

# Events Upstairs



We have a beautiful air-conditioned private function space with bar for your next celebration, workshop, launch and more.

## Food Options

### Cocktail/Canapes

all food brought out on trays and walked through the room by our waiters  
Prices from \$24 pp

### Banquet

all food placed on the middle of the tables over different courses, family dining style  
Prices from \$55 pp

## Beverage Options

### Go Dutch

Your guests all pay their own way

### Open Bar

Set a tab limit, all drinks charged on consumption

### Beverage Package

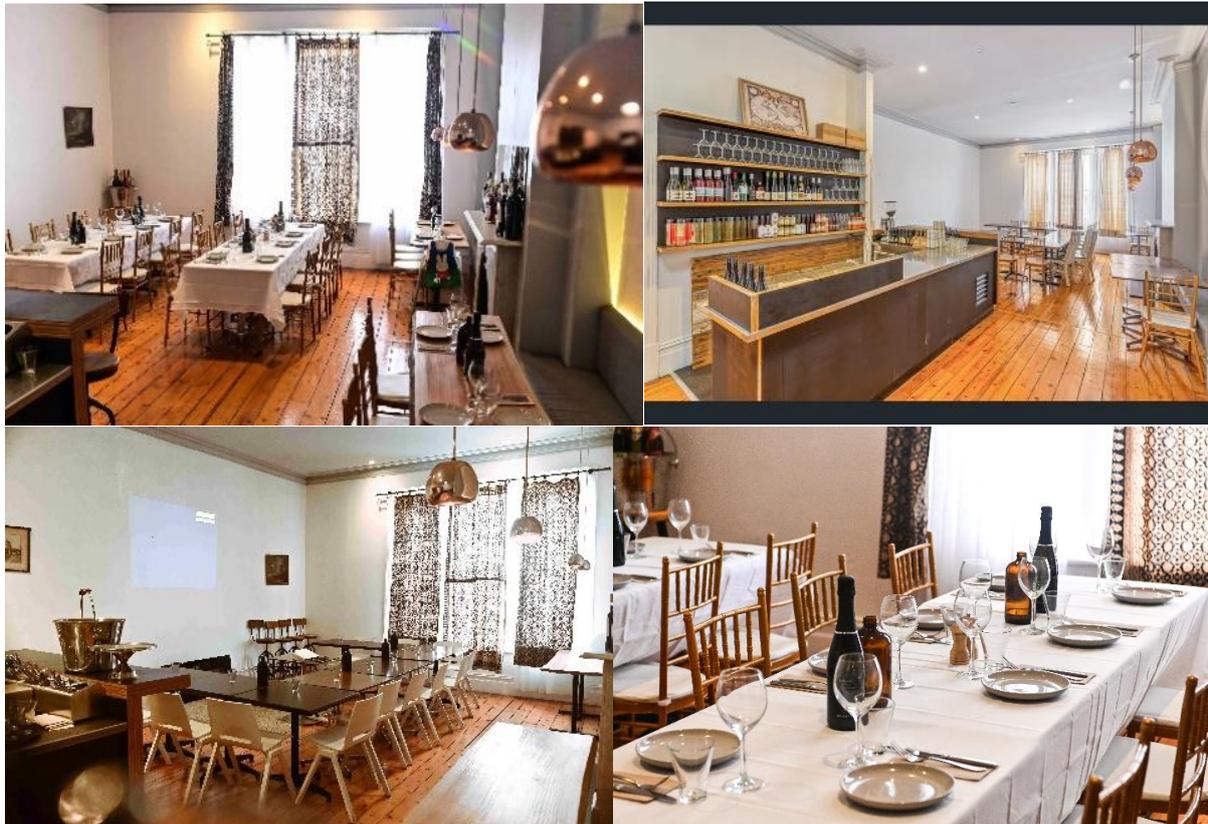
Prices from \$42pp for 3 hours unlimited beer & wine

### BYO

Corkage at \$15 per person

## The Room

**Capacity of 32 people max. seated or up to 55 people max. standing**



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

**\$200 room hire fee waived when the minimum spend of \$700 is reached.** Deposit required to secure room

## The Food

### Cocktail/Canapé Style

4 items at \$24 per person / 8 items at \$45 per person  
\$6 for every additional item

#### **Rolmops (GF)**

Pickled herring wrapped around gherkin

#### **Paling**

Smoked eel with pickle on crispbread

#### **Huzarensalade (VG/GF)**

Dutch potato salad

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

Aruban cornbread, smashed avocado, vegan feta, dukkah

#### **Bieten Carpaccio (VG/GF)**

Beetroot, berries, pumpkin puree, vegan feta, candied walnut

#### **Beef Bitterballen**

Croquettes with slow braised beef brisket

#### **Mushroom Bitterballen (VG)**

Croquettes with forest mushrooms

#### **Bamischijf (VG)**

Indo-Chinese noodles fried in breadcrumbs, sambal mayo

#### **Patatje (V/GF)**

Cone of fries

#### **Frikandel (GF)**

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

#### **Slakken**

Snails cooked in garlic butter, served on crispbread

#### **Kipsaté (GF)**

Grilled chicken skewers with satay sauce, pickled carrot & cabbage

#### **Dessert Canapés:**

##### **Poffertjes (V)**

Mini Dutch pancakes, powdered sugar & butter

##### **Boterkoek (V)**

Buttercake

##### **Speculaaskoek (V)**

Almond filled speculaas cake

##### **Oranjebittercake (VG/GF)**

Orange & Cardamom friand, rosewater icing

*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

All food placed in centre of table for sharing, family dining style

#### Van Gogh Menu - \$55pp

**Rolmops**

pickled herring wrapped around gherkin

**Bitterballen**

golf ball sized croquette balls  
(beef or mushroom)

**Mosselen**

mussels cooked in beer with fennel

**Boerenkool Stampot**

potato, endive and kale mashed together,  
smoked sausage (rookworst), onion jus

**Patatje Met**

fries with real mayonnaise

**Groene Salade**

green salad with kale, spinach,  
rucola, apple, celery, walnut praline,  
mustard dressing

**Poffertjes (v)**

mini Dutch pancakes, butter,  
powdered sugar

#### Rembrandt Menu - \$75pp

**Paling**

smoked eel, pickles, garlic herb oil,  
crispbread

**Bitterballen**

golf ball sized croquette balls  
(beef or mushroom)

**Frikandel Speciaal**

traditional Dutch handmade pork & chicken  
sausage topped with mayonnaise,  
currysaus, chopped onion

**Mosselen**

mussels cooked in beer with fennel

**Nasi Goreng**

Indonesian fried rice, cabbage, carrot, peas,  
sambal, spring onion, fried shallots, egg

**Kipsaté**

chicken skewers, peanut sauce, atjar

**Patatje Met**

fries with real mayonnaise

**Huzarensalade**

potato, celery, carrot, peas, pickles, mayo

**Appeltaart (v)**

famous Dutch apple pie, whipped cream

*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.*

### Bespoke Menu

Reach out to us if you would like to do something other than the listed options. In certain circumstances we can accommodate but a long lead time will usually be required.

## 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.*