



Power up at breakfast

Kick-start your day with our delicious breakfast options.

WELCOME COFFEE

- Coffee, tea, and mineral waters
- Selection of freshly home-baked cookies
- Fresh orange juice
- Seasonal whole and sliced fruit

EUR12 per guest

CONTINENTAL BREAKFAST

- Coffee, tea, and mineral waters
- Fresh orange juice
- Natural yoghurt
- Two types of cereal/granola
- Bread roll selection
- Farm house cheese selection
- Croissants, raisin roll, chocolate croissant
- Butter, jam's selection, local peanut butter
- Seasonal whole and sliced fruit

EUR29 per guest

ENHANCED BREAKFAST

- Coffee, tea, and mineral waters
- Fresh orange juice
- Natural yoghurt, low fat yoghurt, half full milk, soy milk, Actimel, smoothies
- Cereal selection, dry fruit, nut, berry Bircher muesli
- Dutch cheese selection
- Dutch cold cuts, smoked salmon
- Organic free-range scrambled eggs or omelette
- Bread selection
- Croissants, raisin roll, pain au chocolat, apple cinnamon muffins
- Selection of freshly home-baked cookies
- Butter, jam's selection, local peanut butter
- Seasonal whole and sliced fruit

EUR38 *per guest*

Prices are subject to 24% taxable service charge. Menu pricing and selections may change based on availability and market conditions.

INDIVIDUAL BREAKFAST ITEMS

INDIVIDUAL BREAKFAST ITEMS

(For a minimum of 10 persons, only available in Studio 1, Gallery or The Atelier)

Eggs Benedict | EUR14 Per guest
Poached eggs, sticky bacon, English muffin, Hollandaise sauce

Eggs Royale | EUR14 Per guest
Poached eggs, smokey salmon, English muffin, Hollandaise sauce

Scrambled eggs or omelet | EUR13 Per guest
with sticky bacon or smoked salmon

Avocado salad **V** | EUR14 Per guest
baby spinach, marinated tofu, cherry tomatoes, cucumber, chia seeds

Buttermilk pancake **V** | EUR13 Per guest
berries, maple syrup, Greek yoghurt, icing sugar

FRUITS

Whole seasonal fruit basket (10 pieces) | EUR10 per person

ADD YOUR CHOICE OF SMOOTHIES **VGN**
(for a minimum of 10 pax)

Blueberry and orange smoothie

Banana smoothie

Strawberry and mint smoothie

BAKERY BASKET

Bakery basket | EUR12
Choices between croissant, pain au chocolat, apple cinnamon or viennoiserie

EUR12 *per guest*

JUICES

Apple, orange, grapefruit, beetroot or carrot

EUR5 *per glass*

EUR20 *per carafe*

ADD YOUR CHOICE OF LID-JARS
(for a minimum of 10 pax)

Granola with yoghurt and honey **V**

Bircher muesli **V**

Honey-glazed tropical fresh fruit skewer **V**

Mango and passion fruit smoothie

Mixed berry smoothie

Kiwi smoothie

Coconut & banana smoothie

EUR3*per choice*

ADD YOUR CHOICE OF COOKIES (V+ ALSO AVAILABLE)
(for a minimum of 10 pax)

Homemade chocolate chip cookie

Homemade raisin cookie

Homemade chocolate cookie

Homemade pistachio, cranberry and white chocolate cookie

Homemade oatmeal cookie

Homemade pistachio, cranberry biscotti

EUR2*per choice*

SAVOURY
(for a minimum of 10 pax)

Roasted classic ham

Roasted turkey ham

Pork sausages (chemicals and preserves free)

Chicken sausages (chemicals and preserves free)

Homemade marinated salmon

Spiced hash brown V

Mixed roasted vegetables VGN

Seasonal fresh fruit salad with berries VGN

Dried apricot and yoghurt with nuts VGN

Granola with soy yoghurt and maple syrup VGN

Almond milk Bircher muesli VGN

Dried fruits and soy yoghurt with nuts VGN

EUR3*per choice*

GRANOLA BARS VGN
(for a minimum of 10 pax)

Mixed berry granola bar

Chocolate banana granola bar

Chocolate granola bar

EUR3*per choice*

ADD YOUR CHOICE OF FRENCH PASTRIES
(for a minimum of 20 pax)

Banana cake V

Lemon meringue tart V

Dutch apple crumble tart V

Carrot cake with cream cheese frosting V

Marble cake with vanilla butter cream V

Red velvet cake with cream cheese V

Homemade choux with chocolate pastry cream V

EUR3per choice

Vanilla panna cotta with mixed forest berries V

Tiramisu with coffee cream V

Crème brûlée V

Spiced chocolate mousse with nuts V

Chocolate brownie with chocolate cream and pistachio V

Freshly baked lemon madeleines V

Seasonal fresh fruit tart VGN

Upside-down pineapple cake with coconut flakes VGN

EUR3per choice

ADD YOUR CHOICE OF SANDWICHES

(for a minimum of 20 pax)

Marinated salmon with pickled cucumber and cream cheese

Brie cheese with orange, caramelized red onion and cress

Mozzarella with tomato and pesto

BBQ pulled pork

Bresaola with cheddar cheese

Roasted chicken with basil pesto

Smoked salmon and rocket croissant

Caesar chicken

Mature cheddar cheese and tomato relish V

Free-range egg salad with cress V

Balsamic marinated Tofu with tomato and pesto VGN

Grilled vegetable wrap VGN

BBQ pulled jackfruit VGN

Sweet & sour beetroot with pickled cucumber and lemon VGN

Cashew cheese and apple chutney **VGN**

Caesar falafel wrap **VGN**

EUR4 per choice

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Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options.

MONDAY & THURSDAY

Candied orange peels **V**

Chocolate cookie **V**

Croissant **V**

Mango banana passion fruit oats **V**

"De Bokkensprong" goat cheese, confit pears, spinach, honey, ciabatta **V**

Pistachio cranberry biscotti **VGN**

Seasonal whole fruits **VGN**

Plum, pistachio, walnut, coconut mix **VGN**

EUR19 per guest

TUESDAY, FRIDAY & SUNDAY

M&M's chocolate **V**

Pistachio white chocolate cookie **V**

Pain au chocolat **V**

Blueberries, soy yogurt and granola **VGN**

Mint soup with cold pea **VGN**

Seasonal whole fruits **VGN**

Hazelnut, walnut, apricot, pumpkin mix **VGN**

Peanut butter cookie **VGN**

EUR19 per guest

WEDNESDAY & SATURDAY

Skittles **V**

Raisin rolls **V**

Seasonal whole fruits **VGN**

Chocolate mix with pecan, cranberry and sunflower **VGN**

Homemade salted caramel popcorn **VGN**

Oatmeal cookie **VGN**

Coconut strawberry chia pudding **VGN**

Herb salad with beetroot and mushroom cheese **VGN**

EUR19 per guest

Prices are subject to 24% taxable service charge. Menu pricing and selections may change based on availability and market conditions.

Afternoon Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options.

MONDAY & THURSDAY

Skittles **V**

Seasonal whole fruits **VGN**

Pecan, cranberry, sunflower, chocolate mix **VGN**

Salted caramel popcorn **VGN**

Oatmeal cookie **VGN**

Pineapple & coconut smoothie **VGN**

Cucumber gazpacho **VGN**

EUR19 per guest

TUESDAY, FRIDAY & SUNDAY

Candied orange peels **V**

Chocolate cookie **V**

Seasonal whole fruits **V**

Plum, pistachio, walnut, coconut mix **VGN**

Pistachio cranberry biscotti **VGN**

Mango & passion fruit smoothie **VGN**

Spinach salad with quinoa ratatouille **VGN**

EUR19 per guest

WEDNESDAY & SATURDAY

Yogurt and strawberry smoothie **V**

Burratini, tomato, avocado, basil, black olive **V**

M&M's chocolate **V**

Pistachio white chocolate cookie **V**

Seasonal whole fruits **VGN**

Hazelnut, walnut, apricot, pumpkin mix **VGN**

Peanut butter cookie **VGN**

EUR19 per guest

Prices are subject to 24% taxable service charge. Menu pricing and selections may change based on availability and market conditions.

Add your choice

These enhancements can be added to any existing breaks.

SMOOTHIES **VGN**

(for a minimum of 10 pax)

Blueberry and orange smoothie

Banana smoothie

Strawberry and mint smoothie

Mango and passion fruit smoothie

Mixed berry smothie

Kiwi smoothie

Coconut and banana smoothie

EUR3 per choice

COOKIES (V+ AVAILABLE)

(for a minimum of 10 pax)

Homemade chocolate chip cookie

Homemade raisin cookie

Homemade chocolate cookie

Homemade pistachio, cranberry and white chocolate cookie

Homemade oatmeal cookie

Homemade pistachio, cranberry biscotti

LID-JARS

(for a minimum of 10 pax)

Granola with yoghurt and honey **V**

Bircher muesli **V**

Dried apricot and yoghurt with nuts **V**

Honey-glazed tropical fresh fruit skewer **V**

Seasonal fresh fruit salad with berries **VGN**

Granola with soy yoghurt and maple syrup **VGN**

Almond milk Bircher muesli **VGN**

Dried fruits and soy yoghurt with nuts **VGN**

EUR3 per choice

GRANOLA BARS BENEFIT **VGN**

(for a minimum of 10 pax)

Mixed berry granola bar

Chocolate banana granola bar

Chocolate granola bar

EUR3 per choice

EUR2 *per choice*

SAVOURY
(for a minimum of 10 pax)

- Roasted classic ham
- Roasted Turkey ham
- Pork sausages (chemicals and preserves free)
- Chicken sausages (chemicals and preserves free)
- Homemade marinated salmon
- Mixed roasted vegetables
- Spiced hash brown

EUR3 *per choice*

FRENCH PASTRIES
(for a minimum of 20 pax)

- Banana cake **V**
- Lemon meringue tart **V**
- Dutch apple crumble tart **V**
- Carrot cake with cream cheese frosting **V**
- Marble cake with vanilla butter cream **V**
- Red velvet cake with cream cheese **V**
- Homemade choux with chocolate pastry cream **V**
- Vanilla panna cotta with mixed forest berries **V**
- Tiramisu with coffee cream **V**
- Crème brûlée **V**
- Spiced chocolate mousse with nuts **V**
- Chocolate brownie with chocolate cream and pistachio **V**
- Freshly baked lemon madeleines **VGN**
- Seasonal fresh fruit tart **VGN**
- Upside-down pineapple cake with coconut flakes **VGN**

EUR3 *per choice*

SANDWICHES
(for a minimum of 20 pax)

- Marinated salmon with pickled cucumber and cream cheese
- Brie cheese with orange, caramelized red onion and cress
- Mozzarella with tomato and pesto
- BBQ pulled pork

- Bresaola and cheddar cheese
- Roasted chicken with basil pesto
- Smoked salmon and rocket croissant
- Caesar chicken
- Mature cheddar cheese with tomato relish **V**
- Free-range egg salad with cress **V**
- Balsamic marinated Tofu with tomato and pesto **VGN**
- Grilled vegetable wrap **VGN**
- BBQ pulled jackfruit **VGN**
- Sweet & sour beetroot, pickled cucumber and lemon **VGN**
- Cashew cheese and apple chutney **VGN**
- Caesar falafel wrap **VGN**

EUR4per choice

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Sandwiches and salads

4x sandwiches €30 per person 4x sandwiches & 1 salad €38 per person A salad can also be replaced with a soup of the day

MONDAY & THURSDAY

- Marinated salmon with cucumber and cream cheese
- Brie cheese with orange, caramelized onion and cress **V**
- BBQ pulled pork homestyle bun
- BBQ pulled jackfruit **VGN**
- Choice of one salad
- Eggplant and squash with shaved parmesan (V) or Rice noodle salad with garden vegetables (V+) or Poached chicken with mustard yoghurt 1 Dressing to choose: Roasted sesame V+, Honey & Dutch Mustard V, Caesar dressing V, Lemon dressing V+, Extra virgin olive oil V+, Aged balsamic vinegar V+

TUESDAY, FRIDAY & SUNDAY

- Bresaola and cheddar cheese
- Roasted chicken with basil
- Smoked salmon and rocket croissant
- Sweet and Sour beetroot, cucumber and lemon **VGN**
- Choice of one salad
- Tandoori carrot salad with tarragon (V+) or Barley salad with pumpkin and feta cheese (V) or Goat cheese salad with roasted tomato and watermelon (V+) 1 Dressing to choose: Roasted Sesame V+, Honey & Dutch Mustard V, Caesar dressing V, Lemon dressing V+, Extra virgin olive oil V+, Aged balsamic vinegar V+

WEDNESDAY & SATURDAY

Mature cheddar cheese and tomato relish **V**

Free-range egg salad with cress **V**

Caesar lamb wrap

Grilled vegetable wrap **VGN**

Choice of one salad

Potato salad with coriander, dill and kalamata (V+) or Shrimp salad with radish dressing or Mixed greens with kumquat (V+) 1
Dressing to choose: Roasted sesame V+, Honey & Dutch Mustard V, Caesar dressing V, Lemon dressing V+, Extra virgin olive oil V+,
Aged balsamic vinegar V+

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Buffet

Our menu is based on seasonal products, therefore some of the ingredients or dishes might not be available at some period of the year. In this case our chef will offer you a customized alternative. Additional Soup or Salad + €6 per person Additional Main course + €10 per person

BUFFET OPTIONS

(Minimum of 20 guests applies – price per person)

Option 1 | EUR57 per guest
The Garden Corner + Selection of 6 items of your choice
(maximum of 1 main course)

Option 2 | EUR72 per guest
The Garden Corner + Selection of 9 items of your choice
(maximum of 2 main courses)

THE GARDEN CORNER

Tomato hummus **V**

Beetroot hummus **V**

Baba ganoush **V**

Tzatziki **V**

Potato salad with egg and chili **V**

Pickled vegetables **VGN**

Selection of seasonal leaves and soft herbs **VGN**

Wild rocket salad **VGN**

Baby gem and cos leaf salad **VGN**

Green olives, purple olives **VGN**

Assorted bread baskets

SALADS

- Poached chicken with mustard yoghurt
- Aubergine with squash and shaved parmesan V
- Barley salad with pumpkin and feta cheese V
- Rice noodle salad with garden vegetables VGN
- Tandoori carrot salad with tarragon VGN
- Mustard potato salad with coriander VGN
- Mixed greens with kumquat VGN
- Goat cheese salad with roasted tomato and watermelon V (+ €1 p.p.)
- Shrimp salad with daikon dressing (+ €2 p.p.)

MAIN DISHES

- Roast chicken with honey and lemon, carrots
- Red curry sheet-pan chicken with potato wedges and kale
- Veal meatballs with hoisin sauce and spiced mashed potato
- Duck confit with grain potato purée and citrique
- Roasted pork shoulder with rosemary, garlic and mustard
- Salmon teriyaki with vegetables on the wok
- Pan-seared sea bass with braised fennel with salsa verde
- Stir-fried tofu with broccolini, cashew and light oyster sauce
- Lasagne Bolognese
- Spaghetti al pesto V
- Gnocchi with truffle V
- Tomato tart tatin, braised romana and pico de gallo V
- Polenta with grilled vegetables and piquillo pepper sauce V

DRESSINGS

- (To choose 2)
- Honey & Dutch Mustard V
 - Caesar dressing V
 - Roasted Sesame VGN
 - Lemon dressing VGN
 - Extra virgin olive oil VGN
 - Aged balsamic vinegar VGN
 - Provence herbs VGN
 - Peanuts and Japanese sesame VGN

SOUPS

- Asparagus soup VGN
- Tomato soup with veggie crumble VGN
- Peruvian sweet potato cream soup with coconut cream and seeds VGN
- Miso soup with tofu and scallion VGN
- Masala soup with Dutch shrimp VGN

- Vegetable Thai red curry with steamed rice **VGN**
- Stir-fried broccoli, baby corn and peas with steamed rice **VGN**
- Plant-based chili con carne, beans and steamed rice **VGN**
- Veal entrecote, green beans, roasted shallot and potato purée
(+ €1 p.p.)
- Mahi mahi, light oyster sauce with vegetables
(+ €2 p.p.)

DESSERTS

- Cheesecake **V**
- Chocolate cake **V**
- Lemon meringue cake **V**
- Red velvet cake **V**
- Dutch apple crumble tart **V**
- Stroopwafel tart **V**
- Mango and passion fruit cheesecake **VGN**
- Vegan brownie **VGN**
- Fresh fruit platter **VGN**

LIVE STATIONS

- (Only available in the Garden Room, Gallery, Studio 1 and The Atelier)*
- Oyster corner | EUR6 per piece
- Oyster bar Assortment of Dutch oysters shucked in front of the guest and perched on a mountain of shaved ice, served with leche de tigre, mignonette and mirin soya dressing. Add Dutch Jenever shot + €4 per person
- Seafood and ceviche | EUR18 per person
- Seabass ceviche, leche de tigre, corn, banana chips. Prawn cocktail with avocado on rice cracker chips. Fried calamary, guacamole and chips.
- Carving station | EUR15 per person
- Roast beef, served with herb-roasted tomatoes, green leaves, and coriander chimichurri. Roasted Ham. Cut to order and served with Sichuan pepper sauce, smash potatoes, and tomatoes.
- Fresh pasta | EUR18 per person
- Farfalle pasta with your choice of tomato sauce, cream sauce, vegetables, mushrooms, prawns, calamari and chicken. Giant ravioli with ricotta cheese and herbs in butter, tomato or cream sauce.

**Please note that we serve a set buffet menu for the entire group. Any dietary restrictions can be send to us beforehand. Prices are subject to 24% taxable service charge. Menu pricing and selections may change based on availability and market conditions.*

Plated Dinner

(Also available for lunch) *Including coffee and tea*

3-COURSE DINNER

1 salad or starter or soup, 1 main and 1 dessert

EUR69*per person*

5-COURSE DINNER

2 salads or starters or soups, 2 main and 1 dessert

EUR103*per person*

SALADS

Smoked chicken with crunchy vegetables and blood orange

Dutch mackerel with celery, fennel, edamame and dill

Duck salad with microgreens, green apple, plum sauce and peanuts
(+ €4 p.p.)

Salmon teriyaki with cucumber, green leaves and coriander
(+ €3 p.p.)

Truffata salad with a mix of greens, avocado, cherry tomato, truffle dressing and cashews **V**
(+ €3 p.p.)

Traditional stracciatella di burrata di Puglia with Inca tomato and arugula **V**
(+ €4 p.p.)

Goat cheese endives with grilled pepper, radicchio and pine nuts **V**
(+ €2 p.p.)

Quinoa salad, pomegranate, avocado, cherry tomato and green bean **VGN**

Mango salad with vegan stracciatella and spinach **VGN**
(+ €4 p.p.)

Orange and fennel salad with crispy falafel **VGN**

Mixed salad, cherry tomatoes, avocado, pine nuts and citrus dressing **VGN**

4-COURSE DINNER

2 salads or starters or soups, 1 main and 1 dessert

EUR82*per person*

WINE PAIRING

EUR12*per person per course*

STARTERS

Garlic prawns

Smoked chicken with celeriac and apple

Marinated salmon with capers mustard and lemon dressing
(+ €2 p.p.)

Seabass ceviche with Rocoto
(+ €4 p.p.)

Prawn with avocado and Pico de Gallo
(+ €4 p.p.)

Traditional prawn cocktail
(+ €4 p.p.)

Dutch veal carpaccio with citric dressing and pine nuts
(+ €4 p.p.)

Asparagus with truffle poached egg **V**
(+ €3 p.p.)

Tomato tart tatin **VGN**

Beet carpaccio, citric dressing, pine nuts, dill and vegan sour cream **VGN**

Sticky teriyaki pineapple bruschetta with fresh herbs salad **VGN**

SOUPS

- Green pea soup with Dutch shrimps and crème fraîche (+ €3 p.p.)
- Vichyssoise VGN
- Mexican corn soup VGN
- Pumpkin Tikka Masala cream soup VGN
- Cauliflower velouté and toasted almonds VGN
- Miso soup with tofu and scallion VGN (+ €2 p.p.)

MAIN COURSES

- Cod fish, pak choi, broccolini and truffle sauce
- Chicken cutlet steak with mirin, sake, corn and shimeji mushroom
- Sweet and sour chicken, pineapple and pilaf rice
- Pork shoulder, vegetables and mashed potato
- Roasted fillet of sea bream with creamed peppered leeks with potato fondant
- Seabass fillet with warm zucchini, tarragon, tomatoes and smash potatoes (+ €3 p.p.)
- Smoked salmon with light oyster sauce, bok choi, garlic and glace (+ €4 p.p.)
- Duck confit, shalots and quinato (+ €3 p.p.)
- Iberico pork tenderloin, BBQ sauce and mushrooms (+ €4 p.p.)
- Veal entrecote with roasted shallot and parsnip puree (+ €6 p.p.)
- Gnocchi sorrentina V
- Lasagna with vegetables, vegan bechamel and tuile VGN
- Artichoke risotto with truffle VGN (+ €2 p.p.)

DESSERTS

- Pana cotta with rose jelly, fresh raspberry and raspberry coulis
- Mascarpone bar with berry compote served with strawberry and vanilla crumble V
- Chocolate mousse with fresh berries, peta crispy, crumble and chocolate V
- Lemon meringue tart with lemon cream, light lemon gel and almond crumble V
- Dark chocolate mousse with dark cherry, vanilla chantilly and rich chocolate sauce V

(+ €2 p.p.)

Chocolate brownie and banana ice cream **V**

Raspberries and lemon cheesecake with almond crumble **V**

Selection of seasonal cut fruits **VGN**

Almond milk chia pudding seasonal fruit compote and crumble **VGN**

Mango and passion fruit cheesecake **VGN**

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Canapes

€ 5 per item *Minimum of 10 pieces per item*

HOT CANAPE

Lemongrass crispy prawn with sriracha mayonnaise

Crispy seafood roll

Duck gyoza

Smoked chicken with curried coleslaw and chives tart

Duck quiche with spicy apple compote

Bresaola and Gruyère mille-feuille

Chicken satay tossed in mint and coriander

Spring shrimp tempura with wasabi sauce
(+ €2 p.p.)

Spanish paella

Risotto napoletano **V**

Truffle arancini with garlic aioli **V**

Vegetarian spring roll with chili sauce **VGN**

Veggie gyoza **VGN**

COLD CANAPE

Smoked salmon with blini and sour cream

Duck terrine with fig on a tartalette

Blinis with caviar and chives sour cream
(+ €4 p.p.)

Cauliflower panna cotta with Parmesan breton and wild mushroom **V**

Sourdough with hummus, pomegranate and paprika **VGN**

Crispy falafel wrap **VGN**

Marinated bell peppers with tofu and marinated cucumber **VGN**

Chickpeas with semi dried tomato and herbs **VGN**

Dill and green celery roll, peanut butter and roasted macadamia **VGN**

Vietnamese vegetable wrap with tofu and nuts **VGN**
(+ €0.5 p.p.)

SWEET CANAPE

Mini pandan cakes **V**

Selection of chocolate pralines **V**

Citrus tartelettes **V**

Assorted macarons **V**

Opera cake **V**

Carrot cake **V**

Chantilly éclair **VGN**

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Aperitivo stations

Minimum of 10 guests per station. Prices are per person.

IT'S FIVE O'CLOCK SOMEWHERE

Selection of 2 local craft beers, 1 croquette and 1 bitterball |
EUR18

APERITIVO

Selection of local cheeses, cold cuts, marinated olives, pickles &
small bites | EUR20

SWEETS

Selection of 8 seasonal desserts from our pastry Chef | EUR24 from
(20 to 50 pax)

Selection of 10 seasonal desserts from our pastry Chef | EUR24 from
(50 pax and up)

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall/Winter October 1, 2022- March 31, 2023.Menu pricing and selections may change based on availability and market conditions.

Raise your glass

A LA CARTE

Nespresso coffee

BEVERAGE PACKAGE

Including: Nespresso coffee, assorted Julius Meinl teas & still /
sparkling water

Julius Meinl teas
Bru water 750ml, still and sparkling
Selection of soft drinks
Juice: apple / orange / grapefruit
Milk / buttermilk

BEVERAGE PACKAGE - DUTCH ASSORTED

1 Hour | € 26 per personExtra Hour | € 13 per person

White wine
Indaba Chardonnay. Western Cape, South Africa
Red wine
Les Garrigues 2021, Merlot, Pays d’Oc, France
Rose
Miss Anaïs 2021 Grenache Gris, Pays D'Oc, France
Sparkling wine
Vallformosa Origen Brut Reserva Bio, Macabeo, Parellada & Xarel-lo, Cava, Spain
Beer
Heineken longneck
Mineral water
Original water; still and sparkling
Soft drinks
Coca-Cola, Coca-Cola Zero, Orangina, Sprite

BEERS

Heineken EUR5 per glass
Heineken 0.0 EUR5 per glass
Oedipus Pilsner EUR7 Per glass
Oedipus Gaia IPA EUR7.50 per glass

Unlimited half day beverage EUR17 per person
(Service based on 4 hours)
Unlimited full day beverage EUR27 per person
(Service based on 8 hours)

BEVERAGE PACKAGE - INTERNATIONAL ASSORTED

1 Hour | € 31 per personExtra Hour | € 16 per person

White wine
Indaba Chardonnay. Western Cape, South Africa
Red wine
Les Garrigues 2021, Merlot, Pays d’Oc, France
Rose
Miss Anaïs 2021 Grenache Gris, Pays D'Oc, France
Sparkling wine
Vallformosa Origen Brut Reserva Bio, Macabeo, Parellada & Xarel-lo, Cava, Spain
Beer
Heineken longneck
Mineral water
Original water; still and sparkling
Soft drinks
Coca-Cola, Coca-Cola Zero, Orangina, Sprite
Spirits
Bombay Sapphire, Bacardi Carta Blanca, Ketel One, Jack Daniels

WINES

White wine EUR36 per bottle
Indaba Chardonnay. Western Cape, South Africa
Red wine EUR35 per bottle
Les Garrigues 2021, Merlot, Pays d’Oc, France
Rose EUR36 per bottle

Miss Anaïs 2021 Grenache Gris. Pays D'Oc, France

Sparkling wine | EUR54 per bottle

Vallformosa Origen Brut Reserva Bio Macabeo, Parellada & Xarel-lo, Cava, Spain

SPIRITS

Gin

Bombay Sapphire €8 per shot Hendrick's €12 per shot

Vodka

Ketel one €8 per shot Grey Goose €10 per shot

Rum

Havana 3 €8 per shot Bacardi Reserva €9 per shot

Whiskey

Dewars 12 €9 per shot Aberfeldy 12 €10 per shot

Tequila

Patrón Silver €11 per shot Patrón Anejo €14 per shot

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Meeting packages

Soft drinks are not included and will be charged upon consumption. An additional room rental of 150 € per hour will apply for use of the meeting room outside the contracted hours.

HALF-DAY STUDIO PACKAGE

Room rental plenary room (4 hours) including notepads and pens

Equipment - one flip chart, built-in screen, built-in LCD projector, Wi-Fi

Unlimited beverage package including coffee, tea, still and sparkling water

Morning or afternoon coffee break

Working lunch, including 4 sandwiches and 1 salad per person

FULL-DAY STUDIO PACKAGE

Room rental plenary room (8 hours) including notepads and pens

Equipment - one flip chart, built-in screen, built-in LCD projector, Wi-Fi

Unlimited beverage package including coffee, tea, still and sparkling water

Morning studio break

Working lunch, including 4 sandwiches and 1 salad per person

EUR130 *per person starting from*

Afternoon studio break
.....

EUR140 *per person starting from*

GREEN MEETINGS PACKAGE

Sustainable wooden pens
.....

Encourage waste management through the use of recycling bins
.....

No individual coffee capsules (filtered coffee available)
.....

No individually packed sweets
.....

Biological & plant-based coffee breaks and lunches (Chef's choice)
.....

"To Go" boxes available to diminish food waste
.....

EUR5 *additional per person*



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian