

CULI- NAIR

deBALIE

www.debalie.nl/culinair

In this brochure you can find our selection of culinary arrangements for groups of 15 people or more.

We provide a venue for all kinds of business and private events such as lunches, dinners and cocktail parties. Besides the listed packages we are always open to providing bespoke events suited to your wishes. Feel free to contact us to discuss a custom arrangement.

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Daytime package

Reception and breaks
Meeting packages

3

Lunch

Sandwiches
Hot meals

4

Dinner

2 courses
3 courses

4

Walking dinner

5 courses

5

Drinks & bites

Basic snacks
Deep fried vegetarian snacks
Deep fried snacks
Luxurious snacks and bites

5

Drinks

Coffee / tea / water
Beer / wine / sodas
Non-alcoholic

6

Location & general terms and conditions

DAYTIME ARRANGEMENTS

A daytime arrangement provides the luxury of welcoming your guests with a good cup of coffee and offering them a little bit extra during, for instance, a business meeting.

Receptions and breaks

- Coffee, tea and water with Tony's Chocolonely chocolate
- Croissant with jam and churned butter
- Banana bread
- Chocolate and cake buffet
- Mini cakes from Holtkamp
 - Red velvet
 - Cheesecake
 - Lemon merengue

2.9 p.p.
3.5 p.p.
3.6 p.p.
5.5 p.p.
4.75 p.p.



DAYTIME ARRANGEMENTS



Half day 4 hours

Coffee, tea and water
with Tony's Chocolonely
chocolate

Organic juice

Mini cakes from Holtkamp

15.5 p.p.

Full day 8 hours

Coffee, tea and water with
Tony's Chocolonely chocolate

Reception

Croissants with jam and
churned butter

Break

Mini cakes from Holtkamp

Lunch

Sandwiches
Soup
Salad

36.50 p.p.

COFFEE

AND

Lunch



LUNCH

Sandwich lunch

Soup of the day

Caesar salad

Sandwiches

Aged Beemster cheese with
churned butter and arugula

Smoked mackerel with
horseradish crème fraîche

Caprese with burrata and
basil

15.5 p.p.

Hot Meal 2 or 3 courses

Starter

Soup of the day

-

Rillettes de canard with
cream of red beetroot,
balsamic vinegar and a blin

Main

Risotto with garden herbs,
green peas, broad beans, and
a poached egg

-

Stuffed squid with baby
potatoes, salicornia, sea
lavender

Dessert

Marinated strawberries with
crème suisse, crispy filo
pastry and salted caramel

-

Mouilleux au chocolat with
raspberry sorbet

28.5 p.p. / 36.5 p.p.

DINNER

MENU

2 or 3 courses

Starter

Soup of the day

-

Rillettes de canard with a cream of red beetroot,
balsamic vinegar and a blin

Main

Risotto with garden herbs, green peas, broad
beans and a poached egg

-

Stuffed squid with baby potatoes, salicornia,
sea lavender and cherry tomato

Dessert

Marinated strawberries with crème suisse, crispy
filo pastry and salted caramel

-

Moelleux au chocolat with raspberry sorbet

Choice of vegetarian or fish/meat

28.5 p.p. / 36.5 p.p.

WALKING DINNER

MENU

5 courses

Starter

Soup of the day served with bread and churned
butter from "Van de Koe"

Between

Panzanella caprese with thinly sliced red onion
and red wine vinaigrette

2nd between

Risotto with garden herbs, green peas, broad
beans, baby spinach, parmesan cookie and a
poached egg

Main

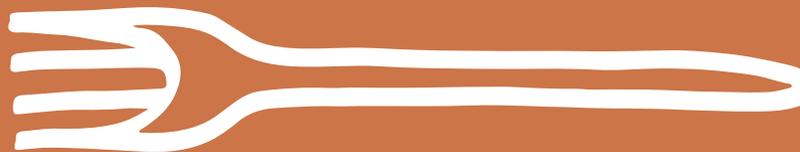
Baked mixed mushrooms with roquefort

Dessert

Marinated strawberries with crème suisse, fillo
pastry and salted caramel

Fish/meat options are available on request

39.50 p.p.



Bites and Snacks

Basic

Olives

Assortments of nuts from De Nootzaak Gotjé

Cubes of Beemster cheese with mustard

3.5 p.p.

Deepfried vegetarian snacks

Mini springrolls

Cheese springrolls

Oystermushroom bitterballen

4.5 p.p.

Deepfried snacks

Fried chicken

Cheese springrolls

Bitterballen

5.5 p.p.

Luxurious bites

Slider Pulled mushroom

Crostini with goats cheese

Fried chicken or falafel

Crudit  with creamcheese

Meat - or Oystermushroombitterballen

11.5 p.p.

DRINKS

Coffee, tea and water
with Tony's Chocolongely

2.9 p.p.

Beer/ wine / soda

1 hour

10.0 p.p.

1,5 hours

15.0 p.p.

Non-alcoholic

1 hour

7.0 p.p.

1,5 hour

10.5 p.p.

LOCATION

De Balie has multiple culinary locations, each has its own character and possibilities. From congresses and social gatherings in our great hall to smaller business meetings or an intimate dinner on the mezzanine floor. Discover [here](#) which space suits your event the best.

We charge the following startup costs, incl. 21% btw.

Number of persons	Price
15 - 25	68
26 - 50	100
51 - 100	185
101 - 150	275
151 - 200	385
201 >	480
Salon	321,30
Great Hall	770,70
Upstairs foyer	321,30

In the event of seated lunches and dinners we don't charge any startup costs and we charge the following standard rates for setting up the rooms.

GENERAL TERMS AND AGREEMENTS

We request you to confirm the definite number of persons/ snacks/ dietary requirements at least 10 days in advance.

In case of cancellation less than a week prior to the date of the event we will charge 100% of the agreed fee. We do this because of preparations and purchasing costs that are made prior to the start of the event.

In case of extensive catering events extra costs may be charged for the hiring of mastic or furniture. In this case you will be timely informed.

Restaurant prices are quoted including 9% and 21% VAT.

Do you have additional questions?

Please contact us at +31 (0)20 553 51 50 or zaalverhuur@debalie.nl.