

BUFFETS, PARTIES & FUNCTIONS



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 40-120 persons
- Fully equipped, fully staffed bar
- Independent sound system, we can play your music or link into the main bar
- Microphone
- LCD Beamer with projection screen

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 € 300 per hour for the first 2 hours, € 150 per hour for the following hours.

The amount is sometimes higher or lower, depending on the day and circumstances.

If your guests consumed less than the guarantee, you will 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 card on the day/evening itself.

During your function, we will update you on the costs whenever you want.

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CAFÉ WILDSCHUT

SNACKS & BUFFETS

SNACKS PER PORTION

SEE OUR REGULAR MENU FOR MORE AND/OR VEGGIE CHOICES

Amsterdam platter: cheese, beef sausage, liver sausage, coated peanuts, pickles | 15

Platter de Luxe: bread, dips, matured cheese, Brandt & Levie sausage, marinated olives | 17

Breadbasket with dips | 6

Mixed appetizers large | 20

16 mini croquettes by patisserie Holtkamp | 17

24 mini croquettes by patisserie Holtkamp | 24,5

8 shrimps croquettes by patisserie Holtkamp | 10,5

Nachos from the oven to share:
cheese, guacamole, salsa, Jalapeño and chicken | 13

Nachos from the oven to share:
veggie with chilli beans | 13

BUFFETS MINIMUM OF 25 GUESTS

FINGERFOOD BUFFET | 16,5 pp

SERVED TO YOU BY OUR STAFF

Bruschetta with goatcheese, honey and thyme

Bruschetta with smoked salmon

Bruschetta Caprese

Bruschetta vitello tonnato

Homemade pizzaslices

Cauliflower beignets with tzatziki

Extras, to book for the whole group:

Yakitori chicken | 2 pp

Yakitori salmon | 2,5 pp

Yakitori tofu | 2 pp

Prawns in filo pastry with sweet chilli mayo | 3 pp

Mini cheeseburgers (beef or veggie) | 3 pp

Small portions of fries | 3 pp

Mini pies spinach and blue cheese | 3 pp

DESSERT

Brownies and blondies | 3 pp

HET WILDSCHUT BUFFET | 29,50 pp

STARTERS

Platters with vitello tonnato, carpaccio

Platters with smoked fish, prawns

Platters with Caprese (tomato, mozzarella, basil)
with Serranoham

Green salad with grilled vegetables, feta cheese and olives

Turkish bread with hummus, spreads, tzatziki, pesto
tapenade, garlic and herb butter

Extra:

Platters with French, Italian, Dutch cheeses | 5 pp

MAINS

Albondigas (Spanish meatballs) in spicy tomato sauce

Seasonal fish fillet with a Parmesan-herbcrust

Beef Stroganoff

Platters with chips / French fries

Extras (or swaps):

Steamed mussels with sauces | 5,5 pp

Indonesian fried rice with chicken (or tofu) satay
and peanut sauce | + 5,5 pp

Thai style vegetable curry with rice
(or with chicken) | + 5,5 pp

DESSERT

Tiramisù | 4,5 pp

Apple pie, vanilla ice cream, brownie | 7,5 pp

Chocolate mousse with a red fruit sauce | 5 pp

THE EASTERN BUFFET | 28 pp

Veggie rice salad

Satay (chicken and tofu) with peanut sauce

Yellow rice with Indonesian egg (telor) and vegetables in a
light peanut sauce

Indonesian green beans in spicy sauce

Asian noodles with marinated prawns and stirfried vegetables

Pork fillet in teriyaki

Salmon strips in a coconut, lime and lemongrass sauce

Cucumber and bean sprouts salad

DESSERT

Indonesian spiced cake with vanilla ice cream, baked plantain
with chocolate ice cream | 5 pp