

Events Upstairs



Food Options:

Cocktail Style

Prices from \$33pp

Banquet Style

Prices from \$69pp

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

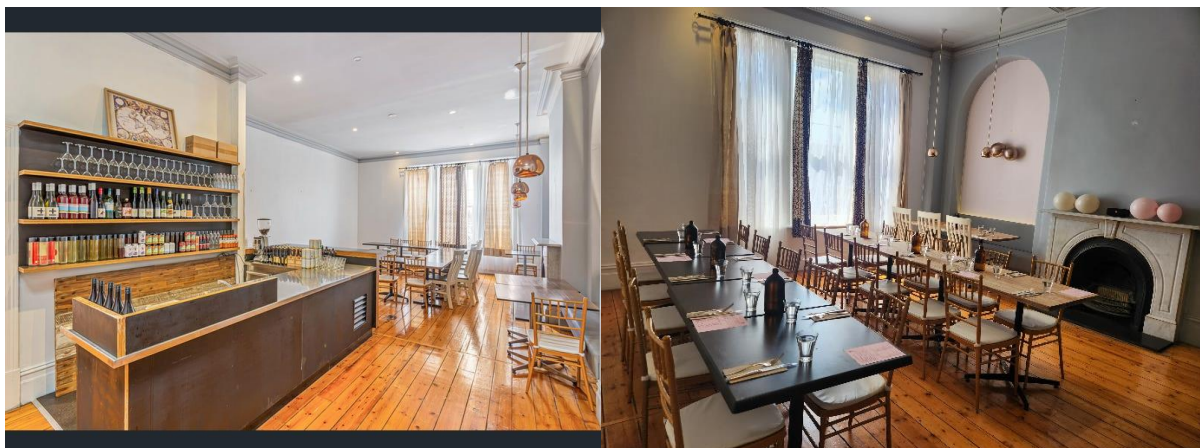
Other Options:

For Breakfast only, or if you require a room for meetings or networking only, we do have other options available. We regularly host business networking breakfasts, team meetings, life-drawing classes, book clubs, games nights, and a host of other events for which we often can reduce the minimum spend and catering requirements. Get in touch for more information.

We are more than happy to mix and match different food & beverage options for you to find the most suitable delivery of your event. We are also happy to fully bespoke a menu for you if desired.

The Room

Upstairs can have upto 32 people seated for dinners or upto 55 people standing for canapes.



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

Pickled herring wrapped around gherkin

Paling

Smoked eel with pickle on beschuit (crispbread)

Bietentaartje

Beetroot Tartlets with strained Quark

Bitterballen

Dutch mini croquettes (Beef or Mushroom)

Slakken

Snails cooked in garlic butter

Pom

Mini Surinamese chicken and taro casserole

Leverworst

Pork liver sausage patê with mushroom on beschuit (crispbread)

Patatje

Cone of Fries with mayonnaise

Kaassouflé a la Mokum

Fried cheese filled pastry pillow

Oysters

Natural or Nam Kee (steamed w, black bean)

Four-bite Canapés:

Kipsaté

Grilled chicken skewers with satay sauce, pickled carrot & cabbage

Gehaktball van Louman's

Pork, Beef & Prawn meatball, krispy kale

Creoolse Huzarensalade

Dutch potato salad with a Caribbean twist

Broodje Rookworst

Smoked Pork Sausage, mustard mayo, bun

Beef Sliders

Mini Bacon Cheeseburgers

Nasi Goreng Boats

Indonesian fried rice

Dessert Canapés:

Appelflappen

Apple Pie Bites

Hemp Brownie

Hemp Chocolate Brownie

Oliebollen

Raisin Donuts

Poffertjes

Mini Dutch pancakes w, sugar & butter

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

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:

Rolmops - pickled herring
Beschuitje Met (Liver Pate and/or Smoked Eel) – crispbread topped with yumminess
Bitterballen (Beef and/or Mushroom) – Dutch croquettes
Kaassoufflee – fried cheese in a pastry pillow.
Bietentaartje – beetroot tartlets

Entrees:

Pom – Surinamese chicken & taro casserole
Slakken – snails cooked in garlic butter
Frikandel – traditional Dutch saucy sausage
Parelgoort – pearl barley with 26-month aged cheese & marinated mushroom
Kipsate – grilled chicken skewers with spicy peanut sauce & atjar

Mains

Fish of the Day (oven roasted or pan fried depending on fish/season)
Mussels cooked in white wine
Boerenkool – mashed potato with kale, smoked pork sausage & onion jus
Nasi Goreng – Indonesian style fried rice
Butterflied Mackerel with quark, apple & kale oil
Gehaktballen – beef, pork & prawn meatballs with jus & crispy kale

Sides:

Patatje Met – fries with mayonnaise
Creoolse Huzarensalade – Dutch potato salad with a Caribbean twist
Seasonal Vegetables
Green Salad

Dessert:

Poffertjes – mini Dutch pancakes
Oliebollen – raisin donuts
Ice Cream (seasonal variations)
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.