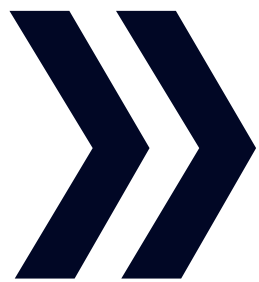


CAFE

**DAILY
FRESH**

NEO)

**WARM
HEALTHY
TASTY**



BANQUETING BOOK

WELCOME TO CAFE NEO

Welcome to Cafe NEO. During the week we welcome you in our restaurant on the ground floor in Matrix ONE to enjoy our delicious and healthy lunch.

We also cater lunches, dinners, drinks, and bites for your meeting and other tailored events on request.

Please find on the following slides our standard catering menu. If you have special requests, let us know and we will be more than happy to have a look at the possibilities together.

You can contact us via catering@cafeneo.nl or call 06-10065407.

Please place your order at least three working days in advance so we can process your order in time.
THANK YOU!





BREAKFAST

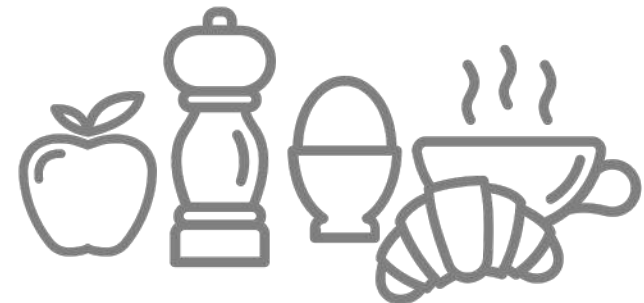
Breakfast

€ 8,-

- Fresh butter croissant
- Orange juice
- Coffee and tea

Breakfast add-ons

- Fresh fruit **€ 2,5**
- Yoghurt & granola **€ 2,5**
- Bread with butter, cheese, and jam **€ 3,5**





LUNCH

PACKAGES

Lunch Light

€ 10

- A selection of sandwiches (meat, vegetarian, vegan)
- Piece of fruit

Lunch Regular

€ 12,5

- A selection of sandwiches (meat, vegetarian, vegan)
- A salad
- Piece of fruit

Lunch Deluxe

€ 14,5

- A selection of sandwiches (meat, vegetarian, vegan)
- A salad
- Pastries (f.i. banana bread, carrot cake or brownie)
- Piece of fruit

SINGLE ITEMS

Sandwich

€ 7,5

- Meat, vegetarian, or vegan options

Soup

€ 5

- Homemade vegetarian soup

Hot dish

€ 10

- Daily vegetarian special

Hot drinks

€ 5

- Coffee and tea

Cold drinks

€ 5

- Orange juice, still and sparkling water





MEETINGS

Unlimited coffee and tea

€ 6,-

- Coffee and tea
- Tap water

Coffee and cake

€ 6,-

- Coffee and tea for 2 hours service
- Tap water
- A selection of pastries
(f.i. banana bread, carrot cake or brownie)

Still and sparkling water with your coffee

€ 3,50





DRINKS & BITES

Drinks and bites (per hour, per guest)

€ 15

- Savoury snacks
- Wine
- Soda
- Beer
- Still and sparkling water

Additional staff costs may apply

Beers and balls (per hour, per guest)

€ 12,5

- Typical dutch bitterballen (crispy meatballs, vegetarian option available)
- Beer
- Soda
- Still and sparkling water

Additional staff costs may apply



Upgrade: Sustainable soft drinks instead of cola and fanta (per hour, per guest)

€ 2,50

- Mix of "lemonaid"



DINNER

General information for dinner and buffet:

- All dinner and buffet options include drinks during service, fair use of:
 - House wine
 - (Alcohol-free) beer
 - Soft drinks and water
 - Coffee and tea
- For all dishes we can also provide a vegetarian alternative
- For dinners, a minimum of 20 guests applies. Smaller dinner parties available on request.



Private diner 3 courses

€ 34,50



- 3 courses inspired by the seasons (example below)
- Extra courses available upon request

Spring	Summer	Autumn	Winter
Lukewarm salad of asparagus, sea lavender and chervil	Rosted vegetables, aubergine caviar and ricotta salata	Oven-backed beetroot, smoked herring, remoulade, sour cream, and dill	Rosted celeriac and feritage carrot salad with cannellini cream and gamba
*	*	*	*
Leg of lamb with gnocchi, roasted green asparagus and lamb jus	Sea bass with baby carrots, spinach, fennel, mousseline, and beurre blanc	Poulet noir a la crème, porcini powder, potato fondant and cavolo nero	Braised veal loin, fried brussels sprout, polenta and truffel jus
*	*	*	*
Lambada strawberries with sabayon and almond crunch	Panna cotta with red fruit	Chocolate mousse	Poached pear, mascarpone and pistacchio crumb

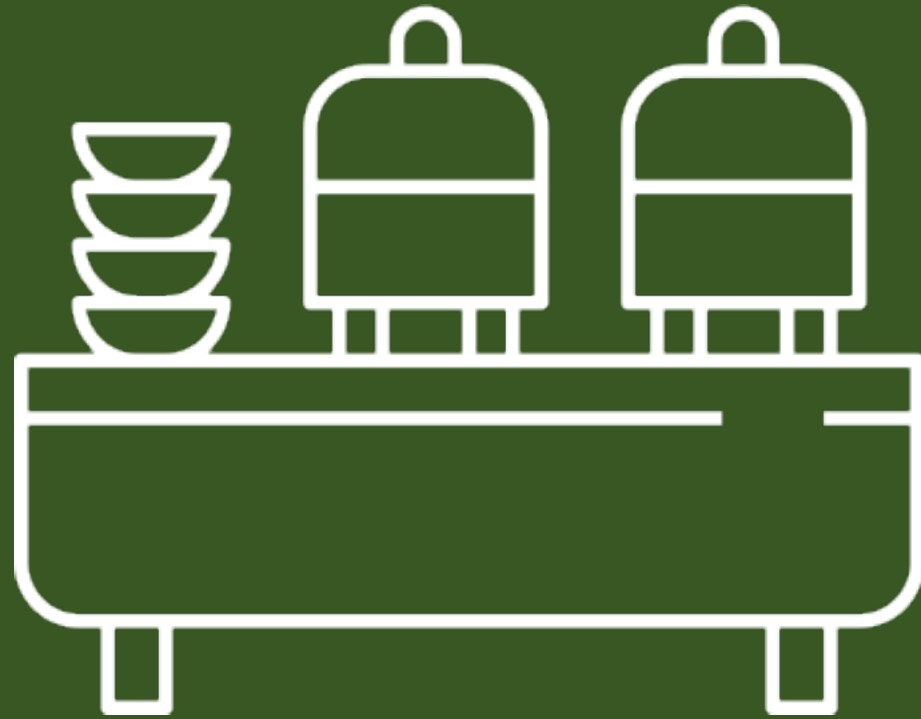
Walking 5 courses

€ 39,50



- 5 small courses inspired by the seasons (examples below)
- Extra courses available upon request

Spring	Summer	Autumn	Winter
Lukewarm salad of asparagus, sea lavender and chervil *	Sea bass ceviche, avocado cream and popcorn *	Borlotti cream, crispy fennel and chorizo iberico *	Oyster or picked celery bloody mary shooter *
Turnip greens, garden pea and grey shrimp cassoulet *	Rosted vegetables, auvergne caviar and ricotta salata *	Oven-backed beetroot, smoked herring, remoulade, sour cream and dill *	Roasted celeriac and heritage carrot salad with cannellini cream and gamba *
Flemish fries with assorted sauces *	Flemish fries with assorted sauces *	Flemish fries with assorted sauces *	Flemish fries with assorted sauces *
Lamb fillet with gnocchi, roasted asparagus and lamb jus *	Rosted veal with summer carrots, fennel mousseline and tarragon mustard sauce *	Poulet noir a la crème, porcini powder, potato and cavolo nero pie *	Beef stewed with rosemary, red wine and tomato, roast brussels sprouts and polenta *
Lambada strawberries with sabayon and crunchy almond	Lemon cake with red fruit cream	Chocolate brownie with caramelised hazelnuts	Stewed pear, mascarpone and pisracchio ceumble



BUFFET

Dinner buffet

€ 37,50

Below are some options for a delightful dinner buffet where guests choose from a selection of freshly prepared dishes.

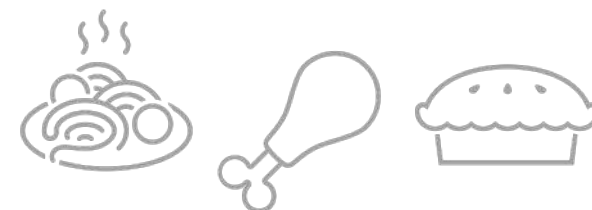
Italian buffet

Autumn / Winter

- Beef stew with fennel, rosemary and lemon
- Roast chicken in tomato, black olive and mushroom sauce
- Melanzane, oven dish with aubergine, mozzarella and tomato
- Tonno e fagioli, Borlotti bean, tuna and rocket salad
- Roasted potatoes with rosemary
- Torta al limone, lemon drizzle cake

Spring / Summer

- Veal stew with white wine and mushrooms
- Roast chicken with lemon, olives and parsley jus
- Roasted vegetables with ricotta salata
- Insalata caprese, tomato, basil and mozzarella salad
- Potato puree with olive oil, rocket and capers
- Torta mandorle, almond cake with seasonal fruit



Asian buffet

Autumn / Winter

- Crispy pork belly with paksoi and Thai vinaigrette
- Chicken saté
- Green Thai vegetable curry with coconut and basil
- Steamed basmati rice
- Cauliflower and potato curry with mustard seeds
- Spekkoeck, original Indonesian dessert cake

Spring / Summer

- Rendang, Indonesian beef stew
- Chicken saté
- Malaysian vegetable curry
- Lentil and spinach curry with yoghurt
- Yellow steamed rice
- Gado gado, steamed vegetables and eggs with peanut sauce
- Kheer, Indian rice pudding



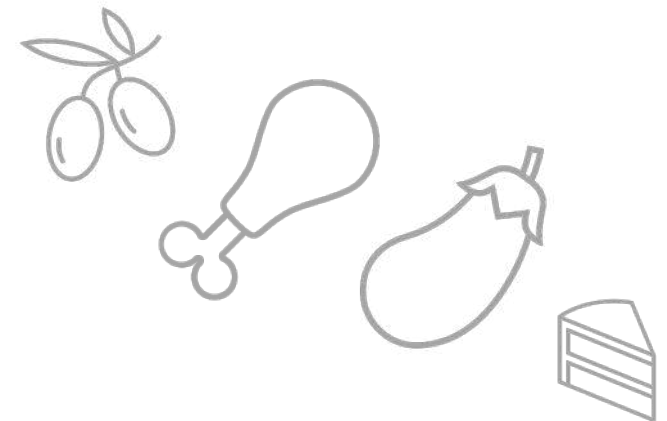
Mediterranean buffet

Autumn / Winter

- Moroccan cinnamon stewed chicken with tabouleh
- Grilled chicken skewer with harissa dip
- Grilled vegetables with hummus and Lebanese bread
- Potatoes boiled in saffran broth
- Lentil salad with roasted carrot and feta.
- Baklava, Moroccan pastry with honey and pistachio

Spring / Summer

- Greek lamb stew with dill, tomato and olives
- Grilled chicken skewer with yoghurt dip
- Grilled vegetables with baba ganoush and lebanese bread
- Potato and mint salad
- Greek salad with tomato, cucumber, feta and mint
- Semolina and lemon cake



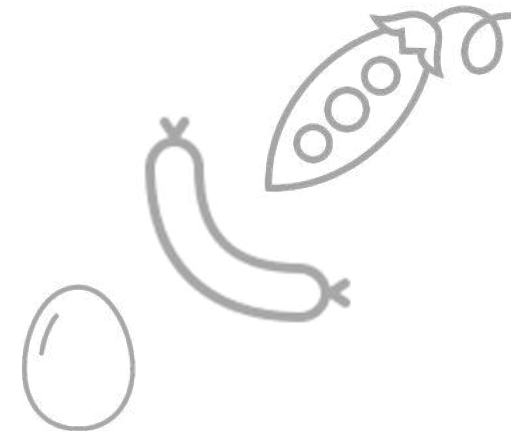
Dutch buffet

Autumn / Winter

- Roasted pork belly in brown beer
- Sausages in gravy
- Mashed potato, endive, rocket and bacon
- Hutspot, mash with carrot and onion
- Field peas with classic trimmings
- Semolina pudding with raisins, almond and raspberry sauce

Spring / Summer

- Roasted pork loin with mustard sauce
- Smoked sausage with Dutch mustard
- Green leaf salad with egg
- Baby potatoes with butter and parsley
- Oven baked cauliflower with Beemster cheese
- Hangop, farmers' yoghurt dessert with seasonal fruit





CONDITIONS

CONDITIONS

Price

- All prices are excl. VAT.
- Our prices include delivery / setup and removal of food and crockery after the event.
- Minimum amount for free delivery per order is € 80,00, for smaller orders we charge a € 15,00 handling fee.
- Service staff during the event is excluded and available at additional cost.
- For dinners, a minimum of 20 guests applies. Smaller dinner parties available on request.
- For items calculated by the hour, the actual event time will be calculated and invoiced after the event in 0,5 hour increments.

Please place your order 72 hours in advance so we can process your order in time.

If you have any additional requests, please contact us. We will make a tailored quote for you.

THANK YOU!



CONDITIONS

Confirmation

Upon confirmation we would like to receive the following information:

- Final number of guests.
- Delivery times
- Dietary requirements.
- All other things we should be aware of to make your event a success.

For correct invoicing we would like the following information:

- Invoice address (preferably email).
- Invoice contact person and contact data.
- Items / numbers / codes that we need to state on the invoice (PO number, cost centre etc.)



CONDITIONS

Changes

- Due to planning and purchasing lead times, downward adjustments in the number guest can be accounted for in the invoice as per the following:
- >14 days before the event date, any downward adjustment can be fully accounted for on the invoice.
- >7 days before the event date, a maximum downward adjustment of 50% can be fully accounted for on the invoice.
- >3 days before the event date, a maximum downward adjustment of 20% can be fully accounted for on the invoice.
- Shorter notices can not be taken into account and the number of guests booked will be invoiced.

Cancellations

- All events can be cancelled within 24 hours after confirmation, provided the event date lies more than one week in the future.
- After that period, a cancellation will be considered a change with a downward adjustment to 0 (zero) guests and will be treated according to the guidelines above.



GENERAL CONDITIONS

We adhere to the General Terms of the Royal Dutch Hospitality Society (KHN). These conditions can be found here: <https://cdn.khn.nl/media/Tools/UVH/uniforme-voorwaarden-horeca-nederlands.pdf> (In dutch).

In all cases where the conditions in this quotation deviate from the KHN General Terms, the conditions in this quotation prevail.

