



FOODBOOK

A MONUMENTAL & INDUSTRIAL LOCATION
LOCATED AT HE WESTERGASFABRIEK IN THE CENTRE OF AMSTERDAM

IN THE 20TH CENTURY, THIS FACTORY GENERATED
ENERGY FOR THE ENTIRE CITY
NOW THIS IS A PLACE WHERE PEOPLE MEET,
WORK AND RELAX

EXPERIENCE THE ATMOSPHERE OF THE RICH HISTORY,
THE OLD BUILDINGS AND ENJOY A FEELING OF COMFORT AND PROFESSIONALITY

TAKE A LOOK AT THE WIDE RANGE OF CULINARY POSSIBILITIES
OUR CHEFS HAVE TO OFFER

*Westen
Liefde* 
EVENTS & TROUWEN

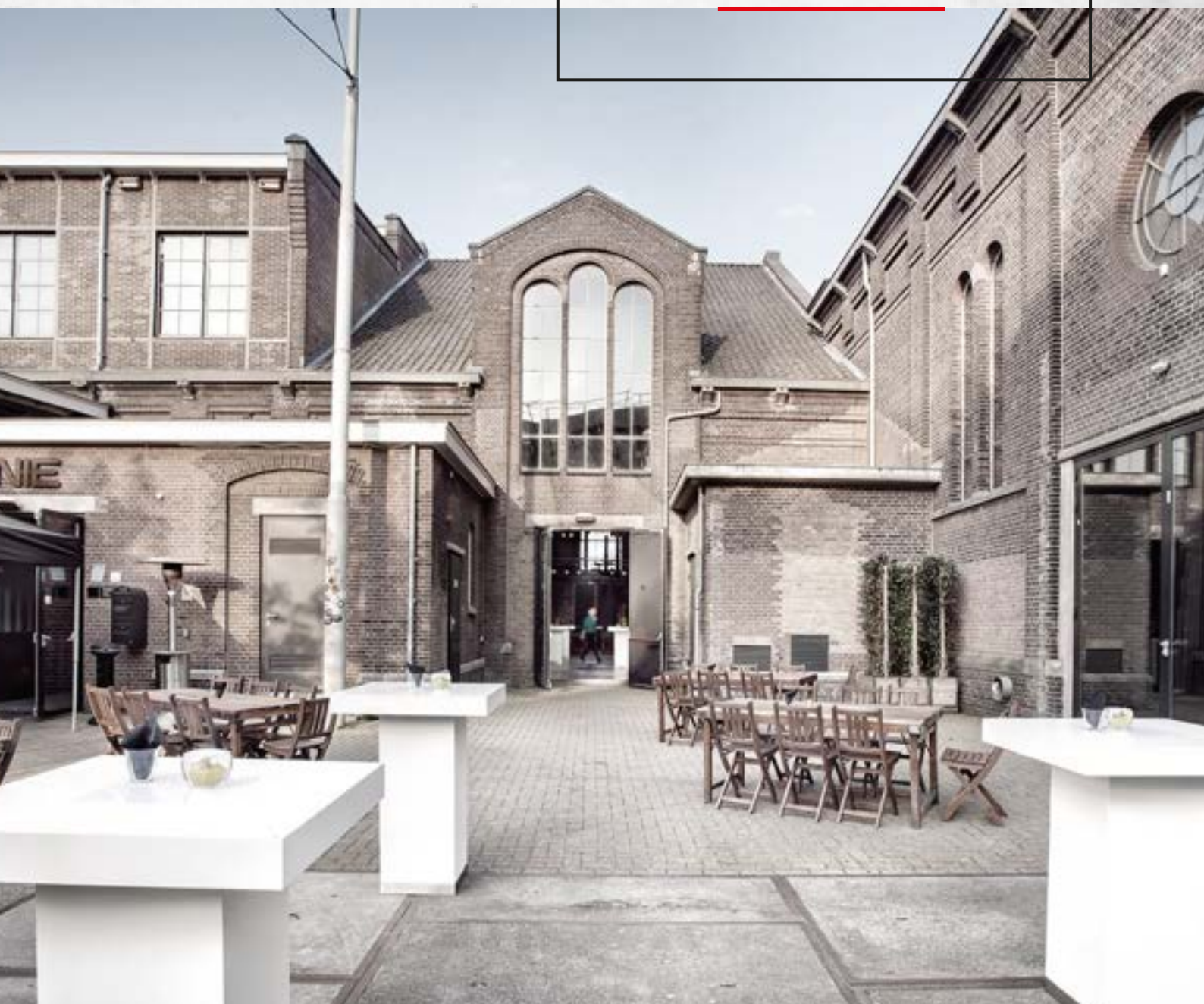


Klonneplein 4-6
1014 DD Amsterdam

+31(0)20 6848496
info@westerliefde.nl

The kitchen staff of our restaurant WestergasTerras also provides catering at our other venues WesterLiefde, WesterUnie and Transformatorhuis.

Depending on your request, we can always make a custom proposal.



INDEX

BREAKFAST - PAGE 3

SNACKS - PAGE 6,7 & 8

LUNCH - PAGE 4

DINNER - PAGE 9, 10 & 11

SWEETS - PAGE 5

FOODSTATIONS - PAGE 12



BREAKFAST

FRESHLY BAKED BREAD
(white/wholegrain)
THREE DIFFERENT SEASONAL TOPPINGS

YOGHURT WITH GRANOLA

FRESH FRUIT SALAD
apple, kiwi, banana, watermelon
and seasonal red fruit

11,75 per person

SUPPLEMENTS

EGG MUFFIN 2,-
MINI CROISSANTS AND CHOCOLATE BUNS (2 p.p.) 2,50
FRESH JUICE 4,50

price per supplement, per person



LUNCH

3 ITEMS PER LUNCH

19,50 per person

CHOOSE FROM

SANDWICHES

(white/wholegrain)

Pumpkin hummus | Bacon Lettuce Tomato Chicken (BLTC) | Smoked Mackerel

FALAFEL WRAP

with pickled onions, tomato and spicy coulis of tomato

QUINOA SALAD

with beetroot, feta cheese, avocado, walnut

QUICHE

Goat cheese | Lorraine

SEASONAL SOUP

with a piece of bread

BUN WITH A CROQUETTE (KROKET)



SWEETS

BIG COOKIES "De Koekfabriek" (1 p.p.) 2,75
brownie, oatmeal-chocolate, oatmeal-ginger

MINI PASTRY (2 p.p.) 2,50
coffee roll and muffins

ORGANICN ENERGYBAR 2,25

PETIT GATEAU MINIMINI'S 4,50
small cakes from Petit Gateau,
in a variety of flavours and colors

PETIT GATEAU

Petit Gateau is the real French pastry shop in Amsterdam by Meike Schaling and Patrice Andrieu. The couple met in Paris, where Meike opened a patisserie after her pastry chef training.

After six successful years, Meike and Patrice, with their five children, moved to Amsterdam to do the same over there.

DE KOEFABRIEK

At the Koekfabriek they provide a workplace for groups with a disadvantage to the labour market.

The cookies are artisan made and come in different flavours with a no waste policy.



SNACKS

COLD TABLE SNACKS

TURKISH FLAT BREAD 4,75
olive tapenade, butter and olive oil

MIX OF NUTS AND MARINATED OLIVES 5,50

PUFF PASTRY STICKS 3,95
With Italian herbs and Parmesan cheese

CRUDITE OF CARROT, CUCUMBER AND RETTICH 6,50
with a fresh yoghurt dip

CHEESE PLATTER FROM ERIKS DELICATESSEN 12,50
with fruit loaf and fig compote

CHARCUTERIE 12,50
different kinds of dried meat and sausages

SAVOURY ETAGERE 23,- (for 4 persons)
a variety of cold snacks: olives, roasted nuts,
peppadews, charcuterie and crudit with yoghurt dip

price per portion

ERIKS DELICATESSEN

Eriks Delicatessen is a small local shop where everything revolves around taste, smell and texture. In addition to an extensive selection of Beemster and farmers' cheeses (which they buy directly from their own farmers) they offer more than 100 types of foreign cheeses.

COLD BITES

BRUSCHETTA WITH DIFFERENT TOPPINGS 2,30

tomato salsa | beef carpaccio | mackerel rilette

CANAPE WITH DIFFERENT TOPPINGS 2,95

steak tartare | salmon tartare | egg plant caviar

CAPRESE SKEWER 2,25

cherry tomatoes, buffalo mozzarella and basil

OYSTERS | 100 items 450,-

with pepper, lemon, raspberry vinegar and shallot

- Served by the Oysterman
(>100 items 4,- p.i.)

price per item



HOT APPETIZERS

PRAWN SKEWER 4,75

with mango-chutney
price per 2 items

BEEF TERIYAKI SKEWER 4,25

with spring onion and sesame
price per 2 items

FRIED APPETIZERS 17,50

bitterballen | veggie bitterballen | cheese fingers
spring rolls | samosa's
price per 15 items

SMALL CROQUETTES 8,25

cheese-arugula | truffle-parsnip | Thai curry shrimp
price per 6 items

GYOZA (VEGETARIAN) 6,25

price per 6 items



LATE NIGHT SNACKS

FRENCH FRIES 3,75

with mayonnaise

SWEET POTATO FRIES 4,75

with truffle-mayonnaise

BUN WITH BEEF CROQUETTE 3,75

MINI BRIOCHE BEEF BURGER 4,85

with tomato, red onion, cheese and mustard mayonnaise

MINI FALAFEL BURER (VEGETARIAN) 4,50

with pickled onions, tomato and spicy coulis of tomato

price per item

DINNER

Every season we offer our guests a new menu, which can be presented in one of the dinner styles described in the coming pages.

We are happy to send you the seasonal menu for the date you're planning the event.





BUFFET

Salads, main courses and desserts of the season
Served in buffet style with bread, olive oil and sea salt

38,50 p.p.

SHARED DINNER

Salads, main courses and desserts of the season
Served on platters to share (per 6 persons) at the table, with bread, olive oil and sea salt.

38,50 p.p.

WALKING DINNER

5 course seasonal menu served in smaller portions, walking dinner style.
Served out to all guests.

41,50 p.p. + extra costs for the serving staff

SIT DOWN DINNER

The seasonal menu will be served out
in the following courses:

2 courses 30,00

3 courses 38,00

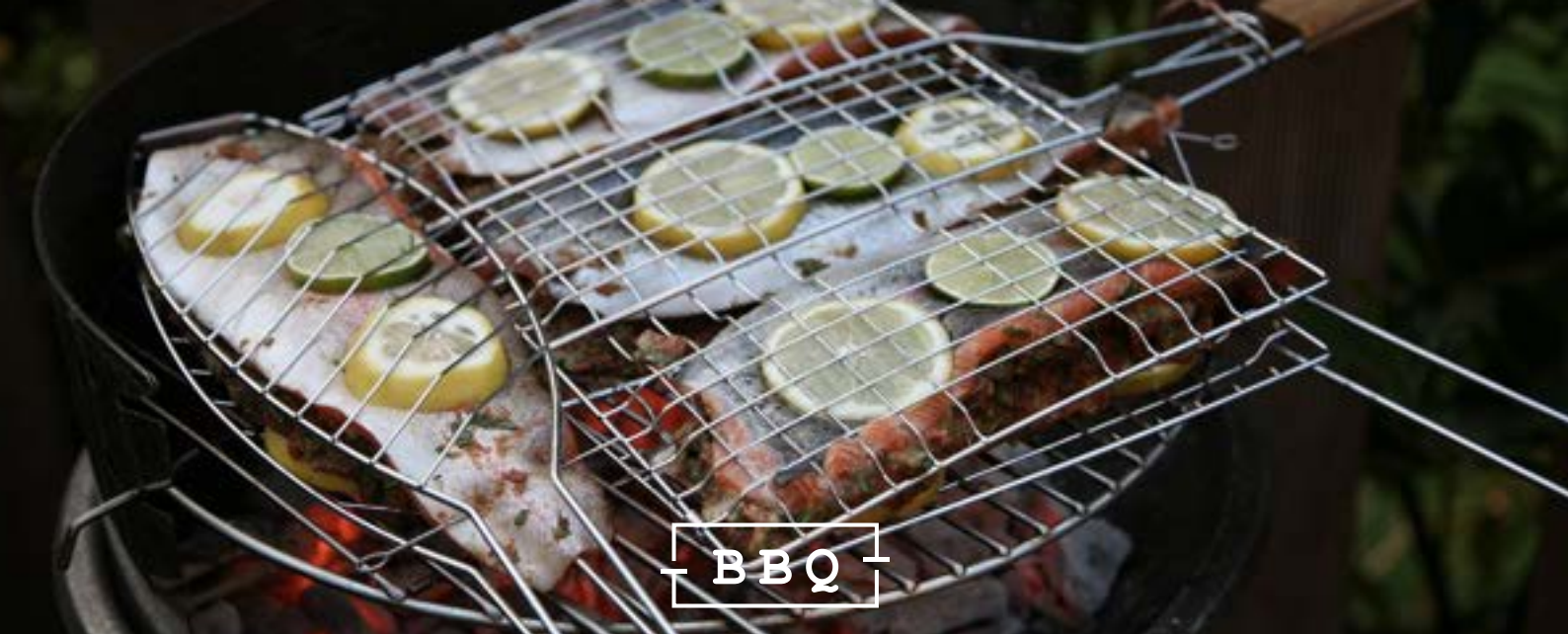
4 courses 44,00

5 courses 48,00

SWEET TABLE

A buffet with a variation of sweets and desserts,
as final course of the dinner.

12,50 p.p.



The main courses will be prepared on the bbq and all dishes will be served in buffet of shared dinner / family style on the table, with Turkish flat bread, olive oil and sea salt

The BBQ can be served vegetarian!

38,50 p.p.

SALADS

Salad of Roseval potatoes
with crème fraîche, silver onions, pickles, red onion and mayonnaise.

Italian tomato salad
different colors of tomatoes, oregano, garlic, red pepper, olive oil, balsamic vinegar and basil

Moroccan Bulgur salad
pomegranate, spring onion, mint, cilantro, pepper, tomato, ras-el-hanout, sour cream and a coulis of pepper

DESSERT

Pannacotta
with Greek yoghurt, mint and red fruit coulis
Fresh fruit salad

HOT DISHES

Lamb burger
with feta and mint, on a brioche with lettuce and a relish of tomatoes

American baby ribs
lacquered with a homemade sauce of brown sugar, lemon, garlic and mustard

Tucson Style Bavette
marinated in olive oil with garlic, rosemary, fresh thyme and lemon juice.

Dorade 'en papillote'
with lemon, mint, dill and parsley

Vegetable skewer
with cherry tomato, zucchini, eggplant, corn, mushrooms and pepper



FOOD STANDS

Expand your event with some tasty food stands?
Choose two options from the list for 28,50 per person.
Love to choose more? An extra food stand costs 8,50 per person extra.
There will be a chef behind every food stand
The dinner will always be served with a full salad bar and bread with dips!

2 foodstations and saladbar 28,50 p.p.
extra foodstation 8,50 p.p.

ASIAN NOODLES

Asian noodles with chili, spring onion, served with different toppings - served warm

INDONESIAN

Fried rice and fried noodles,
chicken* sate skewer with sate sauce
*also vegetarian possible

PITA & BURGERS

Beef burger with tomato, red onion, cheese and mustard mayonnaise & pita with falafal, hummus and grilled vegetables

PASTA

Fresh pasta's, served with home made sauce, grilled vegetables, fish or chicken

CURRY BAR

Tasty, home made curry's served with rice

CHEESE

Three different kind of cheeses from Eriks Delicatessen, served with fruit loaf and fig compote

EXTRA OPTION OYSTERS

Different type of oysters, served with pepper, lemon and raspberry vinegar, served by the Oysterman

CHARCUTERIE

Variation of thin sliced meat and dries sausages from Brandt & Levie.
Served with grissini and olives

100 items 450,-
(> 100: 4,00 per piece)

SEE YOU SOON!

