO)

Cava - Reserva Brut (BIO)

SELF SERVE DRINKS - OPTION 2

€22,50 PER PERSON

DRINKS UP TO 3 HOURS

Assortment of soft drinks (Coca cola, Sprite, Fanta, Iced tea, Juice from Schulp)

Regular Heineken & Heineken 0.0%

Red wine - Torre del Falco Nero di Troia

White wine - 1697 Grillo (BIO)

Cava - Reserva Brut (BIO)

BARTENDING SERVICE

REQUIRED FOR EVENTS WITH 30+ GUESTS

One bartender per 30 guests from €190,-
Bartending services will be provided by House of Kent

SOCIAL BITES

16:00 - 21:00

10 PERSONS MINIMUM PER STATIONARY DISPLAY SELECTION

QUICK CRAVINGS

€6,95 PER PERSON

Vegan chicken tenders with chilli dip

Spring rolls with hoisin & cucumber

Falafel with garlic-zaatar dip

FANCY FLAVORS

€9,95 PER PERSON

Fried Gyoza with kombu teriyaki glaze, confit garlic sriracha & scallions

Circular focaccia sticks with gremolata dip & smoked sea salt

Flatbread with crispy (vegan) chicken, spicy cocktail sauce & fresh herbs

THE CULINARY EXPERIENCE

€17.95 PER PERSON

Tartlet with truffle cream, caramelised red onion, roasted zucchini,
smoked almonds & herb salad

Crispy pastry with roasted beet, smoked paprika cream, charred silver
onions & fried capers

Salt-crusted roasted celeriac, shallot cream, dukkah & young sorrel





DINNER

17:00 - 20:00

DINNER BOWL

€25,- PER PERSON

Select signature bowl:

- Gnocchi arrabbiata with sautéed garlic, roasted cherry tomatoes, gremolata & fresh herbs. Arugula salad with confit tomato dressing. Focaccia sticks with dip.
- Pumpkin-sweet potato curry with bulgur, curry oil, mint & dill. Herb salad with lemon dressing. Labneh.
- Hoisin noodles with steamed vegetables, orange, kaffir-chili oil & nori crumble. Bean sprout-scallion salad. Cassava chips.

ADDITIONAL MEAT OPTION

€4,95 PER PERSON

Select your protein:

5-spice ketjap chicken drumstick

Roasted chicken thigh with garlic and rosemary

DINNER

continued

WORLD FLAVORS BUFFET

€30,95 PER PERSON

Focaccia with chili flakes, garlic, and rosemary
Charred little gem salad with uchibori vinegar, seed crumble, &
smoked paprika cream
Green salad with truffle dressing, cashew parmesan, & sautéed red
onion
Steamed spiced rice with star anise and cinnamon
Harissa potato tagine with bell pepper and onion
Chili sin carne with cumin and smoked chipotle

ITALIAN BUFFET

€30,95 PER PERSON

Freshly baked focaccia with smoked sea salt and rosemary
Green salad with confit tomato dressing, seed crumble
& balsamic onions
Charred little gem with smoked paprika cream, garden
cress & pomegranate
Truffle pasta with sautéed mushrooms, olive oil & fresh oregano
Lasagna bianca with spinach, tomatoes, rosemary & black pepper
Gnocchi arrabbiata with sautéed garlic, roasted tomatoes, gremolata
& fresh herbs

ADDITIONAL MEAT OPTION

€4,95 PER PERSON

Select your protein
5-spice ketjap chicken drumstick
Roasted chicken thigh with garlic and rosemary

WALKING DINNER

FROM €42,95 PER PERSON

CUSTOM MENU FROM NEW WAVE
*PRICE EXCLUDES CHARGES FOR STAFF

Buffet can be ordered for a minimum of 30 people. Excludes a charge of
€1.50 per person for tableware.

