

## PRIVATE FUNCTIONS AT CAFÉ WILDSCHUT

We do not have a function room .... We have two bars, and one of them could be yours for an hour, an evening or a day!

At Wildschut we are very experienced in organizing all kinds of functions, from business meetings to wedding party's. You can rely on us!

We can provide, generally without extra cost:

- Space for 120 persons
- Fully equipped, fully staffed bar
- State of the art, independent sound system, you can bring your own cd's and there's an I-pod docking station. If you don't want any hassle, we can just link it to the audio of the main bar.
- Microphone
- LCD Beamer with a large projection screen, lap top connector

You can tell us in advance whether you would like us to serve beer, wine, local spirits or full bar.

For current menu's and pictures we refer to our website.

We do not ask for rent, nor will we charge you for any extras like staff or other hidden costs. We only require a guaranteed turnover to cover our cost. The guarantee is € 275 per hour, sometimes higher or lower, depending on (time of the) day, is the minimum amount you will have to pay. If your guests consumed less than the guarantee, you will only pay the guarantee. If they consumed more, you will pay the guarantee plus the difference. Guarantees are payable fully in advance. Any surpluses can be paid cash or by creditcard on the day/evening itself.

The guarantee can be paid into our account NL27 ABNA 0588 4898 59, Linaro BV in Amsterdam. Please state your name and the date of your function.

For our clients abroad:

BIC: ABNANL2A IBAN: NL27 ABNA 0588 4898 59

We hope to see you soon!!!

Café Wildschut

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info@cafewildschut.nl  
www.cafewildschut.nl  
www.goodfoodgroup.nl



## SNACKS, HORS D'OEUVRES, BRUSCHETTA

### 1) Snacks

- Nachos with guacamole or salsa € 5.5
- Nuts mixed € 2.5
- Marinated olives € 4.5
- French bread, sauces € 5.5
- Dutch beef sausage € 5.5
- Dutch liver sausage € 5.5
- Cubes cheese, matured € 5.5
- Mini chicken or vegetable spring rolls 7 € 6.5
- Mini cheese soufflés 7 € 7.5
- Very spicy mini spring rolls 7 € 7.5
- Mini 'frikandellen' (minced-meat hot dog) 7 € 6.5
- Very spicy vegan mini spring rolls 7 € 7.5
- Vegan nuggets 7 € 6.5
- Vega mini 'frikandellen' (minced-meat hot dog) 7 € 6.5
- Vegetarian arancini with mushroom truffle risotto, garlic sauce 7 € 8
- Amsterdamse beef or matured cheese bitterballen (mini meat croquettes) 7 € 6
- Amsterdamse beef or matured cheese bitterballen 15 € 15
- Amsterdamse beef or matured cheese bitterballen 25 € 23.5
- Holtkamp shrimp bitterballen 7 € 9.5
- Mixed snacks 24 € 19.5
- Mixed vegetarian snacks 24 € 19.5
- French fries with sauce € 5
- Chicken satay stick 100 gr. with bread and saté sauce € 4.5
- Mini burger € 4.5

### 2) Bruschetta

These have to be ordered in advance, minimum 4 per item, minimum total of 60. We have 5 different kinds.

4 bruschetta € 8.5

- Bruschetta with mozzarella, tomato, basil
- Bruschetta with brie and sun-dried tomatoes pesto
- Bruschetta with smoked salmon and wasabi mayo
- Bruschetta with home-made tuna salad
- Bruschetta with beetroot humus and grilled vegetables

## BUFFET SUGGESTIONS

Prices are calculated for a minimum of 25 guests

### 1. Cold € 17.5 pp

- Variety of smoked fish, served on large dishes
- Cheeses from Holland, Italy, France
- Platters with French bread, tuna salad, mackerel salad and curry-egg salad
- Platters with grilled chicken, tomato, guacamole, Italian cured ham
- Bread and various sauces

Extra's, side orders:

- "Amsterdam platters": cheese, raw beef sausage, liver sausage, pickles € 5 pp
- Marinated olives and coated peanuts on all tables € 4 pp
- Green salad € 4 pp
- Caprese: mozzarella, tomato, fresh basil € 6 pp
- Tiramisù for dessert € 6 pp
- Profiterolles for dessert € 6 pp
- Belgian waffle with berries, vanilla ice cream, whipped cream for dessert € 8 pp



### 2. Lunch Buffet € 21.5 pp

- French bread with a choice of young/mature cheese, ham, tuna salad, smoked salmon, raw beef sausage (1 per person, selection in advance)
- Roll with famous Patisserie Holtkamp veal croquette
- Cup of homemade soup
- Scrambled eggs with or without bacon
- Jugs with milk, orange juice, water

*These buffets are suggestions, which means that changes upon request are often possible, also depending on season, day of the week and costs.*

### 3. Hot and Cold € 27.5 pp

- Variety of smoked fish, served on large dishes
- Cheeses from Holland, Italy and France
- Caprese: tomato, mozzarella and fresh basil
- Bread and various sauces
- Green mixed salad
- Basmati rice
- Chicken satay with peanut sauce
- Salmon fillet in a soy lime sauce
- French fries

Extra's, side orders:

- "Amsterdam platters": cheese, raw beef sausage, liver sausage, pickles € 5 pp
- Marinated olives and coated peanuts on all tables € 4 pp
- Thai style vegetable lime curry, with or without chicken € 8 pp
- Mini steak with homemade stroganoff sauce € 8.5 pp
- Tiramisù for dessert € 6 pp
- Profiterolles for dessert € 6 pp
- Belgian waffle with berries, vanilla ice cream, whipped cream for dessert € 8 pp

### 4. Dutch traditional mashed potato buffet € 24.5 pp (Vegetarian possible, October 1st - April 1st)

- Bread and various sauces
- Sauerkraut mash
- Endive mash
- Carrot and onion mash
- Bacon
- Meat balls
- Smoked pork sausage
- Gravy
- Tiramisù for dessert € 6 pp
- Profiterolles for dessert € 6 pp
- Belgian waffle with berries, vanilla ice cream, whipped cream for dessert € 8 pp

### 5. Amsterdam snack buffet € 22.5 pp

- Bread and various sauces
- Coated peanuts
- "Amsterdam platters": cheese, raw beef sausage, liver sausage, pickles 4 pp
- Roll with famous Patisserie Holtkamp veal croquette
- Chicken saté skewer with peanut sauce
- Fries and mayo
- Platters with mini spring rolls, mini hot beef rolls, cheese fritters, mini veal croquettes (vegetarian possible)

# buffets