



CONFERENCES & EVENTS

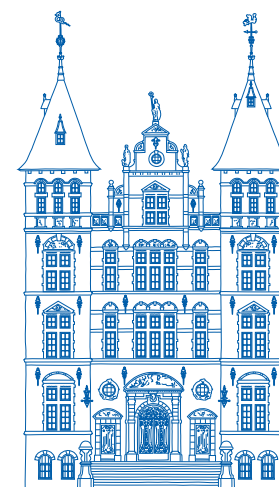
FOODBOOK 2023



FOODBOOK 2023

INDEX

PACKAGES	4
BREAKS	9
LUNCH	12
DRINKS	15
DINNER	18
CONTACT	24



CONFERENCES & EVENTS



Good taste, good feeling

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 Foodbook.

An honest taste

In our catering assortment we try to take into account the best ingredients in all areas, throughout the entire year. This is based on our mission to stimulate conscious consumption as much as possible. We collaborate with local and seasonal products and our suppliers are carefully selected for their social involvement. This doesn't just stop at vegetables, fruit, meat and fish but even our mineral water and tea suppliers contribute to a more conscious society. Doesn't this social responsible approach give you a good feeling?

Our catering options

With our Foodbook we would like to take you on a journey through different cultures and possibilities. This way there is something present for anyone. Fancy a fully vegetarian lunch or a vegan dinner? Our chefs have also taken this into account. The vegan options are clearly marked. When in doubt about a dish, you can contact your contact person!

External caterers

If you are interested in a thematic dinner, we would be happy to bring you in contact with our own preferred caterer. 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 Foodbook and on behalf of the entire team of KIT Hospitality, bon appétit.

Drinks menu

All good food needs to be paired with tasteful wines and other beverages. The possibilities can be found in our drinks menu.

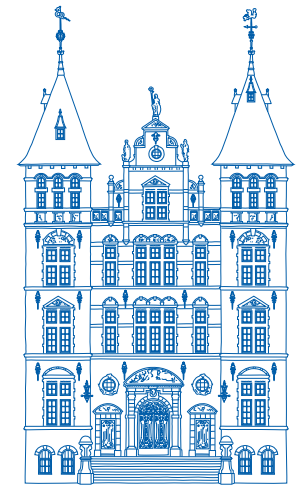
Colophon

Photography |
Raymond Schindeler Photography



FOODBOOK 2023

PACKAGES



CONFERENCES & EVENTS



Day package (8 hours)

Full-day package (8 hours) up to 100 people	€ 64,50
Full-day package (8 hours) more than 101 people	€ 57,50
Excluding fee for room rental and AV supplies	

Reception: A warm welcome!

- Coffee, tea and biscuits from the Koekfabriek
- Ecotap water

Morning break: refreshments to help boost your energy level

- Coffee, tea and organic juices from Schulp
- Lime Poppy Cake **VEGAN** & Bananabread
- Ecotap water and 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
- Orange juice, organic juices from Schulp 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: coffee, tea, Ecotap water, soft drinks and Pipers potato crisps (various flavours)
- Healthy break: Ecotap water, smoothies (made with seasonal fruit) and granola bars from Firma Taart

Prefer a hot lunch? Check page 14 for our options.

A surcharge applies

€ 4,95

An extra boost

Would you like to extend the break by including extra options? You can find a complete overview of the additional options on page 11!



Drinks

Would you like to finish the day with a drink? We can provide a complete package including wine, beer and soft drinks.

One hour of drinks:	€ 11,50
Extend with half an hour:	€ 5,50



Half-day package (4 hours)

Half-day package (4 hours) up to 100 persons	€ 27,50
Half-day package (4 hours) more than 101 persons	€ 21,50
Excluding fee for room rental and AV supplies	

Reception: A warm welcome!

- Coffee, tea and biscuits from the Koekfabriek
- Ecotap water

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

Morning break: refreshments to help boost your energy level

- Coffee, tea and organic juices from Schulp
- Lime Poppy Cake **VEGAN** & Bananabread
- Ecotap water and 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: coffee, tea, Ecotap water, soft drinks and Pipers potato crisps (various flavours)
- Healthy break: Ecotap water, smoothies (made with seasonal fruit) and granola bars from Firma Taart

You can also extend your half-day package with a delicious lunch!

See page 13 for all the possibilities.

FOODBOOK 2023

Moyee Coffee

We look forward to welcoming you with a cup of coffee that is as fair as it is 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 package including wine, beer and soft drinks.

One hour of drinks:	€ 11,50
Extend with half an hour:	€ 5,50

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, unless otherwise stated.



Meeting package (8 hours)

Meeting package (8 hours) from 10 to 40 persons

€ 89,50

Including room rental and the AV equipment provided in each room

Reception: A warm welcome!

- Coffee, tea and biscuits from the Koekfabriek
- Ecotap water

Morning break: refreshments to help boost your energy level

- Coffee, tea and organic juices from Schulp
- Lime Poppy Cake **VEGAN** & Bananabread
- Ecotap water and 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
- Orange juice, organic juices from Schulp 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: coffee, tea, Ecotap water, soft drinks and Pipers potato crisps (various flavours)
- Healthy break: Ecotap water, smoothies (made with seasonal fruit) and granola bars from Firma Taart

We also supply Ecotap water in the meeting room.

Our complete meeting packages can be booked from 10 to 40 persons. These packages include room rental for the Board Room, Council Room, Governors' Room, Emma Room and Claus Room.

An extra boost

Would you like to extend the break by including extra options? You can find a complete overview of the additional options on page 11!



Coffee package* for in the room

Coffee, tea and Ecotap water with cookies from the Koekfabriek

4 hours € 10,-

8 hours € 15,-

* it is not possible in combination with a theater set up



Meeting package (4 hours)

Meeting package (4 hours) from 10 to 40 persons

€ 53,50

Including room rental and the AV equipment provided in each room

Reception: A warm welcome!

- Coffee, tea and biscuits from the Koekfabriek
- Ecotap water

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

Morning break: refreshments to help boost your energy level

- Coffee, tea and organic juices from Schulp
- Lime Poppy Cake **VEGAN** & Bananabread
- Ecotap water and 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: coffee, tea, Ecotap water, soft drinks and Pipers potato crisps (various flavours)
- Healthy break: Ecotap water, smoothies (made with seasonal fruit) and granola bars from Firma Taart

You can also extend your half-day package with a delicious lunch!

See page 13 for all the possibilities.

Our complete meeting packages can be booked from 10 to 40 persons. These packages include room rental for the Board Room, Council Room, Governors' Room, Emma Room and Claus Room.

De Koekfabriek, that's another cookie!

All our delicious cookies are baked by hand by very special bakers, namely people with a disadvantage in the labour market. With our cookies you give them a chance to return to society. Baked goods has never been so tasty and social!



Drinks

Would you like to finish the day with a drink? We can provide a complete package including wine, beer and soft drinks.

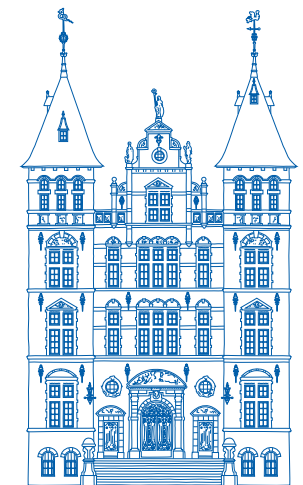
One hour of drinks: € 11,50

Extend with half an hour: € 5,50

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FOODBOOK 2023

BREAKS



CONFERENCES & EVENTS



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

Coffee break

€ 4,50

- Coffee and tea with biscuits from "De Koekfabriek"
- Ecotap water

Deluxe coffee break

€ 8,50

- Coffee and tea
- Selection of pastries from patisserie Kuyt
- Ecotap water

Fresh break

€ 9,75

- Organic juices from Schulp and soft drinks
- Kummel cheese biscuits, luxury nut mix from Gotjé and Pipers potato crisps (various tastes)
- Fresh surprise

Energy boost

€ 9,75

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

Breakfast...for the Early birds

Breakfast package Classic

€ 10,50

- Croissant with butter and diverse jams of Tlant
- Biological cooked egg
- Tropical fruit and jus d'orange

Breakfast package Royal

€ 15,50

- Mix of croissants & scones with clotted cream and diverse jams of Tlant
- Egg muffin with spinach and Sud and Sol tomato
- Tropical fruit and jus d'orange

Smoothies

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





Time for something extra! Are you looking for something sweet or savoury?

Drinks

- Smoothies (seasonal) **VEGAN** € 6,25

Extra Sweet

- Seasonal piece of fruit € 2,00
- Croissants and scones with jam from Tlant € 4,00
- Apple cake from patisserie Kuyt € 5,00
- Banana bread € 4,00
- Chocolate brownie from patisserie Kuyt € 4,85
- Macarons from patisserie Kuyt € 3,25
- Granola bar from Firma Taart € 4,00
- Tiny Tony's (Mini Tony Chocolonely) 10 pieces € 4,75

Extra Savoury

- Homemade soup of the season € 4,25
- Za'tar flatbread with cheese and herbs € 4,25
- Bun with croquette from Lodewijck with mustard **VEGAN** € 4,95
- No meat sausage roll from the Vegetarian Butcher € 5,00
- Salad of the season € 4,75
- Pom-pie lentil curry **VEGAN** € 4,75
- Pom-pie with feta and spinach € 4,75

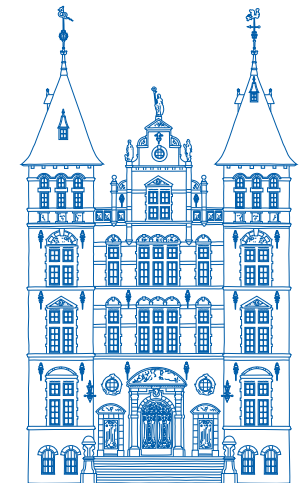
Tlant

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 jam we are proud to serve to you!



FOODBOOK 2023

LUNCH




CONFERENCES & EVENTS



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

Dutch-style Lunch menu

€ 21,50

- A selection of bread rolls, and sandwiches generously filled with luxury meats, vegetarian toppings, cheeses and various toppings and dressings (2 p.p.)
- Croquette from Lodewyck with mustard **VEGAN** 
- Orange juice, biological juices of Schulp and Ecotap water
- Fruit of the season

Lunch of the Season

€ 26,50

- Homemade soup of the season
- A selection of bread rolls, sandwiches, and wraps generously filled with luxury meats, vegetarian toppings, cheeses, and various toppings and dressings
- An assortment of pies from Pom-Pie
- Orange juice, biological juices of Schulp and Ecotap water
- Fruit of the season

Healthy choice Lunch

€ 26,50

- Homemade soup of the season
- Chickpea salad with cucumber, feta, bell pepper, red onion, cherry tomatoes and coriander
- Crusty organic bread from Carl Siegert with butter
- Spicy hummus, baba ganoush and muhammara
- Fruit water jug, Ecotap water and organic juices from Schulp

The Dutch-style Lunch, Lunch of the Season and salads are available for groups of 10 or more, the other lunch options for 30 or more.

FOODBOOK 2023

Extension of your lunch

- Mini sandwiches € 2,50
- Fish as a topping € 2,75
- Rib eye (from 30 persons or more) € 4,50
Freshly carved by our chefs



An extra boost

Would you like to extend the break by including extra options? You can find a complete overview of the additional options on page 11!





Surprise your international guests with a hot lunch!

30 persons or more

Eastern lunch

€ 30,75

- Nasi goreng **VEGAN** 
- Chicken saté
- Chop suey **VEGAN** 
- Pickled vegetables
- Oriental salad with Bok Choy, bean sprouts, carrot, cucumber & coriander
- Crusty organic bread from Carl Siegert with butter
- Fruit water jug, Ecotap water and organic juices from Schulp
- Mini-dessert from the chef

Tropical lunch

€ 30,75

- Indian chicken masala
- Vegetarian curry with vegetables
- Green salad with courgette spaghetti, 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
- Fruit water jug, Ecotap water and organic juices from Schulp
- Mini-dessert from the chef

International combination lunch

€ 34,75

- Ravioli stuffed with spinach & ricotta
- Roasted potato and Provençal style chicken
- Tomato salad with red onion
- Salad with mozzarella, olives, cucumber, tomato and bell pepper
- Mini whole meal roll with matured farmer's house cheese & tapenade from sundried tomatoes
- Crusty organic bread from Carl Siegert with butter
- Fruit water jug, Ecotap water and organic juices from Schulp
- Mini-dessert from the chef

FOODBOOK 2023

Fancy a street food lunch?

Ask for the possibilities!



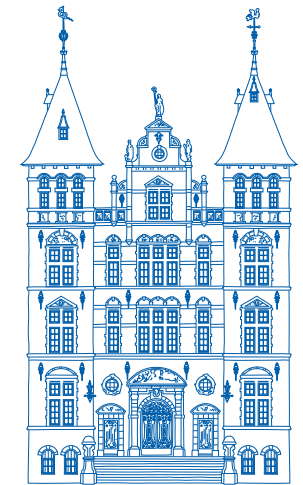
International lunch combination

Are you expecting a lot of international guests at your meeting? Our chefs from different nationalities would recommend our international lunch combination.

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FOODBOOK 2023

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.

Drinks package

€ 11,50

- Mingle with your guests for an hour following your meeting. Our Dutch Drinks selection consists of soft drinks, beers and house wines. We also serve luxury nuts from Gotjé
- Looking to extend by a half hour?

€ 5,50

Reception package

€ 31,50

- Mingle with your guests for two hours following your meeting. Our Dutch Drinks selection consists of soft drinks, beers and house wines. We also serve luxury nuts from Gotjé and additionally you can choose two luxury finger foods

KIT's bar snacks selection

€ 5,50

- Olives
- Luxury nuts from Gotjé and Banana crisps

KIT's vegetarian selection

€ 6,50

- Za'tar flatbread with cheese and spices
- Vegetable crisps with a homemade Indian yoghurt dip
- Naan bread served with Hummus & Raita

KIT's drinks party selection

€ 7,50

- Cured sausage from Brandt & Levie
- Mild farmhouse cheese served with traditional Dutch mustard
- Shrimp croquettes served with lemon mayonnaise
- Vegan 'Bitterballen' (mini croquettes) from Lodewyck (beef is also possible)

KIT's Dutch selection

€ 9,75

- Kummel cheese biscuits and luxury nut mix from Gotjé
- Mature farmhouse cheese served with traditional Dutch mustard
- Dutch shrimps, cucumber, sour cream and dill
- Smoked beef sausage served with traditional Dutch mustard
- Vegan 'Bitterballen' (mini croquettes) from Lodewyck (beef is also possible)

FOODBOOK 2023

To be added separately (from 25 pieces)

- 'Bitterballen' from Lodewyck € 1,70 (Vegan or beef)
- Chicken Yakitori skewers € 2,00
- Mini empanada's **VEGAN** € 2,40
- Samosa's (chicken or vegetarian) € 3,25



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!

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Bites to complete your reception

Would you like to extend your drinks package with luxury bites? Beneath you are able to find our finger foods, which give your reception a nice touch.

Finger foods (possible from 10 pieces on)

€ 5,50

- Beetroot wrap with guacamole, vegetables and alfalfa **VEGAN**
- Mini quiche made with forgotten vegetables
- 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 chili sauce
- One-bite beef burger, with homemade barbecue sauce, cherry tomatoes, lettuce and pickles
- One-bite chickpea burger, lettuce and a fresh yoghurt sauce
- Squid, red pepper, flat-leaf, garlic and olive oil
- Falafel with coleslaw and labne
- Tartelettes hummus with grilled vegetables and roasted bell peppers
- Tartelettes pulled chicken with hoisin-mayonnaise and spring onion
- Tartaar van huisgerookte zalm met appel, rode biet en een krokantje van sesam
- Paper cone with French fries and mayonnaise **VEGAN**

Feel like a late snack?

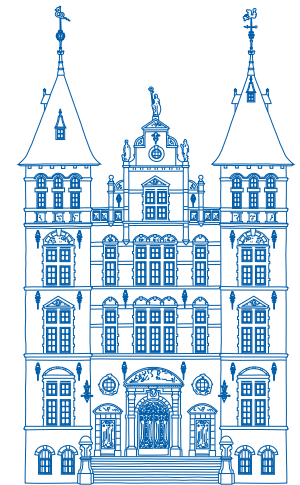
After 22.00 hours a supplement of € 1.50 per person applies.

Cocktails

You can extend your drinks reception with a cocktail bar or a welcome cocktail! Our partners of Flying Cocktails is the perfect addition to your reception, because even the preparation of the cocktails is a festivity on its own. Ask your contact person about the possibilities.

FOODBOOK 2023

DINNER



CONFERENCES & EVENTS



Walking Diner

30 persons or more

KIT's walking dinner. Sociable, informal and casual dining without fixed places.

Choose one of our specials!

Walking dinner Fresh & Healthy (5 dishes)

€ 49,75

- Soup of the season
- Poké bowl with salmon sushi rice, edamame beans, wakame, radish and miso dressing
- Chickpea burger, lettuce and a fresh yogurt sauce
- Squid, red pepper, parsley, garlic and olive oil
- Combination of watermelon slices and watermelon shakes (seasonal)

Walking dinner Around the World (5 dishes)

€ 52,25

- Homemade baba ganoush with Greek pita bread and baby spinach **VEGAN**
- Smoked rib-eye bonbon with oxheart cabbage salad and tapenade of sun-dried tomatoes
- Thai fish cakes with sweet and sour cucumber
- Mini beef burger from Lindenhoff with homemade barbecue sauce
- Homemade Aussie Rocky road

Walking dinner Chef's favorite (6 dishes)

€ 55,00

- Homemade hummus with a pita bread and grilled vegetables **VEGAN**
- Indian Dahl Soup of mung lentils, coconut, coriander, cumin turmeric and lime
- Philippine prawn ceviche with ginger, coconut milk, red pepper and red onion
- Plaice fillet with ginger, spring onion and Chinese soy sauce
- Boa bun with oyster mushroom and Hoisin mayonnaise
- Chocolate Trifle

Walking dinner Asian (7 dishes)

€ 64,50

- Tom ka kai
- Gado Gado with satay sauce
- Chicken skewer with teriyaki sauce
- Papaya pok pok; crispy Thai salad with tomato, carrot, green beans, peanuts, Chili peppers, Thai basil and coriander
- Salmon fillet with ginger, spring onion, red pepper and Chinese soy sauce
- Boa bun with crispy pork, Char Siu sauce, carrot, pickled red onion and coriander
- Lychees with mango sorbet
- Selection of various sambals, emping, prawn crackers, and cassava prawn crackers

FOODBOOK 2023

Our Vegan Special!

Walking dinner **VEGAN** style € 55,00 (6 dishes)

- Homemade hummus with Greek pita bread and grilled zucchini
- Carrot pumpkin soup with harissa
- Roasted sweet potato, black bean, bell pepper and jalapeño salad
- Falafal with coleslaw and labne
- Jackfruit tacos with avocado, coriander and red onion
- Pandan pannacotta with coconut crumble and grilled pineapple

Are you looking for something else than a walking or seated dinner?

That's possible, the buffets can be ordered from 30 guests on and start at €45.00 per guests. Our Sales Team will gladly send you all the possibilities.

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, unless otherwise stated.



Dinner | Autumn & Winter

30 persons or more

Delicious dining in every season! Our culinary team likes to cook with seasonal products and care for gastronomy at its best. Feel free to join!

Three-course dinner	€ 47,50
Four-course dinner	€ 56,50
Five-course dinner	€ 65,50


Appetizers

- **Mackerel ceviche**
cucumber | pointed radish | chives | red onion | red pepper | pea cress
- **Smoked rib eye**
truffle mayonnaise | sun-dried tomato tapenade | focaccia crouton | salad
- **Three colors roasted beetroot carpaccio**
winter purslane pesto | sundried tomato | pumpkin seeds | marinated egg in beet juice

Extra course

- **Truffle mushroom risotto**
pecorino | fresh herbs

Main courses

- **Cod with herb crust**
samphire | roasted cherry tomato | mashed potatoes | saffron sauce
- **Tournedos with chestnut puree**
seasonal vegetables | elderberry sauce
- **Beet wellington** **VEGAN** 
spinach and duxelle | winter vegetables | celeriac puree | gravy of port

Dessert

- **Autumn trifle**
stewed pears | Dutch stroopwafels

5th Course

- **Cheese board**
sourdough bread | apple syrup

The products are subject to change.

FOODBOOK 2023

Available from Sept 21 till March 20

Would you like to start with an amuse-bouche?

- **Deep fried king prawn** € 4,00
mango salsa
- **Crostini with goat cheese mousse** € 4,00
pomegranate | honey cress

End the meal with a delicious cup of coffee

- Coffee or tea with luxury friandises € 7,50

Would you like to serve a vegetarian menu?

That's possible! You can find our vegetarian / vegan menu on page 21!

Composing a menu

We will serve one menu, composed by you, for all the guests. For the attendees with dietary requirements and allergies a suitable replacement will be served.

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, unless otherwise stated.




Dinner | Autumn & Winter **VEGA\VEGAN**

30 persons or more

Delicious dining in every season! Our culinary team likes to cook with seasonal products and care for gastronomy at its best. Feel free to join!

Three-course dinner	€ 47,50
Four-course dinner	€ 56,50
Five-course dinner	€ 65,50



Appetizers

- **Beetroot macaron** **VEGAN** 
cashew cheese vegan
- **Portobello filled with pumpkin puree**
walnuts | goat cheese | balsamic glaze


Extra course

- **Scallops made of porcini mushrooms with parsnip cream** **VEGAN** 
chips of salsify

Main courses

- **Jackfruit rendang curry** **VEGAN** 
black rice | papadum | red peppers
- **Beet wellington** **VEGAN** 
spinach | duxelle seasonal vegetables | celeriac puree vegan

Dessert

- **Tiramisu** **VEGAN** 
coconut | fresh fruit

5th Course



- **Spoorn**
lemon sorbet ice cream | mint | cava

The products are subject to change.

FOODBOOK 2023

Available from Sept 21 till March 20

Would you like to start with an amuse-bouche?

- **Falafal** **VEGAN**  € 4,00
avocado spread
- **Indian Pani puri** **VEGAN**  € 4,00
lentils | green pea cress

End the meal with a delicious cup of coffee

- Coffee or tea with luxury friandises € 7,50

Composing a menu

We will serve one menu, composed by you, for all the guests. For the attendees with dietary requirements and allergies a suitable replacement will be served.

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, unless otherwise stated.



Dinner | Spring & Summer

30 persons or more

Delicious dining in every season! Our culinary team likes to cook with seasonal products and care for gastronomy at its best. Feel free to join!

Three-course dinner	€ 47,50
Four-course dinner	€ 56,50
Five-course dinner	€ 65,50

Appetizers

- **Dorade tartare**
cucumber | radish | avocado
- **Lamb ham**
herb salad | green asparagus
- **Watermelon carpaccio**
cucumber | Chinese cabbage | feta | parsnip chips

Extra course

- **Ravioli**
gorgonzola | pecorino

Main courses

- **Catch of the day**
sun-dried tomato | capers | olives | seasonal vegetables
- **Tenderloin**
seasonal vegetables | pea puree | chimmichurrie
- **Roasted celeriac** VEGAN
roasted tomato | green asparagus | sweet potato | chimmichurrie

Dessert

- **Lemon meringue tart**
spring fruit

5th Course

- **Spoom**
lemon sorbet ice cream | mint | cava

The products are subject to change.

FOODBOOK 2023

Available from March 21 till Sept 20

Would you like to start with an amuse-bouche?

- **Bellini with smoked salmon** € 4,00
- **Beef rib eye** € 4,00
green asparagus | tomato salsa

End the meal with a delicious cup of coffee

- Coffee or tea with luxury friandises € 7,50

Would you like to serve a vegetarian menu?

That's possible! You can find our vegetarian / vegan menu on page 23!

Composing a menu

We will serve one menu, composed by you, for all the guests. For the attendees with dietary requirements and allergies a suitable replacement will be served.

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, unless otherwise stated.




Dinner | Spring & Summer VEGA\VEGAN

30 persons or more

Delicious dining in every season! Our culinary team likes to cook with seasonal products and care for gastronomy at its best. Feel free to join!

Three-course dinner	€ 47,50
Four-course dinner	€ 56,50
Five-course dinner	€ 65,50



Appetizers

- **Tomato tartare** VEGAN 
made with soy, sriracha, mustard | pea cress and a crispe
- **Vegetable and herb garden**
avocado cream | quail egg | herbal oil


Extra course

- **Eggplant rolls**
filled with a fresh salsa

Main courses

- **Scallops in garlic butter** VEGAN 
pea cream | hazelnuts | seasonal vegetables
- **Roasted celeriac** VEGAN 
roasted tomato | green asparagus | sweet potato | chimmichurrie

Dessert

- **Carpaccio** VEGAN 
of various summer fruit

5th Course

- **Spoom**
lemon sorbet ice cream | mint | cava

The products are subject to change.

FOODBOOK 2023

Available from March 21 till Sept 20

Wilt u starten met een amuse?

- **Cold cucumber soup** VEGAN  € 4,00
- **Falafal** VEGAN  € 4,00
avocado spread

End the meal with a delicious cup of coffee

- Coffee or tea with luxury friandises € 7,50

Wine-Dine package

We would love to serve three glasses of wine with still and sparkling Earth Water. For the wines you can make a decision between our good, better and best arrangements. Are you looking to serve a personalized wine package? Then we advise you to choose our best (tailor made) arrangement.

Composing a menu

We will serve one menu, composed by you, for all the guests. For the attendees with dietary requirements and allergies a suitable replacement will be served.

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, unless otherwise stated.



Good to know...








Room capacities and contact

Standard AV

In all rooms, excluding the Queen Maxima Hall, our standard audiovisual equipment, such as Wi-Fi, a beamer / LED screen and flip over, are included.

Ten hours of technical assistance, a laser beamer, viewing screen, 3 microphones, lectern and a laptop are included in the Queen Maxima Hall.

Larger productions and streamings are possible in collaboration with our AV partner, TSRav.

Capacity Conferences & Events Rooms							
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

* 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 than the rest of the rooms

Extra AV

- Conference set From € 195,-
- Handheld microphone € 55,-
- Extra flipover € 25,-
- Whiteboard € 30,-
- Posterboard € 17,50
- Extra LED Monitor € 395,-
- Forum table € 60,-
- Beamer € 250,-
- Laptop € 90,-

Contact

Do you have a question, or would you like to brainstorm or take a look at our rooms? You can reach us via +31 (0)20 568 85 04 or send an email to events@kit.nl.

Royal Tropical Institute

Afdeling Conferences & Events
Mauritskade 63
1092 AD Amsterdam



FOODBOOK 2023



KIT Royal
Tropical
Institute

SDG
HOUSE

