

FLETCHER  TROUWEN

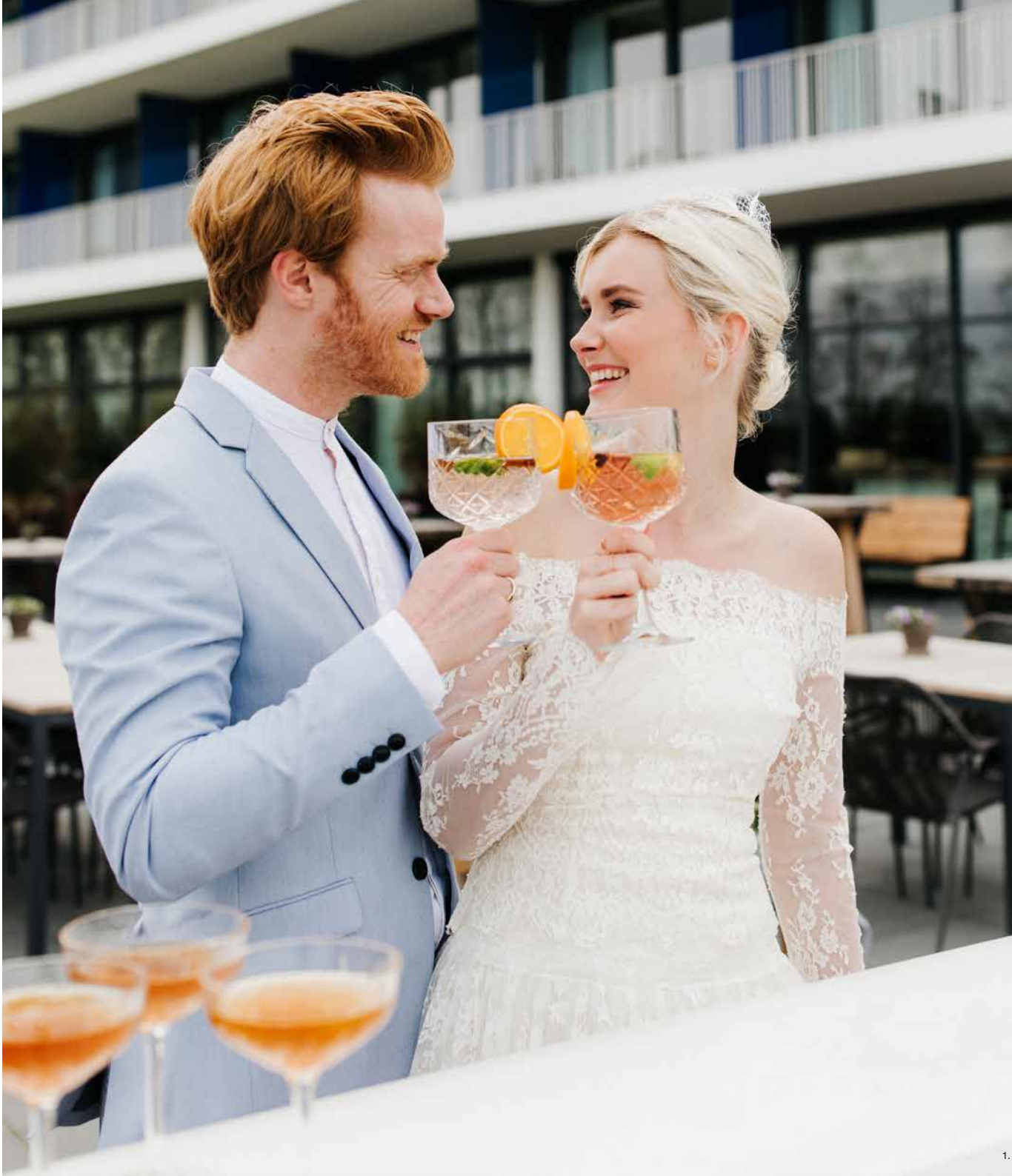
Wedding Foodbook



Scan and check current prices!

Table of contents

- 04 Introduction
- 06 Brunch
- 07 High Tea
- 08 Lunch
- 12 Dinner
- 18 Beverage packages
- 20 Reception packages
- 21 Evening party packages
- 22 Bites
- 23 Late night snacks



Wedding

Congratulations on your engagement! The preparations for your big day are well under way. Besides our unique wedding venues, Fletcher Hotels offers the most varied, culinary arrangements to suit your wedding day. On this special day, everything has to be taken care of down to the very last detail and we happen to be experts in this area. Perhaps you already have a clear idea of the appetisers to be served during the reception and the menu for the wedding dinner. Or you might still be in the orientation phase and you're simply looking for inspiration. No matter where you are in the preparation process, we are happy to help.

This food book is intended to serve as a starting point to infuse your wedding day with culinary delights. Whether it concerns a carefully composed lunch, a reception, dinner or smashing party – with us, the possibilities are endless. Do you have any special requests or ideas? Let us know, we will gladly discuss them with you to create the perfect culinary arrangement for your special day. We have put together several packages. Scan the QR code on the pages for an overview of current prices. This way, you can be inspired and – very importantly – get an idea of the costs involved. We will gladly make you a tailor-made offer.

We wish you all the best with all the preparations for your wedding day. We hope to accompany you on this part of your journey and join in the excitement.

Wendy Kloos-Schrauwen

Manager Fletcher Weddings

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Brunch

Wedding Brunch

(minimum of 20 persons)

- Soup of the day
- A variety of fresh buns and soft rolls
- Croissants and sweet pastries
- Assorted meats and cheeses
- Confectionary
- Boiled eggs, scrambled eggs and bacon
- Egg salad with smoked chicken
- Pasta salad with mozzarella and basil
- Smoked salmon
- Raw vegetables with various kinds of dressing
- Rice, potato and seasonal vegetable garnish
- Chicken thighs with cashew nuts and sweet and sour sauce
- Steamed vegetables with fish
- Vegetable quiche with various cheeses
- Fresh-cut fruit
- Farmer's yoghurt
- Assorted home-made pastries
- Unlimited coffee and tea
- Unlimited milk and buttermilk
- Various fruit juices

Suggested extras:

- Fried prawns with garlic
- Fried steak tips



High Tea

High Tea Classic

- Glass of soup
- Assorted sandwiches and mini rolls
- Scrambled eggs with smoked salmon
- Mini muffins
- Home-made scones
- Marmalade
- Cream
- Lemon curd
- Pralines
- Assorted pastry bites
- Unlimited assorted teas
- Unlimited coffee

High Tea Royale

- Glass of soup
- Assorted sandwiches and mini rolls
- Cottage cheese with Parma ham
- Bun with tomato salsa and goat's cheese from the oven
- Mini quiche
- Salmon and quinoa salad
- Mini muffins
- Home-made scones
- Marmalade
- Cream
- Lemon curd
- Pralines
- Assorted pastry bites
- Butter biscuits
- Assorted teas
- Unlimited coffee

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Lunch

Lunch Classic

Served:

- 2 luxury sandwiches
- Soup of the day

Suggested extras:

- Croquette sandwich
- Sausage roll
- Cheese roll
- Mini quiches (3 pcs)
- Fruit salad with yoghurt

Wedding Lunch

(minimum order of 20 persons)

Presented as a buffet:

- Rustic bread topped with:
 - Tuna salad with capers
 - Smoked salmon with a Greek yoghurt and cucumber spread
 - Carpaccio with rocket and seed mix
 - Brie with roasted walnuts
 - Farmer's cheese
- Fruit salad
- Coffee and tea
- Milk and buttermilk

Suggested extras:

- Home-made granola bowl with fruit
- Mini Caesar salad
- Soup of the season



Lunch

Lunch Buffet Classic

(minimum of 20 persons)

- Soup of the day
- Assorted types of bread
- Assorted types of charcuterie
(farmers' ham, chicken breast, roast mince, etc.)
- Assorted sliced cheese
(goat's cheese, young cheese, old cheese, etc.)
- Confectionary
- Mixed salad
- Hand fruit
- Yoghurt
- Home-made granola
- Hot appetiser
- Coffee and tea
- Milk, buttermilk and fruit juices

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Lunch

Lunch Buffet Royale

(minimum of 20 persons)

- Soup of the day
- Assorted types of bread
- Assorted types of charcuterie
(farmers' ham, chicken breast, roast mince, etc.)
- Assorted sliced cheese
(goat's cheese, young cheese, old cheese, brie, etc.)
- Confectionary
- Mixed salad
- Various mixed salads
- Assorted raw vegetables
- Hand fruit & fresh-cut fruit
- Yoghurt & quark
- Home-made granola
- Hot appetiser
- Pasta dish
- Various hot fish, meat and vegetarian dishes
- Coffee and tea
- Milk, buttermilk and fruit juices

Tip

Lunch with a twist? Opt for a Walking lunch. A lunch without fixed seats, where everyone can walk around. Several small culinary dishes are served as several courses.



Lunch

Lunch Buffet Royale Vegetarian

(minimum of 20 persons)

- Soup of the day
- Assorted types of bread
- Grana Padano cheese, goat's cheese, feta cheese or mozzarella
- Tomato tapenade
- Home-made hummus
- Tomato tartare and avocado spread
- Mixed green salad
- Mixed salad
- Assorted raw vegetables
- Hand fruit & fresh-cut fruit
- Yoghurt & quark
- Home-made granola
- Vegetarian Dutch croquettes
- Vegetable quiche with goat's cheese
- Bulgur with seed mix
- Provençal vegetable stew
- Coffee and tea
- Milk, buttermilk and fruit juices

Walking lunch

(minimum of 20 persons)

- Soup of the day
- Multigrain bun with ham and cream cheese
- Multigrain bun with smoked salmon and mustard cream
- Wrap with carpaccio, rocket and Parmesan cheese
- Croquette sandwich (vegetarian also possible)
- Mini skewers in satay sauce
- Greek yoghurt with home-made granola, honey and fruit
- Fruit salad
- Coffee and tea
- Milk, buttermilk and fruit juices

Dinner

Dinner Buffet Classic

(minimum of 20 persons)

Starter

- Thick curry soup with chicken
- Clear broth of corn-fed duck with a garnish of omelette strips

Main course

- Traditional Russian salad and salmon salad
- Ham and pork fricandeau
- Ardennes ham with grilled pineapple
- Provençal beef stew
- Pork medallion with stroganoff sauce
- Meatballs with peanut sauce and cashew nuts
- Tender free-range chicken stew with bell pepper
- Roast potatoes with mixed herbs
- Fresh seasonal vegetables
- Chips and rice
- Raw vegetable salad
- Baguette with butter and herb butter
- Various condiments

Dessert

- Vanilla ice cream with flambéed cherries and whipped cream



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Dinner

Dinner Buffet Royale

(minimum of 20 persons)

Starter

- Twice-cooked oxtail soup with raw ham and chives

Main course

- Salad platter with dressed Norwegian prawns, mussels (seasonal*), haricot verts and green asparagus
- Poached salmon fillet garnished with saffron cream
- Niçoise Salad with pieces of tuna fillet
- Cream cheese mousse on grilled chicken breast on a bed of apricot compote
- Thinly sliced roast beef with a cranberry compote
- Salad of pomodoro tomatoes, mozzarella, basil and olives
- Various types of bread with butter and tapenades
- Thinly sliced veal loin drizzled with unpressed pure olive oil, pecorino cheese and dried tomatoes
- Fried beef tenderloin with a garnish of mushrooms and courgette
- Veal stew with mushrooms and basil
- Poached fish topped with a mild lobster sauce
- Assorted raw vegetables
- Potato and seasonal vegetable garnish
- Various condiments

Dessert

- Spiced crème brûlée with ice cream

* June to October

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Dinner

Dinner Buffet Excellent

(minimum of 20 persons)

Starter

- Light soup of fennel with garlic oil and raw ham

Main course

- Salad of cold marinated prawns in a citrus dressing
- Niçoise Salad with tuna, soft-boiled eggs, crispy brioche and anchovies
- Smoked salmon with crème fraîche, capers and red onion
- Dried and matured beef rib-eye with roasted cherry tomatoes, marinated olives, pine nuts and tarragon oil
- Glazed and thinly sliced Irish ham on the bone with honey and mustard
- Braised veal stew with Roseval potatoes, truffle tapenade and Grana Padano
- Poached plaice rolls drizzled with lobster bisque
- Roast beef medallions with pearl onion confit, rosemary and polenta
- Lasagne of forest mushrooms, Friesian goat's cheese and King boletes

Dessert

- Caramel panna cotta with layer cake (spekkoek) and chocolate ice cream



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Dinner

Barbecue Buffet Classic

(minimum of 20 persons)

The meat dishes below are freshly prepared on-site on the barbecue by our chef.

- Spareribs
- Pork belly
- Shashlik skewers
- Vegetable skewers
- Russian salad
- Potato salad
- Mixed green salad
- Baguette with herb butter
- Various (cold) sauces (cocktail sauce, satay sauce, garlic sauce)

Barbecue Buffet Royale

(minimum of 20 persons)

The meat and fish dishes below are freshly prepared on-site on the barbecue by our chef.

- Roast tomato soup with basil
- Hamburgers (vegetable burgers as a vegetarian option)
- Spareribs
- Chicken skewers
- Vegetable skewers
- Marinated steak
- Prawn skewers
- Dorade
- Russian salad
- Potato salad
- Baguette with herb butter
- Various (cold) sauces (cocktail sauce, satay sauce, garlic sauce)



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Dinner

Served Dinners

- 3-course dinner
Starter, main course and dessert
- 4-course dinner
Starter, entremets, main course and dessert
- 5-course dinner
Starter, soup, entremets, main course and dessert

Inspirational Dinner Dishes

Put together your own dinner with these delicious dishes. Prefer a different dish? We will help you to put together the perfect wedding dinner.

- Starters*
- Smoked salmon lasagne with spinach cream, red beet foam and herb lettuce
 - Fish terrine with a variety of smoked fish and a mustard dressing
 - Cannelloni of smoked trout with curry, cucumber salsa and mixed salad
 - Beef carpaccio with shaved Grana Padano and green basil pesto

- Entremets*
- Home-made spring roll filled with mango chutney and prawn
 - Hot wrap filled with ratatouille and plucked beef tenderloin



Dinner

- Main courses*
- Fillet of haddock baked on the skin on fennel risotto, VSOP Cognac and white butter sauce
 - Baked beef medallion with celeriac, almond potato green vegetables and coarse mustard gravy
 - Roast guinea fowl with parsnips, candied potato, seasonal vegetables and poultry sauce
 - Cod fillet with a mousseline of saffron, young green peas and beurre blanc

- Choice of dessert*
- Coffee liqueur panna cotta
 - Dark chocolate brownie and ice cream
 - Vanilla-pear panna cotta with Doyenné du Comice and pear sorbet
 - Stracciatella parfait with Greek yoghurt
 - Crème Anglaise of coconut milk, dark rum and ice cream

Suggested extras
Dessert buffet

Walking & Sharing dinner

- Inspiration:*
- Sharing platter with various starters, bread and spreads
 - Soup of the day
 - Seasonal risotto
 - Beef steak with truffle gravy
 - Sharing platter with various cheeses
 - Chocolate dessert

Beverage packages

- 1-hour Dutch drinks selection
- 2-hour Dutch drinks selection
- 3-hour Dutch drinks selection
- 4-hour Dutch drinks selection
- 5-hour Dutch drinks selection

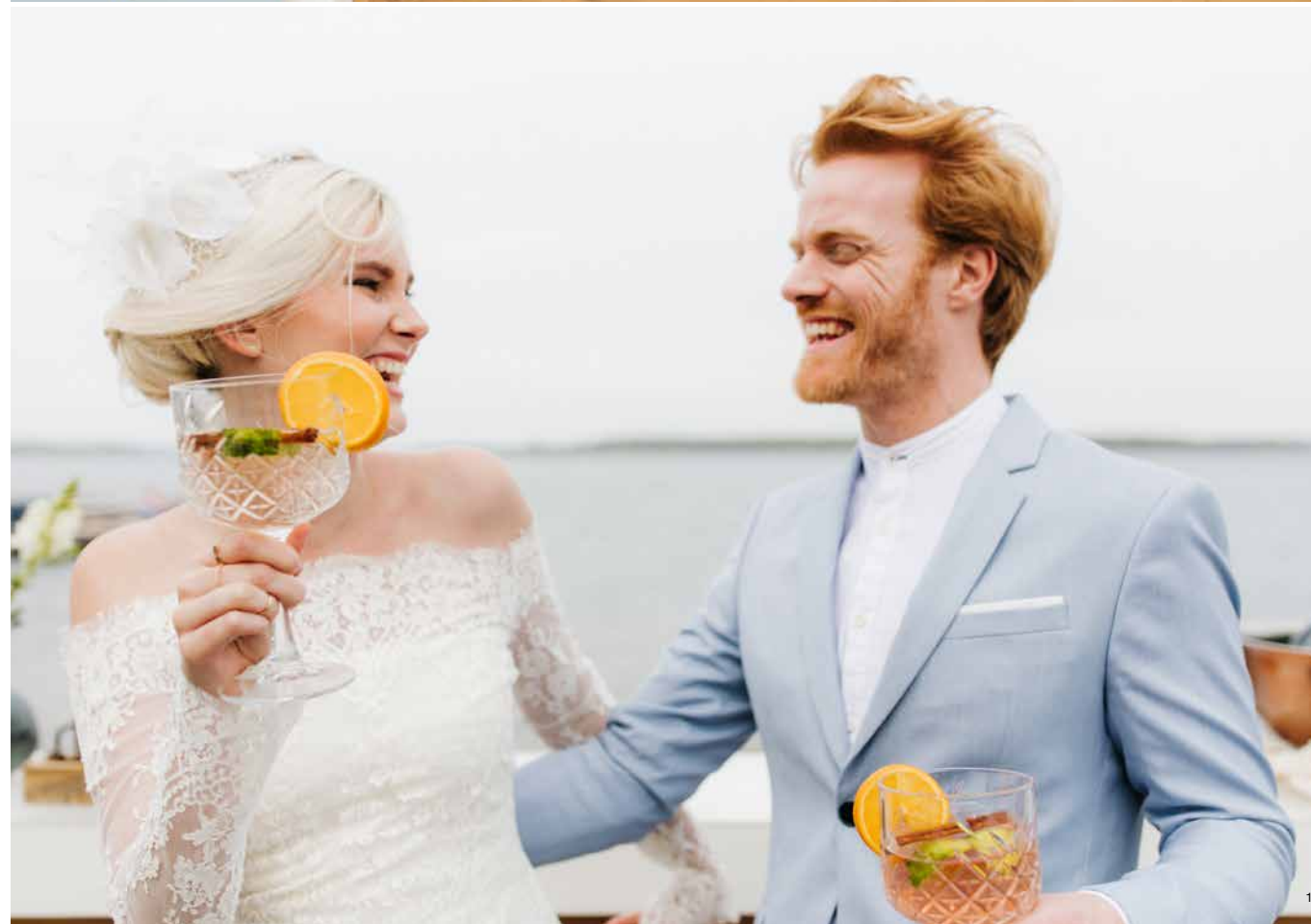
Extension of reception or evening party package
per person per 30 minutes
Surcharge for foreign spirits
per person per 30 minutes

The Dutch drinks selection includes:

- Hot beverages (coffee, tea)
- Soft drinks and juices
- Water
- Tap Bavaria pilsner
- Fletcher's Cuvée (red, white and rosé)
- Port, Sherry, Vermouth, Dutch Gin, Vieux, Beerenburg, eggnog

Drinks charged on the basis of actual consumption

Instead of all-in drinks packages, it is possible to pay for the drinks consumed afterwards. This is subject to the current beverage prices.



Reception packages

2 hours Classic

- Reception with a glass of Fletcher's Bubbles
- Unlimited drinks from the Dutch drinks selection
- 2 x fried appetisers
- 1 x cold appetisers

Royale

- Reception with a glass of Fletcher's Bubbles
- Unlimited drinks from the Dutch drinks selection
- Salted nut mix on the table
- 2 x fried appetisers
- 2 x cold appetisers

Excellent

- Reception with a glass of Fletcher's Bubbles
- Unlimited drinks from the Dutch drinks selection
- Luxury nibbles and nuts on the table
- 3 x fried appetisers
- 3 x cold appetisers

Superior

- Reception with a glass of champagne
- Unlimited drinks from the Dutch drinks selection
- Luxury nibbles and nuts on the table
- Marinated olives
- 3 x hot appetisers
- 3 x cold appetisers



Evening party packages

4 hours Classic

- Reception with a glass of Fletcher's Bubbles
- Unlimited drinks from the Dutch drinks selection
- Salted nut mix on the table
- 2 x fried appetisers
- 2 x cold appetisers

Royale

- Reception with a glass of Fletcher's Bubbles
- Unlimited drinks from the Dutch drinks selection
- Luxury nibbles and nuts on the table
- 3 x fried appetisers
- 3 x cold appetisers
- A bag of chips to call it a night

Excellent

- Reception with a glass of Fletcher's Bubbles
- Unlimited drinks from the Dutch drinks selection
- Luxury nibbles and nuts on the table
- 4 x fried appetisers
- 4 x cold appetisers
- A bag of chips to call it a night

Superior

- Reception with a glass of champagne
- Unlimited drinks from the Dutch drinks selection
- Luxury nibbles and nuts on the table
- Marinated olives
- 3 x hot luxury appetisers
- 3 x cold luxury appetisers
- A bag of chips to call it a night

Bites

Table garnishes

Luxury nuts	(approx. 4 persons)
Bar mix	(approx. 4 persons)
Marinated olives	(approx. 4 persons)
Appetiser platter (olives, cheese twists, nuts)	(approx. 4 persons)

Socialisers

Cheese and sausage (Dry sausage, dried ham and young cheese)	(approx. 4 persons)
Cheese platter (Grana Padano, young cheese, old cheese)	(approx. 4 persons)
Nachos (avocado and tomato salsa)	(approx. 4 persons)
Bread platter (with assorted spreads)	(approx. 2 persons)

Bitterballs	(8 pcs)
Vegetarian bitterballs	(8 pcs)
Beetballs (vegetarian)	(8 pcs)
Mixed fried appetisers	(12 pcs)

Fish platter (Smoked salmon, smoked trout, crayfish, fresh bread, various sauces, fennel and radishes)	(approx. 4 persons)
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Sweets

Chocolate muffin
Vegan chocolate brownie
Tasty treats to go with coffee (brownie, gingersnap, pralines, etc.)
Petit four*

**Can also be personalised with your own picture. Ask the venue about the possibilities.*

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Bites

Cold appetisers

Classic appetisers (E.g. steak tartare on toast, salmon on toast, vegetarian wrap)
Luxury appetiser (E.g. mini quinoa feta salad, grilled vegetables with dried ham)

Hot appetisers

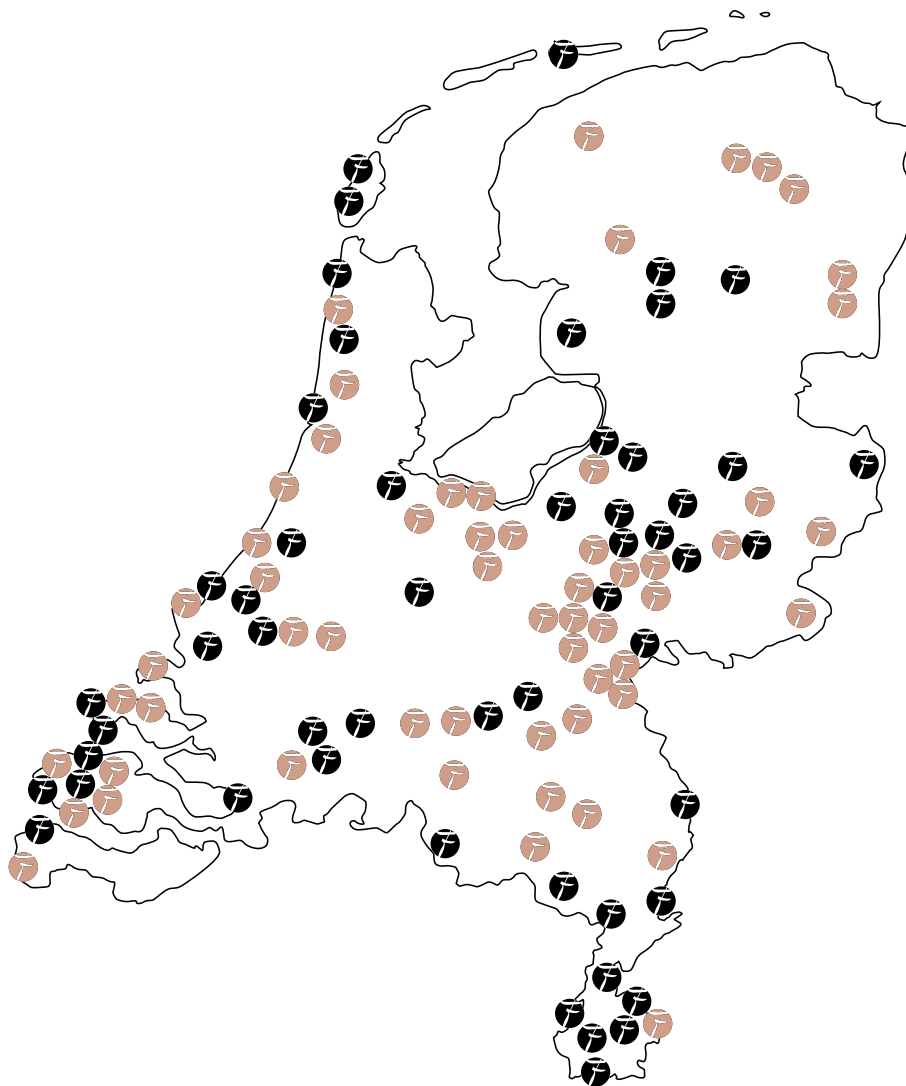
Classic appetisers (E.g. cheese, chorizo or prawn croquette)
Warm puff pastry snack
Luxury appetiser (E.g. Yakitori skewers with soy and spring onion)

Late night snacks

Chips with truffle mayonnaise
Hot ham sandwich with mustard sauce Croquette sandwich
Quiche with vegetables
Pizza slice
Mini tortilla (choice of meat, fish or vegetarian)
Yakitori skewers with soy and sesame

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For a list of all our wedding and party venues, visit: www.trouwenbijfletcher.nl



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