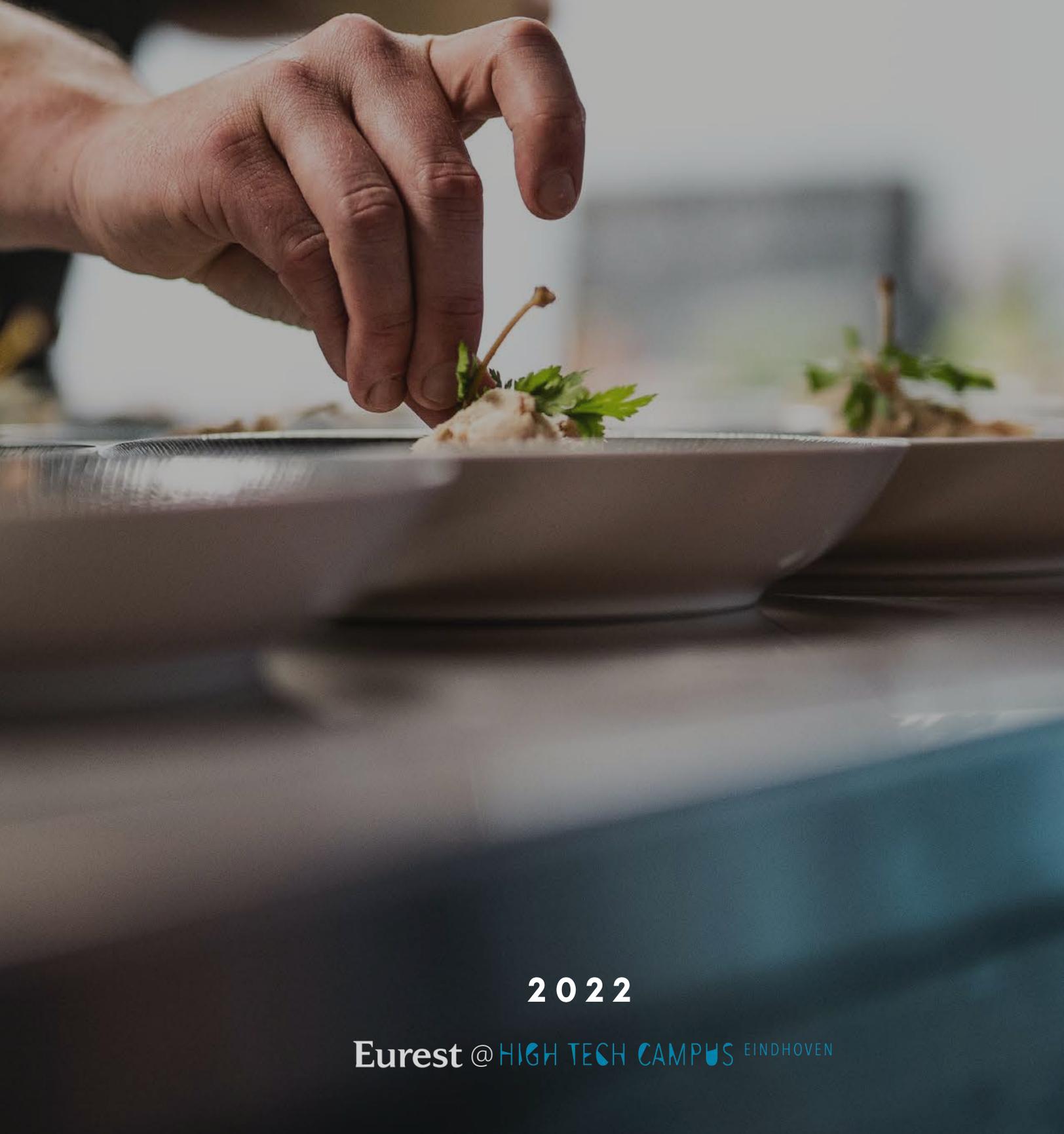


Sustainable, healthy and simply delicious!

Banqueting folder



2022

Eurest @ HIGH TECH CAMPUS EINDHOVEN

PREFACE

Connecting people through food

That is our mission! With delicious and healthy food and drinks, we provide the ultimate experience on campus, every day.

People function optimally when there is a good balance between performance and relaxation. Besides providing these moments of relaxation, we want to work with you towards a better environment and the future of our planet. Health, sustainability and less food waste are leading in the food and drinks we prepare for you, and therefore important pillars in this folder.

Health and sustainability

As far as we are concerned, our own health goes hand in hand with the health of the world. As much as 30% of all fresh food in the world is wasted. This is not any different in banqueting. A banqueting menu with a fixed assortment and the consumption of meat has a huge impact on our foodprint. That is why we choose to align our assortment with the offerings in our restaurants and to eat more according to the seasons. To eat what our bodies need and what is available at that moment. We are also replacing many animal proteins with plant-based proteins.

Less food waste

In our fight against food waste, we offer a No Waste assortment. Our team puts together a surprising lunch or a tasty snack board with products that deserve a second chance. We offer separate food and drink arrangements to ensure that you are not stuck with combinations that might end up being thrown away. Can't finish it all? Then use our foody bag.

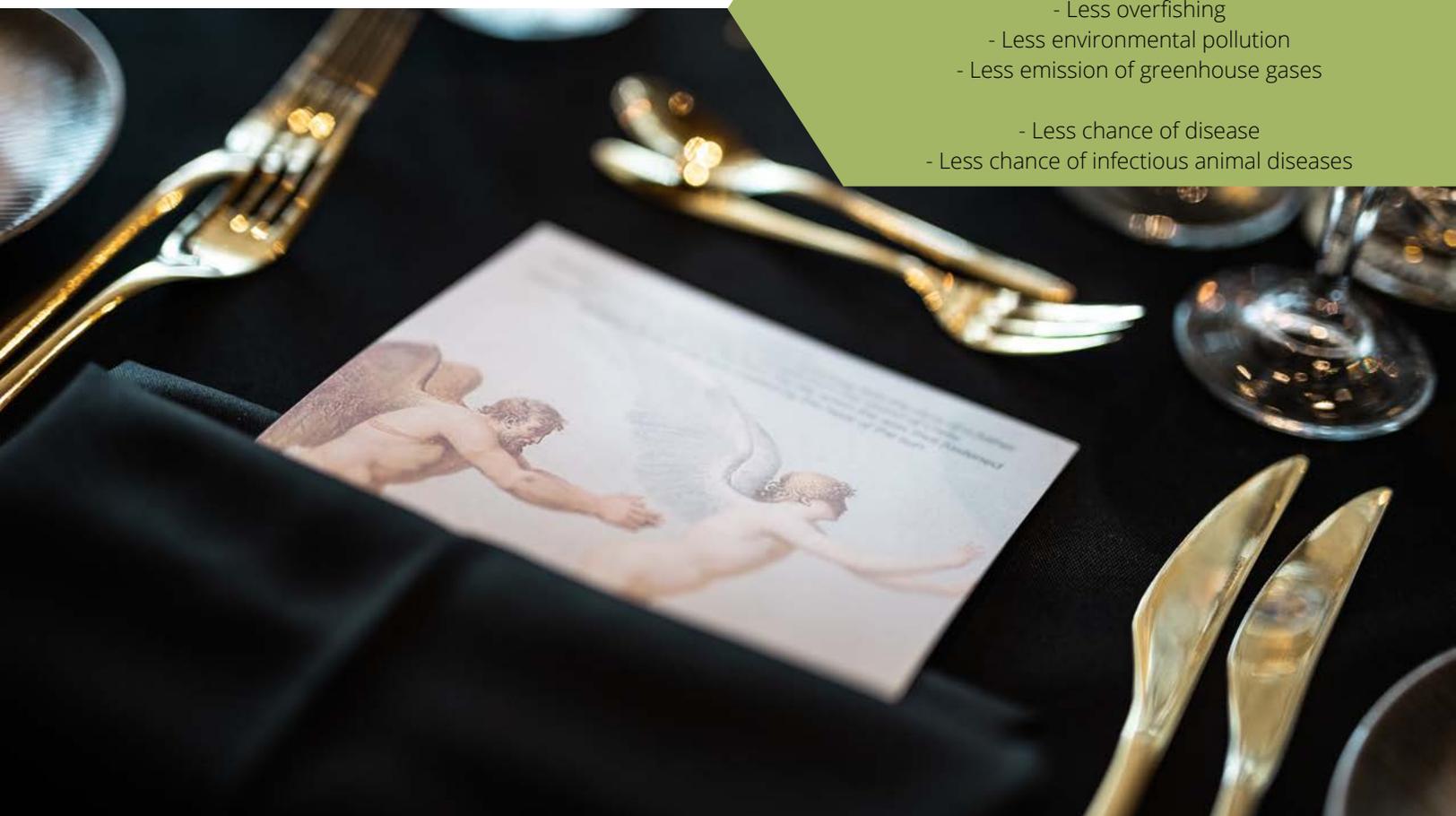
The assortment

In this folder you will find a selection of the most common banqueting options. For special wishes you can of course also contact us. We are happy to advise you on the composition of menus and dishes, and we are also specialists in organising receptions, dinners and other events.

Did you know that eating vegetarian has many advantages?

- Less animal suffering
- Less deforestation
- Less water consumption
- Less overfishing
- Less environmental pollution
- Less emission of greenhouse gases

- Less chance of disease
- Less chance of infectious animal diseases



ORDERING

Contact for catering on location or events on The Strip

Are you organising an event at The Strip or would you like to order catering? Please contact the sales team.

Please call: 040 2305777

www.cateringhtc.nl

Have you booked a room via the Conference Center of High Tech Campus Eindhoven?

The sales team will contact you to discuss the programme and you will receive a written proposal.

If you agree, you will receive confirmation of your order.

Validity

The menu suggestions and prices in this banqueting folder are valid until December 2022.

Prices are per person, per item, including VAT (unless otherwise indicated). Prices are subject to change.

Locations

All restaurants on The Strip are open to the public, with the exception of the Conference Centre, rooms on The Strip and rooms for hire in The Lounge.

Service

Based on the idea that on The Strip we meet and connect, the best concept is Feel Free, Move & Share. Dishes are served from one or more buffets. Your guests can consume as they wish. For large buffets, a chef will be present at the buffet. Would you rather be served at the table? Please discuss this with us so that we can make a suitable proposal.

Minimum spend

For activities after 20:00, we ask for a minimum spend of €100,- per hour. If the minimum is lower, staff costs of €38.50 per person per hour will be charged.

Zero Waste

As foodies in an environmentally conscious environment, we have the ambition to deal with food in a sustainable and healthy way. Eurest employees do everything in their power to minimise food waste. We also ask for your help: is the number of guests higher or lower than expected? Please let us know. This way, we can make optimal use of raw materials and avoid wasting food.

Catering at own location - ordering

For orders at your own business location, the following order period applies:

- Sandwich lunches, drinks and snacks until 15:00 on the working day before delivery.
- Lunch and dinner buffets up to two working days before delivery date.

Note: If you wish to place orders for 'tomorrow' after 15:00, please contact the sales team.

Cancellation, 100% cancellation fee

- Coffee, tea and beverages: for no show or cancellation later than 2 working days before 10:00 am of the day of delivery.
- Reception, breakfast, lunch and dinner: 'no show' or cancellation later than 5 working days before 10:00 of the day of delivery.

*All options in this banqueting folder are available in a vegetarian version.

Contact

Would you like to change or cancel an order or do you have any other questions? Please contact the sales team.

T: +31 (0)40-230 5777

E: saleshtc@compass-group.nl

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BEVERAGES

Pot of Fairtrade coffee	€ 13,50	per pot
Pot of Rainforest Alliance label tea	€ 9,95	per pot
Coffee, tea and flavoured water from buffet	€ 3,25	per person
Coffee, tea and flavoured waters from buffet	€ 7,50	per person - half a day
Coffee, tea and flavoured waters from buffet	€ 15,00	per person - entire day
Coffee, tea, fruit juices and soft drinks from buffet	€ 3,80	per person
Voucher LOKL (Starbucks coffee)		upon request

"By drinking Arabica coffee with the Fairtrade label, you contribute to a fair price and pleasant working conditions for the coffee farmer"

Arabica coffee with the Fairtrade label

The coffee we serve at the Conference Centre and The Lounge bears the Fairtrade label. Fairtrade helps farmers and workers in developing countries gain a better place in the supply chain, so they can make a living from their work and invest in a sustainable future.

Small farmers gain access to the export market, better trading conditions and more control over the sale of their products. Thus, the trading partners are packaging and preparing the products more and more often on site. You can taste their love and attention in the quality. By doing so, we keep all the value of a product in the country of origin. Fairtrade commits itself 100% and without profit motive to fair trade with small farmers in developing countries. Profits made by the foundation are reinvested in the work, both here and with the trading partners.



BEVERAGES

Pure Leaf tea

With our selection of Pure Leaf teas, we offer a tea with a unique, distinctive flavour. At Pure Leaf they select only the best tea leaves from tea plantations all over the world. Like wine, tea has different characteristic flavours depending on the place and method of cultivation.

RAINFOREST ALLIANCE CERTIFIED™

Pure Leaf is proud to say that 100% of our long leaf teas are Rainforest Alliance Certified™. This includes tea produced on our own estates in Kericho, Kenya as well as tea from our partner estates and small-scale farmers around the world. We choose Rainforest Alliance and work sustainably from tea plant to tea pot.

"At Pure Leaf they select only the best tea leaves from tea plantations all around the world."

Rainforest Alliance is an independent organisation that works with people, communities and businesses who live off the land. Together, we reduce the impact on the environment and improve social and economic profit.

The Rainforest Alliance label encourages farmers to manage their plants and tea plantations sustainably in three ways - environmental protection, social equality and economic viability. Environmentally friendly principles alone are not enough to ensure long-term success, so Rainforest Alliance helps farmers advance in these three areas.

"Together, we reduce the impact on the environment and improve social and economic profit."

The following individual elements can be ordered in the meeting rooms of The Lounge and the Conference Centre. If the standard range does not meet your requirements, please contact our sales team.



When you choose Pure Leaf Tea with the Rainforest Alliance label, you support farmers who want a better life for themselves and their families, and you protect the earth for the future.

BEVERAGES

Sustainable beverages

Chaudfontaine still/sparkling water 50 cl	€ 2,45	each
Chaudfontaine still/sparkling water 75 cl (glass bottle)	€ 5,15	each
Chaudfontaine mineral water fusion raspberry and lime 50 cl	€ 2,70	each
Chaudfontaine mineral water fusion lime and mint 50 cl	€ 2,70	each
O2 life water red fruit & cranberry 75 cl	€ 3,80	each
O2 life water orange and passion fruit 75 cl	€ 3,80	each
O2 life water grapefruit and lemon 75 cl	€ 3,80	each
Coconut water 33 cl	€ 3,25	each
Join the Pipe Eindhoven City water 50 cl	€ 3,80	each
Canned soft drinks 25 cl	€ 2,45	each
Jar Limo Twist: flavoured water with fresh herbs and citrus fruit	€ 4,25 / € 6,45	per person - half day/entire day
Juice Time: assortment of traditional fruit juices	€ 3,75	each

SAVE THE WORLD - BUY LIMO TWIST!

Of all drinks, a glass of pure tap water is the best choice for the climate. You don't have to buy anything from the shop and the climate impact of tap water is small. With LIMO TWIST, we make tap water extra tasty with fresh products such as various fruits, herbs and sugar-free lemonade. By presenting Limo Twist, no bottles of water are transported to the campus. This saves CO2 emissions! In addition, no plastic is used. With Limo Twist, everyone can enjoy a sustainable and healthy thirst-quencher!

JOIN THE PIPE, EINDHOVEN CITY WATER

“Join the Pipe is an organisation that promotes the drinking of tap water. We have developed water taps for this purpose which we place in public spaces, at sports parks, squares and schools. You can fill your bottle with tap water there while you're out and about, so you can drink tap water when you're outdoors.”

WHY IS TAP WATER MORE SUSTAINABLE THAN BOTTLED WATER?

Tap water is the most sustainable!

After all, both spring water and mineral water have to be bottled and transported. Tap water is therefore more sustainable, because it keeps lorries off the road and there is no plastic, or in the case of the catering industry, glass waste involved.

BREAKFAST

✓ Breakfast Delight € 3,65

Yoghurt with an assortment of TLANT granola and fruit mashes.

✓ French Breakfast €4,85

Freshly baked croissant with a bottle of orange juice.

Full Breakfast € 13,50

Warm croissant with TLANT fruit mash and butter, chocolate croissants, freshly baked pistolet with cold meats and cheeses, hand fruit and orange juice.



DID YOU KNOW?

All TLANT products are 100% natural, locally and traditionally made, gluten-free and without refined sugars!



BREAKS ✓

Bolo de Arroz: a traditional Portuguese cake	€ 1,55
Be sweet: salted caramel muffin	€ 2,95
Little parade: mini muffin / donut 2 per person	€ 1,55
No Waste Banana bread	€ 1,90
Hand fruit	€ 0,75
Little bags of fruit and vegetables	€ 1,65
Luxury fresh fruit salad	€ 3,80
Mini pokebowl: vegetarian, fish and meat assortment	€ 4,30
Tonybox: 100 tiny Tony Chocolonely	€ 43,20
Box of the Koeckebackers (+/- 10 pieces)	€ 5,40
De Koeck of the Koeckebackers (wrapped)	€ 2,15

At Eurest, we believe inclusiveness is important. De Koeckebackers is a social enterprise where people with a distance to the labour market make and sell cakes.

LUNCH

BASIC LUNCH € 10,25 per person

Two soft baker's buns (brown and white) generously topped with farmers cheese, traditionally prepared cold meats and crisp lettuce and a currant bun with butter.

POKE BOWL LUNCH € 9,65 per person

A healthy Hawaiian sushi salad with brown rice as a base, various vegetables and toppings. Available with fish, meat or vegetarian.

RUSTIC LUNCH € 12,95 per person

Two rustic hard buns, topped with farm cheese and traditional cold meats.

THE STRIP LUNCH € 16,15 per person

A carefully selected assortment of two mini sandwiches and two mini wraps, filled with luxury cheese and meat products.

*The above lunches are served with flavoured waters and are also available in a vegetarian version.



LUNCH EXTENSIONS

✓ VEGETARIAN SAUSAGE ROLL € 3,25 per person

A vegetarian sausage roll from bakery Houben.

BRABANTS SAUSAGE ROLL € 3,25 per person

A Brabant-style sausage roll from bakery Houben.

✓ SOUP TIME € 3,25 per person

Homemade vegetarian soup with various toppings of local ingredients.

CROQUETTES (2 per person) € 4,35 per person

Assortment of mini croquettes in the variants: cheese, shrimp and beef. These are served on mini desem buns with cocktail sauce or mustard.

✓ FRUIT SALAD € 3,80 per person

Luxurious and fresh fruit salad.

LUNCH BUFFET

Italian lunch (starting at 15 persons) € 24,30 per person

- ✓ • Richly filled vegetarian soup of pomodori tomatoes
- ✓ • Luxuriously filled mini sourdough rolls
- ✓ • Caprese salad: tomato, mozzarella and basil
- Caesar salad: grilled chicken, egg and parmesan cheese
- ✓ • Vegetarian pasta salad with grilled Italian vegetables and olives
- Lasagne tradizionale
- Lasagne vegetarian
- ✓ • Fresh fruit of the season
- Flavoured water

DID YOU KNOW?

Apples, pears, strawberries and cherries from the Dutch farmer are very sustainable. Because these products are often grown locally and are not flown in from abroad, a lot of CO2 emissions are saved!



THE LOUNGE LUNCH

All Around The World Lunch Buffet € 19,95 per person

- ✓ • Assortment of seasonal raw vegetable salads
- Richly filled plateau with meat and fish
- ✓ • Freshly baked buns with tapenade and butter
- ✓ • Soup of the day, made by our chef
- A variety of hot dishes
- ✓ • Specially selected assortment of sweets
- Water, flavoured water orange juice and coffee/tea

DID YOU KNOW?

Local food reduces CO2 emissions because the journey from 'farm to fork' is shorter. In addition, they often taste extra good because local products are usually seasonal.



HIGH-END LUNCH & DINNER

Three-course lunch € 41,60 per person/three-course dinner € 58,25 per person

Example three-course menu

Fried prawns with various structures of butternut squash, ponzu, vadouvan and smoked beurre blanc

Tenderly cooked veal stew with a cream of pecan and parsnip, caramelised chicory, parsnip chips and a black cardamom gravy

Strained yoghurt with a compote of marinated pineapple, lukewarm toffee foam, cookie crumble and atsina cress.

BEVERAGE ASSORTMENT

Mineral water

Flat water
Sparkling water

Soft drinks

Various types of soft drinks

Beers

Hertog Jan beer
Hertog Jan beer alcohol free

Wines

White house wine
Red house wine

Settlement

We charge € 2,75 per consumed (non-alcoholic) beverage per person.
We charge € 3,50 per consumed (alcoholic) beverage per person.

Redemption

Standard beverage assortment consisting of beer, wine and soft drinks:

based on 1 hour € 7,85 p.p.
based on 1,5 hours € 11,35 p.p.
based on 2 hours € 14,85 p.p.

DID YOU KNOW?

These are the local suppliers of The Strip:

- De Laarhoeve (Waarle)
- Genneper Hoeve (Eindhoven)
- Heyde Hoeve (Nuenen)
- Vegetable nursery family Oppers (Middelbeers)

Our crooked and forgotten vegetables come from the Oppers family vegetable farm!

DID YOU KNOW?

Meeting and connecting are very important to us!

Enjoy a delicious snack and drink together with your colleagues and get to know each other better.
Cheers!

MOODS WINE



Moods white: Viura / Verdejo

Light colour, with aromas of citrus and tropical tones. The taste is very fresh, but also powerful due to the pleasant balance of fruit tones and a fresh/pleasant acidity. The wine has a long aftertaste and is therefore a perfect combination with pasta, fresh cheeses, dishes with rice (risotto) and light stews.

€ 24,30 per bottle



Moods rosé: Garnacha/Shiraz Rosé

Intense clear rosé colour, (light style) with aromas of strawberries and red fruit. This red fruit is also present in the taste and makes this rosé a pleasant drinker with a good bite. Combines well with pasta, salads and poultry.

€ 24,30 per bottle



Moods red: Tempranillo/Merlot

Tones of red cherries in the glass. Aromas of red fruit and a little pepper. The taste is balanced and structured. A nice combination of elegant fruit and spiciness. This makes this wine a perfect match with steaks, spicy pastas and hard cheeses.

€ 24,30 per bottle

MOODS

"Are you in to hang out with your friends?" or "are you in the mood for an XXL steak from the BBQ?" These texts adorn the front label of Moods. Light-hearted and accessible.

Because don't we all want to take a break? The Moods series is a range of wines that are perfect for those little relaxing moments we all know.

A quick drink with friends (crispy white wine), a cafe visit with friends to catch up (fresh rose wine) and a delicious BBQ with a good steak (fruity red wine). The wines of Moods all originate from Spain and are produced by Bodegas Lozano.

The history of Bodegas Lozano started when Juan Ramón Lozano decided to make wine from the grapes of his own vineyard and to sell these wines. Today, the winery is run by the 3rd generation of Lozano, the grandson of the founder. He took over the management in 1974 and the 4th generation is already working in the company. Bodegas Lozano grows the grape varieties Macabeo, Sauvignon Blanc, Moscatel and Verdejo for its white wines. Garnacha, Tempranillo, Cabernet Sauvignon, Merlot and Shiraz are used for its red grapes.

VAN MOLL CRAFT BEER



Wanderlust: Non Alcoholic IPA (0,3% ABV)

This light and bright IPA has just 0.3% alcohol but 100% flavour. Bursting with citrusy goodness, it will take you on a hoppy journey through citrus groves and pine forests with a passion fruit pit-stop along the way. It's sure to leave you wanderlusting for more. Soak it up, drink it in, this trip's far from over.

For a perfect food pairing go for a salad, eastern flavours and slightly spicy, creamy cheeses



Langharig Tuig: Hoppy Weizen (5,5% ABV)

A badass beer with a heart of gold. This diamond in the rough with a hoppy Weizen edge is refreshing in summer and heart-warming in winter. This pal aims to please. Do I detect a hint of clove? A touch of banana? A splash of citrus? Call your friends, pack your bags, we're headed to the tropics baby! The day is ours, here we come you long-haired scum!

For a perfect food pairing go for Mexican cuisine and spicy blue cheeses.

FUN FACT

“Finally a beer from Eindhoven” proclaimed the poster with which Van Moll announced that a brewpub/brewery would open again for the first time in 50 years in Eindhoven, the heart of the city center (less than 15 minutes by bike from High Tech Campus). The brewpub was a huge success right from its opening on October 13, 2013.

VAN MOLL CRAFT BEER

Doerak: India Pale Ale (6,2% ABV)



We're passionate about IPA. Especially the rebellious spirit at the heart of Doerak, our own mischievous rascal. Our Doerak is a rousing bittersweet symphony. And that's how we like it: slightly bitter, versatile and lively, with a playful dose of tropical fruit. This Doerak is a smooth rascal that soothes like music. He invites you to play, quenches your thirst and leaves you satisfied. Naughty, charming and proud: Doerak is our flagship IPA.

For a perfect food pairing go for burger, Indian food or mild blue cheeses.

Toewijding: Blond Ale (6,5% ABV)



No joking around with this feisty blonde. You think you know her, but she's got some skeletons in her closet. She's a fiery Walloon that will spice up your day. She's hip and hoppening. Didn't see that American Belma hops gives this blonde beauty a fresh 'n fruity twist. You didn't see that coming, did ya? We did, because she was our very first beer. Brewed with devotion, innovation and class. You never forget your first. This thirst-quencher is a keeper.

For a perfect food pairing go for seafood, asparagus and abbey cheeses.

ABOUT VAN MOLL CRAFT BEER

Hi, we're Van Moll. We're as crazy about beer as we are about brewing it. We experiment and balance, treading the fine line between bold and brazen without going over the top. We combine tradition and knowledge with a dash of confidence to concoct a fixed selection of core beers and a varied range of exceptional specials.

But... beer is about so much more than just balancing flavours. It's about tantalising all the senses. That's why we devote the same care and attention to what happens outside the glass as to what goes in it. Extra ingredients like art, music, food, film and fun & educational reading material round out the experience. Every time.

Van Moll: boost your beer experience

Price:

- Bucket (25 cans of beer) | we charge € 95,00
- Per consumed can | we charge € 4,00



SNACK BITES

BITES

- ✓ Luxurious nut mix € 1,30 per person
Various fresh nuts
- ✓ Mini samosa with chilli sauce (3 per person) € 2,45 per person
A dish from the Indian and Pakistani kitchen!
A triangular deep-fried pastry filled with delicious vegetables
- Sushi parade (4 per person) € 8,65 per person
With homemade wasabi, Kikkoman soy sauce, ginger and lime mayonnaise
- Hot pub food (3 per person) € 3,50 per person
Onion ring, mini vegetable spring roll, beef bitterball with mustard and chilli sauce
- Oriental bite with chilli sauce (2 per person) € 3,45 per person
A mini bapao chicken and a mini vegetable spring roll

SNACK BOARDS

- ✓ Local vegetable snack board € 3,50 per person
A vitamin garden of various kinds of local raw vegetables
- Local snack board € 4,95 per person
Grapes, Heidehoeve ham, Brabantse metworst (a Brabant-style sausage), Doruvel (Dutch cream cheese), bread from Broodt, dips, old cheese, olives and walnuts

DID YOU KNOW?

If you buy local, you eat seasonally. These are always the products with the highest quality on the market! You will enjoy a variety of fruits, vegetables, herbs and more. All of these are at their peak of freshness, which means optimal taste and nutrition.



WALKING DINNER

Streetfood Experience | starting at 15 persons | € 26,95 per person

✓ Mini poke bowl

Sushi rice with various toppings. Available in vegetarian, fish and meat varieties.

✓ Vietnamese bite

One of the most famous street food items on the menu: a deep fried vegetarian Vietnamese spring roll served with Asian chilli sauce.

Asian style chicken

Grilled homemade "yakitori style" chicken skewers prepared in the traditional with mirin sake and soy sauce.

Bao bun

Vietnamese street food sandwich topped with pulled chicken, Asian mayonnaise, sweet and sour vegetables and fried onions.

✓ Homemade vegetable burger

Vegetable burger served on a grilled brioche bun with romaine lettuce, truffle mayonnaise and Parmesan cheese.

✓ Sweets for my sweet

Assortment of various mini sweets.



DID YOU KNOW?

50% of our fish and seafood is certified sustainable? In addition, 100% of our shell eggs and liquid egg products will be cage-free by 2025.

DINNER BUFFET

LOVE MY CURRY | starting at 10 persons | € 21,15 per person

- Chicken Jalfrezi according to an authentic recipe
- ✓ Aloo gobhi curry of potato and cauliflower
- ✓ Chick peas curry with cardamom
- ✓ Crispy samosas filled with potato and cardamom
- ✓ Naan bread prepared in a clay oven
- ✓ Basmati rice from the Himalayas

The following spices and seasonings can be added:

- Spicy sauce, mint sauce, fresh coriander, red onion

ASIAN BUFFET | starting at 10 persons | € 28,65 per person

- ✓ Bami and nasi goreng (vegetarian)
- Rempah Bali: pork meatballs in a spicy sauce
- Daging rendang (beef): curry telur with long beans and coconut
- Sate ayam: chicken breast in satay sauce
- ✓ Sajoer lodeh: vegetable dish in coconut broth
- ✓ Mapo tofu pulled oats: tofu and pulled oats in a spicy sauce

Individual toppings:

- Cassava crackers, fried onions
- Serundeng, atjar and homemade satay sauce

ITALIAN BUFFET | starting at 20 persons | € 37,25 per person

- ✓ Beetroot carpaccio with goat's cheese and walnut
- ✓ Salad caprese: tomato, buffalo mozzarella, basil and balsamic glaze
- ✓ Focaccia with olive oil and black, red, green tapenade
- Fish of the day with shrimps in white wine sauce
- Polpette: meatballs in Italian tomato sauce
- ✓ Pasta a la norma: pasta with aubergine, ricotta and tomato sauce
- Stufato di vitello: an Italian stew of organic Dutch veal
- ✓ Italian spiced roseval potatoes

DID YOU KNOW?

In meat dishes, we generally use chicken the most, because producing chicken results in the lowest climate impact.



DID YOU KNOW?

Poke or Poké (Hawaiian for "slicing" or "cross-cutting") is a dish of finely chopped raw fish served as an hors-d'oeuvre or main course in Hawaiian cuisine. It is also called Poke Bowl.

COUNTRIES BUFFET

Various authentic food stands | starting at 50 persons | € 30,75 per person

✓ Parmigiana di melanzane

A traditional Italian dish made with baked, sliced aubergine, layered with Italian cheese and a spicy tomato sauce, au gratin in the oven.

Poke bowl

A dish of finely sliced raw fish served in Hawaiian cuisine. It is served with various toppings (also available in a vegetarian version).

Sushi

Sushi is a dish from Japanese cuisine. It always consists of (cooled) boiled rice, often seaweed and is pickled with rice vinegar. This is usually combined with other ingredients such as fish or seafood, vegetables and sometimes tropical fruits.

Love my curry

Authentic curries, tikkas and kofta' with rice. Fragrant with the ground fresh herbs and spices: the garam masalas. It is these spices that make Indian cuisine so delicious, unique and healthy. Curries are also available in a vegetarian version.

BARBECUE

Barbecue basic | starting at 15 persons | € 26,00 per person

The barbecue includes chef, waiter, crockery and other requisites.

✓ Vegetarian

- Vegetarian skewer and vegetarian burger

Meat

- 100% beef burger, chicken skewer, organic pork sausage en pork shaslick

✓ Salads

- Farmers salad, cucumber salad, pasta salad, potato salad and mixed salad

✓ Breads & spreads

- Assortment bread en herb butter
- Cocktail sauce, garlic sauce, BBQ saus

Barbecue extensions | starting at 15 persons

Fish + € 9,20 per person

- Large prawns in garlic, parsley and pepper
- Marinated salmon with citrus, thyme and rosemary

Meat + € 8,15 per person

- Whole entrecote from the Laarhoeve, rubbed with garlic, herbs and sea salt and Jamaican pepper
- Chicken thighs marinated in garlic and rosemary with grilled lemon and herb pesto



DESSERT BUFFET ✓

Need for sweet | starting at 10 personen | € 12,45 per person

- Fresh sliced fruit salad
- Homemade chocolate mousse
- Mini chocolate soes (a pastry) praline
- Vanilla bavarois with red fruit

Fireworks & mist | starting at 50 persons | € 18,95 per person

The dessert buffet to end your dinner festively. From a buffet with firework fountains and mist of dry ice we present various kinds of festive sweets, like for instance:

- Nougatine ice cream cake, made of vanilla ice cream with merengue pieces, bresilienne nuts and a marzipan decoration.
- Omelet siberienne: an elegant ice cream cake with whipped and toasted egg white foam.
- Tiramisu tondo: a very tempting tiramisu cake made according to traditional recipe with, among others, fresh coffee, cream, mascarpone and Marsala wine.
- Luxury bonbon lollipops, cocktail fruit and delicious sweet toppings.

WE'VE GOT THE GREEN VIBES

EATING SUSTAINABLY TOGETHER | STARTING AT 20 PERSONS

Sustainable lunch € 41,60 per person | Sustainable dinner € 58,35 per person

Starter

- Soup of the season made from misfits with various toppings
- Bread from Stadsbakkerij Broodt (organic bread from Eindhoven) with homemade oils and farm butter
- Fresh fig with goat cheese, pine nuts, arugula, campus honey and lavender from our own garden
- Salad with grilled saved vegetables of the season

Main course

- Marinated bean burger
- Oriental marinated tempeh
- Mix of second chance vegetables
- Couscous with roasted local vegetables, tomato, mint pesto and nuts
- Small potatoes from the farmer around the corner with rosemary, garlic and oil

Dessert

- Chocolate mocha mousse made with coffee grounds
- Carrot cake with various preparations of carrot and loby whipped cream
- Banana bread from Sunt



TIP: BOOK A 'WILD BREAK' ON THE CAMPUS

DID YOU KNOW?

We transport food and banqueting on the campus with electric carts. In addition, we mainly order from one supplier (2 drops per week) for the entire Strip! This way we ensure less freight traffic to The Strip and reduce CO2 emissions.

DID YOU KNOW?

At The Strip we work a lot with local suppliers! Delicious fresh products from our own soil. The shorter the food chain, the smaller the ecological food print! Shorter transport means less CO2 emissions, less chance of wastage and less added preservatives.



WILD BREAK

GET AWAY FROM IT ALL & DISCOVER NATURE AT THE HIGH TECH CAMPUS EINDHOVEN

High Tech Campus Eindhoven is not only the smartest square kilometre in Europe. The Campus is also a lively landscape, full of wildlife hidden in plain sight.

Taking advantage of this vibrant green location, Nuno Curado, an enthusiastic urban wildlife ecologist, will take you on a short expedition in search of the wild animals and plants that also call the Campus home!

Just like an urban mini safari, you will be exploring nature and wildlife during your event break. A chance to really disconnect, stretch your legs and improve focus and energy levels.

For small groups: each Wild Break can contain up to 12 people and last up to one hour.

No hassle: No preparation or space required. No special clothing or equipment is even needed. Just meet Nuno outside!

Based on your time: a Wild Break can take place at different times of the day (morning, lunch time or end of the day), according to the rhythm of your working day.



GREEN CHALLENGE

We challenge you to choose a vegetarian option.
By consuming less meat, we save CO2 emissions and prevent animal suffering.

All options in this banqueting folder are therefore also available in a vegetarian version.
We guarantee it will taste delicious!

GIFT FOR ORGANISERS / SPEAKERS

Did you know that we also have a gift cabinet at the Conference Centre? Here you can present a gift for the organiser of your event, speaker at your event or surprise others with a gift.

CONTACT

Would you like to discuss a request together, make a reservation, or do you have any other questions? Then please contact the sales team.

☎ T: +31 (0)40-230 5777
✉ E: saleshtc@compass-group.nl

SEND A BOX!

We offer you the possibility to send different boxes to your colleagues. For example, send a snack box to your colleagues to enjoy an online drink together on Friday afternoon! Filled with delicious (local) products (both sweet and savoury).

Stay in touch!

FOLLOW US ON SOCIAL MEDIA

You can find Eurest@HTC on social media.
Scan the QR codes and stay in touch.

