

# Events Upstairs



## Minimum spend

### Morning 8am-10:30am

Weekday \$500  
Weekend \$700

### Daytime 11:30am-4pm

Weekday \$800  
Weekend \$1000

### Evening 5pm-11pm

Weekday \$1100  
Weekend \$1300

## Food Options

### Cocktail/Canapes

all food brought out on trays and walked through the room by our waiters

Prices from \$33 pp

### Buffet

all food set up at buffet station with labels for your guests to help themselves

Prices from \$45 pp

### Banquet

all food brought to the middle of the tables over different courses, family dining style

Prices from \$69 pp

### Menu Choice

Choose a selection of items from our regular menu (see website) for your guests to choose from on the day  
Prices vary

## Beverage Options

### Go Dutch

Your guests all pay their own way with a cash bar available

### Open Bar

Set a tab limit, all drinks charged on consumption

### Beverage Package

Prices from \$35pp for 3 hours unlimited beer & wine

### BYO

Corkage at \$15 per person

## Other Options

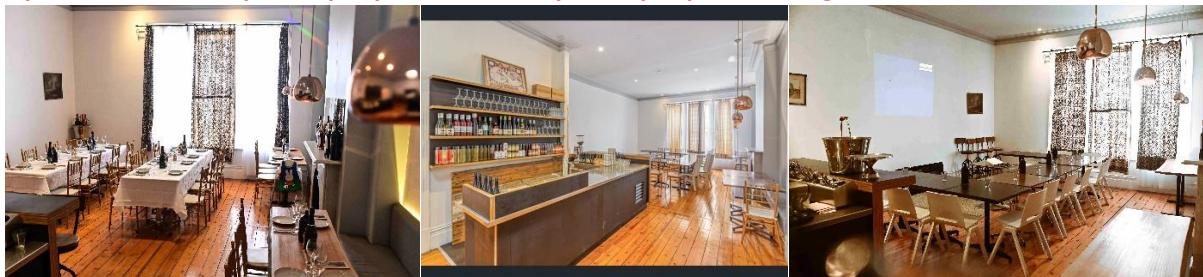
If you require a room only and minimal or no service we can reduce the minimum spend and would just charge some costs to cover our overheads. We regularly host networking events, business meetings, art classes, book clubs, and games nights just to name a few.

We are more than happy to mix and match different food & beverage options for you to find the most suitable delivery of your event (e.g. canapes & drinks on arrival before a sit-down dinner).

Get in touch for more information.

## The Room

**Upstairs can have upto 32 people seated or upto 55 people standing.**



Private bar, Bathrooms on same level, Decorate as you wish using existing wall hooks.

# The Food

## Cocktail Style

Most commonly chosen combinations are:

3 small, 1 medium \$33pp

4 small, 1 medium \$38pp

3 small, 2 medium \$45pp

5 small, 1 medium \$42pp

Or make your own combination by choosing the number of items you'd like from each category:

### Two Bite Canapés:

2 items at \$15 per person

3 items at \$20 per person

4 items at \$25 per person

5 items at \$29 per person

### Four Bite Canapés:

1 item at \$13 per person

2 items at \$25 per person

3 items at \$36 per person

4 items at \$46 per person

### Dessert Canapés:

1 item at \$7 per person

2 items at \$13 per person

3 items at \$19 per person

### Two-bite Canapés:

#### Rolmops (GF)

Pickled herring wrapped around gherkin

#### Paling

Smoked eel with pickle on crispbread

#### Pan Bati Avo (VG/GF)

Aruban cornbread, smashed avocado, vegan feta, dukkah

#### Beef Bitterballen

Croquettes with slow braised beef brisket

#### Mushroom Bitterballen (VG)

Croquettes with forest mushrooms

#### Pom (GF)

Mini Surinamese chicken and taro casserole

#### Patatje (V/GF)

Cone of fries with mayonnaise

#### Frikandel (GF)

Traditional Dutch fried pork, chicken & beef sausage with mayo, curry ketchup & onion

#### Oysters Nam Kee (GF)

Steamed oysters with black bean & scallion

#### Natural Oysters (GF)

Fresh oysters, natural with lemon

### Four-bite Canapés:

#### Kipsaté (GF)

Grilled chicken skewers with satay sauce, pickled carrot & cabbage

#### Gehaktball van Louman's

Pork, Beef & Prawn meatball, krispy kale

#### Huzarensalade (V/GF)

Dutch potato salad

#### Broodje Rookworst

Smoked Pork Sausage, mustard mayo, bun

#### Broodje Krokot

Bread roll with slow braised beef brisket kroket and curried mayonnaise

#### Nasi Goreng Boats (VG/GF)

Indonesian fried rice

### Dessert Canapés:

#### Appelflappen (V)

Apple Pie Bites

#### Poffertjes (V)

Mini Dutch pancakes w, sugar & butter

#### Boterkoek (V)

Buttercake

#### Speculaaskoek (V)

Almond filled speculaas cake

*For most dietary requirements we will easily be able to make alternatives for those guests, simply indicate how many of each dietary need you have in your group and they will be catered for.*

# The Food

## Buffet Style

For buffet style, we recommend choosing from the canape style menu and selecting enough items to fill a side table (at least 3 small & 2 medium).

## Banquet Style

We have two feed me options available, served for the table to share:

**\$69 per person** – 2 appetisers / 1 entrée / 2 mains / 2 sides / 1 dessert

**\$99 per person** – 4 appetisers / 2 entrées / 3 mains / 2 sides / 2 desserts

The above consist of seasonal chef's menu items from our main menu and is subject to change depending on seasonal availability. We recommend advising us of any dietary restrictions and/or preferences and leaving the rest up to us, but we also welcome any specific requests.

Below is an indication of the kinds of things you'd be getting (or choosing from):

### Appetisers:

Oysters  
Rolmops - pickled herring  
Beschuitje Paling – crispbread topped with smoked eel  
Bitterballen (Beef and/or Mushroom) – Dutch croquettes  
Kaassoufflee – fried cheese in a pastry pillow.

### Entrees:

Pom – Surinamese chicken & taro casserole  
Slakken – snails cooked in garlic butter  
Frikandel – traditional Dutch saucy sausage  
Kipsate – grilled chicken skewers with spicy peanut sauce & atjar

### Mains

Mussels cooked in white wine  
Boerenkool – mashed potato with kale, smoked pork sausage & onion jus  
Nasi Goreng – Indonesian style fried rice  
Salmon fillet with quark, sauteed kale & spinach, radish  
Gehaktballen – beef, pork & prawn meatballs with jus & crispy kale

### Sides:

Patatje Met – fries with mayonnaise  
Huzarensalade – Dutch potato salad  
Green Salad

### Dessert:

Poffertjes – mini Dutch pancakes  
Nutmeg Pannacotta  
Kaasplankje – platter of cheeses with quince & crackers

# The Beverages

We are pretty flexible and will strive to find a beverage option that suits your needs best.

## Go Dutch

Cash bar set up and full beverage list available for your guests to choose from and each pay individually as they order.

Any amounts spent will still count towards any minimum spend requirements.

## Open Bar

Set a tab limit, choose a range of drinks you'd like available (or excluded) and we'll add drinks consumed to the tab until we are told to stop. We will keep the organiser(s) informed of how much is being spent at regular intervals if desired.

## BYO (Bring Your Own):

Bring your own drinks and we will serve them at \$15 corkage per person (corkage covers glass usage, washing and staffing costs). Note that in line with responsible service of alcohol our staff must still be dispensing all alcoholic beverages and are still duty bound to adhere to liquor licensing laws.

## Beverage Packages

### Standard Beer & Wine

3 hours unlimited\* house tap beer & wines at **\$42** per person

**\$13** per person per additional hour

Add house spirits at **\$19** per person per hour

### Premium Beer & Wine

3 hours unlimited\* premium tap beer & premium wines at **\$69** per person

**\$21** per person per additional hour

Add premium spirits at **\$50** per person per hour

\*any person deemed drunk and disorderly will be refused service and may be asked to leave, we are still duty bound to adhere to liquor licensing laws and practise responsible service of alcohol.

*We can always have our premium bottled beer, premium spirits and ultra-premium wines available for purchase too for anybody wishing to partake in that.*

*Bespoke beverage packages can be made available upon request.*