



BANQUETING MENU 2022

UvA HvA Banqueting

BENVENUTO

CIRFOOD believes in honest, seasonal and local food, with a focus on environmental sustainability. We stay true to good food.

All our dishes are made with passion and style. We are creative with food and work with the best regional products. Our foodservices are designed to create a healthy experience for our guests

Culinary greetings,
CIRFOOD banquetingteam
uvahvabanqueting.nl@cirfood.com

020 595 3878 / 020 595 3879

Taxes and transport are included in the pricing

Buon appetito!



COFFEE FIRST

Jug of coffee (6 cups) € 6,90

Jug of tea (6 cups) € 4,85

Luxury tea
Served with fresh mint and honey € 7,25

Nespresso arrangement
Professional Nespresso machine including various cups € 25,85

DRINKS

Ice water 1 ltr	€ 1,90
Mineral water sparkling 0,5 ltr	€ 1,60
Healthy water 1 ltr	€ 3,50
for example, cucumber, orange and mint	
Healthy water SOOF 1 ltr	€ 4,50
(Various) Softdrinks cans 0,33 ltr	€ 1,50
Batu kombucha, sparkling probiotic drink	€ 2,85
Craft soda from the Amsterdamse Frisdrank Fabriek	€ 3,50
DAIRY BIO	
Semi-skimmed 0,25 ltr	€ 0,95
Buttermilk 0,25 ltr	€ 0,95
ALMOND BIO	
Rude health lactose free almond milk 1 ltr	€ 4,50
JUICE IT UP	
Fresh orange juice 0,25 ltr	€ 2,40
Apple juice/orange juice 1 ltr	€ 3,45

LET'S
HYDRATE

**THE BEST
THINGS
IN LIFE ARE
SWEET**

FOR A GOOD START

Vegan croissant	€ 1,45 
Multigrain croissant	€ 1,60
Healthy breakfast	€ 4,20
Mini yoghurt slice bananabread	
Vitamin boost	€ 11,05
Various fruits (10 personen)	

SWEET TOOTH

Vegan Speculoos	€ 0,40 
Butter biscuit	€ 0,40
Muffins	€ 2,45
Various mini muffins	€ 0,55
Lemoncake	€ 1,60
Vegan apple turnover	€ 1,70 
Carrot cake	€ 1,60
Bananabread	€ 1,70
Nakd bar	€ 1,10
Granolabar – Eat Natural	€ 1,50
Candybar – Mars, Snickers, Twix	€ 1,30
Tiny Tony Chocolonely	€ 0,60

We also offer luxury pastries and cakes. The luxury pastries and cakes are prepared by a local pastry shop. In case you are interested, we would like to receive a request at least 48 hours in advance so we can prepare a suitable proposal.



Take the veggie
challenge: It's good
for your body, the
planet and it saves
animal lives.

LET'S LUNCH

LUNCH BACK TO BASIC

Two well-filled soft brown-, white,
or multigrain buns

€ 5,10

€ 6,30 

HAAGSCHE LUNCH

Three soft mini rolls, well-filled

€ 8,00

€ 9,50 

KROKANTE LUNCH

Two luxury rolls, choice of waldkorn, cornroll,
multigrain or ciabatta well-filled

€ 8,30

€ 8,60 

PISTOLET LUNCH

Two crispy pistolets well-filled

€ 6,30

€ 7,40 

SANDWICH LUNCH

Sourdough sandwiches from our bakery (2 included)

€ 6,55

€ 7,70 

BAGUETTE LUNCH

Two half French baguettes well-filled

€ 8,40

€ 9,50 

All lunches are vegetarian

= additional costs vegan 

LET'S LUNCH

LUNCHPAKKET BASIS

Two soft buns | capri sun drink

€ 5,30

€ 6,40 

LUNCHPAKKET LUXE

Two pistolets | currant bun | candybar |
capri sun drink | fruit

€ 7,95

€ 9,05 

VERGADERLUNCH BASIS

Vegetarian half a wrap | half a sandwich | mini bun
Packed per person

€ 7,95

€ 9,05 

VERGADERLUNCH LUXE

Luxurious vegetarian half a wrap | half a sandwich |
salad
Packed per person

€ 9,50

€ 10,60 

All lunches are vegetarian

= additional costs vegan 



SPECIALS

DUURZAME VISLUNCH

€ 10,55

Various fish sandwiches specials made with MSC approved fish, 2 pieces

DIETBOX

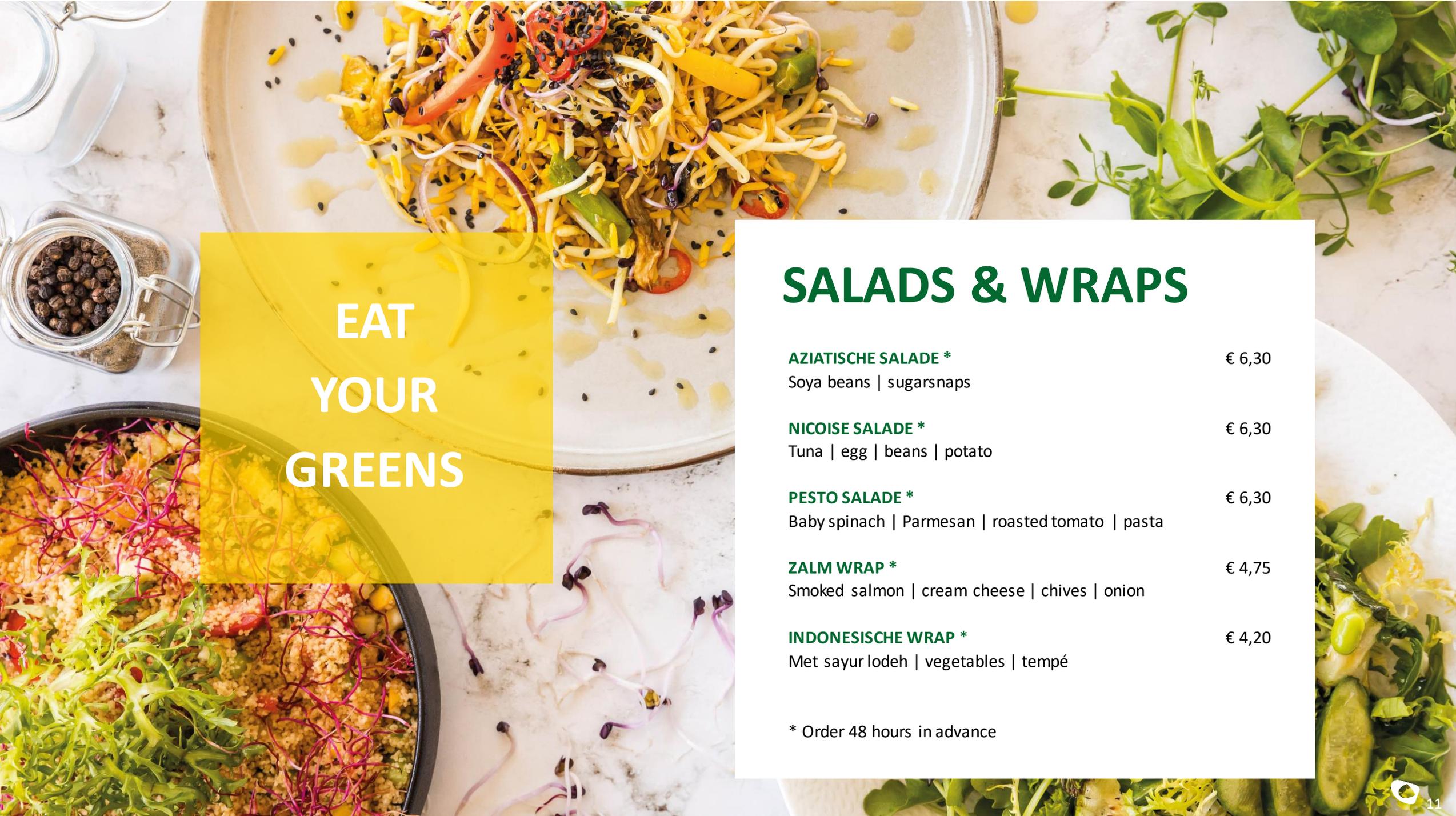
€ 10,50

Do you have any allergies or dietary requirements? We can create a specially packed and sealed tailor-made box.

(this box consists of two luxury sandwiches, well- and tasty-filled)

SIDE DISHES

Vegetarian soup of the day	€ 1,95
GRO oyster mushroom croquette	€ 2,05
Beef croquette	€ 2,05
Bun with croquette	€ 2,80
Sausage roll (beef)	€ 1,80
Sausage roll from the 'vegetarische slager'	€ 2,10
Vegan hotdog from the 'vegetarische slager'	€ 4,80 



EAT
YOUR
GREENS

SALADS & WRAPS

AZIATISCHE SALADE *

Soya beans | sugarsnaps

€ 6,30

NICOISE SALADE *

Tuna | egg | beans | potato

€ 6,30

PESTO SALADE *

Baby spinach | Parmesan | roasted tomato | pasta

€ 6,30

ZALM WRAP *

Smoked salmon | cream cheese | chives | onion

€ 4,75

INDONESISCHE WRAP *

Met sayur lodeh | vegetables | tempé

€ 4,20

* Order 48 hours in advance



DRINK O'CLOCK

ALCOHOLVRIJ DRANKENPAKKET BASIC

Beer 0,0% | Radler | non-alcoholic wine | softdrinks | juices | healthy water

€ 2,30

avg. price per consumption

ALCOHOLVRIJ DRANKENPAKKET LUXE

Beer 0,0% | Radler | non-alcoholic wine | craft soda's | juices | healthy water | non-alcoholic gin & tonic | SOOF lemonades

€ 4,80

avg. price per consumption

ALCOHOLHOUDEND DRANKENPAKKET

Beer | wine | softdrinks | juices | healthy water

€ 2,30

avg. price per consumption

BUBBELS

Prosecco/non-alcoholic prosecco, per bottle

€ 19,95

The drinks are on actual cost, drinks consumed and opened bottles/packs will be charged.

FINGERFOOD

FORMAGGIO (30 STUKS)

Manchego | Napoli | mild cheese | aged cheese | goat cheese

€ 42,40

VEGAN BITES (30 STUKS)

Spicy tofu saté with peanutdressing | mini poké bowl with wakame and edamame pesto | cauliflower with yuzu mayonnaise and wasabi crunch

€ 47,70 

VEGAN PLANK (30 STUKS)

Crostini with vegetable tartare, baba ganoush and caper apples | mini wrap With roasted pumpkin, rocket and cashew nuts | crostini with hummus and puffed tomato

€ 47,70 

MINI WRAP PLANK (30 STUKS)

Lentil spread with roasted sweet patato | mozzarella, tomato, ricotta and pesto | vitello tonnato | smoked salmon with edamame pesto | pulled chicken tikka masala

€ 42,40

ASIAN PLANK (30 STUKS)

Mini poké bowl with edamame pesto, seaweed salad and miso cream | tataki from veal with black bean dressing and papadum crisps | cauliflower tempura with black sesame and wasabi crunch | gua bao steamed bun with pulled jackfruit and five-spices | sushi omelet roll with warm smoked salmon and miso cream

€ 58,30





FINGERFOOD

AMSTERDAMSE PLANK (30 STUKS)

€ 27,05

Raw ox sausage | grilled sausage | cooked sausage | aged cheese | mild farmer cheese served with Dutch mustard

RETRO PLANK (30 STUKS)

€ 42,40

Dates filled with cream cheese and walnut | grilled sausage from the oven with pickled onions | Noord-Hollandse cheese with a cornichon | classic stuffed eggs | ham from lamb with grilled asparagus

SMALL BITES (30 STUKS)

€ 58,30

Spiral Tunnbrod with hummus and vegetable tabouleh | strudel with crab and red cabbage kimchi | poké bowl with edamame pesto, seaweed salad, radish and miso cream | mini cauliflower pizza with rocket, capers and Parmaham | tataki from veal with black bean dressing and papadum crisps

HOUTENPLANK (10 PERSONEN)

€ 42,40

Bruschetta's and typical sourdough buns | mediterranean dips with aioli, tapenade of black olives and dried tomatoes | tapas skewer with marinated olives | meatballs with homemade salsa and marinated tiger prawns | mortadella, prosciutto di Parma, spianata romana and Napoli cheese

SPIESJES (30 STUKS)

€ 58,30

Pesto, mozzarella and serranoham | potato with smoked salmon and mint cacik | zucchini rolls, smoked turkey, ricotta cream and wild spinach | goat cheese with figs | prawns with a crunch of herbs and mango chutney

FINGERFOOD

BORREL BITES

Mix of pull apart bread with aioli	€ 7,45
Crudité hummus	€ 7,45
Vegetable crisps with yoghurt dip	€ 7,75
Homemade cheese sticks	€ 7,75
Unsalted nuts, 200 gr	€ 6,35
Arabic almonds	€ 7,45
Soya Bites We Love	€ 1,30 p.s.

BORRELHAPJES

Oyster mushroom 'bitterballen'	€ 1,00 p.s.
'Bitterballen'	€ 0,85 p.s.
Cheese snack	€ 1,00 p.s.

VEGANISTISCH BITTERGARNITUUR (2 STUKS P.P.)

Falafel vegan nuggets vegan 'bitterballen' served with sweet&sour dip and Dutch mustard	€ 1,90 p.p.
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AZIATISCH BITTERGARNITUUR (3 STUKS P.P.)

Kare age tatsuta chicken mini spring roll samosa served with chilisauce	€ 3,95 p.p.
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BITTERGARNITUUR KLASSIEK (3 STUKS P.P.)

For example, mini 'frikandellen' chicken snacks cheese snacks served with chilisauce and Dutch mustard	€ 1,90 p.p.
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At locations without frying possibility (e.g. Amstelcampus), we serve oven snacks as a replacement for the fried snacks.





Be sustainable

STOP WASTE

By buying only what you need, cook smart and preserve leftovers, you will reduce your waste.

Wasting less food will have a huge impact for the environment. Because food is produced and delivered for consuming, not for throwing it away.

WISHES

As vibrant as Amsterdam is, the local food is just as vibrant.

Cirfood brings the outside-in.

The campuses will become a vibrant world where various local entrepreneurs will sell their wonderful products. That is the food experience we as Cirfood will bring to you, live from the streets of Amsterdam together with our Local Foodies.

The Local Foodies are ready to make your event a success, they are specialized in sustainable/healthy food concepts that are trendy, creative, local, affordable for every budget and innovative. They keep surprising with new and special offers.

Tell us your wishes and we will make a suitable proposal, together with our Local Foodies.

For all tailor-made wishes, please contact our sales department:

salesbanqueting.nl@cirfood.com

LOCAL FOODIES

A small selection of our local offer:

- BRIO: sandwiches | brioche
- BOWSL & BUNS: poké bowls | steamed buns
- Mama Haq's: vegetarian | vegan curries
- Georgian Bread: Georgian specialties
- PITA chef: Syrian and Lebanese dishes
- IT'S A WRAP: various wraps
- KOFFIEBAZEN: barista in house (also for mobile baristas)
- Amsterbammetje: Amsterdam humor, sustainable and local products can be found in the delicious sandwiches
- BUBA BUBA: bubble tea, new from Taiwan
- COFFEEBREAK: barista in house (also for mobile baristas)
- SELERA ANDA: Indonesian specialties
- SMEER'EM: delicious sandwiches, healthy food with a wink and the best quality





Van Dobben

EERLIJKE INGREDIËNTEN
PURE SMAAK



AMSTERDAMSE FRISDRANK FABRIEK

't Lieveertje



De Laatste Kruimel

ICONS

All these Amsterdam icons are included in our range.

Some are still in the start-up phase, such as the Amsterdam Frisdrank Fabriek. But they rapidly become a serious part of the foodies world with their tasty and healthy craft sodas.

t 'Lieveertje, the green heart of 'Spui' with its beautiful flowers. They provide us with colorful decorations to uplift our banqueting events.

Pâtissier Arnold Cornelis, an iconic name in Amsterdam with only tasty products.

Van Dobben has been the tastemaker of events since 1945. All receptions go gold with Van Dobben.

Tiny shop De Laatste Kruimel, it's the cakes and quiches that matter, but the sandwiches are also worldly. The shop window is mouth watering.

Bouwerij 't IJ, beer brewed from Amsterdam tap water. Characteristic Amsterdam beer for more than thirty years.

CONDITIONS

Cirfood general terms and conditions apply to all banqueting activities. These can be requested at uvahvabanqueting.nl@cirfood.com

TO ORDER

You can order banqueting up to 12:00 before the day of execution using our order site Benque. If you want to place an order after 12:00, please contact our banqueting team.

CHANGE OR CANCEL THE REGULAR BANQUETING SERVICE

You can change or cancel your banqueting order free of charge until 12:00 on the working day prior to execution. Orders cancelled after 12:00, will be charged for 100%.

CHANGE OR CANCEL TAILOR MADE BANQUETING SERVICE

For receptions, special lunches, dinners, promotions and other tailor-made services, changes or cancellations must be notified no later than 5 working days before the day of execution.

Reservations which are canceled within 5 working days before the day of execution will be charged according to the numbers and complexity.

We request that you notify us in case of changes or cancellations by e-mail to the following e-mail address: uvahvabanqueting.nl@cirfood.com

Please indicate in this email the date of the order and the reference number of the quotation. In case of cancellations or changes within 1 working day before execution, we ask you to inform us by telephone.

STAFF

Banqueting service outside regular education hours.

Outside regular education hours service is possible. For this we charge personnel costs based on subsequent calculation.

Service Monday to Friday: 08:00 – closing time of specific location

Rate overview (including taxes):

Banqueting employee

Monday to friday: 07:00 – 24:00	€ 27,25
Saturday 07:00 – 24:00	€ 35,95
Sunday 07:00 – 24:00	€ 44,25

Supervisor

Monday to friday: 07:00 – 24:00	€ 36,50
Saturday 07:00 – 24:00	€ 44,95
Sunday 07:00 – 24:00	€ 55,75

Banqueting manager

Monday to Friday: 07:00 – 24:00	€ 46,00
Saturday 07:00 – 24:00	€ 53,95
Sunday 07:00 – 24:00	€ 66,00

The prices above include taxes and include costs for dropping off and collecting within the service times.

Prices are subject to change.

If applicable, the rental of glassware, crockery, etc. will be charged to you (after consultation).



BUON APPETITO