



vermaat

**Food book - Events**  
MECC Maastricht

2022

# Hospitality Beyond Boundaries

Discover the versatility of MECC Maastricht, a world-class location. We love to welcome your guests with traditional Limburg hospitality. Our team is ready and waiting to give you a taste of this, through our fantastic food offering. Together, we will create a world of flavour for you at MECC Maastricht.

In this Food Book, we will inspire you with examples of the food we can provide for your event. But, as the title of this page suggests, we are always delighted to go one step further. If you have special requirements for your event, we would be more than happy to put together a customized quote.

### Our Food Vision

A sustainable solution begins with us. At Vermaat, we take responsibility for our environment. At every event, our chefs make a conscious choice. A choice to create less waste, to use seasonal ingredients and to select local products wherever possible. This might mean that we serve something a little different to what was discussed.

### Dietary requirements and allergies

We are of course happy to take guests with special dietary requirements or allergies into account, with gluten-free, lactose-free and vegetarian options. Please let us know about any dietary requirements a minimum of 10 working days before the start of your event.

### Prices

All prices listed are per person, based on groups of 30 or more. The prices include staffing costs and partly equipment but exclude VAT. Prices are subject to change and are reviewed quarterly. We reserve the right to revise them if we are forced to due to extreme inflation/circumstances.

We are always happy to help with questions or to provide advice in relation to your event at MECC Maastricht.

Kind regards,

Team Sales MECC Maastricht

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## Contents

Our vision	5
Breakfast	6
Welcome	6
All-day packages	6
Lunch	8
Hot Lunch buffets	10
Break	13
Drinks reception	14
Dinner buffets	16
Sit-down dinners	19
Walking dinners	19
Crew catering	20
Our service	21

All prices listed are per person.  
The prices include staffing costs and partly equipment but exclude VAT.



## Our vision

Our vision is to help our guests and partners ensure they make a positive impact. By preparing beautiful, delicious and responsible food, in an energizing environment. With ambitious and measurable objectives - focused on health, the planet and the social impact of our meals - we make sure that our efforts result in positive change.

### HEALTH

Healthy food should be affordable, tasty and uncomplicated. We buy more healthy ingredients and serve them in a balanced way, in an environment that invites you to enjoy a healthier lifestyle.



### SUSTAINABILITY

We are learning more and more about the effect of food production on the climate, animal welfare and use of raw materials. For 2022, we want to ensure that we have a much smaller footprint when it comes to greenhouse gases, raw materials and ingredients. We are also paying more and more attention to animal welfare and biodiversity within the buying process. We are combating food waste by working towards circular business operations too.



### SOCIAL IMPACT

Food nourishes our bodies and our society. We create teams with employees from various different cultures, with unique talents. This diversity is what makes us who we are at Vermaat. In the run-up to 2022, we are working with suppliers to guarantee transparency and to ensure an honest, socially conscious food chain with close, clear links.





# Breakfast

The packages below have a duration of 30 minutes. Including fresh bean coffee, tea with fresh herbs & spices, juices and water infused with fruit and herbs.

<b>QUICK START</b>	<b>14,25</b>
<ul style="list-style-type: none"><li>Glasses of creamy yoghurt, homemade granola and fruit</li><li>A range of mini croissants and mini pain au chocolates</li></ul>	
<b>GOOD START OF THE DAY</b>	<b>19,50</b>
<ul style="list-style-type: none"><li>Mini rolls and croissants with luxury cheeses, meats and sweet fillings</li><li>Glasses of creamy yoghurt, homemade granola and fruit</li><li>A boiled egg</li></ul>	

# Welcome

The packages below have a duration of 30 minutes. Including fresh bean coffee, tea with fresh herbs & spices and water infused with fruit and herbs.

<b>EASY KICK-OFF!</b>	<b>6,75</b>
<ul style="list-style-type: none"><li>Assortment of cookies, such as mini stroopwafels and luxury butter biscuits</li></ul>	
<b>SWEET SURPRISE</b>	<b>7,50</b>
<ul style="list-style-type: none"><li>Various sweets, such as mini puff pastries with apple, mini beignets, mini blondies or homemade apple cake.</li></ul>	
<b>LIMBURGS SPECIALITY</b>	<b>9,25</b>
<ul style="list-style-type: none"><li>Range of ‘Limburgse vlaaien’ (local pie)</li></ul>	

# All-day package

<b>ALLODAY PACKAGE</b>	<b>16,00</b>
<ul style="list-style-type: none"><li>During the day, we serve unlimited fresh bean coffee, tea with fresh herbs &amp; spices and water infused with fruit and herbs. We present an assortment of cookies such as mini stroopwafels and luxury butter cookies on the buffet.</li></ul>	
<ul style="list-style-type: none"><li>Optional: unlimited fruit for the whole day</li></ul>	+ 1,75

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EXTRA ITEMS	
Croissant	2,25
Pain au chocolat	2,75
Cinnamon roll	2,75
Assortment croissants, pain au chocolat and cinnamon rolls	2,75
DAY fruit bar	3,00
Fresh DAY smoothie	4,25
Vanilla muffin with own logo	4,25
Petit fours (with own logo + € 1,00)	4,25





# Lunch

8

The packages below have a duration of 60 minutes. Including fresh bean coffee, tea with fresh herbs & spices, juices and water infused with fruit and herbs. The actual dishes may differ from the explanation below, due to the fact that we use seasonal products in our assortment.

KEEP IT SIMPLE

19,50

- Various sandwiches and wraps, such as homemade tunasalad, hummus, chicken and mature cheese

HEALTHY VIBES

21,50

We serve a salad buffet for your guests, from which the guests can create their own lunch. This salad buffet consists of the following items:

- Salads, like a cold pasta salad with marinated chicken and pesto or a bulgur salad with shrimps and lime or a couscous salad with munt and pomegranate
- Toppings, such as grilled vegetables, legumes, marinated olives, sundried tomatoes, pickles and nuts/seeds/kernels
- Dressings, like mustard-dill dressing, herb dressing and yogurt dressing
- Assortment of bread, such as foccacia, pita bread, flatbread or sourdough bread
- Assortment of dips, like hummus, baba ganoush, pesto, muhammara

BEYOND BOUNDARIES

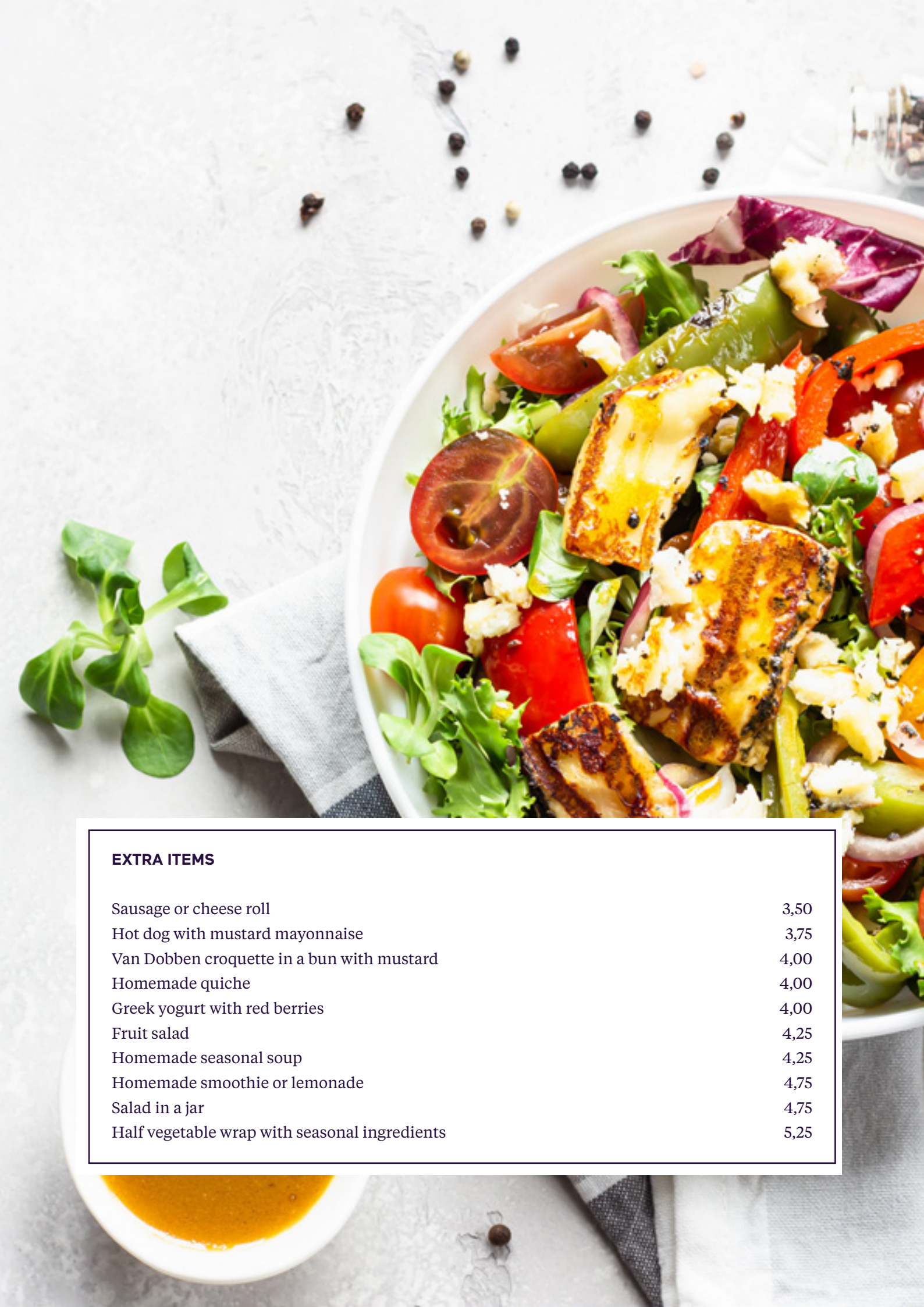
26,50

Based on 2.5 items per person:

- Sandwiches and wraps, such as sourdough bread with ham, fig chutney and lettuce or bread with zucchini, hummus, mozzarella and tomato or a wrap with homemade chicken curry salad and lettuce
- Salad, such as a Caesar salad or quinoa salad
- Seasonal vegetable soup
- Hot item, such as homemade pie, meat balls in tomato sauce, quesadillas or pizza slices

### GRAB&GO LUNCH

Is a buffet not suitable for your program? We have a Grab&Go Lunch in our assortment as well, consisting of sandwiches, wraps and poke bowls to go with a bottle of water or juice. Due to our vision on sustainability, we only offer this Grab&Go lunch upon request. Please ask us for the possibilities.



### EXTRA ITEMS

Sausage or cheese roll	3,50
Hot dog with mustard mayonnaise	3,75
Van Dobben croquette in a bun with mustard	4,00
Homemade quiche	4,00
Greek yogurt with red berries	4,00
Fruit salad	4,25
Homemade seasonal soup	4,25
Homemade smoothie or lemonade	4,75
Salad in a jar	4,75
Half vegetable wrap with seasonal ingredients	5,25

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# Hot Lunch buffets

The packages below have a duration of 60-90 minutes and are served as a buffet. The lunch buffet below includes drinks from our non-alcoholic Dutch selection.

STREETFOOD LUNCH

29,50

In this package, we will serve 3 warm dishes on the buffet for your guests. The dishes can be chosen from the assortment below. For an additional price, a dessert can be added to your lunch buffet (+ € 4,95).

Warm dishes:

- Homemade (veggie) chili with kidney beans, paprika cheese, nacho’s and a herb mayonnaise
- Beefburger with bbq-sauce, lettuce and pickles
- Chicken hotdog ‘Texas style’ on a bun with a herb mayonnaise and fried onions
- Pita pulled chicken or jackfruit with lettuce, cucumber-yogurt dip and coriander
- Noodles with fish of the season, sesame and seasonal vegetables
- Pad Thai with bean sprouts, tofu, peanut’s, lime and soy sauce
- Green curry with rice, cauliflower, carrot and mushrooms
- Ajam sate with rice, vegetables, seroendeng atjar and cassave chips
- Penne pasta with chicken, pesto, vegetables and parmesan cheese
- Vegetarian lasagna

Desserts: (optional + € 4,95)

We will present one dessert of your choice on the buffet.

- Dark chocolate mousse with fudge and oreo cookies
- Panna cotta with forest fruit and a crumble of cookies
- Strawberry mousse with whipped cream and merengue
- Curd with mango compote and candied almonds

# Hot Lunch buffets

The packages below have a duration of 60-90 minutes and are served as a buffet. The lunch buffet below includes drinks from our non-alcoholic Dutch selection.

3-COURSE LUNCH BUFFET

34,50

Below, you will find the dishes that we serve as a 3-course lunch buffet.

Starters:

- Duck breast salad with apricot and mint
- Pasta salad with shrimps and tarragon sauce
- Homemade seasonal soup
- Served with bread, butter, olive oil and sea salt

Main courses:

- Chicken supreme with ivory sauce, potato and seasonal vegetables
- Cod with a sauce of eel, puree of spring onion and seasonal vegetables
- Pumpkin curry with coconut and arugula oil
- Served with sereh rice and a fresh puree with spring onion

Desserts:

- Apple pie in a glass with a crumble of cinnamon, apple compote and vanilla
- Tiramisu of espresso, mascarpone, cocoa and cookies

With these lunch packages, we will take any dietary requirements into account and adjust the dishes to your wishes. We offer a varied assortment of drinks packages with and without alcohol. On page 14, you will find the details and prices of these packages.

All prices listed are per person.  
The prices include staffing costs and partly equipment but exclude VAT.





# Break

The packages below have a duration of 30 minutes. Including fresh bean coffee, tea with fresh herbs & spices, juices and water infused with fruit and herbs.

**SWEET TEMPTATION**

8,00

- Various sweet treats, such as pastel de nata, mini puff pastries with apple or mini donuts
- Pieces of whole fruit

**HEALTHY BREAK**

8,50

- Homemade banana bread or a spelt and oat biscuit
- Pieces of whole fruit

**SOMETHING SAVOURY**

9,50

- Homemade iced tea and lemonades
- Hot savoury bites, such as frittatas, pizza muffins, flammkuchen or mini empanadas

EXTRA ITEMS

Jar with assortment of candy and mini candy bars	2,95
Homemade iced tea or lemonade	2,75
Macaron in company colours	3,25
Chocolate chip cookie	3,25
Sausage or cheese roll	3,50
Slice of “Limburgse vlaai” (local pie)	4,25
Fresh DAY smoothie	4,25

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# Drinks reception

The packages below have a duration of 60 minutes and are based on 3 items per person.

**BASIC DRINKS RECEPTION PACKAGE**

18,75

- Soft drinks, mineral waters, juices, (non-alcoholic) beer and house wines
- Luxury nut mix and salty bites on the tables
- Bitterballen (traditional Dutch meat snacks), mini spring rolls and cheese puffs with sauces and an assortment of puff pastries and oven bites

**HEALTHY DRINKS RECEPTION PACKAGE**

20,75

- Soft drinks, mineral waters, juices, (non-alcoholic) beer and house wines
- Planks of raw vegetables and naan bread with hummus, tapenades and tzatziki on the tables
- Tomato-mozzarella skewers, a glass filled with gazpacho, crostini's with grilled vegetables and tataki of edamame beans

**LUXURY DRINKS RECEPTION PACKAGE**

24,00

- Soft drinks, mineral waters, juices, (non-alcoholic) beer and house wines
- Planks with olives, cured sausage, cured hams and various cheeses with homemade compote on the standing tables on the tables
- Oyster mushroom balls, gamba and chicken skewers and mini pita's with pulled pork or jackfruit

**WELCOME DRINKS**

Prosecco	6,25
Limonsecco	8,50
Aperol Spritz	8,50
Champagne	14,25

**DUTCH DRINKS SELECTION**

Unlimited soft drinks, mineral waters, juices, (non-alcoholic) beer and house wines

1 hour	14,00	4 hours	28,75
2 hours	18,75	5 hours	33,50
3 hours	24,50		

**DRINKS SELECTION NON-ALCOHOL** (Unlimited soft drinks, mineral waters and juices)

1 hour	9,00	4 hours	19,00
2 hours	12,50	5 hours	22,25
3 hours	15,75		

Would you like to extend the reception? We will happily provide this for you! 30 minutes longer costs € 2,75 extra, 60 minutes longer costs € 4,75 extra. The additional costs only apply for the drinks. We still serve the same amount of bites.

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**ROOM FOR A LITTLE MORE?**

Shrimp croquette with smoked paprika

2,00

Homemade canapé

3,25

Mini quiche

3,00

Gazpacho of cucumber or tomato

3,50

Mini pita with pulled pork or jackfruit and coleslaw

4,75

Hotdog with sauce and fried onions

5,95

Mini hamburger with arugula and truffle mayonnaise

5,95

Are you looking for something else? Please let us know! We have a varied assortment of appetizers.





# Dinner buffets

Below, you will find the dinner buffets that we have in our assortment. The actual dishes may differ from the explanation below, due to the fact that we use seasonal products in our assortment. These packages are excluded drinks.

**KEEP IT SIMPLE! 25,00**  
We will serve two dishes of your choice on the buffet. You may choose the dishes from the list below. It is possible to extend your buffet with a dessert. Additional costs of € 4,95 will be calculated for this dessert.

- Warm dishes:
- Pasta with choice of two sauces (tomato-grilled vegetables or tuna sauce) with various toppings like mozzarella, pine nuts, croutons and sundried tomatoes
  - Chicken sweet sour with noodles, corn and cauliflower
  - Gado Gado with pandan rice, green beans and white cabbage
  - Ossobucco with tomato, selery, saffran and gremolata
  - Fish of the season with antiboise
  - Vegan curry with sweet potato, grilled paprika and carrot.
- The dishes will be presented on the buffet with a fresh green salad with various toppings and dressings, served with bread and butter.

- Desserts: (optional + € 4,95)
- We will serve a dessert of your choice on the buffet for your guests. You may choose one dessert from the list below.
- Panna cotta with white chocolate and fruit compote
  - Tartalette with lemon curd and merengue
  - Mango mousse with coconut and marshmallow

With these dinner packages, we will take any dietary requirements into account and adjust the dishes to your wishes. We offer a varied assortment of drinks packages with and without alcohol. On page 14, you will find the details and prices of these packages.

# Dinner buffets

The dinner buffets below do not include beverages.

**PER TUTTI 33,00**

- Starters
- Vitello tonnato with a crunch of black olives, red onion, capers and babyleaf
  - Quinoa salad with smoked paprika, eggplant, black beans and avocado
  - Fattoush with little gem, tomato, radish, sumak, mint and spring onion
  - Served with bread, butter, olive oil and sea salt

- Main courses:
- Greek stew Stifado with beef, cinnamon, onion, tomato and Mavrodafni wine
  - White fish of the season with paprika, olives, red onion, capers and dill
  - Lasagne Florentine with spinach, mozzarella, onion and pecorino cheese
  - Served with Mediterranean gratin and oven roasted potato

- Desserts:
- Espresso panna cotta with a Martini foam, tonka bean and café noir
  - Yoghurt with pistache and saffran

ROOM FOR A LITTLE BIT MORE?	
Cone of chips with (truffle) mayonnaise	3,95
Homemade seasonal soup	5,25

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# Sit-down dinner

Your guests will be seated at a set table for a sit-down dinner. We take seasonal products into account in the menu wherever possible. For this reason, we will always create a customised proposal, that fits with the season in which the event will take place as well as meeting your requirements. Please note, our prices exclude furniture and drinks.

**3-COURSE SIT-DOWN DINNER** **FROM 39,50**  
You can find an example menu for inspiration below:

- Starters:
- Pollo tonato with a tuna creme, capers and radish
  - Carpaccio of mushrooms with a basil creme, lettuce and a crunch of tomato

- Main courses:
- Veal oyster with espagnole sauce, creme of sweet potato and seasonal vegetables
  - Catfish with a champagne vanilla sauce, black coloured pasta, baby corn and tomato

- Desserts:
- Panna cotta of toblerone with merengue and raspberries
  - Tartalette of pear and gorgonzola, red port wine and arugula

Wine package  
Of course we can provide a matching wine package. We will gladly inform you about the possibilities.

# Walking dinner

The walking dinner is a luxury dinner with easy to eat dishes, which your guests can enjoy standing up. We take seasonal products into account wherever possible here too and we will always create a proposal that fits with the season in which the event will take place as well as meeting your requirements.

- WALKING DINNER**  
We serve the walking dinner as a 4-course, 5-course or 6-course menu. Below, you will find some dishes for inspiration:
- Heuvelandham (locally produced ham) with a soup of watermelon, baby lettuce and sesame seed
  - Salmon tartare with chioggia beetroot and a foam of wild garlic
  - Homemade seasonal soup
  - Dorade Royale with antiboise, truffle puree and seasonal vegetables
  - Pork with Marsalasauce, cantharels, roseval potato and seasonal vegetables
  - Semifreddo with limoncello and raspberries

**4-GANGEN: 39,50** **5-GANGEN: 46,50** **6-GANGEN: 52,50**  
Deze prijzen zijn exclusief dranken.

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# Crew catering

Do you need crew catering during your event? Please see the possibilities for lunch and dinner below. The items below are of course only available to order for your event crew. This could be technicians, organisers or entertainment.

CREW LUNCH

15,50

- Various sandwiches, such as mild cheese, herb cream and cucumber
- Half wrap with beetroot hummus, grilled courgette, herb salad and toasted seeds
- 1 piece of whole fruit
- Bottle of water or juice

CREW DINER

19,75

We provide varied meals, always fresh and made with local, seasonal ingredients. Dishes are served with bread and butter, salad and a bottle of soft drink. We serve a main dish such as:

- Fried noodles with spicy tempeh, stir-fried vegetables, prawn crackers and Indonesian pickle (also available with chicken)
- Hamburger in a bun, fried potatoes and homemade coleslaw
- Vegetable curry, cauliflower, tofu, carrot, mushrooms and coconut with white rice (also available with chicken)
- Dutch beef stew with kale and root vegetable mash
- Lasagne with Italian vegetables, pomodori sauce and topped with mature cheese (also available with beef mince)

ROOM FOR A LITTLE BIT MORE?

Jar with an assortment of candy and mini candy bars	2,95
Fruit bars	3,00
Bottle of soft drink	3,25
Sausage or cheese roll	3,50
Van Dobben croquette in a bun with mustard	4,00
Homemade seasonal soup	4,25

We are at your service at your organisation office too. We can arrange for a coffee machine or a fridge in your organisation office, which we will of course fill for you. We would be delighted to discuss your requirements, so that we can put together a suitable estimate.

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ONZE SERVICE

In addition to our unique culinary experience, our employees are the key to your event’s success. From event manager to kitchen team, they make the difference through their warm welcome, professionalism and eye for detail. At Vermaat, we select all our employees with care. Everyone is trained and educated in hospitality, food safety and allergens. We are also pleased to provide an estimate of the service ratio for waiting staff:

Break	1 on 50
Lunch buffet	1 on 25
Hot buffet	1 on 20
Sit-down dinner	1 on 15
Walking dinner	1 on 12





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Subject to price changes and/or printing errors.