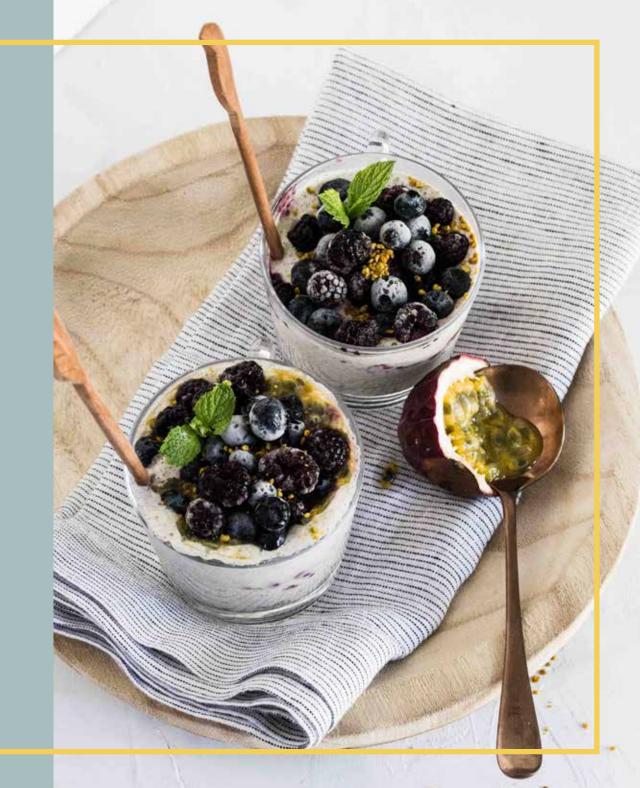


Catering

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. If you would like to find out more about the products Amerpodia uses, please feel free to take a look <u>here</u> in out kitchen.

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 or call us at +31 (0)20 589 1680 and let us know what you have in mind.



Meeting package

09.00-17.30 / 10-40 persons

Host a meeting in our Library? Have a brainstorm session in the Zwanenzaal? Amerpodia literally and figuratively provides you with space to gain new insights. Our meeting package has been specially designed to cater for meetings up to 40 persons. You can also include a delicious lunch, served at the time of your choice.

Half day + lunch € 37,50

Unlimited coffee / fresh mint, ginger or lemon tea / water / Tiny Tony chocolates

Standard lunch with:

Freshly baked bread with meat, fish and vegetarian toppings / fresh seasonal fruit / *Schulp* natural juices

Full day + lunch € 47,50

Unlimited coffee / fresh mint, ginger or lemon tea / water / Tiny Tony chocolates

Standard lunch with: Freshly baked bread with meat, fish and vegetarian toppings / fresh seasonal fruit / *Schulp* natural juices

Extras:

Breakfast	
Standard breakfast	€ 6,50
Amerpodia breakfast	€ 9,50
Snacks	
Fruit	€ 1,50
Healthy coconut pastry	€ 2,–
Power bar	€ 2,50
Muffin or brownie	€ 2,50
Truffle crisps (portion 4 persons)	€ 7,50
Lunch supplement	
Homemade small soup	€ 3,–
Quiche	€ 3,–
Healthy salad	€ 4,–
Apple crumble	€ 2,50
Drinks	
Soft drink	€ 1,50
Fresh smoothie with seasonal fruit	

Prices are per person and do not include costs for venue hire and taxes. Costs for venue hire within this meeting package are € 200 for half a day and €300 for a full day. These are reduced fees.

€ 3,50

Conference package

40 person minimum

Ranging from small and bright to spacious and all-purpose, Amerpodia has four locations and 25 different spaces. Each with its own look and feel. We can provide the perfect space in a whole range of styles and sizes for conferences, congresses and seminars. If you are expecting more than 40 guests, this specially designed conference package is perfectly suited for you.

Half day € 25,50

Reception

Unlimited coffee / fresh mint, ginger or lemon tea / water / Tiny Tony chocolates

Morning break

Coffee / fresh mint, ginger or lemon tea / choice between a power bar, brownie or muffin

Lunch

Coffee / fresh mint, ginger or lemon tea / water / freshly baked bread & crackers with meat, fish and vegetarian toppings / quinoa & couscous salad / fresh seasonal fruit / Schulp natural juices

Full day € 37,-

Reception

Unlimited coffee / fresh mint, ginger or lemon tea / water / Tiny Tony chocolates

Morning break

Coffee / fresh mint, ginger or lemon tea / choice between power bar, brownie or muffin

Lunch

Coffee / fresh mint, ginger or lemon tea / water / freshly baked bread & crackers with meat, fish and vegetarian toppings / quinoa & couscous salad / fresh seasonal fruit / Schulp natural juices

Afternoon break

Unlimited coffee / fresh mint, ginger or lemon tea / water / Tiny Tony chocolates

Drinks (1 hour) including table snacks

Extras:

Breakfast

Standard breakfast	€ 6,50
Amerpodia breakfast	€ 9,50

Snacks

Fruit	€ 1,50
Healthy coconut pastry	€ 2,-
Power bar	€ 2,50
Muffin or brownie	€ 2,50
Petit Four with company logo (10 pieces)	€ 4,–

Lunch supplement

Homemade small soup	€ 3,–
Quiche	€ 3,–
Healthy salad	€ 4,–
Marinated chicken skewers	€ 4,–
Apple crumble	€ 2,50

Drink supplement

Truffle crisps (portion 4 persons)	€ 7,50
Warm Mix (2 traditional Dutch Bitterballen bee	
mushroom Bitterballen, 2 shrimp croquettes)	€ 8,50
Vegetarian Mix (crudité with dip, 2 goat chees	
croquettes, 2 falafel & roasted broad beans)	€ 8,50

Drinks

Schulp natural juice	€ 1,50
Soft drink	€ 1,50
Fresh smoothie with seasonal fruit	
& vegetables	€ 3,50



Create your own menu 40 person minimum

Prefer to tailor the menu more to your taste? For parties of over 40 persons you can create your own stylish catering experience. For each moment of the day catering options are available in three different price categories: Basic, Amerpodia and Luxury. Select, mix and match to your taste. A minimum of four options from the same category will give a 5% discount on the total catering order.



Reception

Basic € 2,50

Coffee / fresh mint, ginger or lemon tea / water / Tiny Tony chocolates

Amerpodia € 3,50

Fresh smoothie with seasonal fruits and vegetables / water and tea refreshment bar

Luxury € 4,50

Coffee / fresh mint, ginger or lemon tea / water / Tiny Tony chocolates / selection of muffins or Prosecco and roasted broad beans

You can also add:

€ 2,-

€ 2,-

€ 2,50

Coconut pastry Traditional Dutch *Stroopwafel* Muesli bar Truffle crisps (portion 4 persons)€ 7,50Mixed nuts macadamia, pecan & cashew(portion 4 persons)€ 7,-



Breakfast

Basic € 6,50

Amerpodia € 9,50

Luxury € 11,50

Freshly baked croissants and pain au chocolat

Organic yoghurt with granola, honey and seasonal fruit / multigrain crackers with various toppings Freshly baked bread with meat, fish and vegetarian toppings / freshly baked pastries

Our breakfast is served with coffee / fresh mint, ginger or lemon tea / water / Schulp natural juices

You can also add:

Fruit	€ 1,50	Fresh smoothie with seasonal fruits & vegetables	€ 3,50
Croissant or pain au chocolat	€ 1,50	Organic yoghurt with granola, honey and	
Boiled or scrambled egg	€ 2,50	seasonal fruit	€ 2,50



Lunch

Basic € 14,50

Variety of freshly baked breads with meat, fish and vegetarian toppings / fresh seasonal fruit

Amerpodia € 18,50

Freshly baked multigrain bread & crackers with meat, fish and vegetarian toppings / quinoa & couscous salad with fresh vegetables & pulled beef / fresh seasonal fruit salad

Luxury € 24,50

Soup with seasonal vegetables / marinated grilled chicken skewers / vegetarian or beef mini burgers / Roseval potatoes with rosemary and sea salt / dark chocolate lava cake

Our lunch is served with coffee / fresh mint, ginger or lemon tea / water / Schulp natural juices

You can also add:

Homemade soup	€ 3,–	Noodle stir fry with Gado Gado	
Quiche	€ 3,–	and peanut sauce	€ 4,-
Risotto with seasonal vegetables	€ 4,-	Appel crumble	€ 2,50



Breaks

Basic € 3,-

Coffee / fresh mint, ginger or lemon tea / water / selection of biscuits

Amerpodia € 5,–

Coffee / fresh mint, ginger or lemon tea / freshly baked cheesy breadsticks / chocolate brownie

Luxury € 6,–

Coffee / fresh mint, ginger or lemon tea / water / smoothie with seasonal fresh fruits and vegetables / mix of nuts & dried fruits

You can also add:

Schulp fruit juice	€ 1,50	Mini wraps (portion 4 persons)	€ 8,–
Soft drink	€ 1,50	Vegetable crisps (portion 4 persons)	€ 6,50
Muffin or brownie	€ 2,50	Almond pastry	€ 2,–
Muesli bar	€ 2,50		



Drinks per hour / 15 person minimum

Basic € 7,-

Amerpodia € 8,50

Luxury € 14,50

Draft beer / wine / non-alcoholic beverages / table snacks

Draft beer / wine / non-alcoholic beverages / Dutch spirits / table snacks Draft beer / wine / non-alcoholic beverages / selection of fine wines / (premium) spirits / Cava / table snacks

We serve all drinks with table snacks consisting of savoury biscuits, nuts, olives and roasted broad beans.

You can also add:

(portions 4 persons)

Popcorn	€ 5,–
Truffel crisps	€ 7,50
Mix of beef and mushroom traditional Dutch	
Bitterballen, shrimp croquettes	€ 8,50

Vegetarian mix (crudité with dip, goat cheese	
croquettes, falafel & roasted broad beans)	€ 8,50
Amsterdam charcuterie	€ 7,50





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.



Walking dinner

A selection of small dishes served in such a manner that all "courses" can be enjoyed standing up. This informal setting is ideal for networking. Table snacks such as olives, nuts and vegetable crisps are also served on the side. Please ask our sales & events manager for our diverse menu suggestions.

4 course menu € 34,50

5 course menu € 38,50

6 course menu € 42,50

Sit down dinner

Elaborate dining with 3, 4 or 5 courses. Create a custom menu for your guests - to your taste and with a little help from our chef.

3 course menu € 34,50

4 course menu € 39,50

5 course menu € 45,50



Food Court from € 29,50 per person

Guests will be served a true culinary experience through live cooking. For parties of 40 persons and over we can provide a unique food adventure 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.



Vragen over onze catering? Meer weten over onze verschillende locaties? De Nieuwe Liefde, Rode Hoed, Felix Meritis of het Compagnietheater? We zijn telefonisch te bereiken via 020 589 1680 of mail naar sales@amerpodia.nl

