



Foodbook 2026

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Half day package – lunch included

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Half day package no lunch

Morning

Welcome

- Coffee, tea, and fruit water with an Amsterdam cookie

Want a healthy kickstart?
Replace the cookie with a ginger shot.

Morning break

- Coffee, tea, and fruit water

For something tasty with your coffee, choose two of the following:

- Mini Croissant
- Carrot Cake
- Mini Muffin
- Salted Chocolate Chip Cookie
- Mini Yogurt with Granola

€ 18,90 per person
Based on 4 hours

Hosting a fully vegan event? Just let us know, we will gladly customize everything to suit your guests.

Afternoon

Welcome

- Coffee, tea, and fruit water with an Amsterdam cookie

Want a healthy kickstart? Replace the cookie with a ginger shot.

Afternoon break

- Coffee, tea, and fruit water

For something tasty with your coffee, choose two of the delicious freshly baked treats from "Baked in Amsterdam", made in Amsterdam.

- Banana Bread
- Carrot & Honey Loaf
- Courgette & Walnut Loaf
- Chocolate & Beetroot Loaf

€ 18,90 per person
Based on 4 hours



Half day package lunch included

Welcome

- Coffee, tea, and fruit water with an Amsterdam cookie

Morning break

- Coffee, tea, and fruit water

For something tasty with your coffee, choose two of the following:

- Mini Croissant
- Carrot Cake
- Mini Muffin
- Salted Chocolate Chip Cookie
- Mini Yogurt with Granola

Lunch

For lunch, you can choose from a buffet or a hot lunch. We serve fruit water, orange juice, coffee, and tea with lunch.

Lunchbuffet

- Homemade seasonal soup
- Two generously filled sandwiches per person with a choice of meat, fish, or vegetarian
- Seasonal salad, for example:
 - Quinoa salad with pumpkin, spinach, feta, herb oil, and various seeds
 - or
 - Caprese salad: mozzarella, tomato, pesto, and mesclun

Hot lunch

- Roasted bell pepper soup with parsley and puffed buckwheat
- Tortilla de verduras: tortilla with potato and vegetables
- Arroz paella style: saffron rice with chicken, vegetables, and seafood
- Patatas bravas: roasted potato with habanero chili mayonnaise

Afternoon break

- Coffee, tea, and fruit water

For something tasty with your coffee, choose two delicious freshly baked treats from "Baked in Amsterdam", made in Amsterdam.

- Banana Bread
- Carrot & Honey Loaf
- Courgette & Walnut Loaf
- Chocolate & Beetroot Loaf

€ 38,15 per person
Based on 4 hours



Hosting a fully vegan event? Just let us know, we will gladly customize everything to suit your guests.

Full day package



Welcome

- Coffee, tea, and fruit water with an Amsterdam cookie

Morning break

- Coffee, tea, and fruit water

For something tasty with your coffee, choose two of the following:

- Mini Croissant
- Carrot Cake
- Mini Muffin
- Salted Chocolate Chip Cookie
- Mini Yogurt with Granola

Lunch

For lunch, you can choose from a buffet or a hot lunch. We serve fruit water, orange juice, coffee, and tea with lunch.

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- Arroz paella style: saffron rice with chicken, vegetables, and seafood
- Patatas bravas: roasted potato with habanero chili mayonnaise

Afternoon break

- Coffee, tea, and fruit water

For something tasty with your coffee, choose two delicious freshly baked treats from "Baked in Amsterdam", made in Amsterdam.

- Banana Bread
- Carrot & Honey Loaf
- Courgette & Walnut Loaf
- Chocolate & Beetroot Loaf

€50,50 per person
Based on 8 hours

Drinks & bites

Basic

- Soft drinks, mineral water, juices, (non-alcoholic) beer, and house wines
- Each standing table will feature one of the following:
 - Gotje's signature nut mix
 - Healthy crudités with homemade dip
 - Spicy guacamole with fresh veggies and nacho chips
- Our staff will serve delicious bites to your guests. Choose from:
 - Classic Dutch "Van Dobben bitterbal"
 - Vegetarian oyster mushroom "bitterbal"
 - Mini spring rolls
 - Mini Dutch cheese snacks
 - Falafel

We serve 3 items per person

€ 25,10 per person
Based on 60 minutes

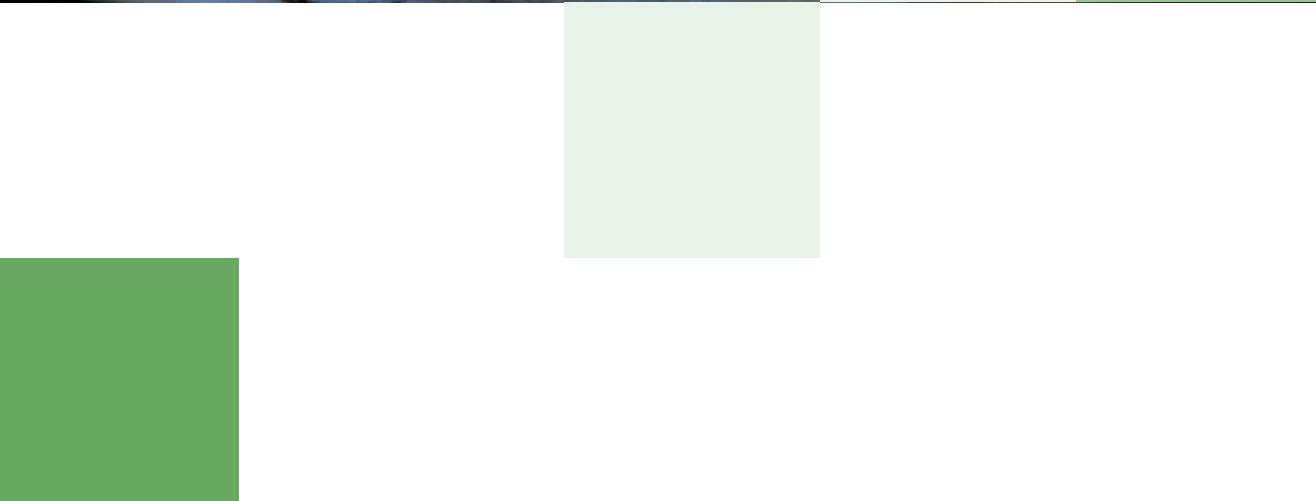
Hosting a fully vegan event? Just let us know, we will gladly customize everything to suit your guests.

Premium

- Soft drinks, mineral water, juices, (non-alcoholic) beer, and house wines
- Each standing table will feature one of the following
 - Pita bread with lemon hummus and dukkah
 - Beet tzatziki with crispy brioche
 - Oat crackers with hummus and roasted garlic
 - Crispy spelt crackers in assorted flavors with herb cream
- Our staff will serve indulgent bites to your guests. Choose from:
 - Risotto "bitterbal" with mozzarella, tomato, and basil mayo
 - Crispy cheese sticks with chili sauce
 - Spicy veal meatballs with tarragon cream
 - Fried avocado chunks with spicy sriracha mayo
 - Mini grilled burgers with caramelized onion and smoked BBQ sauce
 - Fresh fries with homemade truffle mayo

We serve 3 items per person

€ 27,95 per person
Based on 60 minutes



Custom culinary concepts



Together, we will create a culinary experience your guests will not soon forget. Our chef designs menus that are perfectly tailored to your event—no standard packages, but a bespoke culinary journey crafted just for you.

On the next page, you will find a few example dinners with starting prices for reference. These prices include beverages, furniture, tableware, and staff. This is just a starting point. Your event deserves a custom proposal that reflects your vision. From guest count and ambiance to layout, staff, and drinks, we will work out every detail to ensure there are no surprises.

Let us help you create something truly special.
LET'S MAKE IT YOURS!

Streetfood

Inspiration menu

Vegetarian gyoza

hoisin | bok choy | peanut crunch

Vegan Hawaiian poke bowl

crispy tempeh | sushi rice | grilled pineapple
cucumber | red onion | sesame | teriyaki sauce

Soft taco

pulled jackfruit | corn | chipotle
bell pepper | red onion | guacamole

Falafel burger

multigrain bun | corn salad | baba ghanoush

Do you prefer dishes with meat or fish? No problem, we are happy to create a custom proposal for your event!

4 items
starting at
€ 99,75 p.p.

This price includes
beverages, materials, staff,
and transportation. Prices
are based on a group of 100
people.

Walking diner

Inspiration menu

Vitello tonato

thinly sliced veal roast | tuna mayonnaise
green bean salad | olives and tomato

Quinoa salad

roasted seeds and nuts | orange
roasted carrots | Parmesan flakes and watercress

Seared Brussels Sprouts from South Holland

oven-roasted pomodori | mozzarella | basil
and pine nuts

Pan-seared black pollock

beetroot and apple mash | citrus gravy
and sorrel

Slow-cooked quinea fowl

pasta shells | red pesto and feta

Creamy Vanilla

hangop
seasonal fruit compote |
almond brittle

6 items
starting at
€ 114,95 p.p.

This price includes
beverages, materials, staff,
and transportation. Prices
are based on a group of 100
people.

Sit down diner

Inspiration menu

Vegan Vanmenno artisan bread

olive oil | hummus | sea salt

Roasted Pumpkin Tartare

ponzu mayonnaise | smoked soy tapioca |
puffed wild rice | nasturtium

Steamed Cauliflower

cauliflower cream | thinly sliced cauliflower |
dried black olive | shallot | chives | salted lemon

Vegan Chocolate mousse

candied kumquat | banana bread | spiced foam

3 courses
starting at
€ 124,95 p.p.

This price includes
beverages, materials, staff,
and transportation. Prices
are based on a group of 100
people.

Firebird



Take your event to the next level. On the 21st floor, with sweeping views of Amsterdam, you and your guests can enjoy the finest cocktails.

At Firebird, anything is possible. From a street food dinner to an elegant walking dinner, or simply a round of drinks with bites.

Whatever your vision, we will create a custom proposal to match.

Terms and conditions

Prices for 2026 are subject to change and reviewed quarterly. We reserve the right to adjust pricing if circumstances require it.

Final guest count

Please confirm the final number of guests – binding for the final invoice – at least 5 business days before the event. This also applies to any additional requests, preferences, or dietary requirements. Please note: changes made within 2 days of the event may not be reflected in planning or procurement.

Invoicing details

Upon confirmation, kindly reply by e-mail. Please include accurate billing information and/or budget codes.

Post-calculation & pricing

All listed prices are per person, excluding VAT and any setup or furnishing. Prices include beverages, staff, and materials. If the event starts earlier or runs longer than agreed, additional costs will be charged accordingly. Prices stated in this document are valid through December 31 2026, and exclude VAT.

Dietary requirements & allergies

We are happy to accommodate guests with dietary needs or allergies, such as gluten-free, lactose-free, or vegan options. Please inform us of these requirements no later than 10 business days before the event.

Local & seasonal ingredients

We work with local and seasonal ingredients, which means our dishes are based on what is fresh and available at the time. As a result, the actual menu at your event may vary slightly from the described dishes or photos.

