BANQUETING SERVICE
What are you looking for?

Meetings  Drinks  Banqueting guidelines
Breakfast  Snacks & bites  Products with a story
Break  Single items
Lunch

SYMBOL DESCRIPTION
The grey icons indicate the allergens. Cross-contamination of allergens is unfortunately not always 100% avoidable.

- Gluten  - Fish  - Nuts  - Sesame  - Molluscs
- Crustaceans  - Peanut  - Celery  - Sulphite  - Milk (incl. lactose)
- Egg  - Soy  - Mustard  - Lupine  

VEGAN - Vegan or the option is available
VEGETARIAN - Vegetarian or the option is available

QUESTIONS?
Call or app: +31625777623
Send an email to wur.aurora@hutten.eu or ask one of the catering team in the restaurant!
Meetings

Meeting arrangement  1.50 p.p.p.h.
Jug of fresh coffee and tea with a biscuit and condiments (milk, sugar and sweetner)
From 10 people

Extensive meeting package  2.50 p.p.p.h.
Jug of fresh coffee and tea with a muffin and condiments (milk, sugar and sweetner)
From 10 people

From the Bakery
- Our bakers have a hearing impairment so we use our hands all the more to communicate, knead, roll and bake all those traditional goodies! With the best ingredients, we bake the world a better place!
Breakfast

BREAKFAST ARRANGEMENT
From 10 people

**Continental Breakfast** VEGETARIAN
International breakfast with freshly baked baguette, butter croissant, butter and jam
Served with fresh orange juice and coffee or tea of your choice
8.70 p.p.

Deluxe - Served with ham, cheese and a boiled egg
11.00 p.p.

**French Breakfast** VEGETARIAN
Freshly baked butter croissants and yoghurt with fresh fruit

**Yoghurt bar** VEGETARIAN
Fresh yoghurt with crunchy muesli, fresh fruit and various toppings.
Served with fresh orange juice

Deluxe - Served with a variety of juices
4.95 p.p.
OVERNIGHT OATS
From 4 people

Overnight oats Apple VEGETARIAN
Overnight oats with apple, almonds and cinnamon
Served with fresh orange juice 4.95 p.p.
Deluxe - Served with a variety of juices 5.35 p.p.

Overnight oats Pineapple VEGETARIAN
Overnight oats with pineapple, coconut and lime
Served with fresh orange juice 4.95 p.p.
Deluxe - Served with a variety of juices 5.35 p.p.

Overnight oats Peanuts VEGETARIAN
Overnight oats with peanut and cocoa
Served with fresh orange juice 4.95 p.p.
Deluxe - Served with a variety of juices 5.35 p.p.

SWEET POKE BOWLS
From 4 people

Sweet Poke bowl Pineapple VEGETARIAN
Poke bowl with pineapple, coconut rice, kiwi, grapes and pecans
Served with fresh orange juice 5.95 p.p.
Deluxe - Served with a variety of juices 6.35 p.p.

Sweet Poke bowl Cinnamon VEGETARIAN
Poke bowl with cinnamon rice, dates, nuts and figs
Served with fresh orange juice 5.95 p.p.
Deluxe - Served with a variety of juices 6.35 p.p.

Allergen information for the various juices varies and is not mentioned here
# Break

## YOGHURT
*From 4 people*

<table>
<thead>
<tr>
<th>Yoghurt</th>
<th>Price p.p.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yoghurt natural <strong>VEGETARIAN</strong></td>
<td>1.50</td>
<td>Fresh natural yoghurt</td>
</tr>
<tr>
<td>Yoghurt with fruit <strong>VEGETARIAN</strong></td>
<td>2.50</td>
<td>Fresh yoghurt with fresh fruit salad</td>
</tr>
<tr>
<td>Yoghurt with muesli <strong>VEGETARIAN</strong></td>
<td>2.25</td>
<td>Fresh yoghurt with crispy muesli</td>
</tr>
<tr>
<td>Yoghurt with granola <strong>VEGETARIAN</strong></td>
<td>2.50</td>
<td>Fresh yoghurt with crispy apple-cinnamon granola</td>
</tr>
<tr>
<td>Soy yoghurt natural <strong>VEGAN</strong></td>
<td>2.00</td>
<td>Fresh natural soy yoghurt</td>
</tr>
</tbody>
</table>

## FRUIT & VEGETABLES

<table>
<thead>
<tr>
<th>Fruit &amp; Vegetables</th>
<th>Price p.p.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diverse whole fruit <strong>VEGAN</strong></td>
<td>0.80</td>
<td>Choice of apple, banana, orange, pear and/or kiwi. 1 piece per person</td>
</tr>
<tr>
<td>Fresh fruit salad <strong>VEGAN</strong></td>
<td>2.50</td>
<td>Per portion, approx. 150 grams</td>
</tr>
<tr>
<td>Crudités <strong>VEGETARIAN</strong></td>
<td>2.25</td>
<td>Crudité with a variety of dips</td>
</tr>
</tbody>
</table>

## DRINKS

<table>
<thead>
<tr>
<th>Drinks</th>
<th>Price p.p.</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Variety of fresh juices <strong>VEGETARIAN</strong></td>
<td>2.65</td>
<td>Choice of a variety of fresh juices</td>
</tr>
</tbody>
</table>

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*Break • Banqueting service Hutten*
### SWEET BREAK
*From 6 people*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter croissant <strong>VEGETARIAN</strong></td>
<td>1.35</td>
</tr>
<tr>
<td>Various bars <strong>VEGETARIAN</strong></td>
<td>2.25</td>
</tr>
<tr>
<td>Choice of various bars from Nakd and Eat Natural</td>
<td></td>
</tr>
<tr>
<td>Almond filled cookie <strong>VEGETARIAN</strong></td>
<td>2.05</td>
</tr>
<tr>
<td>Traditionally Dutch ‘gevulde koek’</td>
<td></td>
</tr>
<tr>
<td>Freshly baked banana bread <strong>VEGETARIAN</strong></td>
<td>2.05</td>
</tr>
<tr>
<td>Muffin mix <strong>VEGETARIAN</strong></td>
<td>1.50</td>
</tr>
<tr>
<td>Selection of various muffins</td>
<td></td>
</tr>
<tr>
<td>‘Koek zonder klets’- assortment <strong>VEGETARIAN</strong></td>
<td>2.05</td>
</tr>
<tr>
<td>Choice of muffins, brownies, blondies and banana bread</td>
<td></td>
</tr>
</tbody>
</table>

### SAVOURY BREAK
*From 1 person*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brabant-style sausage pastry</td>
<td>2.50</td>
</tr>
<tr>
<td>Vegetarian sausage pastry <strong>VEGETARIAN</strong></td>
<td>2.50</td>
</tr>
<tr>
<td>Sausage Pastry</td>
<td></td>
</tr>
<tr>
<td>Brabant’s pride! All handmade with butter, by our bakers.</td>
<td></td>
</tr>
<tr>
<td>Vegetarian Sausage Pastry</td>
<td></td>
</tr>
<tr>
<td>Homemade by our bakers, filled with sustainably farmed oyster mushrooms.</td>
<td></td>
</tr>
</tbody>
</table>
Lunch

**Soft buns**
A variety of soft rolls with artisan cold cuts, cheese and homemade bread salads
With fresh orange juice and raisin buns
*From 4 people*

**Mini soft buns**
A variety of soft mini sandwiches with artisan cold cuts, cheese, homemade bread salads and spreads
With fresh orange juice and raisin buns
*From 4 people*

**Mini soft buns VEGAN**
Mini sandwiches with homemade bread salads and spreads
With fresh orange juice
*From 4 people*
- 11.00 p.p.

**Wraps**
A variety of wraps with artisanal cold cuts, cheese, fish and homemade bread salads
With fresh orange juice and raisin buns
*From 4 people*

**Wraps VEGAN**
A variety of wraps with homemade bread salads and spreads
With fresh orange juice
*From 4 people*
- 11.00 p.p.

**Sandwiches**
Sandwiches with artisan meats, cheese, fish and homemade bread salads
With fresh orange juice and raisin buns
*From 4 people*

**Sandwiches VEGAN**
Sandwiches with homemade bread salads and spreads
With fresh orange juice
*From 4 people*

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Lunch • Banqueting service Hutten
### Mixed sandwiches **VEGETARIAN**
A variety of sandwiches with cheese, homemade bread salads and spreads
- With fresh orange juice 11.50 p.p.
- With fresh orange juice and homemade soup 13.25 p.p.

*From 4 people*

- **Lunch bag to go** 9.95 p.p.
  Handy packed lunch with an individually wrapped sandwich, croissant, juice and a piece of fresh fruit

Our ‘Build Your Own Ramen Bar’ is made with Thai broth, a variety of noodles, fresh vegetables, meat and fish options, as well as fresh toppings – served with a variety of juices
*From 4 people*


### SALAD BOWL
*From 4 people*

- **Salad bowl Panzanella** **VEGETARIAN** 8.25 p.p.
  Fresh Italian bread salad with focaccia, tomatoes, mozzarella and fresh basil – served with a variety of juices

- **Salad bowl Caesar salad** 8.75 p.p.
  Caesar salad tender chicken breast, crunchy romaine lettuce, anchovy filets, with a refreshingly seasoned dressing made with Parmigiano Reggiano – served with a variety of juices
  - With homemade soup 11.00 p.p.

- **Salad bowl Jewelled Couscous** **VEGETARIAN** 8.25 p.p.
  Couscous salad with sweet and sour cherry tomatoes, crunchy yellow bell pepper and black olives with flatleaf parsley and a fresh dressing – served with a variety of juices

### MEZZE PLATEAU
*From 4 people*

- **Mezze Plateau** **VEGAN** 13.50 p.p.
  Mezze platter with a variety of breads, spreads, dips, vegetables, fruit and vegetable bites – served with a variety of juices

- **Middle Eastern Mezze Plateau** 13.50 p.p.
  Middel Eastern mezze platter with a variety of breads, spreads, dips, vegetables, fruit and bites – served with a variety of juices

  Mediterranean mezze platter with a variety of types of bread, spreads, dips, vegetables, fruit and bites – served with a variety of juices
  - With infused water 15.30 p.p.

  Dutch mezze platter with a variety of types of bread, spreads, dips, vegetables, fruit and bites – served with a variety of juices

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*Allergen information varies and is not mentioned in the arrangements*
JAM JAR SALAD
From 4 people

Jam jar salad pearl couscous with feta
VEGETARIAN
6.95 p.p
Pearl couscous salad with Greek feta, sweet and sour cherry tomatoes, spinach leaves and a creamy balsamic and red beet dressing – served with a variety of juices

Jam jar salad pearl barley with salmon
6.95 p.p
Pearl barley salad with smoked salmon chips, fine broccoli florets, spicy arugula and fresh lemon – served with a variety of juices

Jam jar salad Asian noodles VEGAN
6.95 p.p
Soba noodle salad with tofu, bok choy, julienne carrot, coriander and nanami togarashi spices – served with a variety of juices
# Drinks

**From 10 people**

<table>
<thead>
<tr>
<th>Drinks</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Non-alcoholic drinks</strong></td>
<td><strong>4.25 p.p.p.h.</strong></td>
</tr>
<tr>
<td>Spa Intens, Spa Reine, Spa Touch, Pepsi, Sisi, Seven Up and Hero Cassis</td>
<td></td>
</tr>
<tr>
<td><strong>Deluxe</strong> - Supplemented with tomato juice, Royal Club and non-alcoholic beer</td>
<td><strong>5.25 p.p.p.h.</strong></td>
</tr>
<tr>
<td><strong>Drinks mix</strong></td>
<td><strong>6.25 p.p.p.h.</strong></td>
</tr>
<tr>
<td>Evian, Badoit, Pepsi, Sisi, Seven Up, Hero Cassis, beer and red, white and rosé wine</td>
<td></td>
</tr>
<tr>
<td><strong>Deluxe</strong> - Supplemented with tomato juice, Royal Club and specialty beer</td>
<td><strong>7.25 p.p.p.h.</strong></td>
</tr>
<tr>
<td><strong>Various wines</strong></td>
<td><strong>3.50 p.p.p.h.</strong></td>
</tr>
<tr>
<td>Choice of Marques de Riazan Tempranillo wine; Grenache rosé wine, Shiraz red wine and Verdejo Sauvignon Blanc white wine</td>
<td></td>
</tr>
<tr>
<td><strong>Beer</strong></td>
<td><strong>2.50 p.p.p.h.</strong></td>
</tr>
<tr>
<td>Bavaria beer in bottle</td>
<td></td>
</tr>
<tr>
<td><strong>Fresh juices</strong></td>
<td><strong>2.25 p.p.p.h.</strong></td>
</tr>
<tr>
<td>VEGETARIAN</td>
<td>Choice of a variety of fresh juices</td>
</tr>
<tr>
<td><strong>Infused water</strong></td>
<td><strong>0.95 p.p.p.h.</strong></td>
</tr>
<tr>
<td>Water infused with herbs, vegetables and fruit</td>
<td></td>
</tr>
</tbody>
</table>
Snacks & bites

**SNACKS**
To accompany afternoon drinks
*From 10 people*

**Dutch snack board**
Crispy pulled beef ‘bitterballen’, French mustard mayonnaise, and a variety of Dutch cheeses served with mustard dill sauce, currant bread, and fruit-nut ‘Kletzen’ bread
*Deluxe - with various types of ‘bitterballen’*
*8.00 p.p.p.h.*

**Dutch snack board**
Dutch snack board with a variety of homemade Vegetarian ‘bitterballen’, French mustard mayonnaise, and a variety of Dutch cheeses served with mustard dill sauce, currant bread, and fruit-nut ‘Kletzen’ bread

**French cheese board**
A variety of French cheeses served with mustard-dill sauce, raisin-currant bread and fruit-nut ‘Kletzen’ bread

**BITES**
*From 6 people*

**Cold Snack assortment**
Assortment of different cold snacks such as mini wrap with carpaccio, rye bread with herb cream-cheese, fig bread with Vitello, Blini with Vegan filet americain and olive toast with tuna salad.
*6.50 p.p.*

**Cold snacks assortment luxury**
Assortment of different cold snacks such as pita with smoked salmon, mini wrap with filet americain, lasagna of Vegan pâté, fig bread with smoked duck and a crunchy goat cheese snack.
*7.50 p.p.*

**Oven bites**
Various oven snacks with Thai chicken pinchos, falafel skewers, Italian meatball, garlic Gamba, oriental sauce and mayonnaise
*3.90 p.p.*

**Nachos**
Tortilla chips with creamy guacamole, salsa, jalapeño peppers and plant-based cheddar cheese
*3.50 p.p.*
A variety of crispy ‘bitterballen’, (including Vegetarian varieties), served with French mustard and creamy mayonnaise

A variety of crispy Vegetarian ‘bitterballen’ served with French mustard and creamy mayonnaise

Surprisingly seasoned variety of vegetable chips, served with sweet and salty popcorn
Free from allergens

Bites We Love assortment  VEGETARIAN  2.25 p.p.
Mix of various sweet and salted nuts

Veggie chips & Bites We Love  VEGETARIAN  2.40 p.p.
A variety of surprisingly season vegetable chips, served with sweet and savory nut mixes
Single items

From 1 person


Veggie pot carrot & hummus  **VEGETARIAN**  2.95 p.p.

Homemade soup  2.50 p.p.
ORDERING POLICY

- Drinks and bites can be ordered until 12:00, 3 business days prior to booking via ProQme.
- Dinners can be ordered until 12:00, 3 business days prior to booking through ProQme.
- Prices listed are per person or piece, excluding VAT.
- For some choices, a minimal number is required. When applicable, it will appear under the product.

Hutten takes the special dietary requirements and/or food allergies of your guests into consideration, inasmuch as possible. We would like to be informed of the specific dietary requirements, including an exact indication of ingredient to be avoided, no later than 8 working days prior to your event. Depending on your

CANCELLATION POLICY

- Reserved Drinks and Bites can be cancelled free of charge until 12:00, 3 business days prior to booking.
- Reserved dinners can be cancelled free of charge until 12:00, 3 business days prior to booking.

Charges for rental equipment and materials that cannot be cancelled for free, will be charged to your, regardless of the time of your cancellation.

**Labour Market In Balance Act**

If changes occur that affect our staffing within five working days before your reserved event, we will not be able to deduct incurred labour costs for you. Due to the ‘Balanced Labour Market Act’, it is not possible to change personnel planning after this period. This does entail, that planned staff will be present during your event.
FROM OUR KITCHENS
Traditional and tailor-made recipes, this is what we call homemade! If we are unable to prepare certain dishes at location, we prepare them from our own culinary centre in Veghel, or even at our well-known ‘Verspilingsfabriek.’ Our products contains less sugar, less salt and are made with healthy fats. Our food preparation ensures the preservation of vitamins and minerals, focuses on a better life for animals, while ensuring a clear sense of origin. What’s more, our food is made with a minimal addition of unnatural ingredients.

Meats
Our artisan meats, sausages and pâté’s come from our local butcher’s shop Pennings. They are traditionally prepared, and you can taste it!

Sandwich salads and spreads
Our sandwich salads and spreads are made with 100% natural ingredients, according to our chef’s own recipes.

Soup
Our soups are prepared daily with loads of fresh vegetables. We save good ingredients from being wasted, such as small, misshapen, or slightly bruised vegetables, turning them into delicious soups. Our broth contains no e-numbers. What’s more, our fresh soups are made by a mighty team with a distance from the traditional labour market.

Juices
Freshly pressed fruit and vegetables are blended and bottled every evening. They are 100% natural and contain no added sugar.

Croquettes and ‘bitterballen’
We make artisan croquettes and ‘bitterballen’ with twice the amount of beef to be found in the average product available elsewhere. We prepare our croquettes and ‘bitterballen’ with less salt, while leaving out unnatural e-numbers.

Milk
Our milk comes from Willem van der Schans van Den Eelder. We don’t standardize the milk, just skim it slightly. It is super fresh, because the cows live right next to the dairy farm. It is very tasty!

Sauces
Some of our sauces, like our ketchup, come from the ‘Verspilingsfabriek.’ We use whole, fresh tomatoes to create a full and pure taste. Not only does our ketchup taste better, it reduces waste too!
FROM THE BAKERY

Our bakers have a hearing impairment so we use our hands all the more to communicate, knead, roll and bake all those traditional goodies. With the best ingredients, we bake the world a better place!

**Sausage Pastry**
Brabant’s pride! All handmade with butter, by our bakers.

**Vegetarian Sausage Pastry**
Homemade by our bakers, filled with sustainably farmed oyster mushrooms.

**Banana bread**
We’re not wasting anything! Our talented bakers came up with the best recipe for banana bread with overripe bananas.

**Cookies, brownies & muffins**
Our cookie bakers are a no-nonsense bunch! Just like top chefs can cook, our bakers bake with the best (organic) ingredients. Our sweets come fresh from the oven.