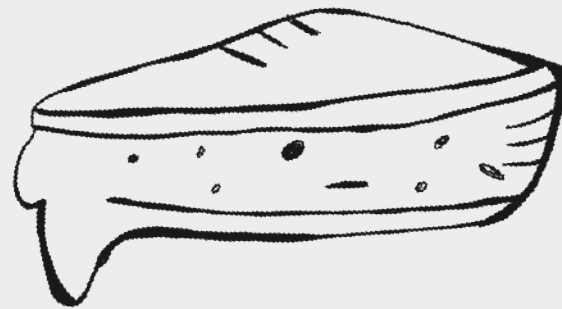


Borrelplank Amsterdam



OUR SERVICES
SUMMER / FALL 2023

Welcome!

WE ARE BORRELPLANK AMSTERDAM -
YOUR CATERING PARTNER FOR EVENTS.

Hello and thank you for your interest in Borrelplank Catering.

There are few things in life that are better than coming together with friends, family or colleagues while enjoying some great food and drinks. Getting to know each other better, brainstorming great ideas, or celebrating new milestones - At Borrelplank Catering we love to help create those moments by providing you with the perfect culinary backdrop in the form of delicious bite platters or personalised catering on location.

Since being founded in 2016, we have been able to put our passion for excellent food, hospitality and bringing people together into practice. In this brochure we would like to introduce you to our services and how we can help you make your dream (business) event come true.

We are looking forward to working with you.

Floor Reitsma

Founder of Borrelplank Amsterdam &
Restaurant Compartir



coming together • enjoying together • being together

Borrelplank Delivery

Be it a casual Friday afternoon gathering with your colleagues, friends or family, a press event or a party:

The ingredients for some of the greatest get-togethers are actually quite simple - fabulous people, a refreshing glass of wine, beer or soda - **and of course some delicious snacks!**

Because we think that your social events deserve only the best of the best, **we have perfected the Dutch classic snack platter - the Borrelplank - to an ultimate culinary experience.** Combining fresh, seasonal ingredients, sunny flavours from the Mediterranean and Middle East, as well as hand-picked local produce, **our Borrelplank will be a guaranteed success at your gathering.**



And because we know that you would rather invest your time and energy in your guests, **we will also take care of the delivery** for you through one of our trusted transport partners.

Overview of our delivery options:



€14.5
pp. 9% excl. VAT

BORRELPLANK STANDARD

the most delicious seasonal dips based on hummus, labneh or baba ganoush

delicious selection of charcuterie

delicious selection of cheeses

homemade meatballs after our chef's secret recipe

seasonal vegetarian snacks

sliced baguette and/or crackers

seasonal fruit and vegetables

served on a wooden plank



€21.5
pp. 9% excl. VAT

BORRELPLANK DELUXE

special seasonal dips, e.g. hummus, baba ganoush, labneh, cream of brie/feta

delicious selection of charcuterie from local farm

extended selection of cheeses from L'Amuse

homemade meatballs after our chef's secret recipe

seasonal vegetarian snacks

freshly baked bread from Fort Negen

seasonal fruit and vegetables

deluxe styling on location by our team



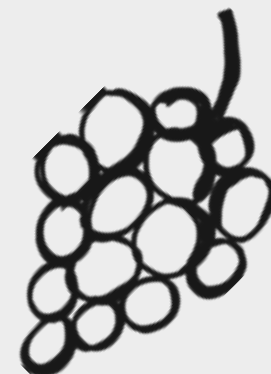
€150
excl. 9% VAT

BITES BOX (45 PIECES)

45 bites delivered in disposable packaging

can be ordered on its own or in addition to one of our borrelplank options

the current menu of the bites box can be found on our website!



Extras



BEER & WINE

A successful borrel is of course not complete without some delicious drinks. On our website you can see our menu consisting of red & white wines, as well as beer.

Would rather have something else like alcohol-free beers?
Let us know through the order form!



SPECIALS & WISHES

Generally you will be able to find something for all different types of diets on your Borrelplank. Want an all vegetarian one? Or need special dietary accomodations? Let us know in the order form and we'll see what we can do!

Or you would like to surprise your guests with a round of oysters at the reception? Or a fresh salad? Let us know in the order form!

Terms & Conditions

DELIVERY

The platters are delivered through one of our trusted courier service. They will also pick up the materials after your event. Delivery/return costs are determined depending on the distance from our location in the Spaarndammerbuurt and at minimum €48 (both ways). If you would rather organise the transport yourself, it is of course free of charge. Let us know in your order.

MATERIALS & CLEANING

Our standard platter is delivered on a wooden charcuterie boards, dips & snacks usually come in small bowls and cups.

Please return them to us cleaned. If that is not an option, we will of course clean them for you, however, we will then charge cleaning costs depending on the amount of materials.

CHANGES & CANCELLATIONS

Order changes and cancellations are possible free of charge up until 48 hours before your delivery date. Afterwards, the full price will be charged.



Catering on Location

Once in a while, we have something bigger to celebrate in life and business - be it a wedding or birthday festivity, conference dinner or your annual summer party. **We want to help you make these events extraordinary and memorable by providing you with customised catering solutions on location.**

Together with our **experienced chefs we will work with you to create a customised menu** that is tailored to your tastes and preferences. We always stay up to date with current culinary trends but also have a love for refining and updating the classics of various cuisines.



Be it a lively walking dinner, lush buffet, shared dining or a gorgeously plated multi-course meal - we will help you find the perfect solution for your event. In any case, we will always work with **carefully chosen ingredients and a trained eye for detail.**

Examples of our catering options:

3-COURSE PLATED MENU



Together with you we will create a customized menu for your event. In all our dishes we aim to use seasonal and local produce as much as possible. We can also accommodate special dietary requirements.

Our standard catering menu Spring-Summer 2023 looks like this:

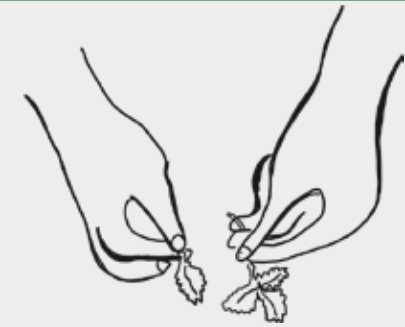
Starter: Straciatella with green peas, sea lavender and crispy chili oil

Main: Coquilles with fried pork belly, roasted leeks and zebra tomatoes OR king bolet with roasted leeks and zebra tomatoes (vegetarian)

Dessert: Chocolate mousse with Maldon salt and hazelnut



ADD-ONS



These be booked with your main catering option. Please mention whether you would like to request any of them in the order form.

Mixed snack platter (before dinner)	€6.0
Cheese platter (after dessert)	€10.0
Charcuterie	€5.0
Oysters (per piece)	€3.5
Bread and butter	€3.0
Wine Pairing	<i>price on request</i>

all prices are listed excluding VAT and calculated per person unless indicated differently

Event services:

BEVERAGES

A lunch, dinner, or reception is not complete without the right drinks.

Cheerful bubbles, the perfect glass of wine with your food, creative cocktails or locally produced sodas? You name it!

On request we will provide you with a beverage service during your event.

You can check our website for our current list of wines but of course we are also excited to hear all your own wishes and ideas!



STYLING & MATERIALS



We are happy to assist you in designing and realizing your perfect event space, from table set up to photobooths and large decorations.

We can also arrange all the things necessary for your perfect dinner for you, including plates, glasses, cutlery etc.

**Example calculation: Dinner with 20 people,
Costs for materials €140 excl. VAT, includes:**

Glasses for wine & water
Plates for 3 dishes per person & shared snacks
Cutlery
Transport & Cleaning costs

We offer styling for events with 20 or more people.



COM PARTIR

YOUR EVENT ON OUR LOCATION

Are you craving a change of scenery? Why not host your event in our Winebar & Restaurant Compartir, located in the Spaarndammerbuurt in Amsterdam West? Equipped with a bar area, upstairs restaurant space and (during the warmer months) a lovely terrace out to the bustling Spaarndammerstraat, there are lots of opportunities to host your event on our location.

DINNERS & RESERVATIONS (UP TO 8 PEOPLE)

We are regularly opened Tuesdays - Saturdays from 17:30. Book your table via our website (www.compartirwijnbar.nl).

PRIVATE DINING & EVENTS

Rather keep it private? You can rent the entire restaurant space for your event. Mail your request to info@restaurantcompartir.nl.



Get in touch:

**BORRELPLANK
AMSTERDAM**



To order:

use the forms on our website
www.borrelplankamsterdam.nl

For inquiries:

info@borrelplankamsterdam.nl
+31 (0) 6 23 911896

Our kitchen for pick-ups:

Spaarndammerstraat 49-h
1013 ST Amsterdam

Follow us

Instagram: [@borrelplankamsterdam](https://www.instagram.com/borrelplankamsterdam)
Linked In: [borrelplankamsterdam](https://www.linkedin.com/company/borrelplankamsterdam)

COM
PARTIR

Reserve a table:

use the form on our website
www.compartirwijnbar.nl

For inquiries:

info@restaurantcompartir.nl
+31 (0) 20 3627529

Where to find us:

Compartir - Wijnbar & Restaurant
Spaarndammerstraat 49-h
1013 ST Amsterdam

Follow us

Instagram: [@compartir.wijnbar](https://www.instagram.com/compartir.wijnbar)