



# BANQUETING MAP

High Tech Campus Eindhoven | The Strip | 2024



# PREFACE

## **Connecting people through food**

That's our mission! With delicious and healthy food and drinks, we aim to provide the best experience on campus every day. People perform at their best when there's a good balance between work and relaxation. In addition to catering to these moments, we're committed to collaborating with you to create a better environment and shape the future of our planet. Health, sustainability, and reducing food waste are central to the food and drinks we offer. These values are therefore important pillars highlighted in this brochure.

## **Health and Sustainability**

As far as we're concerned, being healthy for ourselves goes hand in hand with being healthy for the world. Shockingly, up to 30% of all fresh food worldwide goes to waste. The banqueting industry is no exception. A banqueting menu with a fixed selection significantly impacts our food footprint. That's why we opt to customize our offerings based on what's available in our restaurants and focus on consuming seasonal food. We believe in eating what our bodies require and choosing from what's readily available. Concerned about leftovers after an event? Utilize our food bags.

## **The range**

This folder contains a selection of the most common banqueting options. You can also reach out to us for special requests. We're happy to advise you on menu and dish compositions and are specialists in organizing receptions, dinners, and other events.

## **We are happy to advise you**

Our team is ready to collaborate with you, crafting an unforgettable experience tailored to your needs. Please reach out to us for a no-obligation, customized quote. Additionally, we extend an invitation for a personal meeting at our location, where we can delve into the details of your event over a cup of coffee. Together, we aim to make your special occasion a resounding success.



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# LOCATION

## **An unique restaurant location | The Lounge, High Tech Campus Eindhoven**

The Lounge serves as our venue for meetings, discussions, and shared meals with your associates. You may prefer to engage in these activities in the serene and contemporary atmosphere of The Lounge restaurant. The restaurant offers multiple meeting rooms where you can also enjoy meals or drinks with your group.

### **Location information**

Opening time restaurant lunch buffet	12:00 - 14:00
Opening time banqueting location	on request
Capacity lunch and dinner   sitting	110
Capacity walking dinner and drinks   standing	250

### **Meeting room capacity**

Meeting room 1	Up to 12 people
Meeting room 2	Up to 12 people
Meeting room 3	Up to 6 people
Meeting room 4	Up to 6 people
Meeting room 5	Up to 6 people

These rooms are equipped with Wi-Fi and LCD screens.

### **Rental costs for meeting rooms**

Room 1 and 2	Rent for whole day € 330.00 per room   Half day € 165.00 per room
Room 3 t/m 5	Rent for whole day € 250.00 per room   Half day € 125.00 per room



# COFFEE AND BREAKFAST



# COFFEE AND BREAKFAST

## **A complete coffee experience**

We offer a coffee experience for either a half-day or full-day option. Our Conference Center is equipped with four coffee machines, allowing our guests to personalize their coffee creations to their liking. This enhances the working environment, or as some might say, makes it a 'great place to work'. In addition to coffee, we also provide a fresh tea corner stocked with mint, ginger, lemon, orange, and honey. Complementing these, we offer cookies, and mints, and serve our homemade lemonade infused with seasonal fruits and herbs.

## **Coffee arrangement**

- Half day | 8.50 per person
- Full day | 17.00 per person

## **Breakfast | 9.95 per person**

- Assortment of various juices
- Assortment of various Pur natur yogurts
- A bagel with cream cheese, lettuce and cucumber

## **Complete breakfast | 11.00 per person**

- Two soft mini sandwiches with toppings such as Dutch cheese, farmers ham and chicken fillet
- A mix of cinnamon rolls and maple pecan rolls
- Assortment of various smoothies



# COFFEE AND SWEET





# COFFEE AND SWEETS

## **A complete coffee experience**

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## **Coffee arrangement**

- Half day | 8.50 per person
- Full day | 17.00 per person

## **Sweets and savouries**

- Assortment of mini Danish pastries | 1.60 per piece
- Assortment mini cake | 1.85 per piece
- Slice of cake | lime or carrot | 1.95 per piece
- Pastel de nata | Portuguese puff pastry with cream | 1.95 per piece
- Assortment of almond cake | 2.00 per piece
- Traditional sausage roll | 3.60 per piece
- Vegan sausage roll | 3.95 per piece

## **Chocolate etagere | 3.85 per person | Minimum of 10 persons**

An etagère filled with various types of chocolate from our local chocolatiers such as chocolates, chocolate chips, peanut rocks, and chocolate truffles.

## **Delicacies from the Kempen**

- Leontientjes | 1.95 per piece
- Mini pie with apple or forest fruits | 4.25 per piece
- Petit four | personalize it with your logo | 4.25 per piece
- Assortment of fresh pastries | 4.25 per stuk | can be ordered per 9 pieces

\* The above range is delivered fresh daily by the 'Van Heeswijk' bakery and can be served from 10:00 am

# SANDWICH LUNCH



# SANDWICH LUNCH

## **Meeting lunch | 9.95 per person**

- Assortment of three soft white and brown buns with toppings such as Dutch cheese, country ham, and chicken fillet
- Homemade lemonade with seasonal fruit and herbs

## **Rustic lunch | 13.50 per person**

- Assortment of two rustic sandwiches with toppings such as aged cheese, country ham, tuna salad, egg salad, and vegetarian tomato american
- Homemade lemonade with seasonal fruit and herbs

## **Luxe lunch | 16.50 per person**

- Assortment of two small soft rolls topped with options like aged cheese and smoked chicken fillet
- Assortment of two small hard rolls topped with options like caprese, prosciutto, and tuna salad.
- Homemade lemonade with seasonal fruit and herbs

## **Bagel lunch | 16.50 per person**

- Assortment of two bagels with toppings such as smoked salmon with cream cheese, smoked chicken with bacon, or sun-dried tomato tapenade with mozzarella and arugula
- Homemade lemonade with seasonal fruit and herbs

## **Subway deal | 75.00 per deal | can be ordered per 6 persons**

- Various types of Subway sandwiches
- American cookie
- Hand fruit
- Bottle of soda

## **Lunch expansion**

- Traditional sausage roll | 3.60 per piece
- Vegan sausage roll | 3.95 per piece
- Cup of vegetarian soup | 3.50 per piece
- Salad of the day | 4.50 per piece | can be ordered from 20 persons
- Pinsa Romana pizza | 2 pieces | 8.20 per person | can be ordered from 20 persons





**LUNCH  
BUFFET**

# LUNCH BUFFET

## **Lounge lunch buffet | 24.95 per person**

- The Lounge culinary team offers a daily changing buffet influenced by Italian and French-Belgian cuisines, featuring seasonal products. Imagine the soup of the day served with sourdough rolls, a selection of luxurious mini rolls topped with farmer's cheese, and both meat and more vegetarian options. We also provide a variety of pure natural yogurt. Additionally, enjoy seasonal salads such as caprese, Caesar, Niçoise, and pasta salad. For hot dishes, savor options like cannelloni with ricotta and spinach, mushroom ragout, melanzane di parmigiani, osso buco, coq au vin, lasagna, and boeuf bourguignon
- Coffee, tea, and homemade lemonade with seasonal fruit and herbs

## **Belgian buffet | 29.95 per person | minimum of 30 persons**

- The Lounge's chefs serve a lunch buffet influenced by our neighboring country, Belgium. Expect a vegetarian soup, luxurious mini sandwiches with assorted toppings, salads featuring Belgian cheese and crayfish, Flemish stew accompanied by potatoes and seasonal vegetables, and a pie filled with mushroom ragout

## **Mediterranean buffet | 29.95 per person | minimum of 30 persons**

- The Lounge's chefs serve a lunch buffet with Mediterranean influences. Expect luxurious mini sandwiches with various toppings, salad with pearl couscous and zucchini, salad with feta, Italian cannelloni with ricotta and spinach, chicken thigh with sweet potato, and Mediterranean vegetables

- The Lounge lunch buffet is only served in the Lounge
- The Belgian and Mediterranean lunch buffet is only served in the Conference Center





**PINSA  
ROMANA**



# PINSA ROMANA

**Savory snack from Rome | 8.20 per person | can be ordered from 20 persons**

*A delightful delicacy from Rome, Pinsa Romana is a cross between pizza and focaccia.*

*Pinsa boasts an oval shape, a crispy crust, and a soft, airy interior.*

- Pinsa Romana topped with tomato sauce, buffalo mozzarella and basil
- Pinsa Romana topped with truffle cream, caramelized onion, spinach and mushrooms



**3-COURSE  
LUNCH AND DINNER**

# 3-COURSE LUNCH AND DINNER

## **3-course lunch | 45.00 per person | minimum of 8 persons**

- The Lounge's kitchen team crafts a 3-course lunch with meticulous attention and care, both for the ingredients and your company. Below is a sample menu:

### Appetizer

Butterfish carpaccio with a fresh fennel salad, crispy octopus, and fermented garlic mayonnaise.

### Main Course

Swordfish in lemon-pepper oil, roasted vine tomatoes, grilled potato and pumpkin cream.

### Dessert

'Magnum' Ruby strawberry with figs, pastry cream, caramel miso and red fruit crumble.

- Matching wine and water arrangement | 25.00 per person

- Coffee, tea and friandises | 3.95 per person

## **3-course dinner | 67.50 per person | minimum of 8 persons**

- Below is an example menu:

### Appetizer

Fried scallops with lardo, roasted cauliflower cream and salsa verde.

### Main Course

Catfish with saffron risotto, grilled mini zucchini, samphire and lemon basil oil.

### Dessert

Miserable pistachio with softly cooked pineapple, vanilla mousse and a pineapple coulis.

- Matching wine and water arrangement | 25.00 per person

- Coffee, tea and friandises | 3.95 per person



# DRINK ASSORTMENT



# DRINK ASSORTMENT

## **Water | in PET Bottle**

- Chaudfontaine fusion, still and sparkling | 50cl | 3.00 per bottle

## **Water | in a glass bottle**

- Earth water still and sparkling | 75cl | 5.00 per bottle

## **Soft drink | in a can**

- Assortment of soft drinks | 3.00 per can

## **Other drinks**

- Carton of Campina milk or buttermilk | 2.00 each
- Assortment of various juices | 3.80 each
- Assortment of various smoothies | 4.50 each
- Sparkling wine | 25.00 per bottle

## **Drink arrangement**

- Buy off for 1 hour | 8.80 per person
- Buy off for 1.5-hour | 13.20 per person
- Buy off for 2 hours | 17.60 per person

## Completion of drinks package

- Homemade lemonade with seasonal fruit and herbs
- Assortment of soft drink cans
- Hertog Jan Pilsner
- Hertog Jan 0.0 %
- Moods Sauvignon Blanc & Verdejo
- Moods Tempranillo & Shiraz
- Moods Tempranillo Rosé

A top-down view of a snack platter. In the center is a wheel of white cheese with a wooden skewer through it. To its left is a small metal bowl filled with a creamy dip, topped with black pepper. Below the cheese are several long, thin crackers with black seeds. To the left of the cheese are two slices of rustic bread, one topped with the dip. In the bottom left corner, there is a small bowl of red, possibly dried, items. A wooden cutting board is placed on a light-colored, textured surface. A knife with a dark handle and a silver blade lies diagonally across the board. In the top right corner, a glass of white wine is partially visible.

**SNACKS  
AND  
BITES**



# SNACKS AND BITES

## **Snacks etagere | 6.45 per person | minimum of 20 persons**

- Mix of Dutch cheeses such as truffle cheese, aged cheese, and pepper cheese, served with coarse mustard
- Mix of various sausages such as fuet, pepper sausage and fennel sausage
- Mix of local snack vegetables such as cauliflower, cucumber, Amsterdam onions, radish, celery, and snack tomatoes served with matching dip
- Bunch of grapes

## **Dutch snack classics | 3.30 per person | 3 items per person**

- A mix of Dutch fried snacks consisting of a beef bitterbal, cheese souffle and mini frikandel served with mustard, mayonnaise, and curry

## **Asian snack mix | 4.05 per person | 3 items per person**

- A mix of Asian snacks consisting of a Japanese Gyoza filled with minced meat, a vegetarian mini spring roll, and a tempura shrimp served with chili sauce

## **Vegetarian snack mix | 3.30 per person | 3 items per person**

- A mix of vegetarian fried snacks consisting of Italian risotto bitterbal filled with truffle and forest mushrooms, a mini cheese souffle, and a mini spring roll served with mustard and chili sauce

## **Sushi | 75.00 per bridge | 45 pieces**

- Uramaki California | crab
- Uramaki | chicken
- Vegetarian roll with vegetables and green asparagus
- Vegetarian roll with Japanese omelet
- Hosomaki | small roll with cucumber
- Nigiri salmon
- Fresh wasabi, soy sauce and chopsticks



**DINNER  
BUFFET**

# DINNER BUFFET

## **Pita buffet | 18.65 per person | minimum of 20 persons**

- Feel like a dinner with Turkish influences? This includes two pita breads per person, a combination of chicken gyros and vegan kebab, assorted vegetables, garlic sauce, vegan cocktail sauce, and sambal sauce in buffet style

## **Lounge dinner buffet | 33.95 per person | minimum of 20 persons**

- The Lounge culinary team offers a daily changing buffet influenced by Italian and French-Belgian cuisines, featuring seasonal products. Expect the soup of the day, sourdough sandwiches with tapenade and pesto, a variety of starters and salads, hot dishes like cannelloni with ricotta and spinach, mushroom ragout, melanzane di parmigiani, cod with beurre blanc, entrecote with truffle jus, roseval potatoes, and seasonal vegetables. For dessert, enjoy options such as mini crème brûlée, tiramisu, or mousse

- Homemade lemonade infused with seasonal fruits and herbs

## **Asian buffet | 34.50 per person | minimum of 30 persons**

- The Lounge's chefs serve a dinner buffet with Asian influences. Think of white rice with rendang, pork belly, vegan satay, vegetarian mini spring roll, Asian vegetables, matching toppings, chili sauce, sambal, and cassava prawn crackers

## **Italian dinner buffet | 34.50 per person | minimum of 40 persons**

- The Lounge's chefs serve a dinner buffet with Italian influences. Expect meatballs in arrabiata sauce, salmon and shrimp in white wine sauce, vegetarian pasta alla Norma, assorted seasonal vegetables, roseval potatoes, caprese salad, and bread with a variety of Italian spreads

## **Belgian buffet | 37.50 per person | minimum of 30 persons**

- The Lounge's chefs serve a dinner buffet influenced by our neighboring country, Belgium. Expect a vegetarian soup, a salad featuring Belgian cheese, a salad with crayfish, Flemish stew served with potatoes and seasonal vegetables, and a pie filled with mushroom ragout

- The Lounge dinner buffet is only served in the Lounge
- The Asian, Belgian and Italian dinner buffet can be served in The Lounge and in the Conference Center





**WALKING  
DINNER**

# WALKING DINNER

## **Guilty Pleasure | 37.50 per person | minimum of 40 persons**

*Served dinner featuring street food items, all of which were guilty pleasures.*

- Two cheese croquettes with mustard
- Mini classic burger on brioche bread
- Kibbeling with ravigote sauce
- Flemish stew with potatoes
- Crème brûlée

## **Taste Tour | 52.50 per person | minimum of 50 persons**

*Served dinner with influences from various cuisines and seasonal products.*

- Sushi from Okinawa
- Beef tataki with homemade truffle teriyaki sauce and fried onions
- Burrata with grilled vegetables, white balsamic cream and almond
- Beef brisket with Asian marinade, fried scallop and parsnip cream
- Chocolate palette with red fruit, sea salt caramel crumble with golden syrup



# FOOD MARKET





# FOOD MARKET

## **Food market | 46.50 per person | minimum of 100 persons**

*Experience a presentation of five food corners, each highlighting a different country. Behind each food corner, a chef awaits to provide an authentic culinary experience, presented in buffet form.*

### **Nasi from Indonesia**

- Nasi with chicken thigh satay, served with fried onions, atjar ketimun and cassava prawn crackers

### **Fish & Chips from England**

- Fresh kibbeling with fries, ravigote sauce, lemon and herbs

### **Sushi from Japan**

- A mix of different types of Okinawa sushi filled with meat, fish and vegetables, served with fresh wasabi and soy sauce

### **Pita from Turkey**

- A pita sandwich with vegan kebab, coleslaw, iceberg lettuce, garlic sauce, vegan cocktail sauce and sambal sauce

### **Pasta from Italy**

- Penne with homemade garlic aioli, red pepper, onion, tomato and parsley served with Parmesan cheese





**BARBECUE**



# BARBECUE

*Join us on a culinary adventure filled with sizzling grill sounds, smoky aromas, and rich flavors. We provide barbecues complete with (disposable) plates and cutlery, a chef, and service.*

## **Grill & Chill Fiesta | 26.00 per person | minimum of 25 persons**

- Various types of meat such as bacon, sausage, Greek chicken thigh, and Double Dutch burger
- Various types of bread with butter and tapenade
- Greek salad, pasta salad with red pesto, and a salad of white and red cabbage
- Tzatziki, smokey barbecue sauce, cocktail sauce and piri piri sauce

## **Flaming Carnival | 45.00 per person | minimum of 50 persons**

- Various types of meat such as pulled pork, mini chorizo sausages, sirloin steak and Cajun-style chicken thigh
- Whole salmon side with miso-lime marinade
- Various types of bread with butter and tapenade
- Greek salad, pasta salad with red pesto, and a salad of white and red cabbage and lamb's lettuce with avocado
- Homemade chimichurri, smokey barbecue sauce and cocktail sauce

## **Vegetarian options | always included with a barbecue**

- *Pulled mushroom with homemade barbecue sauce*
- Marinated halloumi
- Vega burger
- Corn from the barbecue





**DESSERT**

# DESSERT

## **Sweet cravings | 7.00 per person | 2 pieces per person**

- Cheesecake mousse with strawberry coulis
- Mango mousse with passion fruit and coconut
- Mocha mousse with coffee ganache and amaretto
- Yogurt mousse with blueberry coulis and granola
- Caramel mousse with caramel sauce and chocolate crumbs
- Crème brûlée mousse with caramel sauce and butterscotch

## **High Tech Dessert Buffet | 16.50 per person | Minimum of 50 persons**

A fantastic ending with classic desserts such as ice cream cake, truffle cake, tiramisu, chocolate puffs, éclair, and the like are presented with smoke, fireworks, fountain and music.

## **Jeanine's favorite | 575.00 per tower | 100 glasses of sparkling wine**

A champagne tower with smoke that everyone wants to photograph! Did you know this is our colleague Jeanine's favorite?



# VOUCHER

Looking to enhance your experience on The Strip? Treat your guests to a delightful meal at one of the other restaurants on the Strip. Our vouchers are valid at various food and beverage outlets, including Daely, Love My Curry, Lucky Swan, Lokl, The Mart, Brave New World, Okinawa, and T'lab.

Whether it's for lunch or a cup of coffee, we offer vouchers in three denominations: €5, €10, and €12.50. Please note: Vouchers cannot be exchanged for cash. Order your vouchers easily via [saleshtc@compass-group.nl](mailto:saleshtc@compass-group.nl).

## **Let's make it better together**

Feedback and suggestions? We are committed to consistently enhancing our quality. If you have any tips to improve our services or are (regrettably) dissatisfied with the service or quality provided, please let us know. You can email us at [saleshtc@compass-group.nl](mailto:saleshtc@compass-group.nl). We would be pleased to get in touch with you.

## **Contact**

For questions, advice, and more about an event or reservation. Please contact the sales team.

Team: [Nick Vodegel, Alexander Franken en Noor Nieland](#)

Telephone: [+31 \(0\)40-230 5777](tel:+31(0)40-2305777)

Mail: [saleshtc@compass-group.nl](mailto:saleshtc@compass-group.nl)

# CONDITIONS

## Contact for on-site catering or events on The Strip

Team: [Nick Vodegel, Alexander Franken en Noor Nieland](#)

Telephone: [+31 \(0\)40-230 5777](tel:+31(0)40-2305777)

Mail: [saleshtc@compass-group.nl](mailto:saleshtc@compass-group.nl)

Have you organized an event via the Conference Center of High Tech Campus Eindhoven? Team Sales will contact you to discuss the program and you will receive a quote.

## Validity

The menu suggestions and prices in this banqueting folder are valid until December 2024. Prices are quoted per person or piece and include VAT unless otherwise stated. We reserve the right to make price changes. The surcharge for Single Use Plastic is included in the price.

## Minimum spend

For activities scheduled after 8:00 PM, we charge a personnel rate of €38.50 per employee, per hour. Note: If you wish to place orders for the next business day after 2:00 PM, please reach out to our sales team.

## 100% cancellation fee for a (tailor-made) meeting and in case of a 'no show'

- Content and quantities can be modified free of charge up to 7 working days prior to the event/meeting. If less than 7 working days prior to a meeting, the full cost will be charged. Please send any changes or cancellations via email to: [saleshtc@compass-group.nl](mailto:saleshtc@compass-group.nl).
- For a tailor-made event/meeting, changes to content and quantities can be made free of charge up to 14 working days before the event. If this is less than 14 working days prior to a meeting, the full cost will be charged.

## Point of attention

- All our food items are automatically identical to the group size of a meeting.
- Eurest cannot guarantee that its products do not contain allergens.

We can accommodate the following dietary requirements and/or allergies: meat, poultry, fish, crustaceans, shellfish, gluten, lactose, pregnancy, and specific ingredient allergies. Due to the extra care and attention we dedicate to preparing dishes free from these allergens, an additional charge of €3.95 applies.



# DISCOVER THE STRIP

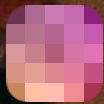
The beating heart of the Campus is the Strip. The 400-meter-long building is designed to connect people and encourage collaboration. The Eurest restaurants are more than just a place to eat and drink. With inspiring spaces where you can literally meet and unwind, we encourage engagement, productivity and well-being for all guests and employees.

All social amenities are brought together at The Strip resulting in 12 different restaurant concepts. From Foodtrucks, to a curry restaurant, a traditional market and a modern corporate restaurant Brave New World. Did you know that we also operate two well-known brands on the Strip? Namely Subway, and Starbucks.





# STAY IN TOUCH



*Eurest@HTC can be found on social media.  
Scan the QR codes and stay in touch.*

