De Ruwenberg

Food & Beverage Brochure
Culinary enjoyment during your meeting

www.ruwenberg.com

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Welcome!

For today's guest, dining is more than just a meal: it is a complete experience. Our team is happy to contribute to that experience with high-quality products from the Brabant region. Fairtrade and organic products also have a natural place on our menu.

In our kitchen, we are happy to work with you to ensure that your culinary stay at De Ruwenberg is taken care of down to the last detail.

I look forward to welcoming you!

Patrick van Teeffelen
Head chef

All prices shown include VAT.
Subject to printing and typographical errors.

A responsible start to the day

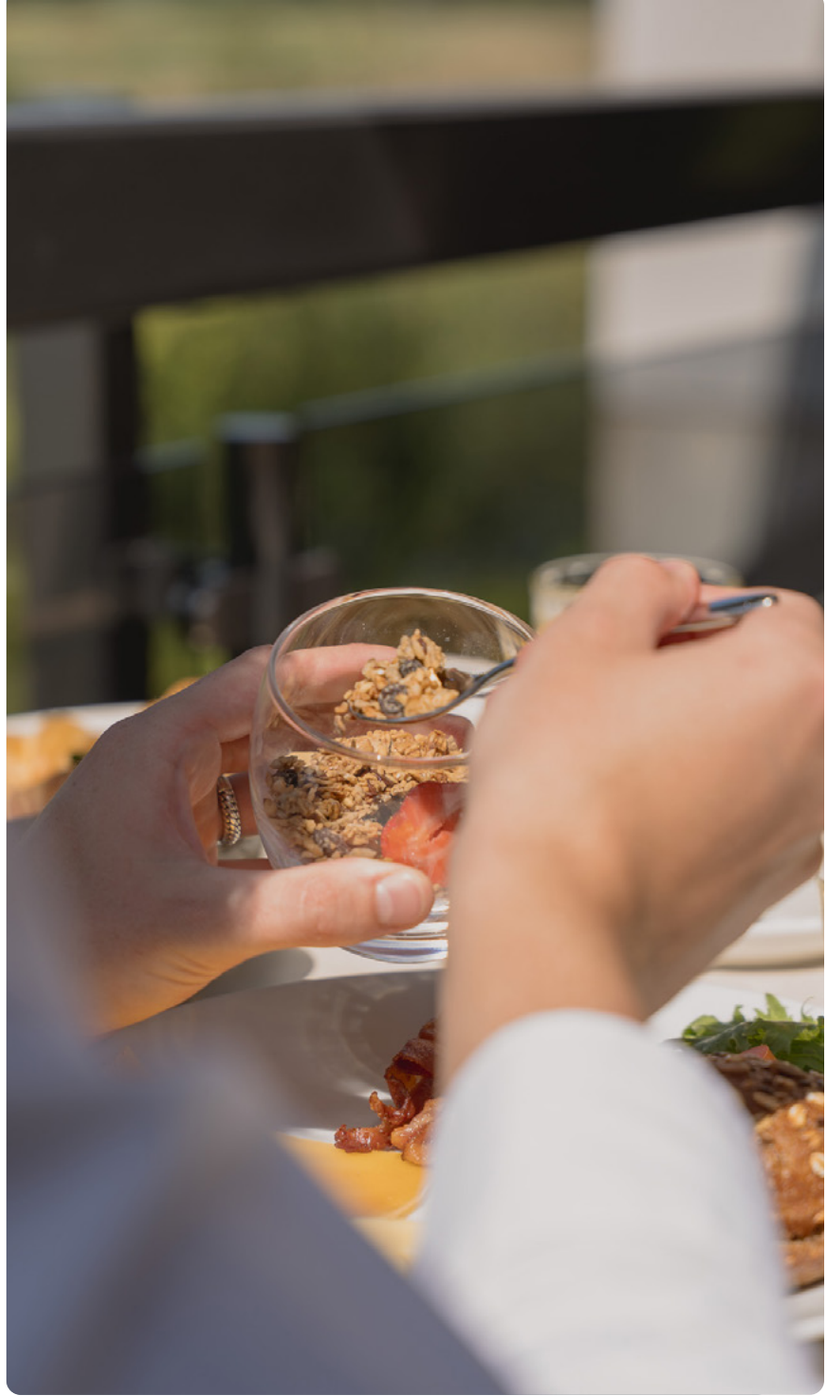
Breakfast

Your guests can create a tasteful and balanced breakfast from our buffet, with organic bread varieties, daily changing toppings and fresh regional products.

Our breakfast chef prepares egg dishes on-site using Rondeel eggs, sourced from hens with the Beter Leven quality mark. Fresh fruit, seeds and nuts also contribute to a conscious start to the day.

The buffet is completed with high-quality choices such as Dammann Frères tea, Illy coffee and fruit juices.

20.00 per person



Lunch buffet

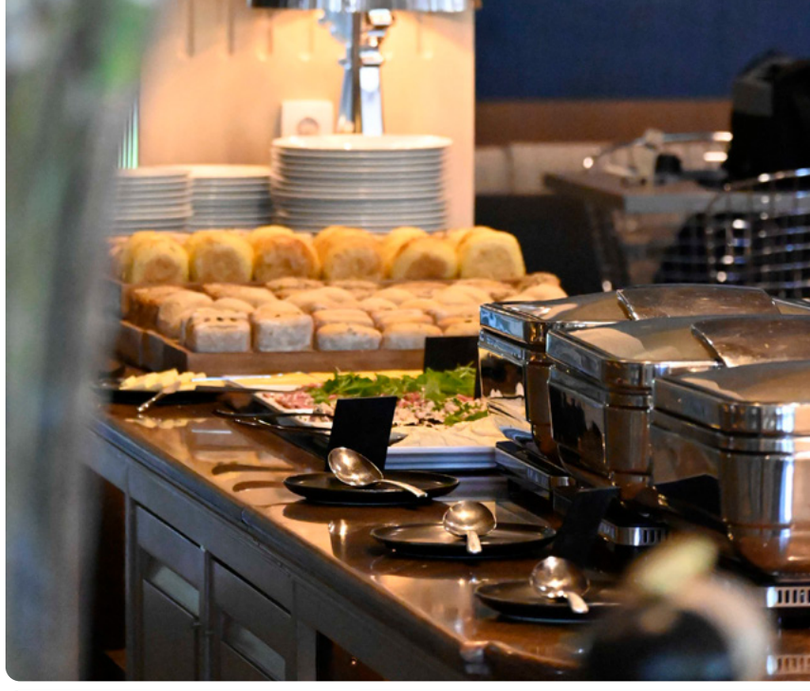
Your guests can create a healthy and flavourful lunch from our extensive buffet. The selection includes luxury bread varieties, including gluten-free options, various cheeses, charcuterie, a salad buffet, daily changing soups and hot dishes.

We work with regional products and organic ingredients wherever possible. Our kitchen team prepares fresh salads live for your guests and makes homemade vegetable and fruit juices.

To finish, we serve desserts and luxury cakes from Patisserie De Rouw. The drinks selection includes organic milk, fruit juices, iced water, Dammann Frères tea and Illy coffee.

The lunch buffet is served in our restaurant.

36.00 per person



Meeting lunches

Lunch De Ruwenberg

Bread & wraps
Luxury sandwiches, wraps and rolls, generously filled with fish, cold cuts and vegetarian spreads.

Snack
Sausage roll (vegetarian option available)

Drinks
Orange juice

32.50 per person

Lunch deluxe

Bread & wraps
Luxury sandwiches, wraps and rolls, generously filled with fish, cold cuts and vegetarian spreads.

Salad
Daily changing small salad

Snack
Daily changing snack, such as a sausage roll, spring roll, quiche or cheese pastry.

Drinks
Orange juice and smoothie.

36.00 per person

A tasteful break

Sweet treat

Enjoy something delicious from the region during your coffee break. Choose, for example, a Bossche Bol from bakery Jan de Groot in Den Bosch or luxury pastries from Patisserie De Rouw.

The Bossche Bol is a classic treat: filled with cream and covered with a rich layer of chocolate. Patisserie De Rouw creates delicious cakes and pastries in various shapes and sizes.

On request, the pastries can be personalised with your company logo.

Bossche Bol
From 5.50

Pastries from Patisserie De Rouw
On request

Energy for the next session

Chef's Favorites

During the meeting break, our chef serves a surprising savoury and healthy snack. A tasteful moment to give your guests new energy and continue the meeting with fresh focus.

Would the group prefer a vegetarian option? Please let us know in advance.

7.00 per person

Wind down and relax

Bites & drinks

End your meeting in a relaxed and tasteful way at our bar. Whether it is a short drink after a meeting or an extended informal moment with colleagues and business relations, we provide suitable bites, quality drinks and a welcoming atmosphere. A relaxed way to conclude and continue the conversation.

Bites De Ruwenberg

- Mini bell peppers filled with cream cheese
- Vegetable sticks with hummus
- Salty snacks and nuts
- Assorted hot snacks

14.50 per person

Mixed hot snack platter

- 2 bitterballen
- 2 veal croquettes
- 2 cheese soufflés
- 2 bami bites
- 2 chicken bites
- 2 mini frikandelletjes

18.00 per portion

Bites deluxe

- Aged cheese with honey mustard dip
- Mini bell peppers filled with cream cheese
- Vegetable sticks with hummus
- Salty snacks and nuts
- Luxury mini carpaccio wrap
- Assorted hot snacks

19.00 per portion

Unlimited drinks standard
Beers, house wines and soft drinks.

1 hour of drinks	**22.50 p.p**
2 hour of drinks	**32.50 p.p**
3 hour of drinks	**38.50 p.p**
4 hour of drinks	**45.00 p.p**
5 hour of drinks	**50.00 p.p**

Unlimited drinks deluxe
Everything included in the standard package, complemented by cocktails and spirits.

1 hour of drinks	**32.50 p.p**
2 hour of drinks	**42.50 p.p**
3 hour of drinks	**50.00 p.p**
4 hour of drinks	**57.00 p.p**
5 hour of drinks	**65.00 p.p**

Well on your way

Take-Away

Even after your meeting, we are happy to take good care of your guests. With our take-away options, you can give participants something practical and well-presented for the road, ideal for a long travel day or a busy programme.

On the road
- Energy bar
- Bottle of water
- Apple

12.50 per person

Picnic basket
Excluding drinks
- Beemster cheese with coarse mustard
- Nuts
- Olives
- Vegetable chips
- Thinly sliced Parma ham

13.50 per person

Lunch package
- Two sandwiches
- Muesli bar
- Bottle of water
- Bottle of apple juice
- Fresh fruit

19.50 per person

Enjoy a culinary evening

À la carte dinner

After an intensive meeting, dinner is the perfect moment to relax together and end the day tastefully. With your multi-day package, our daily changing 3-course surprise menu is included.

For the main course, you can choose from meat, fish or vegetarian. Our kitchen works with sustainable and seasonal ingredients, ensuring that each menu reflects the moment and the quality of the season.

Do you have dietary requirements, special preferences or would you like to add your logo to the menu? Let us know. We will be happy to think along with you and provide a fitting culinary experience.

3-course dinner served:	**49.50 p.p.**

Wine pairings

3-course wine arrangement	**22.50 p.p.**
3-course wine arrangement deluxe	**+7.00 p.p.**
4-course wine arrangement	**30.00 p.p.**
4-course wine arrangement deluxe	**+7.00 p.p.**

Tip: local Wijngoed WOLF wines
Wijngoed WOLF is located 2 km from De Ruwenberg and has been producing high-quality, sustainable wines since 2016.

Read more at **wijngoedwolf.nl**

Prices and availability on request.

Informal dining with plenty of choice

Dinner buffets

Our dinner buffets are ideal for groups who want to enjoy an extensive, informal meal with plenty of choice. Your guests can create their own dinner, while our kitchen provides flavourful dishes with seasonal products and recognisable quality.

Dinner buffet De Ruwenberg

Cold
Bread with various dips | extensive salad bar | assorted toppings | dressings

Hot
Grilled corn-fed chicken with Vadouvan sauce | fresh seasonal fish with a matching sauce | ravioli funghi with sautéed spinach and truffle sauce | mashed potatoes | fresh seasonal vegetables

Dessert
Daily changing homemade dessert

47.00 per person
from 20 persons

Dinner buffet deluxe

Cold
Bread with various dips | salad buffet | grilled vegetable salad with hummus and pumpkin seeds | vitello tonnato | carpaccio

Hot
Grilled beef steak, truffle sauce, sweet and sour red onion, fresh herbs | fresh seasonal fish with a matching sauce | ravioli funghi with sautéed spinach and truffle sauce | mashed potatoes and Roseval potatoes | fresh seasonal vegetables

Dessert
Assorted homemade treats | fruit

51.00 per person
from 20 persons

Barbecues

End your meeting in style with a BBQ in our garden. A relaxed and tasteful choice for spring and summer meetings, where your guests can enjoy dishes from the OFYR and Green Egg, an extensive salad buffet and homemade desserts.

The BBQ season runs from **1 May to 22 September**.
The BBQ can be extended with seafood dishes for an additional 2.00 euro per person.

BBQ De Ruwenberg

Salad buffet
Extensive salad bar | bread with various dips

OFYR
Hamburger with BBQ sauce | marinated chicken thigh with aioli | corn on the cob

Green Egg
Homemade pulled pork with BBQ rub | Roseval potatoes with lemon

Dessert
Two homemade desserts

49.00 per person
from 20 persons

BBQ deluxe

Salad buffet
Extensive salad bar | bread with various dips

OFYR
Catch of the day | Marinated chicken thigh with aioli | Corn on the cob | Vegan chili sin carne

Green Egg
Beef with chimichurri sauce | Black Angus hamburger

Dessert
Dessert buffet with various sweet treats and fruit

58.00 per person
from 20 persons

Fingerfood & Streetfood

For meetings with an informal and dynamic atmosphere, we offer various culinary concepts. From refined fingerfood dishes to worldly streetfood and extensive food stations: your guests can taste, discover and move around freely while networking.

Fingerfood
An accessible and informal lunch or dinner option with small dishes that can easily be served standing or during a meeting. This menu consists of small dishes, like:

Filled sandwiches | sandwiches | wraps | soup | sausage roll | quiche | apple pie

36,00 per person
From 20 persons

Streetfood
A worldly and surprising concept with small dishes full of flavour. Ideal for an informal setting in which guests can taste a variety of dishes, such as:

Small poké bowl with fish or meat | mini Caesar salad served in a lettuce leaf | gyoza | yakitori skewers | gua bao bun with fried shrimp | Mexican beef with guacamole, crème fraîche and nachos

53.00 per person
from 20 persons

All of the above snacks can also be made in a vegetarian version

World food stations
For larger groups, we create a lively culinary setting with various food stations. Guests choose what they would like to enjoy and experience several worldly flavours during one meeting.

Various poké bowls with fish or in a vegetarian version.

Mini Black Angus burger, also available vegetarian, with various toppings and wedges.

Chicken thigh satay with peanut-coconut sauce, sweet and sour vegetables and prawn crackers.

Beef with celeriac cream, truffle sauce and potato tartlet.

Wraps and tacos with Mexican toppings.

Extensive dessert buffet with ice cream.

75.00 per person
from 100 persons

Culinary enjoyment and networking in an informal setting

Walking dinner

During a walking dinner, six culinary dishes are served in a relaxed setting. This creates a natural balance between good food, meeting and networking, making it ideal for business dinners, client events and multi-day meetings.

Walking dinner spring/summer

Course 1
Carpaccio| Parmesan cheese | pumpkin seeds | herb salad | truffle mayonnaise

Course 2
Shrimp | curry cake | sweet and sour cucumber | Japanese mayonnaise | spring onion and soy glaze

Course 3
Warm Caprese | roasted tomato | mozzarella | olive crumble | basil oil

Course 4
Tom Kha kai soup | oriental vegetables and coconut crumble

Course 5
Italian-marinated beef | potato tartlet | sage sauce and green asparagus

Course 6
Strawberry Romanoff | meringue | strawberry gel and atsina

65.00 per person
from 50 persons

Walking dinner autumn/winter

Course 1
Old cheese bitterball | beetroot couscous | grilled portobello | truffle espuma | purple shiso | beetroot crémeux and beetroot gel

Course 2
Carpaccio | Parmesan cheese | pumpkin seeds | herb salad and truffle mayonnaise

Course 3
Shrimp | curry cake | sweet and sour cucumber | Japanese mayonnaise | spring onion and soy glaze

Course 4
Creamy parsnip soup with chives and smoked eel

Course 5
Slow-cooked veal stew with mashed potatoes | truffle sauceand potato chips

Course 6
Vanilla | yuzu | white chocolate | brioche parfait and tuile

65.00 per person
from 50 persons

De Ruwenberg

Ruwenbergstraat 7
5271 AG Sint-Michielsgestel
073 55 888 88
reserveringen@ruwenberg.com

www.ruwenberg.com ↗ **Request a quote** ↗

5,000+ trees planted!

We warmly welcome you to De Ruwenberg Estate.

Simone

Meike

Bas

Elke