



WELCOME

MEETING PACKAGES

BREAKS

LUNCH BUFFETS

APPETIZERS

DINNER MENUS

DINNER BUFFETS

The logo for NH Hotels, featuring the letters 'nh' in a bold, lowercase, blue sans-serif font, with the word 'HOTELS' in a smaller, uppercase, blue sans-serif font directly below it.

nh
HOTELS

NH CONFERENCE CENTRE LEEUWENHORST CULINARY BROCHURE

nh-hotels.com



WELCOME

A good event is not complete without good food!

Within this brochure you will find the different options for the culinary aspect of your event.

The options in our culinary brochure are suggestions. We will be pleased to arrange a customised proposal based on your wishes.

Our chef is happy to assist you with creating a customised proposal to surprise your guests.

The possibilities are endless when creating the ultimate experience for your guests.

Regards,

NH Conference Centre Leeuwenhorst



TEMPTING BREAKS

MORNING BREAK | 4.95 PER PERSON

Fruit juices
Fresh fruit
Sweet delicacies

TEMPTING BREAK MORNING | 7.00 PER PERSON

Fruit juices
Fresh fruit
Savoury snacks
Sweet delicacies

AFTERNOON BREAK | 7.50 PER PERSON

Fruit juices
Monin syrups with mineral water
Raw vegetable sticks with dips
Salty cheese sticks
Hot item, such as a vegetarian spring roll or Tatsuta chicken
Various types of dried meats

TEMPTING BREAK AFTERNOON | 9.95 PER PERSON

Various flavoured waters
Fruit & vegetable smoothies
Assorted sandwiches
Flammkuchen
Vegetable sticks with hummus dip
Various type of sweets
Tomato salad

HEALTHY BREAK | 7.45 PER PERSON

Vitamin shooter

Fruit box

Mini vegetables (cherry tomatoes and chicory with dip)

Eat natural energy bar

PERSONALIZED BREAK | DEPENDING ON WISHES

Want to add a personal touch to your break?

Send us your logo and we will organise a personalized break by adding your company logo.

One-off typesetting costs of 72.50

PERSONALIZED BUFFET CARDS | 2.50 PER CARD

Buffet cards with your company logo





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EXPERIENCE BREAK

Impress your guests! Freshly prepared delicacies on the spot, for a break with a wow-effect.

- Popcorn machine
- Dutch stroopwafel (local specialty)
- Candy floss
- Herring cart
- Noodle boxes
- Vegetarian spring rolls

Let us know what you fancy,
the possibilities are endless.



SWEET & DELICIOUS

In addition to the extensive breaks, we also offer various sweet treats which can be ordered separately and which can be served during the morning or afternoon break.

	per person
Selection of mini muffins with chocolate, vanilla and forest fruits flavour	3.95
Selection of brownies, donuts, macarons	5.25
Cake of the famous "Koekela" brand	4.95
Selection of mini Dutch cookies	3.30
Luxury petit four	4.75
A decorative wooden fruit box with delicious seasonal fruit	4.25
Candy bars	2.50

SAVOURY & WARM

These snacks can be served in the meeting room or in one of our lounges.

	per person
Tatsuta chicken with sweet & sour salad	4.50
Vegetarian quiches	4.50
Steamed buns with "pulled chicken"	4.50
Selection of puff pastry snacks	4.50
Hot chicken tortilla	4.50



CULINAIRY GOODBYE | 7.50 PER PERSON

Whether it's to round off a successful meeting, as an 'en route' snack, or simply for when you're feeling peckish, the Culinary Goodbye always creates the WOW effect.

A buffet will be waiting for the guests before they leave our hotel, where they can create their own travel package. This buffet consists of:

- Bottles of drinks
- Candy bars
- Bags of crisps
- Assorted fruit
- Sweets



LUNCH BUFFETS

NH BUFFET SPECIAL | 25.95 PER PERSON

SALADS

Various types of raw vegetables

Different varieties of leafy lettuce

8 different garnishes, ingredients include olives, croutons, and sun-dried tomatoes

Mixed salad composed by the chef

SOUP & NOODLES

Asian style soup that you compose yourself by combining noodles and fresh ingredients such as, chicken fillet, deep-fried onion, leek, shrimp, beans, sprouts, red and green bell pepper, coriander

Daily changing classic soup such as minestrone.

BREAD ROLLS

Three different types of bread rolls filled with a meat, fish and a vegetarian filling. Supplemented with crusty bread rolls, various tapenades, butter and herb butter.

HOT DISHES

Three different warm dishes that can be combined into a hot meal, such as: yakitori chicken, fish cakes, noodles with stir fried vegetables, tortilla chicken, red mullet with tomato, ravioli with tomato and herbs, roasted, chicken thighs and goat pilau rice

DESSERT

A dessert buffet consisting of various cheeses, freshly cut fruits, sweet desserts and whole fruits.

DRINKS

Espresso, coffee, tea, milk and two fruit juices on the buffet and mineral water on the table.



SANDWICH LUNCH | 19.95 PERSON

Homemade tomato soup of Italian plum tomatoes

Various types of traditional white and brown bread rolls. All complemented by a diversity of mixed types of lettuce, dressings and delicious green garnishes, filled with:

- Fricandeau
- Chicken curry salad
- Mature Beemster cheese
- Salmon salad

SANDWICH LUNCH DELUXE | 23.00 PER PERSON

A range of traditionally baked bread rolls, filled with:

- Crab salad
- Creamy brie
- Serrano ham
- Organic smoked chicken fillet

Bread roll accompanied by an Amsterdam style croquette with coarse mustard

Salad buffet consisting of several types of lettuce, dressings and garnishes



APPETIZERS

COLD

Cheese straws	per portion	2.95
Mixed nuts		2.95
Beemster cheese with mustard		5.95
Luxury salted cookies		5.50
Olives		3.95
Raw vegetable sticks with yoghurt dips		4.95

HOT

Croquette balls "Amsterdam style"	per piece	1.25
Vegetable croquette		1.25
Dutch shrimp croquette		1.50
Vegetarian mini spring roll		1.25
Yakitory skewer with wakame		3.95



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**APPETIZERS** | 5.25 PER PERSON**PLACED ON TABLES**

Delicious mixed nuts

SERVED

Croquette balls Amsterdam style

Vegetable croquettes

Mini spring rolls

APPETIZERS SUPERIOR | 6.95 PER PERSON**PLACED ON TABLES**

Olives

Cherry tomatoes

Cheese straws

SERVED

Croquette balls Amsterdam style

Vegetarian spring rolls

Blini with smoked salmon

Beef and herb cream cheese wrap

APPETIZERS DELUXE | 9.95 PER PERSON**PLACED ON TABLES**

Beemster cheese with coarse mustard

Various types of sausages

Mixed nuts

Luxury savoury biscuits

SERVED

Crostini carpaccio

Blini with smoked salmon

Shrimp croquette

Goat cheese croquette

DINNER MENUS

Compile your own three, four or five course menu with a wide choice of starters, soups, main courses and desserts. We have created suggested menus, to give you an impression of the options.

THREE-COURSE DINNER, MENU OF THE DAY

A daily changing three course dinner. from 36.50 p.p.

THREE-COURSE DINNER, CUSTOMIZED

A three-course dinner customized for you. from 39.95 p.p.

FOUR-COURSE DINNER, CUSTOMIZED

A four-course dinner customized for you. from 46.95 p.p.

We would be more than happy to arrange a matching wine arrangement.

We kindly request you to make one choice for the entire group.





The following menus are suggested menus, to give you an impression of the options.

THREE COURSE DINNER

STARTER

Salad of quinoa with hummus,
herb salad and aceto balsamic crème

MAIN

Cod with green herbs and a jus of red beet

DESSERT

Chocolate panna cotta with
peer bavaroise

FOUR COURSE DINNER

STARTER

Smoked salmon with lemon,
crème fraiche and crispy capers

IN BETWEEN

Soup of truffle with celeriac

MAIN

Filet of beef with seasonal
vegetables and a tarragon gravy

DESSERT

Oven baked vanilla cheesecake with
strawberries

WALKING DINNER

While your guests are enjoying a drink in cocktail setting,
we serve a festive dinner on small plates.

All options include: a cold starter, soup, a warm starter, a warm main and dessert.

FIVE COURSE DINNER

54.50 p.p.

A cold starter, soup, a warm starter, a warm main and dessert

SIX COURSE DINNER

65.50 p.p.

+ An additional warm starter

SEVEN COURSE DINNER

70.00 p.p.

+ An additional warm starter and a selection of cheese

EIGHT COURSE DINNER

77.50 p.p.

+ An additional cold starter, warm starter
and a selection of cheese



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CHEF'S BUFFET | 38,95

STARTERS

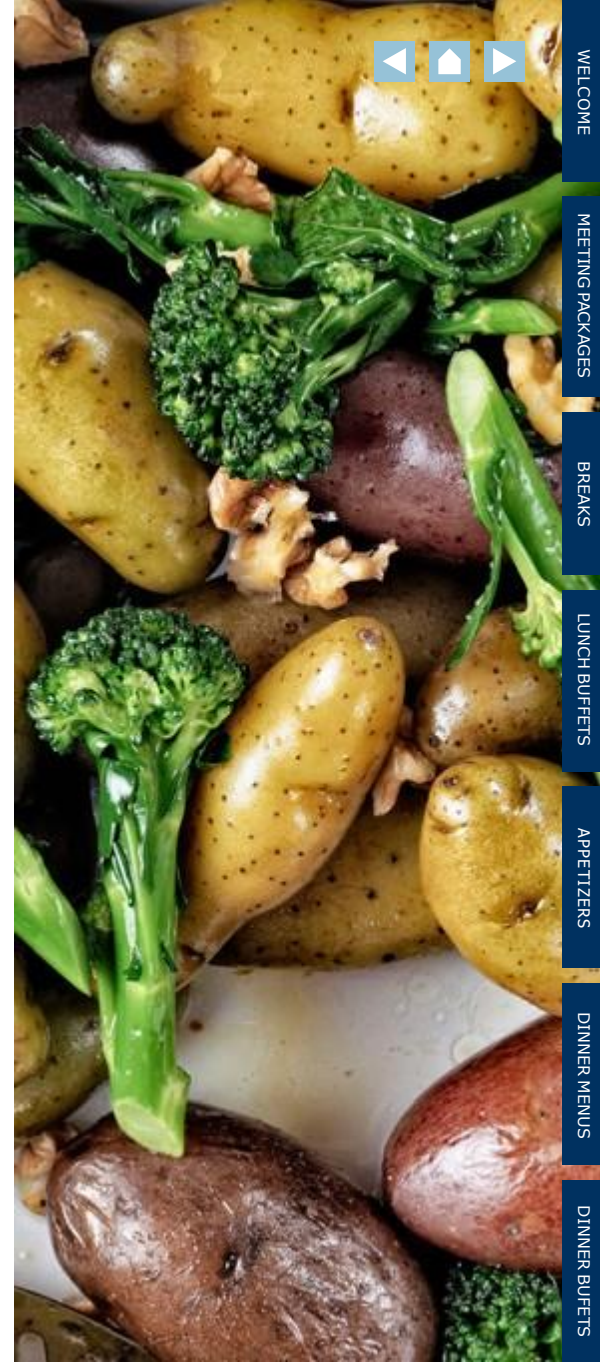
- Beef carpaccio with rocket and Parmesan cheese
- Cucumber and tomato salad
- Homemade seafood salad with pink shrimp and crab
- Thinly sliced pork fillet with a tuna mayonnaise, capers and green beans
- Bread buffet consisting of various bread types with salted butter and herb butter
- Salad buffet with various types of lettuce, dressings and garnishes

MAIN COURSES

- Oriental stir-fried gambas
- Vegetarian Greek moussaka
- Gently simmered cod with a fennel salad, tomato and a citrus dressing
- Fried beef tenderloin with sweet peppers and mushrooms
- Baby potatoes in their jackets with extra virgin olive oil
- Braised seasonal vegetables
- Boiled Indian Basmati rice

DESSERT EXTENDED

- Dessert buffet with various types of bavarois
- Chocolate mousse and ice cream cake complemented with fresh fruit salad and sweetened whipped cream



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MEDITERRANEAN BUFFET | 39.95

STARTERS

- Vegetarian Greek salad
- Frutti di mare (Mediterranean seafood salad)
- Couscous salad with lamb ham slices
- Salad of white beans with white albacore tuna
- Antipasti (various cold Italian snacks)
- Candied Roseval potatoes with ham on the bone and tomato
- Salad buffet with loose-leaved lettuce, different garnishes and two types of dressing

MAIN COURSES

- Traditional osso bucco (stewed veal with tomato)
- Paella with whitefish and gambas
- Marinated chicken with yoghurt and oregano
- Lamb ham with 'samfaina' vegetables (fine ratatouille)
- Salmon lasagne
- Oven-baked garlic potatoes
- Seasonal vegetables
- Stir-fried mushrooms with rosemary oil and coarse vegetables

DESSERT

- Parfait coated with crispy meringue
- Churros with icing sugar
- Tiramisu
- Blood orange parfait



AROUND THE WORLD BUFFET | 42.50

STARTERS

- Smoked rib-eye with rocket, pine nuts and truffle cream
- Candied Roseval potatoes served with ham on the bone and tomato
- Oriental style salad with marinated and smoked salmon
- Salad with smoked chicken, beans and sweet peppers
- Salad of French green beans with marinated mushrooms
- Salad buffet with loose-leaved lettuce, different garnishes and dressings

MAIN COURSES

- Classic mini hamburgers
- Penne pasta with Catalan minced-meat sauce
- Paella with fish and gambas
- Fried Dutch beef steak with mushrooms and onion rings
- Oven-baked chicken thighs, marinated in yoghurt and oregano
- Three types of seasonal vegetables
- Oven-baked La Ratte potatoes with garlic and rosemary
- Mexican tacos filled with minced quorn, kidney beans, salsa and iceberg lettuce

DESSERT

- Tiramisu
- Two-coloured chocolate mousse
- Classic ice cream tart
- Fresh fruit

The dinner buffets can also be served on a given location,
for instance in a private dining room (5 euro surcharge per person)





DRINKS

OPEN BAR NATIONAL

National Open Bar consists of mineral water, soft drinks, Heineken draught beer, non-alcoholic beer, fruit juices, port, sherry, vermouth, jenever, vieux (Dutch brandy), rosé, white and red wine.

First hour, per person	11.95
Second hour, per person	9.45
Each following hour, per person	7.45

OPEN BAR INTERNATIONAL

The international open bar consists of the national open bar enhanced with gin, whiskey, rum and vodka.

First hour, per person	21.95
Second hour, per person	16.95
Each following hour, per person	12.45

It is also possible to calculate the drinks based on actual consumption. The number of drinks served will be registered and charged to your account afterwards.



**NON-ALCOHOLIC DRINKS**

Tea	3.25
Fresh mint tea	3.75
Coffee	3.25
Cappuccino	3.95
Espresso	3.25
Cafe Latte	3.95
Hot Chocolate	3.75
Various soft drinks	from 3.00
Mineral water	from 3.00

BEERS

Heineken draught beer	from 3.00
Special draught beer	from 4.50

APERITIFS

Port	4.00
Sherry	4.00
Vermouth	4.00
Campari	4.00

DOMESTIC DISTILLED

Jenever (Dutch Gin)	from 4.25
Vieux	4.00

WHITE WINES

per glass per bottle

Boschendal 1685 Sauvignon	6.50	35.00
Esterházy Gruner Veltliner	7.00	37.50
Tomaresca	5.25	27.95
Altozano Verdejo Sauvignon Blanc	4,75	26.95

RED WINES

Beronia Crianza, D.O.C.A. Rioja	6.00	32.50
Bodega Norton Finca la Colonia – Merlot	5.25	27.95
Bodega Norton – Malbec Reserva	7.00	37.95
Tres Cigüeñas Tempranillo Bio	4.75	26.95

SPARKLING WINES

Vilarnau Cava Brut	5.95	30.00
Nicolas Feuillate Brut		59.50
Fratelli Zuliani Vino Bianco Spumante	5.25	31.50

FOREIGN DISTILLED

Jägermeister	4.00
Bacardi	4.75
Wodka	from 4.75
Gin	from 4.75
Liqueurs	from 4.75
Whiskey	from 4.95
Cognac	from 7.50



nh HOTELS

CONTACT

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MEETINGS, EVENTS AND CONFERENCES

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