

BANQUETING MAP

HIGH TECH CAMPUS EINDHOVEN 2025



HIGH TECH CAMPUS EINDHOVEN

Eurest



THE STRIP EVENTS

SHARING MOMENTS TOGETHER

PREFACE

Connecting guests through food

That's our mission! With delicious and healthy food and drink, we provide the ultimate experience on campus every day. People function optimally when there is a good balance between performing and relaxing. In addition, we want to work together with you, for a better environment and the future of our planet. Health, sustainability and less food waste are guiding principles in the food and beverages we prepare for you, and therefore important pillars in this map.

Health and sustainability

Our health, as far as we are concerned, goes hand in hand with healthy for the world. As much as 30% of all fresh food in the world is wasted. In the banqueting & events world, it is no different. A banqueting map with a fixed assortment has a huge impact on our food print. That's why we choose to align our assortment with the offerings in our restaurants and start eating more from the seasons. Eating what our bodies need and what is available at that moment. Didn't run out of everything after the event? In that case, make use of the foodie bag.

The assortment

This map contains a selection of the most common banqueting options. For special requests you can also contact us. We are happy to advise you on the composition of menus and other food options, and are also specialists when it comes to organizing receptions, dinners and other events.

We are happy to advise you

Our team is here to partner with you and create an unforgettable experience that matches your needs. Please contact us for a customized, no-obligation quotation. We would like to invite you to our location, where we can discuss the details of your event over a cup of coffee. Together we will strive to make your special event successful.

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LOCATION

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

The Lounge is our location for (formal) meetings, conferences, lunches or dinners with your relations. Preferably in peace and quiet, in the modern ambiance of The Lounge. The restaurant has various meeting rooms available, where you can enjoy lunch, dinner or drinks with your company separated from the restaurant.

Location information

Opening hours restaurant lunch buffet	12:00 - 14:00
Opening hours banqueting location	on request
Capacity lunch and dinner seated	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

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

Meeting room rental costs

Meeting room 1 & 2	Rent full day 200.00 per room half day 100.00 per room
Meeting room 3 & 4	Rent full day 175.00 per room half day 87.50 per room





**FRESH UP
EVERY MOMENT**

BEVERAGE ASSORTMENT

Water | in tetra packaging

- Earth water | still water | 50cl | 3.00 per package

Did you know that the cap and neck of these packages are plant-based? And that it contains 88% plant-based materials and is 100% recyclable?

Water | in glass bottle

- San Pellegrino Acqua Panna | still water | 75cl | 5.50 per bottle
- San Pellegrino Acqua Minerale | sparkling water | 75cl | 5.50 per bottle

Frisdrank | in can

- Assortment of soft drinks | 3.00 per can

Other beverages

- Pack of Campina milk or buttermilk | 2.00 per package
- Assortment of various juices | 3.50 per juice
- Assortment van various smoothies | 4.50 per smoothie
- Glas prosecco | 4.95 per glass
- Bottle sparkling wijn | 24.95 per bottle

Beverage package | from 1 hour

- Based on 1 hour buyout | 8.65 per person
- Based on 1.5 hour buyout | 13.10 per person
- Based on 2.0 hour buyout | 17.00 per person

Beverage package consists

- Homemade lemonade with fruit and herbs of the season
- Assortment of canned soft drinks
- Hertog Jan Pilsner and Hertog Jan 0.0 %
- Moods Sauvignon Blanc & Verdejo, Tempranillo & Shiraz and Tempranillo Rosé

THE highlight of your event | 100 glasses of sparkling wine | 575.00 per tower

A champagne tower, a real eye-catcher at the start of the event that all guests want to take a picture of!



**THE START
OF YOUR DAY**

COFFEE & BREAKFAST

A complete coffee experience

We offer a half-day or full-day coffee experience. There are five coffee machines in the Conference Center that allow our guest to personalize their own coffee. This contributes to an attractive working environment or more accurately a “great place to work,” one of the several important goals of the campus. Besides coffee, we also have a fresh tea corner with mint, ginger, lemon, orange, honey, cookies, candies, peppermints and we serve our homemade lemonade with fruits and herbs of the season.

- Coffee package half day | 4 hours | 8.50 per person
- Coffee package full day | 8 hours | 17.00 per person

Did you know that with the coffee arrangement we also provide the sweets arrangement? During the day we will surprise your guest with all kinds of sweets. Think of various types of chocolate such as Celebrations, chocolate from the local chocolatier, sweets such as Napoleon and Haribo gold bears, mini donuts, muffins and pastel de nata. We also added a healthy touch with various hand fruit and nut bars throughout the day.

- Sweets package half day | 4 hours | 5.00 per person
- Sweets package full day | 8 hours | 10.00 per person

Breakfast | from 10 persons | 9.95 per person

- Assortment of various juices
- Assortment of various yogurt from Pur Natur
- Two mini sandwiches per person with various toppings such as chicken samba | smoked salmon, crème fraîche & lemon | homemade egg salad with garden herbs & cucumber | spianata romana & truffle mayonnaise | mozzarella with pesto & tomato | aged cheese & fig chutney

Other breakfast options

- Currant bun with butter | 1.50 per piece
- Croissant | 1.75 per piece
- Chocolate croissant | 2.40 per piece

Additional price allergen and/or diet | + 2.50 per allergy/diet request



**LET'S HAVE
A BREAK**

SWEET & SAVORY

Sweets

- Assortment of mini Danish pastries | 1.85 each
- Pastel del nata | Portuguese pastry of puff pastry with cream | 1.95 each
- Petit four | excluding logo | can be ordered from 10 pieces | 4.25 each
- Petit four | including logo | can be ordered from 10 pieces | 5.00 per piece
- Mini Bossche bol | can be ordered from 100 pieces | 4.95 per piece
- Luxury pastry assortment | 10 pieces | 50.00 per box

Chocolate etagère | 3.95 per person | can be ordered from 10 persons

An etagere filled with various types of chocolate from our local chocolatier such as bonbons, chocolate flicks, peanut butter candies and chocolate truffles.

American sweets | 4.00 per person | can be ordered from 10 persons

A mix of various American sweets. Think of the famous American cookies, donuts, the trendy cronuts, rocky roads, white chocolate and berry bombs! A real treat for the guest.

Savouries

- Sausage roll traditional | 3.75 each
- Sausage roll vegan | 4.25 each

We gladly consider dietary requirements and/or allergens. Due to food safety concerns, this requires additional measures and we are forced to charge an additional fee of + 2.50 per allergy/diet wish.



LUNCH BUFFET

LUNCH BUFFET

A complete lunch experience

Restaurant the Lounge will open its door daily for the lunch buffet between noon and 2 p.m. The buffet will consist of different world cuisines where you will taste various flavors. Fancy joining us on a culinary journey? Enjoy unlimited choices, including coffee, tea and homemade lemonade with seasonal fruits and herbs

- Lounge lunch buffet | 24.95 per person

- Lounge lunch buffet is an exclusive buffet for Restaurant the Lounge

Italian Lunch Buffet | can be ordered from 30 people | 27.95 per person

The Lounge's chefs serve a buffet-style lunch with Italian influences. An example could be pasta with green asparagus and truffle, chicken thigh with parmesan cheese and ricotta, salad with burrata and tomato mix, little gem with haricot verts, egg, parmesan cheese and caesar dressing. In addition, various luxury mini sandwiches are served. The food of the Italian buffet may alternate and differ from the above examples.

Belgian lunch buffet | can be ordered from 30 people | 29.95 per person

The chefs at the Lounge serve buffet-style lunches with influences from our neighbouring country Belgium. An example could be beef stew with potatoes and vegetables, pastry with forest mushroom ragout, salad with cabbage, crayfish and tangerine, arugula with tomato mix, cheese, figs and nuts. In addition, various luxury mini sandwiches are served. The food of the Belgian buffet may alternate and differ from the above examples.

We gladly consider dietary requirements and/or allergens. Due to food safety concerns, this requires additional measures and we are forced to charge an additional fee of + 4.00 per allergy/diet wish.



BAKERS FROM THE STRIP

BREAD LUNCH

Lunch basic | 9.95 per person

In the basic lunch we offer three soft rolls, both white and brown. In addition, the toppings vary between young and old cheese | homemade egg salad | smoked chicken breast | turkey breast | roasted minced meat | salami | artisanal ham.

Lunch rustic | 13.50 per person

The rustic lunch consists of a mix of rustic rolls and here we offer two rolls from the bakery per person with various toppings such as: pastrami | aged cheese & mustard mayonnaise | homemade tuna salad with egg & arugula | homemade egg salad with garden herbs | smoked chicken with curry mayonnaise.

Lunch deluxe | 16.50 per person

In the deluxe lunch we offer four mini sandwiches per person, both soft- and hard rolls with various toppings such as: chicken samba & paprika | smoked salmon, crème fraîche & lemon | homemade egg salad with garden herbs & cucumber | spianata romana & truffle mayonnaise | mozzarella with pesto & tomato | old cheese & fig chutney.

Wrap lunch | 11.00 per person

"Let's wrap it up"

The wrap lunch consists of two half wraps per person with various toppings and filled with vegetable mix consisting of lettuce blend, carrot, white cabbage, bell pepper & radish. The various toppings are: chicken curry | smoked salmon | hummus | tomato american

Sandwich lunch | 13.50 per person

"Life is like a sandwich, you have to fill it with the best ingredients"

The sandwich lunch consists of three half sandwiches per person with various toppings such as: club sandwich with chicken and bacon | smoked salmon & herb cheese | omelet with curry mayonnaise.

Add more lunch options

- Soup vegetarian | 3.50 per piece
- Sausage roll traditional | 3.75 per piece
- Sausage roll vegan | 4.25 per piece
- Salad of the day | from 20 people to order | 4.50 per piece
- Pinsa Romana | from 20 people to order | two pieces | 8.50 per person

Surcharge allergy and/or diet | + 4.00 per allergy/diet request



3-COURSE LUNCH EN DINNER

3-COURSE LUNCH & DINNER

The Lounge's kitchen team carefully composes a 3-course lunch and dinner menu with dedicated attention and love for both the ingredients and your company. Below is a sample menu.

3-course lunch | can be ordered from 8 persons | 45.00 per person

Starter

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

Main course

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

Dessert

Chocolade symphony

- Matching wine and water arrangement | 25.00 per person

- Coffee, tea and friandises | 3.95 per person

Surcharge allergy and/or diet | + 4.00 per allergy/diet request

3-course dinner | can be ordered from 8 persons | 67.50 per person

Starter

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

Main course

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

Nagerecht

'Magnum' Ruby strawberry with figs, crème patissier, caramel miso and red fruit crumble.

- Matching wine and water package | 25.00 per person

- Coffee, tea and friandises | 3.95 per person

Surcharge allergy and/or diet | + 4.00 per allergy/diet request



BORREL & BITES

BORREL & BITES

Cruditee | 3.50 per person

A healthy snack for your guest? The cruditee comes with snack cucumbers, white tip radishes, honey tomatoes and olives.

Dutch snack arrangement | 3 items per person | 3.30 per person

The Dutch snacks include 'van Dobben' bitterbal, mini cheese soufflé, mini frikandel, served with mustard, mayonnaise and curry.

Vegetarian snack arrangement | 3 items per person | 3.30 per person

The vegetarian snacks consist of a risotto bitterball, vegetarian spring roll and a cheese soufflé, served with mustard, mayonnaise and curry.

Bitterballen | 3 items per person | 3.30 per person

Beef bitterballs 'van Dobben' served with mustard and mayonnaise.

Asian snack arrangement | 3 items per person | 4.05 per person

Asian snacks include gyoza stuffed with chicken, mini spring roll and ebi fry served with chili sauce.

Nut mix | 1.40 per person

Standard nut mix assortment.

Borrel etagère | per 10 people to order | 6.50 per person

The richly filled borrel plate with various cheeses (such as truffle-, abbey- and pepper cheese), dry sausages from Brandt & Levie, chicken grill sausage, fresh nut mix, grapes and snack vegetables such as cucumber, cherry tomato, radish served with sriracha mayonnaise.

Sushi | 45 pieces | 75.00 per bridge

The sushi bridge consists of various types of sushi, including uramaki california (crab), uramaki chicken, vegetarian roll with vegetables and green asparagus, vegetarian roll with Japanese omelet, hosomaki (cucumber), nigiri salmon served with matching sticks, fresh wasabi and soy sauce.



**THE STRIP
GOES ITALY!**

PINSA ROMANA

Savory snack from Rome | order from 20 people | 8.50 per person

he Pinsa Romana is a well-known delicacy from Rome, a cross between pizza and focaccia. Pinsa has an oval shape, a crispy crust and a soft, airy interior. Two pinsa are served per person, namely:

- Pinsa Romana topped with tomato sauce, buffalo mozzarella and basil.
- Pinsa Romana topped with cream, truffle tapenade, caramelized red onion, spinach, chestnut mushrooms, parmesan cheese and truffle oil

We gladly consider dietary requirements and/or allergens. Due to food safety concerns, this requires additional measures and we are forced to charge an additional fee of + 4.00 per allergy/diet wish.



DINNER BUFFET

DINNER BUFFET

Build your burger buffet | can be ordered from 20 persons | 18.85 per person

A quick and easy meal for your guest? Then we offer the build-your-burger buffet. Your guest can create their own burger. This includes brioche bun, beef burger, iceberg lettuce, onion, pickle, various sauces and fries served, in buffet style. Please note that the above option is for one burger per person.

Go Greek, go pita buffet | can be ordered from 20 persons | 23.50 per person

Fancy a meal with Greek influences? Then choose the pita buffet. This includes two pita sandwiches per person, a choice of chicken gyros and vegan kebab, various vegetable toppings such as iceberg lettuce, red cabbage, white cabbage, carrot and spring onion. Additionally there is also a selection of garlic sauce, sambal sauce, cocktail sauce and homemade tzatziki, served buffet style. Please note that the above option involves two pita sandwiches per person.

Lounge dinner buffet | can be ordered from 20 persons | 33.50 per person

Lounge's culinary team serves a daily changing buffet with influences from various world cuisines & seasonal produce. These include an assortment of various starters and salads, hot meals (such as cannelloni with ricotta and spinach, mushroom ragout, melanzane di parmigiani, gado gado & chicken thigh) and a dessert of the day (such as cheesecake mousse or mini crème brûlée). The above includes homemade lemonade with seasonal fruits and spices. This buffet is offered exclusively in the Lounge.

We gladly consider dietary requirements and/or allergens. Due to food safety concerns, this requires additional measures and we are forced to charge an additional fee of + 4.00 per allergy/diet wish.

DINNER BUFFET

Asian buffet | can be ordered from 30 persons | 34.50 per person

The chefs of the Lounge serve a buffet style dinner with Asian influences. Think of white rice with rendang, chicken thigh in soy sauce, tempeh masala, various vegetables such as baby corn, Chinese cabbage, green beans and matching toppings such as atjar, chili sauce, sambal, cassava crackers and a small Indonesian sweet such as spekkoek.

Italian dinner buffet | can be ordered from 30 persons | 34.50 per person

The Lounge's culinary team serves buffet-style dinner with Italian influences. An example might be salmon with shrimp in white wine sauce, penne with ricotta, eggplant and tomato sauce, to chicken balls all'arrabiata, roseval potato, salad with mozzarella and tomato mix, little gem with haricot verts, egg, parmesan cheese and caesar dressing and bread with various spreads.

Belgian buffet | can be ordered from 30 persons | 37.50 per person

Fancy a buffet with Belgian influences? Think of a salad with Belgian cheese, figs and cashew nuts and a salad with crayfish, mandarin, red cabbage & celeriac. In addition, hot dishes such as Flemish beef stew with potatoes and seasonal vegetables or choice of a pastry with forest mushroom ragout.

We gladly consider dietary requirements and/or allergens. Due to food safety concerns, this requires additional measures and we are forced to charge an additional fee of + 4.00 per allergy/diet wish.



WALKING DINNER

WALKING DINNER

Walking dinner option 1 | can be ordered from 40 persons | 37.50 per person

Served dinner with street food, all guilty pleasures.

- Two cheese croquettes with mustard and parsley
- Mini classic hamburger on a mini brioche bun with hamburger sauce, iceberg lettuce, pickle and red onion
- King prawns with homemade ravigote sauce
- Javanese chicken satay with white rice, satay sauce, atjas cassava crackers and fried onion
- Pastel de nata

Walking dinner option 2 | can be ordered from 40 persons | 52.50 per person

Served dinner with influences from different cuisines and seasonal products.

- Different kinds of sushi from Japanese restaurant Okinawa
- Cod with spinach, samphire, shallot and saffron cream sauce
- Burrata with grilled vegetables such as green asparagus, zucchini, bell bell pepper, tomato with basil oil, tomato crumble and almond
- Beef tenderloin tips with shallot, garlic, parsnip cream and red wine sauce
- Chocolate parade from the local chocolatier

We gladly consider dietary requirements and/or allergens. Due to food safety concerns, this requires additional measures and we are forced to charge an additional fee of + 4.00 per allergy/diet wish.



FOOD & MEMORIES

FOOD MARKET

Food markt | can be ordered from 100 persons | 46.50 per person

During the Food Market, we transform Restaurant the Lounge and five different food corners are offered. The food corners each highlight a different country, and behind these food corners are chefs who provide a true food experience - in buffet form. Cozy and informal dining, that's what the food market stands for!

You are the fish to my chips

Fresh fish with fries, ravigote sauce, lemon and herbs

Rice to meet you

A special selection of sushi by the sushi chef from Okinawa Restaurant on the Strip. Think sushi with meat, fish and vegetables, served with fresh wasabi and soy sauce

Food of Indonesia

Nasi with marinated chicken thigh, with homemade satay sauce, fried onions, atjar ketimun and cassava crackers.

Go Greek, go pita

Pita bread with a choice of chicken gyros and vegan kebab, various vegetable toppings such as iceberg lettuce, red cabbage, white cabbage, carrot, spring onion. Also a choice of garlic sauce, sambal sauce, cocktail sauce and homemade tzatziki, served buffet style.

Life is full of pasta-bilities

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

We gladly consider dietary requirements and/or allergens. Due to food safety concerns, this requires additional measures and we are forced to charge an additional fee of + 4.00 per allergy/diet wish.



**MEAT, FIRE
& PURE BLISS**

BARBECUE

Join us on a culinary adventure full of sizzling grill sounds, smoky aromas and rich flavors. We will provide the barbecue complete with a deluxe barbecue & wood, chef & serving staff, disposable & cutlery and of course a variety of meat, fish and vegetables for the barbecue!

Barbecue option 1 | can be ordered from 25 persons | 26.00 per person

- Various kinds of meat such as bacon, sausage, greek chicken thigh and a hamburger
- Mini rolls with tapenade of sundried tomato, green pesto and herb butter
- Tomato mozzarella salad, caesar salad and a potato salad
- Tzatziki, smokey barbecue sauce, cocktail sauce and piri piri sauce

For the barbecue we charge an additional fee of 3.00 per person. This includes the costs for hiring the barbecue, wood, disposable plates and cutlery.

Barbecue optie 2 | can be ordered from 25 persons | 45.00 per person

- Various types of meat such as bavette, pulled pork, salmon, mini chorizo sausages, chicken thigh with cajun herbs and beef sirloin steak
- Mini rolls with sundried tomato tapenade, green pesto and herb butter
- Tomato mozzarella salad, caesar salad, potato salad and corn salad
- Tzatziki, smokey barbecue sauce, cocktail sauce, piri piri sauce and chimichurri

For the barbecue we charge an additional fee of 3.00 per person. This includes the costs for hiring the barbecue, wood, disposable plates and cutlery.

Vegetarian options | always included with barbecue | quantities to be specified

- Pulled mushroom with homemade barbecue sauce
- Marinated halloumi with Italian herbs
- Vegetarian burger
- Corn on the barbecue



**ALL YOU NEED
IS DESSERT**

DESSERT

Dessert glaasjes | 2 pieces | 7.00 per person

We serve various types of dessert glasses. An example is given below:

- Cheesecake mousse with strawberry coulis and cookie crumbs
- Mocha mousse with coffee ganache and amaretti pieces
- Crème brûlée mousse with caramel sauce and butter scotch

High Tech Dessert Buffet | can be ordered from 50 persons | 16.50 per person

A smashing final with classic desserts such as ice cream cake, truffle cake, tiramisu, chocolate puffs, éclair and more seasonal desserts. Served with smoke, fireworks fountain and music.

CONDITIONS

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

Team: [Jeanine Konings, Alexander Franken en Noor Nieland](#)

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

Mail: saleshtc@compass-group.nl

Are you organizing an event through the Conference Center of High Tech Campus Eindhoven? Team Sales will contact you to discuss the program and you will receive a quotation.

Validity

The menu suggestions and prices in this banqueting folder are valid until December 2025. Prices are per person, per item and include VAT (unless otherwise indicated). Price changes reserved. Single Use Plastic surcharge is included in the price.

Minimum spend

For activities after 8 p.m. we charge a staff fee of 38.50 per staff member/per hour.

Note: If you would like to place orders for the next business day after 2:00 p.m., please contact the Sales team.

100% cancellation fee for a meeting (customized) and 'no-show'.

- The format and numbers of a standard (banqueting map) gathering, can be changed free of charge up to 7 business days prior to a meeting. If this is less than 7 working days prior to a meeting, the full costs will be charged. Changes/cancellations should be made by email: saleshtc@compass-group.nl

- The contents and numbers for a tailor-made gathering, can be changed free of charge up to 14 working days prior to a meeting. If this is less than 14 working days prior to a meeting, the full costs will be charged. Changes/cancellations should be made by email: saleshtc@compass-group.nl

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, seafood, gluten, lactose, pregnancy and allergies to some ingredients. Because of all the attention and love we put into preparing these allergens we apply an additional price, this is named per product group.

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. Eurest's 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 2 well-known brands on the Strip? Namely Subway, and Starbucks.



VOUCHER

Looking to extend your experience on The Strip? Then treat your guests to a tasty experience at one of our restaurants on the Strip. Our vouchers are valid at a variety of food and beverage venues including Daely, Love My Curry, Al Fresco, Lucky Swan, Lokl, The Mart, Brave New World, Okinawa & T'lab.

Whether it's a cup of coffee with something sweet or a full lunch, we offer vouchers in three values: 5.00, 10.00 and 12.50. If you would like a different amount, please contact us. Please note that vouchers cannot be exchanged for cash. Order your vouchers easily via sales.htc@compass-group.nl

Let's make it better together

Tips and improvements? We strive to continuously improve our quality. Do you have tips to improve our service, or are you (unfortunately) not satisfied with the delivered service or quality? Please let us know, you can mail us at saleshtc@compass-group.nl. We will gladly contact you.

Contact

For questions, advice and more about an event or booking. Please contact the Sales team.

Team: [Jeanine Konings, Alexander Franken en Noor Nieland](#)

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

Mail: saleshtc@compass-group.nl



**LET'S STAY
IN TOUCH**

Scan the QRs and follow our socials
for current news, promotions and
more!

