



BIMHUIS

2025

CATERING

**DRINKS, TREATS,
LUNCH, SNACKS & DINNER**

[BIMHUIS.NL/VENUE-RENTAL](https://bimhuis.nl/venue-rental)

ABOUT OUR CATERING

When you organise your event at the BIMHUIS, we will make sure to look after your guests' needs. We have compiled this catering menu with utmost care. The suggested options in this menu can help you make menu choices for your event, supplemented with the extras offered in this brochure if required. Additionally, it is also possible to compile a menu together with our chef, based on your specific wishes. Feel free to contact us for suggestions or advice.

To keep this menu clear, we have subdivided it into five chapters: Drinks, Treats, Lunch, Snacks & Dinner.



Together with our chef, we can also put together a menu based on your specific wishes.

COFFEE & TEA PACKAGES

€3,50 p.p.

Coffee, fresh ginger- and mint tea, lemon- and mint water, per break

€8,25 p.p.

Unlimited coffee, fresh ginger- and mint tea, lemon- and mint water, day

€5,25 p.p.

Unlimited coffee, fresh ginger- and mint tea, lemon- and mint water, half day

Special coffees like e.g. cappuccino's, flat whites & lattes on re-calculation



BAR PACKAGES

"Dutch drinks", unlimited soda's, house wine, beer & genever

1-hour bar package

€14,50 p.p.

1 ½-hour bar package

€20,50 p.p.

2-hour bar package

€25,50 p.p.

Festive welcome cocktail (alc)

€6,60 p.p.

Festive welcome cocktail (non-alc)

€5,95 p.p.

Other deals on request



BREAKFAST**€ 13,50** p.p.

Yogurt with granola, fresh orange juice, Danish pastries, croissant, fresh fruit “by the glass”

VARIOUS CLASSIC COOKIES**€ 4,95** p.p.

Mix of shortbreads, mini Dutch “stroopwafels” & mini-muffins

VARIOUS SPECIAL COOKIES**€ 7,20** p.p.

Mix of brownies, butter cake & mini coconut-macarons

VARIOUS LUXURIOUS COOKIES**€ 10,50** p.p.

Mix of macarons, tartlettes, madeleines & petit fours

HEALTHY TREAT**€ 10,50** p.p.

Mix of banana bread, granola pie, carrot cake & hand fruit

VEGAN TREAT**€ 10,50** p.p.

Several mini vegan petit fours, vegan brownie, vegan carre caramel & chunks of pure chocolate

**ADDITIONALS**

(min. 20 per piece):

- Macaron, various flavours **€ 2,25**
- Mini-cupcake x **€ 3,50**
- Tartlet with fruit **€ 3,85**
- Petit four with imprint **€ 4,40**
- Muffin **€ 3,00**
- Brownie, triple chocolate **€ 3,30**
- Carrot cake **€ 3,30**
- Pumpkin pie **€ 3,30**
- Banana bread **€ 3,00**
- NY cheesecake **€ 3,30**

- Assorted chocolates **€ 1,50**
- Assorted crunchy truffle balls **€ 1,50**
- Butter croissant **€ 3,30**
- Vegan croissant **€ 3,30**
- Granola bar with nuts and dried fruits **€ 3,00**
- Raw bar date, peanut and/or raisins blueberry **€ 3,00**
- Vegan date peanut bar **€ 3,00**
- Vegan cake apple/ nuts **€ 3,50**
- Vegan carre coconut, chocolate and/or caramel **€ 3,50**
- Fresh hand fruit **€ 1,75**

BIMHUIS BREAD LUNCH

€ 17,50 p.p.

- Two luxury sandwiches with choice of four different seasonal fillings
- Fresh fruit salad "by the glass"

LUXURIOUS BREAD LUNCH

€ 21,25 p.p.

- Three different mini sandwiches with choice of four different seasonal fillings
- Soup of the day
- Mixed salad "by the glass"
- Fresh fruit salad "by the glass"



All lunches are also completely vegetarian available

CHEF'S CHOICE LUNCH

€ 26,25 p.p.

- Three different mini sandwiches with choice of four different seasonal fillings
- Soup of the day
- Two seasonal salads "by the glass"
- Mini-quiche various flavours
- Wrap with smoked salmon, cream cheese & arugola
- Hangop (buttermilk curd) with fruit

VEGETARIAN BREAD LUNCH

€ 17,50 p.p.

- Sourdough- and ryebread with various vegetarian seasonal fillings
- Soup of the day
- Moroccan beet wrap
- Mixed salad "by the glass"

ADDITIONALS

(min 20 per piece):

- Fruit smoothie € 4,25
- Croquette roll (meat or vegetarian) € 4,25
- Couscous salad with grilled vegetables € 4,95
- Quinoa salade with feta, cherry tomatoes and pomegranate € 4,95
- Tabbouleh with beetroot, feta cheese, tomato and cucumber € 4,95
- Mini pita with falafel € 4,25
- Feuilletée with tomato € € 3,00
- Salad by the glass, various flavours € 4,95

BIMBORREL TREAT**€ 9,50** per portion

- 'Bitterballen' (deep fried ragout balls) beef and/or vegetarian
- Mixed nuts
- Mini spring rolls with dip
- Potato chips

AMSTERDAM TREAT**€ 13,00** per portion

- 'Bitterballen' (deep fried ragout balls) beef and/or vegetarian
- Dutch cheese, young and mature
- Smoked ox sausage
- 'Brandt & Levie' dry cured sausage
- 'Kesbeke' Amsterdam pickles

VEGETARIAN TREAT**€ 13,00** per portion

- Crudités with various dips
- Risotini's (risotto deep fried balls)
- Cubes of farmer cheese
- Cheese sticks
- Falafel with dip

ASIAN TREAT**€ 15,25** per portion

- Steamed dumplings
- Yakitori with satay sauce
- Prawns with spicy sauce
- Mini Vietnamese spring rolls
- Samosa
- Wasabi nuts

VEGAN TREAT**€ 13,00** per portion

- Mini empanadas roti masala
- Edamame beans with Maldon salt
- Crispy oysterwings
- 'Bieterballen' (beetroot balls)
- Vegan spicy flames

CHEF'S TREAT**€ 18,75** per portion

- 'Bitterballen' (deep fried ragout balls) beef and/or vegetarian
- Cheese sticks
- Shrimp croquettes with mustard mayonaise
- Gamba's with spicy sauce
- Dutch cheese, young and mature
- 'Brandt & Levie' dry cured sausage
- Potato chips with truffle

**ADDITIONALS**

(min 20 per piece):

- Olives **€ 2,50**
- Mini sausage roll **€ 1,85**
- Mini quiche, various flavours **€ 4,25**
- Potato chips with truffle **€ 1,80**
- Nachos with dip **€ 3,85**
- Crudités with various dips **€ 4,95**
- Mini cone bag with French fries **€ 3,85**
- Mini vegan empanadas **€ 4,25**
- Vegan Ebi-Fry **€ 4,25**
- Broccoli-lentil bitterballs **€ 4,25**
- Falafel with vegan dip **€ 4,50**
- Bruschetta with vegan dips, 2 pcs. **€ 4,95**

BOWLS**€22,50** p.p.

- Mediterranean bowl
- Chili bowl
- Asian bowl
- Gado Gado bowl
- Falafel bowl

WALKING DINNER

Composed in consultation, made
with fresh seasonal products

FOUR COURSES € 46,50**FIVE COURSES** € 51,50**SEATED DINNER**

Composed in consultation, made
with fresh seasonal products

THREE COURSES € 46,50**FOUR COURSES** € 51,50**FIVE COURSES** € 59,00**ADDITIONALS**

(min. 20 per piece):

- Couscous salad with grilled vegetables **€ 4,95**
- Tabbouleh with beetroot, feta cheese, tomato and cucumber **€ 4,95**
- Mini hamburger **4,95**
- Mini bun with pulled chicken and hoisin sauce **€ 4,95**
- Mini pita with falafel **€ 4,25**
- Mini pizza slices with fresh toppings (meat and/or vegetarian) **€ 4,25**
- Peking duck with hoisin salad "by the glass" **€ 5,25**
- Guacamole salmon "by the glass" **€ 5,25**
- Caprese salad "by the glass" **€ 4,95**
- Pasta "to go" with homemade seasonal sauce (meat or vegetarian) **€ 9,50**

PRACTICAL
INFORMATION

The BIMHUIS is located within walking distance of Amsterdam Central Station and is easily accessible from the ring road of Amsterdam. You can use the Piet Hein parking garage right underneath the building for a very reasonable rate.

CONTACT

Do you have questions?
You can reach us via +31 20 788 21 50
or mail to verhuur@bimhuis.nl

BIMHUIS
Piet Heinkade 3
1019 BR Amsterdam



Our chef Massimo Norbiato will surprise your guests with original dishes, made from pure, local ingredients and wherever possible from organic cultivation.

Bimhuis reserves the right to replace certain products in a package with a suitable alternative in the event of delivery problems.



Design:
Edwin Hanssen
Photography:
Marie Broeckman,
Bart Grietens

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