

2AAM

EVENT BROCHURE



WELCOME TO BAR BISTRO SAAM

Bar Bistro SAAM is a tribute to the river Maas, that is a both a mirror of the city and the connection within it. It is the main breeding ground for everything Maastricht has to offer. Not only for the typical materials that we use in our furniture, but also for the tasteful ingredients of our dishes. You are welcome at SAAM from sunrise to sunset to meet and relax, enjoying everything the river Maas produces.

Our food vision

A sustainable future starts with us. At Bar Bistro SAAM we want to treat our environment in the best way. Together with our partners and suppliers we can make a difference. By focusing on the right issues, we take care of each other and the next generation.

Let this food book inspire you. Are there any special wishes? Please let us know. We will be happy to make you a tailor-made proposal.

With kind regards,

Myrthe de Haas | Horecamanager

General contact details Bar Bistro SAAM

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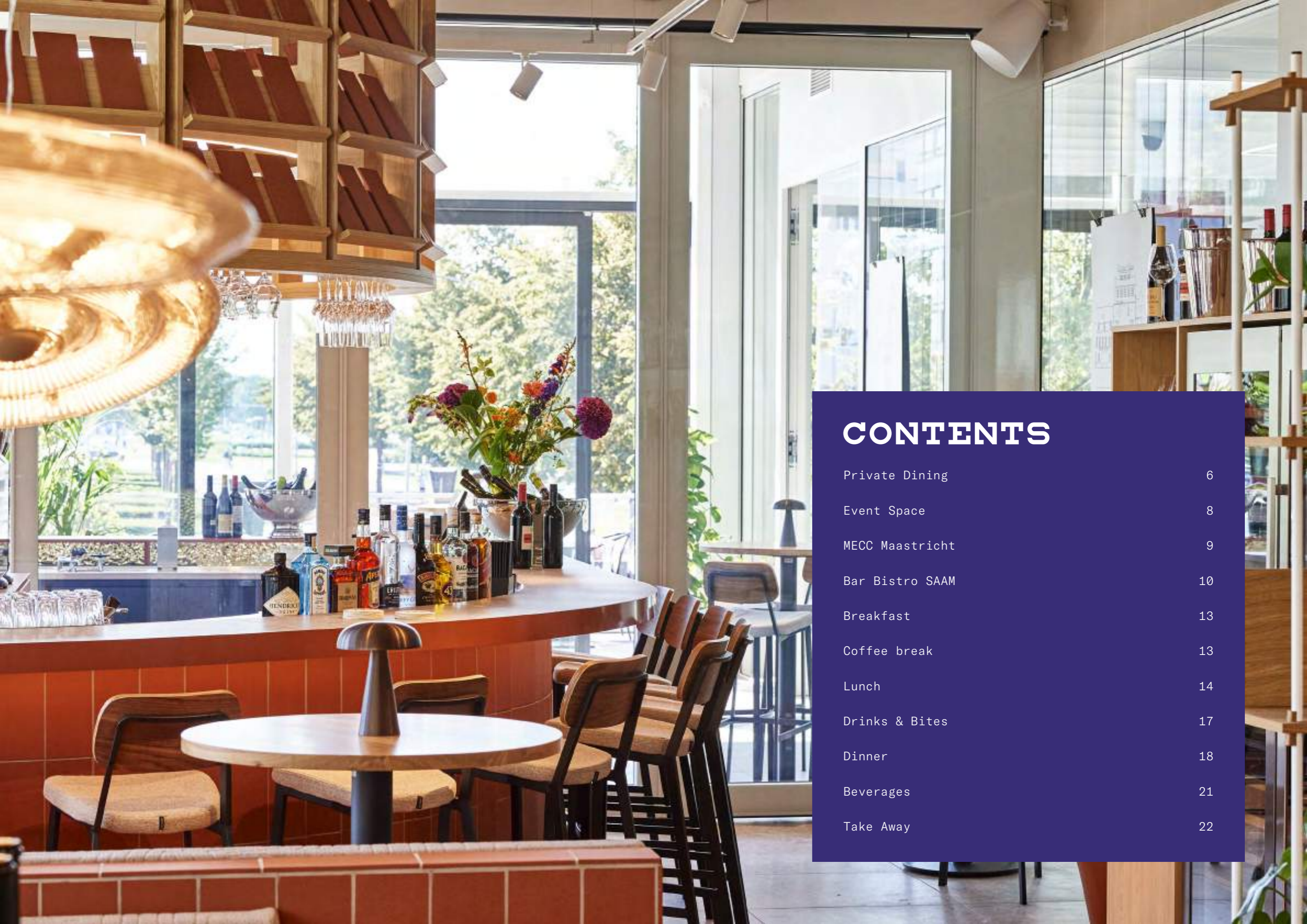
E info@barbistrosaam.nl

Dietary restrictions & allergies

If there are any dietary restrictions or requirements that we should be aware of, please let us know at least five working days prior to the day of the meeting.

Prices

All prices are per person excluding VAT.



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PRIVATE DINING

The private dining is a separate room above the restaurant with a 24 seating capacity. The room is decorated with modular tables and a lounge area, for a homely atmosphere. It is the ideal room for meetings with a private character, such as trainings, presentations and dinners.

The room is well equipped with audio-visual systems. Prices include unlimited coffee, tea and water. Flipcharts, notepads and stationery are available. Parking is free for guests.

Half day **42,50 per person**
Full day **47,50 per person**

Would you like to serve lunch to your guests during the meeting? We have several lunch arrangements in our assortment. Check out the possibilities on page 14 of this foodbook.

Would you like a bit more?

Assortment of sweets	2,50
Chocolat croissant/ coffee or cinnamonroll	2,75
Bananabread	3,50
Sausage roll (Vegan is possible)	3,50
'Limburgse vlaai' local pie	3,95
Fresh smoothie	4,50

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All prices mentioned are per person and exlude VAT.

EVENT SPACE

Close to the entrance of SAAM you find the Event Space. This area of the restaurant can be closed off with a glass wall. The space has a large bar and is therefore very suitable for groups and meetings with an informal character such as get togethers, receptions, events or dinners. If the weather allows it, it is possible to include a part of the terrace.

The Event Space has a seating capacity of 36 guests. For get togethers, the space has a capacity of 60 guests.



ROOMS

In addition to Bar Bistro SAAM, there are various function rooms. These conference rooms are ideal for programs or presentations prior to your event/dinner. The rooms have a seating capacity of 80 and 105 people.

It is possible to book the rooms separate or joined. We are happy to arrange a buffet outside of the room for your guests to enjoy some food and beverage during the meeting, followed by a get together in the Event Space.

MECC Maastricht

MECC has numerous other meeting rooms for rent, where catering is also possible. For more information please visit www.mecc.nl.

BAR BISTRO SAAM

Are you planning an event for 150 people, or a dinner for a party of 80? It is possible to book the entire Bar Bistro SAAM. For example, birthday parties with a DJ, a company party or an exclusive business dinner. Weekdays or weekends: It's up to you. We will be happy to make you a tailor-made proposal.





BREAKFAST

Have a great start of your day with a cup of coffee or tea and a treat. The arrangement below is based on 60 minutes. It can be booked for a minimum of 10 people.

8 O'CLOCK KICK-OFF

13,25

- Boiled egg
- Greek yoghurt with granola and fruit
- French brioche toast
- Mini croissant and mini bun with cheese and apple syrup
- Coffee, tea or orange juice

COFFEE

The arrangement below can be booked for a minimum of 10 people.

ENERGIZER

6,95

- Coffee or tea
- Something sweet, like vegan banana cake, vegan brownie, homemade waffle or 'Limburgse vlaai' (local pie)

All prices mentioned are per person and exclude VAT.

LUNCH

The arrangement below is based on 60 minutes. Depending on the number of guests, dishes are served at the table or presented buffet style.

12 O'CLOCK **14,95**

- Soup made of seasonal vegetables
- A croquette
- Bread with a variety of toppings
- Limburger "kouw sjotel": a local "Russian salad" with beef
- Coffee or tea and a carafe water

SIMPLY GOOD **18,50**

Based on 2.5 items per person:

- Bread with various toppings, e.g. tuna salad, hummus, matured cheese
- Juice (e.g. orange juice) and a carafe of water

HAPPY, HUNGRY AND HEALTHY **21,50**

Based on 2.5 items per person:

- Luxurious buns and rolls, e.g. sourdough bread with carpaccio and truffle mayonnaise
- Vegetable wrap with e.g. avocado spread, egg, tomato and marinated red onion
- A seasonal salad
- Juice (such as orange juice) and a carafe of water

RATHER HAVE A WARM LUNCH?

Limburg 'zoervleisj' with fries, salad and mayonnaise 14,45

Pasta of the season (vegetarian option as well) 15,50

Big MECC Burger with fries (vegetarian option as well) 15,50

Above dishes are excluding drinks



All prices mentioned are per person and exclude VAT.



DRINKS AND BITES

Enjoy your get together at Bar Bistro SAAM. Below you will find some of the options. The arrangements are based on 60 minutes and 3 bites per person.

WELCOME DRINKS

Prosecco	5,65
Homemade aperitif drink of the season	5,65
Virgin aperitif drink	5,65
Cocktail	from 9,45
Champagne	11,75

BITS & BITES BASIC 18,50

- Dutch assortment of beverages: (non-alcoholic) beer, house wine, soft drinks, mineral water, juices, coffee and tea
- 'Bitterballen' typical dutch snack, vegetarian mini spring rolls, cheese and charcuterie
- Luxury nut melange and grissini, served on tables

BITS & BITES LIMBURG 23,65

- Dutch assortment of beverages: (non-alcoholic) beer, house wine, soft drinks, mineral water, juices, coffee and tea
- Oyster mushroom 'bitterballen' from Schimmert
- Brioche bread with homemade pâté and chutney from the season
- Various Limburg sausages and cheeses with garnishes, served on tables

BITS & BITES ITALIAN 27,50

- Dutch assortment of beverages: (non-alcoholic) beer, house wine, soft drinks, mineral water, juices, coffee and tea
- Homemade arancini, bruschetta, polenta sticks and caprese skewers
- Olives and truffle chips on the table

NEED SOME MORE TIME?

The number of appetizers remains the same, extension applies to beverages.

30 minutes	2,65
60 minutes	4,75

All prices mentioned are per person and exclude VAT.

Something extra?

Flatbread with labneh	3,65
Deep fried shrimps with chili sauce	6,45
Falafel balls with hummus	6,45
'Heuvelland' ham with brioche bread	7,75
'Bitterballen' typical dutch snack with mustard (7 pcs)	8,25
Limburg charcuterie	8,25
Mixed of fried snacks (12 pcs)	8,75
Nachos with cheese, guacamole, sour cream and salsa	9,60
SAAM Plank to share (for 2)	17,45

Looking for something else? Let us know! We have an extensive list of snacks in our assortment.

DINNER

Let's call it a day with a great dinner. The following dinner suggestions can be ordered for a minimum of 10 people. Drinks are not included.

SAAM MENU OF THE MONTH from 26,25 and 34,25

We serve a 2- and 3-course menu. Please inquire us for the menu of the month.

ITALIAN SHARED DINNER 31,00

A shared dinner that is served in 3 courses, to enjoy together. The dishes below are examples. Depending on the season, there may be some variations.

Primi

- Fregola salad with mini mozzarella, basil and tomatoes
- Panzanella salad with bread, tomato, olives, red onion and capers
- Homemade minestrone soup
- Focaccia with olive tapenade and olive oil

Secondi

- Cannelloni with spinach, ricotta, mushrooms and pecorino cheese
- Ragu bolognese with spaghetti
- Pasta scampi with tomatoes, lemon, parsley and lobster sauce

Dolce

- Mini tiramisu
- Mini panna cotta of blood orange and chocolate crumble

DAILY SPECIAL from 12,50

Please inquire about a daily special we offer for groups or companies. The price depends on the dish.

Extra options

Flatbread with labneh	3,65
Fries with mayonnaise	3,65
Mixed green salad	4,85





DINNER

WALKING DINNER

The walking dinner is a luxurious dinner with small dishes that are served to all your guests. People will eat while talking and walking around. We work with seasonal products as much as possible. Below you will find some options for inspiration.

- 'Heuvelland' ham with a watermelon soup and sesame seed
- Salmon tartar, beetroot and picalilly foam
- Halibut with sauce of eel and a mousseline of spring onion and spinach
- Gently cooked beef tenderloin with mashed potatoes and a foam of wild garlic and turnip
- Tiramisu with caramel and syrup waffle

4 course	from 39,50
5 course	from 46,50
6 course	from 52.50

DINNER BUFFET

Dinner buffets can be booked for a minimum of 30 people.

BEVERAGES

In the dinner suggestions above, drinks are excluded. You will receive an invoice for the drinks that are consumed during the dinner. During the dinner, a selection of beverages is served, consisting of unlimited (non-alcoholic) beer, house wine, soft drinks, mineral water, juices, coffee and tea.

1 HOUR	13,95
2 HOURS	18,65
3 HOURS	24,25
4 HOURS	28,65
5 HOURS	33,25

All prices mentioned are per person and exclude VAT.

TAKE AWAY

Too busy for dinner? Or would you like your guests to have a meal for the road? Or is the weather simply too good to stay inside? Visit SAAM Deli!

SAAM Deli is the place to be for food & beverages that you can enjoy outside, at home or on the road. Examples are the toasted SAAM sandwich or baguette with Saveurs meatloaf. Scan the QR code for the current menu. Orders can be placed at the deli's check-out.

We also accept your office orders. Place your order by phone and we will make sure it's ready in time for pick up. You can reach us on +31 (0)43 204 15 90.



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