



Information document

Group bookings / Private dining room

In principle, group bookings are for the Private dining room on the first floor.*

[* The ground-floor restaurant is only available for group dinners for up to a maximum of 10 persons (exceptions negotiable). There are limited possibilities for the full and exclusive hire of the Restaurant + Private dining room has a limited possibility by agreement]

Possibilities of the Private dining room:

- ✓ dinner or lunch: from 2 to a maximum of 45 people;
- ✓ workshops, meetings and presentations: approx. 30 people;
- ✓ receptions and standing drinks: up to 80 people

Various table layouts are possible on request. *Examples:* 2-28 people: 1 long table; 29-34 people: 3 tables arranged in a triangle shape; 34-40 people: 4 tables; 41-45 people: 9 separate tables (restaurant layout). It is also possible to combine a separate table for a meeting with a dining table for the accompanying lunch or dinner.

All catering will be provided by Brasserie van Baerle – by appointment. This also applies to receptions and business events (meetings etc.). Details of the options can be found below (pages 2, 3 and 4). Styling, decoration, name cards, flowers etc. can be arranged by Brasserie van Baerle on request.

Personal and bespoke

Audiovisual equipment is available to hire for workshops and presentations. Technical specifications and fees available on request.

Rental fees and bookings

The rental fee for hire of the *Private dining room* applies for each section of the day (morning / afternoon / evening) and depends on the amount spent. If expenditure is less than € 1000,00 the rental fee is € 300. If expenditure is € 1000 to € 1500, the rental fee is € 150. If expenditure is € 1500,00 or more, no rental fee is charged. For bookings outside opening hours (Monday and Saturday afternoons), a rental fee of € 300 will be charged in all cases.

Booking conditions and cancellation terms can be found on p. 5.

Bookings by email only: info@brasserievanbaerle.nl





Options for lunch or dinner

From the menu

For up to 10 people, you can choose freely from our menu (*à la carte*)

For 11 people or more, you can choose from the following menus:

- 2 courses (starter and main course *or* main course and dessert) € 36,00
- 3 courses (starter, main course, dessert) € 43,50
- 4 courses (starter, entremet, main course, cheese *or* dessert) € 52,50
- 5 courses (starter, entremet, main course, cheese *and* dessert) € 59,50
- 6 courses (starter, soup, entremet, main course, cheese *and* dessert) € 69,50
- **3-courses 'shared dining' menu (starter, main course and dessert) € 49,50**

*To share 3 or 4 starters, fish and meat for main course served with side dishes,
And 3 different desserts to share.*

You can compose your own menus from the enclosed Menu list (Appendix 1, page 6). You must email details of your choice of menu at least one week of the date of your booking.

- up to and including 15 people: 3 choices for each course
- up to and including 25 people: 2 choices for each course
- up to 30 people: 1 starter, 2 main courses (fish/meat), 1 dessert
- over 30 people: set menu*

** of course we will always consider dietary restrictions.*

We can supply menu cards in our standard in-house design. In consultation, your logo c+ can also be added. Price per menu card € 0,50.

We can also supply name cards for a table arrangements. Price per name card € 0,50.

Sandwich roll lunch

- 2 rich sandwiches, milk and buttermilk € 16,50
- 2 rich sandwiches, cup of soup, milk and buttermilk € 21,50
- 2 rich sandwiches, cup of soup, raisin bun, fresh orange juice, milk and buttermilk € 25,00

If preferred, we can serve **our homemade van Baerle's juices** instead of milk or buttermilk.





Wine packages

If you wish, you can select wines from the **enclosed wine list (Appendix 2, page 7)**, to be served by bottle. We will be happy to advise you.

If you prefer a **wine arrangement** you can choose from one of the **wine packages below**.

The best house and regional wines of the moment, specially selected for their good price to quality ratio. *Plus:* Half a bottle of mineral water and a cup of coffee or tea p.p.

Package 1

½ bottle of wine, ½ bottle of mineral water, 1 cup of coffee/tea **€ 21,00 p.p.**

Package 2

1 bottle of wine, ½ bottle of mineral water, 1 cup of coffee/tea **€ 35,00 p.p.**





Options for gatherings, receptions and meetings

At the table or at the bar

Roasted nuts, savoury cookies and crispy broad beans (price per person) € 3,25

Finger food (per piece)

Fines de Claires oysters € 3,75

Mini spring rolls with mushrooms and ketjap (veg.) € 3,25

Shrimp croquettes with shallot mayonnaise € 3,25

'Balik' of smoked salmon with crème fraîche € 3,25

North Sea crab mayonnaise with fried samphire € 3,25

Rouleau of guinea fowl and duck liver € 3,25

Crostini with steak tartare and morel mushrooms, mayonnaise € 3,25

'Bitterballen' (a Dutch meat-based savoury snack), 12 pieces €12,00

A selection of our drinks

Coffee starting from € 3,30

Tea (per pot) € 4,05

Mineral water (bottle 0.75l.) € 4,75

Soft drinks starting from € 2,95

Kir Royal € 9,95

Draught beer, Brand Up starting from € 3,40

Port, Sherry, Martini and Campari starting from € 5,00

Whisky, Gin and Bacardi starting from € 6,50

Cognac, Armagnac and Calvados starting from € 7,50

Wine or wine packages

On request, based on the enclosed wine list (Appendix 2, page 7)





Booking conditions and cancellation terms

Provisional reservation / Definitive booking

Anyone considering making a group booking can make a provisional reservation (between 1 and 14 days - depending on the date of the booking) of the intended date and booking.

The *provisional reservation* will be converted into a *(definite) booking* following receipt of:

- (a) written confirmation of the desired booking; and
- (b) the advance payment

Without confirmation and advance payment, the provisional reservation will automatically lapse at the end of the end of the agreed provisional reservation period.

Advance payment

For a definitive booking, an advance payment of € 20,00 per person is required. Brasserie van Baerle may demand a higher or lower advance payment in certain cases. The advance payment will be deducted from the final bill or – in the event of cancellation – from the amount payable in accordance with the cancellation terms.

How many people?

When making a booking, please indicate the number of people expected to attend. This number can be changed – in writing only – up to 24 hours before the time of the booking. The number of people known at that time will be definitive and used to calculate the minimum charge according to the agreed menu price.

Cancellation terms

In addition to the standard conditions for the Dutch hotel and catering industry (*Uniforme Voorwaarden Horeca*), the following cancellation terms also apply to group bookings (*unless otherwise specified in the booking agreements*):

- In the event of cancellation within 21 days before the time of booking, a charge of € 20,00 per person is payable.
- In the event of cancellation between 7 days (1 week) and 1 day (24 hours) before the time of booking, a charge of € 40,00 per person is payable *Plus the room rental fee (€ 300)*.
- In the event of cancellation within 24 hours of the time of booking and for no shows, a charge of € 55,00 per person is payable *Plus the room rental fee (€ 300)*.

Final payment

The final bill will be based on the actual number of people present, with the number of persons confirmed at least 24 hours in advance serving as the minimum. The charge will be made up of the agreed menu price, plus any additional food and drink consumed, the room rental charge and any other charges (if applicable).

Payments on account

For payments on account, an additional administrative charge of € 19.50 will be added to the invoice. The account must be settled within 10 days. Failure to meet the payment deadline will result in collection charges being incurred.



APPENDIX 1:

Menu for group reservations

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Starters and entremets

Small Risotto Nero with squid and aioli

Cauliflower steak, Colombo curry powder, fried shrimps and Seroendeng mayonnaise (V possible)

Van Baerle's Caesar salad (V possible)

Creamy soup of fennel with a Bloody Mary pearl (V)

Balik of smoked salmon with crème fraîche and herring caviar

Shrimp croquettes with shallot mayonnaise and samphire

Steak tartare with morel mushroom mayonnaise and poached egg

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Main courses

Risotto Nero with squid and aioli

Zucchini from the BBQ with aioli, samphire, Pied de Mouton mushrooms and celeriac jus (V)

Sea bream fillet with spinach, polenta and a beurre blanc

Sautéed cod served with white cabbage, rösti and Hollandaise sauce

Confit of guinea fowl and ragout of guinea fowl with mushrooms, brioche and fennel salad

Veal Ribeye with Béarnaise sauce

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Desserts

Selection of seasonal cheeses

Mandarin tartlet with Breton biscuit and mocha-stracciatella ice cream

Chocolate cake with Mascarpone cream, hot caramel sauce and pecan ice cream

Crème brûlée with vanilla and cinnamon ice cream

Please let us know if you have vegetarian wishes...we can send you our vegetarian options





APPENDIX 2:

Wine list for group reservations

Sparkling wines

Cava, Raventos i Blanc '16	€ 35,00
Crémant de Bourgogne, Bailly Lapierre	€ 39,50
Champagne 'Signature' Premier Cru NV, Bauchet, Montagne de Reims <i>Magnum 135,00</i>	€ 69,95

White

Le Chenin d'Ailleurs '17, Francois Chidaine, Loire	€ 37,00
Les Quatre fils Aymon (Chardonnay and Aligoté grapes), Vin de France	€ 27,50
Chardonnay Bugey '16, Domaine Trichon, Savoie	€ 34,50
Rully '14 'En Villerange', Claudie Jobard, Burgundy	€ 57,50
Picpoul de Pinet '18, Savary de Beauregard, Languedoc	€ 29,75
Grüner Veltliner '18 'Terassen Federspiel', Domäne Wachau	€ 37,50
Soave Classico 'Monte Carbonare' '17, Suavia, Veneto <i>Magnum 90,00</i>	€ 45,00
Albariño de Fefiñanes '18 Bod.del Palacio del Fefiñanes, Rias Baixas <i>Magnum 77,50</i>	€ 39,50

Red

Bourgueil '18 'Jour de Soif, Domaine de Bel Air, Loire	€ 29,50
Bourgogne Pinot Noir '16, Marchand, Burgundy	€ 52,50
Fleurie '17 'La Roilette', Bernard Métrat (TV), Beaujolais	€ 37,00
Morgon '17, Guy Breton, Beaujolais	€ 45,00
Vigne de la Dame '16 Sablet, Côtes du Rhône Villages (<i>from our own vineyard</i>)	€ 27,50
Château l'Ermitage '15, Lustrac -Médoc, Bordeaux	€ 49,50
Spätburgunder '17, Weingut Regnery, Mosel	€ 37,00
Chiroubles '15, 'La Scandaleuse' Bernard Métrat, (Terra Vitis) Beaujolais <i>Magnum 75,00</i>	€ 75,00
Barolo '14 Patres, Cantine San Silvestro, Piedmont	€ 65,00
Valpolicella Ripasso '16, Capitel San Rocco, Tedeschi, Veneto	€ 43,50

More choices?

Ask for the complete wine list of Brasserie van Baerle

