

# FOODBOOK MECC Maastricht



2025

vermaat  
events



We are **Vermaat Events**.

We create culinary experiences.

**Classy, catchy & responsible.**

In a warehouse, **an atmospheric event venue**, or even your own office garden.  
From vibrant street food experiences to exclusive VIP dinners with star chefs.  
An original corporate party or a carbon-neutral dinner.

**Culinary excellence** is our art form.

Wowing your guests with **flavor, ambiance, and sensations**  
that's our mission, every single time.

We go the extra mile for that **unique twist**,  
so your event can shine.

**Your taste, our touch.**

Solo or with partners.

But always with **courage and passion**.

**Ready to sparkle?**

Let's make it yours!

# Looking for inspiration? Come to MECC Maastricht.

We are Vermaat Events, specialists in the world of events and catering. We do things differently. We excel in hospitality and are known for our creativity. We aim to amaze. To bring joy. A smile. And a touch of playfulness.

Let us take you on a journey. Or an adventure. Through scents. Flavors. Colors. Stories. Whether it's lunch, dinner, drinks, or a celebration, we'll awaken the senses and create the impression you envision.

**Your event is our stage. Enjoy the show.**

**Contact our sales team!**

[salesmecc@vermaatgroep.nl](mailto:salesmecc@vermaatgroep.nl)



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# Arrangements

With our culinary arrangements, you are assured your guests are fully taken care of. No hassle, no surprises afterwards. We offer unique packages designed to create an unforgettable experience. From the moment you step in until the farewell, your guests will have everything they need.

And that means everything: from delicious food and refreshing drinks to a warm welcome by top-tier staff. We provide the perfect blend of flavor and service. Why? Because we believe every occasion should feel like a celebration!

Be amazed by our flavorful creations and enjoy a fully catered experience. At Vermaat Events, it's all about the journey. You host, we take care of the rest.



# Drinks

**In need of a quiet moment for yourself? Or perhaps a quick pick-me-up? A truly good cup of coffee is a must. Whether you prefer a bold espresso or a refined cappuccino, we'll make sure your coffee break is perfect. Recharge, just the way you like it!**

## Half-day package beverages 17,50 p.p.

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

## All-day package beverages 23,50 p.p.

- Unlimited access to fresh bean coffee | cappuccino | espresso | tea | fruit and herbal water
- Duration 6 - 8 hours
- All-day coffee corner service

## Coffee break 60 minutes 9,95 p.p.

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

## Coffee break 30 minutes 7,95 p.p.

- Unlimited access to fresh bean coffee | cappuccino | espresso | tea | fruit and herbal water
- Maximum duration of 30 minutes

### Something special?

*Luxury teas (fresh mint | ginger | lemon)* 2,65 p.p.

**Smoothies**  
Various flavors 5,00 p.p.

**Juices**  
Various flavors 4,45 p.p.

**Homemade ice tea / Lemonade**  
Various flavors 3,95 p.p.

# Breakfast

**Start your day right with a breakfast that brings a smile to your face! From freshly baked croissants and creamy scrambled eggs to a healthy fruit salad and everything in between. Whether you're in the mood for a hearty breakfast or a quick bite, our arrangements ensure a delicious start to your day.**

## Vienniserie de Paris

3,95 p.p.

Based on 1 item p.p.

Assortment of the following items:

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

## City breakfast

12,50 p.p.

- Butter croissant with jam
- Sandwich with toppings
- Juice

## Breakfast deluxe

19,45 p.p.

- 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

### Something special?

Creamy scrambled eggs

4,95 p.p.

Various (fruit) curds with granola topping | fresh fruit

4,95 p.p.

Fresh fruit salad

5,95 p.p.





# Welcome & breaks

**We make sure your guests feel right at home from the moment they arrive. How? With a warm smile and the tastiest treats. From the second they step in, it's a celebration. Your welcome becomes an experience. The break? A true moment of indulgence.**

**Leaves you wanting more, doesn't it?**

## Something special?

Add a healthy snack!

- Fruit 2,50 p.p.
- Healthy bar 3,50 p.p.
- Fruit bar 3,50 p.p.
- Corn crackers 3,50 p.p.
- Herbal garden 4,75 p.p.
- Rye bread | Cruditees | yoghurt dip

## Sweets

- Assortment of mini sweets 3,40 p.p.
- Oatmeal cookie raisin | Sicilian lemon cookie 3,40 p.p.
- American chocolate chip cookie 3,95 p.p.
- Artisanal Limburgse vlaai from Maastrichtse bakery 4,25 p.p.
- Luxurious artisanal Limburgse vlaai from Maastrichtse bakery 5,95 p.p.
- Petit four (with logo + 1,00) 6,50 p.p.

## Warm items

- Mini sausage- or cheese roll 3,50 p.p.
- Mini oyster mushroom roll 3,50 p.p.
- Luxe mini quiche 3,75 p.p.
- Mini hotdog 6,50 p.p.
- Mini slider met brioche bun 7,25 p.p.



# Lunch

**After a morning full of action, it's time to recharge. And what better way to do that than with a healthy lunch that delights, relaxes, and re-energizes?**

**Our crew is ready to treat you to the tastiest sandwiches and fresh dishes. You choose, we take care of the rest!**

## Something special?

Various juices	4,45 p.p.
Fresh smoothie	5,00 p.p.
Soup in a glass	5,25 p.p.
Salad in a glass	7,50 p.p.

## Beyond Boundaries 27,25 p.p.

*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

## Basic lunch 12,95 p.p.

*Based on 2.5 items per person*

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

## Lunch with a Dutch twist 17,00 p.p.

*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

## Happy & Hungry lunch 20,25 p.p.

*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





# Drinks reception & dinner

**Complete your event with a truly Dutch drink selection! From the finest beers to refreshing lemonades. Perfect for giving your guests a taste of the Netherlands. Cheers!**

## Dutch drink assortment

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

### Arrangements

1-hour arrangement	19,50 p.p.
2-hours arrangement	24,50 p.p.
3-hours arrangement	33,95 p.p.

## Welcome drinks

*Give your guests a warm welcome with a festive drink!*

- Prosecco from 6,75 p.p.
- Cocktail from 10,25 p.p.
- Champagne from 13,75 p.p.

### **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 best ideas always come during a drink. We'll make your gathering complete with the tastiest hot and cold bites. A beer in one hand, a bitterbal in the other – and the conversations will flow naturally.

### Too hot to handle 10,50p.p.

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

### Happy & healthy snacks 14,45p.p.

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

### Tapas tower 12,95p.p.

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

### On the tables

- Olives | bean melange | chips 3,10 p.p.
- Herbal garden, including; Cream cheese, Rye bread crumble and vegetable crudités 4,75 p.p.

### Snack attack

5,25 p.p.

*Based on 3 items per person*

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

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

### Parade of mini croquettes

8,65 p.p.

*Based on 3 items per person*

Assortment of croquettes, served with tarragon mayonnaise | truffle mayonnaise

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

### Vegan snacks

14,20 p.p.

*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 and curry-masala croquette

### Something special?

- Yakitori skewer 2,00 p.p.
- Mini beef burgers with brioche bun 7,25 p.p.

# Tailored culinary experiences

Together with you, we'll create a culinary experience your guests will never forget. We challenge ourselves every day to keep surprising. With our team of specialists, we design exceptional menus that perfectly align with your and your guests' desires. No standard solutions, just a completely customized culinary experience. For each event, we add that unique touch!

On the following pages, you'll find a selection of dinners with starting prices for reference. But remember, this is just a starting point. We'll always create a tailored proposal for you, fine-tuned to your wishes. The number of guests, the ambiance, the décor, the staff, and the drinks – everything is carefully planned so there are no surprises.

Let us help you create something special. Let's make it yours!



# Dinner buffet

**Dinner together after a successful event? That's what really completes the day. And with a buffet, everyone gets the chance to enjoy a final moment together and catch up. We offer buffets in all flavors: from international cuisines to a traditional local buffet. You choose!**

## **Limburgs buffet**

41,50 p.p.

### *Cold dishes*

- 'Limburgse zure zult' (pork meat) with pickled 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 Schinnen and Brand bock beer
- 'Limburgse Geulforel' (trout) with horseradish mayonnaise and fennel salad
- Served with local bread and dips

## **Simply delicious**

34,95 p.p.

- Homemade salads, such as :  
Mixed salad  
Tomato-cucumber salad  
Greek salad  
Bread & butter
- Warm dishes, such as:  
Rendang Daging  
Fish curry  
Basmati rice | Roseval potato  
Seasonal vegetables

## **Per tutti**

39,50 p.p.

### *Cold dishes, such as;*

- Quinoa salad | various toppings
- Noodles salad | seasonal vegetables
- Raw vegetable salad
- Bread & butter

### *Warm dishes, such as:*

- Stew of chicken thigh & gravy
- Pollock on cabbage | curry
- Dutch potato gratin | rosemary | garlic
- Roasted old-school vegetables

### *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





## Desserts & cheeses

End your dinner with a moment of pure indulgence! From creamy chocolate mousse and classic tiramisu to a delightful cheese platter our desserts are the perfect conclusion.

### Dessert in a glass

6,95 p.p.

- 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 crumb

### Cheeses around the world

15,75 p.p.

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

### Cheese 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



# Streetfood walking dinner

**Street food is hot! Who doesn't love food truck festivals with the best dishes from all corners of the world?**

**With our street food dinner, you bring the most surprising flavors right to you, served in tasty, easy-to-share portions. Perfect for tasting, sharing, and enjoying.**

## Streetfood

39,50 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 jackfruit

During the street food walking dinner, we serve your guests delicious dishes, 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. The dishes will be served on disposable mastics. The price is excluding materials and beverages. This arrangement has a duration of 2,5 hours.

# Walking dinner

Delicious food is always a good choice, but sitting at the table for hours? Not everyone's ideal. The solution? A walking dinner! Walk around, meet new people, and enjoy the best bites along the way. **What's not to like?**

## Walking dinner

5-courses	from 50,50 p.p.
6-courses	from 62,50 p.p.
7-courses	from 71,50 p.p.

*Prices exclude mastics, materials and drinks.*

## Inspirational menu

### Pan-seared Beef Tenderloin

spinach | anchovy | tarragon mayonnaise | crispy rice paper

### Pickled Cod

kohlrabi | sorrel | gravadlax dressing

### Parsnip Soup

pear | almond stick

### Veal Tenderloin

sweet potato tart | green asparagus tips | béarnaise sauce

### Pumpkin Gnocchi

pumpkin cream | mushrooms | truffle sauce | roasted pumpkin seeds

### Pure Chocolate Mousse

fudge cubes | salted caramel | Oreo cookie

We would be happy to create a tailored menu proposal for your event.





## Sit down dinner

After a successful event, sometimes all you want to do is sit back, relax, and enjoy delicious food and drinks. Well, that's exactly what our seated dinners are for! We prepare the tastiest dishes, and your guests just have to sit back and enjoy. Bon appétit!

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	from 5,75 p.p.

*Prices exclude mastics, materials and drinks.*

## Inspirational menu

### Vanmenno Bread

olive oil | butter | sea salt

### Steamed Salmon Rilette

pickled vegetables | yuzu mayonnaise  
| crispy nori-wasabi

### Pumpkin Tartare

sun-dried tomato cream | charred avocado |  
tomato powder | crispy potato chips

### Ribeye Steak

celeriac | roasted spring onion | mustard purée  
| crispy aged cheese

### Salted Caramel Trifle

candied nuts | coffee crumble | coconut ice cream  
| whipped yogurt foam

We would be happy to create a tailored menu proposal for your event.

# Crew catering

**Hardworking people deserve top-notch food! Whether you're grabbing a quick bite, sitting on a bench, or taking a short break – we've got it covered. From a simple cheese sandwich to a full dinner buffet. The crew is king!**

## Lunch bag

15,00 p.p.

- 2 soft buns with various toppings
- Fruit
- Candy bar

## Crew lunch

17,95 p.p.

- 2 assorted sandwiches
- Warm snack
- Fruit

## Crew dinner

22,50 p.p.

*We offer a diverse and nutritious fresh meal, such as:*

- Lasagne | vegetables
- Rendang | basmati rice
- Satay | atjar
- Dutch stew | potato

The crew dinner is served with a mixed salad, bread & butter.

## Drinks

We present a coffee machine and fridge in the organization room. The crew members can enjoy unlimited coffee, tea, water and soft drinks.

Daily, this will be cleaned and restocked.

### Something special?

Fruit	2,50 p.p.
Healthy bar	3,50 p.p.
Sweets	3,95 p.p.
Viennoiserie de Paris	3,95 p.p.





# Food Vision 2027

Our mission? To help guests and clients make a real impact. We do this with delicious, sustainable food in an environment that energizes you. We set ambitious, measurable goals around health, the environment, and social impact to drive positive change.

Vegetarian? Absolutely! But we're also happy to brainstorm other sustainable options with you.

# Atmosphere & setup

**In our proposal, we take care of everything: from food and drinks to standard setup and decoration. But we can do even more for you! Think of a cool thematic setup, culinary entertainment, or even booking a DJ.**

## Setup & Decoration

Is your event all about a theme? Let us know! We love brainstorming with you and providing mood boards and concepts that align with your vision. From a festival vibe to an industrial setting or a cozy living room atmosphere – together with our styling partners, we'll bring it all together. Food trucks or stylish buffets? We create the perfect experience. Want your company logo on the menu or cappuccinos? With us, everything is possible!

## Culinary Experience (Culitainment)

We collaborate with top partners to surprise your guests with culinary delights. How about a barista welcoming you, an oyster girl at the entrance, or a champagne dress stealing the show? Or a thematic cocktail or a surprising dessert served in a fun way? We're happy to brainstorm with you!

## Entertainment

We're here to help you find the perfect entertainment for your event. From the right DJ or a swinging band to an unplugged musician or an inspiring speaker. How about compliment girls surprising guests with a handwritten card? Or a hostess in an outfit that perfectly matches your theme? We also know where to find the coolest silent disco, flashy photobooth, or glowing dance floor.





# Our conditions

**Prices for 2025 are subject to change and will be reviewed on a quarterly basis. We reserve the right to revise them if necessary due to changing circumstances.**

## **Final numbers**

We require the final guest count, binding for the final invoice, 5 working days in advance of the event, along with any additional requests, special requirements, and dietary preferences. If changes are made within the 2 days prior to the event, there may be a possibility that the schedule and purchases can no longer be adjusted, and costs will be passed on.

## **Invoicing**

Invoicing will be processed through MECC Maastricht.

## **Prices**

All listed prices are per person and exclude VAT. Staff costs and costs for mastics & materials are included in these prices, unless mentioned differently. The prices stated in this document are valid until December 31, 2025. Final billing will be based on these prices, excluding VAT.

## **Dietary preferences & allergies**

Of course, we take into account any special dietary requirements or allergies, such as

gluten-free, lactose-free, or vegan. Please inform us of these preferences no later than 5 working days before the event.

## **No waste**

This inspiration book provides an overview of our food and beverage offerings. However, the actual food presented at your event may differ from the described selection and photos.

## **Other Terms**

All arrangements in the foodbook are available for groups ranging from 50 to 600 people. For requests exceeding 600 people, we are happy to create a custom proposal.

If any content differs from the offerings, we are happy to provide a tailored quote.

## **Bar Bistro SAAM**

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

**Ready to sparkle?**  
Let's make it yours!