

EVENT MENU

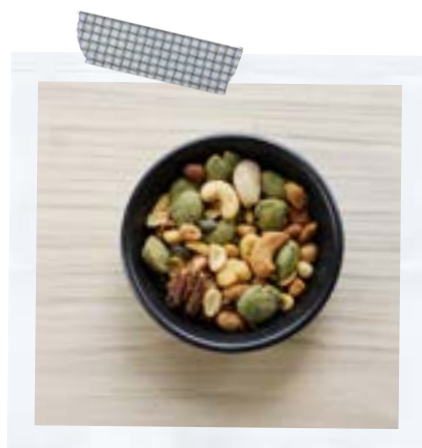
for private events for 40 people and up



BREAD TO SHARE

with home-made spreads
olive almond - red pepper & balsamic -
feta green herbs. vegetarian.

15,- ea.



MIXED NUTS

by Gotjé

3,50 ea.



PETITS CROQUETTES

by Oma Bobs
chorizo, veggie or gamba.

2,- ea.



HAND CUT CHIPS

served with mayonaise. vegetarian.

6,- ea.

PETITS QUICHES

by Le Petit Gateau
Lorraine, ratatouille or
mushroom - truffle - Parmesan.

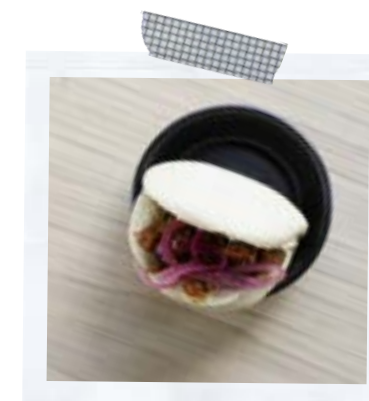
3,50 ea.



BAO BUN

with pulled aubergine
& pickled onion. vegan.

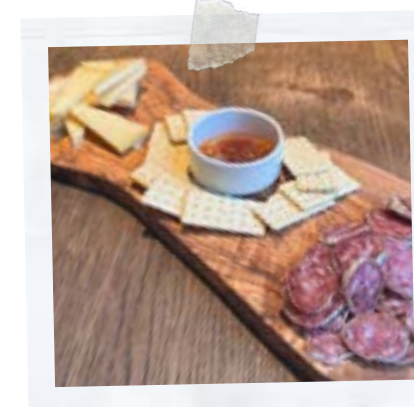
6,- ea.



APPETIZER BOARD

selection of Dutch Kobunder cheeses
and handmade dry cured sausage by
Brandt&Levie. served with mostarda.

25,- ea.

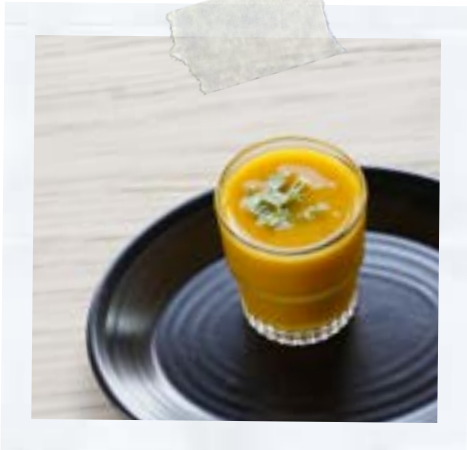


SNACK PLATTER

bitterbal by Oma Bobs, cheese
finger and veggie springroll.
vegetarian option available.

4,- p.p.





CARROT - GINGER SOUP

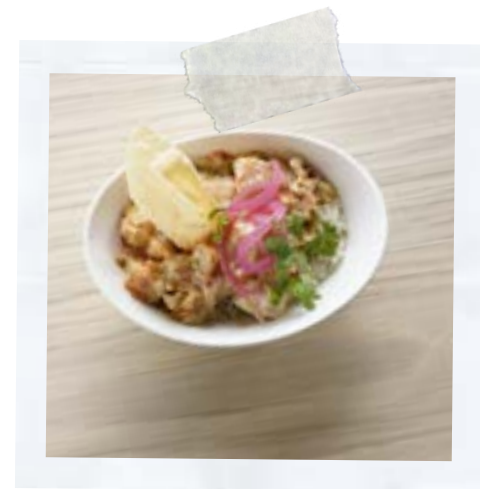
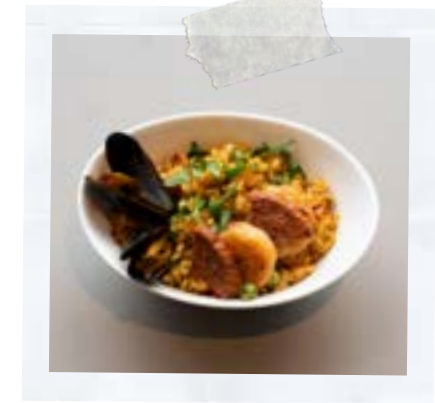
by chef Eseyas
vegan.

5.- ea.

SEAFOOD PAELLA

with mussels, gambas,
chorizo & spring peas.
pescetarian option available

13,50 ea.



SWEET POTATO CURRY

with homemade sweet & sour, fragrant
rice and poppadum crisps. vegan.

13,50 ea.

CAFE DE JAREN STEW

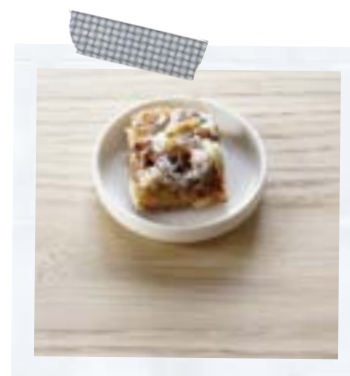
slow-cooked beef stew with
summery mash and rocket leaves.

13,50 ea.



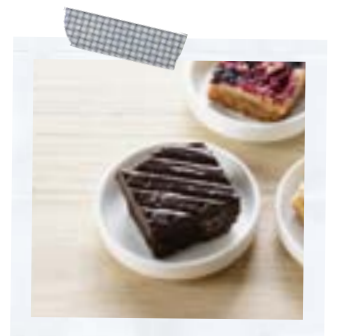
SWEET TREATS

by patisserie Kuyt 3.- ea.



APPLE PIE
with almonds
and raisins

CHOCOLATE CAKE
with chocolate
ganache



CLAFOUTIS
with seasonal fruit



ALLERGENS



please scan
for an
overview of
the allergens
in this menu.

KOFFIE / COFFEE

Espresso	3
Koffie/Coffee (black/with creamer)	3.50

THEE / TEA

Diverse theesoorten/ Various types of tea	3.20
--	------

FRISDRANKEN / SOFT DRINKS

Pepsi cola 7up Sinas Cassis/Blackcurrant	3.80
Bitter lemon Lipton ice tea Ice tea green	3.80
Ginger beer (Double Dutch)	4.80
Tonic (Double Dutch)	4.20
Sourcy rood (0,75 ltr.)	7.50

**WELKOMSTDRANKJE
WELCOME DRINK**

Cava Brut (Sp)	6.50
Non alcoholic, Lussory Wines (Sp), alcoholvrije mousserende wijn, Riesling/Airén	6.50

WIJNEN / WINES

	glas	fles/bottle
Wit/White		
Chardonnay Vignoble Muret (Languedoc/F)	5.90	31.50
Pinot Grigio Fattori (Veneto/It)	5.60	30
Rood/Red		
Gamay, Beaujolais Villages, Alexandre Burgaud, Vin Nature (F)	5.90	31.50
Syrah Cabernet Haut Flassac (Languedoc/F)	5.60	30
Rosé		
Côtes de Provence Paquette (Bio/F)	6	30
Rubbels/Sparkling		
Cava Brut (Sp)	6.50	32.50
Champagne Barons de Rothschild- Brut Chardonnay/Pinot Noir classic style		70

BIER VAN DE TAP / BEER (DRAFT)

Grolsch	
25cl (vaasje)	3.90
Grolsch Puur Weizen	
30cl	6
Ondersteboven IPA	
25cl Hangende Harry	6

MIX

Gin & Double Dutch tonic	
Bombay Sapphire-lemon	11
Tanqueray-lime-mint	12
Aperol Spritz	10
Limoncello Spritz	10

• **Alle dranken zijn op nacalculatie** •
• *Drinks pricing on subsequent calculation* •
• •

TERMS & CONDITIONS

for events at Café de Jaren B.V.

1. The costs for events on our upper floor consist of a room hire/location cost component cost (room hire, own operating staff, use of music equipment, beamer and speech microphone), and a minimum spend/turnover guarantee on consumptions. Room hire and minimum spend should be settled centrally. Room hire/location costs are always per deposit in advance, unless otherwise agreed. The height of the amount of the rental fee also depends on the size and content of the event. Drinks are always on a post-calculation basis, unless otherwise agreed, and catering arrangements from the event menu must be ordered in advance. Parties on the upper floor take place within the opening hours of Café de Jaren, unless explicitly agreed otherwise in advance. The deposit(s) will be settled with the final bill.

2. Cancellations for upstairs reservations are free of charge up to 14 DAYS prior to the reservation. The deposit will then be refunded in full. For cancellations less than 14 days before the party, the costs charged will be equal to the deposit. The same deadline applies to catering arrangements. Less than 14 days before the party, there is a purchase obligation and the costs will be charged.

3. Catering packages are only available in the event menu on the first floor and should be ordered no later than 14 days before the start of the party. Arrangements are available for a minimum of 40 and a maximum of 200 persons (depending on the order in consultation). Numbers, composition or cancellation can be changed up to 14 days in advance. Thereafter, a purchase obligation applies in the last chosen composition, and costs will be charged. Catering orders for 75 people or more must be paid in full.

4. Catering arrangements are as indicated in the menus and cannot be changed in composition and recipe. For larger numbers of guests, restrictions apply to the choice and purchase of portions per dish. The portioning of the arrangements is per person. Within a package, it is not possible to deviate individually from what is offered because of dietary requirements or other preferences. It is not possible to provide your own catering or to have it provided by third parties.

5. Café de Jaren applies a turnover guarantee/minimum spend per person for parties at the bar downstairs in the café. This can be spent on drinks and appetisers from the menu. It is not possible to order from the lunch or dinner menu during parties at the bar. There is no amount on top of the turnover guarantee for room hire. The turnover guarantee must be paid in advance by deposit at the time of booking. All more consumed will be charged on subsequent calculation.

6. Reservations at the bar are subject to the following restrictions:

Reservation remains valid without notice until 30 minutes after reserved time, after which it expires as a no-show. Reservations are for MINIMUM 20 and MAXIMUM 40 people. Central checkout is preferred. Reservations at the bar are only possible Monday to Friday after 4pm until closing time. Decorations or AV presentations are NOT possible at the bar. Refund of deposits/minimum spend for the bar are NOT possible, only settlement with the final bill. For parties at the bar, cancellation of the reservation is possible up to 48 hours before the start. After that, the deposit will be charged as a fee.

7. Background music can only be played over the available music system, by the guests themselves, provided it is within reasonable sound limits. It is not possible to bring or hire an external DJ. Amplified live music is not possible. Acoustic live music is at all times subject to the sound standards and limit applied by Café de Jaren, and is only possible in exceptional cases and after prior consultation.

8. Payment preferably after the event itself by debit or credit card, subject to deduction of the deposit received by us in advance.

9. For companies and institutions it is possible to pay by invoice. For this, we ask you to provide the necessary details in advance and we will charge a €25 administration/invoice fee. For international organisations, payment by invoice is only possible under strict conditions and Café de Jaren reserves the right to exclude this payment option. Private individuals cannot pay by invoice afterwards. Both private individuals and companies/institutions have the option of receiving a pro forma invoice by e-mail.

10. Decorating the reserved upper floor is allowed, provided it does not stick to the walls and the decorations must be removed immediately after the event. Both decorations and their removal must be done in consultation with the host.

11. Use of scattering flowers, rice and/or confetti etc. is not allowed in the room. Any cleaning costs (€250) for these materials will be charged.

12. Personal gifts can be left until 24 hours after the party, but must be collected within this time. Subsequent sending is not possible and Café de Jaren takes no responsibility for possessions left behind.

13. For events and group arrangements, the general provisions of the hospitality industry shall further apply.