



FOODBOOK

Kauwgomballenfabriek 2026



Together with our partners, we make our food & beverage offerings as fair and sustainable as possible. Did you know that at our factory:

You have unlimited access to **Moyee** coffee. Moyee Coffee is forest-protecting, hand-picked, slowly dried, and roasted to perfection. Even a vegan cappuccino is an option.

Tea from **Trending Tea**, sourced through a fair purchasing process, featuring fresh teas with unique blends, and contributing to training projects for farmers and their families.

Enjoy delicious and fair cookies and sweets from **De Koekfabriek**, made by exceptional bakers who face barriers to the labor market.

You can surprise your guests with healthier snacks from **Bites We Love**.





Drink tap water that is filtered, chilled, and carbonated by **kruwtr+**. Serve your water yourself without unnecessary disposable packaging, and top it off with a flavor of your choice from **Roze Bunker**. A syrup is only made if it genuinely contributes to a better food system.

With a fully vegetarian and vegan offering, **Vegitalian & Fetch Food** contribute to a healthy and sustainable lifestyle. Thanks to the varied selection, there is something for everyone.

Enjoy fresh juices during your breakfast or lunch from **Schulp**, a local fruit grower who has been making conscious choices since 1861 to preserve the beauty that the Dutch land has to offer.

Enjoy sustainable and organic drinks, including **7Deugden beer**, **Naturfrisk**, or **The Good Wine**.

Do you have any questions about our sustainable food & beverage offerings? Let us know!



✓ BREAKFAST

Early Birds Breakfast

- Fresh croissant with butter and jam
 - Banana bread
 - Fresh juice from Schulp
- € 13,30 p.p.

Prefer a more extensive breakfast?
Ask about the options!



✓ LUNCH

Guests can enjoy their lunch both seated and standing, making it ideal for networking and catching up.

Vegetarisch 12-uurtje lunch for fewer than 15 or more than 50 people

- Well-filled wrap
 - Freshly prepared sandwich
 - Handfruit
 - Fresh juice
- € 21,45 p.p.

SIF lunch buffet for 15 to 50 people

- Well-filled wrap
 - Freshly prepared sandwich
 - Salad
 - Soup of the season
 - Handfruit
 - Sweet treats
 - Fresh juice
- € 27,90 p.p.

Lunch to go

- Freshly prepared sandwich
 - Energizer bar
 - Handfruit
 - Fresh juice from Schulp
- € 20,50 p.p.

✓ SNACKS

- Handfruit € 1,90
- Energizer: muesli bar € 3,10
- Small sweets € 4,15
(Brownie + Boterkoek)
- Sweets € 4,55
(Muffin / Cookie)
- Bites we Love savory (per pers.) € 2,85
- Bite we Love savory (per 5 pers.) € 5,70
- Soft drinks € 4,00
- Carafe Roze Bunker (8-10 pers.) € 10,75



Coffee/tea/water/cookies

Per hour: €3,40 p.p.

Daily rate from 5 consecutive hours:

€16,35 p.p.

: Vegetarian and/or vegan. Prices are excluding VAT.



Dietary requirements must be communicated at least 3 days in advance.

DINNER AT THE LOCATION

18-uurtje

Basic evening meal, perfect for small groups or a light appetite.

- Pasta of Quiche
- 1 softdrink p.p.

€21,45

Italiaans buffet from 15 pers.

Enjoy a delicious vegetarian 2- or 3-course dinner with pasta as the main course.

- 2 courses €23.20 per person (main & dessert)
- 3 courses €27,10

Chef's buffet

A delicious 2- or 3-course buffet prepared by a chef on location from caterer Ginger & Garlic.

- Price indication: €48.60–€61.55 per person, depending on the number of courses and guests.
- Also available as a walking dinner

TIP FROM SIF - NEARBY

Cooper & Cecile - Located in the Postillion Hotel- 3 min



Leo's - Located in the Leonardo Hotel - 7 min



Café tHuis aan de Amstel - 15 min



SAMPLE MENU

Tagliatelle with a sauce of various stewed mushrooms, tomato, bell pepper, zucchini, onion, garlic, thyme, rosemary, and oregano.

Served with Parmesan cheese and basil oil.

A salad of burrata, sweet cherry tomatoes, croutons, lamb's lettuce, arugula, pine nuts, and a pesto made from Parmesan, basil, cashews, garlic, olive oil, salt, and pepper.

Tiramisu made with mascarpone, egg, ladyfingers, whipped cream, coffee, Licor 43, and raspberries.



: Vegetarian and/or vegan. Prices are excluding VAT. Dietary requirements must be communicated at least 3 days in advance.

DRINKS

Drinks from 1 hour

In the room or in a common area

Selection of soft drinks, wines, and bottled beers. Served in a bucket with ice in the room or self-service directly from the cooler.

1 hour	€ 12,25 p.p.
1,5 hours	€ 18,35 p.p.
2 hours	€ 24,50 p.p.

Honesty Bar

€ on the account

In the room or in a common area

For groups up to 15 people. Place the opened bottles in the Honesty Bar and we will add them to the bill.

Other Drinks

- Gulpener 0% € 4,35
- Bier € 4,85
- Specialty Beer € 5,30
- Bottle of white wine from The Good Wine € 30,95
- Bottle of red wine from The Good Wine € 30,95
- Glass of (non-alcoholic) Cava € 7,35

APPETIZERS

✓ Snack platter – for 10 to 15 people

Vegetable chips | Vegetable crudités | Cheese | Crostini bread | 2 types of dips | Olives

€ 40,65



: Vegetarian and/or vegan. Prices are excluding VAT. Dietary requirements must be communicated at least 3 days in advance.