

MEETINGS & EVENTS MENU



Bleyenborg

BLËR

LIBERATING
KARAOKE

ALL PRICES ARE EXCLUSIVE OF VAT

BORREL & BITES

GIMME! SNACKS

6.5

Fried tortilla chips, guacamole & pico de gallo
Bitterballen
Cheese sticks
Torpedo shrimps

IT'S RAINING SNACKS

9.5

Bread & aioli
Fried tortilla chips, guacamole & pico de gallo
Bitterballen
Cheese sticks
Torpedo shrimps
Spring rolls

HUNGRY LIKE A WOLF

11.5

Bread & aioli
Fried tortilla chips, guacamole & pico de gallo
Bitterballen
Cheese sticks
Torpedo shrimps
Veggie gyoza
Spring rolls

GET YOUR VEGGIE ON

6.5

Bread & aioli
Fried tortilla chips, guacamole & pico de gallo
Veggie bitterballen
Cheese sticks
Spring rolls

GET YOUR EXTRA VEGGIE ON

9.95

Bread & aioli
Fried tortilla chips, guacamole & pico de gallo
Veggie bitterballen
Cheese sticks
Veggie gyoza
Spring rolls

BITE ME!

15.75

Bread & aioli
Charcuterie & olives
Fried tortilla chips, guacamole & pico de gallo
Bitterballen
Spring rolls
Cheese sticks
Torpedo shrimps
Veggie gyoza

LATE NIGHT SNACKS

Price per person

Straight up fries	4.5
With vegan mayo	
Truffle fries	6
Truffle mayo & parmesan	
Beef Slider	6.5
With a crispy onion ring	
Fish Slider	7
Homemade with wakame and spinach	
Celeriac Slider VEGAN	7
Homemade with grenadine onions	



SET MENU

Your choice of 4 dishes
Served with a selection of sides
From 15 to 50 people

VEGGIES

VEGAN SPRING ROLLS VEGGIE
mango, cucumber, cabbage & coriander

EGGPLANT TARTARE VEGGIE
With goat cheese and miso cream

GREEN CURRY VEGAN
Homemade fresh Indian curry

FISH CRAB CAKES

Homemade with a mango dip

BEET-CURED PINK SALMON

With a sauce of yoghurt, parsley, dill & lime

MEAT

CLASSIC STEAK TARTARE

The classic, what do we need to say more?

IBERICO FINGERS

Boneless spare ribs in a genius marinade

GRILLED BAVETTE

Grilled in our Mibrasa, with salsa verde

Price per person 29.5
Dessert option 5.5

SIDES

KEWPI FRIES VEGGIE
Kewpi-mayonaisse & Furikake

GRILLED BROCCOLINI VEGAN
Chargrilled with garlic & chili oil

EDAMAME SALAD VEGAN
Masclun, haricots verts & vinagrette

FLUFFY COCONUT LIME RICE VEGAN
Served with spring onions

SWEETS

CHOCOLATE ORANGE CAKE VEGAN
Homemade and lovely

CREME BRULEE



WALKING DINNER

From 50 to 150 people

4 Dishes 29

5 Dishes 34

6 Dishes 37

VEGAN SPRING ROLLS VEGGIE

mango, cucumber, cabbage & coriander

CELERIAC SLIDER VEGAN

Homemade with grenadine onions

EGGPLANT TARTARE VEGGIE

With goat cheese and miso cream

TRUFFLE FRIES VEGGIE

Truffle mayo & parmesan

CRAB CAKES

homemade with a mango dip

FISH SLIDER

Homemade with wakame and spinach

TUNA TATAKI

With passion fruit foam (+ 2.5)

BEET-CURED PINK SALMON

With a sauce of yoghurt, parsley, dill & lime

IBERICO FINGERS

With pickled zucchini and hoisin shallot dip

BEEF SLIDER

With a crispy onion ring

COFFEE CHICKEN

Grilled freshly marinated chicken thighs

CHOCOLATE ORANGE CAKE VEGAN

Homemade and lovely



BUFFET

From 30 people

CHIQUITITA BUFFET

25

Choice of 2 salads, 2 mains, 1 rice & 1 veggie

SUPER TROUPER BUFFET

30

Choice of 2 salads, 3 mains, 1 rice, 1 veggie & 1 sweets

TAKE A CHANCE ON ME BUFFET

36

Choice of 3 salads, 4 mains, 1 rice, 2 veggies & 2 sweets

THE WINNER TAKES IT ALL BUFFET

39

Choice of 3 salads, 5 mains, 1 rice, 2 veggies & 2 sweets

SALADS

Caesar salad

With homemade dressing, tomato, anjovis and more

Santorini chopped salad

Tiger tomatoes, oregano, mint, cucumber, feta and capers

Bang Bang chicken noodle salad

Egg noodles, cashew, coriander, napa cabbage, sesame seeds, chilli

Persian cracked wheat salad

Pomegranate, parsley, spices, lemon, beetroot

Spicy Thai salad

Thai Tauge and Asparagus salad, crispy onion, cucumber, Thai basil, mint, pak choi

MAINS

Coffee chicken

Grilled freshly marinated chicken thighs

Glazed salmon

North sea salmon, Japanese kabayaki sauce, sesame and spring onions

Sea bass

Macadamia romesco & mint

Lemongrass & mint short ribs

Marinated and cooked for 14 hours

Biriyani curry **VEGAN**

Homemade fresh Indian curry

VEGGIES

BBQ corn on the cob

with chimichurri

Asian stir-fry

Wok of Asian greens

Mexican sweet potato

Chipotle mayo, coriander

Caramelized aubergine

Ginger & miso glaze, sesame, wakame, crispy tempeh

SIDES

Fried rice

Chinese style fried rice, peas, pak choi, soy and sesame

Fluffy coconut rice

Lime leaf and lemongrass

Oven baked Roseval potatoes

With garlic, thyme & rosemary

Lazy black gratin

With black garlic

SWEETS

Chocolate orange cake **VEGAN**

Homemade and lovely

New York cheesecake

Red berry jam & atsina



DRINKS

LIQUID COURAGE

Price per glass without "Party all night" arrangement

Cava	5
Scroppino	6
Vodka, prosecco, lemon, lemon sorbet	
Bellini	8
Peach liqueur, peach puree, prosecco	



PARTY ALL NIGHT!

All night unlimited soda, house wine & draught beer

Price per person	
Party all night - 3 hours	21.5
Party all night - 4 hours	25.8
Party all night - 5 hours	28.8

ADD A WELCOMING DRINK

Cava	2.5
Scroppino	3.5
Vodka, prosecco, lemon, lemon sorbet	
Bellini	4.5
Peach liqueur, peach puree, prosecco	

Foreign spirits can be purchased by the bottle or by subsequent calculation. Ask us for the possibilities!



MORNING & AFTERNOON SPECIALS

NO ONE LIKES WORKING WHEN HUNGRY!

WAKE ME UP

Unlimited coffee, Betjeman & Barton tea, mineral water & cookies

5

FRESH MORNING START

Unlimited coffee, Betjeman & Barton tea, mineral water
Fresh juice
Fresh seasonal fruit
Cookies

7

MORNING BOOST

Unlimited coffee, Betjeman & Barton tea, mineral water
Fresh juice
Fresh seasonal fruit
Cookies
Sweet bite

11

AFTERNOON DELIGHT

Unlimited coffee, Betjeman & Barton tea, mineral water & cookies

5

FRESH AFTERNOON START

Unlimited coffee, Betjeman & Barton tea, mineral water
Fresh seasonal fruit
Cookies

7

AFTERNOON BOOST

Unlimited coffee, Betjeman & Barton tea, mineral water
Fresh juice
Fresh seasonal fruit
Cookies
Savoury bite from the kitchen

13



LUNCH

POWER UP

Soup of the day
Fresh sandwiches (2 pieces p.p.)
Superfood salad
Fresh orange juice, coffee or tea

15

WE'RE THE CHAMPIONS

Soup of the day
Fresh sandwiches (2 pieces p.p.)
Superfood salad
Veggie croquette sandwich
Fresh orange juice, coffee or tea

18

KEEP YA HEAD UP

Lunch buffet from 25 people
Soup of the day
Fresh sandwiches (3 pieces p.p.)
Superfood salad
Fresh orange juice, coffee or tea

18

CAN'T GET ENOUGH?

Sandwich up! 3.5
Chocolate orange cake **VEGAN** 6
Homemade and lovely

WORK HARD & HAVE FUN

Get in touch events@bleyenbergdenhaag.nl

Call +070 800 2120

Visit www.bleyenbergdenhaag.nl

Stay posted & follow us on Instagram [@bleyenberg](https://www.instagram.com/bleyenberg)



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