



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 aspects 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 think along with you to create 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 | 6.25 PER PERSON

Smoothie

Sweet delicacies

Fresh fruit

TEMPTING BREAK MORNING | 9.25 PER PERSON

Fruit juice

Sweet delicacies

Dairy product

Finger sandwich

Fresh fruit

AFTERNOON BREAK | 11.50 PER PERSON

Fruit juice

Crudités with dip

Savory cheese cookies

Warm snack

Various types of dried sausage

TEMPTING BREAK AFTERNOON | 13.25 PER PERSON

MYO Monin lemonade

Smoothie/fruit juice

Finger sandwich

Warm snack

Crudités with dip/simple salad

Luxury nuts

HEALTHY BREAK | 9.50 PER PERSON

Vitamin shooter

Fresh fruit box

Mini vegetables (cherry tomatoes and chicory with dip)

Eat natural energy bar

PERSONALIZED BREAK

Want to add a personal touch to your break?

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

Prices on request.

WARM WELCOME BUFFET AND SWEET DELICACIES |

14.50 PER PERSON

Mini Brussels waffle, whipped cream

Luxury brownie with pecan nuts

Assortment of mini muffins with various flavors

Mini croissant with fig jam and brie

Fresh juices and homemade vegetable smoothie





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 with yakitori skewers

Let us know your wishes,
the possibilities are endless.

SWEET & DELICIOUS

In addition to the extensive breaks, we also offer sweet treats that can be ordered separately and served in the morning or afternoon.

	per person
Assortment of Cookie Du Chef	1.75
Assortment Madeleines	5.25
Assortment of mini muffins with chocolate, vanilla and forest fruits flavour	6.25
Assortment of brownies, donuts, macarons	5.95
Assortment of mini Dutch cookies	5.25
Assortment of pastries from George Vis	6.75
Cake from 'Koekela'	3.45
Luxury petit four	6.25
A decorative wooden fruit box with delicious seasonal fruit	5.25
Candy bars	3.25
Tlant Granlona Bar	3.95
Eat Natural energy bar	3.95

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	5.45
Vegetarian quiches	4.95
Steamed buns with "pulled chicken"	6.25
Assortment of puff pastry snacks	4.75



GRAB & GO | 9.00 PER PERSON

Whether it's to round off a successful meeting, for the journey home, or simply for a tasty treat, the Grab & Go buffet always creates the WOW effect.

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

- Bottles of drinks
- Candy bars
- Savory snacks
- Assorted fruit
- Sweets



LUNCH BUFFETS

TEMPTING LUNCH | 37.50 PER PERSON

HOTEL RESTAURANT

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 hand fruit.

DRINKS

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

TEMPTING LUNCH PRIVATE LOCATION | 37.50 PER PERSON

- Composite salad with different toppings
- 3 types of sandwiches and 1 wrap (meat, fish, vegetarian, vegan)
- Broth with garnishes
- 3 hot dishes
- Cheese platter
- Yogurt with fruit and 2 dessert cakes
- Hand fruit
- Various juices

SANDWICH LUNCH | 22.75 PER PERSON

Homemade soup.

3 types of sandwiches and 1 wrap (meat, fish, vegetarian, vegan)

Beverages: coffee, tea, mineral water and fruit juices at the buffet

SANDWICH LUNCH DELUXE | 24.95 PER PERSON

3 types of sandwiches and 1 wrap (meat, fish, vegetarian, vegan)

Bread roll accompanied by an Amsterdam style croquette with coarse mustard.

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

Beverages: coffee, tea, mineral water and fruit juices at the buffet



APPETIZERS

COLD

	per portion
Luxury savory cookies	4.40
Raw vegetable sticks with yoghurt dips	5.45
Canapé with smoked salmon	1.95
Canapé with beef carpaccio	1.95
Canapé with goat cheese mousse	1.95
Red beet wrap	1.95

HOT

	per piece
Amsterdamse 'bitterbal'	1.40
Oyster mushroom bitterbal	1.40
Vegetable croquette	1.45
Dutch shrimp croquette	1.40
Mini loempia	1.40
Mini Spring roll	1.40
Cheese sticks	1.40





APPETIZERS 1 | 7.25 PER PERSON

PLACED ON TABLES

Assorted nuts

SERVED

Veal 'bitterbal'

Meatball

Chicken nugget

Mini cheese soufflé

APPETIZERS 2 | 9.25 PER PERSON

PLACED ON TABLES

Olives

Cherry tomatoes

Cheese straws

SERVED

Amsterdamse bitterbal

(Vegetarian) mini springrol

Blini with smoked salmon

Wrap with smoked beef and herb cream cheese

ADD ONS

Assorted Nuts

Olives

Beemster Cheese with mustard

PER PORTION

3,95

4,50

6,25

DINNER MENUS

Compile your own three- or four-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.

We kindly request you to make one choice for the entire group.
We are pleased to offer you a proposal for a suitable wine arrangement.

THREE-COURSE DINNER, MENU OF THE DAY

A daily changing three-course dinner. from 43.50 p.p.

THREE-COURSE DINNER, CUSTOMIZED

A three-course dinner customised for you. from 46.50 p.p.

FOUR-COURSE DINNER, CUSTOMIZED

A four-course dinner customised for you. from 54.50

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



WALKING DINNER

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

FIVE COURSE DINNER

Cold starter, soup, entrée, main course, and dessert

59.50 p.p.

SIX COURSE DINNER

Cold starter, soup, warm entrée with fish, warm entrée with meat, main course and dessert

68.50 p.p.

SEVEN COURSE DINNER

Cold starter, soup, warm entree with fish, warm entrée with meat, main course cheese, and dessert

74.50 p.p.



DINNER BUFFETS

CHEF'S BUFFET | 50.50

STARTERS

Beef carpaccio, arugula, basil cream, roasted pumpkinseeds
Niçoise salad, rose potato, tuna, green beans, parsley dressing
Sea fruit salad, pink shrimps, crab and mango
Variety of dried meats, sun-dried tomato, olives
Freshly baked bread, tapenades, salted butter, herb butter
Salad bar with a variety of lettuce, vegetables, salads and dressings

MAIN COURSES

Yellow curry shrimps, coconut cream, lemon grass, red onion sugar snaps
Cannelloni stuffed with ricotta, spinach, and Arrabbiata sauce
Sole and salmon roll, fennel salad, Hollandaise sauce
Tenderloin pieces, red paprika, pineapple, soy sauce
Skin on roasted potato, garlic, thyme, rosemary, smoked sea salt
Seasonal vegetables
Saffron rice with green herbs

DESSERT EXTENDED

Variety of ice tart, bavaroise, fresh fruit



MEDITERRANEAN BUFFET | 51.45

STARTERS

- Salad with pulpo, red onion, coriander, red pepper, lemon oil
- Gnocchi salad, pesto, and arugula
- Beet salad, figs and feta
- Antipasti variety of dried meat
- Couscous salad, marinated shrimps
- Panzanella, bread salad with tomato, cucumber, olives, basic dressing
- Salad bar with a variety of lettuce, vegetables, salads and dressings
- Bread buffet, with ciabatta, focaccia tapenade, olive oil, sea salt

MAIN COURSES

- Papoutsakia, aubergine dish with minced meat tomato sauce, béchamel, grated cheese
- Paella with fish, shrimps
- Marinated lamb skewer, tzatziki
- Saltimbocca, with pomodori sauce
- Halibut, green herb crust, antiboise
- Patatas Bravas
- Roasted vegetables such as aubergine, courgette, red onion, paprika
- Penne rigate, arugula, hazelnuts, pesto, Parmesan

DESSERT

- Tiramisu
- Cassata with merengue
- Pistachio tart
- Panna cotta with blood orange



AROUND THE WORLD BUFFET | 56.75

STARTERS

Smoked rib eye, mizuna, hazelnuts, wasabi mayonnaise

Salad from red and yellow beet, figs and feta

Gravlax, potato-olive salad, dill cream

Kidney bean salad, red onion, corn, chipotle, pulled chicken

Caesar salad, tuna, candied lime, pickled paprika, egg, spicy dressing

Bread buffet, variety off freshly baked bread, butter, tapenade, olive oil, sea salt

Salad bar with a variety of lettuce, vegetables, salads and dressings

MAIN COURSES

Tex Mex hot dog, brioche, habanero cheese sauce, crispy onion (MYO)

Classic osso bucco

Paella with fish and shrimps

Vegetarian vegetable lasagna

Beef stew with onion, white beer, white balsamic vinegar

Chicken tempura miso black garlic crème

Spicy potato wedges

Fajitas, vegetarian chicken chunks, black beans, spicy tomato salsa,

Ice berg lettuce, corn, cheddar (MYO)

DESSERT

Puffed pastry filled with whipped cream, chocolate

Churros, icing sugar

Brussels waffle, cherries, whipped cream

Rum marinated pine apple, coconut cream, ladyfingers

DINNER AT AN PRIVATE LOCATION

The dinner buffets can also be served on location, or instance in a private dining room. There will be a surcharge of €7,50 per person.



SATE BUFFET | 28.50 PER PERSON

MAIN COURSES

Chicken thigh sate with satay sauce

Prawn crackers, fried onion, cucumber cauliflower pickle

Baguette, herb butter, butter

Fried rice

Sambal beans

Fries

DESSERTS

Spekkoek

Marinated pineapple with coconut cream and lady fingers

SHOW COOKING OPTIONS

At all our dinner buffets there is the possibility to cook part of it live for your guests! We charge an hourly price per chef of €67,50 with a minimum purchase of 4 hours.

DIET WISHES

We are happy to accommodate the dietary needs of your guests. You can communicate these wishes when preparing the event!

BARBECUE BUFFET | 58.75 PER PERSON

Our chefs grill a delicious dish on the spot for a cozy and tasty experience. Perfect for any occasion!

STARTERS

Coleslaw

Potato salad

Cucumber salad

Tomato salad

Beef brisket, habanero mayonnaise, spring onion

Pulled chicken, bbq sauce and pita bread

Bread buffet, freshly baked rolls, butter, herb butter, tapenades

Salad bar with a variety of lettuce, vegetables, salads and dressings

MAIN COURSES

Black Angus burger, brioche, cheddar, red onion compote, tomato salsa

Tex Mex sausage with jalapeño and cheddar cheese

Slow cooked chicken thigh with orange and thyme

Seasonal fish papilotte style with olive oil and lime

Marinated vegetable skewer, paprika, onion, chestnut mushroom, zucchini

Roasted Roseval potato, garlic, thyme, rosemary, smoked sea salt

DESSERT

Sticky brownie

Churros icing sugar

Cheesecake red fruit

Fresh fruit salad

Ice cakes

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	13.95
Second hour, per person	11.75
Each following hour, per person	9.75

OPEN BAR INTERNATIONAL

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

First hour, per person	23.95
Second hour, per person	17.95
Each following hour, per person	13.95

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.





CONTACT FOR MEETINGS, EVENTS AND CONFERENCES

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