





# Meeting packages

Price per perso	on Incl. VAT	Excl. VAT
Full-day package (8 hours) up to 100 people Full-day package (8 hours) more than 100 people	€ 55.00 € € 49.00	€ 50.46 € 44.95
Excludes fee for room rental and AV supplies		

#### Welcome!

- · Coffee, tea and biscuits from the Koeckebackers
- · Still and sparkling Ecotap water

#### Morning break: refreshments to help boost your energy level.

- · Coffee, tea, organic juices from Schulp with banana bread and lemon drizzle cake
- · Still and sparkling Ecotap water
- Fruit water

#### Lunch time! We serve a sandwich selection of the season

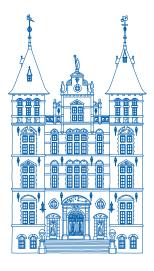
- · Homemade soup of the season
- · A selection of bread rolls, wraps and sandwiches generously filled with luxury meats, cheese or fish and with a range of toppings and dressings
- · Savoury pies from Pom-Pie
- 'Zero waste' salad of the day
- · Orange juice, organic milk and organic juices from Schulp
- · Coffee, tea and Ecotap water
- · Piece of fruit

# Afternoon break: a short break with some tempting treats, so that you can fully focus on your meeting afterwards.

You can choose between:

- · Standard break with coffee, tea, soft drinks and Pipers potato crisps (various flavours)
- Healthy break with still and sparkling Ecotap water, smoothies (made with seasonal fruit) and granola bars from Firma Taart

Prefer a hot lunch? Check page 13 for our options.
A surcharge applies € 1.75 € 1.61



#### **CONFERENCES & EVENTS**



#### **Moyee Coffee**

We look forward to welcoming you with a cup of coffee that is as fair as flavoursome!
Sustainability is important to us and that's reflected in the products that we serve. Take our Moyee Coffee, for instance. Organic coffee of the highest standard. The coffee is 100% fair chain, so everyone involved in producing it benefits from a fair reward for their work.

#### Drinks

Would you like to finish the day with a drink? We can provide a complete service including wine, beer and soft drinks with luxury nuts from Gotjé.

One hour of drinks: € 9.95 p.p.

Per extra half hour: € 4.95 p.p.

Prices include VAT



# Meeting packages

Prices are per person	Incl. VAT	Excl. VAT
Half-day package (4 hours) up to 100 people Half-day package (4 hours) more than 100 people	€ 24.00 € 18.50	€ 21.88 € 17.01
Excludes fee for room rental and AV supplies		

# Depending on which half of the day you wish to book, the morning or afternoon break will be included.

#### Welcome!

- · Coffee, tea and biscuits from the Koeckebackers
- · Still and sparkling Ecotap water

#### Morning break: refreshments to help boost your energy level.

- · Coffee, tea, organic juices from Schulp with banana bread and lemon drizzle cake
- · Still and sparkling Ecotap water
- · Fruit water

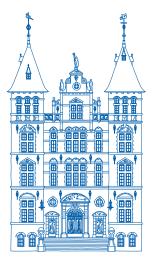
# Afternoon break: a short break with some tempting treats, so that you can fully focus on your meeting afterwards.

You can choose between:

- · Standard break with coffee, tea, soft drinks and Pipers potato crisps (various flavours)
- · Healthy break with still and sparkling Ecotap water, smoothies (made with seasonal fruit) and granola bars from Firma Taart

# You can also extend your half-day package with a seasonal sandwich lunch € 19.50 € 17.88

- · Homemade soup of the season
- · A selection of bread rolls, wraps and sandwiches generously filled with luxury meats, cheese or fish and with a range of toppings and dressings
- · Savoury vegetarian pies from Pom-Pie
- · Orange juice, organic milk and organic juices from Schulp



#### **CONFERENCES & EVENTS**



#### An extra boost

Would you like to extend the lunch menu by including extra options, such as a delicious poké bowl or a lentil salad? You can see a complete overview of the additional options on page 12!

#### Drinks

Would you like to finish the day with a drink? We can provide a complete service including wine, beer and soft drinks with luxury nuts from Gotjé.

One hour of drinks: € 9.95 p.p.

Per extra half hour: € 4.95 p.p.

Prices include VAT



# Complete meeting packages

	Price per person	Incl. VAT	Excl. VAT	
Full-day package with lunch (8 hou Includes fee for location and AV supplies	ırs)	€ 84.50	€ 74.32	

#### Welcome!

· Coffee, tea and biscuits from the Koeckebackers

#### Morning break: refreshments to help boost your energy level.

- · Coffee, tea, organic juices from Schulp with banana bread and lemon drizzle cake
- · Still and sparkling Ecotap water

#### Lunchtime! Enjoy our lunchtime sandwiches at De Tropen café-restaurant

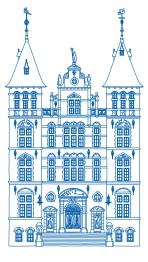
- · Homemade soup of the season
- · A selection of filled bread rolls and sandwiches
- · Savoury vegetarian pies from Pom-Pie
- · Orange juice and still and sparkling Ecotap water
- · Piece of fruit or fruit salad

# Afternoon break: a short break with some tempting treats, so that you can fully focus on your meeting afterwards.

- · Coffee, tea and soft drinks with granola bars from Firma Taart
- · Still and sparkling Ecotap water

We also provide still and sparkling Ecotap water in the meeting room

Our complete meeting packages can be booked from ten to forty persons. These packages include room rental for the Board Room, Council Room, Governors' Room, Emma Room and Claus Room.



#### **CONFERENCES & EVENTS**

#### An extra boost

Would you like to extend the lunch menu by including extra options, such as a delicious poké bowl or a lentil salad? You can see a complete overview of the additional options on page 12!



#### Drinks

Would you like to finish the day with a drink? We can provide a complete service including wine, beer and soft drinks with luxury nuts from Gotjé.

One hour of drinks:  $\bigcirc$  9.95 p.p. Per extra half hour:  $\bigcirc$  4.95 p.p. Prices include VAT



# Complete meeting packages

	Price per person	Incl. VAT	Excl. VAT
Half-day package with lunch (4 hou	rs)	€ 59.50	€ 52.86
Includes fee for location and AV supplies			

#### Welcome!

· Coffee, tea and biscuits from the Koeckebackers

#### Break: refreshments to help boost your energy level.

- · Coffee, tea, organic juices from Schulp with banana bread and lemon drizzle cake
- · Still and sparkling Ecotap water

#### Enjoy our lunchtime sandwiches at De Tropen café-restaurant

- · Homemade soup of the season
- · A selection of filled bread rolls and sandwiches
- · Savoury vegetarian pies from Pom-Pie
- · Orange juice and still and sparkling Ecotap water
- · Piece of fruit or fruit salad

We also provide still and sparkling Ecotap water in the meeting room

	Price per person	Incl. VAT	Excl. VAT
Half-day package (4 hours)		€ 48.50	€ 43.00
Includes fee for location and AV supplies			

#### Welcome!

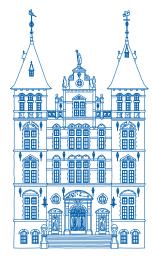
· Coffee, tea and biscuits from the Koeckebackers

#### Break: refreshments to help boost your energy level.

- · Coffee, tea, organic juices from Schulp with banana bread and lemon drizzle cake
- · Still and sparkling Ecotap water

We also provide still and sparkling Ecotap water in the meeting room

Our complete meeting packages can be booked from ten to forty persons. These packages include room rental for the Board Room, Council Room, Governors' Room, Emma Room and Claus Room.



#### **CONFERENCES & EVENTS**



#### Koeckebackers

Biscuits from the Koeckebackers – more than just delicious. These biscuits are made by a social enterprise. Koeckebackers offers people who would otherwise not be able to work the chance of a successful future. A wonderful initiative that we are happy to support!

#### Drinks

Would you like to finish the day with a drink? We can provide a complete service including wine, beer and soft drinks with luxury nuts from Gotjé.

€ 9.95 p.p.

€ 4.95 p.p.

One hour of drinks:
Per extra half hour:
Prices include VAT





# Time for a break... Coffee, tea and something to keep you going!

	Prices are per person	Incl. VAT	Excl. VAT
Coffee break		€ 4.00	€ 3.67
. Coffee and tea		·	

- Coffee and tea
- Coffee, tea and biscuits from the Koeckebackers
- Still and sparkling Ecotap water

Deluxe coffee break	€ 7.25	€ 6.76
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- · Coffee and tea
- Selection of pastries from Kuyt patisserie: apple cakes, brownies, mini meringues and macarons
- Still and sparkling Ecotap water

Four-hour deal	€ 10.00	€ 9.17
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· Coffee, tea and still and sparkling Ecotap water with biscuits from the Koeckebackers Half-day package served in the meeting room

#### € 15.00 Eight-hour deal € 13.76

· Coffee, tea and still and sparkling Ecotap water with biscuits from the Koeckebackers Full-day package served in the meeting room

Fresh break € 8.50 € 7.80

- · Organic juices from Schulp and soft drinks
- · Kummel cheese bisquits, luxury nut mix from Gotjé and Pipers potato crisps
- · Fresh apple

#### **Energy boost** € 8.95 € 8.21

- · Fruit water jug
- · Smoothies (made with seasonal fruit)
- Granola bar from Firma Taart
- Paper cone filled with dried fruits, including mango, apricots, figs, cranberries

#### **Smoothies (made with seasonal fruit)** € 5.50

- Smoothie with organic soy milk, agave, strawberry and grated coconut
- Smoothie with rice milk, spinach, banana and fresh ginger
- Smoothie with coconut milk, banana & mango
- Smoothie with organic yoghurt, forest fruit & banana

#### Breakfast package Good VEGAN 🦫

€ 7.50

€ 8.72

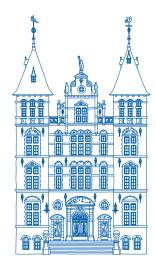
- Overnight Chia with rice milk, banana and a topping of granola and coconut flakes
- Tropical fruits and orange juice

#### Breakfast package Better € 9.50

- Organic yoghurt with granola by Tlant and a selection of toppings (such as hemp seed, mulberries, goji berries, coconut)
- Mix of croissants & scones with clotted cream and a selection of jams by Tlant
- Tropical fruits and orange juice

#### **Breakfast Package Best** € 14.50 € 13.30

- Casseroled egg with ham, cheese and chives (also available without ham)
- Mini ciabatta with house smoked salmon, avocado spread and alfalfa
- Mini waldkorn bun with mature farmers cheese & tapenade of sundried tomatoes
- Scotch pancake with maple syrup
- Cinnabun
- Breakfast smoothie of tropical fruits



#### **CONFERENCES & EVENTS**



#### **Smoothies**

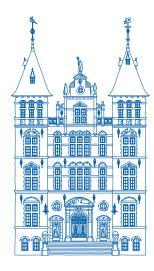
Our smoothies are made of 100% plant-based ingredients, so everyone – vegan or not – can enjoy them!





# Sometimes you just want a bit extra...

	Prices are per person, minimal 10 pieces per item	Incl. VAT	Excl. VAT
	Organic seasonal piece of fruit	€ 1.85	€ 1.70
٠	Fresh fruit salad	€ 4.75	€ 4.36
	Organic yoghurt with granola by Tlant with a selection o	f	
	toppings including hemp seed, goji berries, dried fruits	€ 4.75	€ 4.36
	Plant-based yoghurt with granola by Tlant with a selection	on	
	of toppings including hemp seed, goji berries, dried fruits	:€ 5.75	€ 5.28
	Croissants and scones with jam by Tlant	€ 3.50	€ 3.21
	Apple cake from patisserie Kuyt	€ 4.75	€ 4.36
	Ginger and spice cake from patisserie Kuyt	€ 3.75	€ 3.44
	Banana bread by Rumbaba	€ 3.00	€ 2.75
	Lemon drizzle cake by Rumbaba	€ 3.00	€ 2.75
	Cranberry cake by Rumbaba	€ 3.00	€ 2.75
	Carrot cake from patisserie Kuyt	€ 4.50	€4.13
	Cheesecake from patisserie Kuyt	€ 4.50	€4.13
	Chocolate brownies from patisserie Kuyt	€ 4.50	€4.13
	Eclairs in a range of flavours (made with seasonal fruit)	€ 3.75	€ 3.44
	Macarons from patisserie Kuyt	€ 3.00	€ 2.75
	Mini-meringues in tropical flavours from patisserie Kuyt	€ 1.25	€ 1.15
	Petit fours	€ 3.75	€ 3.44
	Petit fours with your logo	€ 4.75	€ 4.36
	Granola bars by Firma Pie	€ 3.85	€ 3.53
	Tony Chocolonely (50 gram)	€ 2.50	€ 2.29



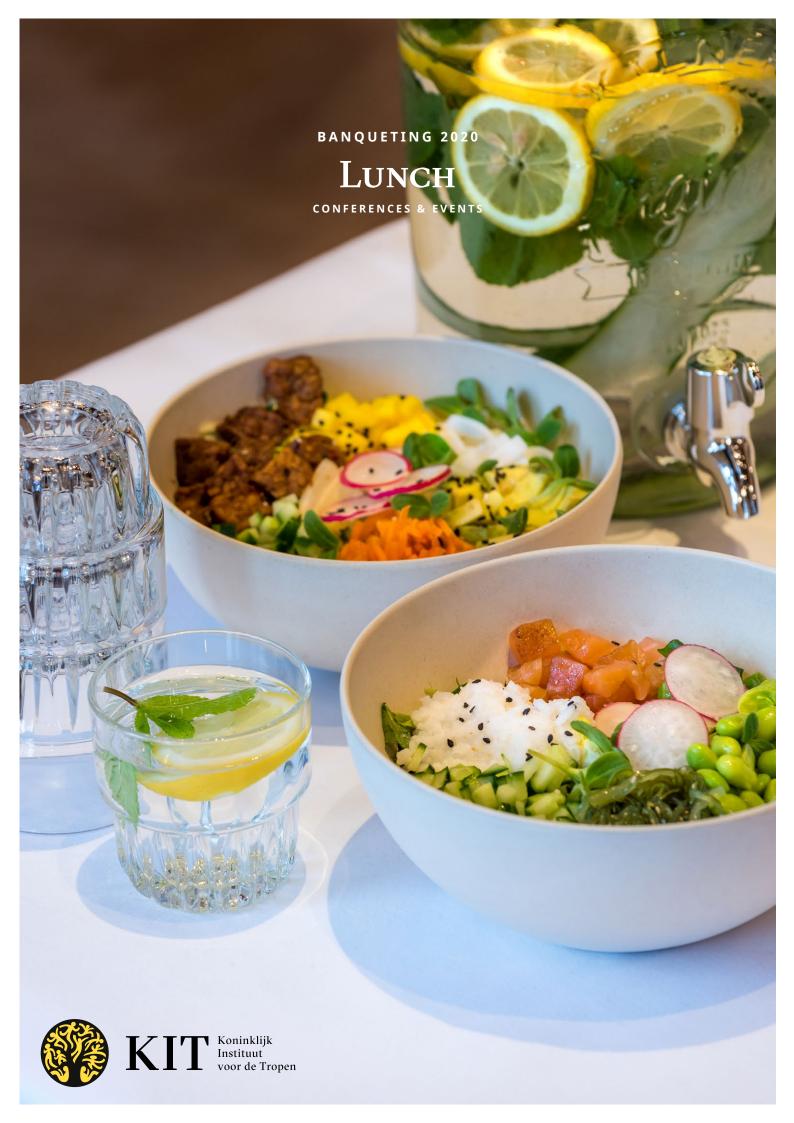
### **CONFERENCES & EVENTS**





### **Tlant**

Tlant is a bakery that focuses on sustainable catering. They make sure that there is a link between healthy food, local farmers and the countryside. The result: honest, delicious products, such as the muesli we are proud to serve to you!





# No good decision was ever made on an empty stomach...

Dutch-style lunch menu	€ 19.50	€ 17.88
· A range of different types of bread rolls with meats,		
ahaasa and fish		

Prices are per person

Incl. VAT

Excl. VAT

- cheese and fish
- Orange juice, organic milk and organic juices from Schulp
- Piece of seasonal fruit

Seasonal Sandwich lunch	€ 24.75	€ 22.71
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- · Homemade soup of the season
- · A selection of bread rolls, wraps and sandwiches generously filled with luxury meats, cheese or fish and with a range of toppings and dressings
- · Savoury vegetarian pies from Pom-Pie
- Orange juice, organic milk and organic juices from Schulp
- Piece of seasonal fruit

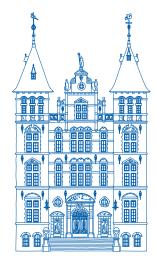
#### Healthy choice lunch (thirty persons or more) € 24.75

- · Homemade soup of the season
- · Green salad with courgetti, asparagus, avocado, green pepper, soy beans, green tomatoes and a mix of nuts and balsamic dressing
- · Puy lentil salad with goat cheese
- · Crusty organic bread from Carl Siegert with butter
- · Spicy hummus, baba ganoush and muhammara
- · Fruit water jug, still and sparkling Ecotap water and organic juices from Schulp

Would you like to enjoy a 100% organic seasonal sandwich menu? The supplement for this is € 8.00 € 7.28

Would you like to substitute the sandwiches in one of our lunch packages with a larger variety of mini-sandwiches? The supplement for this is € 2.50 € 2.29

The Dutch-style lunch, seasonal sandwich lunch and salads are available for groups of ten or more, the other lunch options for thirty or more.



#### **CONFERENCES & EVENTS**



#### **Schulp fruit juices**

You can taste the difference right away. Schulp Fruit juices are full of healthy fruit. These organic juices are produced sustainably from locally grown fruit. To cut down on food miles, the entire process - from pressing to filling the bottles – takes place in-house. But that's not all... The juices are really sumptuous: this is pure juice with nothing added!





# A few more extras? Give your lunch an extra boost with this delicious selection of dishes!

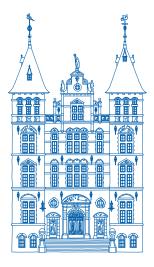
Pr	rices are per person	Incl. VAT	Excl. VAT
Additional options		6	6
<ul><li> Homemade soup of the day</li><li> Slice of cornbread with sour cream and</li><li> Bun with croquette from Lodewijck</li></ul>	tomato chutney	€ 3.75 € 4.25	€ 3.44 € 3.90
with mustard <b>VEGAN</b> %  No meat sausage roll by the Vegetarian	Butcher	€ 4.75 € 4.25	€ 3.36 € 3.90
Salads	h 15	€ 4.50	€ 3.90

- · Salad with falafel, carrot, radish, cucumber, olives and red cabbage
- Green salad of courgetti, asparagus, avocado, green belle peppers, soy beans, green tomatoes with a mix of nuts and a balsamic dressing
- Salad of house smoked salmon, edamame beans, brown rice, cucumber, beetroot and avocado
- Couscous salad with red bell pepper, spring onion, roasted pumpkin and carrot, basil, lentils and tomato
- · Chick pea feta salad, bell pepper, cucumber, red onion, cherry tomatoes and coriander
- Bulgur salad with roasted bell pepper dressing, sundries tomatoes, red onion, cucumber, parsley and chick peas

<ul> <li>Pom-pie with lentil curry VEGAN </li> <li>Pom-pie with spinach and feta</li> <li>Pom-pie with beef and Guinness</li> <li>Pom-pie with Thai chicken</li> </ul>	€ 4.00 € 4.00 € 4.00	€ 3.69 € 3.69 € 3.69
· Rib eye, carved by the chef at your buffet table	€ 4.50	€ 4.13

Would you like to replace one the sandwiches in of our lunch packages with a larger number of mini sandwiches? 
Then a surcharge applies of & 2.50 & 2.29

The minimum order for the Dutch-style lunch, seasonal sandwich lunch and salads is 10 persons. The other lunch options are from 30 persons.



#### **CONFERENCES & EVENTS**



#### **Pies from Pom-Pie**

Each of these delicious pies from Pom-Pie has been lovingly and carefully prepared by hand, the old-fashioned way. And you can really taste it. Each Pom-Pie is generously filled using only the best ingredients. Our menu includes several different flavours – something for everyone!





# Surprise your international guests with a hot lunch!

Eastern flavour lunch	€ 26.50	€ 24.31
· Indian chicken masala		

Prices are per person

Incl. VAT

Excl. VAT

- · Vegetarian curry with vegetables
- Green salad with courgetti, asparagus, avocado, green pepper, soy beans, green tomatoes and a mix of nuts and balsamic dressing
- · Quinoa salad with grilled vegetables
- · Organic rice
- · Crusty organic bread from Carl Siegert with butter
- · Mini-dessert of the chef
- · Fruit water jug, still and sparkling Ecotap water and organic juices from Schulp

Tuscan lunch	€ 26.50	€ 24.31
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- · Ravioli stuffed with spinach & ricotta
- · Roasted potato and Provençal style chicken
- · Tomato salad with red onion
- · Salad with feta, olives, cucumber, tomato and bell pepper
- · Crusty organic bread from Carl Siegert with butter
- · Mini-dessert of the chef
- Fruit water jug, still and sparkling Ecotap water and organic juices from Schulp

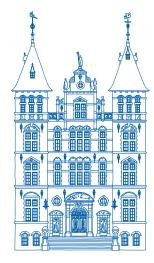
#### **Tropical lunch** € 26.50 € 24.31

- · Nasi goreng with chicken
- · Chop suey with basmati rice
- · Pickled vegetables
- Oriental salad with Bok Choy, bean sprouts, carrot, cucumber & coriander
- · Crusty organic bread from Carl Siegert with butter
- · Mini-dessert of the chef
- · Fruit water jug, still and sparkling Ecotap water and organic juices from Schulp

#### Street food lunch € 32.75 € 30.05

Selection of the following dishes:

- · Mini oyster mushroom burger with miso topping
- · Lamb merguez hotdog with spicy sauce
- · Thai Pom-Pie with chicken and curry
- · Chicken skewer with Surinamese satay sauce
- · Vegetarian shawarma with vegan garlic sauce
- · Take-away box with noodle salad
- · Still and sparkling Ecotap water, organic juices from Schulp and home-made ginger beer (alcohol-free)







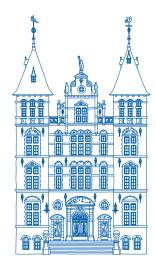
BANQUETING 2020 DRINKS
CONFERENCES & EVENTS



## Feel like a drink?

You can choose one of our full packages to conclude your meeting or conference in style and enjoy a drink as you mingle.

Prices are per person	Incl. VAT	Excl. VAT
Drinks package	€ 9.95	€ 8.58
<ul> <li>Mingle with your guests for an hour following your med</li> </ul>	, , , -	
Our Dutch Drinks selection consists of soft drinks, beer	-	wines.
We also serve luxury nuts from Gotjé.		
· Each additional half hour	€ 4.95	€ 4.29
Reception package	€ 27.50	€ 24.14
<ul> <li>Mingle with your guests for two hours following your n</li> </ul>	, -	11
Our Dutch Drinks selection consists of soft drinks, been		wines.
We also serve luxury nuts from Gotjé and additionally y		
choose two luxury finger foods.		
· Each additional half hour	€ 4.95	€ 4.29
	1,75	. /
You can also choose one of our snack selections.		
KIT's bar snacks selection	€ 4.00	€ 3.67
· Kummel cheese bisquits and luxury nut mix from Gotjé		
· Pipers potato crisps (various flavours) <b>VEGAN</b> ‰		
· Crudités served with homemade Indian yoghurt dip		
KIT's vegetarian selection	€ 5.75	€ 5.28
· Corn bread with tomato chutney and crème fraiche		
· Vegetable crisps with a homemade Indian yoghurt dip		
· Naan bread served with hummus & raita		
KIT's drinks party selection	€ 6.75	€ 6.19
Dried sausage from Brandt & Levie	, ,	
· Mild farmhouse cheese served with traditional Dutch m	nustard	
· Satay and shrimp croquettes served with Madame Jeans	ette	
chilli dip and lemon mayonnaise		
KIT's Dutch selection	€ 8.75	€8.03
· Kummel cheese bisquits and luxury nut mix from Gotjé		
Mature farmhouse cheese served with traditional Dutch		
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#### **CONFERENCES & EVENTS**



#### **Nuts from Gotjé**

All the nuts that we serve come from De Nootzaak Gotjé. It's a family-run business with more than 60 years of pride and experience. Gotjé imports only the very best products from carefully selected countries!

#### KIT's Tropical selection

€ 8.75 € 8.03

· Luxury nut mix from Gotjé **VEGAN** 9/20

- Alternative option: beef bitterbal

& canapé with mackerel rilette

- · Banana chips **VEGAN** 36
- · Crudités served with a homemade Indian yoghurt dip
- · Mini bapao with chicken and served with sweet chilli sauce
- · Beef samosas from Mama Kenia served with Madame Jeanette chilli dip

· Dutch herring on rye bread with chopped onions and Amsterdam pickles

Smoked beef sausage served with traditional Dutch mustard Traditional Dutch 'bitterballen' (mini croquettes with beef) 'Bitterballen' (mini croquettes) from Lodewijck **VEGAN** %

- · Vegetarian samosas from Mama Kenia served with Madame Jeanette chilli dip
  - Alternative option: beef samosa



# Bites to complete your reception

Incl. VAT

Excl. VAT

#### **Individual bites**

Would you like to choose your own bites? You can select the best bites for your guests from the options below – whether that's vegan, vegetarian or with meat.

	Kummel cheese biscuits with a luxury nut mix		
	from Gotjé	€ 2.75 p.p.	€ 2.52
	Olives, Nere Denocciolate or Cerigmola VEGAN 36	€ 1.75 p.p.	€ 1.61
	Pipers potato crisps, various flavours <b>VEGAN</b> %	€ 1.75 p.p.	€ 1.61
	Flower pot with black couscous, raw vegetables and dips		
	- small pot €	£ 14.50 <b>5p</b> .	€13.30
	- large pot €	29.00 <b>10p</b> .	€ 26.61
	Canapé with hummus, grilled vegetables		
	and roast pepper <b>VEGAN</b> ‰	€ 2.75 each	€ 2.52
	Canapé with pulled chicken, hoisin mayonnaise		
	and spring onions	€ 3.00 <b>each</b>	€ 2.75
	Canapé with salmon, sweet-sour beetroot,		
	wasabi mayonnaise and Japanese seaweed	€ 3.25 each	€ 2.98
	Mushroom 'bitterballen' (mini croquettes)		
	from Green Recycled Organics	€ 1.60 each	€ 1.47
	Traditional Dutch 'bitterballen'		
	(mini croquettes made with beef)	€ 1.60 each	€ 1.47
	'Bitterballen' (mini croquettes) from Lodewijck $\mathbf{vegan}$ $\gg$	€ 1.60 <b>each</b>	€ 1.47
٠	Croquette selection, various mini croquettes	€ 2.00 each	€ 1.83
	Chicken Yakitori skewers	€ 1.75 each	€ 1.61
	Samosas (beef) from Mama Kenya	€ 2.75 each	€ 2.52
	Samosas (vegetarian) from Mama Kenya	€ 2.75 each	€ 2.52
	Paper cone with French fries and piccalilli mayonnaise	€ 3.50 each	€ 3.21
	Paper cone with sweet potato fries		
	and harissa mayonnaise	€ 4.25 each	€ 3.90
	Per piece	Incl. VAT	Excl. VAT

#### Finger food (minimum of 10 pieces per item)

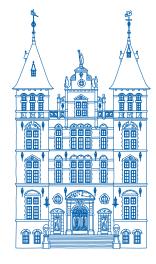
€ 4.75

€ 3.36

These luxury bites can be ordered additionally to make your reception even nicer.

- Beetroot wrap with guacamole, vegetables and alfalfa **VEGAN** 36
- Gazpacho shot VEGAN %
- · Mini quiche made with forgotten vegetables
- · Tempura of mini vegetables served with a spicy sauce
- · Sautéed king prawns with Surinam spices, served with a wakame seaweed salad
- Mini Bao Bun with crispy king prawns and sweet-sour cucumber, served with a sweet chilli sauce
- · Mackerel rillettes
- Tartar of smoked salmon with crème fraîche, served with a sesame and papaya foam
- · Tofu pouch stuffed with sushi rice, salmon, edamame beans and seaweed
- One-bite beef burger
- · One-bite sweet potato burger

Feel like a late snack? After 23.00 hr a supplement of € 1 per person applies.



#### **CONFERENCES & EVENTS**





#### **Green Recycled Organics**

We serve delicious 'bitterballen' made with oyster mushrooms from Green Recycled Organics. These are not your typical mushrooms. Not only are they packed with flavour but they're also grown sustainably. The oyster mushrooms are grown in coffee grinds! Mushrooms are the most important recyclers in the natural world.





# Walking dinner

KIT's walking dinner. Sociable, informal and casual dining without fixed places. We serve various courses consisting of small, culinary dishes.

	Price per dish	Incl. VAT	Excl. VAT
You can choose from the dishes below. Six	dishes are the	equivalent	
of a regular size meal.		_	
Price per dish		€ 7.50	€ 6.88
Dishes marked * a supplement of		€ 1.00	€0.92
applies			
Dishes marked ** cost		€ 5.50	€ 5.05
		22	2 2

#### **Appetizers**

- Gazpacho\*\* VEGAN 🖗
- Homemade hummus with a pita bread\*\* **VEGAN** %
- · Sautéed king prawn with a wakame seaweed salad\*
- · Dutch prawns with mango, lemon and dill mayonnaise\*
- · House smoked salmon with a salad of potato and fresh chives
- · Salad of crayfish with quail's egg, cucumber, potato and dill
- · Mango parma ham salad

#### **Entremets**

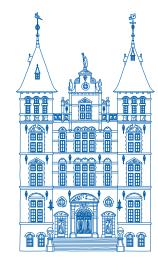
- Candied potato filled with Puy lentils, chanterelles and a cream of pumpkin VEGAN
- Forest mushroom soup with crème fraîche\*\*
- · Cappuccino of lobster soup
- · Layered terrine with house smoked salmon and cream cheese
- · Layered terrine with bolete mushrooms, muhammara and Parmesan cheese
- · Poké bowl with tempeh, glass noodles, mango, cucumber, carrot and sesame dressing
- Poké bowl with salmon, sushi rice and edamame beans
   Wakamé salad, radish and miso dressing\*
- · Quiche of forgotten vegetables with goat's cheese and Emmental
- · Satay of beef tenderloin with chimichurri

#### Main dishes

- Carrot dog on a black bun with chickpea salsa VEGAN
- Spicy chicken or pork dog on a brioche bun with miso sauce, crispy onions and spring onion
- Vegetable curry with a ball of pandan rice, coriander and red pepper VEGAN %
- · Salad of roasted sweet potato, black beans, pepper and jalapeño **vegan** 🔊
- Homemade rice paper wraps filled with a sweet-and-sour sauce and soya-sesame sauce VEGAN %
- · Vegetarian jackfruit tacos with avocado, coriander and red onion
- · Mini-red vegan burger
- · Plaice fillet with ginger, spring onions and Chinese soy sauce
- · BBQ pulled chicken or pork on a brioche bun with a fresh spicy red cabbage salad
- · Bao Bun with crispy chicken, sweet red cabbage and ginger-sereh mayonnaise
- · Lamb chop with celeriac puree and a gravy of thyme\*
- · Mini beef burger in a black bun
- · Dutch-style braised beef with a puree of sweet potato

#### **Desserts**

- · Chocolate brownie with coconut pandan panna cotta
- Pandan panna cotta with mango sorbet and fruit  ${f vegan}$   ${f \gg}$
- · Wafer cornet with a mousse of organic limoncello
- · Indonesian spice cake with organic ice cream
- · Dutch cheese platter with Alpine fruit loaf\*









# Walking dinner specials

(vanaf dertig personen)

BBQ Walking dinner	€ 42.50	€ 39.00
· King prawn /vegetable skewer marinated in red curry		

Prices are per person

Incl. VAT

Excl. VAT

- King prawn/vegetable skewer marinated in red curry
- Marinated spare ribs with coleslaw
- Jacket potato with corn, beans and cheese
- Angus burger/mushroom burger with potato salad
- · Satay of chicken thigh/tempeh with Surinamese peanut sauce
- · Ice cream van with a selection of flavors

## Optional:

	Crusty organic bread with herb butter & regular butter	€ 3.75	€ 3.44
•	Corn on a stick, served from a cart with butter and salt		
	or sugar	€ 7.25	€ 6.65

#### € 52.50 € 48.17 Asian Walking dinner

- · Tom ka kai
- Gado Gado with peanut sauce
- Chicken skewers with terriyaki sauce
- Papaya pok pok; crispy Thai salad with tomato, carrot, string beans, peanuts, chili peppers, Thai basil and coriander
- Filet of salmon with ginger, spring onion, red chili and Chinese soy sauce
- · Boa bun with crispy pork, Char Siu sauce, carrot, pickled red onion and coriander
- · Lychees with mango sorbet

Served with a standing table selection of different sambals, emping, prawn crackers, cassave & sweet and sour cucumber pickle



#### **CONFERENCES & EVENTS**



#### De Tropen café-restaurant

De Tropen is part of the KIT and is located in our beautiful historic building. The café-restaurant was designed by Piet Boon Studio and has a wonderful terrace located directly on the Oosterpark.





### Dineren

#### Gastronomy at its finest... table dining with Hans Ribbens!

i	Prices are per person	Incl. VAT	Excl. VAT
Three-course dinner menu		€ 41.50	€ 38.07
Four-course dinner menu		€ 49.50	€ 45.41
Five-course dinner menu		€ 59.50	€ 54.58
Would you like to begin with an amuse-l	oouche		
from our chef?		€ 3.75	€ 3.44
For dishes marked *, a supplement of		€ 2.50	€ 2.29
applies			

## Autumn/winter menu Available 21st September to 20th March

#### **Appetizers**

- Macaron of beetroot with cashew cheese **VEGAN** %
- · Mackerel salad with beetroot, horseradish, chives and a dressing of coarse mustard
- Duck rillette served with red and white chicory with balsamic dressing and roasted focaccia.
- · Beetroot carpaccio with winter purslane, pine nuts, truffle mayo and marinated egg
- Roasted sweet potato salad with black beans, bell pepper, jalapeño, goats' cheese and arugula **VEGAN** %
- Smoked rib-eye with truffle mayonnaise, sundried cherry tomatoes, mizuna lettuce, pumpkin seeds

#### **Entremets**

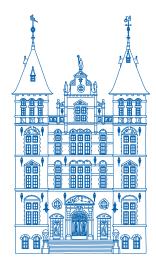
- · Risotto with mushrooms, parsley and parmesan
- Salsify with winter purslane pesto, roasted cherry tomato and toasted almonds **VEGAN** %
- · Bisque d'Homard with cognac and clotted cream

#### Main dishes

- Sweet potato filled with crispy chickpeas, sesame, spring onions and a cream of parsnip **VEGAN** 360
- Fried veal escalope with tarragon sauce, served with celeriac puree and winter vegetables
- Tenderloin with a gravy of morels, served with a puree of sweet potato and seasonal vegetables
- · Candied duck leg with a red port gravy served with sauerkraut puree
- · Lamb shank with a red wine and thyme jus, leek puree and winter vegetables
- · Cod with pumpkin puree, salsify crisps with a herby beurre noisette and winter vegetables
- Tandoori cauliflower steak with pumpkin puree, pomegranate and curry lemon grass sauce

#### Desserts

- · Rocky Road brownie with marshmallow and gingerbread ice cream
- · Nut parfait with vanilla sauce
- · Cheese board with apple syrup and Alpine fruit loaf \*
- · Autumn trifle with stewed pears and stroopwafel
- · Cinnamon amaretto panna cotta
- Stuffed pear with nut crumble **VEGAN** 36



**CONFERENCES & EVENTS** 







### Dineren

#### Gastronomy at its finest... table dining with Hans Ribbens!

	Prices are per person	Incl. VAT	Excl. VAT
Three-course dinner menu		€ 42.50	€ 39.00
Four-course dinner menu		€ 49.50	€ 45.41
Five-course dinner menu		€ 59.50	€ 54.58
Would you like to begin with an amuse-	bouche		
from our chef?		€ 3.75	€ 3.44
For dishes marked *, a supplement of		€ 2.50	€ 2.29
applies			

## Spring/summer menu Available 21st March to 20th September

#### **Appetizers**

- · Seabass ceviche
- · House smoked salmon with cucumber pickle, radish and wasabi mayonnaise
- Mini melanzane, basil cress, arugula and herb oil **VEGAN** %
- Tomato tartare VEGAN %
- · Goats' chees nougat with roasted sweet and sour beetroot
- · Water melon salad with cucumber, Chinese cabbage and feta

#### **Entremets**

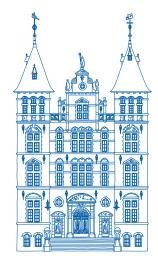
- · Risotto with summer vegetables, lemon and parmesan
- · Scallop with red onion compote, Puy lentils and lemon foam\*
- · Portobello stuffed with mozzarella, cherry tomato, olives and basil

#### Main dishes

- Organic 'Aunt Door' chicken supreme, spinach-potato puree, creamy mustard sauce and summer vegetables
- Vegetable curry with pandan rice and naan VEGAN >>>>
- · Fried veal escalope with summer vegetables, rosemary jus and pea puree
- · Beef tenderloin with summer vegetables, pea puree and chimichurri
- · Fillet of sea bream with antiboise, tagliatelle, samphire, summer vegetables
- Spicy Mexican stuffed courgette  $\mathbf{vegan}$   $\searrow$
- Vegetable package: selection of summer vegetables wrapped in filo pastry with a mash of chick peas and carrot VEGAN <sup>5</sup>/<sub>20</sub>

#### Desserts

- Red fruit soup VEGAN %
- Coconut panna cotta with passion fruit and mango sorbet  $\mathbf{vegan}$   $\searrow$
- · Lemon cheesecake with pineapple sorbet
- Scroppino of lemon sorbet, prosecco and vodka
- · Cheese board with apple syrup and Alpine fruit loaf \*
- · Trio of chocolate









(thirty persons or more)

	Price per person	Incl. VAT	Excl. VAT
Chef's speciality: the world buffet		€ 47.50	€ 43.58

#### Create your perfect world buffet

Create your perfect world buffet by choosing dishes that your guests will love. You can choose up to four cold dishes, one soup, four hot dishes and three side dishes from the range below.

#### Cold buffet

- · Arabic couscous salad
- · Arabic hummus and baba ganoush served with Indian naan bread
- · Asian noodle salad
- · Italian caprese salad
- · Filipino ceviche of sea bass
- · Tropical salad of avocado, mango, persimmon, feta and pistachio
- · Tunisian salade mechouia (grilled vegetable salad)

#### Soups

- · African potato soup
- · Indonesian gado gado soup
- · Moroccan harira soup (vegetarian or meat)

#### Warm buffet

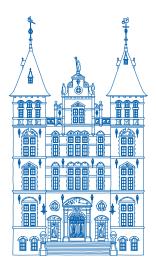
- · Asian sweet and sour prawns
- · Caribbean cod in a coconut-pineapple sauce
- · Entrecote with Argentinian chimichurri
- · Indonesian meatballs
- · Indonesian gado gado soup (vegetarian or chicken)
- · Jamaican spicy jerk-chicken
- · North African vegetarian stew
- · Portuguese chicken piri-piri
- · Tub gurnard with lemon and rosemary
- · Surinamese roti roll
- · South-African bobotie

#### Side dishes

- Mashed potato
- · Deep fried cassava
- · Yellow rice
- · Baked or roasted sweet potato
- · Nasi (Indonesian rice dish)
- · Patatas Bravas

#### Desserts

· World dessert: a surprise from the chef



#### **CONFERENCES & EVENTS**



#### **Chef Hans Ribbens**

Our Executive Chef Hans Ribbens (r), together with sous chef Iwan Vaudelle, uses seasonal products from local suppliers whenever possible – local ingredients produced with care.
His menus are an artful interpretation of the international and multicultural character of the Koninklijk Instituut voor de Tropen. Hans creates an unforgettable dining experience, incorporating smells, tastes and flavours from around the world.





(thirty persons or more)

	Price per person	Incl. VAT	Excl. VAT
Barbecue buffet		€ 39.50	€ 36.24

## Appetizers

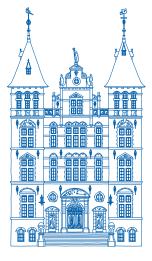
- · Homemade potato salad with fried bacon and chives
- · Coleslaw
- · Caprese salad
- · Grilled vegetables salad
- · Various types of bread
- · Herb butter and regular butter
- · Two types of tapenade

#### Main dishes

- · Angus hamburgers or oyster mushroom burgers
- · Spare ribs, marinated in dark beer and mustard
- · Shrimp skewers or vegetable skewers marinated in red curry
- · Baked potatoes
- · Corn on the cob
- · Merguez sausages
- · Chicken thighs with satay sauce or tempeh with Surinamese peanut sauce
- · Fresh sardines with lemon and garlic
- · Various sauces

#### Desserts

- · Ice cream
- · Grilled fruit, including banana, pineapple, apple and nectarine
- · Watermelon shakes or watermelon slices in a bowl



#### **CONFERENCES & EVENTS**



#### Vegetarian options

Are you and your guests no big meat eaters? We can also provide a barbeque buffet that is semi or fully vegetarian. That way there's something for everyone!



(thirty persons or more)

	Price per person	Incl. VAT	Excl. VAT
Indonesian rice table buffet		€ 39.50	€ 36.24

Create your perfect Indonesian rice table buffet by choosing dishes that your guests will love

In addition to the soup, side dishes and desserts, you can choose up to six main dishes from the dishes below, at least one of which should be a rice dish:

#### Soup

· Indonesian pumpkin soup

#### Main dishes

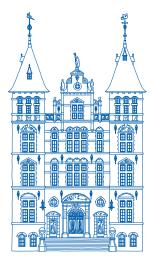
- · Sambal goreng tahu or tempeh (spicy fried tahu or tempeh)
- · Sambal goreng tempeh kering (spicy fried tempeh)
- · Sambal goreng kentang (spicy potato dish)
- · Sambal goreng udang (spicy shrimps)
- · Ikan Bali (spicy fish dish)
- · Chap choy (chicken and vegetable dish)
- · Gado gado (made with vegetables, vegetarian or with chicken)
- · Daging rendang (beef stew)
- · Rempah Bali (meatballs in coconut)
- · Satay ajam (grilled chicken satay)
- · Nasi goreng (fried rice)
- · Nasi kuning (vegetarian yellow rice)
- · Nasi putih (plain rice)

#### Side dishes

- · Atjar tjampur kuning (sweet and sour vegetables)
- · Fried banana
- · Prawn crackers
- · Satay sauce

#### Desserts

- · Tropical fruit
- · Indonesian spice cake







(thirty persons or more)

	Price per person	Incl. VAT	Excl. VAT
Italian Buffet		€ 39.50	€ 36.24

#### Soup

· Soup of roasted tomato with basil and capers

### Antipasti (cold)

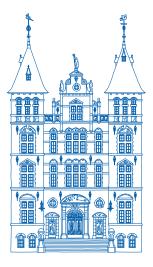
- · Green and black olives
- Artichokes
- · Grilled vegetables, various types
- · Pasta salad
- · Salad, sauces and crudités, various types
- · Octopus salad
- · Mortadella
- · Prosciutto di Parma
- · Various salami

#### Main dishes (warm)

- · Ravioli with Ricotta and spinach
- $\cdot\;$  Vegetarian pasta with tomato sauce, aubergines and fresh basil
- · Linguine with mussels and clams
- Grilled swordfish à l'Antiboise
- · Homemade lasagna

#### Dessert

- · Cannoli (Sicilian dessert)
- · Tiramisu
- · Seasonal fruit salad
- · Cheese platter with Italian cheeses











Price per bottle Incl. VAT Excl. VAT

### Wines per bottle

### Sparkling

#### **GOOD**

Prosecco Treviso Spumante Bio 'Terre di Marca' Extra Dry Veneto, Italy BIO

€ 35.00 € 28.93

Hints of acacia, honey - citrus - long-lasting mousse

Cava d'Arciac Selecció Brut Cataluña, Spain € 35.00 € 28.93

Xarel.lo (40%), macabeo (40%), parellada (20%)

Soft dry mousse – apple, pear and citrus fruit – good body – elegant – clean

#### BETTER

Champagne Delot 'Grande Réserve' Brut Champagne, France

€ 85.00 € 70.25

Pinot noir

Fresh - elegant - delicate mousse - clean and fresh - pleasantly dry - complex

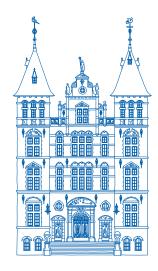
#### **BEST**

Champagne Barons de Rothschild Brut Champagne, France

€ 135.00 € 123.85

Chardonnay (60%), pinot noir (40%)

Soft – rich – clean – sparkling fresh – brioche – elegant mousse – pleasantly dry – long finish







Price per bottle Incl. VAT Excl. VAT

€ 24.50

#### Wines per bottle

#### Rosé

Mas des Lauriers Branche Rosé — Family Lalaurie Languedoc, France

Grenache (40%), cinsault (40%), syrah (20%)

€ 20.25

Intensely fruity nose (forest strawberries) – good acidity – rounded – fresh – balanced

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#### White

#### **GOOD**

Le Dropt Sauvignon Blanc Sud-Ouest, France € 24.50 € 20.25

Sauvignon blanc

Clean arrival – pleasantly dry – beautifully clean – plenty of juice – fresh – pleasant finish

Fattori Pinot Grigio Veneto, Italy

€ 27.50

€ 22.73

Pinot grigio

Almonds, walnuts - souple - deliciously elegant - pleasantly full - gentle finish

#### **BETTER**

Rueda Verdejo Lías 'Finca Tresolmos' Castilla y León Spain

Verdejo (100%) € 32.50 € 26.86

Citrus - melon - fennel - spices - rich - long finish

Löss Grüner Veltliner — Schloss Gobelsburg Kamptal, Austria

*Grüner veltliner* € 34.50 € 31.65

Intense and fresh – white fruit, mango and citrus – fine pure acidity – touch of mineral

BEST

Our best category is tailor-made. We have a unique bottle service and will be delighted to select your preferred wine together with you.

For instance:

Saint-Véran 'Tirage Précoce' — Corsin Bourgogne, France

€ 54.50 € 45.04

Chardonnay

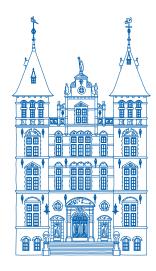
Pleasantly complex – fresh – balanced – rich – mineral – nuts and brioche – soft white, yellow and citrus fruit

Sancerre 'La Moussière' — Alphonse Mellot Loire, France BIO

€ 59.50 € 49.17

Sauvignon blanc

Full and dry - mineral notes - concentrated flavour - hints of tropical fruit and citrus







Price per bottle Incl. VAT Excl. VAT

#### Wines per bottle

#### Red

#### GOOD

Rosso Piceno 'Viabore' — Carminucci Marche, Italy  $\leqslant$  24.50  $\leqslant$  20.25 Sangiovese (50%), montepulciano (50%)

Mild – dry – full – fruity – cherries – very elegant – bitter notes in the aftertaste

SYRAH / Domaine Muret Languedoc, France  $\leqslant$  27.50  $\leqslant$  22.73 Syrah (100%)

Slightly spicy - peppery - eucalyptus - red fruit - ripe tannins

#### BETTER

Monferrato 'Montej' Rosso — Villa Sparina Piëmonte, Italy € 32.50 € 26.86 Barbera

Fresh – pure – ripe fruit – pleasantly full – soft acid notes – hint of oak – well balanced

Montsant Les Taules de flor en flor — Capçanes Cataluña, Spain BIO

€ 34.50 € 28.51

Garnacha (55%), cabernet sauvignon (25%), syrah (20%) Fruity – spicy – cherry – soft tannins – creamy – round in texture

#### **BEST**

Our best category is tailor-made. We have a unique bottle service and will be delighted to select your preferred wine together with you, in the right price category.

Example selection:

**Domaine de Peyrelongue** Bordeaux, France € 54.50 € 45.04 *Merlot* (60%), *cabernet franc* (30%), *cabernet sauvignon* (10%)

Classic Saint-Emilion - oak - juice - dominant merlot

Rioja Orben Tinto La Rioja, Spain € 59.50 € 49.26

Tempranillo

Silky soft – ripe tannins – ripe dark red fruit – balsamic vinegar – cedar wood – chocolate – long finish

#### Desserts

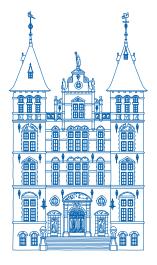
**Château Bellevue, Monbazillac** Sud-Ouest, France € 24.50 € 20.25 *Sémillon, sauvignon, muscadelle* 

Fresh and sweet – floral notes – peach, apricot and pineapple – rich – round – well-balanced

Romate Pedro-Ximénez Andalusia-Jerez, Spain € 24.50 € 20.25

Pedro-ximénez

Very sweet - currants - chocolate - coffee - full and nutty - opulent









Price per person Incl. VAT Excl. VAT

#### Wine and dine packages

#### **GOOD**

Three glasses of wine with still and sparkling Ecotap water \*
served during your dinner € 18.50 € 15.61
White: *Le Dropt Sauvignon Blanc Sud-Ouest, France*Red: *Rosso Piceno 'Viabore' – Carminucci Marche, Italy*Coffee or tea with petit fours

Three glasses of wine with still and sparkling Ecotap water \*
served during your dinner € 22.50 € 18.91
White: Fattori Pinot Grigio Veneto, Italy
Red: Domaine Muret Syrah, Lanquedoc, France
Coffee or tea with petit fours

#### **BETTER**

Three glasses of wine with still and sparkling Ecotap water \*
served during your dinner € 27.50 € 23.04
White: Rueda Verdejo Lias - Castilla y León 'Finca Tresolmos', Spain
Red: Monferrato 'Montej' Rosso – Villa Sparina Piëmonte, Italy
Coffee or tea with petit fours

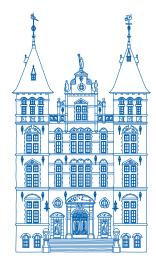
Three glasses of wine with still and sparkling Ecotap water \*
served during your dinner € 27.50 € 23.04
White: Löss Grüner Veltliner – Schloss Gobelsburg Kamptal, Austria BIO
Red: Montsant Les Taules de flor en flor – Capçanes Cataluña, Spain BIO
Coffee or tea with petit fours

#### **BEST**

Our best category is tailor-made. We have a unique bottle service and will be delighted to select your preferred wine together with you, in the right price category.

Tailor-made – Wine of your choice with still and sparkling Ecotap water \* served during your dinner – from € 29.50 upon request Coffee or tea with petit fours

\* Earth Water instead of Ecotap water: € 1.75 € 1.61

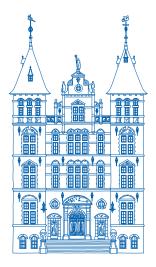








Pr	ice per person	Incl. VAT	Excl. VAT
Drinks packages			
DUTCH DRINKS SELECTION			
Unlimited soft drinks, beer and house wines			
One hour package		€ 13.50	€ 11.69
Two hour package		€ 25.00	€21.48
Three hour package		€ 35.00	€ 30.57
Four hour package		€ 39.50	€ 34.10
Five hour package		€ 46.50	€ 39.79
Six hour package		€ 52.50	€ 44.99
Water packages			
EARTH WATER			
Four-hour package		€ 3.75	€ 3.44
Eight-hour package		€ 4.75	€ 4.36
ECOTAP WATER			
Four-hour package		€ 2.75	€ 2.52
Eight-hour package		€ 3.75	€ 3.44
FRUIT WATER JUG		g € 27.50	€ 25.23
Seven litres of Ecotap water per jug; about 35	5 glasses		
Choice of flavours:			
· Lime, orange and mint			
· Cucumber and lemon			
· Strawberry, raspberry, lime and mint			
Homemade ice tea	Price per jar	€ 27.50	€ 25.23
Seven liters per jar; approximately 35 glasses			
Choice of flavours:			
· Green tea, ginger & lemon			
· Rooibos, honey & orange			
Homemade ginger beer		€ 35.00	€ 32.11
Seven liters per jar; approximately 35 glasses			



### **CONFERENCES & EVENTS**



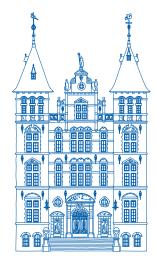
#### **Earth Water**

We serve Earth Water. Why? All proceeds realised from the sale of these products are used to finance water projects. They invest the money in sustainable water systems in parts of the world where this is needed the most. Drinking Earth Water means you are helping to bring clean drinking water to people who really need it.





	Price per drink	Incl. VAT	Excl. VAT
Other drinks			
Hot drinks			
Espresso		€ 3.00	€ 2.75
Coffee		€ 3.00	€ 2.75
Cappuccino		€ 3.25	€ 2.98
Tea		€ 3.00	€ 2.75
Supplement fresh herbal tea (mint, ginger, le	mon verbena	or lemon bal	m)
		+€0.75	€ 0.69
Water			
Earth water (still or sparkling) 25cl		€ 2.75	€ 2.52
Earth water bottle 33cl		€ 3.00	€ 2.75
Earth water tetra 5ocl		€ 3.50	€ 3.21
Earth water (still or sparkling) 75cl		€ 6.50	€ 5.37
Ecotap water (still or sparkling) 7 ocl		€ 3.75	€ 3.44
Soft drinks			
Coca Cola, Coca Cola Zero, Fanta, Sprite		€ 3.25	€ 2.98
Finley (tonic, bitter lemon)		- 55	
Specials	`	0	0 (
Fever Tree (Mediterranean tonic or ginger be		€ 4.00	€ 3.67
Aspire, healthy energy drink (selection of fla	avors:	£ 4.00	£ 0.67
apple-acai, raspberry, cranberry or mango)		€ 4.00	€ 3.67
Juices			
Jus d'orange		€ 4.00	€ 3.66
Organic apple juice from Schulp		€ 3.75	€ 3.44
Organic apple-elderberry juice from Schulp		€ 4.00	€ 3.66
Beer			
Heineken 25cl (tap)		€ 3.50	€ 2.89
Heineken Twist		€ 3.75	€ 3.10
Heineken o.o		€ 3.75	€ 3.44
		- 515	- 5.11
Spirits			
Domestic and foreign drinks		_	
Eristoff Vodka 7ocl		€ 75.00	€ 61.98
Bacardi Carta Blanca 70cl		€ 75.00	€ 61.98
Bombay Sapphire Gin 7ocl		€ 85.00	€ 70.25
Jameson Irish Whiskey 7ocl		€ 80.00	€ 66.12
Jack Daniels 70cl		€ 85.00	€ 70.25
Ketel 1		€ 65.00	€ 53.72



### **CONFERENCES & EVENTS**



#### Cocktail time!

Would you like to have a cocktail bar on your event? Ask for the possibilities.



### **Ecoptap Water**

We serve Ecotap Water: sustainable mineral water. The tap changes plain tap water into responsible mineral water, without any foodmiles or plastic bottles. Besides, by using Ecotap we (and you) contribute to clean drink water projects in Kenia.

Capacity Conferences & Events Rooms					20000	٦	• • •
KIT Exclusively *	-	-	-	-	-	-	900
Marble Hall	100	-	-	-	-	280	600
Roundabout	-	-	-	-	-	80	150
Queen Máxima Hall	453	-	-	-	-	-	-
Maurits Hall	100	40	32	48	75	72	120
Board Room	40	28	24	24	30	40	60
Council Room	40	24	20	20	30	32	40
Governors' Room	-	10	-	-	-	-	-
Downing Street **	-	-	-	-	-	80	150
Claus Room	30	16	12	16	20	20	30
Emma Room	30	16	12	16	20	20	30
De Tropen	-	-	-	-	-	100	350
De Subtropen ***	60	24	22	24	45	32	70
The Garden	-	-	-	_	_	-	2,000

# Contact

Do you have a question? Would you like some suggestions? Or would you like to view our facilities?

Please call +31 (0) 20 568 85 04 or e-mail us at events@kit.nl.

### Koninklijk Instituut voor de Tropen

Conferences & Events Mauritskade 63 1092 AD Amsterdam





De Tropen, De Subtropen and the Garden are or not included when renting KIT Exclusively
 Board Room, Council Room and Governors' Room together
 De Subtropen is located next to De Tropen café-restaurant, in another part of our venue then the rest of the rooms