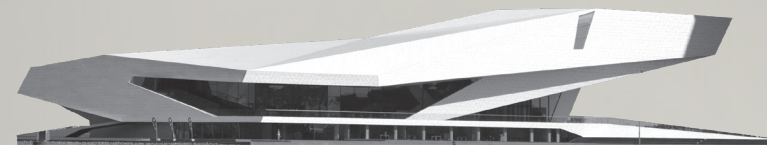


IMPRESSION BOOK
EYE FILMMUSEUM
2024

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SINCE 1986



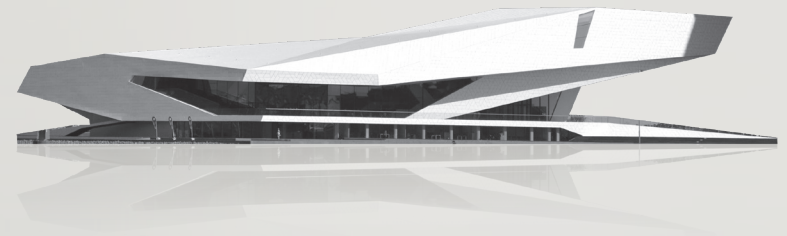
With our passionate team we cater already more than 38 years at the most diverse events from which, since the opening, daily as exclusive partner of Eye Filmmuseum.

According to our customers we are a very reliable player, always thinking in possibilities and we are more than proud. We work with commitment and passion for your event. This way, you are completely unburdened and will you be able to enjoy catering on a high level!

We are more than happy to write a personal proposal for your event. In order to give you an idea of what we have to offer, we have created an impression of arrangement specially for Eye Filmmuseum. Next to that, you will find a page for additional features to add to your event.

In case you have any questions or you would like to discuss your wishes, please reach out to us via phone number +31 (0)20 – 6475 888 or via info@selectcatering.nl.

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HALF DAY PACKAGES – MORNING | 6

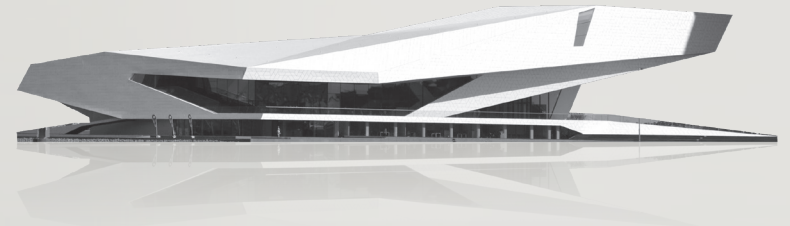
HALF DAY PACKAGES – AFTERNOON | 7

FULL DAY PACKAGES | 9 - 11

DINNER PRICE ON REQUEST | 13

OPTIONAL ADDITIONS | 14 - 15

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Sustainability

Select Catering thrives reducing the ecological footprint. Making use of plant-based alternatives and seasonal and regional products are fundamental for our culinary proposals. Besides we aim to reduce our plastic consumption and therefore we serve all drinks from big glass bottles.



Price indication

On the following pages you will find several possibilities for Packages. All mentioned prices are an indicated price per person and are including personnel, food & beverage and other costs such as tableware, kitchen materials, furniture of Eye if available and transport.

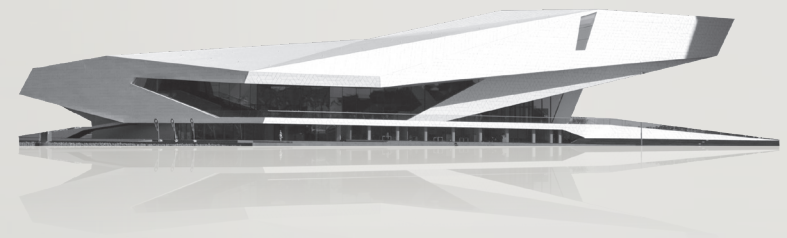
The mentioned prices are excluding the legal obligated VAT, additional furniture and costs regarding a possible overrun of the event.

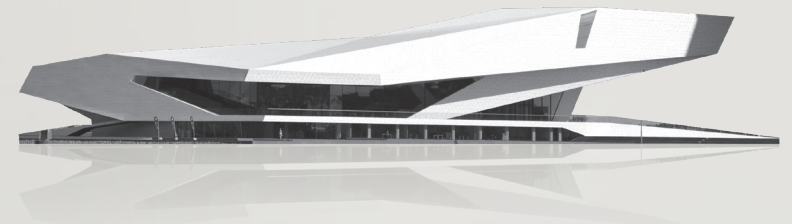
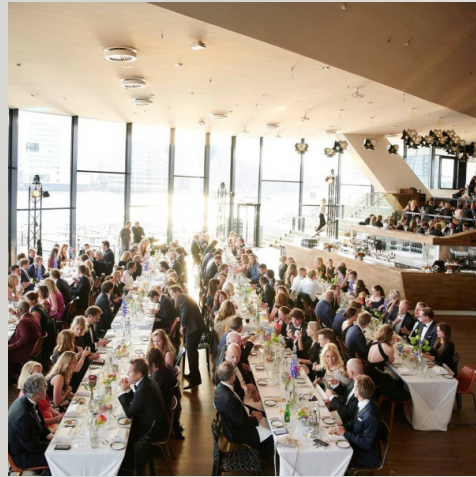
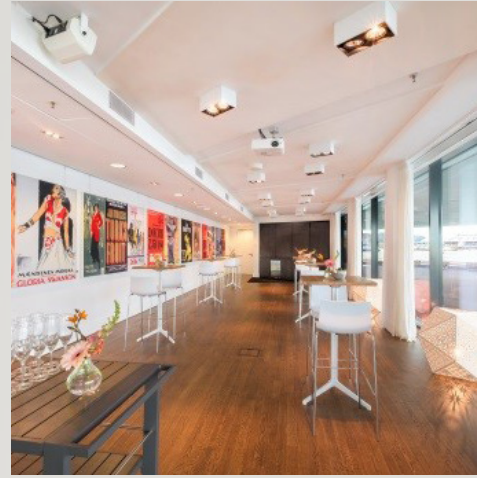
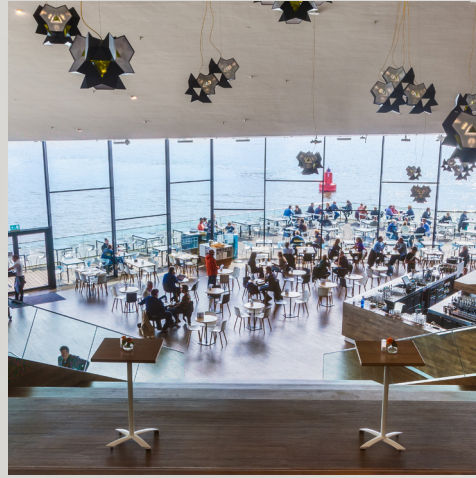
In case the total amount of persons changes, a revised quotation will be made. Of course we are always more than willing to write a tailor-made proposal for you.

Half day Packages are based upon
programs of 4 hours

Full day Packages + drinks are based upon
programs of 8 hours.

Full day + dinner Packages are based upon
programs of 12 hours.





HALF DAY PACKAGES – MORNING

Morning 1

Unlimited coffee, espresso, cappuccino, tea, mineral water and fresh orange juice.

Water taps with delicious syrups from Sapinca
Hand fruit placed on the bar.

Variety of sweet treats during welcome and the coffee breaks such as Dutch 'Amsterdam' cookies, mini muffins and mini carrot cake.

Combination of delicious sandwiches and wraps for lunch with toppings such as cheese, hummus, chicken and Filet American. (Based on three sandwiches pp)

Morning 2

Unlimited coffee, espresso, cappuccino, tea, mineral water and fresh orange juice.

Water taps with delicious syrups from Sapinca
Hand fruit placed on the bar.

Variety of sweet treats during welcome and the coffee breaks such as mini madeleines, tiny Tony's and macaroons. These will be served on etageres which we will place on the tables.

Luxurious sandwich lunch with toppings such as buffalo mozzarella with grilled vegetables, home-made tuna salad and brie with Parma ham. Besides your guests can grab a tasty home-made soup at the soup station. (Based on 2 sandwiches and 1 soup pp)

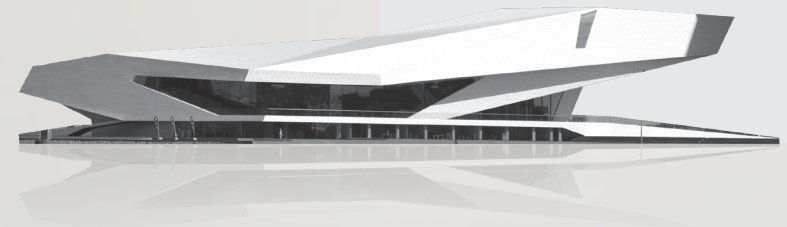
PRICE INDICATION

Morning 1

100 persons € 49,95
200 persons € 48,50
300 persons € 46,00

Morning 2

100 persons € 56,95
200 persons € 54,75
300 persons € 52,50



HALF DAY PACKAGES – AFTERNOON

Afternoon 1

Welcome with a luxurious sandwich lunch consisting of various sandwiches and wraps with toppings such as grilled sausage with honey mustard sauce, home grilled chicken roulade with cucumber, muhammara with brie and goat cheese with pomegranate and arugula. (Based on three sandwiches pp)

Unlimited coffee, espresso, cappuccino, tea, mineral water and fresh orange juice.

Water taps with delicious syrups from Sapinca.
Hand fruit placed on the bar.

Sweet treats during the coffee break such as coconut macaroons and mini Dutch 'Stroopwafels'. These items will be placed on the high tables.

Closing drinks including drinks from the Dutch assortment and table snacks such as mixed nuts and sweet potato crisps.



Afternoon 2

Welcome with luxurious sandwich lunch consisting of rustic bread and a variety of crusty rolls topped with items such as buffalo mozzarella with grilled vegetables, home-made mackerel salad and gorgonzola with Parma ham. Besides we will serve your guests delicious home-made soup from the soup station. (Based on two sandwiches and one soup pp)

Unlimited coffee, espresso, cappuccino, tea, mineral water and fresh orange juice.

Water taps with delicious syrups from Sapinca.

Hand fruit placed on the bar.

Sweet treats during the coffee break such as mini eclairs, chocolate chip cookies and pastel de nata.

Closing drinks including drinks from the Dutch assortment and table snacks such as mixed nuts and prawn crackers. Furthermore we will serve (vegetarian) Dutch 'Bitterballs' with mustard, goat cheese tart with thyme, lemon zest and green asparagus and vegetable gyozas with wasabi mayonnaise.

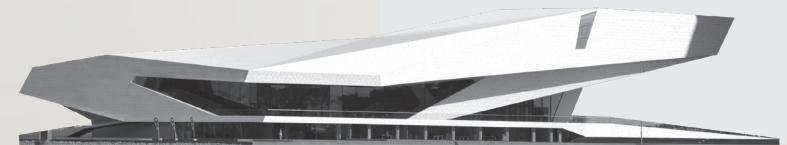
PRICE INDICATION

Afternoon 1

100 persons € 54,75
200 persons € 51,75
300 persons € 49,75

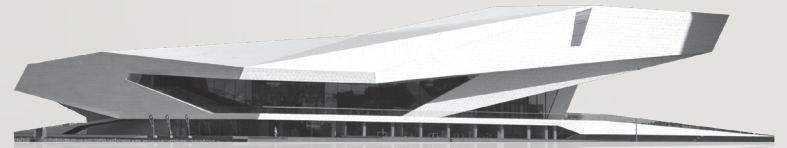
Afternoon 2

100 persons € 63,75
200 persons € 62,75
300 persons € 59,75





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FULL DAY PACKAGES

Full day 1

Unlimited coffee, espresso, cappuccino, tea, mineral water and fresh orange juice.

Water taps with delicious syrups from Sapinca.

Hand fruit placed on the bar.

Variety of sweet treats during welcome and the coffee breaks such as lemon cake, peanut rocks and cranberry oat cookies.

Luxurious sandwich lunch consisting of various crusty rolls and wraps topped with matured cheese with tomato and arugula, home-made chicken curry salad and a salad of celery with smoked beef and cucumber. (based on three sandwiches pp)



Full day 2

Unlimited coffee, espresso, cappuccino, tea, mineral water and fresh orange juice.

Water taps with delicious syrups from Sapinca.

Hand fruit placed on the bar.

Variety of sweet treats during welcome and the coffee breaks such as madeleines, mini carrot cake and a mini apple cake.

Luxurious sandwich lunch consisting of various crusty rolls with toppings such as buffalo mozzarella with basil mayonnaise and sundried tomato, home-made egg chive salad wit arugula and ox sausage.

Next to that your guests can grab delicious home-made soup at the soup station.
(Based on two sandwiches and one soup pp)

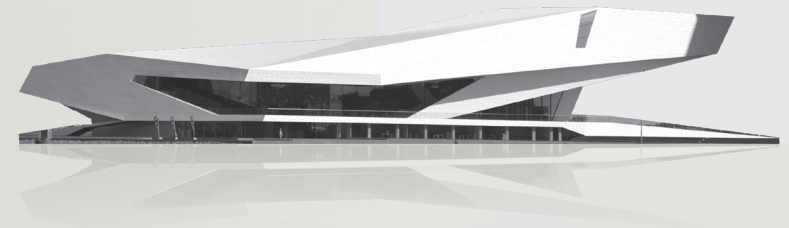
PRICE INDICATION

Full day 1

100 persons € 72,50
200 persons € 67,50
300 persons € 63,50

Full day 2

100 persons € 76,50
200 persons € 71,50
300 persons € 67,50



FULL DAY PACKAGES

Full day + Drinks 1

Unlimited coffee, espresso, cappuccino, tea, mineral water and fresh orange juice.

Water taps with delicious syrups from Sapinca.

Hand fruit placed on the bar.

Variety of sweet treats during welcome and the coffee breaks such as ginger bread and butter cookies.

Luxurious sandwich lunch consisting of crusty rolls and wraps with toppings such as cottage cheese with smoked beef, brie with cucumber and a honey and matured cheese pesto salad. (Based on three sandwiches pp)

Closing drinks including drinks from the Dutch assortment and table snacks such as mixed nuts and a variety of salty Asian bites. Furthermore we will serve your guests delicious (vegetarian) Dutch 'Bitterballs' with mustard, spring rolls with wakame and wasabi mayonnaise and mini oyster mushroom croquettes with truffle mayonnaise.

Full day + Drinks 2

Unlimited coffee, espresso, cappuccino, tea, mineral water and fresh orange juice.

Water taps with delicious syrups from Sapinca.

Hand fruit placed on the bar.

Variety of sweet treats during welcome and the coffee breaks such as an assortment of cookies and mini brownies.

Variety of rustic breads and crusty rolls with toppings such as baba ghanoush with grilled vegetables, brie with pear and walnuts and spicy tuna salad. Besides we will serve your guests delicious home-made soup from the soup station. (Based on two sandwiches and one soup pp)

Closing drinks including drinks from the Dutch assortment and table snacks such as mixed nuts and a variety of salty Asian bites. We will serve your guests a variety of warm and cold finger food items such as yakitori with spring onion and chili pepper, mini chorizo croquette and blini with caviar of eggplant and pomegranate.

PRICE INDICATION

Full day + drinks 1

100 persons € 83,50

200 persons € 78,50

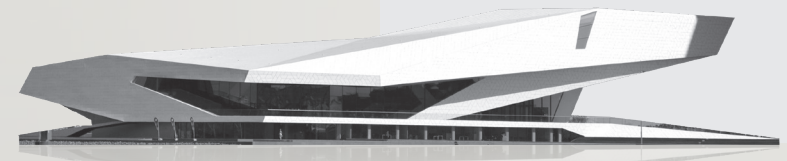
300 persons € 72,50

Full day + drinks 2

100 persons € 88,50

200 persons € 83,50

300 persons € 77,50



FULL DAY PACKAGES

Full day + Dinner 1

Unlimited coffee, espresso, cappuccino, tea, mineral water and fresh orange juice.

Water taps with delicious syrups from Sapinca.

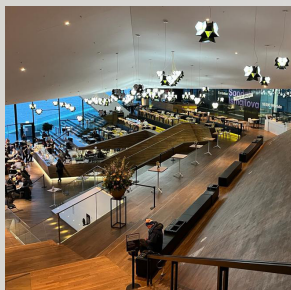
Hand fruit placed on the bar.

Variety of sweet treats during welcome and the coffee breaks such as 'Amsterdam' cookies, mini muffins and mini carrot cake.

Luxurious sandwich lunch consisting of a variety of breads and wraps with toppings such as grilled sausage with honey mustard sauce, home grilled chicken roulade with cucumber, muhammara with brie and goat cheese with pomegranate and arugula. (Based on three sandwiches pp)

Closing drinks including drinks from the Dutch assortment and table snacks such as mixed nuts and crispy rice crackers.

Shortly after the drinks the dinner will start. We will serve filling bites such as mini quiche in several flavours. Besides we will place multiple food stations with for example small poke bowls, Asian buffet or Mumbai buffet.



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Full day + Dinner 2

Unlimited coffee, espresso, cappuccino, tea, mineral water and fresh orange juice.

Water taps with delicious syrups from Sapinca.

Hand fruit placed on the bar.

Variety of sweet treats during welcome and the coffee breaks such as an assortment of cookies.

Luxurious sandwich lunch consisting of rustic bread and crusty rolls with buffalo mozzarella with grilled vegetables, ox sausage and brie with Parma ham. Furthermore we will serve your guests delicious home-made soup from the soup station. (Based on two sandwiches and one soup pp)

Closing drinks including drinks from the Dutch assortment and table snacks such as mixed nuts and vegetable crisps. In addition we will serve bites such as oyster mushroom 'Bitterballs' with mustard and mini shrimp croquettes.

Shortly after the drinks the 5 course walking dinner will start. Please find an impression of the menu below.

Roasted leek | Taleggio | Orange | Fig
Beetroot | Vadouvan | Apple syrup | Pistachio
Wing of ray | Barigoule | La ratte | Beurre blanc
Sweet potato | Entrecote | Mustard
Blood orange | Meringue

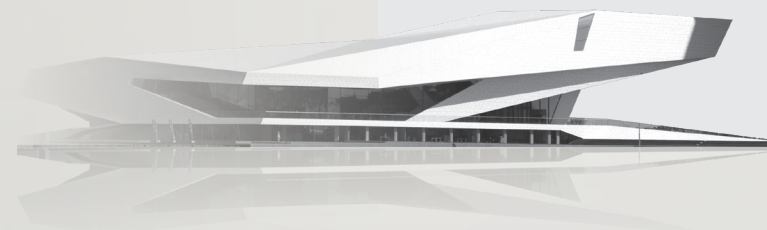
PRICE INDICATION

Full day + Dinner 1

100 persons € 142,50
200 persons € 131,75
300 persons € 127,50

Full day + Dinner 2

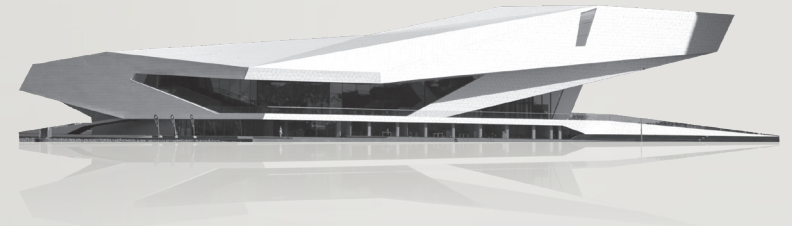
100 persons € 157,50
200 persons € 144,50
300 persons € 139,90





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DINNER

Price upon request

Impression menu sit down Dinner 3 courses

On the tables we serve bread and butter.

Tomato | Rose water | Pistachio | Thyme | Burrata
Veal cheek | Radicchio | Walnut | Apple
Pear | Caramel | Almond

Impression vegetarian menu

Roasted leek | Taleggio | Orange | Fig
Roasted celeriac | Cream of porcini mushrooms |
Caramelized hazelnuts | Savarin
Pie crust | Frangipane very thin slices apple | Vanilla |
Tonka bean



Walking Dinner

We will serve your guests a delicious 5 course walking dinner. Please find an impression of the menu below.

We can adjust the menu based upon your wishes.

Eggplant | Feta almond cream | Pomegranate
Celeriac | Cepes | Hazelnuts
Halibut | Nori | Orange | Girolles
Guinea fowl | Ballotine | Corn | Iranian pistachio
Apple | Frangipane | Vanilla

Food station dinner

In the Foyer we can place several food stations, from which the guests can grab the food.

Mumbay food station

Yellow chicken curry
Yellow vegetarian curry
With rice, papadums, naan bread and cilantro

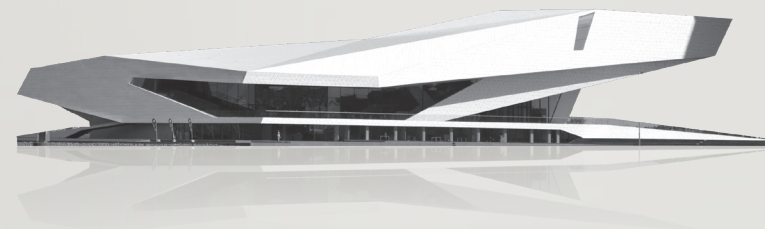
Bali Food station

Repeh bali with home-made spicy sauce
Tempeh in home-made spicy sauce
With rice, fried onion, sour and prawn crackers

Eastern burger station

Pulled chicken and teriyaki
Fish burger with lemon mayonnaise
Vegetarian burger with curry kale and sesame mayonnaise

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OPTIONAL ADDITIONS

Drinks

Fresh 'shot' juices such as ginger and curcuma for a refreshing start of the program.

Fresh juices

Would you like to add anything more unique to your event? We can arrange a special 'smoothie bicycle'. Guests can blend their own smoothie while cycling on the bike.

Lemonade bar

In the area we will place a Lemonade bar, this bar is mobile and could therefore be placed wherever you prefer.

Lemonades are made of fresh fruit and crushed ice and can be tapped by the guests. The bar will be decorated with items such as fresh fruit.

- Strawberries, raspberries, blueberries
- Orange, rosemary and clove
- Lemon, lime and mint

Of course everything is possible and we can arrange other flavours for you as well.

Lunch additions

Sandwich salmon, dill and capers day price

Sandwich carpaccio with arugula, Parmesan cheese and pesto/truffle mayonnaise.

Soup buffet with delicious fresh soups with garnish

Handy salad

Caesar salad

with chicken, Parmesan cheese, croutons

Spinach pasta salad

with feta, olives and sundried tomato

Fruit salad

Bun Bar*

Below Oishii Buns can be specially served for your event. These special buns are comfort food with high quality. With the Classic Kepler, The Peking, The Bangkok Dangerous and The Yasai fresh from the grill, we could serve anything you like!

Kepler 442-B

With vegetables, cheese and nuts

The Peking

Peking duck, hoi sin sauce and pak choi

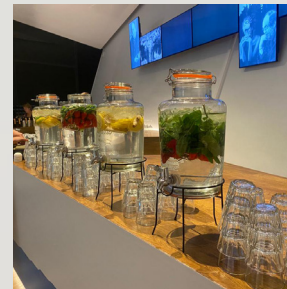
The Bangkok Dangerous

Aberdeen Angus, dragon breath and pickles

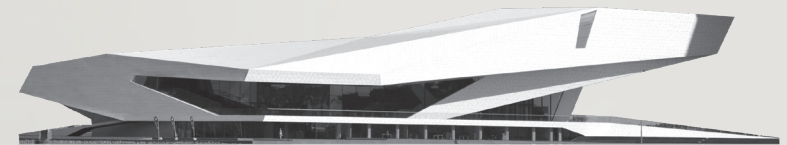
The Yasai

Vegan minced meat, sesame oil, wasabi mayonnaise and sunomono pickles

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*Price upon request



OPTIONAL ADDITIONS

Cocktail & Mocktail bar

Please enjoy our unique and exclusive cocktails or mocktails. The cocktail bar can be fully adjusted to every event, location or setting. We can place a white or black bar in the area, but it is also possible to customize the bar with your own design. We can serve any cocktail or mocktail, please find an impression below:

Mojito

Lime, mint, Dark & stormy rum,
ginger beer and lime juice

Mojito Mocktail (non-alcohol)

Lime, mint, ginger beer

Dutch mule

Jenever, ginger ale, lemon

Passion Floreale Mocktail (non-alcohol)

Martini Floreale, vanilla, passion fruit and
pineapple syrup, rose water, dried roses

Personalised sweets*

Such as:

Marshmallows

Fortune cookies with your personal message

M&M's

Cake pops

Sweets

Other culinary additions*

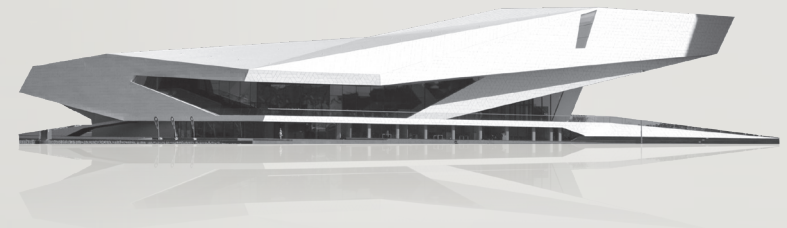
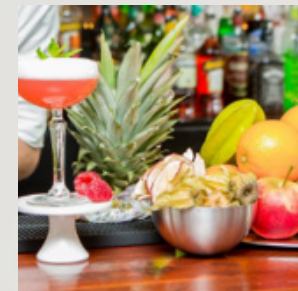
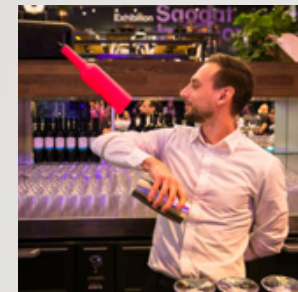
Buffet of mini donuts with several flavours

Oyster bar, with delicious oysters opened by our
Oysterman with garnish

Cheese buffet with delicious cheese from
Abraham Kef with garnish.

Charcuterie buffet, including the authentic Berkel
machine. A unique add-on to your event where the
Berkel machine will be placed central in the area. A chef
will cut the charcuterie live.

*Price upon request



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