

2AAM

EVENT BROCHURE



WELCOME TO BAR BISTRO SAAM

Bar Bistro SAAM is a tribute to the river Maas, a river that reflects our city and connects its citizens. 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,

Bjorn Pennings | Horecamanager

Ivo Luijten | Chefkok

General contact details Bar Bistro SAAM

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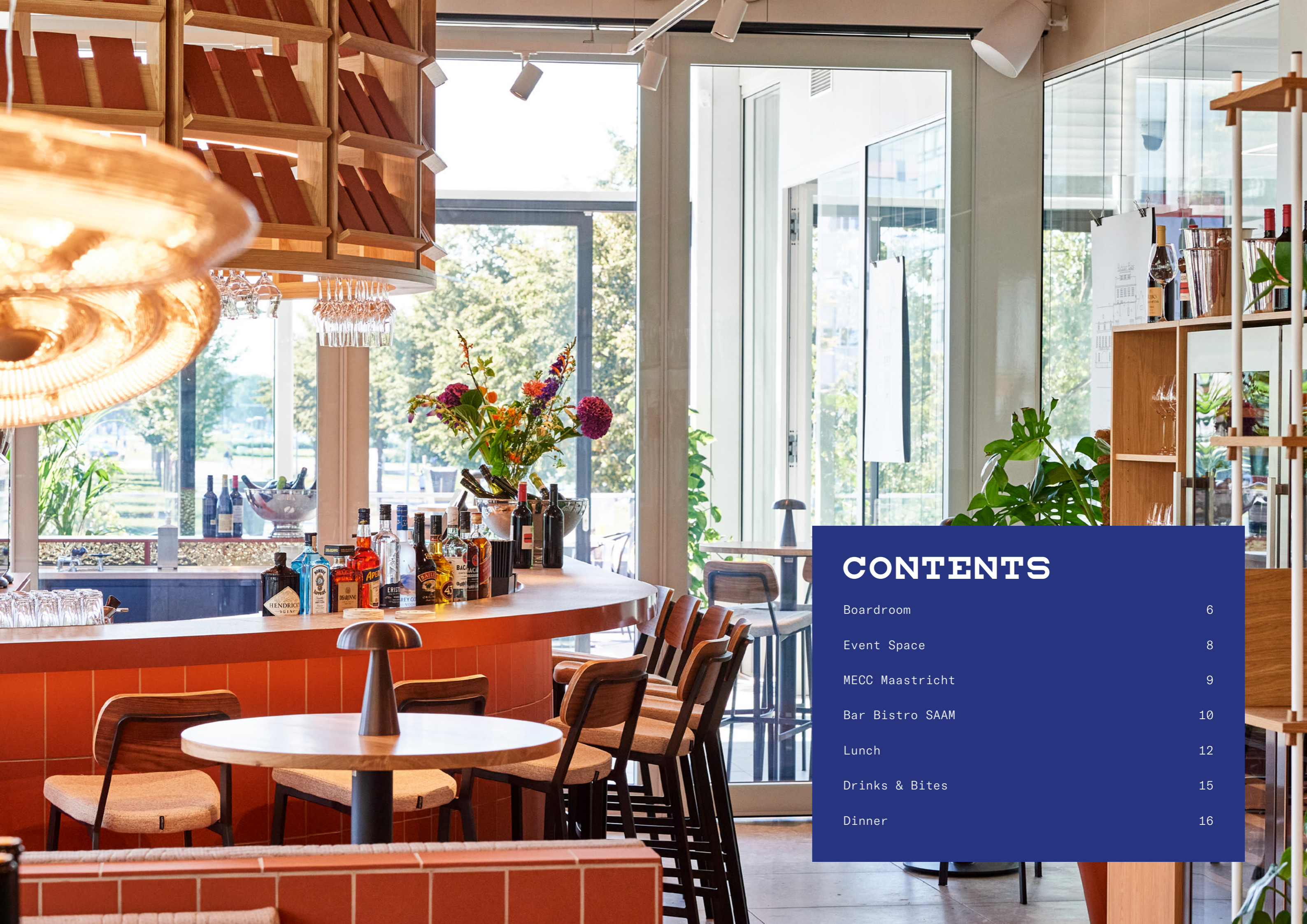
E info@barbistrosaam.nl

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. 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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BOARDROOM

The Boardroom is a separate room above the restaurant with a 25 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, such as a TV-screen with HDMI-connection and a video bar for online meetings. There is unlimited fresh bean coffee, cappuccino, tea and water available for the guests. A flipchart with markers and notebooks with pens are available in the boardroom as well. Parking at a parking lot of MECC Maastricht is free for guests of SAAM.

1-2hrs arrangement	34,50 per person
2-4hrs arrangement	39,50 per person
4-8hrs arrangement	44,50 per person

Would you like to serve lunch to your guests during the meeting? We have several lunch arrangements in our assortment. Check the possibilities on page 12 of this event brochure.

Our boardroom is also available for exclusive reservations in the evening, if preferred with dinner. Feel free to inquire about the possibilities.

Would you like to order something extra?	
<i>Sweet items</i>	
Fruit	2,50 p.p.
Assortment of sweet treats	3,10 p.p.
Smoothie	3,95 p.p.
Slice of Limburg pie	4,25 p.p.
Slice of luxury Limburg pie	4,95 p.p.
<i>Savory items</i>	
Bitterballen	2,95 p.p.
Assortment of croquettes	2,95 p.p.
Empanada	3,95 p.p.

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 30 guests. For a standing reception or dinner, the space has a capacity of 60 guests. The Event Space is exclusively booked for your guests then.

For receptions with a maximum of 80 guests, we would like to welcome you in the Event Space and the high standing tables around the bar. Organizing an event with more than 80 guests? We will happily discuss the possibilities with you and look for a suitable solution!



ROOMS MECC MAASTRICHT

Besides Bar Bistro SAAM and its boardroom, there are a lot of other rooms available in MECC Maastricht itself. These meeting rooms are ideal for a program, meeting or presentation for large groups.

It is possible to book the rooms separately or together. We are happy to arrange a buffet outside the meeting room for your guests to enjoy a drink or bite! After the meeting, we will happily welcome you in SAAM.

If you are interested in a meeting room from MECC Maastricht, please let us know! We will bring you in contact with our colleagues of MECC Maastricht. For more information, please visit the website.

BAR BISTRO SAAM

It is also possible to exclusively book Bar Bistro SAAM for a dinner or celebration with a larger group.

Think of a birthday party with a DJ or live music, a corporate event for 150 guests, or an exclusive dinner for your clients with up to 80 people. This is also possible on a Saturday or Sunday. We would be happy to create a tailored proposal for you.



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.

KEEP IT SAAM

16,50

- Luxuriously topped bread with various toppings, such as sourdough bread with Heuvelland ham, arugula, and pesto, or spelt bread with hummus and grilled vegetables (based on 2 items per person).
- Vegetable wrap filled with, for example, pumpkin hummus and falafel, or a beetroot wrap with goat cheese and nuts.
- Homemade seasonal soup

SIMPLY GOOD

19,50

- Luxuriously topped bread with various fillings, such as multigrain bread with smoked salmon, spinach, and cream cheese, or whole wheat bread with avocado spread, egg, and tomato (based on 2 items per person).
- Vegetable wrap filled with, for example, pumpkin hummus and falafel, or a beetroot wrap with goat cheese and nuts.
- Homemade soup of the season
- A warm item, such as a sausage roll or cheese pastry

HAPPY, HUNGRY AND HEALTHY

23,50

- Sandwiches with luxurious toppings, such as sourdough bread with carpaccio and truffle mayonnaise or focaccia with tomato, mozzarella and pesto (based on 2 items p.p.)
- Vegetable wrap filled with for example creamy egg salad and lettuce or baba ganoush with pomegranate seeds
- Homemade small salad
- Homemade soup of the season
- Fresh smoothie

Please inform us about the dietary wishes and allergies 1 week before your reservation.





Something extra?

Snacks based on 1 item per person

Caprese skewer	2,25
French fries with mayonnaise	2,95
Empanada	3,95
Mini Okonomiyaki	3,95
Cappuccino soup	4,95
Mini Big MECC burger	4,95

Snacks based on 2 items per person

Vlammertjes (spicy Dutch snack)	1,95
Rendang croquettes	1,95
Shrimp croquettes	1,95
Dim sum with shrimp	1,95
Gyoza with chicken	2,25
Oyster mushroom bitterballen	2,25



DRINKS AND BITES

Enjoy your get together at Bar Bistro SAAM. Below you will find some of the options. The arrangements are based on a duration of 60 minutes.

WELCOMING DRINK

We will happily welcome your guests with a glass of prosecco or festive cocktail. Please ask for our possibilities and prices.

DRINKS ARRANGEMENTS

Guests can order unlimited drinks from our Dutch assortment, consisting of (non-alcoholic) beers, house wines, soft drinks, mineral waters, juices, coffee/tea.

1 hour	13,50
2 hours	21,50
3 hours	27,50

SAAM-EN BORRELEN

7,25

- Nut mix, olives, cheese/charcuterie, served on tables
- Bitterballen (typical Dutch snack) and cheese sticks (2 items p.p.)

ASIAN FLAVOURS

8,95

- Wasabi nuts and nori crackers, served on tables
- Spring rolls, yakitori skewers and crispy torpedo shrimp (3 items p.p.)

HEALTHY VIBES

10,50

- Roasted corn, olives, cheese/charcuterie, cruditees with cream cheese and rye bread, served on tables
- Caprese skewer and mini quiche (2 items p.p.)

Please inform us about the dietary wishes and allergies 1 week before your reservation.

DINNER

SAAM CHEF'S MENU

We serve a changing menu for the guests with a choice in several dishes per course. Please notify us of the chosen dishes at least 1 week in advance.

Below, you will find an example of the chef's menu. Please ask us for the current menu.

Starter

Choice between:

- Salmon 'temaki' | nori | rice | wasabi | flambeed salmon | cucumber | ponzu
- Beetroot macaron | smoked duck breast | horse radish | mandarin
- Brussel sprouts cappuccino | truffle

Main course

Choice between:

- Bavette au poivre | black garlic | sweet potato | bimi
- Red fish fillet | orzo | roasted tomato | capers | black olives
- Ravioli | truffle sauce | oyster mushrooms | leek | burrata

Dessert

Choice between:

- Chocolate bombe | amarena cherry | ruby chocolate
- Local cheese platter | rye bread | chutney

2-COURSES: 32,50

3-COURSES: 39,50

CHEF'S CHOICE 20,00

Our chef will surprise you with a delicious main course

WALKING DINNER & DINNER BUFFET

We will happily serve a walking dinner or dinner buffet for you. Please ask for the possibilities.

Please inform us about the dietary wishes and allergies 1 week before your reservation.



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