



THE BOOK OF  
INSPIRATION



We are Food Fantasies, proven specialists in the world of events and catering. We do things differently from everyone else. We excel in hospitality and are famous for our creativity. We work hard to amaze and astonish. We deliver high spirits, smiles and laughter. And all this with a wink in our eye.

We will take you on an event-ful(l) culinary journey. Or indeed on an adventure. One that takes in wonderful fragrances, flavours, colours, tales and narratives. During a lunch. Or a dinner. Or a cocktail hour. Or a party. We stimulate your senses and will leave you and your guests with a lasting impression of a wonderful event.

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

# BREAK

All prices are quoted per person and exclude staffing costs, food service and VAT.

## SWEET

Mini sweets	4,00
Macarons from Tout	4,00
Chocolate brownie	4,30
Vegan banana brood from SUE	3,50
Carrot cake from SUE	4,00
Holtkamp pastry	5,25

## FRUIT & BOWLS

Freshly made fruit salad	3,00
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Curds with compote of fresh fruit	6,75
Fresh red fruits, homemade granola and organic quark	

Freshly made smoothie	5,10
For example, with pineapple, carrot, yellow beet and mint	

Açaï smoothie bowl	6,75
Açaï berries, cranberry and banana, garnished with fresh fruit and granola	

Coconut smoothie bowl	6,75
Almond milk, coconut, pineapple and banana, garnished with fresh fruit and granola	

## SAVOURY

Baby Tarte Tatins	4,05
Available in the flavours pear and blue cheese, red pepper and feta crumble or apple and rilette of duck	

Soup shots	4,30
Choice of various compositions, such as consommé double with truffle and fine vegetables or cappuccino of mushrooms with truffle foam	

Mini terracotta pots	3,50
Filled with crudités and served with a freshly made dip	

Nuts from Amsterdam nut specialist Gotjé	2,75
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# LUNCH

All prices are quoted per person and are exclusive of staffing costs, food service and VAT.

## Colourful & Healthy 19,30

Based on 2.5 items per person:

- Coffee, tea, water with a herbal infusion and organic juices
- Wraps with range of fillings, such as vegetarian tuna salad or caprese
- Small salad

## Open Sandwiches 23,85

Based on 2 sandwiches plus one soup and one salad per person:

- Coffee, tea, water with herbal infusion and freshly made smoothies
- Open sandwiches and small rolls with range of fillings, such as hummus with grilled vegetables, smashed avocado and smoked salmon
- Cup of seasonal soup
- Small quinoa salad

## Lunch in courses

We always prepare our food using seasonal produce, which is why we can always present you with tailormade proposals.

Three courses 29,50

Four courses 35,50



# DRINKS

All prices are quoted per person and are exclusive of staffing costs, food service and VAT.

The house wines we serve are Chardonnay-Viognier from the house of Les Grès and Portillo-Merlot from the house of Salentein. Naturally, many other options are available and we would be happy to help you get precisely what you want. In addition, the beverages package can be supplemented by a range of colourful cocktails.

Service duration	Non-alcoholic beverages	Alcoholic beverages
	Soft drinks	Beer, house wines, soft drinks
2 hour	6,25	14,25
3 hour	8,75	18,25
4 hour	11,25	21,00
5 hour	14,00	23,75

## Cocktails

Virgin Cocktail	5,25
Mixer, such as G&T, Baco, Bellini or Pimms	7,00
Cocktails (including shakers)	on request

## Nibbles

Amsterdam nuts from Gotjé	2,75
Mini crudités with a range of hummus dips	3,50
Vegetable crisps with yoghurt dip	4,75

## Fingerfood

from 8,30

Based on two items per person:

- Reypenaer cheese with spicy ginger chutney
- Tartar of salmon with wasabi mayonnaise, shiso and filo pastry
- Mini corn cake with pulled free-range chicken and spicy mayonnaise
- Peking duck mini-pancake with cucumber, radish and hoisin sauce
- Crostini with garden peas, mint and ricotta
- Sweet potato with gallettes and blue cheese
- Beet crostini with mung bean spread, cucumber, carrot and chili
- Vol-au-vent with duxelles, truffle and sea salt
- Marinated lamb fillet on a skewer with rosemary
- Chicken yakitori skewer with sesame and spring onion
- Holtkamp croquette with coarse mustard

# SIT-DOWN DINNER

The Food Fantasies cuisine team gets its inspiration from the seasons [and from many other sauces, sorry, sources, too!]. We serve our guests with fresh, responsibly sourced products in an elaborate dinner at beautifully laid tables. Below, we present just one of our inspiring menus.

Two courses	46,85
Three courses	53,50
Three courses of Food Fantasies Favourites	65,30
Additional course	10,70

## SIT-DOWN DINNER MENU

### Tartare of Seabass

Ponzu mayonnaise, tapioca of smoked soya, puffed wild rice, East Indian cherry

### Thinly sliced beef loin

Cauliflower structures, herb gravy

### Trifle of Salted Caramel

Sugared nuts, coffee crumble, vanilla ice, foam of curds



# WALKING DINNER

All prices are quoted per person and are exclusive of staffing costs, food service and VAT.

The walking dinner is a luxurious dinner which is served by our staff while our guests enjoy a refreshing beverage at the standing tables. It is also the perfect time to take a break to chat, catch up and network. Below, we present just one suggested menu. We are happy to present you with a proposal tailored to your specific needs and wishes.

Four courses	56,20
Additional course	10,70

# SHARED DINNER

Not a single dish but multiple dishes are presented on the table, which means a whole host of delicious things are just waiting to be shared. Social, convivial dining in good company, this is what shared dining is all about.

Three courses	63,00
Additional course	10,70

## EXTRAS

Bread from Van Menno with salted butter	3,00
Walking dessert	10,00
Cheeseboard	14,50
Dessert buffet	17,40
Friandises served with the coffee and tea	4,55
Late night snack (2 items p.p.)	8,30

## WALKING DINNER

Heirloom tomato salad,  
Avocado, orange, basil

Oyster plant soup  
Tarragon, tomato, baby spinach

Bavette  
Roasted baby potatoes, carrot, snow  
peas, bearnaise sauce

Rum baba  
Raspberries, whipped cream

## SHARED DINNER

Risotto of Mushrooms  
Fried pancetta, fresh herbs, ricotta

Guinea fowl  
Puy lentils, pumpkin,  
honey & thyme sauce

Burnt Chocolate Cake  
Chocolate meringue, vanilla cr eam,  
cacao dusting





**WE CAN  
MAKE THE  
SHOW GO  
ON AND ON  
AND ON AND  
ON AND ON.**





# CREATE THE SHOW

Here at Food Fantasies, we will do all we can to amaze our guests and to provide our clients with a full-service solution. We advise not only on the culinary details but are also happy to think 'outside of the box' when it comes to styling, entertainment, technical solutions and locations. We are well known for the hospitality we provide and can take care of practically everything for you. [In other words: we 'cater' for practically every need and wish!]

## LOCATIONS

Our years of experience at locations in and around Amsterdam means we are familiar with a whole host of event venues. And there's more: for a number of these locations, we are its exclusive partner. So, looking for an inspirational location for an event? Well, we can certainly help you find it. See the rest of this page for just a small selection from our portfolio.

## STYLING

A luxuriously laid table with tall candlesticks? A table full of flower decorations? Or the entire location decked out in a single colour? Nothing is too crazy for us! We work closely with you to create a perfect atmosphere, including by tailoring the styling to the event in question.

## HOSTESSES

Sushi girls, wine girls and cocktail shakers? They don't just serve up tasty treats - they also make the experience extra-special. By selecting the right outfits and appropriate accessories, our team becomes an integral part of your stylish event.

## ENTERTAINMENT & TECH

Whether classical or modern, intimate or grand and compelling: with the right 'tone of voice', you can inspire people to enjoy themselves even more, for example by providing a walking DJ, a video booth, an artist who works with sand or a Michelin star chef who cooks at your table.

The technical production for an event requires experience and expertise with specific lighting, sound and video techniques, as well as with the associated safety requirements. We would be happy to bring in our specialist partners to organise everything right down to the last detail.





# OUR CONDITIONS

Prices for 2023 are subject to change and are reviewed quarterly. We reserve the right to revise them if forced to do so by a change in circumstances.

## PERSONNEL COSTS

Please find below our staffing rates per hour, with a minimum of four hours of service. The prices quoted exclude parking charges and/or travelling expenses. Our staff always look well-groomed and presentable and are always dressed in appropriate clothing. Specific wishes regarding attire can be discussed and agreed beforehand. We will be happy to advise you in this regard.

Customer service employee	42,50
Hostess	52,50
Chef	65,00
Partymanager	69,50

## DEFINITIVE NUMBER

Please tell us the definitive number of guests - which number will be binding for the final invoice - at least 5 working days before your event, as well as any additional wishes, requests and dietary requirements you have. If you make changes during the two days before your event then it may no longer be possible to alter the plans and procurement for it.

## BILLING INFORMATION

If you award us the contract, we will ask you to confirm this in writing (by email). Please also provide us with the correct invoicing details and/or budget reference numbers.

## SUBSEQUENT CALCULATION AND PRICES

Beverages (drinks) are charged for using subsequent calculation, with staffing costs being based on the actual number of hours worked. Together, these items constitute an estimated item. If your event starts earlier or ends later than planned, the costs associated with this will be charged to you. Ultimately, it is the actual number of beverages consumed that will be invoiced for. The prices quoted in this document are exclusive of VAT and are valid until 31-12-2023.



**Food Fantasies**

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