



FOODBOOK

BANQUETING & EVENTS 2026

HIGH TECH CAMPUS EINDHOVEN



INTRODUCTION

We are proud to present the 2026 edition of our Foodbook. By publishing our Foodbook once a year, we can respond to the seasons, current food trends, and the changing needs of our guests. This approach allows us to offer an inspiring, fresh, and relevant selection every time, while remaining true to our shared vision and values.

Connecting guests 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. In addition to providing these moments, we want to work with you to create a better environment and a better future for our planet. Health, sustainability, and less food waste are key considerations 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, being healthy for ourselves goes hand in hand with being healthy for the world. No less than 30% of all fresh food in the world is wasted. This is no different in banqueting. A banqueting menu with a fixed selection has a huge impact on our food print. That is why we have chosen to align our selection with what is available in our restaurants and to eat more seasonal food. Food that our bodies need and that is available at that moment.

We are happy to advise you

This folder contains a selection of the most common banqueting options. Of course, you can also contact us for special requests. We are happy to advise you on the composition of menus and dishes, and we are also specialists when it comes to tailor-made events and organizing receptions, dinners, and other events. Our team is ready to work with you to create an unforgettable experience that meets your needs. Please contact us for a free, customized quote. We would also like to invite you for a personal meeting at our location, where we can discuss the details of your event over a cup of coffee and work together to make your special occasion a success.

LOCATION

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

The Lounge is our location for meeting, discussing, conferencing, lunching, or dining with your business relations. You can do this in peace and quiet, in the modern ambiance of The Lounge restaurant. The restaurant has various meeting rooms available, where you can also enjoy lunch, dinner, or drinks with your guests.

Location information

Restaurant lunch buffet opening hours	12:00 - 14:00
Banqueting location opening hours	on request
Lunch and dinner capacity seated	110
Walking dinner and drinks capacity standing	250

Meeting room capacity

Meeting room 1	Tot 12 personen
Meeting room 2	Tot 12 personen
Meeting room 3	Tot 6 personen
Meeting room 4	Tot 6 personen

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

Meeting room rental costs

Rooms 1 and 2	Full day rental 200.00 per room half day 100.00 per room
Rooms 3 and 4	Full day rental 175.00 per room half day 87.50 per room

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Water & Lemonade

Tea

FRESH UP EVERY MOMENT

KOFFIE ARRANGEMENT

A complete coffee experience

We offer a coffee experience for half a day or a whole day. The Conference Center has five coffee machines that allow our guests to personalize their coffee. This contributes to an attractive working environment, or rather a 'great place to work', one of the campus's many important objectives. In addition to coffee, we also have a fresh tea corner with mint, ginger, lemon, orange, honey, cookies, candy, peppermint, and we serve our homemade lemonade with seasonal fruits and herbs.

- Half-day coffee package | 4 hours | 9.00 per person
- Full-day coffee package | 8 hours | 18.00 per person



Puro Fairtrade Coffee

By drinking this unique coffee, we make the world a little bit better. Puro coffee farmers receive a fair price for their coffee beans. They also receive an additional Fairtrade premium that they can invest in education, reforestation, and technical improvements for agriculture, for example. For every kilo of Puro coffee, we protect areas of rainforest in the countries where we grow the coffee. This compensates for all CO2 emissions released throughout the entire coffee production process.

BEVERAGE ASSORTMENT

Milk

- Campina semi-skimmed milk | 50cl | 2.10 per carton
- Campina buttermilk | 50cl | 2.10 per carton

Water

- Water | PET bottle | 50cl | 3.20 per bottle
- San Pellegrino Acqua Panna | still water | glass bottle | 75cl | 5.85 per bottle
- San Pellegrino Acqua Minerale | sparkling water | glass bottle | 75cl | 5.85 per bottle

Soft drinks | in cans

- Assortment of soft drinks | 33cl | 3.20 per can

Schulp juice | in bottle

- Assortment of various Schulp juices | 20cl | 3.95 per bottle

Skip de dip | in can

- Assortment of various Red Bull flavors, such as the classic variant, sugar-free, watermelon, and the seasonal apple with ginger | 25cl | 3.50 per can

Drinks arrangement | from 1 hour

- Based on 1 hour buyout | 9.20 per person
- Based on 1.5 hours buyout | 13.80 per person
- Based on 2 hours buyout | 17.80 per person

Drinks arrangement

- Homemade lemonade with seasonal fruit and herbs
- Assortment of canned soft drinks
- Small bottles of still and sparkling water
- Hertog Jan Pilsner and Hertog Jan 0.0%
- Moods Sauvignon Blanc & Verdejo, Tempranillo & Shiraz, and Tempranillo Rosé

The above items do not include deposit.

These will be returned and recycled through our waste stream.

DRINKS ASSORTMENT

Spanish sparkling wine

- Glass of sparkling wine | 5.00 per glass
- Bottle of sparkling wine | 25.00 per bottle

THE highlight of your gathering | 100 glasses of sparkling wine | 6.10 per glass

A real eye-catcher at the start of the event that all guests will want to take a photo of, our own favorite: the champagne tower.



LET'S HAVE
A BREAK



BREAKFAST

Healthy breakfast bowl | 4.50 per person

Yogurt with fresh fruit, such as blueberries, strawberries, and banana, and granola

Breakfast 1 | 10.50 per person | minimum 10 persons

- Assortment of various juices, such as orange juice, apple-raspberry juice, and apple juice | one per person.
- Farmhouse yogurt with natural muesli | one per person.
- Assortment of rustic rolls with various fillings such as pastrami with mustard mayonnaise, smoked chicken with curry, tuna salad, egg salad, and mature cheese | one per person.



Breakfast 2 | 10.95 per person | minimum 10 persons

- Assortment of various juices such as orange juice, apple-raspberry juice, and apple juice | one per person.
- Danish pastry | one per person.
- Mix of soft mini rolls and sourdough rolls with various fillings such as: spicy chicken with bell pepper, smoked salmon with crème fraîche, egg salad, spianata romana with truffle mayonnaise, and mozzarella with pesto & tomato | two per person.

More breakfast options

- Hand fruit | 1.00 each
- Currant bun with butter | 1.80 each
- Slice of butter cake | 2.00 each
- Traditional mini sausage roll | 2.00 each
- Croissant | 2.00 each
- Chocolate croissant | 2.65 each
- Ginger shot | 3.50 each

We are happy to accommodate allergies and dietary requirements. Given food safety requirements, this necessitates additional measures, which means we are obliged to charge an additional fee of + 2.50 per allergy/dietary requirement.

BREAK

Sweets

- Assortment of mini Danish pastries | 1.95 each
- Slice of butter cake | 2.00 each
- Pastel del nata | Portuguese puff pastry with cream | 2.10 each
- Madame Cocos | coconut macaroon | 3.00 each
- Assortment of American cookies | 3.00 each
- Petit four | 4.50 each | with logo? + 0.80 each | minimum order of 10 pcs
- The one and only mini Bosschebol from Jan de Groot | 4.50 each | minimum order of 100 pcs

Chocolate étagère | 4.10 per person | minimum order of 10 people

An étagère filled with various types of chocolate from our local chocolatier, such as bonbons, chocolate flikken, peanut rocks, and chocolate truffles.

American sweets | 4.25 per person | minimum 10 people

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

Homemade XL stroopwafel | 6.95 per person | minimum 50 people

If you opt for a fresh experience, our chefs will prepare Dutch stroopwafels for your guests on the spot.

Savory snacks

- Traditional mini sausage roll | 2.00 each
- Traditional sausage roll | 3.95 each
- Vegan sausage roll | 4.25 each



LUNCH TIME



SANDWICH LUNCH

Lunch basic | 10.50 per person

For our basic lunch, we offer three soft rolls with a variety of fillings such as young and mature cheese, homemade egg salad, smoked chicken breast, salami, and traditional ham.

Lunch rustic | 14.00 per person

The rustic lunch consists of a mix of rustic breads. This lunch includes three sandwiches per person with various fillings, such as: pastrami, mature cheese with mustard mayonnaise, homemade tuna salad with arugula, homemade egg salad with garden herbs, and smoked chicken with curry mayonnaise.

Lunch deluxe | 16.50 per person

The deluxe lunch includes four mini sandwiches per person. This lunch consists of soft and hard rolls with various fillings such as smoked chicken breast with curry mayonnaise, salmon salad, egg salad, mozzarella with pesto and tomato, mature cheese with fig chutney, and spianata romana with truffle mayonnaise.

LUNCH SPECIALS

Italian sandwich lunch | 16.50 per person

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

This sandwich lunch consists of three half sandwiches per person with various Italian fillings such as prosciutto crudo, spianata romana with sun-dried tomatoes, smoked salmon fillet with ricotta and dill, tuna salad with olives and capers, burrata with pesto, and ricotta with caponata and arugula.

Poke bowl salmon or tofu | 15.00 per person

"Rainbow in a bowl"

The poke bowl consists of a bowl with fresh sushi rice, salmon fillet or tofu, carrot, cucumber, radish, red cabbage, edamame, mango, wakame, fried onions, furikake, and Kewpie.

We are happy to accommodate allergies and dietary requirements. Given food safety requirements, this necessitates additional measures, which means we are obliged to charge an additional fee of +4.00 per allergy/dietary requirement.

LUNCH BUFFET

A complete Lounge lunch experience | 26.50 per person

Restaurant The Lounge opens its doors daily for the lunch buffet between 12 noon and 2 p.m. The buffet will consist of different world cuisines where you will taste a variety of flavors. Fancy going on a culinary journey? Think of various starters and salads, hot meals (such as cannelloni with ricotta and spinach, melanzane di parmigiani, gado gado with chicken breast) and a dessert of the day such as cheesecake mousse or mini crème brûlée. The buffet includes coffee, tea, and homemade lemonade with seasonal fruits and herbs. In addition, this option is an exclusive buffet for Restaurant The Lounge. Capacity is limited to 110 people, based on availability.

Asian lunch buffet | 31.50 per person | minimum 30 people

The chefs at The Lounge serve an Asian-inspired lunch buffet. This buffet may vary depending on the seasonal products we work with. An example of the buffet could be Soto Ayam, Sajoer lodeh with tofu, white rice with rendang daging, Sajoer beans with various toppings such as fried onions, chili sauce, atjar tjampoer, atjar ketimun, sambal oelek, sambal brandal, sambal badjak, cassava, and mini sandwiches.

Mediterranean lunch buffet | 31.50 per person | minimum 30 people

We offer a buffet lunch with Mediterranean influences. The buffet may vary depending on the seasonal products we are working with. An example of the buffet could include bruschetta, mini pita with dips such as hummus, baba ganoush, labneh, muhamarrah, salad with little gem lettuce, haricot verts, egg, and Grana Padano, salad with chickpeas and watermelon, Tuscan shrimp with sun-dried tomatoes and spinach, ratatouille l'arrabbiata, and Italian sandwiches.

We are happy to accommodate allergies and dietary requirements. Given food safety requirements, this necessitates additional measures, which means we are obliged to charge an additional fee of +4.00 per allergy/dietary requirement.





SEASONAL FOOD

SEASON

Seizoensgebonden items en lunch uitbereiding

Cooking with seasonal products is a conscious choice for us because these products are harvested at their natural peak and therefore often taste better and contain more nutrients. These products also usually do not require long transport or storage, which is better for the environment. What's more, cooking with seasonal products adds variety to your cooking and means you automatically eat what nature has to offer at that time of year. At the same time, we support local farmers and producers. Below is a selection from the range of seasonal products and lunch extras:

SEASON

- Hand fruit | 1.00 each
- Ginger shot | 3.50 each
- Vegetarian soup with seasonal vegetables | 4.00 each
- Salad of the day with seasonal vegetables | 4.50 each | minimum 20 people
- Pinsa Romana, a well-known delicacy from Rome and a cross between a pizza and focaccia, with seasonal vegetables | two pieces | 9.00 per person | minimum 20 people.

LUNCH ADDITIONS

- Traditional mini sausage roll | 2.00 each
- Pur Natur vanilla, blueberry, and strawberry yogurt | 3.50 each
- Traditional sausage roll | 3.95 each
- Vegan sausage roll | 4.25 each

THEE-COURSE LUNCH

3-course lunch | 48.00 per person

The Lounge's kitchen team carefully prepares a 3-course lunch with dedicated attention and love for both the ingredients and your company. This menu is based on seasonal products and may therefore vary. For a sample menu, see page 22.

- Accompanying wine and water arrangement | 25.00 per person
- Coffee, tea, and friandises | 4.50 per person

BORREL & BITES



BITES ASSORTIMENT

Nut mix | 1.50 per person

Standard nut mix assortment.

Nachos | 4.00 per person | minimum 30 people

Nachos served with tomato salsa, sour cream, and guacamole, including a nacho chip maker.

Tapas platter | 6.90 per person | minimum 10 people

A generously filled tapas platter with various delicacies, such as Serrano ham, shrimp aglio olio, Manchego cheese, Indian meatballs, breadsticks with aioli, sun-dried cherry tomatoes, and mustard dill sauce.

Sushi | 80.00 per bridge | 45 pcs sushi

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, hosotate maki (cucumber), nigiri salmon served with matching chopsticks, fresh wasabi, and soy sauce.

We are happy to accommodate allergies and dietary requirements. Due to food safety regulations, this requires additional measures, which means we are obliged to charge an additional fee of \$2.50 per allergy/dietary requirement.



SNACKS

Dutch snack package | 3 items per person | 3.50 per person

'Van Dobben' bitterbal, mini cheese soufflé, mini frikandel served with mustard, mayonnaise, and curry.

Vegetarian snack package | 3 items per person | 3.50 per person

RRisotto bitterball, vegetarian spring roll, and cheese soufflé served with mustard, mayonnaise, and curry.

Bitterballen | 3 items per person | 3.75 per person

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

Vegan snack arrangement | 3 items per person | 4.00 per person

Falafel, oyster mushroom bitterbal, vegan spring roll served with mustard and chili sauce.

Luxe snack arrangement | 3 items per person | 4.50 per person

Karaage, chicken gyoza, and cheese sticks served with chili sauce.

Empanadilla | 3 items per person | 4.50 per person

Mini chicken and vegetarian empanadas served with sour cream, cilantro, and chili sauce.





**WHAT'S FOR
DINNER?**

DINNER BUFFET

Build your burger | 19.95 per person | minimum 20 people

Looking for a quick and easy meal for your guests? Then we offer the build-your-burger buffet. Your guests can put together their own burgers. Think brioche buns, beef patties, iceberg lettuce, onions, pickles, various sauces, and fries, served buffet style. Please note: the above option is one hamburger per person.

Build your taco | 25.00 per person | minimum 20 people

The buffet consists of Mexican influences such as wraps and tacos, Mexican minced meat, vegetarian minced meat, various vegetables such as bell peppers, onions, corn, diced tomatoes, and various toppings such as tomato salsa, sour cream, guacamole, cilantro, red onion, olive oil, and lime.

Lounge dinner buffet | 35.00 per person | minimum 20 people

The culinary team at The Lounge serves a dinner buffet consisting of various world cuisines and seasonal products. This includes various starters and salads, hot evening meals (such as cannelloni with ricotta and spinach, melanzane di parmigiani, gado gado with chicken breast) and a dessert of the day such as cheesecake mousse or mini crème brûlée. The above includes homemade lemonade with seasonal fruit and herbs. The Lounge dinner buffet is an exclusive buffet for Restaurant The Lounge.

We are happy to accommodate allergies and dietary requirements. Given food safety requirements, this necessitates additional measures, which means we are obliged to charge an additional fee of +4.00 per allergy/dietary requirement.



DINNER BUFFET

Asian buffet | 36.50 per person | minimum 30 people

The chefs at The Lounge serve a buffet dinner with Asian influences. This buffet may vary depending on the seasonal products we work with. An example of the buffet could be Soto Ayam, Sajoer lodeh with tofu, white rice with rendang daging, Sajoer beans including various toppings such as fried onions, chili sauce, atjar tjampoer, atjar ketimun, sambal oelek, sambal brandal, sambal badjak, cassava, and small Indonesian desserts such as spekkoek.

Mediterranean buffet | \$36.50 per person | minimum 30 people

The culinary team at The Lounge serves a buffet dinner with Mediterranean influences. The buffet may vary due to the seasonal products we work with. An example of the buffet could be bruschetta, mini pita with dips such as hummus, baba ganoush, labneh, muhamarrah, salad of little gem, haricot verts, egg, and Grana Padano, salad with chickpeas and watermelon, Tuscan shrimp with sun-dried tomatoes and spinach, Mediterranean stew, ratatouille l'arrabbiata, and a pastel de nata.

THREE-COURSE DINNER

3-course dinner | 70.00 per person

The Lounge's kitchen team carefully prepares a 3-course dinner with dedicated attention and love for both the ingredients and your company. This menu is based on seasonal products and may therefore vary. See the next page for a sample menu.

- Matching wine and water arrangement | 25.00 per person
- Coffee, tea, and friandises | 4.50 per person

We are happy to accommodate allergies and dietary requirements. Due to food safety regulations, this requires additional measures, which means we are obliged to charge an additional fee of \$4.00 per allergy/dietary requirement.

THREE-COURSE MENU

Het keukenteam van The Lounge stelt zorgvuldig een 3-gangen lunch- en diner samen met toegewijde aandacht en liefde voor zowel de ingrediënten als uw gezelschap. Hieronder vindt u een voorbeeldmenu.

THREE-COURSE LUNCH

Starter

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

Chocolate symphony

THREE-COURSE DINNER

Starter

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

“Magnum” Ruby strawberry with figs, crème pâtissière, caramel miso, and red fruit crumble.

WALKING DINNER

Walking dinner | 40.00 per person | minimum 40 people

Served dinner with street food, all guilty pleasures.

- Baguette with chorizo sausage, red onion, and thyme
- Mini classic hamburger on a brioche bun with sauce, lettuce, pickle, and onion
- Mini pizza Al Fresco
- Javanese chicken satay with rice, satay sauce, atjar, cassava crackers, and fried onion
- Pastel de nata

Walking dinner deluxe | 55.00 per person | minimum 40 people

Served dinner with influences from different cuisines and seasonal products.

- Various types of sushi from Japanese restaurant Okinawa
- Salmon Wellington, with mushrooms, onions, spinach, and a beurre blanc sauce
- Risotto with peas, brisket, salad peas, truffle, and red wine sauce
- Entrecôte with Japanese herb mix, soy sauce, fried onions, wasabi, and furikake
- Various types of desserts in glasses, such as cheesecake and crème brûlée mousse crème brûlée mousse

We are happy to accommodate allergies and dietary requirements. Due to food safety regulations, this requires additional measures, which means we are obliged to charge an additional fee of +4.00 per allergy/dietary requirement.



FOOD MARKET

Food market | 48.00 per person | minimum 100 people

During the Food Market, we transform Restaurant The Lounge and offer five different food corners. Each food corner highlights a different country, and behind these food corners are chefs who provide a true food experience—in buffet form. Enjoyable and informal dining, that's what the food market is all about!

You are the fish to my chips

Fresh fried fish with fries, ravigote sauce, lemon, and herbs

Rice to meet you

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

Food of Indonesia

White rice with marinated chicken thighs, homemade satay sauce, fried onions, atjar, and cassava crackers.

Spice up your life with Mexican food

Taco with Mexican minced meat or vegetarian mince, various vegetables such as onion, bell pepper, corn, diced tomatoes, and various toppings such as tomato salsa, sour cream, guacamole, and cilantro.

Life is full of pasta-bilities

Penne with homemade aioli made from garlic, red pepper, onion, tomato, and parsley, served with Parmesan cheese.

We are happy to accommodate allergies and dietary requirements. Due to food safety regulations, this requires additional measures, which means we are obliged to charge an additional fee of +4.00 per allergy/dietary requirement.

MEAT, FIRE & PURE BLISS

Join us on a culinary adventure filled with sizzling grill sounds, smoky aromas, and rich flavors. We will take care of everything for your barbecue, including a luxury barbecue grill & wood, chef & server, sustainable disposable tableware & cutlery, and of course various types of meat, fish, and vegetables for the barbecue!

Barbecue option 1 | 27.50 per person | minimum 25 people

- Five types of meat per person, such as pork belly, sausage, chicken breast, spare ribs, and hamburger
- White and brown baguette with herb butter
- Homemade cucumber salad, coleslaw, and potato salad
- Garlic sauce, smoky barbecue sauce, and cocktail sauce

Barbecue option 2 | 37.50 per person | minimum 25 people

- Five types of meat/fish per person, such as pork belly, entrecôte, chicken thigh, salmon fillet, and prawns
- Mini rolls with sun-dried tomato tapenade, green pesto, and herb butter
- Tomato mozzarella salad, Caesar salad, potato salad, and lamb's lettuce salad
- Tzatziki, smokey barbecue sauce, cocktail sauce, piri piri sauce, and chimichurri

Vegetarian barbecue | 27.50 per person

- Vegetarian burger, vegan sausage, roasted halloumi, and corn ribs
- White and brown baguette with herb butter
- Homemade cucumber salad, coleslaw, and potato salad
- Garlic sauce, smokey barbecue sauce, and cocktail sauce

Ice cream

Raket | 1.00 each

Ben & Jerry tub | 4.00 each



DESSERT

Dessert glasses | 2 pieces | 7.50 per person

We offer various types of dessert glasses. Below is an example:

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

High Tech Dessert Buffet | 16.50 per person | minimum 50 people

A spectacular finale with classic desserts such as ice cream cake, truffle cake, tiramisu, chocolate cream puffs, éclairs, and more seasonal desserts. Served with smoke, fireworks fountain, and music.





GENERAL TERMS AND CONDITIONS

TERMS AND CONDITIONS

Contact for on-site catering or events on The Strip

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

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

E-mail address: saleshtc@compass-group.nl

Are you organizing an event through the Conference Center at High Tech Campus Eindhoven? The Sales Team will contact you to discuss the program and provide you with a quote.

Validity

The menu suggestions and prices in this banqueting folder are valid until December 2026. Prices are per person, per item, and include VAT (unless otherwise indicated). Prices are subject to change. The surcharge for single-use plastic is included in the price.

Minimum spend

For activities after 8:00 p.m., we charge personnel costs of €38.50 per employee/per hour. NB: If you wish to place orders for the next working day after 2:00 p.m., please contact the Sales team.

100% cancellation fee/changes to a (customized) meeting and no-shows

- The details and numbers for a meeting with items from the **food book** can be changed free of charge up to 7 working days prior to a meeting. If this is less than 7 working days prior to a meeting, the full costs will be charged. We would like to receive changes/cancellations by email: saleshtc@compass-group.nl.

- The details and numbers for a **customized** meeting, can be changed free of charge up to 14 working days prior to the meeting. If this is less than 14 working days prior to the meeting, the full costs 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 take the following dietary requirements and/or allergies into account: meat, poultry, fish, shellfish, gluten, lactose, pregnancy, and allergies to certain ingredients. Due to the care and attention we put into preparing these allergens, we charge an additional fee, which is specified for each 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 stimulate collaboration. Eurest's restaurants are more than just a place to eat and drink. With inspiring spaces where you can literally “meet up” and relax for a moment, we stimulate the involvement, productivity, and well-being of all guests and employees.

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

VOUCHER

Would you like to enhance your experience at The Strip? Treat your guests to a tasty experience at one of our restaurants on The Strip. Whether it's a cup of coffee with a snack or a full lunch, we offer vouchers in three denominations: €5.00, €10.00, and €15.00. If you would like a different amount, that is also possible. Please note: vouchers cannot be exchanged for cash. Order your vouchers easily via sales.htc@compass-group.nl:



LET'S STAY IN TOUCH

Let's make it better together

Tips and improvements? We strive to continuously improve our quality. Do you have any tips for improving our services, or are you (unfortunately) dissatisfied with the service or quality provided? Please let us know by sending an email to saleshtc@compass-group.nl. We will be happy to contact you.

CONTACT DETAILS

For questions, advice, and more about an event or reservation, please contact the Sales team.

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

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

E-mail address: saleshtc@compass-group.nl

SOCIALS

Scan the QR codes and follow our social media channels for the latest news, promotions, and more!

