

SPICA



BANQUETING SERVICE



What are you looking for?

- Meetings
- Breakfast
- Break
- Lunch

- Diner
- Drinks
- Snacks & bites

- Banqueting guidelines
- Products with a story

SYMBOL DESCRIPTION

The grey icons indicate the allergens. Cross-contamination of allergens is unfortunately not always 100% avoidable.

- Gluten
- Fish
- Nuts
- Sesame
- Molluscs
- Crustaceans
- Peanut
- Celery
- Sulphite
- Milk (incl. lactose)
- Egg
- Soy
- Mustard
- Lupine
- Products with a story**

VEGAN - Vegan or the option is available
VEGETARIAN - Vegetarian or the option is available

QUESTIONS?
Call 023 303 01 95 or send an email to spica@hutten.eu or ask one of the catering team in the restaurant!



Meetings

Coffee and tea **12.50 per jug**
Jug of fresh coffee and tea with condiments
(milk, sugar and sweetner)

Coffee and tea espressobar **4.45 per 2 cups**
Fresh coffee and tea with condiments
(milk, sugar and sweetner)

Mineral water **3.85 per bottle**
Bottles of Spa mineral water (sparkling
and non-sparkling)
From 4 people

- **From the Bakery**
- Our bakers have a hearing impairment
- so we use our hands all the more to
- communicate, knead, roll and bake
- all those traditional goodies! With the
- best ingredients, we bake the world a
- better place!
-





Breakfast

BREAKFAST ARRANGEMENT

Continental Breakfast vegetarian

International breakfast with freshly baked baguette, butter croissant, butter and jam
Served with fresh orange juice and coffee or tea of your choice

8.45 p.p.

Deluxe - Served with ham, cheese and a boiled egg

9.95 p.p.



French Breakfast vegetarian

Freshly baked butter croissants and yoghurt with fresh fruit

6.90 p.p.



Overnight oats Mix vegetarian

Diverse range of Overnight oats
Served with fresh orange juice

5.20 p.p.



Allergen information for the various juices differs and is not mentioned here



Break

YOGHURT

Yoghurt with fruit **VEGETARIAN**
Fresh yoghurt with fresh fruit salad



2.50 p.p.

Yoghurt with muesli **VEGETARIAN**
Fresh yoghurt with crispy muesli



2.50 p.p.

Yoghurt with granola **VEGETARIAN**
Fresh yoghurt with crispy apple-cinnamon granola



2.50 p.p.

FRUIT & VEGETABLES

Diverse whole fruit **VEGAN**
1 piece per person

0.90 p.p.

Fresh fruit salad **VEGAN**
Per portion, approx. 150 grams

2.00 p.p.

Crudités **VEGETARIAN**
Crudité with a variety of dips
From 10 people - Allergen information varies

2.55 p.p.



DRINKS

Variety of fresh smoothies and juices

VEGETARIAN

2.80 p.p.

Choice of a variety of fresh juices and smoothies
Allergen information varies per juice or smoothie



Allergen information varies and is not mentioned in the arrangements



SWEET BREAK

Muffinmix **VEGETARIAN**

2.00 p.p.

Selection of various muffins



Almond filled cookie **VEGETARIAN**

2.00 p.p.



Various bars **VEGETARIAN**

2.25 p.p.

Choice of various bars from Nakd and Eat Natural



'Appelflap' **VEGETARIAN**

2.00 p.p.



Coffee roll **VEGETARIAN**

2.00 p.p.



Chocolate croissant **VEGETARIAN**

2.00 p.p.



Pecan pastry **VEGETARIAN**

2.00 p.p.



SAVOURY BREAK

Brabant-style sausage pastry

2.65 p.p.



Vegetarian sausage pastry **VEGETARIAN**

2.65 p.p.



Sausage pastry

2.65 p.p.



Cheese pastry **VEGETARIAN**

2.65 p.p.



Allergen information varies and is not mentioned in the arrangements



Lunch

Soft buns

A variety of soft rolls with artisan cold cuts, cheese and homemade bread salads
With fresh orange juice



8.45 p.p.

Mini soft buns

A variety of soft mini sandwiches with artisan cold cuts, cheese, homemade bread salads and spreads
With fresh orange juice



8.30 p.p.

9.50 p.p.

Wraps

A variety of wraps with artisanal cold cuts, cheese, fish and homemade bread salads
With fresh orange juice



8.45 p.p.

9.70 p.p.

Sandwiches

Sandwiches with artisan meats, cheese, fish and homemade bread salads
With fresh orange juice



7.95 p.p.

9.20 p.p.

Club Sandwiches

Choose from a variety of freshly made club sandwiches with smoked chicken breast, tuna salad, creamy brie and country ham with young cheese

9.90 p.p.

Baguettes

Choose from a variety of freshly filled baguettes with pastrami, mackerel, egg salad and smoked chicken fillet

9.70 p.p.

Croquette sandwich

Soft white bun with a traditional pulled beef croquette

2.70 p.p.



Lunchtas to go

Handy packed lunch with an individually wrapped sandwich, croissant, juice and a piece of fresh fruit

6.90 p.p.



Allergen information varies and is not mentioned in the arrangements



SALAD BOWL

Salad bowl Panzanella **VEGETARIAN** 8.40 p.p

Fresh Italian bread salad with focaccia, tomatoes, mozzarella and fresh basil
Served with a variety of juices



Salad bowl Caesar salad 8.40 p.p

Caesar salad tender chicken breast, crunchy romaine lettuce, anchovy filets, with a refreshingly seasoned dressing made with Parmigiano Reggiano
Served with a variety of juices



Salad bowl Jewelled Couscous **VEGETARIAN** 8.40 p.p

Couscous salad with sweet and sour cherry tomatoes, crunchy yellow bell pepper and black olives with flatleaf parsley and a fresh dressing
Served with a variety of juices



Salad bowl Nicoise 8.40 p.p

Salad Nicoise with sustainably caught tuna, haricots verts, anchovy filet, black olives, a soft-boiled egg and a slighty tangy dressing
Served with a variety of juices



Allergen information for the variety of juices differs and is not mentioned here



Diner

BUFFET

Italian buffet **VEGETARIAN** 13.95 p.p.

A variety of pastas can be combined with bolognese, carbonara, mushroom, cheese, peperonata and tomato sauces



Frans buffet **VEGETARIAN** 17.75 p.p.

Pork tenderloin medaillions in mustard sauce and chicken in a creamy mushroom sauce served with a confit of baby potatoes, served with eggplant, zucchini and tomato, garnished with a green herb mousseline



Indonesisch buffet **VEGETARIAN** 17.75 p.p.

Vegetarian noodles and fried rice are served with babi pangang, chicken satay and egg foo young



Allergen information differs and is not mentioned here



Drinks

Non-alcoholic drinks **2.55 per drink**

Spa Intens, Spa Reine, Spa Touch, Pepsi, Sisi, Seven Up and Hero Cassis

Various wines **3.80 per glass**

Choice of Marques de Riazan Tempranillo wine; Grenache rosé wine, Shiraz red wine and Verdejo Sauvignon Blanc white wine

Beer **2.60 per bottle**

Bavaria beer in bottle

Specialty beer **3.95 per bottle**

A variety of specialty beers with a choice of blond beers, triple beers, double beers, summer beers, white beers, Jopen specialty beers and La Trappe specialty beers

Allergen information for the variety of drinks differs and is not mentioned here



Snacks & bites

BITES

Cold Snack assortment 6.25 p.p.

Assortment of different cold snacks such as mini wrap with carpaccio, rye bread with herb cream-cheese, fig bread with Vitello, Blini with Vegan filet americain and olive toast with tuna salad

From 6 people



Dutch Beef 'Bitterballen' - 3 pieces 2.30 p.p.

Crispy pulled beef 'bitterballen' served with French mustard and creamy mayonnaise



'Bitterballen' mix - 3 pieces 2.30 p.p.

A variety of crispy 'bitterballen', (including Vegetarian varieties), served with French mustard and creamy mayonnaise



Vegetarian 'bitterballen' mix **VEGETARIAN** 2.30 p.p. 3 pieces

A variety of crispy Vegetarian 'bitterballen' served with French mustard and creamy mayonnaise



Local Brabant-Style Meatballs - 3 pieces 2.30 p.p.

Specially made Brabant meatballs in a secret sauce



Oven bites 4.65 p.p.

Various oven snacks with Thai chicken pinchos, falafel skewers, Italian meatball, garlic Gamba, oriental sauce and mayonnaise

From 6 people



Cajun-Spiced Chicken Wings - 2 pieces 4.50 p.p.

Cajun-spiced chicken wings served with BBQ sauce



Nachos **VEGAN** 2.90 p.p.

Tortilla chips with creamy guacamole, salsa, jalapeño peppers and plant-based cheddar cheese





Banqueting guidelines

ORDERING POLICY

- Breakfast, lunches and breaks can be ordered until 15:00, 1 business day prior to booking via 023 303 01 95 or spica@hutten.eu
- Prices listed are per person or piece, inclusive VAT
- For some choices, a minimal number is required. When applicable, it will appear under the product.
- The regular opening hours are Monday to Friday from 08:00 to 17:00. For reservations outside of these times/days, please contact the location manager. A specially tailored quote will be made for these reservations.

Hutten takes the special dietary requirements and/or food allergies of your guests into consideration, inasmuch as possible. We would like to be informed of the specific dietary requirements, including an exact indication of ingredient to be avoided, no later than 8 working days prior to your event. Depending on your specific dietary and/or allergy requirements, additional costs may be applicable.

CANCELLATION POLICY

- Reserved breakfast, lunches, and breaks can be cancelled free of charge until 12:00, 1 business day prior to booking.

Charges for rental equipment and materials that cannot be cancelled for free, will be charged to you, regardless of the time of your cancellation.

Labour Market In Balance Act

If changes occur that affect our staffing within five working days before your reserved event, we will not be able to deduct incurred labour costs for you. Due to the 'Balanced Labour Market Act', it is not possible to change personnel planning after this period. This does entail, that planned staff will be present during your event.



Products with a story

FROM OUR KITCHENS

Traditional and tailor-made recipes, this is what we call homemade! If we are unable to prepare certain dishes at location, we prepare them from our own culinary centre in Veghel, or even at our well-known 'Verspillingsfabriek'. Our products contains less sugar, less salt and are made with healthy fats. Our food preparation ensures the preservation of vitamins and minerals, focuses on a better life for animals, while ensuring a clear sense of origin. What's more, our food is made with a minimal addition of unnatural ingredients.

Meats

Our artisan meats, sausages and pâtés come from our local butcher's shop Pennings. They are traditionally prepared, and you can taste it!

Sandwich salads and spreads

Our sandwich salads and spreads are made with 100% natural ingredients, according to our chef's own recipes.

Soup

Our soups are prepared daily with loads of fresh vegetables. We save good ingredients from being wasted, such as small, misshapen, or slightly bruised vegetables, turning them into delicious soups. Our broth contains no e-numbers. What's more, our fresh soups are made by a mighty team with a distance from the traditional labour market.

Juices

Freshly pressed fruit and vegetables are blended and bottled every evening. They are 100% natural and contain no added sugar.

Croquettes and 'bitterballen'

We make artisan croquettes and 'bitterballen' with twice the amount of beef to be found in the average product available elsewhere. We prepare our croquettes and 'bitterballen' with less salt, while leaving out unnatural e-numbers.

Milk

Our milk comes from Willem van der Schans van Den Eelder. We don't standardize the milk, just skim it slightly. It is super fresh, because the cows live right next to the dairy farm. It is very tasty !

Sauces

Some of our sauces, like our ketchup, come from the 'Verspillingsfabriek'. We use whole, fresh tomatoes to create a full and pure taste. Not only does our ketchup taste better, it reduces waste too!



FROM THE BAKERY

Our bakers have a hearing impairment so we use our hands all the more to communicate, knead, roll and bake all those traditional goodies. With the best ingredients, we bake the world a better place!

Sausage Pastry

Brabant's pride! All handmade with butter, by our bakers.

Vegetarian Sausage Pastry

Homemade by our bakers, filled with sustainably farmed oyster mushrooms.

Banana bread

We're not wasting anything! Our talented bakers came up with the best recipe for banana bread with overripe bananas.

Cookies, brownies & muffins

Our cookie bakers are a no-nonsense bunch! Just like top chefs can cook, our bakers bake with the best (organic) ingredients. Our sweets come fresh from the oven.