



Banqueting brochure 2022

... to make the event
culinarily complete!





Eye Banqueting welcomes you and your guests at this unique location offering endless possibilities for your event. This brochure contains a wide range of packages in which different requirements are taken into account. It is possible to book these packages separately or combined.

Frequently asked questions

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

Of course, but all prices are based on packages starting from 20 persons. It is also possible to dine with smaller groups at the Eye bar restaurant, but in that case you will not have a private room.

2. Can I change the content of the packages?

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

3. Is it possible to get a customized proposal?

If you have any specific wishes based on a theme or any other special requests apart from our packages we would like to introduce you to our partner Select Catering. They are specialized in writing customized proposals in order to meet your personal requirements.

4. Do I get a discount when I combine packages?

All packages have fixed prices, these will not change if multiple packages are combined.

Extra information

- Prices are including the use of present furniture in Eye.
- Prices are excluding VAT.

For all your culinary inquiries, please contact the Banqueting department. By e-mail via info@eyebanqueting.nl or by phone: +31 (0)20-702 76 14.

For all other inquiries, please contact your contact from Sales & Events. By e-mail via events@eyefilm.nl or by phone: +31 (0)20-589 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 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.



COFFEE & TEA PACKAGES

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

Personnel costs:

10 – 40 persons	Supervisor à circa 6 hours à € 37,50 p.p.p.h.
41 – 70 persons	Supervisor à circa 6 hours à € 37,50 p.p.p.u. and an employee à € 35,00 p.p.p.u.
➤ 71 persons	On request

Start-up Coffee € 7,50 p.p.

Unlimited coffee and tea with biscuits.

We will also place carafes of water.

Coffee & Sweets € 8,10 p.p.

Unlimited coffee and tea with chocolates and Amsterdammertjes (Typical Dutch biscuits).

We will also place carafes of water.

Healthy Coffee € 9,20 p.p.

Unlimited coffee and tea with freshly baked oat and red fruit cookie and a small Tony Chocolonely.

We will also place carafes filled with flavored water.

Coffee your own way – selfservice package (up to 4 hours)

Unlimited coffee and tea with biscuits, including carafes of water. We will place a Nespresso machine in the room which you can easily use by yourself. We will place enough cups and we will clean the room after leaving.

*Can only be ordered from 10 up to 20 persons and only during weekdays. From 09:00 until 17:00h.

Start-up costs, single charges of € 85,-
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10 – 20 persons	€ 7,50 p.p.
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*"Good ideas start with brainstorming,
great ideas start with coffee"*

BREAKFAST SUPPLEMENTS

Additionally to the coffee packages you can choose out of various culinary additions (excluding the coffee your own way) such as an extra delicacy or a breakfast supplement. These can be ordered for a minimum of 10 persons.

Mini muffins (several flavours, 2 p.p.)	€ 1,70 p.p.
Gevulde koek (1 p.p., Dutch delicacy)	€ 3,50 p.p.
Homemade madeleines (1 p.p.)	€ 1,90 p.p.
Freshly baked croissant or chocolate roll (large, 1 p.p.)	€ 2,50 p.p.
Box of fresh fruit	€ 1,85 p.p.
Tony Chocolonely (50 gram, 1 p.p.)	€ 3,00 p.p.
Pastel the nata (2 p.p.)	€ 2,25 p.p.
Homemade banana bread (1 slice p.p., gluten free)	€ 3,25 p.p.
Macarons from patisserie Petit Gateau (1 p.p.)	€ 2,95 p.p.
Luxe muffin (several flavours, 1 p.p.)	€ 3,50 p.p.
Vegan carré pastry (several flavours, 1 p.p.)	€ 3,95 p.p.
Yoghurt/soy yoghurt with granola en fresh fruit	€ 4,00 p.p.
Petit Four from patisserie Petit Gateau (1 p.p.)	€ 4,60 p.p.
Fresh mint and ginger tea (unlimited)	€ 1,20 p.p.
Infused water (Mason jar filled with fresh fruit and herbs)	€ 1,50 p.p.
Soda on assumption (a piece)	€ 2,95 p.s.
Smoothie of the day	€ 3,85 p.p.

"Shake up your wake up!"



LUNCH PACKAGES

For the lunch we offer various options. Lunch can be ordered in addition to a coffee package and is served from a buffet. The sandwiches can easily be eaten out of hand. These can be ordered for a minimum of 20 persons.

Personnel costs:

20 – 40 persons	Included in the coffee packages
41 – 70 persons	Included in the coffee packages
➤ 71 persons	In consultation

Have a Break (Assuming 4 items p.p.) € 16,25 p.p.

Vanilla muffin
Wrap with mature cheese with sundried tomato mayonnaise, pickle and lettuce melange
Baked sandwich with chicken curry salad and lettuce melange
Fresh hand fruit
Fresh orange juice

Healthy Break I (Assuming 4 items p.p.) € 19,50 p.p.

Mediterranean pasta salad in a lemon and parsley marinade with olives, cucumber, tomato and crumbled feta cheese
Baked sandwich with hummus Ras el Hanout, grilled vegetables and lettuce melange
Small Wrap with tuna salad and lettuce melange
Fresh hand fruit
Fresh orange juice



Mini's Break (Assuming 4 items p.p.)

€19,50 p.p.

Soup with choise of (1 per event) Tomato, zucchini or mushroom soup
Mini sandwich caprese
Mini sandwich with hummus
Mini sandwich with egg salad
Fresh orange juice

Healthy Break II (Assuming 5 items p.p.)

€ 21,00 p.p.

Caesar salad with chicken, egg, parmesan cheese, croutons and Caesar dressing
Baked wholemeal sandwich with soft brie, cucumber and sundried tomato mayonnaise
Baked white sandwich with Mediterranean tuna salad and lettuce melange
Small wrap with chicken roulade, avocado cream, grilled bell pepper and American coleslaw
Fresh hand fruit
Fresh orange juice

*Given the fluctuating prices, the lunches above are an estimate of the costs

*Exceptions and adjustments may incur additional charges

The above lunch packages can be expanded with supplements which can be found on the next page.



LUNCH PACKAGES

The supplements can be ordered for a minimum of 20 persons.

Tomato soup with various garnishes(V)	€ 4,00 p.p.
Green pea soup (vegan)	€ 4,60 p.p.
Tom Kah Kai (V)	€ 6,40 p.p.
Vegetarian croquette with bread and served with mustard	€ 4,75 p.p.
Croquette with bread and served with mustard	€ 4,75 p.p.
Mini quiche Lorraine or mushrooms with truffle (1 p.p.)	€ 3,25 p.p.
Mini sausage roll (typical dutch) with truffel (1 p.p.)	€ 2,85 p.p.
Poke Bowl with sticky tofu, cucumber and sesame dressing	€ 7,50 p.p.

"I could talk food all day"



BITES & BEVERAGE PACKAGES

We offer the following beverage packages. These can be ordered for a minimum of 20 persons. You can use these packages during 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 persons	Included in the meeting packages
41 – 70 persons	Included in the meeting packages
➤ 71 personen	In consultation

Buyout standard beverage assortment (house wines, beer, soda and mineral water)

½ hour assorted drinks	€ 6,90 p.p.
1 hour assorted drinks	€ 9,90 p.p.
1,5 hours assorted drinks	€ 11,90 p.p.
2 hours assorted drinks	€ 12,90 p.p.
2,5 hours assorted drinks	€ 14,40 p.p.
3 hours assorted drinks	€ 15,90 p.p.

The following extras are available to complement your beverage package.

- Glass of prosecco € 4,50 p.p.
- Glass of cava € 6,50 p.p.
- Special beer IJ-wit (brewery 't IJ) € 4,50 p.p.



Additional bites are only in combination with the beverage packages. These can be ordered from a minimum of 20 persons. The prices are for 1,5 hour drinks.

Personnel costs

20 – 40 persons	Included in the packages
41 – 70 persons	Included in the packages
➤ 71 persons	In consultation

Salty bites (v) € 2,75 p.p.

Combination of mixed nuts

Luxe salty bites (V) € 3,75 p.p.

Combination of mixed nuts, soy rice crackers and vegetable chips

The 'tweede jeugd' (V) € 5,50 p.p.

Crostini with hummus and mango chutney

Crudité (V) € 5,60 p.p.

Seasonal vegetable crudités served with a fresh herbal salsa

"Start the day with a smile & finish it with champagne"

BITES & SNACKS

The following snacks, we only offer in combination with the beverage packages. These can be ordered for a minimum of 20 persons

Additional personnel costs:

20 – 40 persons	Supervisor à circa 4 hours à € 37,50 p.p.p.h. and employee à circa 4 hours à € 35,00 p.p.p.h.
41 – 70 persons	Supervisor à circa 4 hours à € 37,50 p.p.p.h. and 2 employees à circa 4 hours à € 35,00 p.p.p.h.
➤ 71 persons	In consultation

Japanese yakitori stick (2 p.p.) € 3,25 p.p.

Chicken skewers marinated in a Japanese sake and soy sauce

Indian samosa's (Vegan, 2 p.p.) € 4,50 p.p.

Thin pancake filled with various vegetables and oriental spices (vegan)

Mini quiche (1 p.p.) € 3,75 p.p.

- Lorraine (bacon and cheese)
- Mushrooms, truffle béchamel sauce and Parmesan cheese (v)
- Spinach, feta and olive (V)

Vegetarian deep fried snacks (3 pieces p.p.) € 6,50 p.p.

Crispy snacks including jackfruit bitterballen, avocado rolls & a risotini served with mustard & chili sauce.



Deep fried snacks (3 pieces p.p.)

For example; croquettes ('bitterballen'), cheese sticks & mini spring rolls served with mustard & chili sauce. *Optional: fully vegetarian*

€ 5,75 p.p.

Truffle worstenbroodje (typical Dutch sausage)

Served with chilisaus.

€ 2,85 p.p.

Mini brioche (2 p.p.)

Choice of tuna, egg-chives and chicken

€ 4,70 p.p.

Chorizo croquettes (1 p.p.)

Served with saffron-lemon mayonnaise

€ 2,25 p.p.



BUFFETS

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 persons and are also available as lunch. These packages can be booked for up to 2 hours.

Personnel costs based on a 2 hours program:

20– 30 persons	Supervisor à circa 5 hours à € 37,50 p.p.p.h. and 2 employees à circa 5 hours à € 35,00 p.p.p.h.
31 – 50 persons	Supervisor à circa 5 hours à € 37,50 p.p.p.h. and 3 employees à circa 5 hours à € 35,00 p.p.p.h.
51 persons	In consultation

Dutch buffet

€ 30,50 p.p.

Cold dishes:

Dutch raw salad (V)

Freshly baked bread with salted butter

Warm dishes:

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

Stew Kale (V)

Sauerkraut dish

Beef meatball

Steak with gravy

Beef smoked sausage



Italian buffet

€ 32,50 p.p.

Cold dishes:

Pasta salad with arugula, bell pepper and green pesto

Tricolor pasta with sun-dried tomatoes

Fresh baked bread with pesto dip

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

Indisch buffet

€ 32,50 p.p.

Cold dishes:

Sweet-and-sour Cucumbersalad

Prawn crackers, sambal and serundeng

Warm dishes:

Satay ajam with coconut peanut sauce

Sweet and sour chicken with pineapple

Rempah bali in spicy sauce

nasi goreng

nasi puta

*All buffets are also possible completely vegetarian

DINNERS

The dinner packages can be booked for a minimum of 20 persons and for up to 3 hours. These dinner packages are also available for lunch.

On the next page are various menu options for a 3-course sit-down dinner. The menu's can be further expanded with additional supplements. Naturally, we take all dietary requirements into account and we would like to hear those in advance

Sit-down dinner

Personnel based on a 3 hours program:

20 – 30 persons	Supervisor à circa 6 hours à € 37,50 p.p.p.h. and 2 employees à circa 6 hours à €35,00 p.p.p.u. Minimum of 1 chef à € 55,00 p.p.p.h.
31 – 40 persons	Supervisor à circa 6 hours à € 37,50 p.p.p.h. and 3 employees à circa 6 hours à €35,00 p.p.p.u. Minimum of 1 chef à € 55,00 p.p.p.h.
41 – 50 persons	Supervisor à circa 6 hours à € 37,50 p.p.p.h. and 4 employees à circa 6 hours à €35,00 p.p.p.u. Minimum of 2 chefs à € 55,00 p.p.p.h.
51 persons	In consultation

On the next page you will find the menu options.



If you prefer a walking dinner, we will gladly make a seasonal menu proposal. A walking dinner consists at least 5 smaller dishes which are easy to eat with a fork.

Walking dinner

Personnel walking dinner based on a 3 hours program:

20–30 persons	Supervisor à circa 6 hours à € 37,50 p.p.p.h. and employee à circa 6 hours à €35,00 p.p.p.u. Minimum of 1 chef à € 55,00 p.p.p.h.
31–40 persons	Supervisor à circa 6 hours à € 37,50 p.p.p.h. and 2 employees à circa 6 hours à €35,00 p.p.p.u. Minimum of 2 chefs à € 55,00 p.p.p.h.
41–50 persons	Supervisor à circa 6 hours à € 37,50 p.p.p.h. and 3 employees à circa 6 hours à €35,00 p.p.p.u. Minimum of 2 chefs à € 55,00 p.p.p.h.
51 persons	In consultation

Coffee, tea & sweets	€ 3,90 p.p.
Welcome drink prosecco (1 p.p.)	€ 4,50 p.p.
Welcome drink cava (1 p.p.)	€ 6,50 p.p.
Dutch assorted drinks	€ 15,90 p.p.
Wine pairing basic (assorted drinks included)	€ 20,90 p.p.
Wine pairing medium (assorted drinks included)	€ 24,90 p.p.
Wine pairing luxury (assorted drinks included)	€ 27,90 p.p.
Cheese trolley	€ 8,75 p.p.
Flower decorations on the table * (per vase)	€ 9,50 p.s.
*Flower delivery charge	€ 10,50 total
Menu cards (per piece)	€ 6,75 p.s.

MENUS



Seated dinner 1

Quiche from Petit Gateau

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

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Shared Petit Gateau with coffee or tea

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

€ 25,00 p.p.

Seated dinner 2

Chickpeas cream (V)

Served with smoked carrot, sweet and sour mini corn, dukkah spices and coriander oil

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Ravioli (V)

Filled with ricotta cheese and spinach served with seasonal vegetables in a sage butter sauce with shaved Parmesan cheese on top

Citrus

Panna cotta with red fruit and pistachio mousse

€ 38,50 p.p.

Optional:

Table linen (round tables)

€ 8,00 per piece

Bread and butter

€ 2,50 p.p.

Seated dinner 3

Japanese poke bowl with marinated rice (V)

Served with grilled bell pepper, cucumber, radish, corn, teriyaki cream

Mumbai style

Marinated chicken thigh curry with delicious vegetables, red pepper, spring onions and coriander served with noodles.

White chocolate mousse

Served with red fruit of the season

€39.50 p.p.

Seated dinner 4

Salad from 'Alkmaarse' pearl barley (V)

Served with goat cheese, red onion compote and arugula.

Slow cooked beef stew

Served with gingerbread, seasonal vegetables and potato mousseline.

Funky brownie cake

Served with various garnishes

€42.50 p.p.

* Seated dinner 2, 3 and 4 are subject to chefs availability

* Given the fluctuating prices, the above is an estimation of the costs

* Exceptions and adjustments may incur additional charges