



BANQUETING BROCHURE
To make your event complete!

2026

Eye Banqueting extends a warm welcome to you and your guests at this special venue, offering many possibilities for your event. As exclusive caterer, we handle all your catering needs with care and excellence.

This brochure features a variety of packages, which can be ordered separately and can also be combined to accommodate events up to 100 guests.

As prices may fluctuate, the costs of the packages are estimates. Moreover, we are committed to accommodating any allergies or dietary restrictions. This may incur additional charges.

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

EXAMPLE BANQUETING PACKAGES

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COFFEE 5

BREAKFAST 6

LUNCH 7

DRINKS & BITES 8

BUFFET 10

DINNER 11-13

DRINKS 11-13

EXAMPLE BANQUETING PACKAGES

MORNING PROGRAM 30 TOT 40 GUESTS

09:00 to 13:00h:

Meeting Package

Includes espresso, coffee, tea, water and Amsterdam cookies.

Healthy Break I

Salad, luxury sandwich, wrap, fruit and orange juice

Staff:

Supervisor
Server

Average € 48.50 p.p.*
**prices can fluctuate.*

DAY PROGRAM 50 TO 60 GUESTS

09:00 to 17:00h:

Meeting Package

Includes espresso, coffee, tea, water and Amsterdam cookies.

Healthy Break I

Salad, luxury sandwich, wrap, fruit and orange juice

Staff:

Supervisor
Server

Average € 65.50 p.p.*
**prices can fluctuate*

EVENING PROGRAM 50 GUESTS

18:00 -22:00h:

Reception Waterfront 18:00-19:00h:

1 hour Dutch drink assortment
Borrel Bites Basic

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

3 hours Dutch drink assortment
Sit-Down dinner 2
Coffee, tea and sweets
Table linen

Staff:

Supervisor
Servers
Chefs

Average € 165.50 p.p.*
**prices can fluctuate*



FOOD

COFFEE - BREAKFAST - LUNCH - DRINKS & BITES

To complete your event!

COFFEE

We offer the following packages. These can be ordered for a minimum of 10 guests.

The costs for staff below are an estimate and based on a day program during 4 hours.

Personnel costs:

10 – 40 guests

Supervisor

Personnel costs € 267,-

41 – 70 guests

Supervisor and employee

Personnel costs € 504,-

71 guests >

On request



MEETING PACKAGE 4 HOURS

Includes espresso, coffee, tea, water, and Amsterdam cookies.

€ 9.25 p.p.

MEETING PACKAGE 8 HOURS

Includes espresso, coffee, tea, water, and Amsterdam cookies.

€ 18.00 p.p.

Enhance your experience:

Make your day complete with a lunch halfway through the day or wrap it up with a drink together.

CULINARY SUPPLEMENTS

In addition to the coffee packages, you can choose from various delicacies.

Sweet Treat I

A selection of mini eclairs, mini lemon cakes, and carrot cakes. Based on 2 pieces per person.

€ 2.75 p.p.

Sweet Treat II

A variety of macarons, Tiny Tony Chocolonely's, and mini madeleines. Based on 2 pieces per person.

€ 3.75 p.p.

Dutch Sweets

A variety of Dutch sweets such as, ginger bread, 'klets koppen' and mini 'stroopwafels'. Based on 2 pieces per person.

€ 4.50 p.p.

SUPPLEMENTS

Mini cafe gourmand (2 servings)	€ 2.75 p.p.
Peanut clusters	€ 1.85 p.p.
Banana bread (1 slice p.p)	€ 3.85 p.p.
Crate of fresh hand fruits	€ 2.25 p.p.
Smoothie of the day	€ 4.75 p.p.
Fresh mint and ginger tea	€ 3.50 p.p.
Infused water	€ 1.85 p.p.
Soft drinks based on consumption (per item)	€ 3.25 p.i.

BREAKFAST

Start your day fresh and fruity with a fulfilling breakfast. The breakfast can be ordered as a complement to a coffee package or as a standalone event. You can make use of this package for a duration of up to 4 hours.

Personnel costs:

10 – 40 guests

*Supervisor and staff member
Personnel costs € 504,-*

41 – 70 guests

*Supervisor and two staff members
Personnel costs € 741,-*

71 guests >

Upon request



BREAKFAST

(Based on 4 items per person)

Butter croissant
Farmhouse yogurt with granola and fresh fruit
Deluxe muffin
Fresh handpicked fruits

€ 17.25 P.P.

SUPPLEMENTS

For a more extensive breakfast, you can add the following treats and beverages.

Fresh mint and ginger tea	€ 3.50 p.p.
Infused water	€ 1.85 p.p.
Smoothie of the day	€ 4.50 p.p.
Mini chocolate croissant	€ 2.25 p.p.
Banana bread (1 slice p.p.)	€ 3.85 p.p.

TIP: Start your day with an energy boost!

Add our healthy shots to your package and start fresh and full of energy!

Healthy shot € 3.95 p.p.

LUNCH

We provide a range of lunch options that can be ordered in addition to a coffee package. Lunch is served buffet-style, and the sandwiches are designed to be easily eaten by hand. This lunch can be ordered for groups starting from 20 guests.



HAVE A BREAK

(Based on 4 items p.p.)

€ 21.75 P.P.

Blueberry muffin

Luxury sandwich with tomato tapenade, grilled vegetables and a fresh marinade (V)

Luxury sandwich with pesto, cottage cheese, tomato and cucumber (V)

Fresh hand fruit

Fresh orange juice

HEALTHY BREAK I

(Based on 4 items p.p.)

€ 25.75 P.P.

Pearl couscous salad with feta, sundried tomato, grilled vegetables and a fresh marinade (V)

Luxury sandwich with chicken breast, lettuce, tomato, cucumber and basil mayonnaise

Wrap with homemade tuna salad, red onion, capers and bell pepper

Fresh hand fruit

Fresh orange juice

HEALTHY BREAK II

(Based on 5 items p.p.)

€ 28.25 P.P.

Fresh seasonal salad

Italian flatbread with carpaccio of bresaola, tomato, Parmigiano, balsamic, pine nuts and arugula

Italian flatbread sandwich with grilled vegetables and stracciatella burrata (V)

Millionaire's shortbread

Fresh hand fruit

Fresh orange juice

SUPPLEMENTS

Glass of soup of the day (V) € 2.75 p.p.

Mini sausage roll (also available vegetarian) (1 p.p.) € 2.85 p.p.

Mini quiche

Lorraine / ratatouille / zucchini-goat cheese /

mushrooms-truffle-Parmesan cheese /

spinach-feta-olive / onion-cheese (1 p.p.) € 4.95 p.p.

Beef croquette sandwich (1 p.p.) € 4.50 p.p.

Vegetable croquette sandwich (1 p.p.) € 4.50 p.p.

DRINKS & BITES

We offer the following beverage packages, available for a minimum of 20 guests. These packages can be ordered in combination with your meeting package.

If you require additional staff or if you require the drinks reception as a standalone event, personnel costs will be calculated separately.

Personnel costs:

20 – 40 guests

*Supervisor and employee
Personnel costs € 336,-*

41 – 70 guests

*Supervisor and 2 employees
Personnel costs € 494,-*

71 guests >

On request

BUYOUT DUTCH ASSORTMENT DRINKS

(house wines, beer, soda and mineral water)

½ Hour	€ 8.25 p.p.
1 Hour	€ 11.75 p.p.
1.5 Hours	€ 14.25 p.p.
2 Hours	€ 15.25 p.p.
2.5 Hours	€ 17.25 p.p.
3 Hours	€ 18.75 p.p.

The following extras are available to complement your beverage package.

Glass of crémant	€ 6.95 p.p.
Special beer IJ-wit (Brouwerij 't IJ)	€ 5.95 p.p.



APPETIZERS

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

Borrel Bites Basic

We will provide a luxurious nut mix on the cocktail tables and serve a mini croquette platter (2 per person, available in multiple flavors, including vegetarian).
€ 6.75 p.p.

Borrel Bites Extra

A combination of luxurious nut mix, soy crackers, and vegetable chips will be placed on the cocktail tables. Additionally, Japanese yakitori sticks (2 per person) and a variety of deep fried snacks (2 per person) will be served.
€ 12.50 p.p.

Borrel Bites Luxe

Similar to the Borrel Bites Extra, a combination of luxurious nut mix, soy crackers, and vegetable chips will be placed on the cocktail tables. As an additional option, we offer a Spanish tapas board (featuring fuet, manchego with fig compote, Serrano ham, olives, and red grapes). Alongside, hot appetizers such as a variety of deep fried snacks (2 per person) and mini quiches (1 per person) in multiple flavors will be served.
€ 18.95 p.p.



BUFFET - DINNER
To complete your event!

BUFFET

A buffet package featuring a wide selection of cold and hot dishes for your guests to enjoy. Buffets are available for a minimum of 20 guests and will be served during a maximum of 2 hours.

Personnel costs

20– 30 guests

Supervisor and 2 employees
Personnel costs € 652,-

31 – 50 guests

Supervisor and 3 employees
Personnel costs € 823.50

51 guests >

On request

Below an impression
of the possibilities;



MEDITERRANEAN BUFFET - € 47.50 p.p.

Warm dishes:

Paella with vegetables, chicken, cod and fresh herbs
Mediterranean beef with grilled zucchini and roasted tomatoes
Grilled salmon with a shellfish and seafood sauce
Vegetarian lasagna with seasonal vegetables and mozzarella (V)
Roasted baby potatoes with herbs and sea salt (V)

Cold dishes:

Tuna salad with fresh tuna chunks, green beans, red onion, olives, potatoes and egg
Pintxo Manchego with hazelnuts and a touch of olive oil (V)
Salade riche with beef, prawns, Serrano ham and crayfish
Buddha bowl with a variety of vegetables, nuts and avocado (V)
Caprese salad with tomato, buffalo mozzarella, basil and pesto (V)
Bread selection with herb butter, sun-dried tomato butter and aioli (V)

INDISCH BUFFET - € 34.50 p.p.

Warm dishes:

Bami Goreng (V)
Nasi Goreng (V)
Sambal Goreng Tempeh (V)
Tahu Tempeh Koenig (V)
Toemisan Sajoer (V)
Sambal Goreng Green Beans (V)
Sambal Goreng Eggs (V)

Cold dishes:

Serundeng
Cassava Crackers

SPANISH BUFFET - € 47.50 p.p.

Warm dishes:

Albondigas; Spanish meatballs in a rich tomato sauce
Pollo con salsa; tender chicken in a spicy sauce
Garlic & oregano mushrooms (V)
Patatas bravas; roasted potatoes with a spicy tomato sauce (V)
Garlic prawns

Cold dishes:

Marinated Anchovies
Goat cheese with sun-dried tomatoes (V)
Serrano ham rolls with mozzarella, fresh basil and balsamic glaze
Manchego cheese (V)
Grilled zucchini with blue cheese (V)
Cold Spanish tortilla with potato and zucchini (V)
“Pan con Tomate” with tomato salsa, red onion and garlic (V)
Bread selection with herb butter, sun-dried tomato butter and aioli (V)

VEGETARIAN BUFFET - € 45.50 p.p

Warm dishes:

Falafel bites with seasonal Vegetables (V)
Penne all'Arrabbiata with Parmesan cheese (V)
Greek Moussaka (V)
Vegetarian “Chicken Stroganoff” with pak choi and shiitake mushrooms (V)
Roasted roseval potatoes with thyme and sea salt (V)

Cold dishes:

Pasta salad with green asparagus, green beans, chunky tomato and walnuts (V)
Caesar salad with little gem lettuce, soft-boiled eggs, homemade croutons and Parmesan shavings (V)
Sweet potato salad with roasted pumpkin and creamy goat cheese (V)
Quinoa salad with rocket, radish, bell peppers and fresh coriander (V)
Bread selection with herb butter, sun-dried tomato butter and aioli (V)

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. This packages takes up to 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 € 1.888,-

41 – 50 guests

*Supervisor, 4 employees
and 2 chefs*

Personnel costs € 2.125,-

51 guests >

On request

SIT-DOWN DINNER 1 - € 56.75 p.p.

Caesar Salad (V)

Little gem lettuce, egg, homemade croutons, shaved parmesan and traditional dressing

-

Tagliatelle all'Arrabiata (V)

With grilled vegetables and Pecorino

-

Cheesecake (V)

White chocolate and pistache



DRINKS

Coffee, tea & sweets	€ 4.95 p.p.
Welcome drink crémant (1 p.p.)	€ 6.95 p.p.
Dutch drink Assortment	€ 18.75 p.p.

WINE PACKAGE

Basic Wine Package*	€ 23.75 p.p.
Medium Wine Package*	€ 29.95 p.p.
Luxury Wine Package*	€ 39.50 p.p.

*includes Dutch drink assortment

CHEESE

Cheese trolley	€ 10.25 p.p.
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DECORATION

Flower decorations (per vase)*	€ 23.50 each
* Flower delivery charge	€ 22.50 total
Table linen (per table)	€ 16.50 each
Menu cards (per piece)	€ 7.50 p.p.

SIT-DOWN DINNER 2 - € 69.95 p.p.

Mini buns with assorted dips to share.

Trio of starters

Marinated salmon, avocado, lime cream and radish-cumcumber jelly

Beef tataki, sweet and sour vegetables and a pangang dressing

Brioche duxelles, crème fraîche and marinated mushrooms (V)

Surf & Turf, Petite tender and Gamba

Baby potatoes and purple cauliflower

Hazelnut Dessert (V)

Caramel, chocolate and red fruit



SIT-DOWN DINNER 3 - € 75.50 p.p.

Mini buns with assorted dips to share.

Starter

Thinly sliced smoked duck breast with chicory, orange, green apple, crouton and basil

Supplement 4th course € 12.50 p.p.

Middle course

Lobster bisque with a lemongrass foam

Main course

Pan-fried sea bream with potato, vegetable bouquet and beurre blanc

Dessert

Citrus with vanilla and a passion fruit-pistachio crémeux

SIT-DOWN DINNER 4 - Price on request

Seasonal menu

Every season, we create a fresh and sustainable menu. Feel free to ask us about the options available.



WALKING DINNER 6-COURSES - € 73.50 p.p.

Smoked salmon

Puffed bell pepper compote | Crispy

-

Tuna Steak

Apple | Sourdough crouton

-

Seared veal mouse

All spice | Fried fava beans

-

Baked cod

Tomato risotto | Saffron

-

Beef stew

Potatoes | Haricot verts

-

Cheesecake

White chocolate

OPTIONAL EXTRA COURSES

Pumpkin soup

Sereh foam

-

Thai springroll

Blacktiger shrimp

Dishes can be changed

€ 9.75 extra per dish - maximum of 8 courses

DRINKS

Coffee, tea & sweets € 4.95 p.p.

Welcome drink crémant (1 p.p.) € 6.95 p.p.

Dutch drink Assortment € 18.75 p.p.

WINE PACKAGE

Basic Wine Package* € 23.75 p.p.

Medium Wine Package* € 29.95 p.p.

Luxury Wine Package* € 39.50 p.p.

*includes Dutch drink assortment

CHEESE

Cheese trolley € 10.25 p.p.

DECORATION

Flower decorations (per vase)* € 23.50 each

* Flower delivery charge € 22.50 total

Menu cards (per piece) € 7.50 p.p.

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. Modifications will result in extra charges.

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.

