

World Forum The Hague:

Packages Food & Beverage 2019

Hosting
the
World!

world forum 
The Hague



A collage of fresh ingredients including a bunch of green rosemary, a glass jar filled with red cherry tomatoes, a bowl of roasted chicken and vegetables, and several colorful peppers (red, yellow, and green).

**Food & Beverage
packages
2019**

A wooden tray filled with several chocolate brownies. Each brownie has a thick, light-colored cheesecake layer in the middle and is topped with a layer of dark chocolate and sliced almonds. The brownies are arranged in a row on the tray, which is set against a blurred background.

Classic's Package
4 hours



Let this F&B proposal inspire you, so we can organise an unforgettable event together!

Classic 4-hour package

The package is based upon the following:

Welcome coffee (max 45 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water
 Delicacy | Assortment of Dutch biscuits, fresh fruit and sweets or pastries

Morning break (30 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water
 Delicacy | Assortment of Dutch biscuits, fresh fruit and sweets or pastries

Lunch (60 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water
 Food | Buffet including warm en cold components (sandwiches, salads and a warm)

Price per person: € 34.50

Price per person including (9%-21%) VAT: € 38.64

* The price includes food, drinks, personnel, materials and electricity costs.

Expand your package (price per person):

- Afternoon break € 6.85
- Breakfast starting from € 10.00
- Meeting package continents € 15.75
- Reception starting from € 17.50
- Dinner starting from € 61.00

Specials for your event (price per person):

- Syrup waffle stand € on request
- Smoothie bar € on request
- Barista € on request
- Luxury drinks € on request
- Culinary hosts/hostesses € on request
- Branding possibilities € on request

Crew packages (price per person):

- All day drinks € 13.50
- All day drinks + snack € 15.75
- Sandwich lunch € 17.50
- International lunch buffet € 23.50
- Diner buffet € 25.50

Water service (price per item):

- Speaker water (0.75L) € 4.00
- Water machine (18.9L) per can € 29.50
- Refillable water 'doppers' with logo € 14.50



Classic 4 hour package | consisting of

Selection of drinks

- A la carte coffee
- Fairtrade Tea
- Still and sparkling water
- Flavoured water

Sweet treats

Having a cookie... A bakery with branches in several cities across the Netherlands, De Koekfabriek is dedicated to creating employment for disadvantaged job seekers. They supply the irresistible range of baked goods on offer at our events. We also serve a selection of fresh fruit during break times.

Additional options

// Examples - Wake Up and Smell the Coffee

- Home baked banana bread
- Assortment of Danish pastries

// Examples - Take a Break!

- Granola bar; tropical chocolate or superfood with honey
- Healthy bonbon of nuts

// Examples - Stay Sharp

- "Bites we love" a healthy nut mix available in different flavours
- Green chia pudding (smoothie) for an energetic boost

'The only thing fixed is that nothing is fixed. We look forward to discussing your specific needs'



Classic lunch | consisting of:

Our menu's are healthy, fresh and locally sourced. They are composed of a variety of world flavours. With a variety of meat, fish and vegetarian dishes, supplemented with salads and a warm item, there is truly something for everyone. Our diverse assortment of desserts will make the lunch complete!

Selection of drinks

- Coffee / Tea
- Still and sparkling water
- Flavoured water
- *Optional Soft drinks | Extra € 2.50 per person*

Example Sandwich Lunch

Selection of mini sandwiches | 2.5 per person

- Mini burger sandwich with crunchy chicken and mango chutney
- Mini Viking square sandwich with a homemade tuna salad
- Mini wrap Caprese with mozzarella and tomato (V)
- Mini waldkorn bread roll with aged cheese and a mosterd dill dressing (V)

Lunch can also be composed with mini bagels and wraps

Warm item | 1 item per person

- Pasta with salmon and pesto
- Pasta with mushrooms and kimchee vegetables (V)

Salads | 1 item per person (V)

- Italian salad with lettuce, olives and sun-dried tomatoes
- Caesar salad with lettuce, Parmesan cheese, croutons, egg and dressing

Fresh fruit | 1 item per person

- Variety of fresh fruit (V)

The mentioned menu is an indication of what World Forum is able to provide during your conference. We will contact you two months before the start of your event to discuss the final details, after which a detailed offer will be made.

Prices are based upon the price level of 2019 and will be increased annually with the regular price index.



Classic's Package
8 hours



Let this F&B proposal inspire you, so we can organise an unforgettable event together!

Classic 8-hour package

The package is based upon the following:

Welcome coffee (max 45 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water
 Delicacy | Assortment of Dutch biscuits, fresh fruit and sweets or pastries

Morning break (30 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water
 Delicacy | Assortment of Dutch biscuits, fresh fruit and sweets or pastries

Lunch (60 minutes)

Dranken | Coffee, tea, still and sparkling water, flavoured water
 Food | Buffet Grab and Go (sandwiches, salads, warm item and fruit)

Afternoon break (30 minutes)

Dranken | Coffee, tea, still and sparkling water, flavoured water
 Delicacy | Assortment of Dutch biscuit, fresh fruit and sweets or pastries

Price per person: € 43.95

Price per person including (9%-21%) VAT: € 49.22

* The price includes food, drinks, personnel, materials and electricity costs.

Expand your package (price per person):

- Breakfast starting from € 10.00
- Meeting package continents € 15.75
- Reception starting from € 17.50
- Dinner starting from € 61.00

Specials for your event (price per person):

- Syrup waffle stand € on request
- Smoothie bar € on request
- Barista € on request
- Luxury drinks € on request
- Culinary hosts/hostesses € on request
- Branding possibilities € on request

Crew packages (price per person):

- All day drinks € 13.50
- All day drinks + snack € 15.75
- Sandwich lunch € 17.50
- International lunch buffet € 23.50
- Diner buffet € 25.50

Water service (price per item):

- Speakers water (0.75L) € 4.00
- Water machine (18.9L) € 29.50
- Refillable water 'doppers' with logo € 14.50



Classic 8 hours package | consisting of:

Selection of drinks

- A la carte coffee
- Tea
- Still and sparkling water
- Flavoured water

Sweet treats

Having your cookie... A bakery with branches in several cities across the Netherlands, De Koekfabriek is dedicated to creating employment for disadvantaged job seekers. They supply the irresistible range of baked goods on offer at our events. We also serve a selection of fresh fruit during the breaks

Options per break

// Examples - Wake Up and Smell the Coffee

- Home baked banana bread
- Assortment of Danish pastries

// Examples - Take a Break!

- Granola bar; tropical chocolate or superfood with honey
- Healthy bonbon of nuts

// Examples - Stay Sharp

- "Bites we love" a healthy nut mix available in different flavours
- Green chia pudding (smoothie) for an energetic boost

'The only thing fixed is that nothing is fixed. We look forward to discussing your specific needs'



Classic lunch | consisting of:

Our items are healthy, fresh made and traditional prepared with daily a variety of world flavours. With a variety of meat, fish and vegetarian dishes, supplemented with salads and a warm item, there is truly something for everyone. Our diverse assortment of desserts will make the lunch complete!

Selection of drinks

- Coffee / Tea
- Still and sparkling water
- Flavoured water
- *Optional Soft drinks | Extra € 2.50 per person*

Example Sandwich Lunch

Selection of mini sandwiches | 2.5 per person

- Mini burger sandwich with crunchy chicken and mango chutney
- Mini Viking square sandwich with a homemade tuna salad
- Mini wrap Caprese with mozzarella and tomato (V)
- Mini waldkorn bread roll with aged cheese and a mustard dill dressing (V)

Lunch can also be composed with mini bagels and wraps

Warm item | 1 item per person

- Pasta with salmon and pesto
- Pasta with mushrooms and kimchee vegetables (V)

Salads | 1 item per person (V)

- Italian salad with lettuce, olives and sun-dried tomatoes
- Caesar salad with lettuce, Parmesan cheese, croutons, egg and dressing

Fresh fruit | 1 item per person

- Variety of fresh fruit (V)

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**National
Highlights
Package**



Let this F&B proposal inspire you, so we can organise an unforgettable event together!

National Highlights package

The package is based upon the following:

Welcome coffee (max 45 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water
 Delicacy | Assortment of Dutch biscuits, fresh fruit and sweets or pastries

Morning break (30 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water
 Delicacy | Assortment of Dutch biscuits, fresh fruit and sweets or pastries

Lunch (60 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water
 Food | Buffet Grab and Go (Verrinne, salads, wraps and sandwiches)

Afternoon break (30 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water
 Food | Assortment of Dutch biscuit, fresh fruit and sweets or pastries

Price per person: € 52.00

Price per person including (9%-21%) VAT: € 58.24

* The price includes food, drinks, personnel, materials and electricity costs.

Expand your package (price per person):

- Breakfast starting from € 10.00
- Meeting package continents € 15.75
- Reception starting from € 17.50
- Dinner starting from € 61.00

Specials for your event (price per person):

- Syrup waffle stand € on request
- Smoothie bar € on request
- Barista € on request
- Luxury drinks € on request
- Culinary hosts/hostesses € on request
- Branding possibilities € on request

Crew packages (price per person):

- All day drinks € 13.50
- All day drinks + snack € 15.75
- Sandwich lunch € 17.50
- International lunch buffet € 23.50
- Diner buffet € 25.50

Water service (price per item):

- Speakers water (0.75L) € 4.00
- Water machine (18.9L) € 29.50
- Refillable water 'doppers' with logo € 14.50



National Highlights | consisting of:

Selection of drinks

- A la carte coffee
- Fairtrade tea
- Still and sparkling water
- Flavoured water

Sweet treats

Having your cookie... A bakery with branches in several cities across the Netherlands, De Koekfabriek is dedicated to creating employment for disadvantaged job seekers. They supply the irresistible range of baked goods on offer at our events. We also serve a selection of fresh fruit during break times.

Example options per break

// Examples - Wake Up and Smell the Coffee

- Home baked banana bread
- Assortment of Danish pastries

// Examples - Take a Break!

- Granola bar; tropical chocolate or superfood with honey
- Healthy bonbon of nuts

// Examples - Stay Sharp

- "Bites we love" a healthy nut mix available in different flavours
- Green chia pudding (smoothie) for an energetic boost

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National Highlights | Healthy Local food | Grab & Go

This concept consist of cold components, including fresh salads and healthy bread components that are easy to eat. This can be extended with a warm soup and healthy snacks presented from our food stations.

Salad bowls

- Bulgur | cucumber | olive | pomodori | mint | celery | dressing of citrus
- Chick peas | pumpkin | sugar snaps | apple | lettuce | dressing of apple

Verrine | glass

- Egg plant | olives | Turkish feta | tomato
- Sea bass | tomato | citrus | Harissa | Turkish yoghurt | cress

Wraps | Snack size

- Beet-wrap | goat cheese | beets | celery | cress
- 'Black' wrap | tuna salad | avocado | tomato | lettuce

'Bliksandwiches'

- Cream cheese | zucchini | lettuce | tomato | basil
- Mackerel | fennel | sweet-sour onion | lemon | mayonnaise
- Kerrie-hummus | poultry | cabbage | fresh herbs

Mini Specials 'Bread with thyme and rosemary served with'

- Grilled vegetables | lettuce | humus | olives
- Beef | shallot | lettuce | dragon crème

Healthy Local food | Grab & Go | Supplements

Additional charge per person (prices on request)

Warm items – examples

- Mustard soup | apple | white beet | avocado
- Mini calzones | pomodori | feta
- Sushi rolls California | spicy tuna | Dragon Roll | soya | nori
- Croquette of pearl barley | 'Haagse' mushrooms
- Spinach pie | feta | spring onion | pine nuts

Cheese platter 'Dutch Taste'

Leidse cumin cheese | Aged Gouda cheese | Friese nail cheese | goat cheese | apple syrup | fig nut bread | butter | bread rolls of white flour | Waldkorn | olive oil

Dessert

- Seasonal fruit | curd | vanilla | crumble
- Lemon cake | crème fraîche

Of course we have more suggestions to expand your lunch and we are happy to discuss this with you in the second term.

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World Taste
International



Let this F&B proposal inspire you, so we can organise an unforgettable event together!

World Taste package

The package is based upon the following:

Welcome coffee (max 45 minutes)

Drinks	Coffee, tea, still and sparkling water, flavoured water
Delicacy	Assortment of Dutch biscuits, fresh fruit & luxurious sweets

Morning break (30 minutes)

Drinks	Coffee, tea, still and sparkling water, flavoured water
Delicacy	Assortment of Dutch biscuits, fresh fruit & luxurious sweets

Lunch (60 minutes)

Drinks	Coffee, tea, still and sparkling water, flavoured water
Food	World Taste buffet (saladbar, cold starters and warm main dishes)

Afternoon break (30 minutes)

Drinks	Coffee, tea, still and sparkling water, flavoured water
Food	Assortment of Dutch biscuits, fresh fruit & luxurious sweets

Price per person: € 61.50

Price per person including (9%-21%) VAT: € 68.88

* The price includes food, drinks, personnel, materials and electricity costs.

Expand your package (price per person):

- Breakfast starting from € 10.00
- Meeting package continents € 15.75
- Reception starting from € 17.50
- Dinner starting from € 61.00

Specials for your event (price per person):

- Syrup waffle stand € on request
- Smoothie bar € on request
- Barista € on request
- Luxury drinks € on request
- Culinary hosts/hostesses € on request
- Branding possibilities € on request

Crew packages (price per person):

- All day drinks € 13.50
- All day drinks + snack € 15.75
- Sandwich lunch € 17.50
- International lunch buffet € 23.50
- Diner buffet € 25.50

Water service (price per item):

- Speakers water (0.75L) € 4.00
- Water machine (18.9L) € 29.50
- Refillable water 'doppers' with logo € 14.50



World Taste – 8 hours package | consisting of:

Selection of drinks

- A la carte coffee
- Fairtrade tea
- Still and sparkling water
- Flavoured water

Sweet treats

Having your cake... A bakery with branches in several cities across the Netherlands, De Koekfabriek is dedicated to creating employment for disadvantaged job seekers. They supply the irresistible range of baked goods on offer at our events. We also serve a selection of fresh fruit during break times.

// Examples - Wake Up and Smell the Coffee

- Home baked banana bread
- Assortment of Danish pastries

// Examples - Take a Break!

- Granola bar; tropical chocolate or superfood with honey
- Healthy bonbon of nuts

// Examples - Stay Sharp

- "Bites we love" a healthy nut mix available in different flavours
- Green chia pudding (smoothie) for an energetic boost

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World Taste | Specials for seated lunches | Mediterranean

This concept consist of warm and cold international flavours. The cold dishes are presented from food stations and are easy to eat with just a fork, the warm is served buffey style. This concept is composed for a seated lunch.

Salad bar 'fork dishes'

Verrine | glass

- Egg plant | olives | Turkish feta | tomato
- Sea bass | tomato | lemon | Harissa | Turkish yoghurt | cress

Warm 'buffet-styled' | served from pans

- 'Fruit de Mer' | leeks | bantam | flageolets | tomato | herbs
- Garbanzo | zhug | vegetables | chickpeas | chili | shallot | sherry-vinegar
- "Organic" chicken thigh | bell pepper | yellow beet | yellow carrot | raisin | gravy of poultry
- Roseval potatoes | rosemary | spring onion | extra virgin olive oil
- Fregola | baby vegetables | herbs | crème fraiche

Salad bar | a selection of daily fresh products

- Selection of grilled young seasonal vegetables
- Variety of lettuce & fresh herbs
- Various toppings

Turkish bread | traditional bread | olive oil | hummus

World Taste | Supplements for sweets | € price on request

Traditional plate cake

- Apricots and almond
- Apple, raisin, vanilla sugar and cinnamon

International sweets

- 'Spekkoek' 'mochi' of green tea, sesame, peanut and red beans
- Panforte 'salami' with nuts, dates and chocolate

Traditional tartelletes

- Forest fruits with yellow cream and powdered sugar
- Pear, almond flakes and cream
- Apple, vanilla and salted caramel

Dessert served in jars

- White and dark chocolate with red fruit
- Dutch apple pie of cake, apple, raisins and vanilla cream
- Fresh seasonal fruit salad with wick peach and mint

The mentioned menu is an indication of what World Forum is able to during during your conference. We will contact you two months before the start of your event to discuss the final details, after which a detailed offer will be made.

Prices are based upon the price level op 2019 and will be increased annually with the regular price index.



International Highlights



Let this F&B proposal inspire you, so we can organise an unforgettable event together!

International Highlights Package:

The package is based upon the following:

Welcome coffee (max 45 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water
Delicacy | Assortment of Dutch biscuits and fresh fruit

Morning break (30 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water
Delicacy | Home baked banana bread

Lunch (60 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water
Food | Healthy World Taste buffet (salad, verrine and warm dishes)

Afternoon break (30 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water
Delicacy | Sweet lollies (red fruit with pistachio or with chocolate) and macarons

Price per person: € 73.00

Price per person including (9%-21%) VAT: € 81.76

* The price includes food, drinks, personnel, materials and electricity costs.

Expand your package (price per person):

- Breakfast starting from € 10.00
- Meeting package continents € 15.75
- Reception starting from € 17.50
- Dinner starting from € 61.00

Specials for your event (price per person):

- Syrup waffle stand € on request
- Smoothie bar € on request
- Barista € on request
- Luxury drinks € on request
- Culinary hosts/hostesses € on request
- Branding possibilities € on request

Crew packages (price per person):

- All day drinks € 13.50
- All day drinks + snack € 15.75
- Sandwich lunch € 17.50
- International lunch buffet € 23.50
- Diner buffet € 25.50

Water service (price per item):

- Speakers water (0.75L) € 4.00
- Water machine (18.9L) € 29.50
- Refillable water 'doppers' with logo € 14.50



International Highlights | consisting of:

Selection of Drinks

- A la carte coffee
- Fairtrade tea
- Still and sparkling water
- Flavoured water

Sweet treats

Having your cookie... A bakery with branches in several cities across the Netherlands, De Koekfabriek is dedicated to creating employment for disadvantaged job seekers. They supply the irresistible range of baked goods on offer at our events. We also serve a selection of fresh fruit during break times.

// Options per break

- Home baked banana bread
- Assortment of Danish pastries
- Granola bar; tropical chocolate or superfood with honey
- Healthy bonbon of nuts
- "Bites we love" a healthy nut mix available in different flavours
- Green chia pudding (smoothie) for an energetic boost

- And many more options we would love to discuss with you.

'The only thing fixed is that nothing is fixed. We look forward to discussing your specific needs'



International Highlights | Healthy Food | World Taste | Mediterranean

This concept consist of warm and cold international flavours, with walking friendly portions. It is presented from food stations and are easy to eat with just a fork or spoon. With this concept the warm dishes will be plated by the chefs at the food stations.

COLD

Salad bowls

- Bulgur | cucumber | olive | pomodori | mint | celery | dressing of citrus
- Chick peas | pumpkin | sugar snaps | apple | lettuce | dressing of apple

Verrine | glass

- Egg plant | olives | Turkish feta | tomato
- Sea bass | tomato | citrus | Harissa | Turkish yoghurt | cress

Bowl food

- Goat cheese | baby vegetables | apple | meringue | crazy pea
- Couscous | chicken | Mediterranean vegetables | mint leaf | feta cheese | tomatoes | cress

WARM | FOODSTATIONS

Meat | Fish | Vegetarian

- Pumpkin | sweet potato | dates | flageolets | eggplant | cumin | Ras el Hanout | hazelnut
- Dorade | gremolata | fennel | potato | lemon | olive oil | fish gravy
- Chicken | yellow beet | carrot | tomato | garlic | fresh herbs| Orzo in a herb broth | saffron

Fresh baked bread with butter and olive oil

Healthy Food | World Taste | Supplements for sweets | € price on request

Traditional plate cake

- Apricots and almond
- Apple, raisin, vanilla sugar and cinnamon

International sweets

- Spekkoeck 'mochi' of green tea, sesame, peanut and red beans
- Panforte 'salami' with nuts, dates and chocolate

Traditional tartelletes

- Forest fruits with yellow cream and powdered sugar
- Pear, almond flakes and cream
- Apple, vanilla and salted caramel

Dessert served in jars

- White and dark chocolate with red fruit
- Dutch apple pie of cake, apple, raisins and vanilla cream
- Fresh seasonal fruit salad with wick peach and mint

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Vitality Program



Vitality during congress

The aim is to make vitality a central and vital part during your congress. Today, people are conscious with health and with this vitality program we facilitate the continuation and improvement of a healthy lifestyle. This food & beverage package is composed with vitality in mind, so that visitors feel more active during the conference, receive more information and do not go home exhausted.

The package is based upon the following:

Welcome coffee (max 45 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water
 Delicacy | Healthy homemade banana bread of coconut, almond flour and dates

Morning break (30 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water
 Delicacy | Sweet nut bread with a mix of nuts and dried fruits

Lunch (60 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water (additional soft drinks)
 Food | Healthy 'Oersterk' foodstations with warm and cold dishes

Afternoon break (30 minutes)

Drinks | Coffee, tea, still and sparkling water, flavoured water (additional soft drinks)
 Delicacy | Green chia pudding (smoothie) for an energetic boost

Price per person: € 76.50

Price per person including (9%-21%) VAT: € 85.68

* The price includes food, drinks, personnel, materials and electricity costs.

Expand your package (price per person):

- Breakfast starting from € 10.00
- Meeting package continents € 15.75
- Reception starting from € 17.50
- Dinner starting from € 61.00

Specials for your event (price per person):

- Smoothie bar € on request
- Barista € on request
- Luxury drinks € on request
- Culinary hosts/hostesses € on request
- Branding possibilities € on request

Crew packages (price per person):

- All day drinks € 13.50
- All day drinks + snack € 15.75
- Sandwich lunch € 17.50
- International lunch buffet € 23.50
- Diner buffet € 25.50

Water service (price per item):

- Speakers water (0.75L) € 4.00
- Water machine (18.9L) € 29.50
- Refillable water 'doppers' with logo € 14.50



Selection of Drinks

- A la carte coffee
- Fairtrade tea
- Still and sparkling water
- Flavoured water

Sweet treats

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// Coffee break items

- Home baked banana bread
- Sweet nut bread with a mix of nuts and dried fruits
- Green chia pudding (smoothie) for an energetic boost

- Ask us for more options!





HealthyFood | OERSTERK | Back to Nature

Pure food inspired by Richard de Leth. 'Oersterk' is based on fresh and local seasonal products with a small role for meat and fish dishes. This food concept consists of warm and cold components from carefully selected vegetables, fresh herbs and cress that align with the natural taste palette.

COLD

Salad bowls

- Colorful zucchini with tuna mayonnaise, capers, lettuce and sun-dried tomatoes
- Cauliflower salad with nectarine, cucumber and a little red pepper (V)

Verrine glass

- Roasted forgotten vegetable salad with smoked turkey fillet and citrus flavours
- Salad of baby spinach, blueberries, avocado and seaweed bacon (V)

Bowl food

- 'Indo' cabbage salad with spicy pulled chicken, red pepper and coconut aminos (V)
- Pumpkin salad with a Moroccan twist, dried apricots, mint and cucumber

WARM | FOODSTATIONS

Meat | Fish | Vegetarian

- Chicken meatloaf with zucchini, sun-dried tomatoes, Ras el Hanout, oregano and some garlic
- Sauerkraut with parsnip, shoarma herbs, cod and coconut milk
- 'Tom Kha Hed', vegetarian Thai, richly filled soup (V)
- Quiche with a bottom of almond flour and pumpkin with broccoli, mushrooms and thyme (V)

Sweet

- Clafoutis of seasonal fruits with coconut yoghurt and compote (V)

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