

# FOOD & DRINKS

**BANQUETING** 

VAESHARTELT

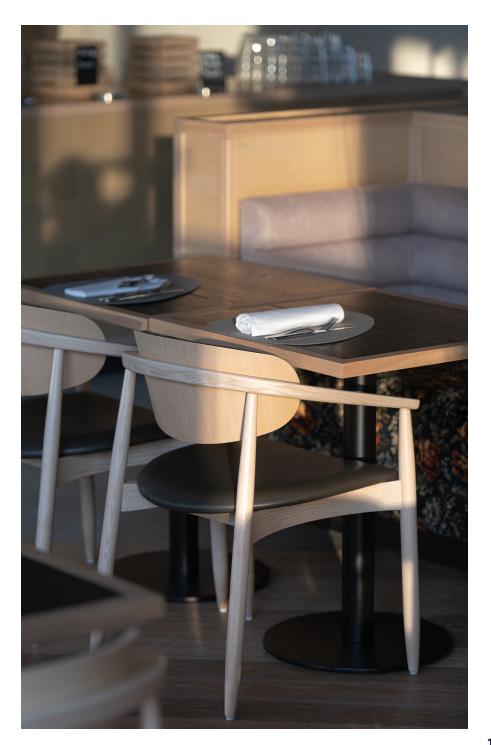
GEEFT JE DE RUIMTE

INTRODUCTION		2
PACKAGE DEALS		;
1	HIGH TEA	
II	BABY SHOWER	
III	HIGH WINE	
IV	CHILDREN'S PARTY	
V	AFTER FUNERAL	
VI	REMEMBER TOGETHER	

DRINKS & SMALL BITES		
	ASSORTED SNACKS I	
II	ASSORTED SNACKS II	
III	CHOOSE YOUR OWN BITES	

DINNER BUFFE	TS & MENUS	6
1	BISTRO BUFFET	
2	VEGETARIAN BUFFET	
3	VAES-WALKING DINNER	
4	MESTREECHS DINING	
5	SERVED MENUS	
6	THE 'NO WORRIES' BBQ	
7	THE HANGOUT	

PRIVATE DINING	9
SPECIAL LOCATIONS	11
LAYOUT & NUMBERS	12
CONTACT INFORMATION	13
GO FOR A WALK	14





### INTRODUCTION

Welcome to Vaeshartelt! An accessible, green meeting spot only a stone's throw away from Maastricht city center. Let our mix of history and modernity surprise you and enjoy the diversity of what we have to offer. We like to share our beautiful space with everyone to meet, eat, party, get married, sleep... and much more.

In this banqueting folder, we would like to introduce you to the arrangements and food & drinks options that we can offer. Whether it is a vegetarian buffet, a drink or a served dinner: your wishes are paramount. Inside or outside. With or without overnight stay. Many or just a few people. We're here to roll up our sleeves and help you organise the best event.

#### **FACTS & FIGURES**

- · 21 Meeting rooms and event parlours
- · 84 Hotel rooms
- · 4 Food and drinks outlets under one roof
- · 23 Hectares of outdoor space with event locations
- · Extensive culinary possibilities
- · Plenty of free parking spaces
- Easily accessible from A2 highway and Maastricht Noord train station

### PACKAGE DEALS ENJOY - CELEBRATE - REMEMBER

**HIGH TEA** - €24.50 P.P.

You can enjoy unlimited tea and/or coffee from local supplier Blanche Dael. During the High Tea, the following dishes are served in courses:

#### First course:

· Seasonal soup

#### Second course:

- · Scones with clotted cream and jam
- · Piece of quiche
- · Tartines with egg salad and tuna rilette

#### Third course:

- · Various mini patisserie
- · Macaron de Paris
- · Limburgian fruit pie from Patisserie Lemmens

Time limit of 2 hours

#### BABY SHOWER - €24.50 P.P. - FROM 10 PERSONS

Celebrate new life in the best and tastiest way! During a baby shower we serve the following bites:

- · Soup from the chef
- · Sourdough bread with mature cheese
- · Focaccia bread with egg salad
- · Wrap with mozzarella and tomato
- · Patisserie with pink or blue glaze

The baby shower can be expanded with an assorted snacks package deal and a festive glass of bubbles.

Time limit of 2 hours

#### **HIGH WINE** - €24.50 P.P.

Would you rather have a few glasses of wine than a pot of tea? We understand that. That is why we offer a High Wine package which will give you a small wine tasting with three glasses of wine and the following assorted snacks and you can enjoy unlimited tea and/or coffee from local supplier Blanche Dael

- · Smoked salmon
- · Pâté
- · 4 Beef croquettes with sourdough bread
- · Aioli, tomato salsa, mustard
- · Bread from SoDelicious

Time limit of 2 hours

#### CHILDREN'S PARTY - €7.50 P.P.

Set up a nice "children's table" for the youngest guests at every party. On the Vaeshartelt children's table they'll find:

- Sweets
- Bag of crisps
- · Various lemonades
- · Watermelon pizza
- · Colouring pages
- · The entire park including climbing tree and natural playground.



#### AFTER FUNERAL - €19.50 P.P. - FROM 10 PERSONS

Commemorate in peace at Vaeshartelt. We take care of food ond drinks so that you can focus on what is important. The details of the After Funeral package are as follows:

- · Unlimited coffee and/or tea from Blanche Dael
- · Water
- · Limburgian fruit pie from Patisserie Lemmens
- · Sourdough bread with brie, walnut and aceto syrup
- · Focaccia bread with serrano ham
- · Wrap with smoked salmon and lemon mayonnaise

#### Supplement:

· Seasonal soup - €5,00 p.p.

#### **REMEMBER TOGETHER** - €25.00

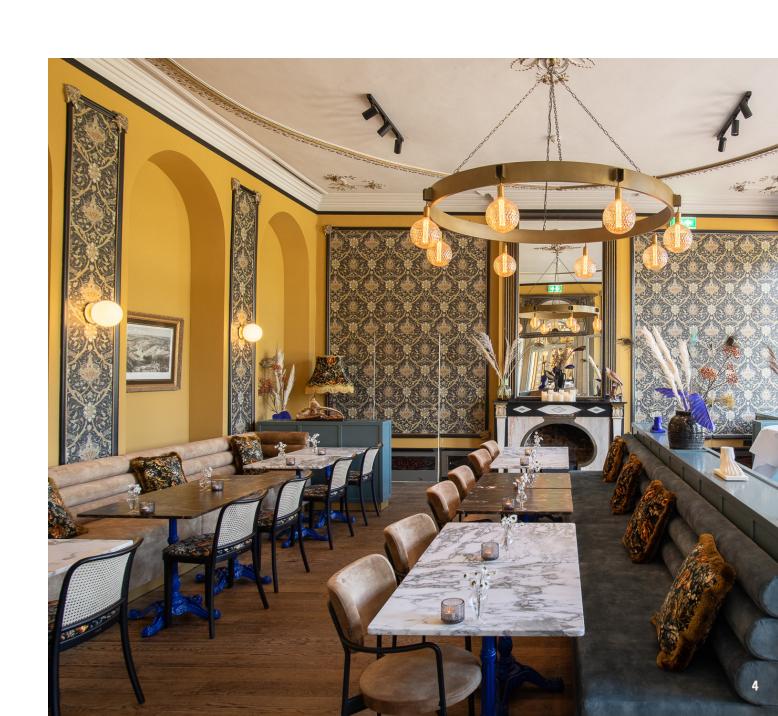
CELEBRATE LIFE

- -Assorted nuts
- -Large olives
- -2 Beef croquettes
- -2 Tomato-mozzarella croquettes
- -2 Hours assorted drinks

#### Supplements:

- -Choose your own bites\*
- -Cheese platter €12,50

\*see page 5



### DRINKS & SMALL BITES TIME FOR A DRINK!

#### ASSORTED SNACKS I

À €7.50 P.P

- · Assorted nuts
- · Large olives
- · 2 Beef croquettes
- · 2 Tomato-mozzarella croquettes

#### **ASSORTED SNACKS II**

À €10.50 P.P

- · Assorted nuts
- · Large olives
- · Small meat balls in tomato chutney
- · Charcuterie with cornichons

#### **CHOOSE YOUR OWN BITES**

FROM 20 PERSONS - PRICE PER PERSON PER PIECE

- · Tomato-mozzarella skewers €1.75
- · Tartar from beef tenderloin on rye bread with truffle cream and quail egg €3,50
- · Crostini from focaccia with beef carpaccio, onion chutney and parmesan €3,50
- Bruschetta with smoked salmon, soy pearls and lime cream €3.50
- · Oyster mushrooms €1,50

- · Wrap with smoked mackerel, horseradish and apple €3,00
- · Seasonal soup €2,50
- · Mini quiche €2,00
- · Mini hamburger on brioche bun with onion chutney and truffle cream €4,75
- · Chicken gyoza with veggies and soy sauce €1,50
- Round beef croquette €1,50

- · Mix fried snacks (4 pc.) with gyoza, beef croquette, rendang and tomato-mozzarella croquette €5,50
- · Fries with mayonnaise €4,00
- · Fries with Limburgian stewed meat sauce €4,50
- · Curry masala croquette €1,50
- · Tomato-mozzarella croquette €1,50
- Rendang croquette €1,50
- Greengroces croquette €1,50



### DINNER BUFFETS AND MENUS FROM 20 DERSONS

#### **BISTRO BUFFET**

INSPIRED BY THE BISTRO €36.50 P.P.



#### Starters

- · Seasonal soup
- · Broth with garnishes
- · Bread from SoDelicious with tapenade
- · Charcuterie with onion chutney and pine nuts
- · Smoked salmon and trout with lemon mayonnaise and green aspargus

#### Salads

- · Leafy salad with cucumber, tomato. capers, croutons, olives, sweet and sour red onion and white cabbage, cashew nuts, garnishes and dressing
- · Caesar salad with chicken, parmesan, anchovies and bacon
- · Salad niçoise with soy beans, lime cream and egg

#### Mains

- · Sea bass fried on the skin with spinach risotto en saffron sauce
- · Chicken fillet with seasonal vegetables, roseval potatoes and port gravy
- · Ravioli with black garlic sauce and chestnut mushrooms

#### Desserts

- · Fresh fruit salad
- · Various longueurs and sweets
- · Various cheeses with syrup from our garden

#### **VEGETARIAN BUFFET**

INSPIRED BY THE GREENHOUSE €29.50 P.P.



#### Starters

- · Wrap with guacamole, red pepper, tomato and goat's cheese
- · Wild tomatoes with burrata and basil
- · Veggie garden with hummus and herb yoghurt
- · Velouté from spinach and lavas with bread, butter and tapenades

#### Salads

- · Leafy salad with cucumber, tomato, capers, croutons, olives, sweet and sour red onion and white cabbage, cashew nuts, garnishes and dressing
- Green aspargus salad with fresh herbs and tempeh
- · Couscous salad with raisins
- · Lentil salad with tofu

#### Mains

- · Eggplant melanism with mozzarella
- · Ravioli with portobello and black garlic sauce
- · Creamy spinach risotto with herbs

#### Desserts

- · Fresh fruit salad
- · Various longueurs and sweets
- · Various cheeses with syrup from our garden

#### **VAES-WALKING DINNER**

INSPIRED BY THE SOUTH €47.50 P.P.



- · Steak tartare from BBB beef with quail egg, black garlic and egg yolk cream
- · Home smoked trout with legume salad, lime cream and almonds
- · Soup of the season
- Brined and lacquered monastery belly bacon, sweet potato cream and marlous union
- · Fries with Limburgish sour meat
- · "Sjevraoje goat cheese" with poached pear in syrup from our own garden
- · Cherry flan with sabayon from St. Martinus

#### MESTREECHS DINING

ENJOY THE SOUTHERN WAY OF LIFE €34.50 P.P.



#### First course | Shared

- · Sourdough bread with tuna, trout and shrimp salad
- · Charcuterie with pâté, prosciutto, carpaccio
- · Portobello with goat's cheese
- · Wild tomatoes with buffalo mozzarella and basil

#### Second course | Served

· Seasonal soup with garnish

#### Third course | Buffet

- · Beer shoulder steak with roseval potatoes and chicory
- · Cod en papilotte with fine vegetables, herbs and small potatoes
- · Risotto with chestnut mushrooms

#### Fourth course | Buffet

- $\cdot$  Eton mess with red fruit compote, pistachio and egg white foam
- · White chocolate panna cotta with dulce de leche cream
- · Cheese board with syrup from our garden

#### **SERVED MENUS**

CHOOSE FROM 3/4/5 COURSES FROM 15 PERSONS



We offer two served menus: a menu from the chef, inspired by The Bistro, and a menu inspired by The Ballroom.

#### Bistro menu

3/4-COURSES - VANAF €33,50 P.P.

This daily changing chef's menu is inspired by our Bistro. Tasty, classic dishes that will give you a warm feeling.

#### Ballroom menu

3/4/5-COURSES - VANAF €42,50 P.P.

The Ballroom menu is a set menu inspired by our fine dining restaurant The Ballroom. Surprising, beautiful dishes that will stimulate your taste buds.

Would you like to choose between different starters and mains beforehand? This is possible for €2,50 p.p.





6

A CAREFREE EXPERIENCE €31,50 P.P. | FROM 20 PERSONS

#### **Ultimate summer activity**

As soon as the sun shines, the barbecue comes out! This is also the case at Vaeshartelt. Enjoy delicious food in our park.

At Vaeshartelt we serve a delicious, well-stocked barbecue buffet on request with a grillmeister who cooks the meat for you. The menu consists of various meat and fish dishes, vegetarian dishes and side dishes such as salads and bread with various sauces.

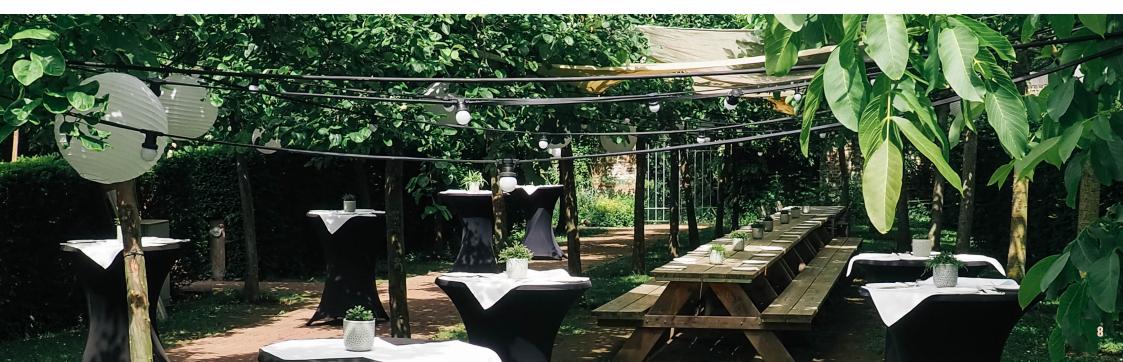


#### THE TAKE AWAY - MAY TO SEPTEMBER

ENJOY THE RELAXING OUTSIDE €250 RENT EXCL. PACKAGE DEALS

Book our decorated take away wagon exclusively for your group and relax in a lovely, summery atmosphere in our park. Under the tent or in the sun, music on, relaxing in a bean bag... it doesn't get much better than that!

The refreshing drinks and tasty snacks that we serve at the hangout can be found on the menu boards of the gypsy wagons.





### PRIVATE DINING

UP TO 10 PERSONS

Looking for an extra special location for a private dinner for up to 10 people? Then our "Kabinet" is the perfect place. Recently restyled and ready for use: this is your chance to discover this inspiring, unique place in Vaeshartelt as one of the first guests.

At this location you can enjoy all dishes from our bistro menu.



#### ASSORTED BEVERAGE

1 To 6 hours | Entire day

- · Beer
- · Wine
- · Soft drinks
- · Coffee
- · Tea
- · Water

Optional: upgrade with cava, cocktails or speciality beer.



#### **UPGRADES**

From 15 persons

- · Linen €3,- p.p.
- · Ice cream cart €2,50 p.p.
- · Popcorn cart €2,- p.p.
- · Wine pairing including water, coffee or tea
- · 3 Courses €25,-
- · 4 Courses €32,50
- · 5 Courses €40,-

Anything else in mind? E.: sales@vaeshartelt.nl



### SPECIAL LOCATIONS

Vaeshartelt has, in addition to the rooms and locations inside, a bunch of special places outside that are available to rent for meetings, parties and gatherings. Are you looking for something extraordinary? Choose one of our **special locations**, including:

- · Butterfly garden
- · Vineyard
- · Event area
- · Tea dome
- · Outsider
- · Star forest

Let us know what you're looking for and we'll help find the perfect place for you!







### LAYOUT & NUMBERS

The table on the right shows the most common setups in our leisure rooms with the corresponding numbers.

Is your desired setup not listed? Or do you have other questions about the setups?
Please contact our Sales department to discuss other options.



LOCATION		
Ballroom		
Ballroom terras		
Bar		
Fumoir		
Bistro 1		
Bistro 2		
Bistro 3		
Kabinet		
Patio 1		
Patio 2		
Patio 3		
Courtyard		
Hangout		
Outsider		

STAND-SEAT	STAND-TABLE	DINNER	CEREMONY
	200	120	120
	65	50	
40			
	120	68	100
40		48	
30	30	15	
40	40	40	
	20	12	
		180	
	80	60	60
	60	40	
	40		
	500		
	40		

## CONTACT INFORMATION

We are happy to help you plan and organize a successful event. Feel free to drop by to discuss the possibilities or contact our Sales team for more information or bookings.

Check out our **Meetings banqueting map** for all options regarding business events and meetings. You can find this map on our website or it can be requested from the Sales team.

#### Contact information:

Buitenplaats Vaeshartelt Weert 9 6222 PG Maastricht

E.: sales@vaeshartelt.nl

T.: 043 369 0206 / 043 369 0208



Banqueting Food & Drinks, Oktober 2022

