

sodexo

BANQUETTING PORTFOLIO UNIVERSITY OF TWENTE



Dear Guest,

You have before you the Sodexo banqueting portfolio. This banqueting portfolio was put together in cooperation with the University of Twente (hereinafter referred to as UT) and applies to the year 2010.

We have prepared this portfolio for you to give you better insight into the services Sodexo provides. In this portfolio, you will find a selection of all possibilities, but everything is discussible!

With this banqueting portfolio, we want to give you insight in advance into the costs involved in your choice. The prices listed in the banqueting portfolio are p.p. or per piece, unless stated otherwise, including the applicable VAT and based on reservations from Monday to Friday from 08.30 AM to 5.00 PM.

Other rates apply to reservations outside the aforementioned days and times and on public holidays. The reservations section will be pleased to inform you.

Costs of materials may be charged, depending on the reservation. You will, of course, be informed of this before your reservation is carried out.

Should you have wishes which are not described in this portfolio, we would be pleased to make you a custom proposal. You can always contact the reservations office in cooperation with the Sodexo Banqueting Manager.

We wish you much culinary enjoyment and a pleasant trip through the world of Sodexo.

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This banqueting portfolio was compiled for staff of UT.

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1. ORDER PROCEDURE

1.1 Meeting and lunch service

If you want to use a meeting and/or lunch service, you must make this reservation at least one day beforehand by 2.00 PM by forwarding a reservation form by way of the web application. Each reservation is given a specific reservation number in the reservation system.

1.2 Banqueting activities

If you need banqueting activities for more than 25 persons, you must make your reservation at least 4 days before the event. If you need banqueting activities for fewer than 25 persons, you must make your reservation at least 1 day before the event by 11.00 AM.

You can make your reservation known at the Reservations Office. For custom work, you can contact the Banqueting Manager. He will prepare an offer for you without obligation.

If you have questions and/or comments about the catering facilities you can contact the Reservations Office or the Banqueting Manager.

1.3 Cancellation of confirmed offers

If confirmed offers are cancelled, 25% of the offer amount will be charged if an offer is cancelled up to 48 hours before the day of execution.

In case of cancellation between 48 and 24 hours before the day of execution, 50% will be charged. Within 24 hours before the day of execution, 100% will be charged.

It is possible that you have cancelled your banqueting activity wholly or in part with us, but that we have already incurred costs. Think of the rental of materials. If we cannot cancel them in time free of charge, the costs of such materials will be passed on, irrespective of the time of cancellation.

1.4 On-line order

When you order, always state your name, faculty and OFI number.

1.5 Special wishes

In principle, all catering activities are provided during the opening hours of the restaurant. Special wishes about execution times and orders that do not fall within these opening hours are discussible. If you have wishes which are not included in the banqueting portfolio, please contact the Banqueting Manager.

You can also contact the Reservations Office for all your questions about the organisation of a reception, buffet, event or the provision of different catering activity.



2. PROVISION OF SERVICES

Coffee and lunch services are provided in the buildings on the grounds of UT where the restaurants are located. In a limited number of locations, receptions can be held and buffets served. Please feel free to inquire about the possibilities.

Locations:

- Cubicus;
- Citadel;
- Horst;
- Spiegel;
- Vrijhof;
- Waaier;
- Zilverling.



3. INVOICING

Based on the final execution, the Reservations Office prepares a monthly invoice per cost centre. Invoices are sent to the client in question.

Should the bill prove to be inaccurate, we will credit it, after which we will prepare a correct invoice in consultation.

The number of orders placed 24 hours before the start of the activity will be binding in case of less consumption than stated.



4. ADDITIONAL STAFF COSTS

If your event last longer than planned and agreed, we will be compelled to charge additional staff costs.

We pass on staff costs for catering requests before 09.00 AM and catering activities after 5.00 PM.

We charge the following rates for this:

Catering staff member

| | |
|--------------------|------------------|
| 08.00 AM - 8.00 PM | € 25.97 per hour |
| 8.00 PM - 10.00 PM | € 27.15 per hour |
| Saturday | € 30.29 per hour |
| Sunday | € 44.14 per hour |

Manager / cook

| | |
|--------------------|------------------|
| 08.00 AM - 8.00 PM | € 27.99 per hour |
| 8.00 PM - 10.00 PM | € 29.35 per hour |
| Saturday | € 37.79 per hour |
| Sunday | € 47.58 per hour |



5. MEETING AND LUNCH SERVICE

(Order through the web application)

5.1 Coffee and tea facilities

It is always nice to gain new energy, however long the meeting lasts. Except for self-service, beverages are made ready before the start of the meeting.

At the end, we see to it that the meeting room is cleaned. In case of self-service, we assume that you will bring back pitchers and any crockery to us. Should that not be the case, the staff costs we incur will be charged. We can also serve beverages on request.

Self-service coffee arrangement

Pitcher of coffee or a pitcher of tea, sugar, artificial sweetener and creamer sticks.

Ready to pick up in the restaurant with disposables.

Price per pitcher: € 4.00

Self-service coffee arrangement

Pitcher of coffee or pitcher of tea, sugar, artificial sweetener and creamer sticks.

Ready to pick up in the restaurant with crockery.

Price per pitcher: € 5.50

Coffee arrangement delivered

Pitcher of coffee or pitcher of tea, sugar, artificial sweetener and creamer sticks.

Made ready for you in the meeting room with disposables.

Price per pitcher: € 5.00

Coffee arrangement delivered with crockery

Pitcher of coffee or pitcher of tea, sugar, artificial sweetener and creamer sticks.

Made ready for you in the meeting room with crockery.

Price per pitcher: € 7.00

Conference coffee

Cup of coffee served in a porcelain cup with a cookie.

The coffee will be served.

Price per cup: € 1.30

Table water

You can order a bottle of table water with all above-mentioned arrangements. This mineral water is refreshing, sparkling and with a good image.

Price per bottle: € 2.00

5.2 Sweets with coffee or tea

What is tastier with a cup of coffee or tea than a delicious pastry, a muffin or all kinds of other sweets? We therefore deliver pastry in addition to the above-mentioned arrangements.

We request you to place your pastry order at the same time as your coffee/tea order.

You can make a choice from the following treats:

| | |
|---------------------------------|--------|
| Packaged cookie | € 0.10 |
| Butter cookie | € 0.50 |
| 1 slice of butter cake | € 0.75 |
| Mini muffin | € 1.00 |
| Bonbon | € 1.00 |
| Petit Glace | € 0.80 |
| Petit four | € 2.25 |
| Petit four with logo | € 2.75 |
| Flan (slice) | € 2.25 |
| Assorted pastry, from | € 2.95 |
| Twente raisin bread with butter | € 1.25 |

We would like to receive your order for coffee and tea one day in advance before 12.00 noon. The actual staff costs will be charged for orders placed after 5.00 PM.



5.3 Special sweets

High tea

Surprise yourself with the sweet treats of our 'English neighbours'. Served completely in the traditional manner; you will imagine yourself in 'an English lounge atmosphere'.

The high tea consists of (5 pieces p.p. on average):

Muffins;

Brownies;

Petit fours;

Cake;

Bonbons;

Chocolate éclairs;

Cream puffs;

Herb puffs;

Savoury sandwiches;

Sweet sandwiches;

Salmon on a mini roll.

Milk and English tea are served at this high tea.

(from 10 persons)

€ 13.95 p.p.

Choc-a-holic break

A delicious buffet full of different chocolate treats such as for example: Chocolate-covered raisins, coffee-filled chocolate beans, chocolate drops, Belgian bonbons, chocolate mousse, chocolate brownies and mini pastries.

(from 25 persons)

€ 3.75 p.p.

Chocolate fountain

You and your guests are invited to transform fresh fruit and other delicacies into a fantastic treat by way of the chocolate fountain.

Think of: pineapple, banana, *Aardei* (yoghurt), kiwi, strawberries, lady fingers, cream puffs and marshmallows.

(from 50 persons)

€ 3.95 p.p.

5.3 Lunches and packed lunches

(Order through the web application)

We would like to receive your orders for lunches and packed lunches at least two working days in advance. If you need a lunch or packed lunch sooner for small numbers, we request you to consult about this with the Catering Manager on location.

Lunches are served in the buildings where the restaurants are located. Lunches intended for other locations: only in consultation with the Reservations Office or the Banqueting Manager.

Changes

Changes should be discussed with the Reservations Office or the Banqueting Manager, in order to see whether they are feasible. To do so, you must contact either one before 12.00 noon on the working day before execution.

If the order is cancelled within one day before execution, we will charge the costs actually incurred.

Lunch A

1 soft roll (white/brown) filled with sliced cold meat
1 soft roll (white/brown) filled with cheese
1 currant bun with butter
1 piece of fruit
1 cup of milk or buttermilk
coffee and tea

€ 6.75 p.p.

Lunch B

1 soft fancy roll (white/brown) filled with sliced cold meat
and garnish
1 hard roll (white/brown) filled with cheese and garnish
1 raising roll with butter
1 piece of fruit
1 cup of milk or buttermilk
coffee and tea

€ 8.25 p.p.

We can, of course, cover these lunches.
We charge € 1.50 p.p. for this.

Lunch C Lunch Buffet "Het Boswinkel"

1 hard roll (white/brown) filled with sliced cold meat and garnish
1 soft fancy roll (white/brown) filled with cheese and garnish
1 currant bun with butter
1 croquette
mixed fruit
dairy
coffee and tea

€ 9.25 p.p.

Lunch D Lunch Buffet "Het Hogeland" (separate lunch)

(minimum purchase 20 persons)

different types of bread
fancy rolls
croissants
currant buns
muesli buns
assorted cheeses
2 types of fancy sliced meats
butter
roll with Russian salad / salmon salad
choice from 2 raw vegetable salads, 100 gr. p.p.
hot: quiche and omelette
assortment of mixed fruit
dairy
coffee and tea

€ 13.75 p.p.

Lunch E Lunch Buffet "Het Mekkeholt"

(minimum purchase 20 persons)

spread currant bun
Gouda cheese roll
croissant with brie/raw ham
roast beef on a kaiser roll
chicken fillet/pineapple on a ciabatta roll
roll with Russian salad and salmon salad
raw vegetable salad
veal croquette
choice from the fruit basket
dairy
coffee or tea

€ 15.75 p.p.

**The assumption is on average 2.5 rolls, 1 roll with salad and 1 croquette p.p.*

Lunch F Lunch Buffet "Het Stokhorst"

(minimum purchase 20 persons)

mini currant bun/mini muesli bun
brie/raw ham on an open croissant
roast beef on an open kaiser roll
raw minced beef on an open kaiser roll
mini rolls filled with assorted cheeses
smoked salmon/smoked eel on mini rolls
roll with Russian salad and salmon salad
raw vegetable salad
yoghurt with fruit
fruit salad
choice from the fruit basket
veal croquette - quiche
dairy
coffee and tea

€ 18.95 p.p.

** The assumption is on average 4.5 mini/open rolls, 1 roll with salad and 1 hot snack p.p.*

"Mediterranean" Lunch

(from 10 persons)

A ciabatta with fancy sliced cold meats and garnish, a waldcorn square with fancy salad, small tub of fruit salad, glass of orange juice and an organic dairy product.

€ 8.25 p.p.

"Sandwich" lunch

(from 10 persons)

Selection of freshly prepared sandwiches with cheese, fish and cold sliced meat, a piece of eating fruit, dairy, coffee and tea.

€ 7.25 p.p.

"De molen" (organic lunch)

(from 10 persons)

This organic sandwich lunch consists of an ecological 'boulder' (brown roll) and a 'lump of peat', a multigrain roll filled with an assortment of organic cheeses and cold sliced meats. This lunch is supplemented by ecological fruit and organic milk or buttermilk.

€ 8.95 p.p.

"Het koren" (vegetarian lunch)

(from 10 persons)

This vegetarian lunch consists of 2 varied, freshly baked rolls filled with lavish seasonal greens, topped with egg salad and a varying fresh type of cheese. A currant bun is added to this lunch. We serve a salad shaker of dressing with this lunch. Milk or buttermilk and eating fruit.

€ 9.25 p.p.

Possibilities to make additions to your lunch:

Cold dishes

| | |
|--|--------|
| raw vegetables per tub | € 1.75 |
| fruit (apple, banana, orange), per piece | € 0.40 |
| tub of Russian salad | € 1.25 |
| fresh fruit salad | € 1.75 |
| soft roll with ham | € 1.75 |
| soft roll with cheese | € 1.65 |
| fancy roll of the day | € 2.25 |

Hot dishes

| | |
|--------------------------|--------|
| croquette/cheese soufflé | € 1.00 |
| croquette roll | € 1.50 |
| soup (of the day) | € 1.25 |

Beverage

| | |
|------------------------------|--------|
| Spa blauw (still) | € 1.25 |
| Cartocan juice | € 1.25 |
| Vifit drink, 250 cc | € 1.10 |
| organic orange juice, 200 cc | € 0.80 |
| milk | € 0.50 |
| buttermilk | € 0.60 |

Packed Lunch 1

- 1 soft roll filled with sliced cold meat (white/brown)
- 1 soft roll filled with cheese (white/brown)
- 1 currant bun with butter
- 1 piece of fruit
- 1 candy bar
- 1 cup of milk or buttermilk

€ 6.75 p.p.

Packed Lunch 2

- 1 hard roll (white/brown) filled with sliced cold meat
- 1 hard roll (white/brown) filled with cheese
- 1 currant bun with butter
- 1 piece of fruit
- 1 candy bar
- 1 cup of milk or buttermilk

€ 8.25 p.p.

The “packed lunch” will be provided with a napkin in a lunch bag. A different composition or a fancy selection is always possible. Ask the Catering Manager on location about this.

In addition, there is still a possibility to order separate fancy filled rolls. These are reserved by tray with the corresponding service level.

Fancy rolls

Olive ciabatta:

tomato tapenade, Serrano ham, mixed salad with dressing, crème fraiche, sharp grated cheese and pine nuts
(minimum purchase of 5 pieces) € 2.95

Nut ciabatta:

brie, pesto, baby leaves, honey, garnished with pecan nuts, sun-dried tomatoes
(minimum purchase of 5 pieces) € 2.95

Ciabatta:

mozzarella, mesclun with dressing, tomato tapenade, sun-dried tomatoes, chives
(minimum purchase of 5 pieces) € 2.95

Mini rolls lunch "de Vegt"

4 fancy filled mini rolls
Mini raisin or muesli bun
Fruit and raw vegetables
Milk and buttermilk
Coffee and tea

Price p.p. (at least 10 persons) € 11.50

The lunch is served on trays with the corresponding service level, customised in consultation with the client.

Lunch Buffet “De Krekkels”

This lunch buffet consists of various sandwiches and mini rolls.

The whole is served in buffet form with the corresponding service level, customised in consultation with the client. The beverages served with the buffet are coffee, tea and dairy. We also serve different kinds of fruit.

Below are several examples which you can find in this lunch buffet.

Sandwiches with:

- bacon and tomato;
- tuna salad;
- ham en cheese;
- chicken piri piri;
- fresh vegetables.

Mini rolls comprising:

- mini rolls with brie;
- mini rolls with Schwarzwaldler schinken;
- mini rolls with chicken fillet;
- mini rolls with roast beef and curried mushrooms;
- mini rolls with Boursin;
- vegetarian mini rolls;
- mini rolls with salmon.

All sandwiches and mini rolls are filled with an appropriate garnish.

Price p.p.

€ 14.25

All lunches are delivered on trays with plates, cutlery and napkins. This buffet can be ordered for groups of 20 persons or more. It is also possible to serve the lunch on set tables. The additional costs are € 1.50 p.p.



6. RECEPTION ARRANGEMENTS

To provide for large drinks parties or events, we have put together several drinks arrangements for you. The price below is based on an event of 1.5 hours at most until 5.00 PM at the latest. If the reserved end time is exceeded, we will pass on the additional costs to you on the basis of subsequent calculation.

Drinks arrangement "Twente"

The arrangement consists of white wine, red wine, mineral water, orange juice, (malt) beer and soft drinks.

| | |
|----------------------|--------|
| - 20 to 50 persons | € 8.25 |
| - 50 persons or more | € 7.75 |

Below you will find the prices of the range of drinks we serve:

| | |
|-----------------------------------|---------|
| bottle of beer (alcohol-free) | € 1.50 |
| bottle of beer | € 1.50 |
| young gin and matured gin | € 1.85 |
| white wine, red wine en rosé wine | € 2.25 |
| port | € 2.25 |
| sherry | € 2.25 |
| orange juice | € 1.75 |
| Spa rood | € 1.50 |
| tomato juice | € 1.75 |
| various soft drinks | € 1.50 |
| sparkling wine (per bottle) | € 35.00 |
| champagne (per bottle) | € 60.00 |

N.B.: These prices do not apply to the Faculty Club.



6.1 Self-service reception

(Order through the web application)

This arrangement comprises the delivery of a wide assortment of beverages on a trolley up to maximum of 30 persons at the agreed time and place. The articles are delivered about 15 minutes before the start of the drinks party and glasses are provided. Sodexo does not deploy any staff for this.

The assortment of drinks consists of:

Beer (bottles)

Alcohol free beer (bottles)

White wine, red wine and rosé wine

Orange juice

Assorted soft drinks

Mineral water

Price of the arrangement €3.95 p.p., exclusive of the addition of specific wishes and/or hot and cold snacks. The assumption is 3 consumptions p.p.

Should the consumption prove to exceed this, the costs of the actual consumption will be passed on to you.

6.2 Drinks party on the basis of actual costs

At this type of reception, members of our catering staff pour the drinks. The costs of the actual consumption are ultimately passed on to you. The prices of the drinks can be found on page 20. Staff costs will be passed on to you after 5.00 PM.

6.3 Table appetizers

(Order through the web application)

We offer you a wide choice of table appetizers. From naturally healthy to healthy appetite.

Appetizers (cold)

| | | |
|---|-------------|---------------------|
| Olives de la casa (Spanish olives) | (200 grams) | per portion: € 3.25 |
| Taco/Nachos chips with a spicy chilli sauce | (200 grams) | per portion: € 3.25 |
| Fancy salted crackers | (60 pieces) | per portion: € 8.25 |
| Sausage | (20 pieces) | per portion: € 5.75 |
| Cheese | (20 pieces) | per portion: € 5.75 |
| Mixed nuts | (250 grams) | per portion: € 7.00 |

Tip: Twente raw vegetables with dip

An assortment of fresh, crisp vegetables with a fresh yoghurt-chive sauce. This healthy snack consists of radishes, celery stalks, cucumber slices, carrot slices, sweet red pepper and cherry tomatoes, garnished with juicy chicory leaves.

per portion: € 5.00

7. SAVOURY APPETIZERS

(Order by way of the web application)

7.1 Reception snacks and savoury appetizers

Sodexo has put together a range of delicious culinary snacks for you.
Below please find suggestions which we use for the drinks party arrangements.

Business Class (standard cold snacks)

(minimum purchase 15 pieces)

per piece: € 1.75

Pit dish of Dutch shrimps

Pit dish of Flemish 'likkenpot' paté

Canapé with minced raw beef

Canapé with coppa ham, melon and pine nuts

Carpaccio and pesto on a roll

Raw beef sausage with piccalilli mousse on a baguette

Gravad lax on a baguette

Smoked Norwegian salmon fillet on a baguette

Crab salad in a puff pastry cup

First Class (Fancy cold snacks)

(minimum purchase 15 pieces)

per piece € 2.50

Glass filled with cucumber mousse and Dutch shrimp

Shaslik of fresh raw tuna with soy sauce and sesame seeds

Glass filled with tomato bavarois and dried raw ham

Smoked duck breast skewers with crushed popcorn

Glass filled with a slice of caramelised duck liver paté

Mini Gazpacho garnished with cucumber caviar

If more snacks are purchased, we will select a wide variety for you.

| | |
|---|-------------|
| <p><i>Appetizers "UT"</i> (at least 10 persons) Hard German sausage Fine liver sausage Wedge of cheese Japanese mixed nuts Cocktail nuts Hot: mini croquettes</p> | € 3.00 p.p. |
| <p><i>Appetizers "Maria Alm"</i> (at least 10 persons) Cheese wedges with pineapple/grapes Brie on a baguette Pit dish with meat salad Fine liver sausage Hot: mini croquettes Hot: mini spring rolls</p> | € 3.50 p.p. |
| <p><i>Appetizers "Executive"</i> (at least 10 persons) Cheese wedge with pineapple/grapes Meat salad on a baguette Pieces of sausage with gherkin Meatball in soy sauce with dried tomato Pumpernickel snack Hot: mini croquette</p> | € 4.25 p.p. |
| <p><i>Appetizers "Willingen"</i> (at least 10 persons) Cheese wedge with gherkin and pickled yellow pearl onions Russian salad on a baguette Egg salad on a pit dish Peppered mackerel on a baguette Mini meatball with gherkin Hot: deep-fried snacks</p> | € 4.60 p.p. |
| <p><i>Appetizers "Consultant"</i> (at least 10 persons) Boursin farce on a baguette Minced raw beef on a baguette Rye bread with herring Stuffed egg Cone of paté Hot: mini meatball with hot sauce</p> | € 5.50 p.p. |

Tapas snacks (6 different items) € 12.50 p.p.
Think of marinated cheese, olives,
sausage wrapped in bacon, marinated tomatoes etc.
All this is prepared by our chef.

Savoury appetizers (hot)
(minimum purchase 40 pieces)

| | |
|--|--------|
| Hot shots | € 0.80 |
| Chicken fingers | € 0.65 |
| Petits crolines (filled with chicken, cheese, meat and fish) | € 0.55 |
| Deep-fried snacks | € 0.70 |
| Traditional mini meatball | € 0.40 |
| Mini meatballs with hot sauce | € 0.90 |

7.2 Custom-made

We can, of course, provide custom-made items in addition to everything mentioned in this banqueting portfolio. The Reservations Office and the Banqueting Manager are always ready to put together an appropriate arrangement together with you.

8. HOT AND COLD BUFFETS

Sodexo has put together a Trendy Food buffet and various traditional buffets for you. In addition, we have thought of several suggestions not to leave anything out. Should you be curious, please ask the Banqueting Manager about this. We assume that the buffets below will be reserved for at least 20 persons.

8.1 Trendy Food buffet

Tapas from Spain and Greece

€ 24.95 p.p.

Catalonian meatballs in a spicy tomato sauce
Pollo en salsa de ajo (chicken in a creamy garlic sauce)
Breaded calamari with aioli (squid with garlic sauce)
Grilled marinated Madrid vegetables
Filo pastry packets filled with feta and spinach
Marinated gambas in garlic oil
Pomodori tomatoes covered with goat cheese
Olive and tomato tapenade
Bread with herb butter

8.2 Traditional hot and cold buffets

Buffet “Hengelo”

€ 26.50 p.p.

Dutch herring with onions and chives
Combination of smoked and peppered mackerel
Smoked and marinated Norwegian salmon
Smoked trout and scampi
Carved roast pork tenderloin served with dried fruits
Ardennes ham with fresh galia melon
Mixed meat dish with e.g. chorizo, smoked chicken and salami
Assorted paté with cumberland sauce
Garnished salmon salad
Decoratively prepared Russian salad
Potato salad with fried bacon cubes
Italian pasta salad
2 types of raw vegetable salads

The above-mentioned buffet is served with French bread, herb butter, butter,
and cold sauces

Fruit salad perfumed with liqueur
Assorted bavarois
3 different types of ice cream
Small specialities from the patisserie
Assorted eating fruits

Buffet “Oldenzaal”

€ 28.00 p.p.

Carved pork tenderloin with cognac cream sauce
Sautéed chicken filet with pineapple/fruits and curry sauce
Carved beef tenderloin with béarnaise sauce
Rolls of sole filled with salmon and lobster sauce
Pasta dish
Fried small potatoes
Wild rice with garden herbs
1 hot fresh seasonal vegetable
2 types of raw vegetable salads

Fruit salad perfumed with liqueur
Assorted bavarois topped with whipped cream
3 different types of ice cream
Hot and cold garnish sauces



Buffet “Vriezenveen”

€ 29.95 p.p.

Dutch herring with onions and chives
Smoked salmon and Gravad lax accompanied by shrimps
Smoked trout & smoked mackerel with horseradish sauce
Carved pork tenderloin served with tutti frutti
Ardennes ham with fresh melon
Assorted paté with cumberland sauce
Garnished salmon salad
Garnished Russian salad
Potato salad with fried bacon cubes
Italian pasta salad
Assorted raw vegetable salads
French bread
Herb butter
Cold sauces

Chicken fillets in stroganoff sauce
Breaded fish, assorted fish, shrimps and mussels covered with cheese
A seasonal vegetable will be added to the hot buffet
Wild rice
Fried small potatoes

Fruit salad with liqueur essence
Various flavours of bavarois
3 different types of ice cream
Small specialities from the patisserie

Buffet “Enschede”

€ 38.50 p.p.

Dutch herring with onions and chives
Smoked salmon and assorted smoked mackerel
House-made fish paté with dill sauce
Packet of wild spinach filled with salmon fillet
Carved pork tenderloin served with plum compote
Carved beef sirloin with marinated macédoine vegetables
Assorted smoked hams with fresh melon
Assorted paté with cumberland sauce
Garnished salmon salad
Crudité salad with fried bacon cubes and mushrooms
Assorted salads with gorgonzola
French bread
Herb butter
Cold sauces

Pieces of pork tenderloin with wild mushroom sauce
Carved sirloin served with Choron sauce
International style fish fillet
Seasonal dish
Seasonal vegetables
Wild rice
Pasta dish
Fried small potatoes

Fruit salad with liqueur essence
Various flavours of bavarois
3 different types of ice cream
Hot cherries with liqueur

Buffet “Almelo”

€ 41.00 p.p.

Dutch herring with onions and chives
Smoked salmon, assorted smoked mackerel and trout
Combination house-made fish paté and scampi
Carved veal sirloin served with plum compote
Carved beef sirloin with marinated macédoine vegetables
Carved chicken fillet with fresh pineapple
Assorted smoked ham with fresh melon
Assorted paté with cumberland sauce
Garnished salmon salad
Garnished celery salad
Garnished Russian salad
Garnished potato salad
Crudité salad with fried bacon cubes and mushrooms
Assorted lettuce with gorgonzola
Assorted bread
Herb butter
Various cold sauces

Pieces of pork tenderloin with wild mushroom sauce
Pieces of steak served with Choron sauce
Portuguese style fish fillet
Hot seasonal vegetable and wild rice
Fried small potatoes
Pasta dish

Fruit salad perfumed with liqueur
Various flavours of bavarois
Wide variety of ice cream
Omelette Sibérienne
Small specialities from the patisserie
Whipped cream

8.3 Finger food buffets

“Around the world”

€ 15.95 p.p.

Mini pizza Verona
Filled Mexican wrap
French quiche
Oriental mini bapao rolls with sweet and sour sauce
Catalonian meatballs in spicy tomato sauce
American mini hot dogs with hot dog sauce
Vietnamese mini spring rolls with sambal sauce

“Dutch Buffet”

€ 17.95 p.p.

(at least 20 persons)

Pea soup with rye bread and smoked bacon
Dutch herring with onions
Sour gherkins
Board with assorted Dutch cheeses
Board with assorted Dutch sausages
Board with assorted Dutch fish
Unox sausage with mustard sauce on a roll
Mini pancakes (‘poffertjes’) with powdered sugar

“American Buffet”

€ 17.95 p.p.

American coleslaw salad
Potato salad
Spare ribs
Hot dog with roll
Hamburger with crisp onions
Marinated chicken wings
Fried potatoes with Cajun spices
Garlic sauce, hot curry sauce, cocktail sauce

“Asian Buffet”

€ 18.95 p.p.

Black tiger gambas in tempura batter
Vietnamese vegetable spring roll
Assorted dim snacks
Vietnamese meatballs with a spicy sauce
Grilled chicken saté
Chow Mein & Fried Rice
Hot chilli sauce, saté sauce
Tray of exotic fruit

Apart from these suggestions, if there are any other culinary ideas you would like to discuss, please contact the Banqueting Manager. An appropriate proposal will be made together with the chef. Anything is possible to make things as comfortable and attractive to you as possible.



8.4 Barbecue suggestions

Barbecue Package 1

€ 15.50 p.p.

Chicken saté
Beef hamburger
Barbecue sausage
Shoulder fillet (marinated)
Shaslik
Russian salad, potato salad, raw vegetable salad
French bread with herb butter
Garlic sauce, cocktail sauce, saté sauce

Barbecue Package 2

€ 22.50 p.p.

Chicken saté, shaslik
Entrecôte (marinated), shoulder fillet (marinated)
Barbecue sausage
Russian salad, potato salad, raw vegetable salad
French bread with herb butter
Garlic sauce, cocktail sauce, saté sauce and stroganoff sauce

Barbecue Package 3

€ 25,50 p.p.

Chicken saté, spare ribs
Entrecôte (marinated)
Pork tenderloin medallions (marinated) and shrimp skewer
Russian salad, potato salad, salmon salad, raw vegetable salads
French bread with herb butter
Garlic sauce, cocktail sauce, saté sauce, stroganoff sauce
Fresh fruit salad

The above-mentioned barbecue package is delivered for at least 25 persons. For fewer than 25 persons, we are compelled to charge you a surcharge of the lesser number of persons times 50% of the price p.p. The all-in barbecue packages are delivered ready to eat and include a gas barbecue (including gas), transport and washing up. Delivery of the all-in barbecue packages on Saturdays, Sundays and public holidays and outside the UT grounds in consultation and at an extra charge.

Barbecue Package 4

€ 28.75 p.p.

Chicken saté
Spare ribs
Lamb cutlet
Entrecôte
Pork tenderloin wrapped in Zeeland bacon
Fish package (fancy)
Russian salad
Potato salad
Assorted raw vegetable salads
French bread
2 cold and 2 hot sauces
(Garlic sauce, cocktail sauce, gypsy sauce and saté sauce)

The above-mentioned barbecue package is delivered for at least 15 persons. For fewer than 15 persons, we are compelled to charge you a surcharge of the lesser number of persons times 50% of the price p.p. The all-in barbecue packages are delivered ready to eat and include a gas barbecue (including gas), transport and washing up. Delivery of the all-in barbecue packages on Saturdays, Sundays and public holidays and outside the UT grounds in consultation and at an extra charge.

Please feel free to ask the Reservations Office or our Banqueting Manager about the possibilities.

8.5 Mashed potato buffets

Buffet “Lankheet”

€ 14.50

Kale
Hotchpotch (with onions and carrots)

The mashed potato dishes are served with:

Smoked sausage
Slice of bacon
Fresh sausage
Mustard
Piccalilli
Vinegar
Gravy

Buffet “Twickel”

€ 17.75

Kale
Hotchpotch (with onions and carrots)
Sauerkraut

The mashed potato dishes are served with:

Smoked sausage
Fresh sausage
Slice of bacon
Ribs
Rib of beef
Ham off the bone
Mustard
Piccalilli
Vinegar
Gravy

Our mashed potato dishes are available from 1 September to 31 March.

9. LOW BUDGET PACKAGES

Low Budget Breakfast Package

€ 4.50 p.p.

(at least 20 persons)

1 loaf of white bread
1 loaf of brown bread
20 white rolls
20 wheat rolls
1 tub of margarine
200 gr. chocolate confetti
20 pieces mono jam
20 slices of cheese
20 slices of ham

Prices of additions (only for a low budget breakfast or lunch package):

| | |
|--|--------|
| Plastic service (plate, knife and fork) and napkin | € 0.60 |
| Normal service (plate, knife, fork) and napkin | € 0.90 |
| Bread, fancy | € 1.55 |
| Roll, fancy | € 0.55 |
| Milk/buttermilk, 0.25 litre | € 0.65 |

Low Budget Barbecue Package

€ 6.50 p.p.

Takeaway barbecue package

(at least 40 persons)

Russian salad
Potato salad
Raw vegetable salad
Cold garlic and cocktail sauce
Saté and gypsy sauce
French bread
Hamburger
Barbecue sausage
Shoulder steak

Prices of additions (only for the above-mentioned barbecue package):

| | |
|---|---------|
| Plastic service (plate, knife, fork) and napkin | € 0.60 |
| Rental of gas barbecue | € 22.50 |
| Transport charges (per ride <i>and</i> on UT grounds) | € 12.50 |

The above-mentioned barbecue package is delivered in bulk (i.e. salads in buckets, meat in vacuum-sealed bags, whole loaves of French bread and sauces and raw vegetables packed in plastic).

The package is delivered for a minimum of 40 persons. If there are fewer than 40 persons, we will be compelled to charge you a surcharge of the lesser number of persons times 50% of the price. The low budget barbecue package is delivered from Monday to Friday (from 08.30 AM to 5.00 PM) and delivered free of charge on the UT grounds. Other prices apply on Saturdays, Sundays and public holidays and outside the UT grounds. Please contact the Reservations Office or Banqueting Manager about this.

Low Budget One-Pan Meals

€ 5.25 p.p.

(at least 25 persons)

Macaroni and cheese dish
Raw vegetable salad
French bread

€ 5.50 p.p.

Lasagne bolognese
Raw vegetable salad
French bread

€ 5.95 p.p.

Chicken fillets with curry sauce
Rice
Raw vegetable salad

€ 6.25 p.p.

Mexican stew
Rice
Raw vegetable salad

These meals are delivered in chafing dishes. The price of the above-mentioned meals is exclusive of plates, cutlery and staff. This is of course possible at an extra charge. Please contact the Banqueting Manager or Reservations Office about the possibilities.

Low Budget Salad Buffet

€ 7.50 p.p.

(at least 30 persons)

Garnished Russian salad
Potato salad
Garnished Waldorf salad
2 types of raw vegetable salad
Melon on a tray
Assorted lettuce with dressing in a pot
Loaves of French bread
Cold sauces (2 types)

The salad buffet is delivered on trays/in jars.

10. AND LOTS MORE

We have many different suggestions for food which can be combined with lunches and hot meals and served at buffets, receptions or as snacks. We would be pleased to inform you about this and invite you to contact the Banqueting Manager.