

Celebrate Christmas and New Year together With Your team or Partners

From an intimate reception with 10 guests to a grand gathering of up to 250 people.

We ensure that everything is arranged down to the last detail.



Festive drinks, including a 2-hour drinks package

End the year with a Christmas or New Year's drink. Enjoy festive drinks and refined snacks and everything arranged to perfection.

Includes:

- Room rental
- Welcome drink
- Amuse (from 50 persons)
- 2-hour drinks package
- Photobooth

Drinks assortment:

Draft beer | house wine | soft drinks | juices | waters

Snacks assortment, choice of:

Amuse:

Cocktail stick with cheese and salami

Bruchetta with tomato salsa (vegan)

Bittergarnituur € 2.00 p.p.

Bitterballen | frikandelletjes | chicken nuggets

Luxury bittergarnituur € 3.00 p.p.

Old Amsterdam cheese stick | Risottini bitterbal | mini croquettes Ibireco ham | shrimp | rendang | calamari | butterfly shrimp | vlammetjes

Cold snacks € 8.50 p.p.

Mini wraps with salmon | carpaccio rolls | baguette with homemade tuna salad | cucumber with brie and walnut

Hot snacks € 12.50 p.p.

Meatballs with teriyaki sauce | mini quiche | mini pita with shawarma | mini satay with satay sauce

Vegan snacks available.

Festive drinks, drinks packages

- Supplement 3-hour drinks package € 8.00 p.p.
- Supplement 4-hour drinks package € 15.00 p.p.

Festive dinner

Enjoy a festive 3-course dinner with colleagues or clients. Capture the best moments in the photo booth and, after the dinner, end with a DJ filling the dance floor.

Including:

- · A delicious 3-course menu
- Room rental
- · Welcome drink
- Photobooth
- Christmas cracker & Christmas decoration

Drinks selection:

Draft beer | house wine | soft drinks | juices | water

Serving options:

- Served
- Buffet

Entertainment options:

• DJ and disco

Choice of various drinks packages

Starters

Sample menu

Limburg beef carpaccio

With arugula, truffle mayonnaise, Parmesan cheese and roasted pine nuts

- or -

From

\$50.00 p.p.

Wild mushroom soup with truffle cream

Served with crispy bread and Maastricht salted butter

Main Courses

Stuffed turkey roll with a creamy cranberry and port sauce

Tender turkey fillet, stuffed with chestnuts, leek and a hint of mustard, in a festive jus based on port and fresh cranberries. Served with potato gratin and winter vegetables.

- or -

Pumpkin and nut Wellington

With mushroom sauce and the same garnishes

Desserts

Crème brûlée with speculoos spices

Served with a scoop of artisanal cinnamon ice cream and a crispy cookie

- or -

Vegan Chocolate fondant with red fruit

