BEVERAGE MENU 2023
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At the Royal Tropical Institute (KIT), we strive to create a sustainable future. This is implemented in all our work, including organizing wonderful events, which you will be able to see in the beverage menu.

An honest taste
We collaborate with local suppliers, whom are carefully selected for their social involvement. For instance our juices are from Schulp and our water from Ecotap or Earth Water.

Our assortment
In our menu we provide you with a wide variety of drinks and packages. This allows you to base your decision based upon your company. This way there is something present for anyone.

External caterers
If you are interested in an extension of beverages, such as a cocktail bar, then we would be happy to bring you in contact with our partners. Facilitating your own catering is not possible.

Contact
If you have any questions, please reach us via email at events@kit.nl, or by telephone on +31(0)20 5688504.

We wish you a nice journey through our beverage menu and on behalf of the entire team of KIT Hospitality, santé.

Foodbook
When having drinks a good pairing of food cannot be missed. For all of our tasteful food we refer you to our Foodbook.

Colophon
Photography | Raymond Schindeler Photography

These prices apply to our catering packages in 2023. Prices and products are subject to change. We display our prices including VAT and per person / piece, unless otherwise stated.
**Coffee & water**

With our packages you will ensure that there is enough tea, coffee and water present in the meeting room. Would you rather have something else refreshing? Then select one of our delicious homemade drinks.

### Coffee packages

**Coffee, tea and Ecotap water with cookies from the Koekfabriek.**

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<td>Four-hour package</td>
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### Water packages

**Ecoptap Water: carafe**

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**Earth water: bottle of 75 cl**

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### Homemade drinks per jar

#### Fruit Water

Seven litres of Ecotap water per jug; about 35 glasses

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| Choice of flavours: | - Orange, lime and mint  
|                  | - Cucumber and lemon  
|                  | - Blueberry, lime and mint |

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#### Homemade ice tea

Seven liters per jar; approximately 35 glasses

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| Choice of flavours: | - Green tea, ginger & lemon  
|                  | - Rooibos, honey & orange |

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#### Homemade ginger beer

Seven liters per jar; approximately 35 glasses

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Soda, juices & more
Naturally, delicious beverages cannot be absent during your event. Therefore we serve a wide selection of beverages, so that this can be tailored to your guests and the occasion.

Hot drinks
Coffee € 3.25
Tea € 3.25
Additional: fresh mint or ginger Supplement of + € 0.75

Water: Still or Sparkling
Earth water 25cl € 2.75
Earth water bottle 33cl € 3.25
Earth water tetra 33cl € 3.25
Earth water 75cl € 6.50

Soft drinks
Coca Cola | Coca Cola Zero | Fanta | Finley Tonic | Finley Bitter Lemon € 3.50
Ice tea € 3.75

Biological juices of Schulp
Jus d’orange € 5.00
Organic apple € 4.25
Organic apple-elderberry € 4.25
Organic apple-cranberry € 4.25

Beer
Heineken 25cl (draught beer) € 4.00
Heineken Twist € 4.00
Heineken Club Bottle € 4.50

NO / LOW
Heineken 0,0 € 4.00
Brand Weizen 0,0 € 4.50

Eeuwige jeugd (bottle)
Conjo | Mexican lager € 6.00
Lellebel | blond beer € 6.00

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: it is pure juice without any additives.

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Party time!
Looking to provide your guests well during a reception or party? This is possible with our Dutch drinks selections. We can pamper the guests a bit extra with a welcome cocktail or one of our spirits.

**Welcome cocktail | to be ordered from 100 pieces**

- **Limoncello Spritz**
  - Limoncello | cava | lime | mint
  - € 13.50

- **Pomgranate Rosemary Spritz**
  - Pomegranate syrup | rosemary | cava
  - € 13.50

- **Virgin Smoked Margarita (no alcohol)**
  - Smoked lime syrup | tonic | lime
  - € 13.50

Discuss the possibilities with your contact person for having a welcome cocktail in Café de Tropen.

**Dutch drinks selection**

**Unlimited soft drinks, normal and 0.0 Heineken beer and house wines**

- One hour package
  - € 15.00
- Two hour package
  - € 27.00
- Three hour package
  - € 37.00
- Four hour package
  - € 41.50

**Domestic and foreign drinks | per open bottle**

- Eristoff Vodka 70cl
  - € 85.00
- Bacardi Carta Blanca 70cl
  - € 85.00
- Bombay Sapphire Gin 70cl
  - € 95.00

Extended wishes upon request

*Cocktailbar?*
Our partners Flying Cocktails are the perfect tasty extra for your event. Even the preparations are a festivity on itself! If you prefer to only have a welcome cocktail, you can discuss the possibilities with your contact person.

*Spirits*
Would you like to complete your reception or party with something a bit stronger? This is possible. We can supply your preferred spirit based upon a quantity estimated by you. After the event, the bottles that are actually open will be invoiced.

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Wine-dine packages
To accompany your three, four or five course dinner menu we would love to serve our wine-dine packages, which consist out of three glasses of wine with still and sparkling Earth water. Our packages can be divided between good, better or best, in which you can select a biological wine.

### Wine-dine packages

#### GOOD
- **White:** Le Dropt Sauvignon Blanc Sud-Ouest, France  
  € 18.50
- **Red:** Rosso Piceno ‘Viabore’ Carminucci Marche, Italy

- **White:** Fattori Pinot Grigio Veneto, Italy  
  € 22.50
- **Red:** Domaine Muret Syrah Languedoc, France

#### BETTER
- **White:** Rueda Verdejo Lias Castilla y León ‘Finca Tresolmos’, Spain  
  € 27.50
- **Red:** Monferrato ‘Montej’ Rosso Villa Sparina Piëmonte, Italy

- **White:** Löss Grüner Veltliner Schloss Gobelsburg Kamptal, Austria Bio  
  € 32.50
- **Red:** Montsant Les Taules de flor en flor Capçanes Catalunya, Spain Bio

#### 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.

Wine of your choice with still and sparkling Earth water *  
served during your dinner  
from € 35.00

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**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.

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**To end with**
End the meal with a delicious cup of coffee  
or tea with luxury friandises  
€ 7.50

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Wine Menu
Start your meeting festively with a sparkling wine!

Sparkling | per bottle

GOOD
Cava d’Arciac Selecció Brut Cataluña, Spain € 35.00
Xarel.lo (40%), macabeo (40%), parellada (20%)  
Soft dry mousse | apple, pear and citrus fruit | good body | elegant | clean

Cava d’Arciac Rose Brut Cataluña, Spain € 39.50
Light pink in color | fruity | fresh scent | red fruit

BETTER
Champagne Delot ‘Grande Réserve’ Brut Champagne, France € 90.00
Pinot noir  
Fresh | elegant | delicate mousse | clean and fresh | pleasantly dry | complex

BEST
Champagne Barons de Rothschild Brut Champagne, France € 140.00
Chardonnay (60%), pinot noir (40%)  
Soft | rich | clean | sparkling fresh | brioche | elegant mousse | pleasantly dry | long finish

Sparkling Alcohol-free | per bottle

BLÅ - Jasmine White tea Darjeeling Copenhagen, Denmark Bio € 42.50
Fresh & vivid | jasmine | quince

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**Wine menu**

Would you like to provide your guests with delicious wines? Below you can find our selection of white wines.

**White | per bottle**

**GOOD**

**Le Dropt Sauvignon Blanc** Sud-Ouest, France  
Sauvignon blanc  
Clean arrival | pleasantly dry | beautifully clean | plenty of juice | fresh | pleasant Finish  
€ 26.50

**Fattori Pinot Grigio** Veneto, Italy  
Pinot grigio  
Almonds | walnuts | souple | deliciously elegant | pleasantly full | gentle finish  
€ 28.50

**BETTER**

**Rueda Verdejo Lías ‘Finca Tresolmos’** Castilla y León Spain  
Verdejo (100%)  
Citrus | melon | fennel | spices | rich | long finish  
€ 32.50

**Löss Grüner Veltliner — Schloss Gobelsburg** Kamptal, Austria  
Grüner veltliner  
Intense and fresh | white fruit, mango and citrus | fine pure acidity | touch of Mineral  
€ 36.50

**BEST**

**Saint-Véran ‘Tirage Précoce’** Corsin Bourgogne, France  
Chardonnay  
Pleasantly complex | fresh | balanced | rich | mineral | nuts and brioche | soft white, yellow and citrus fruit  
€ 55.00

**Sancerre – Domaine Jean Paul balland AOP Sancerre** Loire, France  
Sauvignon blanc  
Full and dry | mineral notes | concentrated flavour | hints of tropical fruit and citrus  
€ 59.50

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**Foodbook**

Your wine selection should of course be accompanied by delicious dishes and bites. For this we would like to refer you to our Foodbook!

**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. The wines stated are an indication of the possibilities.

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Wine menu
Would you like to provide your guests with delicious wines? Below you can find our selection of red wines.

Red | per bottle

**GOOD**
**Rosso Piceno 'Viabore'** Carminucci Marche, Italy € 26.50
Sangiovese (50%), montepulciano (50%)
Mild | dry | full | fruity | cherries | very elegant | bitter notes in the aftertaste

**SYRAH / Domaine Muret** Languedoc, France € 28.50
Syrah (100%)
Slightly spicy | peppery | eucalyptus | red fruit | ripe tannins

**BETTER**
**Monferrato 'Montej' Rosso** Villa Sparina Piëmonte, Italy € 32.50
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
Garnacha (55%), cabernet sauvignon (25%), syrah (20%)
Fruity | spicy | cherry | soft tannins | creamy | round in texture

**BEST**
**Domaine de Peyrelongue** Bordeaux, France € 55.00
Merlot (60%), cabernet franc (30%), cabernet sauvignon (10%)
Classic Saint-Emilion | oak | juice | dominant merlot

**Rioja Orben Tinto** La Rioja, Spain € 59.50
Tempranillo
Silky soft | ripe tannins | ripe dark red fruit | balsamic vinegar | cedar wood | chocolate | long finish

Beverage menu 2023

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. The wines stated are an indication of the possibilities.

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Wine menu
Looking to accompany your dessert with a glass of wine?
Beneath here our assortment of rosé and dessert wines can be found.

Rosé | per bottle

GOOD
Mas des Lauriers Branche Rosé - Familie Lalaurie Languedoc, France € 26.50
Grenache (40%), cinsault (40%), syrah (20%)
Intensely fruity nose (forest strawberries) | good acidity |
rounded | fresh | balanced

Dessert | per bottle

GOOD
Château Bellevue, Monbazillac Sud-Ouest, France € 42.50
Sémillon, sauvignon, muscadelle
Fresh and sweet | floral notes | peach, apricot and pineapple |
rich | round | well-balanced

Romate Pedro-Ximénez Andalusië-Jerez, Spain € 42.50
Pedro-ximénez
Very sweet | currants | chocolate | coffee | full and nutty | opulent

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