



BANQUETING BROCHURE

... to make the event culinarily complete!

2024

Eye Banqueting warmly welcomes you and your guests to this special location with many possibilities for your event. As an exclusive caterer, we take care of all the catering for you.

This brochure consists of various packages, which can be ordered separately and can also be combined for events up to 100 guests.

As prices may fluctuate, the costs of the packages are an estimate. Additionally, we will of course take into account allergies .

We kindly request that you inform us of the final number of guests and any dietary requirements 7 working days before the start of your event.

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EXAMPLE BANQUETING PACKAGES

MORNING PROGRAM 30 TOT 40 GUESTS

09:00 to 13:00h:

Coffee & Sweets arrangement

Sweets (morning break)

Lunch:

Healthy Break I

Salad, luxury sandwich, wrap, fruit, soup and orange juice

Staff:

Supervisor

Average € 38,50 p.p.

DAY PROGRAM 50 TO 60 GUESTS

09:00 to 17:00h:

Coffee & Sweets arrangement

Sweets (morning break)

Lunch:

Healthy Break I

Salad, luxury sandwich, wrap, soup, fruit and orange juice

Staff:

Supervisor

Employee

Average € 56 p.p.

Program including drinks until 18:00h

1 hour Dutch assortment drinks

Salty bites

Deep fried snacks

Additional employee

Average € 80 p.p.

PROGRAM IJ LOUNGE/WATERFRONT 50 GUESTS

6:00 PM-10:00 PM:

Reception Waterfront 18:00-19:00h:

1 hour Dutch assortment drinks

Luxurious salty bites

Average € 22.75 p.p.

Sitdown dinner IJ lounge 19:00-22:00h:

3 hours Dutch assortment drinks

Seated dinner 2

Bread with various dips

Table linen

Employees:

Supervisor

Employees

Chefs

Average € 99.50 p.p.
(excl. reception)

A large, illuminated sign spelling 'FOOD' in capital letters, with each letter filled with warm, glowing lights. The sign is positioned in front of a large window that offers a view of a harbor or waterfront. In the background, there are buildings with domes and spires, and a boat is visible on the water. The scene is captured during the 'blue hour' or dusk, with a soft, dim light outside.

FOOD

COFFEE - LUNCH - DRINKS & BITES
... to make the event culinarily complete!

COFFEE

We offer the following coffee arrangements. These can be ordered for a minimum of 10 guests. The packages below can be booked for up to 4 hours.

Personnel costs:

10 – 40 guests

Supervisor

Personnel costs € 252,-

41 – 70 guests

Supervisor and employee

Personnel costs € 489,-

71 guests >

On request



START UP COFFEE

Unlimited coffee & tea with biscuits.

We also place carafes of water.

€ 8,10 p.p.

COFFEE & SWEET TREATS

Unlimited coffee and tea with peanut brittle and Amsterdammertjes (typical Dutch biscuits).

We will also place carafes of water.

€ 8,70 p.p.

COFFEE & DELICACY

Unlimited coffee and tea with mini donuts and a small Tony Chocolonely.

We will also place carafes filled with flavoured water.

€ 9,90 p.p.

COFFEE YOUR OWN WAY

Self service package (per 4 hours)

Unlimited coffee (coffee & espresso) & tea with biscuits and carafes of water. There is a Nespresso machine in the room that you can easily operate yourself. Can only be ordered from 10 to 20 guests and on weekdays from 09:00 to 17:00.

One-off Start-up costs of

€ 85,-

10 to 20 guests

€ 8,00 p.p.

CULINARY SUPPLEMENTS

In addition to the coffee packages (excluding the coffee your own way) you can choose from various culinary additions as an extra delicacy or as a breakfast supplement.

Mini cafe gourmand (assorted cakes, 2 p.p.)	€ 2,25 p.p.
Mini eclair	€ 1,95 p.p.
Fresh baked madeleines	€ 2,10 p.p.
Croissant	€ 3,00 p.p.
Mini chocolate bun	€ 2,40 p.p.
Mini carrot- of lemon cake	€ 1,65 p.p.
Tony Chocolonely (50 grams)	€ 3,25 p.p.
Bananabread	€ 3,50 p.p.
Dutch bokkenpoot	€ 2,25 p.p.
Macarons	€ 3,20 p.p.
Luxury muffin (various flavours)	€ 4,10 p.p.
Rocky road	€ 2,35 p.p.
Vegan carré pastry	€ 4,25 p.p.
Yoghurt/soy yoghurt with granola and fresh fruit	€ 4,30 p.p.
Box of fresh fruit	€ 1,95 p.p.
Fresh mint and ginger tea (unlimited)	€ 1,50 p.p.
Infused water - mason jar filled with fresh herbs and fruits	€ 1,60 p.p.
Sodas based on consumption (per piece)	€ 2,95 p.p.
Smoothie of the day	€ 4,10 p.p.

LUNCH

We offer you various options for lunch.

Lunch can be ordered in addition to a coffee arrangement and is served from a buffet. The sandwiches can easily be eaten out of hand. The lunch can be ordered from 10 guests.



HAVE A BREAK

€ 19,50 P.P.

(Based on 4 items p.p.)

Vanilla muffin

Wrap with matured cheese with sundried tomato mayonnaise, pickles and lettuce melange

Luxury sandwich with hummus Ras el Hanout, grilled vegetables and lettuce melange

Fresh hand fruit

Fresh orange juice

SOUP & CROQUETTE BUFFET

€ 21,50 P.P.

(Based on 3 items p.p.)

Soup with a choice of tomato soup, zucchini soup or mushroom soup (1 flavour per event)

Croquette sandwich with mustard

Vegetable croquette sandwich with mustard

Fresh orange juice

HEALTHY BREAK I

€ 23.10 P.P.

(Based on 4 items p.p.)

Mediterranean pasta salad in a marinade of lemon and parsley with olives, cucumber, tomato and crumbled feta cheese

Luxury sandwich with mozzarella, tomato and pesto

Small wrap with tuna salad and lettuce melange

Fresh hand fruit

Fresh orange juice

HEALTHY BREAK II

€ 24,95 P.P.

(Based on 5 items p.p.)

Caesar salad with chicken, egg, parmesan cheese, croutons and Caesar dressing

Small wrap with serrano ham, truffle mayonnaise, grilled bell pepper and lamb's lettuce

Fresh hand fruit

Fresh orange juice

SUPPLEMENTS

Tomato soup with various garnishes (V)

€ 4,75 p.p.

Mini sausage roll (typical Dutch) (1 p.p.)
(vegetarian optional)

€ 3,00 p.p.

Mini quiche

€ 4,00 p.p.

Lorraine or mushrooms with truffle (1 p.p.)

Poke Bowl

€ 8,85 p.p.

Served with sticky tofu, cucumber and sesame dressing

DRINKS & BITES

We offer the following beverage packages.

These can be ordered for a minimum of 20 guests. These packages can be ordered in combination with your meeting package.

If you wish more staff or if you didn't have a meeting in Eye, the personnel costs will be budgeted separately.

Personnel costs:

20 – 40 guests

Supervisor and employee
Personnel costs € 326,-

41 – 70 guests

Supervisor and 2 employees
Personnel costs € 484,-

71 guests >

On request

BUYOUT DUTCH ASSORTMENT DRINKS

(house wines, beer, soda and mineral water)

½ Hour	€ 7,40 p.p.
1 Hour	€ 10,60 p.p.
1,5 Hours	€ 12,75 p.p.
2 Hours	€ 13,85 p.p.
2,5 Hours	€ 15,50 p.p.
3 Hours	€ 17,00 p.p.

The following extras are available to complement your beverage package.

Glass of prosecco	€ 4,85 p.p.
Glass of cava	€ 6,95 p.p.
Special beer IJ-wit (Brouwerij 't IJ)	€ 5,10 p.s.



TAFELGARNITUREN

Additional bites are only available in combination with the beverage packages. The prices are for 1 hour drinks.

Salty bites (v)

Mixed nuts
€ 2,95 p.p.

Luxe salty bites

Mixed nuts, soy rice crackers and vegetable chips
€ 4,00 p.p.

Pide (V)

Turkish bread served with aioli and muhammara
€ 4,10 p.p.

Dutch 'DRINKS & BITESplank'

(per 20 guests)

Old cheese, raw beef sausage, grilled sausage, pickle, cucumber and toasts
€ 4,55 p.p.

Spanish 'DRINKS & BITESplank'

(per 20 guests)

Fuet, manchego with fig jam, serrano ham, 'olivas' and red grapes
€ 5,95 p.p.

Crudit  (V)

Seasonal vegetable crudit s served with hummus
€ 6,20 p.p.

DRINKS & BITES

We only offer the following snacks in combination with the beverage packages. These can be ordered for a minimum of 10 guests

WARME SNACKS

Japanese yakitori stick (2 p.p.)

Chicken skewers marinated in a Japanese sake and soy sauce
€ 3,50 p.p.

Indian samosa's (Vegan, 2 p.p.)

Thin pancake filled with various vegetables and oriental spices (vegan)
€ 4,85 p.p.

Mini quiche (1 p.p.)

Lorraine (bacon & cheese), mushrooms (V), truffle béchamel sauce & parmesan cheese (V) or spinach, feta & olives (V)
€ 4,00 p.p.

Vegetarian deep fried snacks (3 pieces p.p.)

Crispy snacks, for example jackfruit 'bitterballen', avocado rolls or mini croquettes served with mustard and chili sauce
€ 6,95 p.p.

Deep fried snacks (3 pieces p.p.)

Crispy snacks, for example Dutch 'bitterballen', cheese sticks (V) or mini spring rolls served with mustard and chili sauce.
€ 6,20 p.p.

'Worstenbroodje'

Dutch sausage roll, also vegetarian possible

Served with chili sauce

€ 3,10 p.p.

Mini brioche (2 p.p.)

Choice of tuna, egg-chives or chicken

€ 5,00 p.p.

Mini croquette platter (2 p.p.)

Various types, for example chorizo, truffle (V), cheese (V), oyster mushroom (V) or tomato & mozzarella (V)

€ 3,25 p.p.





BUFFET - DINNER

... to make the event culinarily complete!

BUFFET

An attractively decorated buffet with a large variety of cold and hot dishes to choose from. The buffets can be ordered for a minimum of 20 guests. You can use this arrangement for a maximum of 2 hours.

Personnel costs

20– 30 guests

Supervisor and 2 employees
Personnel costs € 626,-

31 – 50 guests

Supervisor and 3 employees
Personnel costs € 823.50

51 guests >

On request

Below an impression
of the possibilities;

DUTCH BUFFET - € 36,00 p.p.

Warm dishes:

Stew hutspot (typical Dutch); carrot, onion and potato (V)

Stew Kale (V)

Sauerkraut dish

Beef meatball

Steak with gravy

Beef smoked sausage

Cold dishes:

Dutch raw salad (V)

Freshly baked bread with salted butter

INDISCH BUFFET - € 38,45 p.p.

Warm dishes:

Satay ayam with coconut peanut sauce

Sweet and sour chicken with pineapple

Rempah bali in spicy sauce

Nasi goreng

Nasi putih

Cold dishes:

Sweet-and-sour cucumber salad

Prawn crackers, sambal and serundeng

ITALIAN BUFFET - € 38,45 p.p.

Warm dishes:

Pollo pomodori with chicken, pomodori sauce and zucchini

Pasta Bolognese; classic minced beef and tomato sauce

Funghi sauce served with fresh herbs (V)

Rosemary potatoes

Cold dishes:

Pasta salad with arugula, bell pepper and green pesto

Tricolore pasta with sun-dried tomatoes

Fresh baked bread with pesto dip

OPTIONAL SUPPLEMENT - € 7,25 p.p

Burrata salad with green asparagus, haricot verts, artichoke, basil oil and sun-dried tomatoes (per 20 guests)

**A completely vegetarian buffet is possible in consultation*



DINNER

SIT-DOWN DINNER EN WALKING DINNER:

We can arrange a sit-down dinner or walking dinner for you with a minimum of 20 guests. You can use this package for a maximum of 3 hours.

Personnel costs:

Based on 3 hour program:

20 – 30 guests

Supervisor, 2 employees and 1 chef
Personnel costs € 1,197

31 – 40 guests

Supervisor, 3 employees
and 2 chefs
Personnel costs € 1,869

41 – 50 guests

Supervisor, 4 employees
and 2 chefs
Personnel costs € 2,121

51 guests >

On request

SEATED DINNER 1 - € 26,85 P.P.

Quiche from Petit Gateau

Filled with fried mushrooms, truffle béchamel sauce and parmesan (V) or ratatouille with a fresh salad

-

Shared Petit Gateau with coffee or tea

Various treats from Petit Gateau such as macarons, petit fours and madeleines

SEATED DINNER 2 - € 51,60 P.P.

Caesar Salad (V)

Served with little gem, egg, homemade croutons, shaved Parmesan cheese and a traditional dressing

-

Creamy pasta (V)

Served with a bell pepper cream sauce, grilled asparagus and Pecorino

-

Cheesecake

Served with white chocolate and red fruit



DRINKS

Coffee, tea & sweets	€ 4,15 p.p.
Welcome drink prosecco (1 p.p.)	€ 4,85 p.p.
Welcome drink cava (1 p.p.)	€ 6,95 p.p.
Dutch Assortment Drinks	€ 17,00 p.p.

Wine pairing basic

(Dutch Assortment Drinks included)

€ 22,45 p.p.

Wine pairing medium

(Dutch Assortment Drinks included)

€ 26,75 p.p.

Wine pairing luxury

(Dutch Assortment Drinks included)

€ 29,95 p.p.

CHEESE

Cheese trolley € 9,40 p.p.

DECORATION

Flower decorations on the table *

(per vase) € 12,50 p.st.

*Flower delivery charge € 10,50 in total

Menu cards (per piece) € 7,25 p.st.

SEATED DINNER 3 - € 57,50 P.P.

Trio of starters

Seabass ceviche

Served with citrus and dill

-

Salad of 2 colours of chioggia beets (V)

Served with aceto balsamico and burrata

-

Bonbon of finely sliced fillet of sirloin

Served with rocket, pesto, pumpkin seeds and Parmesan cheese

-

Tomato risotto (V)

Served with grilled vegetables, herbs and Parmesan cheese

-

Seasonal tiramisu

SEATED DINNER 4 - € 60,20 P.P.

Trio of starters

Marinated salmon

Served with avocado, lime cream and radish cucumber jelly

-

Beef tataki

Served with sweet and sour vegetables and pangang dressing

-

Brioche duxelles (V)

Served with crème fraîche and marinated mushrooms

-

Surf & Turf, Petite tender and Gamba

Served with baby potatoes and purple cauliflower

-

Forest fruit bavarois

Served with red fruit and chocolate crumb

Optional:

Table linen (round tables)	€ 10.00
	per piece.
Bread with various dips	€ 2.85 p.p.



* Of course we take allergies into account.

* Adjustments may incur additional costs



WALKING DINNER 5-COURSES - € 61,25 p.p.

Smoked salmon

Served with puffed paprika compote and crispy

-

Ravioli

With mushrooms and creamy truffle sauce

-

Baked cod

Served with tomato risotto and saffron

-

Beef stew

Served with rosemary and haricot verts

-

Cheesecake

Served with white chocolate

OPTIONAL EXTRA COURSES

Pumpkin soup

Served with sereh foam

-

Vegan summer roll

Served with fresh vegetables

-

Seared veal mouse

Served with all spice and fried fava beans

-

Thai springroll

Served with blacktiger shrimp

Dishes can be changed

€5.50 extra per dish - maximum of 7 courses

DRINKS

Coffee, tea & sweets	€ 4,15 p.p.
Welcome drink prosecco (1 p.p.)	€ 4,85 p.p.
Welcome drink cava (1 p.p.)	€ 6,95 p.p.
Dutch Assortment Drinks	€ 17,00 p.p.

Wine pairing basic

(Dutch Assortment Drinks included)

€ 22,95 p.p.

Wine pairing medium

(Dutch Assortment Drinks included)

€ 26,95 p.p.

Wine pairing luxury

(Dutch Assortment Drinks included)

€ 29,95 p.p.

CHEESE

Cheese trolley € 9,40 p.p.

DECORATION

Flower decorations on the table *

(per vase) € 12,50 p.st.

*Flower delivery charge € 10,50 in total

Menu cards (per piece) € 7,25 p.st.

FREQUENTLY ASKED QUESTIONS

1. Is it possible to have dinner for 10 guests?

Of course you can have a dinner exclusively with a group of less than 20 guests. There is also the possibility to have a dinner with a group of less than 20 guests at Eye Horeca, but in that case you will not have a private room and your own servers.

2. Can I change the content of the packages?

The content is fixed, however, there are special supplements for each package available.

3. Are there extra costs for allergies?

We naturally take allergies into account and will provide a suitable alternative if necessary. Additional costs may apply.

EXTRA INFORMATION

- Prices are including the use of present furniture in Eye.
- Prices are excluding VAT.
- Prices are excluding room rental
- Prices for the employees are p.p.p.h

For all your culinary inquiries, please contact the Banqueting department:

Eye Banqueting

e-mail: info@eyebanqueting.nl or phone: (+31) 020 – 7027614

For all other inquiries, please contact your contact person from Sales & Events:

Sales & Events

e-mail: events@eyefilm.nl or phone: (+31) 020-589 14 01

It goes without saying that we will make every effort to turn your event into a success. If you have any specific requirements, such as a theme or any other special requests, please let us know. We will be happy to introduce you to our exclusive partner, Select Catering: www.selectcatering.nl They will be able to meet all your specific needs and write a customized proposal for you.

We look forward to welcome you.

