



Amerpodia

Catering Brochure



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Catering

At Amerpodia we want to make a positive contribution to this world. This applies to practically everything we serve our guests. From our public events to the food and drinks menu. Our catering options and packages have been selected with great care. Using the finest ingredients on all fronts, all year round to help encourage a healthy and conscious consumer lifestyle.

Local, organic & seasonal

Our kitchen uses local, organic and seasonal products. Whenever possible, we choose sustainable alternatives and suppliers who are as consciously involved as we are. Ranging from Schulp natural fruit juices to Tony Chocolonely's fair-trade chocolate.

Our catering options

This banqueting book presents a number of our catering packages, dining options and stylish extras, to inspire you and help you choose. You may also mix and match among the various options and create a bespoke menu to your own taste.

Special requests

Do you prefer to serve your guests a completely vegetarian or vegan menu? Our chef has many great ideas. Please e-mail (sales@amerpodia.nl) or call us (+31 (0)20 589 1680) and let us know what you have in mind.

**Prices are per person, excluding catering staff, room rental, catering materials and vat.*



Congres package National

Per person € 36,00

Are you organizing a day event for more than 40 delegates? This composed congress package is perfectly suited for you. For multiple day events, we provide a daily changing menu. Our sales managers will inform you on the possibilities.

For a half day program, we will provide a tailor made proposal. Please have look at the options on page 8.

Sample menu

Our kitchen team cooks with seasonal ingredients. Therefore we will kindly inform you about the menu just several weeks before your meeting. For instance:

Welcome

Unlimited coffee/ fresh mint- ginger- and lemon tea / water/
coconut spelt-, apple cinnamon, chocolate- and oatmeal cookies

Morning Break

Unlimited coffee/ tea/ water/ carrot cake & Danish pastry (50/50)

Lunch

Wild mushroom soup with spring onions 

Sourdough bread roll with arugula salad, beef carpaccio, Grana padano cheese

Focaccia with salmon salad, spicy mango humus and grilled zucchini


Bread roll with eggplant creme frittata and sundried tomatoes 

Quiche with spinach and brie 

Afternoon break

Unlimited coffee/ tea/ water/ banana bread & Beemster cheese roll (50/50)

 = vegetarian

 = vegan

Additional options

Beverages

Soft drinks and juices, 1 daypart	€ 3,80
Jar with fresh lemonade/ ice tea, 1 daypart	€ 2,90
Smoothie vegetables/ fruit	€ 3,40



Savory snacks

Beemster cheese roll 	€ 3,40
Vegan sausage roll 	
Surinam Roti roll	
Mini empanada Tikka masala 	
Cheese puff pastry 	

Sweets

Bakkers trots biscuits	€ 2,80
White chocolate oatmeal-cranberry cookie	

Homemade sweets

Rosemary cake	€ 3,00
Carrot cake with lemon curd	
Banana bread 	
Sticky dates cake with toffee-caramel	
Nuts and fruits booster 	

Breakfast

Yoghurt with granola	€ 14,50
Freshly baked mini croissants and pain chocolate	
Sourdough sandwich with cheese & smoked chicken	
Fresh fruit salad	

Congres-package International

Per person € 45,00

This package is ideal for your international guests. By serving pastries during the morning break and adding warm dishes and a dessert to the lunch, this menu will certainly live up to their expectations.

During multiple day events, we naturally serve a daily changing menu. Our sales managers will inform you on the possibilities.

Sample menu

Our kitchen team cooks with seasonal ingredients. Therefore we will kindly inform you about the menu just several weeks before your meeting. For instance:

Welcome

Unlimited coffee/ fresh mint- ginger- and lemon tea / water/ avocado-pear-spinach smoothie

Morning break

Unlimited coffee/ tea/ water/ homemade carrot cake and biscuits (50/50)

Lunch, for example

Carrot-ginger soup 

Green bean salad, fennel and onion creme 

Bread with baba ganoush 

Corn chicken filet with sundried apricot and mustard sauce

Tajine with couscous, roasted vegetables, pomegranate and almond 

Spinach tartlet, brie and yellow beetroot 

Nuts and fruit pie with mascarpone

Afternoon break

Unlimited coffee/ tea/ water/ cinnamon roll & Beemster cheese roll (50/50)

 = vegetarian

 = vegan

Additional options


Beverages


Soft drinks and juices, 1 daypart € 3,80

Jar with fresh lemonade/ ice tea, 1 daypart € 2,90


Smoothie vegetables/ fruit € 3,40


Savory snacks

Beemster cheese roll  € 3,40

Vegan sausage roll 

Surinam Roti roll

Mini empanada Tikka masala 

Cheese puff pastry 

Sweets


Bakkers trots biscuits € 2,80

White chocolate oatmeal-cranberry cookie

Homemade sweets € 3,00

Rosemary cake

Carrot cake with lemon curd

Banana bread 

Sticky dates cake with toffee-caramel

Nuts and fruits booster 

Breakfast

Yoghurt with granola € 14,50

Freshly baked mini croissants and pain chocolate

Sourdough sandwich with cheese & smoked chicken

Fresh fruit salad

Drinks

Are you closing your event with networking drinks and bites? Or do you organize an evening event where drinks and bites cannot be missed? Please find our suggestions here below.

Beverages*

An hour unlimited beer / house wines / soft drinks / juices)	€ 9,00
• with foreign spirits	€ 2,00
• with craft beers and soft drinks	€ 3,10
• with cava	€ 2,80

* Prices are per person

Table snacks*

Roasted broad beans / vegetable chips / nuts / savory biscuits	€ 2,20
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Additional options:

• Old Amsterdam cheese	€ 1,10
• Brandt & Levie dried sausage	€ 1,10

* Prices are per portion, per person

Bar snacks as from 40 persons

Amsterdam 'bitterballen'	€ 5,00 per portion of 3
Mixed bar snacks	€ 5,00 per portion of 3
Vegetarian bar snacks	€ 5,00 per portion of 3

Additional options:

• cheese 'bitterbal'	€ 1,70 per piece
• vegetable 'bitterbal'	€ 1,70 per piece
• vegetarian mini quiche	€ 1,70 per piece
• mini sausage roll Van Dobben	€ 1,70 per piece



Reception bites

(As from 40 delegates, and a minimum order of 3 pieces per delegate is requested)

Reception bites

€2,80 per piece

- Savory scone with creme of smoked carrot and lemon-tarragon jelly 🌿
- Crispy sushi with wasabi and seaweed chip
- Blini burger with salmon tartar and crème of capers
- Couscous-feta bitterbal op wakamé with ginger mayonaise 🌿
- Spicy Bara with Vadouvan-yoghurt and green herbs 🌿
- Mini brioche with pulled chicken, deefried onions and coconut

Streetfood bites

€3,90 per piece

- Classic hamburger on bun with fried bacon and pickles, smoked ketchup and mayonaise
- Vegan burger on bun with fried onions, cheddar, pickles, smoked ketchup and mayonaise 🌿 or 🌿🌿
- Couscous shoarma bowl, fried musrooms, avocado, roasted garlic sauce 🌿🌿
- Gado Gado noodles with spicy peanut sauce and crupuk 🌿
- Vegan mushroom Rendang, ginger and peper with patatas 🌿🌿

🌿 = vegetarian
🌿🌿 = vegan



Create your own

As from 40 delegates

Are you organizing a half day conference or would you like to fill in your own catering moments?
For each moment of the day we offer tasty suggestions in different price categories.

Welcome or break, morning or afternoon | €3,40

Unlimited coffee/ fresh mint- ginger- and lemon tea / water/ biscuits/ Tiny Tony chocolates

Breakfast | €14,50

Coffee, tea, juices/ yoghurt with granola / freshly baked mini croissants and pain chocolate/
sourdough sandwich with cheese & smoked chicken/ fresh fruit salad

Lunch national | €18,50

Cup of soup/ selection of freshly baked bread with vegetarian-, fish and or meet topping/ snack/
fresh fruit/ fruit juices/ coffee, tea/ water

Lunch international | €26,00





Cup of soup/ salad/ selection of 3 warm vegetarian-, fish and/or meet dishes / dessert/ fresh fruit/
fruit juices/ coffee, tea/ water

Additional options

Beverages

Soft drinks and juices, 1 daypart	€ 3,80
Jar with fresh lemonade/ ice tea, 1 daypart	€ 2,90
Smoothie vegetables/ fruit	€ 3,40



Savory snacks

Beemster cheese roll 	€ 3,40
Vegan sausage roll 	
Surinam Roti roll	
Mini empanada Tikka masala 	
Cheese puff pastry 	

Sweets

Bakkers trots biscuits	€ 2,80
White chocolate oatmeal-cranberry cookie	

Homemade sweets

Rosemary cake	€ 3,00
Carrot cake with lemon curd	
Banana bread 	
Sticky dates cake with toffee-caramel	
Nuts and fruits booster 	

Breakfast

Yoghurt with granola	€ 14,50
Freshly baked mini croissants and pain chocolate	
Sourdough sandwich with cheese & smoked chicken	
Fresh fruit salad	

Dining

As from 40 delegates

In each of our venues we provide dinners in various settings, catered entirely to your taste and preference. From walking dinners to sit down dining, our dinners are always prepared with local, organic and seasonal products.

Sit down dinner

3 course menu € 38,50

4 course menu € 42,50

3 course deluxe menu € 47,50

4 course deluxe menu € 51,50

Additional option:

Amuse + € 3,40

Wines

Our selection is composed with great care. It would be our pleasure to advise you on which wine to serve, in order to create a tasteful culinary experience. Price: as from € 20,70 per bottle

Diner beverage package | € 25,20

Wines pairing the menu, water, coffee/tea with homemade friandises.

Coffee and tea | € 5,10

To conclude your dinner, we serve coffee or tea with homemade friandises.

Responsible animal free dining

Our kitchen works with seasonal and organic products, and has great respect for your health and the wellbeing of animals. We are happy to present you our fully vegan menu.

Walking dinner

A selection of small dishes served in an informal setting which is ideal for networking.

4 course menu € 38,50 per person

5 course menu € 41,50 per person

6 course menu € 45,50 per person

Please ask our sales & events manager for our menu options.

Prices are per person, excluding catering staff, room rental, catering materials and vat.





Amerpodia

Questions about our catering or do you
want to know more about our locations:
De Nieuwe Liefde, Felix Meritis or Rode Hoed?
Call us at **020 589 16 95** or send an email:
sales@amerpodia.nl