

Banqueting Services

**AMS
FUEL
BOOK**





Welcome

Our conference service and banqueting vision

We have put together an innovative and surprising banqueting assortment for Liberty Global. The banqueting assortment is modular in structure. First you will find our Liberty Global specials. Specialities that we have put together in 5 categories:



Seasonal Inspiration

We allow ourselves to be inspired by the seasons, not just because of the time of year and the dishes which go with it, but also because some varieties of vegetables and fruit are particularly suited for the seasons. This inspiration and availability will give aroma, colour and taste to your conference or convention.

find a variety of choices for making your arrangement even more specific. The choice is entirely up to you.

The final section focuses on our ordering and cancellation conditions, simply because we like to be clear about the

Flexibility

This banqueting book is not static, but dynamic in form. This means that the arrangements are regularly revised. All the arrangements that can be booked can be served at any desired location. Upon request it is possible to expand on arrangements and/or other products in accordance with your wishes, such as service or other furnishings. Any extra costs will be set out clearly for you.

Prices

All prices in this banqueting book exclude TAX, and are based on 2019 prices.



Local Heroes

Food from far away lands is tasty, but is this really true? The food you can find in your own environment is authentic and familiar. An assortment filled to the brim with local delicacies, with ingredients from the local heroes.



Healthy Freak

Health and vitality are trendy, so they are must haves in a new banqueting book. Naturally not just because we like to keep up with the times, but also because we believe health is important.



Dutch and Delicious

The pride of Holland, the classics from the Netherlands which are regular favourites for your conference or convention. An international twist, of course that is possible, but then using local ingredients.



International Surprise

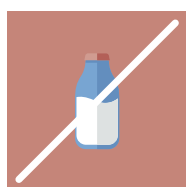
International surprises or international classics, the international assortment for Liberty Global is attuned to the international target group.

If you would like to add anything to these arrangements we are pleased to refer you to our banqueting assortment: "tasty extras". In this assortment you will



Dietary wishes

Naturally we take account of guests with a special diet or other dietary preferences and requirements, such as gluten-free, lactose-free, yeast-free, vegetarian or Halal. Please tell us your specific wishes, so that we can take account of this with your request.



LACTOSE-FREE



SUGAR-FREE



GLUTEN-FREE

The composition of the arrangements is revised regularly, so dietary wishes will always be served separately as custom work.

Our promise to you:

Our service ties in perfectly with the wishes of Liberty Global's personnel and guests.

We continually search for variation and creativity in our arrangements.

We offer you a competitive price – quality ratio.

The composition of our arrangements is in perfect balance.

We make ready all orders at the agreed location and naturally provide suitable tableware and glassware.

We only select quality products.



Breakfast specialities

Well begun is half done. Our breakfast arrangements give you and your guests the best possible start to the day. Prices are per person.



Seasonal inspiration

5.00

Strawberry smoothie
Yoghurt with granola, fruit and wheat-germ
Croissant with jam



Local heroes

6.50

Fresh dark oven-floor baked bread
Farmers omelette with green herbs
Crispy sweet breakfast bacon (from Slagerij de Wit)
Coffee, tea & herbal water
Smoothie of seasonal fruit



Healthy freak

8.00

Muesli with Apple and puffed quinoa
Waldkorn cracker with ricotta pomegranate and parsley
Sliced seasonal fruit
Herbal water
Vegetable smoothie



Dutch and delicious

15.00

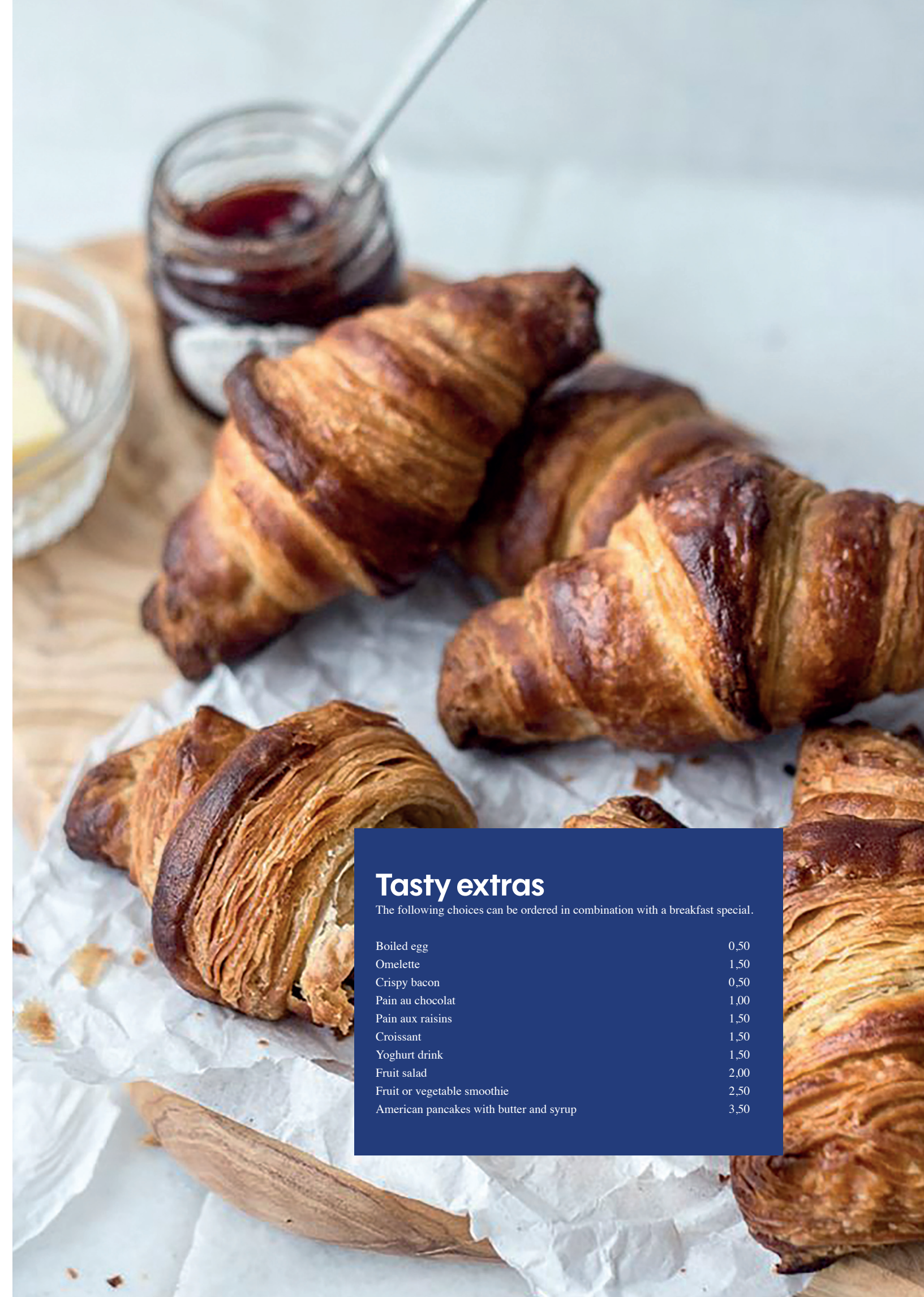
The buffet is a perfect start to the day and comprises:
Scrambled eggs with chives
Sweet mini-bread rolls and mini-croissants
Organic mini-bread rolls and sliced bread
Various types of organic spreads (luxurious cheese, luxurious meats and sweet spreads)
Spelt biscuit, hüttenkäse, radishes and vegetable sprouts
Smoked salmon and dried mini- tomatoes
Mini-salad, served in a glass
Yoghurt, curds and dairy drinks
Fresh fruit and Variety of toppings
Coffee, tea, herbal water and fruit juices



International surpris

8.00

Generous slices of rustic bread
Scrambled eggs
Crispy breakfast bacon
Coffee or tea
Fresh jus d'Orange



Tasty extras

The following choices can be ordered in combination with a breakfast special.

Boiled egg	0,50
Omelette	1,50
Crispy bacon	0,50
Pain au chocolat	1,00
Pain aux raisins	1,50
Croissant	1,50
Yoghurt drink	1,50
Fruit salad	2,00
Fruit or vegetable smoothie	2,50
American pancakes with butter and syrup	3,50

Coffee- and drink Specialities

Time for an energy boost during your conference? We will be pleased to serve you a drinks arrangement..
Our employees at the conference centre will serve coffee, tea, water and soft drinks.
We will assume two consumptions per person for your conference.

Conference service **7.50**
Coffee, tea, water, biscuits
Price per room of 6 persons



Seasonal inspiration **2.50 pp**
Watermelon slush and strawberries dipped in dark chocolate



Local heroes **2.50 pp**
Coffee and tea, herbal water and a selection of the finest biscuits.



Healthy freak **5.00 pp**
Freshly pressed juices and infused waters in carafes, served with healthy home-made nut bars



Dutch and delicious **6.00 pp**
Jug of coffee
Jug of tea
Jug of fruit juice
Jug of smoothie (choice of various fruits)



Tasty extras

The following choices can be ordered in combination with a coffee and drinks arrangement special.

Mini stroopwafels (3 pcs.)	1.00
Slice of ontbijtkoek	0.80
Candybar	0.80
Danish Pastry assortment (chocolate roll, pecan roll, cream roll)	1.00
Dutch biscuit arrangement (krakeling/bokkenpoot/mini-stroopwafels/Jan Hagel)	1.00
Homemade coconut macaroons	1.50
Homemade nut bar	2.50
Rocky Road Short Cake	2.00
Caramel Heaven Cake	2.00
American sweets (mini-brownie, donut, apple-cinnamon muffin, vanilla muffin)	1.00
Grandmother's apple pie	1.50
Petit fours	1.00

Coffee- and drink Specialities

Infused water

2.50 pp

Still, sparkling or coconut water with an irresistible taste, that is Infused water, free of e-numbers, and with no added sugars, available in a variety of flavours:

Grapefruit

Cucumber

China Dragon

China Mint

Watermelon

Tea with herbs

Make your own favourite herbal tea with fresh herbs (Verveine & Mint)

Mysmoothies for energy

4.00 pp

Various tastes such as:

Pineapple

Pomegranate

Raspberry

Kale



Lunch specialities

Each day our kitchen will prepare a surprising and varied lunch for you and your guests. We offer you a choice of 4 variants and we have described an example of each of these below. Prices are per person.



Seasonal inspiration

8.00

Smoothie of Greek yoghurt with watermelon and mint

Wholemeal bagel with hummus, brie and grilled courgette

Salade of quinoa with grilled chicken thigh, roasted yellow and red cherry tomato, cucumber ribbon, pomegranate, radish, fried mushrooms, pea salad

Cheesecake with raspberry and crumble of Bastogne



Local heroes

9.00

Fresh fruit juice

Mais carré of ox sausage (from Slagerij de Wit) With Amsterdam onions, capers and red onions,

Waldkorn triangle with fig chutney, cheese from de Kopermolen and grilled paprika

Bean salad with mini onions, radish and feta finished with puffed quinoa (lima beans, kidney beans, white and black beans)

Raspberry Trifle with long fingers and curds



Healthy freak

9.00

Clear bouillon made from vegetables and fresh herbs accompanied by three luxurious lunch dishes, such as:

A filled organic sourdough bread sandwich with ricotta over dried tomato and olive oil

Luxurious salad of seasonal vegetables

Tomato wrap with healthy salad and oily fish or red meat

We serve your lunch with slices of fresh fruit, organic juices and herbal water.



Dutch and delicious

Basic lunch

5.00

2.5 sandwich, (butter) milk and fruit

Deluxe lunch

6.50

1 sandwich, 1 filled red role, (butter) milk and fruit

Super deluxe lunch

7.00

1 sandwich, 1 salad shaker, (butter) milk, fresh juice and fruit





Tasty extras

The following choices can be ordered in combination with a lunch special.

Currant bun with butter	1.50
Yoghurt drink	1.50
Soup of the day	1.50
Sausage roll	1.50
Croquette	1.50
Croquette roll with mustard	2.50
Fruit salad	2.50
Filled flammkuchen	3.50
Homemade quiche – 1 person	3.50
Snack vegetable with hummus or yoghurt dip	3.00
Shaker with a salad and homemade dressing	2.75
Fruit or vegetable smoothie	2.50

Lunch Specialities

	Dutch and delicious	5.00
	Fresh fruit salad	
	Fresh fruit juices: Jus d'orange, orange-kiwi, strawberry – orange	
	Fresh smoothies: Blackberries – yoghurt – parsley, Pineapple – basil	
	Carafes of herbal water	


	International surprise	26.00
	Carrot-crème soup with smoked salmon and watercress foam	
	Prawns on the skewer with a chutney of mango and coriander	
	Beef medallions with fried wild mushrooms and truffle gravy	
	Grilled vegetables and baked potatoes in their skin	
	Trifle of forest fruits, Greek yoghurt and honey	
	Panna cotta of star anise	
	Chilled mineral water	
	Jus d'orange	

Specialities for during the break

Need a boost? We will serve you physical and mental energy in the afternoon with these arrangements for during the break. Prices are per person.

	Seasonal inspiration	4.50
	Shot of watermelon	
	Herbal water	
	Sliced sustainable fresh fruit	
	Oatmeal cups with yoghurt and raspberry	

	Healthy freak break	4.50
	Organic juices	
	Herbal water	
	Healthy wrapped biscuit or bar	
	Handfruit	

	Dutch and delicious break	4.00
	Carrot, orange and cardamom juice	
	Herbal water	
	Rettich stem with yoghurt-poppseed dip	
	Knäckebröd with spread and vegetable sprouts	



Specialities to accompany drinks

Naturally your conference ends with drinks, a good moment to celebrate success, relax together or round off a successful afternoon or day. At the agreed time and place we will present your arrangement, naturally inclusive of glassware and other accessories. Prices are per person. Minimum 4 persons.



Local heroes

5.00

Bitterballs with Zaanse mustard
Ox sausage from Slagerij de Wit with Amsterdams zuur
Liver sausage
Carpese skewer with mozzarella from De Kaaskamer



Healthy freak

4.50

An assortment of freshly made crostini's spread with e.g.:
Hummus and salmon
Piccalilly spread and dried ham
Baba ganoush, goat cheese from Geitenboerderij Ridammerhoeve and garden cress



Dutch and delicious break 3 per persoon

3.00

Hollandse minced meat balls
Mini sausages & sausage rolls
Cheese blocks
Slices of sausage
Spicy mustard & chili sauce



International surprise

5.00

Spanish onions and potato tortilla
Chorizo Catalana
Manchego blocks with fig chutney
Marinated artichoke hearts



Drinks arrangements

After a successful conference or presentation what could be more fitting sharing a drink together?
Choose from the following arrangements and accompany them with one of our tasty appetizers.

Drinks, juices and water

Coca-Cola, Coca-Cola Light, Sprite and Fanta (per glass)	2.00
Jus d'orange, apple juice (per glass)	2.00
Water still or sparkling (per glass)	2.00

Beer and wine

Heineken Pilsener	2.00
House wine red, white or rosé (per bottle)	18.50
Prosecco (per bottle)	22.00

Drinks arrangements

Beer, wine and soft drinks selection, 1 hour	10.00 pp
Beer, wine and soft drinks selection, 1,5 hours	12.50 pp
Beer, wine and soft drinks selection, 2 hours	15.00 pp
Beer, wine, soft drinks selection, fresh juices, 1 hour	12.50 pp
Beer, wine, soft drinks selection, fresh juices, 1,5 hours	15.00 pp
Beer, wine, soft drinks selection, fresh juices, 2 hours	17.50 pp
House cocktails	p.o.a.
Champignoise or Champagne	p.o.a.



Overtime meals

Depending on the location we prepare overtime meals in the restaurant, or make use of our partner from Uit de Keuken van Maass. Uit de Keuken van Maass was set up 10 years ago and is all about delicious food. So they only work with tasty ingredients, pure and sustainable products. This means that the source of all their free range meat is traceable and the fish is MSC certified.

Meals can be ordered from

7.50

Some examples of dishes we can serve:

Lentil curry - lemon chutney - basmati rice

Masala - sweet potato - quinoa

Stuffed aubergine with polenta chips

Gnocchi – game ragout

Butter fish – creamy leek

Summer mashed potato mix – roasted vegetables – mozzarella



Dinner specialities

The choice of dinner specialities will be attuned to your wishes and naturally we will provide an tailored menu for guests with a special diet. Here too you can choose from a seasonal dish, a local speciality or a super healthy option. Or maybe you prefer a taste of everything; our chef will be happy to exchange ideas with you and produce a selection entirely in accordance with your wishes. Price on application.

Pasta diner

For example:

Ravioli with mushrooms, spinach and truffle sauce

Italian salad with dressing and toppings

Dutch hutspot

For example:

Carrot and potato mash with crispy pancetta

Rucola and potato mash with spicy mini sausages

Selection of traditional pickles

1001 Night

For example:

Turkish bread with lime hummus dip

Chickpea salad with feta and cucumber

Couscous salad with fresh herbs, dried apricots and crunchy nuts

North African chicken stew with dates and spices

Salad bar

For example:

Freshly baked French bread with butter and sea salt

Quinoa salad with baked almonds

Salad with green asparagus, figs and raspberry dressing

Pasta salad with dried coppa di parma

Cesar salad

Menu of the day

Would you like to order something which is not on this menu? Then you can also enjoy our changing dishes of the day. Ask our catering manager for information about this.



Dinner buffet

We will be pleased to serve a dinner buffet for you and your guests. The contents of this buffet are different every day, so that we can continue to surprise you - also in the case of multiple day events.

Going dutch buffet

20.75

Cold dishes

Chickpea salad and mangetout peas with organic brie and paprika
Green salad with croutons, toppings and herbal dip
Rustic bread and butter

Hot dishes

Roasted chicken thighs with a fresh orange marinade and fine sliced red onion
Sustainable hake served on a mash of celeriac and celery with a curry beurre blanc
Pasta with fresh herb oil and garlic
Soft-cooked organic leek

Extra order

Glass of varying dessert

Deli buffet

23.75

Cold dishes

Cesar salad with crispy chicken
Organic potato salad with vegetables and pastrami
Fresh leaf salad with croutons, dressing and various toppings

Cooked dishes

Sliced veal tenderloin with stroganoff sauce
Baked fillet of seabass with potato, chorizo and antiboise sauce
Roseval potatoes with thyme and Rosemary from the oven
Dutch vegetable garden of root vegetables such as carrots, parsnip and baby beets

Dessert

Apfelstrudel with vanilla sauce and cinnamon sauce



Vermaat Partyservice

Vermaat Partyservice specialises in creating, coordinating and taking care of your parties and events. Whether it be a conference, drinks, or even a haute cuisine 5 course dinner. For us your wishes and needs always come first. We are only satisfied when we see your smile and that of your guests. Vermaat Partyservice takes care of every party and event right down to the smallest point; because both before, during and after the event is all about attention to detail.

Vermaat Partyservice is the established events partner of
(among others):

Mauritshuis The Hague

Rijksmuseum Amsterdam

Van Gogh Museum Amsterdam

Amsterdam Museum Amsterdam

Maritime Museum Amsterdam

Natura Artis Magistra Amsterdam

National Military Museum Soesterberg

Railway Museum Utrecht



Reservation- and cancellation conditions

Making a reservation

You can pass on your wishes to our catering manager. When making a reservation you should always state a file number or a department number.

We will be pleased to look with you into the possibilities for adapting our banqueting ordering system.

Delivery

Deliveries are made approximately ten minutes before the start of the conference. The catering employee ensures during delivery that the table in the conference room is clean.

Change or cancellation procedure

Buffet and dinner reservations which are cancelled later than one day prior to the event are 100% payable. In the case of custom quotations the above cancellation conditions apply. All other items from this banqueting file can be cancelled free of charge if this takes place before 10:00 on the day of delivery. Requests that are cancelled after 10.00 on the day of delivery are 100% payable. If the number of persons attending lunches is revised downwards after 10.00 on the day of delivery this will be regarded as a cancellation and will therefore be 100% payable.

Let's make it yours.

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