

**NHL Stenden
Hospitality
Group**

CAMPUS CATERING

MEETING SERVICES

Rengerslaan 1, 8 & 10 - The Mill



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**GENERAL
INFORMATION**

Dear guest,

Thank you for your interest in our meetings and events services folder. In this folder we would like to present you the possibilities we have during your meetings and events.

DUTCH CUISINE

Within catering at the NHL Stenden Hospitality Group, we work according to the Dutch Cuisine.

Dutch Cuisine is about caring, valuing and respecting. As the name already presents, this lifestyle is a reflection of the Netherlands as a country. The history, the culture and the characteristics.



We respect and care about our people. Dutch Cuisine uses fair trade, local products, from local farmers and suppliers. In addition, the quality ingredients and cooking methods that are used within the Dutch Cuisine, are all in favour of caring about our health.

But it equally values the nature. We use biological and animal friendly products with no use of artificial additives. Dutch Cuisine uses what the land naturally provides and makes sure to minimize the waste by applying a heads to tail principle in the production processes.

In the end, Dutch Cuisine is not only a concept, but a lifestyle. A respectful lifestyle for every part and aspect that is involved in our work.

Dutch Cuisine looks into tomorrow, works towards the future of the Earth, nature and the future generations. A beneficial, enjoyable lifestyle for human and nature equally.

WORKING WITH STUDENTS

Within our company we work with students from the NHL Stenden Hotel Management School. During their education they will gain experience in all different outlets of Notiz Hotel. For that reason, you will be served mostly by students. The practical facilitators will support every event and in some cases, they will assist the students when serving catering.

RESERVATION POLICIES

The catering department is open from Monday till Friday between 08:00 – 18:30.

According to our reservation policy, we ask our guests to make their reservations before 12:00 am for the next day.

Reservations for more than 20 people need to be made at least 48 hours prior to the event.

In order to be able to provide the best quality of our catering services, reservations for more than 50 people are required to be made minimum one week prior to the event.

We would like to inform you that certain services, such as celebration boxes or logo-decorated cookies may require longer preparation time.

DRINKS

WARM DRINKS

REGULAR COFFEE AND TEA

Regular coffee and tea will be served in biological degradable cups which is very convenient in case of larger groups. The tea will be served with (single) tea sachets allowing guests to choose their preferred flavour.

LUXURY COFFEE AND TEA

Luxury coffee and tea will be served with chinaware. The tea will be served with single tea sachets so the guests can choose their preferred tea flavour. We also offer a variety of blends and pure teas.

	FLASK REG. 1L	FLASK LUX. 1L
Coffee	€ 6.20	€ 10.20
Tea	€ 6.20	€ 10.20
Hot chocolate	€ 7.85	

COLD DRINKS

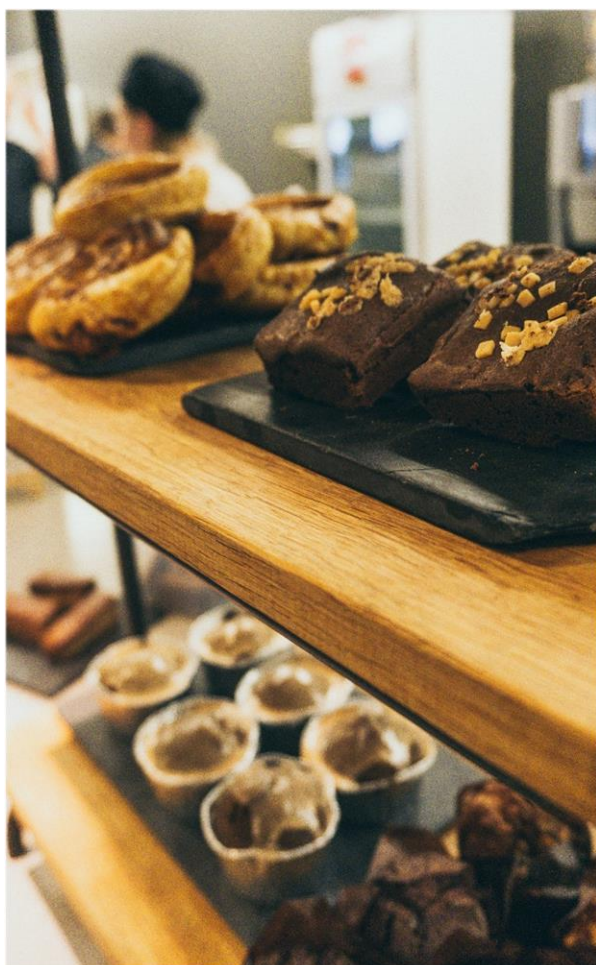
	CUP	JUG
Milk	€ 0.75	€ 3.65
Buttermilk	€ 0.75	€ 3.65
Orange juice	€ 2.10	€ 10.50
Fruit juices	€ 1.30	€ 6.55
Bottle 750ml fruit juice	€ 4.75	
Smoothie	€ 2.10	€ 10.50
Fruit infused water (1L)	€ 3.95	
	BOTTLE (0.75L)	
Still water	€ 2.45	
Sparkling water	€ 2.45	



PASTRIES AND SNACKS

All our pastries and snacks are made in our kitchens. In this way we maintain our concept, obtain the products as fresh as possible and maintain the quality that we strive for.

The homemade cookie assortment includes a variety of delicious cookies, such as oatmeal cookie, chocolate chip cookie, brownie or coconut macaroon. Our chocolate bars are handmade, based on a unique recipe from a chocolatier. Seasonal pastry could be a chocolate or apple pie or during season strawberry/rhubarb etc. On request, we are able to decorate our pastries with a logo of request.



Cookies (2) & chocolate (1)	€ 1.45
Homemade cookie	€ 1.60
Banana bread	€ 1.60
Cake	€ 1.30

Chocolate bar (100gr)	€ 6.95
Chocolate and mint	€ 0.50
Seasonal pastry (gebakje)	€ 2.75
Frisian sugar bread with butter	€ 1.40
Frisian oranjekoek regular	€ 2.75
Frisian oranjekoek "one-bite"	€ 1.15

Peanuts (70 gr)	€ 1.80
Mixed nuts (70 gr)	€ 1.80

Hand fruit	€ 1.15
Fruit salad	€ 2.60



LUNCH DEALS

For our lunch items, you can choose from a variety of quality bun selection from our supplier, Vlaamsch Broodhuys. We offer regular and luxury buns, with diverse toppings.

Our standard toppings for the buns are:

BUNS & WRAPS € 3.05

Soft brown bun
Crispy brown bun
Wrap

COLD ITEMS

"Huzaren" salad € 2.10
Fresh salad bowl € 5.20
Fresh fruit salad € 2.60
Yoghurt* € 2.60

WARM ITEMS

Soup € 1.80
Vegetable curry burger € 4.15
Vegetable spring roll € 2.10
Celeriac kebab € 2.10
Veal croquette € 2.60

Bun veal croquette € 3.65
(mustard mayo)

Canteen burger € 4.15
(cauliflower mayo)

„Black dog" crispy salsify € 4.15
with garniture

- **Farmers ham**, coleslaw, and lettuce
- **Cheese**, carrot pumpkin marmalade and lettuce
- **Carrot American**, egg, red onion, chives, lettuce

The wraps are always served with a curry egg salad and lettuce filling.

On request, we can prepare all our buns according to dietary needs or offer an alternative.



In our assortment, we offer you two kinds of lunch deals.

BACK TO BASIC

€ 7.95

Filled wrap with egg salad
Soft brown bun
Hand fruit

Milk or buttermilk



MASTER LUNCH

€ 12.70

Soup
Luxury brown bun
Bun veal croquette
(mustard mayonnaise)
Hand fruit

Milk or buttermilk
Orange juice



LUNCH PACKAGES

STANDARD LUNCH

€ 7.85

2 types of brown buns
Homemade cookie

Hand fruit

Mineral water

LUXURY LUNCH

€ 9.95

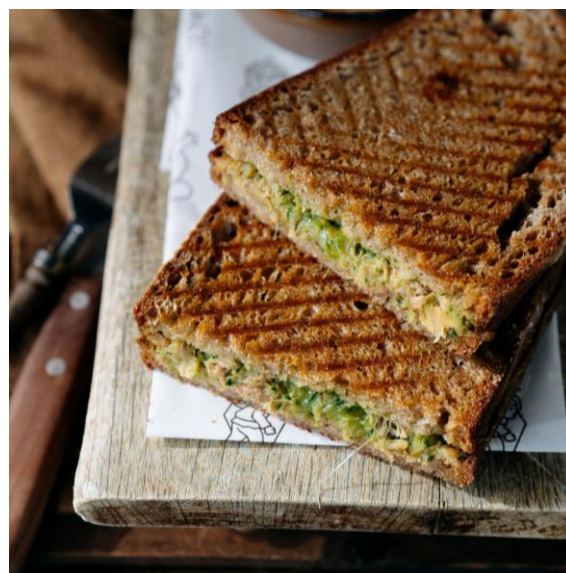
2 types of luxury brown buns
Homemade cookie

Hand fruit

Fruit juice

Having your lunch outside the meeting rooms? For even more choices, visit any of our outlets at the campus and put your own lunch together. All locations are managed by the students and offer a wide variety of products. Agreements about the maximum number of products can be made.

Canteen at Rengerslaan 8 and Foodcourt at Rengerslaan 10 offer a diverse choice for lunch while the Central Brew, the Espresso bar and Café Brandstof are great places for a drink and small bites.



DINNER

If you would like to have a nice break in the evening or round off your meeting with a dinner, different options are available:

ASIAN RICE BUFFET

€ 9.45

White rice

Sambal telur (egg)

Ikan bomboe bali (fish)

Rendang daging (beef)

Toemis beans with tempeh (vegetables)

Sweet and sour babi pangang (pork)

Toppings:

Atjar (pickled vegetables)

Seroendeng

Sweet soy

Sambal

For an Asian inspired meal, we offer a variety of ingredients in order to personalize the meal.

At the Italian pasta buffet we offer a selection of ingredients to bring an exotic food experience for the dining.

ITALIAN PASTA BUFFET

€ 9.45

Penne

Spaghetti

Funghi cream sauce (vegetarian)

Bolognese sauce

Arrabiata sauce (spicy vegetarian)

Toppings:

Grated grana Padano

Olive oil

Arugula salad*

Balsamic dressing

To celebrate the local cuisine, a selection of ingredients are available at the Dutch stampopot buffet to make a traditional meal for you.

DUTCH "STAMPPOT BUFFET"

€ 9.45

Stampopot curly cale

Stampopot hotch potch

Stampopot sauerkraut

Smoked sausage (pork)

Smoked bacon (pork)

Stewed beef

Toppings:

Pickles

Silver onion

Fried onions

*roasted zucchini, eggplant, olives, sundried tomato and mozzarella



COFFEE AND TEA EXPERIENCES

Looking for an ideal break outside of your meeting or classroom? Why not enjoy an experience in one of our coffee facilities? (All the experiences can be given for small groups between 4 and 12 persons. The reservation should be made at least 48 hours before the experience).

SLOW COFFEE

The slow coffee experience gives information about the process of making slow coffee, different flavours, and flavour profiles. Besides, you can experience the taste of slow coffee yourself.

Time: 15 minutes

Contents: explanation, demonstration, making slow coffee and tasting of a variety of flavours.

SLOW TEA

The slow tea experience contains information about the process of making slow tea and all our slow tea flavours.

Time: 15 minutes

Contents: explanation, demonstration, making slow tea and tasting of a variety of flavours.

TOTAL EXPERIENCE

Slow coffee: explanation, demonstration, making slow coffee and tasting of a variety of flavours.

Slow tea: explanation, demonstration, making slow tea and tasting of a variety of flavours.

Cold drip: explanation and tasting.

Cold brew: explanation and tasting.

Time: 30 minutes



DRINKS AND BITES

After your meeting feel free to enjoy some 'drinks & bites' at any of our locations at Rengerslaan 8 and Rengerslaan 10, including Canteen, Central Brew, EspressoBar, Foodcourt and Café Brandstof.

COLD BITES

€ 3.85

Frisian cheese and pickled
onion (6 pcs.)
Frisian sausage and gherkin (6 pcs.)
Vegetable bites (6 persons)
with curry mayo dip

WARM BITES

Veal croquette	€ 2.50
Vegetable bitterballen (6 pcs.)	€ 5.00
Veal bitterballen (6 pcs.)	€ 5.00
Quiche "no waste"	€ 2.75
Roasted dates sauerkraut and bacon (6 pcs.)	€ 3.85

Our assortment of Dutch drinks consists of fruit
juices, beer, red and/or white wine, as well as
still, sparkling and fruit-infused water.

- Served with mixed nuts
- Price based on consumptions
- Alcoholic drinks are served to guests of 18 years
and older. If necessary, we can ask for an
identification card

DRINKS

Still/Sparkling water (bottle)	€ 2.45
Fruit infused water (jug)	€ 3.75
Fruit infused water (glass)	€ 1.35
Smoothie	€ 2.10
Apple cider (0%)	€ 3.25
Prosecco	€ 5.50
Cava	€ 4.50
White/red wine glass	€ 3.00
White/red wine bottle	€ 15.00
Assortment of Beers	from € 2.50



GRADUATION BOXES

Looking for an ideal alternative to celebrate your graduation of NHL Stenden Hogeschool? Why not book a corona proof celebration with all the graduates? We created two types of “Celebration Boxes” to make your graduation memorable even in these times.

CELEBRATION BOX #1 € 21.75

The boxes are decorated with ‘you did it’/‘congrats’ ribbons and they include cups, napkins, etc.

Large bottle of fruit juice (750ml)
6pieces of cold bites
(sausage & cheese, including pickles/onions)
Potato & vegetable chips
Mixed nuts

CELEBRATION BOX #2 € 28.45

The boxes are decorated with ‘you did it’/‘congrats’ ribbons and they include cups, napkins, etc.

Bottle of wine (350ml)
6pieces of cold bites
(sausage & cheese, including pickles/onions)
Potato & vegetable chips
Mixed nuts

On request and for added price, it is possible to order the boxes with sparkling tea as a beverage.

GRADUATION PACKAGES

Graduations at NHL Stenden Hogeschool can still be celebrated! Keeping the COVID-19 rules into consideration and of course the 1.5 meter distance. We offer a 'Walk Through Graduation'. These graduations are located in the 'Inspiratie tuin' and 'Kennisplein' of Rengerslaan 10. Prices below are based on maximum 25 graduates & 50 guests (two guests per graduate). Other amounts of graduates are also possible, it could be the prices or assortment would be different.

OPTION #1

€ 8.75 p.p.

Welcome with biological fruit juices and homemade cookies.

Celebration after signing with a glass of apple cider and a small bite:

- Potato chips and dip
- Cheese and dried sausage with pickles
- Roasted nuts and fruit

OPTION #2

€ 11.50 p.p.

Welcome with biological fruit juices and homemade cookies.

Celebrate after signing with a glass of prosecco and a small bite:

- Potato chips and dip
- Cheese and dried sausage with pickles
- Roasted nuts and fruit
- Veal bitterball

OPTION #3

€ 14.50 p.p.

Welcome with coffee or tea & "oranjekoek".

Celebrate after signing with drinks and bites. Apple cider and bites:

- Veal bitterball
- Samosa cracker
- Clove cheese, pickled onion
- Date sauerkraut and bacon

IN BAR WANNEE

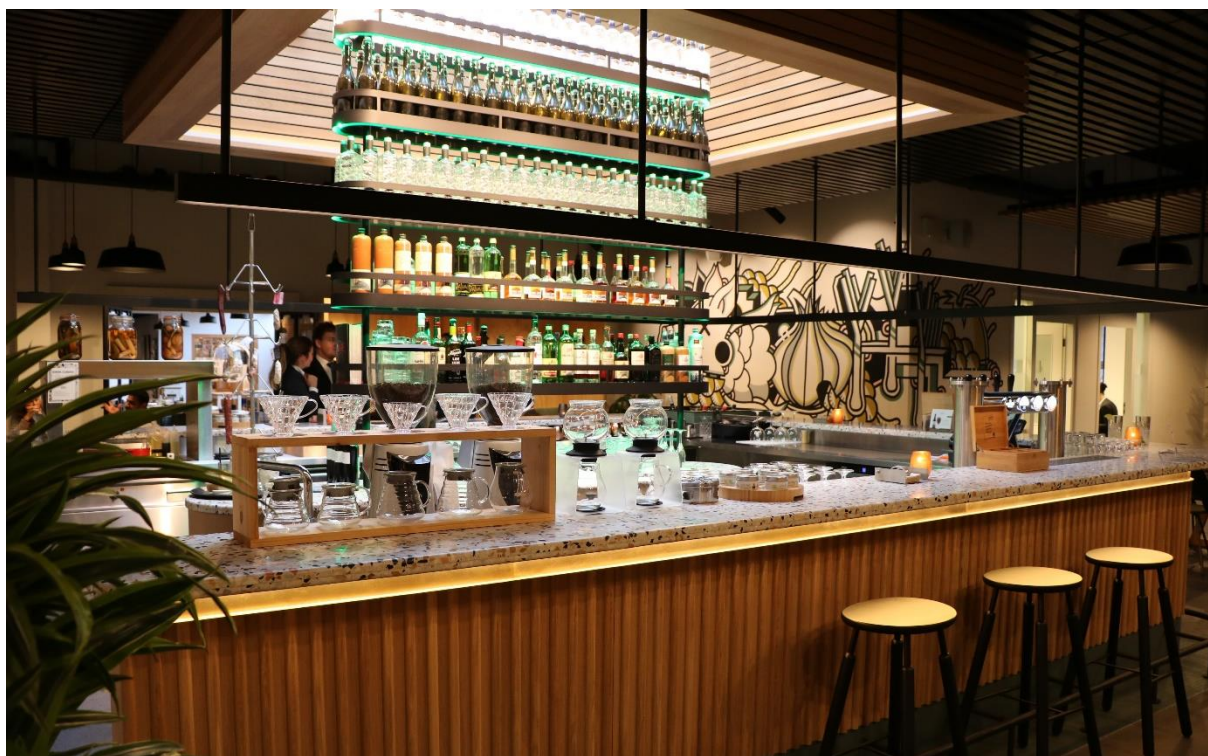
We offer you the possibility to enjoy “Drinks ‘n’ bites” arrangements in Bar Wannee. The prices below are applicable for the first hour, afterwards we charge based on consumption.

1. Soft drinks, beer and/or wine € 12.50 p.p.
Frisian ‘nagelkaas’, Frisian dry sausage and/or bitterballs.

2. Soft drinks, beer and/or wine € 15.00 p.p.
3 cold vegetable bites ‘n’ dip, New Dutch Cuisine
3 warm appetizer, New Dutch Cuisine

3. Champagne, soft drinks, beer and/or wine € 17.50 p.p.
3 cold vegetable bites ‘n’ dip, New Dutch Cuisine
3 warm appetizer, New Dutch Cuisine

4. Shaken and stirred cocktails (with and without alcohol)
Cheese, broad beans chips, dry sausage with pickles
Mini buckwheat pancakes with variety of garniture



VISITATION

GUEST PACKAGE

€ 3.10 p.p.

Cup of coffee or tea
Homemade cookie

PANEL/BRIEFERS PACKAGE ½ day

€ 20.50 p.p.

HALF A DAY:

Luxury coffee or tea
Still water all day
Assortment of cookies & chocolates
Hand fruit
Fruit juices

PANEL/BRIEFERS LUNCH

€ 12.65 p.p.

(OR CHOICE FROM FOLDER)

.

LUNCH:

Soup
Bun croquette
"Slaatje"
Filled bun

Fruit juice & milk/buttermilk

PANEL/BRIEFERS PACKAGE

€ 42.00 p.p.

ALL DAY:

Luxury coffee or tea
Still water all day
Assortment of cookies & chocolates
Hand fruit

LUNCH:

Soup
Bun croquette
"Slaatje"
Filled bun

Fruit juice & milk/buttermilk

AFTERNOON:

Vegetable croquette and coleslaw

Fruit juices

Option: seasonal fruit and dip sugar