



**SOCIAL
IMPACT
FACTORY**

**FOODBOOK
Vredenburg 2026**

in partnership with
de **Utrechter**

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

You have unlimited access to coffee from **Bacchi**, coming from specialty coffee plantations where fair production and direct trade are key. Even a vegan cappuccino is an option.

Vegetable, fruit, and food waste is converted by **Renewi** Organics into green energy, digestate, and compost.

Enjoy delicious and fair cookies from **De Koekfabriek**, made by special bakers who face challenges entering the labor market.

Surprise your guests with plant-based mushroom ice creams from **Zwamcijsje** and sustainable bitterballen.





Did you know that at our factory:

The tap water is filtered, chilled, and carbonated by **Made Blue**. Through this partnership, De Utrechter automatically donates to Made Blue, providing up to 1,000 times more clean drinking water.

Completely vegetarian and vegan breakfast, lunch, or snacks that contribute to a good and healthy living environment. With a varied veggie(n) selection, **De Utrechter** even manages to convince the meat-eaters among us.

Enjoy fresh orange juice during your breakfast or lunch, with the orange peels collected by **Oscar Circulair**. They get a second life in the **Unwaste** soap that you use here.

Enjoy a sustainable and organic drink, with beverages including local pilsner, **Lemonaid & Charitea**, along with vegetarian and/or vegan snacks.

Did you know that every cup of coffee contributes to circularity? The coffee grounds are collected by **Oscar Circulair** and get a second life as a bio-based raw material through **Coffee Based**.

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

✓ BREAKFAST

Early Birds Breakfast

- Fresh croissant with butter and jam
 - Coffie roll
 - Fresh orange juice
- € 13,30 p.p.

Early Birds Breakfast Deluxe

- Fresh croissant
 - Fresh bread
 - Cheese
 - Jam
 - Boiled egg
 - Yogurt with granola
 - Fresh fruit
 - Fresh orange juice
 - Milk
- € 20,40 p.p.



✓ LUNCH

SIF vegetarisch 12-uurtje

In the room

- Fresh white and brown bread – generously topped, vegetarian/vegan
- Soup of the season
- Fresh fruit
- Fresh juice

€ 21,45 p.p.

Lunchbuffet between 12:00 - 13:00

In the restaurant of De Utrechter.

- Two different freshly topped sandwiches, vegetarian/vegan
 - Warm snack
 - Seasonal salad
 - Soup of the season
 - Fresh fruit
 - Fresh juice
- € 27,90 p.p.

Lunch to go

- Generously filled sandwich
 - Fresh fruit
 - Nakd energizer bar
 - Organic juice
- € 20,50 p.p.

✓ SNACKS

- Zwamcijsje or Baasbroodje
- The plant-based and delicious alternative
€ 5,30

- Börek

Puff pastry with spinach and cheese
€ 5,3

- Wrap with beetroot, goat cheese, spinach & crispy buckwheat"
 - Wrap with hummus and grilled vegetables (vegan)
- € 6,10

- Mushroom croquette sandwich € 5,30

- Cheese & arugula croquettes € 1,60
- or Veggie bites

- A small glass of seasonal soup € 6,70
- A portion of fries with mayonnaise € 5,90

- Fruit € 1,90
- Nakd - energizer bar € 3,10
- Taartjes van Vroeg € 7,20
- Sweet & Good mix € 5,10
- Soft drinks € 4,00
- Lemonaid & Charitea € 5,40

Coffee/tea/water/cookies

Per hour: €3,40 p.p.

Daily rate from 5 consecutive hours: €16,35 p.p.



: Vegetarian and vegan options. Prices exclude VAT.
Please communicate dietary requirements at least 3 days in advance.

✓ **Cannelloni with vegetarian filling**
Delicious cannelloni filled with spinach and ricotta, served with fresh bread. Fresh, healthy and flavourful (vegetarian)!
€ 19,30 p.p.

✓ **Dinerbuffet De Utrechter in the room**
Sweet potato, cherry tomatoes, broccoli & roasted pointed peppers topped with creamy ricotta & fresh arugula, served with a suitable potato garnish
Salad with homemade flatbread
Dessert: Chocolate mousse
€ 33,20 p.p.

DINING AT DE UTRECHTER

Culinary, social, and something for everyone

In the restaurant of De Utrechter, you can enjoy unlimited small dishes for a fixed price. For groups of 8 or more, they serve a selection of dishes from the kitchen. This way, there is a nice variety and no one needs to order individually. Guests can eat their own dishes or share them with others if they wish. There is a wide selection of vegetarian and vegan dishes.

Walking dinner

The Chef's menu is also available as a walking dinner, either in the restaurant or in our Eventspace. Ideal for informal gatherings and groups who like to move around and chat. €47,10



✓ Vegetarian and vegan options. Prices exclude VAT. Please communicate dietary requirements at least 3 days in advance.

DRINKS

Drink package

In the restaurant or Eventspace

- 1 hour € 15,95 p.p.
- 1.5 hours € 22,30 p.p.
- 2 hours € 28,55 p.p.

De Utrechter serves unlimited soft drinks, house wines, and draft beers (non-alcoholic draft beer is also available).

Drinks after your meeting

In the room

Selection of soft drinks, house wines, and regular beer served in a bucket with ice for 1 hour
(2 to 2.5 drinks per person)

€ 12,25 p.p.

Other drinks

- Glas Cava € 7,35
- Hertog Jan 0.0% € 3,75
- Locale Pilsener € 4,30
- Bottle of white wine € 30,95
- Bottle of red wine € 30,95

APPETIZERS

✓ Green snack platter – for 10 to 15 people

Bread from Vroeg | dip | local cheeses | rescued fruit jam | house-marinated olives | chips from De Goey-Koot | grissini | marinated artichokes

€ 40,60

✓ Green fried snack assortment – 16 pieces

Oyster mushroom bitterballen | vegetable bites | cheese & arugula croquettes € 28,10

✓ Additional appetizers

- Bread – dips (4 pers) € 8,80
- Olives € 6,30
- De Goey-Koot chips € 4,35
- Vegetable bites – 6 pieces – with mustard € 5,50
- Cheese & arugula croquettes – 4 pieces – mustard € 7,85
- Oyster mushroom bitterballen- 6 pieces- with mustard € 11,25

