

Catering Brochure



Amerpodia





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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 \(sales@amerpodia.nl\)](mailto:sales@amerpodia.nl) or [call us \(+31 \(0\)20 589 1680\)](tel:+31205891680) and let us know what you have in mind.





Meeting package

Meeting package

09.00-17.30 / 10 - 40 delegates

Host a meeting in our Library? Have a brainstorm session in the Grachtenzaal? Amerpodia provides you with space to gain new insights. Our meeting package has been specially designed to cater for meetings up to 40 delegates.

Per person € 49,50

Coffee and tea

Unlimited coffee/ fresh mint- ginger- and lemon tea / water

Morning break

Banana bread and muffins

Lunch

Cup of soup of the day

Selection of sandwiches with vegetarian-, fish and/or meat toppings

Warm snack

Fresh fruit

Schulp fruit juices, coffee, tea and water

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

Pumpkin soup with coconut cream

Sourdough bread with fried vegetables, pomegranate and Parmesan cheese

Bread roll with spinach humus, herb frittata and pickled vegetables

Rosemary bread with goat cheese, beet root pesto, fig tapenade and salad

Quiche with goat cheese and tomato

Prices are per person and exclude room rental and VAT. The room rental within this meeting package is based on the size of the room, and starts with € 200 for half a day and €300 for a full day.

These are reduced fees.

Additional options:

Breakfast

Breakfast with croissant / chocolate bread / juices	€7,30 p.p.
Croissant	€ 2,80

In between

Fruit	€ 1,70 p.p.
Healthy candybars (Firma Taart)	€ 2,80
Killer Sticky Toffee tartlet (Firma Taart)	€ 2,80
Vegan Bliss Balls (Bakkers Bakery)	€ 2,80
Vegan Granola Bars (Bakkers Bakery)	€ 2,80

During the lunch

Smoothie from vegetables, fruit or both	€ 3,40 p.p.
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During the afternoon break

Soft drink	€ 2,10 p.p.
Breadroll 'kroket'	€ 3,40
Breadroll Beemster cheese	€ 3,40
Quiche with spinach and goat cheese	€ 3,40
Vegan empanada	€ 4,50



Congress package National

Congress package National

As from 40 delegates

With three venues and 20 different spaces, Amerpodia is your perfect partner for congresses and seminars. Are you organizing a day event for more than 40 delegates? This specially designed congress package is perfectly suited for you.

Per person € 34,50

Welcome

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

Morning break

Unlimited coffee, tea and water / banana bread & white chocolate and raspberry muffin

Lunch

Cup of soup of the day / selection of sandwiches with vegetarian-, fish and/or meat toppings / warm snack / fresh fruit / Schulp fruit juices, coffee, tea and water

Afternoon break

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

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

Creamy leek soup with pumpkin seed oil and croutons

Olive bun with marinated artichoke, bean crème and green herbs

Rosemary bread with salmon mayonnaise, white fish, seaweed and spinach

Sourdough bread with rocket salad, roast beef, truffle mayonnaise and black pepper

Quiche with goat cheese and tomato

Prices are per person and exclude staffing costs, room rental, audiovisual equipment and VAT.

Additional options

Breakfast

Breakfast with croissant / chocolate bread / juices	€7,30 p.p.
Croissant	€ 2,80

In between

Fruit	€ 1,70 p.p.
Healthy candybars (Firma Taart)	€ 2,80
Killer Sticky Toffee tartlet (Firma Taart)	€ 2,80
Vegan Bliss Balls (Bakkers Bakery)	€ 2,80
Vegan Granola Bars (Bakkers Bakery)	€ 2,80

During the lunch

Smoothie from vegetables, fruit or both	€ 3,40 p.p.
Vegetable frittata	€ 3,40
'Eggs Florentine' on toast	€ 3,90

During the afternoon break

Bread roll 'kroket'	€ 3,40
Bread roll Beemster cheese	€ 3,40
Vegan empanada	€ 4,50

Reception

1 hour unlimited draft beer / wine / soft drinks / juices	€ 8,00 p.p.
Olives / roasted broad beans / nuts / savory biscuits	€ 2,20
"Bitterballen" , 3 pieces	€ 5,00



Congress package International

Congress package International

As from 40 delegates

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.

Per person €42,50

Welcome

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

Morning break

Unlimited coffee, tea and water / banana bread & white chocolate and raspberry muffin

Lunch buffet, for instance:

Vegetarian soup of the day

Super Sandwich LTC or BLTC

'Build your own' salad bar

Vegetarian wrap with fried tempeh, vegetables and sriracha sauce

Orecchiette pasta, dried tomato, mushrooms and pesto

Beef roast with rosemary (and optional garlic)

Dessert buffet with rosemary pie, carrot cake with lemon curd and banana cake

Afternoon break

Unlimited coffee, tea and water / savory cheese pastries and sweet maple-pecan twister

Prices are per person and exclude staffing costs, room rental, audiovisual equipment and VAT.

Additional options

Breakfast

Breakfast with croissant / chocolate bread € 7,30 p.p.

/ juices

Croissant € 2,80

In between

Fruit € 1,70 p.p.

Healthy candybars (Firma Taart) € 2,80

Killer Sticky Toffee tartlet (Firma Taart) € 2,80

Vegan Bliss Balls (Bakkers Bakery) € 2,80

Vegan Granola Bars (Bakkers Bakery) € 2,80

During the afternoon break

Savory cheese pastries with parmesan € 2,20 p.p.

Vegan curry-lentil pie € 3,40

Reception

One hour unlimited draft beer / wine € 8,00 p.p.

/ soft drinks / juices

- with foreign spirits € 1,75

- with craft beer € 2,75

- with prosecco € 2,50

Deep fried shrimps € 1,70

Olives / roasted broad beans / nuts € 2,20

/ savory biscuits



Create your own

Create your own

As from 40 delegates

Do you prefer to tailor your own menu? For parties of over 40 persons you can create your own stylish catering experience. For each moment of the day we offer tasty suggestions in different price categories.

Prices are per person and exclude staffing costs, room rental, audiovisual equipment and VAT.

Welcome €3,25 p.p.

Unlimited coffee/ fresh mint- ginger- and lemon tea / water
/ banana bread & white chocolate and raspberry muffin

Healthy candybars (Firma Taart) €2,80 p.p.

Killer Sticky Toffee tartlet (Firma Taart) €2,80

Vegan Bliss Ball's (Bakkers Bakery) €2,80

Vegan Granolabars (Bakkers Bakery) €2,80

Breakfast

Breakfast with croissant / chocolate bread / juices €7,30 p.p.

Break, morning or afternoon €3,25 p.p.

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

- With homemade fresh lemonade €2,60

- With barista service €3,75

Additional options during breakfast

Organic yoghurt with granola €2,80 p.p.

Smoothie from vegetables, fruit, or both €3,40

American pancake with banana and maple syrup €3,70

Additional options during breaks

Schulp fruit juices €2,10 p.p.

Soft drinks €2,10

Savory cheese pastries with parmesan €2,20 p.p.

Bread roll Beemster cheese €3,40

Vegan curry-lentil pie €3,40

Vegan empanada €4,50

* Do you want to surprise your delegates with freshly made 'stroopwafels' or a popcorn machine? Ask the sales & events team for the options.



Lunch

Lunch going Dutch €18,50 p.p.

Cup of soup of the day / selection of sandwiches with vegetarian-, fish and/or meat toppings / warm snack / fresh fruit / Schulp fruit juices, coffee, tea and water

Lunch buffet

€25,50 p.p.

Vegetarian soup of the day

Super Sandwich LTC of BLTC

'Build your own' salad bar

Roasted potatoes, rice and green vegetables

Vegan corn bread with mango chutney

Beef roast with fresh herbs

Dessert buffet with rosemary pie, carrot cake with lemon curd and banana cake

Additional options during lunch

Smoothie from vegetables, fruit, or both €3,40

Vegetable fritatta €3,40

'Eggs florentine' on toast €3,90

'Build your own' salad bar €4,50



Create your own: Reception

Reception

1 hour unlimited draft beer / wine / soft drinks / juices	€8,00 p.p.
- with foreign spirits	€1,75
- with craft beers	€2,75
- with prosecco	€2,50

*Do you want to surprise your delegates with a cocktail bar of champagne tower?
Please ask our sales & event managers for the menu options.*

Table snacks

Olives / roasted broad beans / nuts / savory biscuits	€ 2,20 p.p.*
- with old Amsterdam cheese	€ 1,10
- with Amsterdams ox sausage	€ 1,10
- with 'Brandt & Levie' dried fennel sausage	€ 1,10

Bar snacks

Selection of 'bitterbal' / mushroom 'bitterbal' / mini vegetable spring roll	€ 5,00 p.p.*
Old Amsterdam cheese 'bitterbal'	€ 1,70 p.p. *
Vegetable 'bitterbal'	€ 1,70
Vegetarian mini quiche	€ 1,70
Mini sausage roll 'Van Dobben'	€ 1,70
Deep fried shrimps	€ 1,70
Lobster 'bitterbal'	€ 2,20

**A minimum order of 40 pieces per item is requested.*



Finger foods

Selection of 3 finger food items €8,40 p.p.*

- Savory madeleine with smoked carrot crème, lemon jelly and tarragon
- Crispy sweet potato on seaweed with preserved tomato and tobiko
- Prawn in red wine with sea salt on potato rösti and wild spinach

Additional finger food options €2,80 p.p.*

- 'Flammkuchen' with herb crème, preserved onion and pecorino
- Thai corn cakes with red onion salsa
- Jacked yellow beetroot with pearl couscous and chestnut crumble
- Fishcake with cucumber and ginger
- Crispy sushi with wasabi mayonnaise and seaweed crisp

Street food €3,90 p.p.*

- Mini jackfruit burger with seaweed, dried mushrooms and sriracha sauce
- Buddha bowl with brown rice, fried tempeh, avocado and fermented vegetables
- Gado Gado bowl with noodles en peanut sauce
- Pita shoarma from celeriac and portobello, ginger en vegan aioli
- Vegan Rendang with sweet potato fries

* A minimum order of 40 pieces per item is requested.





Create your own: Dinner

Dinner

As from 40 delegates

Each one of our locations can provide dinners served in various settings and catered entirely to your taste and preference. From walking dinners to elaborate sit down dining, our dinners are always prepared with local, organic and seasonal products. Price: as from € 38,50 per person.

Wine

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 € 18,50 per bottle.

Water

No hassle with bottles, but fresh from the tap in a stylish carafe with fresh garnishments

Price: € 2,50 per 1 liter carafe.

Coffee and tea

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

Price: € 4,85 per person.

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.

3 courses menu € 38,50 per person

4 courses menu € 42,50 per person

Ask our sales & Eventmanagers for the menu options.

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





**Create your own:
Walking dinner & Food Court**

Walking dinner

A selection of small dishes served in an informal setting which is ideal for networking. Please ask our sales & events manager for our diverse menu suggestions.

4 course menu € 38,50 per person

5 course menu € 41,50 per person

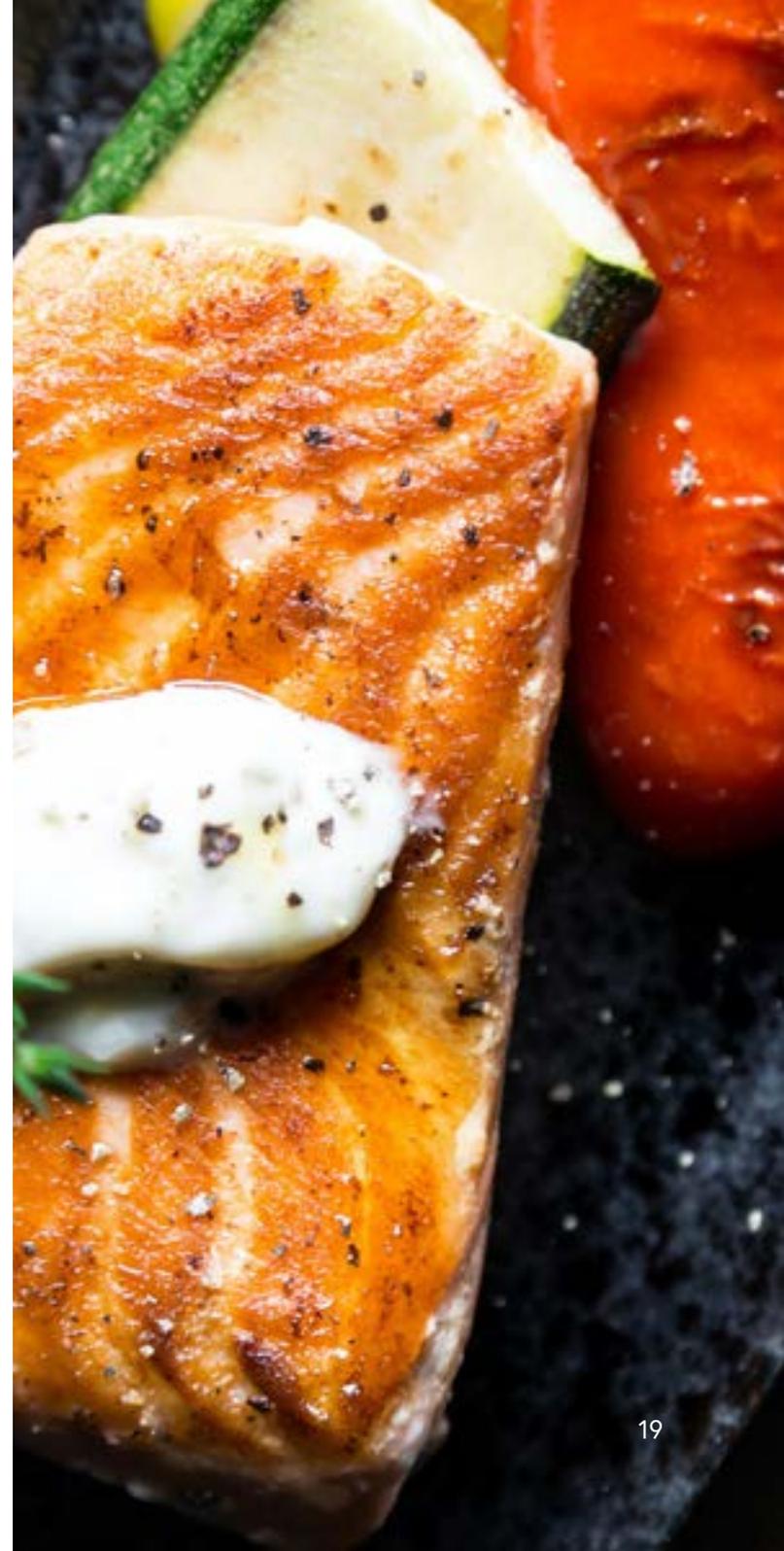
6 course menu € 45,50 per person

Food Court

For parties of 40 persons and over we can provide a unique food experience with Mediterranean, Asian, Dutch and/or completely vegetarian or vegan food stands. As prices can vary considerably depending on your choices and number of persons, we are happy to send you a quotation based on your application.

As from € 32,50 per person

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





Do you have questions about our catering options, or would you like to know more about the possibilities in our venues? We can be reached via (+31) (0)20 589 1680 or sales@amerpodia.nl

