

BROCHURE EVENTS.

Food &
drinks

vermaat



Let's make it yours!

Discover the versatility of MECC Maastricht, a world class venue. We are delighted to welcome your guests with our Limburg hospitality. Our team is ready to create unforgettable experiences with culinary delights. Together, we will craft a culinary journey at MECC Maastricht!

This brochure offers a detailed overview of the catering options and possibilities for your event. Should you have any specific needs or requests, we are more than happy to craft a customized quote.

In case you have any questions, we are always happy to assist or provide advice or recommendations regarding the catering at your event. Together, we will make your stay at the MECC Maastricht a great success!

With kind regards,

Team Sales - MECC Maastricht
salesmecc@vermaatgroep.nl

OUR FOOD VISION

Our journey towards a sustainable future begins with us. At Vermaat, we prioritize treating our environment with care. Our chefs make conscious decisions for each event, aiming to minimize food waste, utilize seasonal ingredients, and prioritize locally sourced products whenever feasible. Consequently, it's possible that the dish served may vary slightly from what was previously discussed.

DIETARY RESTRICTIONS & ALLERGIES

If there are any dietary restrictions or requirements that we should be aware of (like gluten, lactose, vegetarian etcetera), please let us know at least 10 working days prior to the day of your event.

Would you like a vegan assortment for your event?
Additional costs of 2,95 per person will be calculated for this.

PRICES

All prices quoted are per person and exclude VAT. Staff costs and costs for items like tableware, cutlery, and glassware are included.

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.

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Beverages.

Package includes mastics, materials and staff costs.

HALF-DAY PACKAGE BEVERAGES

- Unlimited access to fresh bean coffee | cappuccino | espresso | tea | fruit and herbal water
- Duration 2 - 5 hours
- Half-day coffee corner service

17.50 p.p.

ALL-DAY PACKAGE BEVERAGES

- Unlimited access to fresh bean coffee | cappuccino | espresso | tea | fruit and herbal water
- Duration 6 – 10 hours
- All-day coffee corner service

23.50 p.p.

COFFEE BREAK

- Unlimited access to fresh bean coffee | cappuccino | espresso | tea | fruit and herbal water
- Maximum duration of 60 minutes

9.50 p.p.

SOMETHING SPECIAL?

Luxury teas (fresh mint | ginger | lemon)

2.50 p.p.

SMOOTHIES

Banana | orange

4.75 p.p.

Banana | berries | yoghurt

4.75 p.p.

Spinach | coconut water | banana

5.00 p.p.

Blueberries | almond milk | banana | chia seeds

5.00 p.p.

JUICES

Orange juice

4.25 p.p.

Apple | pear juice

4.25 p.p.

Cranberry | apple juice

4.25 p.p.

HOMEMADE ICE TEA / LEMONADE

Various flavors

3.75 p.p.



DRINKS RECEPTION & DINNER

For our beverages packages during a reception or dinner we would like to refer you to page 8 of this food book.



Breakfast.

The packages below are based on a duration of 30 minutes. The prices include costs for mastics, materials and staff.

VIENNOISERIE DE PARIS

Based on 3 items per person.

Assortment of the following mini items:

- Butter croissant
- Chocolate pastry
- Bun with raisins | currants

3.95 p.p.

BREAKFAST DELUXE

- Baked mini rolls
- Mini croissants
- VanMenno country bread | sourdough bread
- A variety of luxury cheeses, such as brie | aged cheese
- Fine meats like ham | chicken fillet | smoked meat
- Sweet spreads like jam | peanut butter
- Yoghurt | granola | fresh fruit
- Boiled eggs

18.50 p.p.

SOMETHING SPECIAL?

Creamy scrambled eggs

+ Bacon

+ Smoked salmon

Pancakes with maple syrup

Various (fruit) curds with granola topping | fresh fruit

Overnight chia pudding with mango | pomegranate (vegan)

3.50 p.p.

2.75 p.p.

3.50 p.p.

3.75 p.p.

5.00 p.p.

6.95 p.p.





Welcome & breaks.

The packages below are based on a duration of 30 minutes. The prices include costs for mastics, materials and staff.

SWEETS

| | |
|---|-----------|
| Mini muffins mini donuts mini almond cake | 3.25 p.p. |
| Mini chocolate brownie mini pastel de nata | 3.25 p.p. |
| Assorted cakes | 3.25 p.p. |
| Oatmeal cookie raisin Sicilian lemon cookie | 3.25 p.p. |
| American chocolate chip cookie | 3.75 p.p. |
| Colorful macarons | 4.25 p.p. |
| Typical pie from the region 'Limburg' | 5.75 p.p. |
| Fruit salad | 6.25 p.p. |
| Petit four (with logo + 1.00) | 6.50 p.p. |

WARM ITEMS

| | |
|---|-----------|
| Freshly baked sausage and cheese roll | 3.95 p.p. |
| Freshly baked Brabant-style sausage roll | 6.00 p.p. |
| Quiche with tomato goat cheese basil | 6.25 p.p. |
| Chicken hotdog sandwich with mustard mayonnaise | 7.75 p.p. |

ADD A HEALTHY SNACK!

SUE

How about a SUE bite? This delicious, sweet treat has no unhealthy additives, refined sugar, gluten, lactose, and it is vegan. We would be happy to discuss the possibilities for your event.

DAY

DAY Pure Fruit Cookie
DAY Fruit Bar

3.50 p.p.
from 3.75 p.p.

Lunch.

The packages below are based on a duration of 60 minutes. The prices include costs for mastics, materials and staff.

BASIC LUNCH

Based on 2,5 items per person

- Fresh brown and white rolls with various toppings, such as chicken and cheese
- Fruit
- Raisin bun

12,50 p.p.

LUNCH WITH A DUTCH TWIST

Based on 2.5 items per person

Assortment of fresh brown and white rolls, with various toppings, such as:

- Waldkorn roll with mature cheese | iceberg lettuce | mustard mayo
- Sesame roll with ham | arugula | tomato | dairy spread
- Poppy seed roll with egg salad | radish sprouts | lollo rosso | pepper
- Brown roll with smoked chicken fillet | pesto | cucumber | mixed lettuce

16.25 p.p.

HAPPY & HUNGRY LUNCH

Based on 2.5 items per person.

- Assortment of various luxury sandwiches, for example sourdough bread with Parma ham | arugula | pesto or whole grain bread with brie | honey | walnut
- Assortment of wraps, e.g. with hummus | grilled vegetables or smoked salmon | iceberg lettuce | cream cheese

19.25 p.p.

BEYOND BOUNDARIES

Based on 3 items per person.

- Assortment of various sandwiches, such as waldkorn bread with Sjevraoje cheese | apple syrup or focaccia with homemade tuna salad
- Assortment of wraps, e.g. with for example oriental vegetables | sesame or with chicken curry salad | iceberg lettuce
- Salad in a glass such as a Caesar salad or quinoa salad
- Soup of seasonal vegetables
- Warm item such as homemade quiche or pizza slices

25.95 p.p.

SOMETHING SPECIAL?

| | |
|-----------------|----------------|
| Various juices | 4.25 p.p. |
| Fresh smoothies | from 4.75 p.p. |
| Soup in a glass | 5.00 p.p. |
| Salad in a jar | 7.50 p.p. |

Or add a warm item to your lunch.
(see page 6)





Drinks

reception & dinner.

The packages below include costs for mastics, materials and staff.

WELCOME DRINKS

Give your guests a warm welcome with a festive drink!

Prosecco

Cocktail

Champagne

from 6.95 p.p.

from 10.25 p.p.

from 13.75 p.p.

DUTCH DRINKS ASSORTMENT

We serve unlimited drinks from our Dutch assortment, including mineral waters, soft drinks, (non-alcoholic) beer, and house wines.

1 hour

2 hours

3 hours

19.50 p.p.

24.50 p.p.

33.95 p.p.



SOMETHING SPECIAL?

Do you prefer a matching wine arrangement, luxury champagnes, fine wines, or special beers? Our sommelier is happy to make a suggestion, suited to your event. Are you interested in a cocktail or mocktail bar during your party? We can provide this as well. We are happy to tell you about the options.

Bites.

The packages below are based on a duration of 60 minutes. The prices include costs for mastics, materials and staff.

ON THE TABLES

- Olives | bean melange | chips
- Herbal garden, including
 - o Cream cheese
 - o Rye bread crumble
 - o Vegetable crudités

2.95 p.p.

4.25 p.p.

SERVED SNACKS

SNACK ATTACK

Based on 3 items per person.

Assortment of fried snacks, served with Limburg mustard | chili sauce

- Beef croquette
- Breaded shrimp
- Chicken nuggets
- Cheese sticks

5.00 p.p.

PARADE OF MINI CROQUETTES

Based on 3 items per person

Assortment of croquettes, served with tarragon mayonnaise | truffle mayonnaise

- Beef croquettes
- Cheese croquettes
- Oyster mushroom croquettes
- Shrimp croquettes

8.25 p.p.

VEGAN SNACKS

Based on 2 cold snacks and 2 warm snacks per person

- Vegetable wrap with vegan chicken curry | beet root
- Carrot wrap with kimchi | Korean spread
- Mini pita pulled jackfruit
- Samosa with coriander-chili dip
- Truffle risotto croquette
- Curry-masala croquette

13.50 p.p.





PACKAGES

TOO HOT TO HANDLE

10.00 p.p.

- On the tables: Japanese Rolls | wasabi crackers | spicy olives
- Served snacks, based on 3 items per person
 - o Vegetable gyoza with Sriracha mayonnaise
 - o Jalapeno cheddar snack
 - o Spicy rolls with chili dip
 - o Mini empanada

HAPPY & HEALTHY SNACKS

13.75 p.p.

- On the tables: herb garden | papadums with yogurt herb dip & hummus
- Served snacks, based on 3 items per person
 - o Vegetarian gyoza with coriander-chili dip
 - o Oyster mushroom croquette with herb cream
 - o Crunchy cauliflower with sriracha dip

TAPAS TOWER

16.95 p.p.

1 tower is for 8 people

- On the tables: nuts | olives
- Serving tray:
 - o Various types of meat
 - o Various types of sausage
 - o Various types of cheese
 - o Freshly baked sourdough bread with various dips

SOMETHING SPECIAL?

| | |
|--|-----------|
| Yakitori skewer | 1.95 p.p. |
| Mini beef burgers | 6.95 p.p. |
| Bao bun with pork belly | 7.75 p.p. |
| Assortment of gyoza (4 items per person) | 7.95 p.p. |

Dinner.

The packages below are based on a duration of 60 minutes. The prices include costs for mastics, materials and staff.

DUTCH-STYLE BUFFET

- Pumpkin mash with sundried tomatoes | fried chicken thighs
- Green bean spaghetti mash | fried chorizo
- Parsnip mash with Limburg style meat
- Served with flavor enhancers, like Limburg fine and coarse mustard | crispy onions | red wine vinegar | Dutch pickles

33.50 p.p.



SIMPLY DELICIOUS

Cold dishes

- Salad with beet root | peas | roasted nuts | yogurt dressing | mint
- Noodle salad with roasted chicken | bok choy | bell pepper | seroendeng
- Raw vegetable salad and lettuce with various toppings and dressing
- Farmer bread with salted butter

37.50 p.p.



Warm dishes

- Braised chicken thigh with red shallot gravy | vegetables
- Fried pollock on cabbage | curry
- Dutch potato gratin with rosemary | garlic
- Roasted old-school vegetables from the oven with pesto

PER TUTTI

Cold dishes

- Salad of colored tomatoes | orange | avocado | red onion | basil
- Greek pearl couscous salad with olives | feta | herbs | chickpeas
- VanMenno organic bread with baba ganoush | muhammara

39.50 p.p.

Warm dishes

- Beef stew with cloves | apple syrup | silver onions
- Fried sea bass fillet with tomato gravy | olives | capers | fresh herbs
- Spicy multi-seed rice with green peas | pumpkin
- Braised green beans with mushrooms | almond

LIMBURGS BUFFET

39,50 p.p.

Cold dishes

- 'Limburgse zure zult' (pork meat) with pickeld vegetables en rye bread
- Meat loaf of Saveurs in Maastricht, served with coarse mustard from Gulpen
- 'Limburgse kouw sjotel'; creamy salad with beef, potato and vegetables, served with asparagus and locally produced ham (Livar ham)
- Veal meat balls with sauce of apple syrup from Schininnen and Brand bock beer
- 'Limburgse Geulforel' (trout) with horseradish mayonnaise and fennel salad
- Served with local bread and dips

Warm dishes

- 'Limburgse krulvarken' (locally produced pork meat) with cranberries and Limburgse cheese
- 'Knien in 't zoer' (stew of rabbit) in a sour sauce
- Traditional 'Limburgse zoervleisj' (stew of beef in a dark rich sauce)
- Oyster mushrooms from Schimmert with jasmin and lavender, grated with Limburgse blue cheese
- 'Hete bliksem' (mash from appels and potato)
- Mix of seasonal vegetables produced in Limburg



DESSERT IN A GLASS

6.90 p.p.

We serve glasses with the following desserts for the guests, based on 1 dessert glass per person. We present a maximum of 4 types of dessert glasses. For groups up to 75 people, there will be a maximum of 2 types of dessert glasses.

- Chocolate mousse | tonka bean | brownie | marshmallow
- Citrus panna cotta | grapefruit compote
- Strained yoghurt | mango compote | sugared almond
- Strawberry mousse | whipped cream | meringue
- Espresso mousse | fudge | Oreo crumble

CHEESES AROUND THE WORLD

15.00 p.p.

We serve a cheese buffet for your guests, including:

- Kletzenbrood
- White and red grapes
- Celery
- Taleggio (IT)
- Blue d/ Auvergne AOP (FR)
- Orval Abbey (BEL)
- Welsh cheddar cheese (GB)
- Alphenaaer goat brie (NL)



CHEESES FROM THE REGION 'LIMBURG'

19.50 p.p.

We serve a cheese buffet for your guests, including:

- Limburg rye bread
- White and red grapes
- Celery
- Apple syrup from Schinnen
- Sjevraoje cheese
- Plusj cheese
- Bleu des Moines, Val-Dieu
- Herve cheese

Walking dinner.

The walking dinner is a luxurious dinner served by our hosts and hostesses while guests enjoy a drink at the high tables. We serve a walking dinner for groups of 50 people or more. The prices below do not include beverages and costs for items like tableware, cutlery and glassware.

MENU

We serve a multi-course menu featuring seasonal ingredients whenever feasible. The specifics of the dishes can be tailored to your preferences.

Prices

5-courses
6-courses
7-courses

from 55.50 p.p.
from 62.50 p.p.
from 71.50 p.p.



STREETFOOD

Below is an example of the dishes served during the street food walking dinner, featuring a selection of 4 items per person. We are pleased to customize a suitable menu based on the number of guests attending your event. This arrangement has a duration of 2,5 hours.

31.00 p.p.

- Black steamed buns with fried Japanese karaage chicken
- Pita pulled chicken | cucumber-yogurt dip
- Chicken teriyaki: grilled chicken thigh | teriyaki | soba noodles
- Rendang Fries: sweet potato fries with beef rendang | blue cheese
- Chicken poke bowl
- Noodles with green curry & coconut | marinated shrimp | cassava chip
- Salmon skewers with sesame mayonnaise
- Oven roasted potatoes 'Ateliers style' with tarragon mayonnaise
- Crunchy taco with pulled jackfruits.

MENU EXAMPLE

Vitello tonnato Thinly sliced veal roast
beef | tuna mayonnaise | green beans
salad | olive | tomato

o

Pickled cod | gravad lax dressing |
kohlrabi | sorrel

o

Roasted cauliflower soup |
vadouvan | hazelnut

o

Pan-fried whitefish | red beet mash |
apple | citrus gravy

o

Slow-cooked beef chuck | Thai red
curry | fried sushi rice | green beans

o

3 Dutch cheeses | fig compote |
nut-raisin bread | apple syrup

o

Pure chocolate mousse | salted
caramel | mango | coconut crumble



Sitdown dinner.

During a sit-down dinner, guests take their seats at a beautifully set table. We always propose a menu that fits the season of the event and meets your wishes. We serve a sit-down dinner for groups of 50 people or more. The prices do not include costs for drinks, mastics, materials and furniture.

Prices

3 courses

from 45.00 p.p.

4 courses

from 55.75 p.p.

5 courses

from 66.25 p.p.

Amuse

from 4.75 p.p.

Cheese platter instead of dessert

supplement from 5.75 p.p.

Order a Dutch drink assortment during your dinner, see page 8.

Do you prefer a welcome drink, a matching wine arrangement, or luxury wines?

Our sommelier is happy to make a suggestion, suitable for your event.

MENU EXAMPLE

Finely sliced sea bass | crème cru | avocado | sorrel | pistachio oil

o

Seared cod | horseradish and yuzu emulsion | Dutch shrimp |
Parmesan crisp

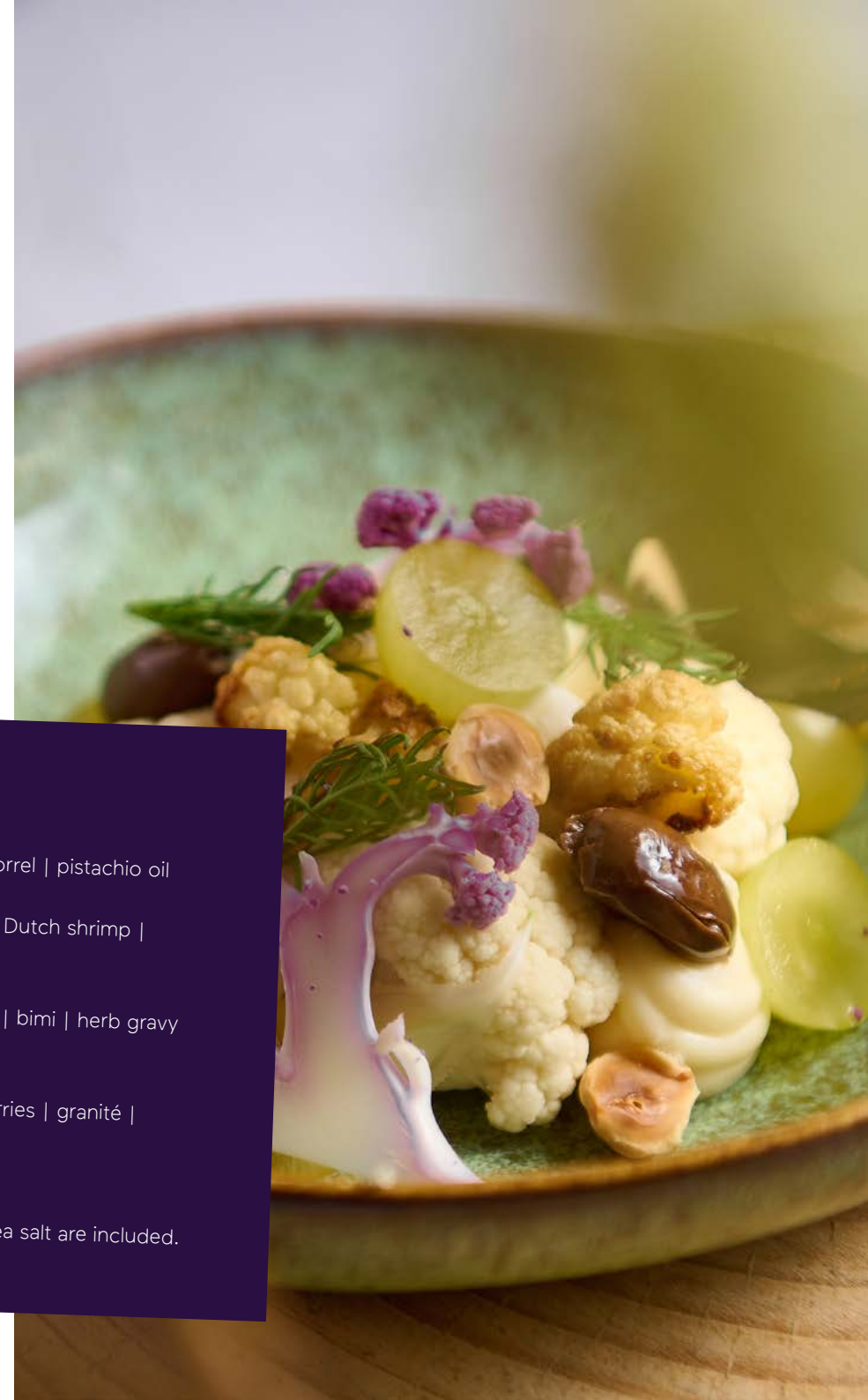
o

Roasted diamond tenderloin | sweet potato cream | bimi | herb gravy
with red pepper & garlic

o

Cremeux of lemon & verbena | Dutch strawberries | granité |
pink pepper meringue

In all menus, VanMenno bread | butter | olive oil | sea salt are included.



Crew.

Are you in need of crew catering for your event? Below we have listed the available options for lunch and dinner. Please note that this assortment is available exclusively for the crew members of your event (e.g. technicians, organizers, and entertainment staff).

CREW LUNCH

17.95 p.p.

- 2 assorted sandwiches
- Soup of the day
- Fruit
- Bottle of water

CREW DINER

26.50 p.p.

We offer a diverse and nutritious fresh meal crafted from locally sourced and seasonal ingredients. For groups up to 15 people, we serve this dinner as a plated meal. For groups exceeding 15 people, the dinner will be presented buffet-style. The crew dinner also includes a bottle of soft drink.

We serve a main course, such as:

- Pan-fried salmon steak antiboise | linguine | oven-roasted vegetables
- Pan-fried bavette | mushroom gravy | baby potatoes | broccoli
- Limburg style meat | roasted roseval | green beans with shallot | almond
- Fish stew | Thai sticky rice | stir-fried vegetables

DRINKS ORGANIZATION ROOM

18.50 p.p.

- Unlimited access to coffee, tea, and water in the organization room with a coffee machine
- Daily refill and cleaning

LUNCH BAG

14,50 p.p.

- 2 soft buns with various toppings
- Fruit
- Candy bar
- Bottle of water

SOMETHING SPECIAL

Fruit

2.25 p.p.

Assortment of sweet treats

3.25 p.p.

Bottle of soft drink

3.75 p.p.





A moment of your attention for:

- All packages in this foodbook can be ordered from 50 to 300 guests
- The prices as mentioned in this brochure exclude VAT
- If there are any deviations from the contents of the packages, we will gladly provide a customized quote.

Bar Bistro SAAM

Discover Bar Bistro SAAM for smaller groups and intimate gatherings. Enjoy delicious meals or host a drink in our Event Space. A perfect addition to your day!

vermaat



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M A A S T R I C H T