



BANQUETING BOOK 2020

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WELCOME TO CIRCL

Circl opened its doors to the public in the summer of 2017. The building, located on Gustav Mahlerplein, houses several catering establishments including a restaurant, a rooftop bar, a public roof garden and various rooms for meetings and events.

Get acquainted with circular catering and be surprised by the pure flavors of local and sustainable products. Everything you see, hear, taste, smell and feel has a sustainable, circular story that our team likes to tell you. From chairs from recycled refrigerators to dishes with rescued vegetables in the leading role; at Circl we stimulate all of your senses with attention to people and the environment!

Chef Rudolf Brand cooks according to circular principles and tries to minimize food waste on a daily basis. In the kitchen he experiments with sustainable cooking techniques such as pickling and fermenting. The goal is to serve delicious dishes with minimal energy consumption and waste production, and to make a positive impact. Circl is a living lab, where we make progress every day in the world of sustainable eating and drinking.

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CULINARY EXPERIENCE

Although circularity offers enormous opportunities for the future, it is still a relatively young concept that is constantly evolving. This also applies to the culinary field. We are on a fast moving train that is constantly in motion to improve itself.

Everything that can be eaten, drunk and experienced within Circl has been thought about in a sustainable way. We prefer to work with suppliers who share our vision. We are always happy to inform about the origin of everything we use (preferably unprocessed). We consider nutritional value more important than portion size and give vegetables a leading role.

We strive for the minimum production of waste, maximum re-use of raw materials and the closing of cycles wherever possible.

These focus points have led to a distinctive culinary interpretation for our banqueting book. The range is determined by the season and the market, with a continuously changing menu as a result.

Prior to an event at Circl the culinary interpretation is discussed with you, in which we take into account any (dietary) wishes or other eating habits of the guests. Please contact us for more information.

BREAKFAST

Breakfast is served in the communal space as a delicious buffet. Our chef determines the content of the breakfast based on availability of that day.

BREAKFAST 11.00

- Farmer's yogurt with granola and seasonal compote
- Organic bread with cheese, meat products and spreads
- Mini currant bun
- Mini croissant
- Juice of the day and water
- Coffee and tea

BREAKFAST COMPLETE 16.00

Breakfast with additional:

- Salmon and Mackerel salad
- Boiled egg
- Mini pain au chocolat
- Rescued fruit and vegetable

BEVERAGES

COFFEE, TEA AND WATER PACKAGE

Coffee, tea and water are charged per reservation for an amount of 4.75 euro per person, during the first two hours.

1 or 2 hours	4.75
3, 4 or 5 hours	7.75
6 hours	10.25
7 hours	12.75
8 hours (or more)	15.25

OTHER BEVERAGES

• Carafe of herbal water	4.50 per carafe
• Juice of the day	4.50 p.p.
• Soft drinks from DD Cordials	4.50 p.p.
• Soft drinks in a can	3.00 p.c.





LUNCH

Every day a lunch buffet is prepared in the communal area between 12.00 and 14.00h, with a changing offer to what the market and the season have to offer that day. The fixed components of this shared lunch are:

COMMUNAL LUNCH 22.50

- Soup of the day
- Organic bread
- Different types of cheese and meat products
- Smoked mackerel and salmon salad
- Butter, sweet and savory spreads
- Salads of the day
- Savory snack
- Farmer's yogurt with granola and seasonal compote
- Fruit of the season
- Dairy, juice of the day and water
- Coffee and tea





SNACKS

SWEET SNACKS

3.00

- Croissant with Potverdorie! Jam and butter
- Currant bun with butter
- Breadpudding
- Brownie
- Apple cake
- Smoothie of the day
- Oat cookie

SWEET SNACKS DELUXE

4.95

- Pie of the day
- Sharp Sharp (vegan)

SWEET SNACKS MINI

2.00

- Mini treats from Sharp Sharp (vegan)

SNACKS

SAVOURY SNACKS

3.00

- Mini quiche
- Mini puff pastry cheese pockets
- Savoury mini muffin
- Fishcake from bycatch
- *Dungense Dame* sausage roll (vegetarian optional)
- Mini grainsalad
- Mini roasted-beetroot salad with feta cheese

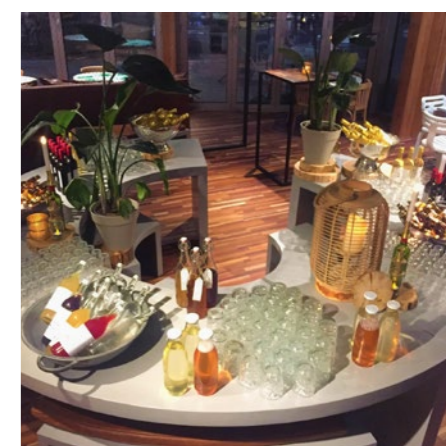
SAVOURY SNACKS DELUXE

4.95

- Spicy eggplant
- Soup of the day
- Bao bun with stew of meat
- Barley risotto with oyster musrooms
- Mini oyster mushroom burger

Vegan snacks are available upon request

The snacks are served at an agreed time outside the meeting room near the communal space area.



BORREL

BORRELSNACKS p.p.

- Vegetable chips 1.10
- Mixed nuts from 'Bites we Love' 1.10
- Oyster mushroom bitterball 1.35
- Flatbread with dips 2.65
- Dutch cheese platter 3.25
- Meat platter 3.25
- Masonjar vegetable and dip 3.25
- Graincrackers with dip 3.25
- Toast with Salmon/Mackerel/Goose rillette 3.25

CAVA

- Glass 4.50
- Bottle 23.75

BORREL

BORRELARRANGEMENT

The package price is based on 1 hour of drinks including:

- Juice of the day and lemonades from DD Cordials
- Heineken, Heineken 0.0% (bottle)
- Wolk red and white wine *Wolk wines from Neleman are certified organic, vegan and produced CO2 neutral*

The drinks package is a price per hour per person, after which we calculate the drinks based on actual usage.

DRINKPACKAGE	13.25
DRINKPACKAGE Incl. cheese & meat platter	15.75
DRINKPACKAGE Incl. 2 snacks (1 hot / 1 cold)	18.50
DRINKPACKAGE Incl. 2 savoury snacks deluxe, bitterbal, garnish, vegetables + dip	25.00



DINNER

Dinners at Circl are served in Circl Restaurant where we serve 1, 2 or 3-course Table d'Hotes menu based on the season.

We surprise your guests with delicious, sustainable dishes made from fresh produce. The costs of the menu include a cup of coffee or tea after. Other drinks are calculated afterwards on the basis of actual usage.

We are happy to coordinate the number of courses in advance. If there are special dietary requirements or allergies, this will of course be taken into account.



.....
1-COURSE TABLE D'HOTES **19.00**

.....
2-COURSE TABLE D'HOTES **29.50**

.....
3-COURSE TABLE D'HOTES **37.00**

Wine- and waterpairing: if requested, we'de like to serve matching wines with your menu of choice

Customized dinners: for groups starting from 20 persons we can also deliver custom-made dinners. For example a BBQ with the Oklahoma Smoker, a walking dinner or exclusive sit-down dinner.



CIRCULAIR EVENTS

SETTING

Request advice for circular options in event setting and decoration:

- Linnens & napkins
- Table decoration (flowers, lighting)
- Tables and chairs
- Fine china
- Menus and namecards
- Musical support
- Entertainment

GOODIEBAGS

Give a nice reminder of your event at Circl:

- Mason jars with herbs and recipe
- Cuttingboard from 'Stadshout'
- Thulls Pickles
- Sweet and sour oystermushrooms from Haarlemmermeer
- Ketchup from The Ketchup Project
- Jam from Potverdorie!
- Worm compost (wormenpoep)
- Gustav honey (seasonal)
- Bottle of local specialty beer

WORKSHOPS

Verras je gasten met een inspirerende, culinaire activiteit:

- Masterclass pickling and fermenting with chef Rudolf Brand
- Masterclass circularity in practice
- Masterclass kombucha brewing
- Tea tasting with our tea sommelier

Together with our partners in the facility coalition, we will turn your event at Circl into a success!





SUPPLIERS

In Circl, we work with suppliers who share our vision and contribute to a better world, for example:

Lindenhoff

Lindenhoff sells us their locally produced vegetables, herbs and meat from their farmed Gasconne Cows depending on availability and excess. These products are harvested and processed by people with a distance to the job market.

Lindenhoff's mission is to produce as sustainable as possible, with special attention to plant, animals, earth and the seasonality of products. All Lindenhoff's produce has been selected for its authentic taste, the way nature made it.



lambe

lambe's croissants and oatmeal cookies are mainly prepared by hand by employees with a mental disability, thereby contributing to the soft side of circularity.



GRO

GRO provides Circl with the delicious, vegetarian bitterbal. Made from oyster mushrooms that are sustainably grown on coffee grounds



TERMS AND CONDITIONS

All prices in the banquetingbook are excl. VAT. If extra staff is needed for service or when materials need to be rented, this will be charged additional.

RESERVATIONS

All wishes regarding food and drinks for meetings and events in Circl must be passed on to the Event Desk. This is possible both by mail and by telephone. Rooms can only be reserved in combination with the coffee, tea and water package. You will receive a written confirmation of the reservation sent by e-mail.

For individual reservations for Circl Restaurant or Circl Rooftop bar, the restaurant can be contacted directly via 020 628 2080.

ADJUSTMENTS AND CANCELLATION PROCEDURE

Please note that only our terms and conditions apply on any assignment or booking.

For our terms and conditions please [click here](#).

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