

## Banqueting Service

# welcome to OMNIA

### Questions?

Call or send us a  
WhatsApp message at **06 15 56 59 01**  
Send an email to **wur.omnia@hutten.eu**  
or ask one of our teamworkers at  
the Faculty Club Novum restaurant.

*All prices in this banqueting folder are inclusive of VAT.*



## Hutten

Altijd meer aandacht

# Vision and approach

## General:

At Omnia, we work with the EAT-Lancet concept. This means that we replace a large percentage of the animal proteins in our menu with plant-based proteins. As a result, a large part of our assortment includes **VEGA** (vegetarian) and **VEGAN** options.

A fibre-rich diet is an essential part of the EAT-Lancet concept, so we only use bread types that are high in fibre, such as wholemeal and multigrain bread.

When we present our products in buffet form, we use signage to provide information. The signs give details about allergens/special dietary needs, indicate whether a product is **VEGA** or **VEGAN**, and tell the story behind the products.

If you require anything beyond the packages and products in this BQT-folder, let us know and we will be happy to discuss appropriate alternatives with you.

### LEGEND

The grey icons indicate the allergens in a product. However, we cannot offer a 100% guarantee that cross-contamination does not take place.

 Egg

 Gluten

 Lupin

 Milk

 Mustard

 Nuts


 Peanuts

 Shellfish

 Celery

 Sesame

 Soy

 Sulphite

 Fish

 Molluscs

 Products with a story

**VEGA** = vegetarian

**VEGAN** = vegan

# Products with a story

## **FROM HUTTEN'S KITCHENS**

Traditional recipes prepared by hand; that's what we call homemade! Whatever we cannot make on-site, we prepare in our Culinary Centre in Veghel or in the Verspillingsfabriek (Food Surplus Factory). Our products contain less sugar, less salt, and healthy fats. They retain their vitamins and minerals, ensure a better life for animals, have easily traceable origins, and contain as few unnatural additives as possible.

### **Sandwich salads and spreads**

Sandwich salads and spreads are made from our chefs' recipes, with 100% natural ingredients.

### **Soup**

Prepared every day with lots of fresh vegetables. Whether they're too small, misshapen, blemished, or leftover cuttings; we salvage vegetables destined for the bin and turn them into delicious vegetable soups. Our powdered broths contain no E numbers. Prepared by our staff who face challenges entering the labour market.

## **FROM HUTTEN'S BAKERY**

Our bakers are hard of hearing, so they're not big on words, but they're very good with their hands. They use them to communicate and to knead, roll and bake all that homemade goodness. Always using the finest ingredients. We bake the world a better place!

### **Brabant sausage rolls**

Proudly made in Brabant! Individually handmade with grade A butter by our bakers.

### **Vegetarian sausage roll**

Homemade by our bakers, with a stuffing made from sustainably grown oyster mushrooms.

### **Banana bread**

We don't waste anything! Our talented bakers thought up the most delightful recipe for vegan banana bread made from overripe bananas.

### **Biscuits, brownies & muffins**

Our biscuit bakers are smart cookies! They only work with the finest organic ingredients, just like top-class chefs do. Fresh from the oven.

## **LOCAL HEROES**

We work together with WUR Start-ups such as Zwamcijsje, Banabar and UPFRONT, as well as with local heroes for our vegetables, Krenkelaar, bread and fresh produce.

# Coffee & tea

*With every meeting package, we serve containers of freshly brewed coffee with plant-based milk and Clipper herbal tea, cold and hot water, and biscuits.*

## Meeting package

€ 1,75

## Care bakery meeting package

€ 2,90

**VEGA** With a muffin (yoghurt-raspberry, apple cinnamon)



## Morning or afternoon meeting package

€ 8,05

Unlimited coffee, tea and water during the morning or the afternoon

## Break room meeting package

€ 8,05

Use of the coffee machines near the Quantum and Momentum rooms.

*Per morning or afternoon session (4 hours)*

Unlimited coffee, espresso, cappuccino from fresh We Brazilian coffee beans and Clipper herbal tea and water.

## Infused water

€ 1,00

Dispensers with infused water throughout the day: water flavoured with herbs, vegetables and/or fruit

*prices are per person per hour and are inclusive of VAT*





# Patisserie

## Banana bread

**VEGAN** Made from overripe bananas



€ 2,39

## Blueberry cake

**VEGAN** From Hutten's bakery



€ 2,40

## Muffin

**VEGA** A mixture of apple cinnamon and yoghurt-raspberry muffins



€ 1,75

## Apple cake

**VEGAN** Trash'ure from honest ingredients with minimal waste



€ 4,35

## Petit fours

**VEGA** Various bite-sized cakes



€ 4,70

**Logo** Petit fours with your logo

€ 0,90

## Smart cookies



◦ **VEGA** Various muffins

◦ **VEGAN** Brownies

◦ **VEGA** Blondies

◦ **VEGAN** Banana bread

€ 2,39

## Mini sweet mix



◦ **VEGA** Apple blossom, shortcake with spiced apple

◦ **VEGA** Nutcracker, shortcake with mixed nuts

◦ **VEGA** Apple turnover, puff pastry with spiced apple

€ 3,40



**Hutten**

*From our bakery*

### **Banana bread**

*Made from overripe bananas  
and prepared by people  
who face challenges entering  
the labour market.*

*Our bakers are hard of hearing,  
so they're not big on words,  
but they're very good with  
their hands. They use them to  
communicate and to knead,  
roll and bake all that homemade  
goodness. Always using the  
finest ingredients.*

*We bake the world a better place.*

# Snacks - savoury

## Zwamcijsje

**VEGAN** Savoury vegan pastry filled with locally grown mushrooms, 100% circular.



€ 3,05

## Brabant sausage roll

Proudly made in Brabant! Individually handmade with grade A butter by our bakers.



€ 2,90

## Vegan sausage roll

**VEGAN** With a chickpea and field pea filling



€ 2,90

## Mini savoury mix



- **VEGAN** Vegan mini zwamcijsje
- **VEGA** Vegetarian mini sausage roll
- **VEGA** Mini cheese roll

€ 1,45

## Pull-apart bread

**VEGA** With hummus and tapenades



€ 4,10

## Serving of olives

**VEGA** Local, from 't Zuivelhoekje in Wageningen

€ 1,75

## **VEGAN** Appetiser board

## Omnia Appetiser board

## Omnia Appetiser board **VEGA**

€ 9,75

€ 9,75

€ 9,75

See page 12 for details regarding our appetiser boards.

## Zwamcijsje

The first fully plant-based sausage roll in the Netherlands goes further than just being vegan. It is filled with locally and circularly grown mushrooms. The oyster mushroom gives the Zwamcijsje a natural, earthy flavour.



# Snacks - vegetables

**Crudités** € 2,60

**VEGAN** Sliced fresh vegetables with a selection of dips



**Marinated roasted vegetables** € 3,20

**VEGAN** Roasted vegetables marinated in olive oil and fresh herbs

**Snacking beans** € 2,20

**VEGAN** Lima beans roasted with soy sauce



**Vegetable crisps** € 1,75

**VEGAN** Crisps made from turnip, red beetroot and carrot



*We always like to get involved with the latest start-ups and developments within WUR, which is why we incorporate their newest products into our selection. We currently sell UPFRONT and Banabar energy bars.*

*prices are per person and are inclusive of VAT*

# Snacks - fruit & nuts

**Whole fruit** € 0,90

**VEGAN** Assortment of seasonal fruit

**Fruit salad** € 2,90

**VEGAN** Sliced seasonal fruit

**Apricots & chocolate** € 1,40

**VEGA** Dried apricots & 85% dark chocolate



**Nuts & pops** € 1,75

**VEGAN** Mix of roasted nuts and sweetcorn popcorn



**Trail mix** € 2,60

**VEGAN** Mix of various salted nuts with dried fruit



**Tutti Frutti** € 3,30

**VEGAN** Dried prunes, apricots, pears and apples



**Trail mix deluxe** € 3,30

**VEGAN** Mix of raisins and raw nuts such as almonds, pecans and hazelnuts



**Assorted energy bars** € 2,80

Gluten free

◦ **VEGAN** UPFRONT, fig bar, protein-rich snack (lactose free)

◦ **VEGA** Eat Natural, fruit and nut bar

◦ **VEGAN** Banabar, banana bar made from overripe bananas



# Lunch

<b>Wholemeal raisin roll</b>	€ 1,90
<b>Butter croissant</b>	€ 1,54
<b>Wholemeal croissant</b>	€ 2,30
<b>Vegan croissant</b>	€ 1,60

<b>Soup</b>	€ 2,90
<b>VEGA</b> Soup (250 ml) from Hutten's Verspillingsfabriek	

The lunch rolls below can also be ordered as a **VEGA** or **VEGAN** option. We only use wholemeal and multigrain bread.

<b>Mini rolls</b>	€ 10,35
Various soft mini rolls (3 p.p.) with artisan cold cuts, cheese, homemade sandwich salads and spreads	

<b>Mini wraps</b>	€ 10,37
Various wraps (4 p.p.) with artisan cold cuts, cheese, fish, and homemade sandwich salads	

<b>Sandwiches</b>	€ 9,25
Three-layer sandwiches (2 p.p.) with artisan cold cuts, cheese, fish, and homemade sandwich salads	

<b>Lunch bag to go</b>	€ 10,85
Handy carrier bag containing two rolls with sandwich filling, a muffin, a piece of whole fruit and juice	

The presence of allergens varies, which is why we have not included them here.



**DE  
VERSPILLINGS  
FABRIEK**

Our pride and joy. Our soups are our heroes. Prepared individually from our homemade recipes. Brimming with salvaged vegetables. A win-win situation, because we get to combat food waste and you get your daily dose of vegetables. The soups are prepared by people who face challenges entering the labour market. That's one souped-up soup!



# Lunch packages

The fillings for the (wholemeal/multigrain) rolls will vary. Except for our **VEGAN** lunch, we serve cheese, artisan cold cuts and homemade fish rilletes. All the packages below can also be ordered in an XL version for big eaters.

## Omnia Lunch

- 2 pull-apart rolls with homemade sandwich salads and spreads
- 1 mini wrap with homemade sandwich salads and spreads
- Zero-waste soup from Faculty Club Novum (approx. 100 ml)
- Small fresh salad
- 2 cold snacks prepared by our chefs
- Hutten Apple juice & seasonal juice
- **XL** One additional pull-apart roll per person

€ 14,95

## EAT-Lancet Lunch

- 2 wholemeal pull-apart rolls with homemade sandwich salads and spreads
- 1 wholemeal sandwich with homemade sandwich salads and spreads
- Vegetarian soup from De Verspillingsfabriek (approx. 100 ml)
- **VEGAN** Roasted vegetables
- **VEGAN** Roasted nuts with dried fruit
- Hutten Apple juice & seasonal juice
- **XL** One additional pull-apart roll per person

€ 17,45

€ 14,95

## Vegan Lunch

- 2 **VEGAN** Pull-apart rolls with homemade sandwich salads and spreads
- 1 **VEGAN** Mini wrap with homemade sandwich salads and spreads
- **VEGAN** Soup from De Verspillingsfabriek (approx. 100 ml)
- **VEGAN** Fresh vegetable crudité with dips
- **VEGAN** Whole fruit
- Hutten Apple juice & seasonal juice
- **XL** One additional pull-apart roll per person

€ 17,45

€ 13,30

€ 15.80

See the previous pages for supplementary lunch products.

EAT-LANCET COMMISSION

Healthy nutrition from sustainable food systems

“To make the transition to healthy nutrition by 2050, a significant dietary shift is needed. The worldwide consumption of fruit, vegetables, nuts, and pulses must double and the consumption of foodstuffs such as red meat and sugar will need to be reduced by more than 50%. A diet rich in plant-based foods and with fewer animal-based products is beneficial to both human health and the environment.”



## Thirsty?

Fresh orange juice	€ 2,60
Various juices	€ 3,00
Various smoothies	€ 3,25
Milk, buttermilk	€ 2,60

# Lunch buffet

Minimum of 20 people

We will take any dietary preferences into consideration for the buffet.  
We work with local and seasonal products; therefore the buffet dishes offered will vary.

## Omnia lunch buffet

1 hot dish, 1 cold dish, bread with dips and spreads

€ 17,50

# Salads

Minimum of 10 people

## Caesar salad

Caesar salad with tender chicken breast, crunchy Romaine lettuce, anchovies with a tangy dressing and Parmigiano Reggiano

€ 10,15

## Jewelled couscous

**VEGAN** Couscous salad with semi-sweet cherry tomatoes, crunchy yellow sweet peppers and black olives with flat-leaf parsley and a light dressing

€ 9,58

# Appetiser board

You can expand your lunch with an appetiser board as an additional option.  
See page 12 for additional information on our appetiser boards.

## **VEGAN** Appetiser board

## Omnia Appetiser board

## Omnia Appetiser board **VEGA**

€ 9,75

€ 9,75

€ 9,75

We work according to  
EAT-Lancet principles

*This is not only delicious and sustainably grown food. This scientifically proven study is based on the idea of providing sufficient, safe, healthy food for everyone without depleting the Earth's resources.*



# Drinks 0.0%

## Infused water

€ 1,00

Dispensers with infused water throughout the day:  
water flavoured with herbs, vegetables and/or fruit

## Non-alcoholic drinks selection

€ 4,95

Dispensers with infused water: water flavoured with herbs,  
vegetables and/or fruit Spa Intens, Spa Touch, Pepsi Max, fruit juices

## Deluxe non-alcoholic drinks selection

€ 6,06

Supplementary Thijstea 'based on salvaged fruit'  
and non-alcoholic beer

## Various juices

€ 3,00

orange, orange/kiwi, apple/forest fruits,  
orange/strawberry, apple

## Various smoothies

€ 3,25

strawberry/banana, mango/passion fruit, yoghurt/strawberry

## Milk, buttermilk, and orange juice

€ 2,60

## SPOIL YOUR GUESTS

### Cava 0.0%

€ 4,10

Non-alcoholic sparkling wine

### Krenkelaar 0.0%

€ 4,10

Sparkling apple cider from the Betuwe with fresh,  
fruity, and full flavours

*prices are per person per hour and are inclusive of VAT*



'Krenkelaars' are 'not quite unblemished fruit'; a sparkling term that exactly defines the origins of the fruit used for this drink. Fruit with a bruise or a cut that still tastes perfectly fine.

The fruit growers are given a fair price for the krenkelaars, which in turn allows them to improve their orchard's natural surroundings with bee-friendly shrubs, beautiful flowering hedges and flower beds. This enriches the Betuwe landscape and contributes to greater biodiversity, a beautiful landscape, and a stronger regional economy.



# Drinks

## Drinks selection

€ 8,00

Dispensers with infused water: water flavoured with herbs, vegetables and/or fruit Spa Intens, Spa Intens, Spa Touch, Pepsi Max, fruit juices, beer, non-alcoholic beer, Marques de Riazan Tempranillo red wine, Grenache rosé wine, and Verdejo Sauvignon Blanc white wine.

## Deluxe drinks selection

€ 9,30

The standard selection plus Thijstea and inspiring beers such as Pieper- or Bammetjesbier.

## Krenkelaar

€ 4,45

Sparkling apple cider from the Betuwe with fresh, fruity and full flavours

## Cava

€ 4,45

Sparkling wine

# Drinks packages

## Omnia drinks

€ 10,64

- Deluxe drinks selection
- Snacks at the table consisting of organic vegetable crisps and popcorn

## Omnia drinks deluxe

€ 14,95

- Deluxe drinks selection
- 2 cold appetisers
- 2 bitterballen, combination of beef and **VEGA**
- Snacks at the table consisting of organic vegetable crisps and a dried fruit and roasted nut mix

## Omnia drinks vegan

€ 14,36

- Deluxe drinks selection
- 2 cold **VEGAN** hapjes
- 2 **VEGAN** bitterballen
- Snacks at the table consisting of organic vegetable crisps and a dried fruit and roasted nut mix

## Omnia drinks Novum

€ 17,50

- Deluxe drinks selection
- Omnia Appetiser board;  
Various local cheeses, charcuterie, nuts, dried and fresh fruit, bread and dips
- 2 bitterballen p.p.







The Faculty Club Novum chefs make the most delicious appetisers for an extra festive gathering and fully cater to any dietary preferences.

Your guests will be delighted by the beautiful presentation and the surprising flavour combinations.

# Appetisers

We serve three appetizers per person.  
A combination of the items below is also an option.

## Selection of cold appetisers

€ 7,50

A varying assortment of luxury appetisers prepared by our chefs

## Selection of hot appetisers

€ 7,50

A varying assortment of luxury appetisers prepared by our chefs

## Beef bitterballen

€ 4,75

Bitterballen made from artisanal beef with French mustard and creamy mayonnaise



## Selection of vegetarian bitterballen

€ 4,50

**VEGA** Assortment of various vegetarian bitterballen with French mustard and creamy mayonnaise



# Appetiser boards

## Vegan Appetiser board

€ 9,75

**VEGAN** Marinated roasted vegetables, olives, tapenades, bread with homemade salads, spreads and plant-based bites



## Omnia Appetiser board

€ 9,75

Various local cheeses, charcuterie, nuts, dried and fresh fruit, bread and dips

## Omnia Appetiser board Vega

€ 9,75

**VEGA** Vegetarian appetiser board; no charcuterie, more of the rest

# Dinner buffet

Minimum of 20 people

## Buffet:

We offer two buffet variations, always keeping any dietary preferences in mind. We work with local and seasonal products; therefore the buffet dishes offered will vary.

### Omnia Buffet

2 hot dishes, 2 cold dishes, bread with dips and spreads

€ 22,00

### Omnia Buffet Deluxe

2 hot dishes, 4 cold dishes, bread with dips and spreads and 2 desserts

€ 34,00



## Faculty Club Novum

[www.facultyclubnovum.nl](http://www.facultyclubnovum.nl)

[welkom@facultyclubnovum.nl](mailto:welkom@facultyclubnovum.nl)

If you would prefer to dine in a more intimate setting, at Faculty Club Novum have everything you need. We suggest a dinner menu based on your dietary preferences. A festive reception with a sparkling drink followed by a wine package to complement the dishes is worked out down to the finest detail at Faculty Club Novum.

## Full-course menus at the Faculty Club Novum restaurant

Two-course Chef's menu

€ 27,00

Three-course Chef's menu

€ 37,00

Four-course Chef's menu

€ 45,00



# Banqueting Service Guidelines

## **ORDERING PROCEDURE AND TERMS AND CONDITIONS**

- Our banqueting services can be ordered no later than 12:00, five business days before the event. If this lead time is not possible, please contact us and we will find a solution. You can contact us at +31 6 15 56 59 01 or wur.omnia@hutten.eu.
- The product quantity ordered can be adjusted by up to 20% no later than 12:00, two business days before the event.
- We present our banqueting services to guests in buffet form; appetisers are served to guests.
- The indicated prices are per person, per each, per hour. A morning or afternoon session lasts four hours. Prices are inclusive of VAT. Tap water is provided free of charge.
- A minimum number of people applies for some options. This is indicated underneath the product where applicable.
- In case of any unforeseen supplier delivery issues, we will always find a suitable alternative. We would like to be informed no later than two business days before the event of any specific dietary needs. This includes an exact overview of which ingredients must be avoided. Depending on the dietary needs and/or allergies, additional costs may be charged.

## **CUSTOMISED SERVICES**

- A customised event is always possible; in that case we always provide a customised quote.
- The product quantity ordered can be adjusted by up to 20% no later than 12:00, two business days before the event. We would like to be informed no later than two business days before the event of any specific dietary needs. This includes an exact overview of which ingredients must be avoided.

## **CANCELLATION TERMS**

- Any reserved catering service can be cancelled at no additional charge up to 12:00, two business days before the event.
- Any costs for the rental of materials that cannot be cancelled free of charge will be charged regardless of when the order is cancelled.

## **BALANCED LABOUR MARKET ACT (WET ARBEIDSMARKT IN BALANS/WAB)**

If any changes should take place within five working days before the event that impact the availability of personnel, we will not be able to reimburse these costs. The Balanced Labour Market Act prohibits us from making any changes in the scheduling of personnel after this period. This does mean that these teamworkers will continue to be available for your reservation.