

EUR & Vitam 2025

Erasmus



INHOUDSOPGAVE

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INTRODUCTION

Nice that you are looking at our banqueting offer!

We are happy to offer you a carefree experience during your meeting, drinks or event. We do this with tasty, healthy and responsible food and drinks. Naturally attractively presented by our hospitable employees. Naturally, you can count on the right order being delivered to the right location and at the right time.

Based on the wishes and needs of our customers and guests, we put together a tasty and responsible range of food and drinks. In this brochure you will find various packages, prepared with fresh products and of course inspired by the season. These packages serve as an example and inspiration, because we are happy to think creatively with you if you have additional wishes.



INTRODUCTION

Sustainability

In recent years, Vitam has worked hard together with Erasmus University Rotterdam to increase sustainability on campus.

We use many sustainable products in our restaurants, only use UTZ certified coffee and tea in our meeting service and coffee corners and increasingly work with local suppliers to reduce the 'food mileage'.

All lunches to be ordered are vegetarian by default, unless otherwise stated by the orderer. So keep in mind that if you order lunch, it will be delivered completely vegetarian. If there is a wish for vegetable or meat products, this can be stated in the comments field.

Crockery and disposable items

I.v.m. In implementation of the SUP legislation, we provide your meeting service or meeting lunch as standard without disposable items or tableware. If desired, we can supply reusable disposable items or tableware (for a fee). You can indicate this choice when placing your order in the reservation system. It is also possible to use your own crockery. Please note that in that case you are responsible for delivering, clearing and cleaning the dishes.



CO2 & KCAL CALCULATION

In 2021 we are happy to introduce a new service: the food print of your orders! As much as 30% of greenhouse gas emissions are caused by what we eat. That's pretty impressive. We take our responsibility and provide information in this food book about the influence of climate change on the dishes we offer. But healthy nutrition is also an increasingly important topic.

For each food item you will therefore find a calculation of both the greenhouse gas emissions (in CO₂eq) and the energy produced (in kcal). This way you can make a more conscious choice for a healthier choice and a more limited impact on the planet.

The calculations were made by the Erasmus Food Lab in collaboration with the Eaternity Institute. To calculate the environmental impact of food, Eaternity uses Life Cycle Assessments (LCAs). Their database, with more than 550 core ingredients, is currently the largest and most comprehensive database for performing meal and product calculations. For more information, visit www.eternity.org.



CO₂ & KCAL CALCULATION

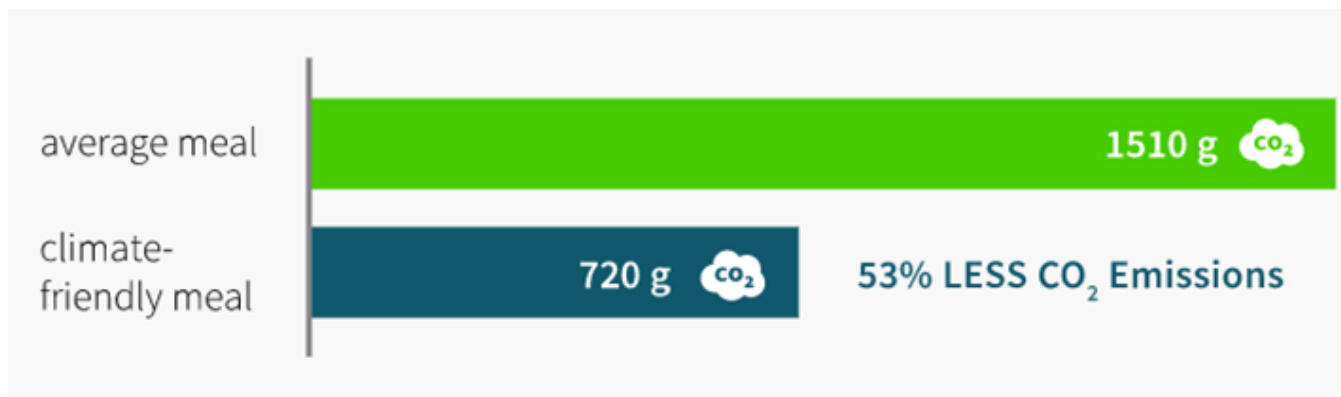
What do the numbers mean?

The general advice for a healthy daily energy intake from food is quite well known. Average 2,250 kcal per day. If we stay within this margin, we benefit from our vitality. The same also applies to the health of our planet. Average 2,100 g CO₂eq per day.

This means: approximately 700 grams of CO₂eq per breakfast, lunch or dinner. If you stay below 700 g CO₂eq, you contribute to reducing our total food print at the university and therefore on the world.

Footnote:

An average breakfast/lunch/dinner for a European currently amounts to 1583 g CO₂-eq.



Bron: eaternity.org



BREAKFAST

Does your meeting start early? Vitam gives your meeting a good start with the breakfast service! Can be ordered from 10 people.

Vegan yoghurt bowl

Vegan yogurt bowl with granola, seeds and fruit.

€ 5,75 p.p.



222 g



292 kcl



Vegan breakfast

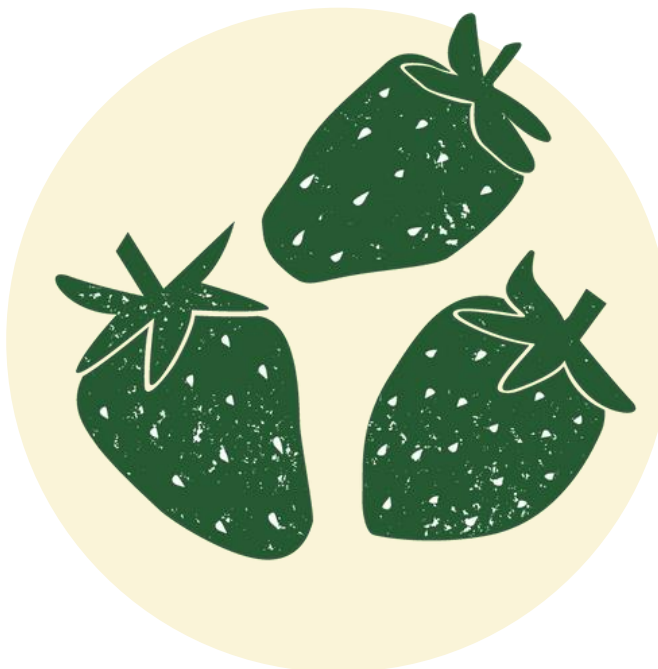
Vegan croissant, jam and fresh fruit.

€ 3,80 p.p.

Breakfast service (orderable per 10 people)

10x mini croissant; 10x mini muffin; 10x mini chocolate roll; 10x mini gingerbread (packaged), 10x mini donut and 10 pieces of fruit.

€ 54,95



Meeting DRINKS

Need coffee, tea and/or snacks for your meeting? Every day we make your reservation for groups of 10 people or more in the room that you can reserve via ERB. For meeting packages for less than 10 people we charge a surcharge of €9.35.

Meeting arrangement Deluxe

€ 3,80 p.p.

Coffee and hot water served in thermos (2 cups of coffee/tea per person), sugar, sweeteners and creamer; loose tea bags (min. four flavours) and Tiny Tony's (packaged Tony's Chocolonely, 2 per person)



88 g

55 kcl

Meeting arrangement healthy

€ 3,25 p.p.

Coffee and hot water served in thermos (2 cups of coffee/tea per person), sugar, sweeteners and creamer and herbal tea (ginger, mint).

Meeting arrangement standard

€ 2,40 p.p.

Coffee and hot water served in thermos (2 cups of coffee/tea per person), sugar, sweeteners and creamer; loose tea bags (at least four flavours)

57 g

25 kcl



Are you organizing an event for more than 50 guests? Instead of taking bottles of water, you might want to consider a sustainable water cooler for your event. You will be able to use its biodegradable cups.

Water cooler hire: EUR 27.95 per day.

Water tank hire (18.9 litre): EUR 45.00 per tank

MEETING **PICK & MIX**

Reusable disposable cup	€ 0,40
Crockery/glassware (per person)	€ 1,75
Separate thermos of coffee or tea (approx. 5 drinks)	€ 8,75
Carafe of fresh juice (1 liter)	€ 8,95
Carafe of fresh smoothie (1 liter), also vegan upon request	€ 10,75
Mineral water blue/red (1 liter)	€ 3,09
Mineral water blue/red (0.50 liter)	€ 2,66
Carafe of Rotterdam still water (1 liter)	€ 1,90
Carafe of chilled homemade flavored water (1 liter)	€ 3,63
Bottle of soft drink (0.20 liter)	€ 2,71
Butter cookie	€ 0,54
Vegan cookies (oreos, nizza coconut and café noirs) per piece	€ 0,54
Tiny Tony's (chocolonely) per piece	€ 1,00
Cereal cake currents	€ 0,90
Energy booster (fruit, dextro, energy bar, etc)	€ 2,50
Brain food (cruditee, grapes, nuts & seeds, can be ordered per 5 people)	€ 14,95
Assorted muffins, brownies and banana bread (price per piece)	€ 2,95
Assorted vegan muffins, brownies and carrot cake (price per piece)	€ 3,25
Afternoon dip (chips with chili mayonnaise), also vegan upon request	€ 2,71
Eierkoek, Snelle Jelle or currant bun (packed individually)	€ 2,25
Plantbased cookie filled with almond paste	€ 2,95



LUNCH

We are also happy to provide tasty lunches at meetings. Do you have additional wishes for the lunches below? Let us know!
For lunches for less than 4 people we charge a surcharge of €9.35.

Basic lunch buns

2 soft buns with vegetarian filling, 1 piece of fruit and a glass of orange juice

€ 7,75 p.p.



774 g

674 kcl

Luxe lunch

2 fresh hard rolls with vegetarian filling, “flavoured” water or juice and 1 piece of fruit

€ 9,40 p.p.

997g

991 kcl *Jus d'orange

676g

884 kcl *Smaakwater

Lunch for Vitality

Plantbased salad of seasonal products, slice whole grain bread with hummus, fresh plantbased smoothie

€ 10,75 p.p.

640 g

759 kcl

12 o'clock

1 luxury (vegetarian) mini sandwich, ½ vegetarian wrap and a mini sandwich with mini croquette, flavored water or orange juice and fruit

€ 10,75 p.p.



LUNCH

PICK & MIX

Soft roll with vegetarian toppings (young mature cheese, aged cheese, brie, cream cheese, egg salad, celery salad, Waldorff salad, etc.)	€ 3,50
Soft roll with vegan toppings (vegan cheese, humus, vegetable spread, etc.)	€ 3,50
Soft bun croquette with mustard (vegetable)	€ 3,50
Pita Falafel with yogurt dressing, cucumber, tomato and lettuce	€ 3,50
Freshly baked VITAM bun with vegetarian toppings (young cheese, aged cheese, brie, cream cheese, egg salad, celery salad, Waldorff salad, etc.)	€ 4,85
Freshly baked VITAM bun with vegan toppings (vegan cheese, hummus, vegetable spread, etc.)	€ 4,85
Croissant (vegan)	€ 1,95
Club sandwich (vegetarian; 3 sandwiches per person)	€ 5,75
Luxury hot oven snack (vegetarian)	€ 4,25
Bowl of raw vegetables or (fruit) salad	€ 4,25
Fruit skewer	€ 2,25



LUNCH TO GO

Dutch Lunch package

2 soft buns with vegetarian filling, 1 piece of fruit and a bottle of water or juice.

€ 7,75 p.p.



869 g



666 kcl

Vitam Lunch package

2 fresh hard rolls with vegetarian filling, 1 piece of fruit and a bottle of water or juice

€ 9,49 p.p.



997 g



991 kcl *Jus d'orange

676 g

884 kcl *Water



* All lunches can be ordered from 4 people. All rolls are without butter.

LUNCH BUFFET

Lunch buffet “no time to waste”

A surprise lunch to reduce waste. This lunch is composed of unused, fresh products that are 'left over' and would otherwise be thrown away. This way we not only prevent food from being thrown away, but guests are also surprised with a tasty lunch, ranging from delicious sandwiches to a hot lunch dish or a healthy meal salad.

Lunch buffet example (starting from 20 persons, only possible in a restaurant including Vitam staff). Price on request

- Hot vegetarian dish such as soup or hot snack
- 2 luxury sandwiches per person with cheese, for example; hummus, grilled vegetables; vegetable spreads etc
- Mixed salad with dressing (separate)
- Beverages: Flavored water (carafes), Fruit juices, Coffee and tea (jugs)
- Fruit
- Butter, pepper, salt, mustard



DRINKS

Whether it concerns an anniversary, a farewell or a special occasion, we provide the snacks and drinks to make your drinks extra special. Do you have other wishes? We think along with you and make a tailor-made proposal. Below you will find an impression of our drink offering.

Drinks cart basic (min. 10 and max 50 ppl. self-service)

Soft drinks, mineral water, house wine and beer (0% included).

Based on 3 drinks per person, without staff services.*

€ 9,00 p.p.

Drinks cart vegan complete (min. 10 and max 50 ppl. self-service)

Like drinks cart basic including unsalted nuts, snack vegetables and plantbased small wraps/canape's

Based on 3 drinks and 2 snacks per person, without staff services.*

€ 12,25 p.p.

Drinks arrangement basic (for groups of at least 20 ppl.)

Soft drinks, mineral water, juice, house wine and beer (0% included).

Based on 3 drinks per person. This arrangement includes basic waiter services.)

€ 8,15 p.p.

Drinks arrangement deluxe (for groups of at least 20 ppl.)

Soft drinks, mineral water, juice, house wine and luxury seasonal beer (0% included). *Based on 3 drinks per person. This arrangement includes basic waiter services.*

€ 10,75 p.p.

Drinks arrangement complete (for groups of at least 20 ppl.)

Soft drinks, mineral water, juice, house wine and beer (0% included).

This package includes salty snacks, crisps, nuts and cold snacks which will be put on tables throughout the room. Furthermore, we will serve warm fried snacks. *Based on 2 snacks and 3 drinks per person.*

This arrangement includes waiter services

€ 17,50 p.p.

In order to have a wider variety of drinks, we will add slightly more drinks than for exactly 3 drinks per person. In the case that more than 3 drinks per person are consumed, we will charge an extra fee.



SNACKS BITES

Table garniture (orderable per 5 people)

Crisps, salted cookies and a bottle of mixed nuts

€ 11,00

Snack arrangement cold (tray of 35 pieces)

Crisps, regional cheese, olives, and different sorts of raw vegetables with dip

€ 49,95

Vegan assortment (tray of 35 pieces)

Crisps with dip, snack vegetables, mini wraps/canape's and vegetable cups with baba ganoush, hummus, a spread of "saved" veggies etc.

€ 49,95

Regional platter (tray of 35 pieces)

Wooden plank with artisan crisps, various regional cheeses, snack vegetables, vegetarian meatballs and Vitam mustard

€ 57,50

Assortment Erasmus (tray of 35 pieces)

A luxurious vegetarian assortment, which can consist off: filled mini pasties, canapes, skewers, filled wraps, filled glasses and blinis with topping. To minimize loss, the composition may vary; be surprised by our chef.

€ 69,95



SNACKS BITES

Snack arrangement warm (vegetarian; tray of 35 pieces)

Assortment luxury fried snacks; vegetarian fried risotto balls, cheese snacks, spring rolls and sauces.

€ 47,50

Cas & Kas platter (vegan; tray of 35 pieces)

Assortment "bitterballen" and small truffle croquettes with vegan sauces.

€ 47,50

Vegan mini kroketjes (tray of 35 pieces)

Luxury plantbased small croquettes (Thai curry, mushrooms, Spanaki and vegetables) with vegan sauces.

€ 47,50

Assortment oven snacks (tray of 35 pieces)

Selection of vegetarian oven snacks (puff pastry bites, empanada's and piccolini's)

€ 47,50



SNACKS BITES

After a promotion, farewell or oration, a drink at Erasmus University is a nice ending. There are various options for this at any time. Below are some suggestions. Feel free to request a customized quote via banqueting@eur.nl. With a promotion in the morning you can opt for sweet treats with coffee and tea, such as:

Reception assortment sweet (tray of 35 pieces)

Macarons, eclairs, bonbons, petit glaces and mini muffins

€ 52,50

Reception assortment sweet vegan (tray of 35 pieces)

Assortment mini slices: brownies, carrot cake, banana loaf and apple cake

€ 52,50

Reception assortment savoury (tray of 35 pieces)

A range of celebratory options: small sandwiches and small vegetable wraps both with vegetarian filling and small bowls of fruit salad. (*meat filling on request*)

€ 69,95

For later actions, a farewell lecture or oration, you will find various options for receptions above with a nice range of hot and cold snacks. If you have other wishes, please let us know so that we can make a suitable proposal together with our chef



DINNER

We prepare various dinner packages for groups, suitable for the season. We also offer plenty of options for tailor-made dinner buffets. We will make a tailor-made quotation based on your wishes (banqueting@eur.nl)

3-COURSE CHOICE BUFFET, also possible as a walking dinner (EXAMPLE):

Appetizer

- Gazpacho with focaccia toast
- Caprese salad with tomato, mozzarella and basil

Main dishes

- Noodles, stir-fried vegetables and vegetarian teriyaki
- Penne pasta with wild mushrooms, pesto cream sauce and rucola

Desserts

- Fresh fruit salad with (vegetable) yoghurt
- Dark chocolate mousse with seasonal fruit



CAKE

Something to celebrate? That includes something tasty! We order cakes and pies for 10 to 12 people. Below you will find an impression of the possibilities. Would you prefer a healthy treat? No problem, we have plenty of ideas!

Cakes

Cream cake
Apple pie
Black Forest Kirsch
Hazelnut meringue pie
Red velvet
Blueberry pie
Swiss cream cake

Daily price; from € 31,99

Small sorted cakes

Fruit shell
Tompouce
Cupcake
Whipped cream cake
Banana puff
Petit fours (possibly with logo)

Daily price; from € 3,65



GUIDELINES

Clients who order a catering service will be informed about their request on www.my.eur.nl Anyone who wants to make an internal order should make a reservation on this website.

To ensure your gathering goes smoothly, we have created several guidelines. Please take notice of the following aspects of our procedure. This includes the following. All clients who make a reservation based on this portfolio will be informed personally or by phone.

The following guidelines about the order and our services apply:

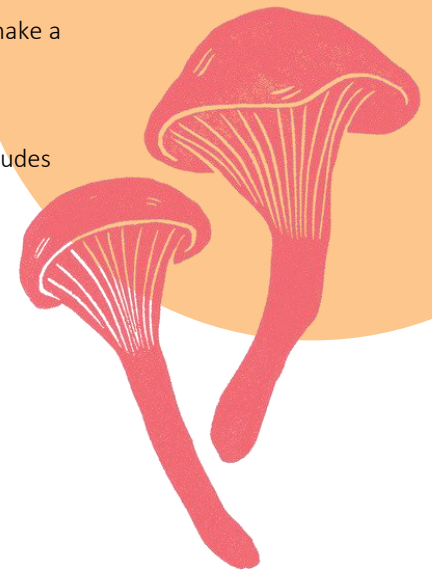
1. Orders and additional options:

- a) For internal orders (EUR employees with an ERNA account) you can order standard food and drink options mentioned in this portfolio directly via website www.my.eur.nl/catering
- b) If you have any login or authorization problems, please contact: servicedesk@eur.nl
- c) If your wbs- or budget number not in the system, please contact the account receivable department of EUR: <https://my.eur.nl/nl/eur-employee/organisatie/professional-services/vakinformatie-professionals/financial-services/eur-pas>
- d) When we have to book orders for EUR employees with an ERNA account, we have to charge EUR 9,77 administration fee per order.
- e) Please contact us on 0031 (0) 10-4082416 (Campus Woudestein and EUC) or 0031 (0) 70- 4260432 (ISS) if you want to discuss custom services.
- f) If you prefer to discuss your custom options by e-mail, please send your request to banqueting@eur.nl.

Authorized orders within EUR containing regular and additional services must be carried out 24 hours in advance. Please mention the date and time of the gathering, the location, the requested services, the number of guests, your name and section, the budget number, your e- mail address and phone number.

2. Confirmation of the request:

- a) For standard internal orders: via the website www.my.eur.nl
- b) Custom services: via personal contact, followed by a quotation.
 - a) ISS: Monday to Friday from 8:00am to 4:00pm
 - b) You will need an extra confirmation for a request of services carried out on a different time. Also, we will charge additional staff costs in this case.
- c) Should the end time of the catering service be later than the time indicated above, the end time for picking up all the items will be the next working day from 8:00am.
- d) Please ask your guests to put the tableware back at the same spot so it forms a collection again. This way, we can easily pick up the tableware and other equipment. If the items are placed anywhere in the room, or if they has been moved to another location, other catering orders become compromised. Therefore, we will charge a EUR 9, 77 fee about additional staff costs.



GUIDELINES



3. Carrying out of the catering service

- a) Please let us know when you want your catering service to be carried out. We will make sure the catering will be done within 15 minutes before the indicated time. Any eventual preparatory work that has to be carried out will be done within 15 minutes before the start of the gathering. If you start your gathering at 9:00am but you want the catering to be ready at 8:45am, please mention 8:45am as the preferred time of delivery. We will make sure the catering will be done between 8:30am and 8:40 am. It happens very frequently that our staff members are asked to return later when they have to prepare the catering. This is not line with the EUR's arrangements. If this situation occurs, other catering orders become compromised. Therefore, the client shall be held responsible for any other delayed catering orders and will be charged an extra EUR 9,77 fee with regard to extra staff costs.
- b) If the indicated room is already occupied, we will knock on the door first to agree on whether we can deliver the catering inside or outside the room. Make sure that the room where the catering should take place is freely accessible access by VITAM. For example, it would be very inconvenient if our staff members have to spend valuable time to get keys for locked doors when they are only supposed to deliver the catering. This could compromise other catering orders, in which case not VITAM, but the client shall be held responsible. We will charge a EUR 9,77 fee with regard to additional staff costs. If a client asks VITAM to leave the catering outside a room, the client shall be responsible for it the moment everything is in place.
- c) If a client decides to change the location of the room for the catering after everything is set up, other catering orders become compromised. Therefore, the client shall be held responsible for any delayed catering order. We will charge a EUR 9,77 fee with regard to additional staff costs.
- d) The food and drinks will be put on a buffet table or, should there not be any, on a meeting table.
- e) Catering orders for meetings will be carried out on the following days and times:
 - a) Campus Woudestein: Monday to Friday from 8:00am to 6:00pm
 - b) EUC: Monday to Friday from 8:00am to 4:00pm
 - c) ISS: Monday to Friday from 8:00am to 4:00pm
 - d) You will need an extra confirmation for a request of services carried out on a different time. Also, we will charge additional staff costs in this case.
 - e) Banqueting events at Campus Woudestein: from 8:00am to 8:00pm. Banqueting events at EUC and ISS: from 8:00am to 6:00pm.

4. Picking up catering equipment:

- a) When you place a catering order, you will have to let us know the end time of your meeting. We will pick up all equipment within 60 minutes after the end time of your gathering. Should the door be closed, we will first knock on it to make sure that we can pick up all the tableware, equipment etc.
- b) The following times also apply for picking up our catering equipment
 - a) Campus Woudestein: Monday to Friday from 8:00am to 6:00pm
 - b) EUC: Monday to Friday from 8:00am to 4:00pm
 - c) ISS: Monday to Friday from 8:00am to 4:00pm
 - d) If you would like to rely on one of our services at a different time, please contact us. We will have to confirm the options and you will be charged an extra fee for additional staff costs.
- c) Should the end time of the catering service be later than the time indicated above, the end time for picking up all the items will be the next working day from 8:00am.
- d) Please ask your guests to put the tableware back at the same spot so it forms a collection again. This way, we can easily pick up the tableware and other equipment. If the tableware or other equipment are placed anywhere in the room, or if it has been removed to another location, other catering orders become compromised. Therefore, the client shall be held responsible for any other delayed catering order and will be charged a EUR 9, 77 fee with regard to additional staff costs.

GUIDELINES

Other:

- a) For meeting lunches, VITAM will leave a paper sheet in the room on which you can write down any remarks or suggestions concerning the service.
- b) VITAM is pleased to work on a custom request and provide you a quotation. Together we will move towards a more definite plan.
- c) All prices mentioned in this banqueting portfolio are selling prices excluding VAT. They apply for orders carried out according to the information on service hours specified in 3e. Unless specified otherwise, there is no staff service included in an order. Changes in prices and assortment reserved.
- d) For orders less than EUR 15.00 we will charge EUR 9,77 delivery fee. This does not apply for the standard and coffee/tea arrangement.
- e) You can also order fried snacks separately without drinks. We can deliver this option during service hours at a EUR 9,77 charge or you can pick up the snacks directly for free at the indicated location. If you want to pick up an order after service hours, we will charge an additional fee for staff costs.
- f) Once a catering order has been set up, VITAM guarantees a 100% food safety for the following 2 hours. This is why it is not allowed to take products with you after they have been unrefrigerated for more than 2 hours.
- g) VITAM does not hire out catering equipment or catering rooms without related food catering services.

A client should make sure that the room where a catering service takes place is furnished. You can reserve via erb@eur.nl. The VITAM staff will make sure that for drinks and lunch arrangements there will be buffet tables. We also offer high table covers for hire (EUR 27.49 per cover).

Hourly fees

We handle hourly fees for our staff costs in the case of custom options and if we need more time during the preparatory work for banqueting services. The costs will be based on the number of guests and the amount of time as specified in this portfolio. You will find an overview of these fees (inclusive of VAT) in the table below. The minimal amount of working hours per staff member per shift is three hours. Changes in the collective labour agreement are reserved.

Description	8:00am to 6:00pm	6:00pm to 10pm	Saturday	Sunday
Banqueting staff member	€ 37,91	€ 41,46	€ 50,71	€ 62,38
Chef	€ 39,02	€ 43,40	€ 51,93	€ 65,21
Party manager	€ 47,31	€ 50,40	€ 58,59	€ 73,80

OTHER CONDITIONS

Service	Reservations	Cancellation period	Cancellation fee*
Meeting and lunch services	Not later than on the working day prior to the service before 12.00	Before 12:00pm the day before	Free of charge
Cake service	At least 2 working days in advance, no later than 12:00	Maximum 2 working days in advance, no later than 12:00	Free of charge
Banqueting arrangement for groups of < 50 people	Not later than on the working day prior to the service before 12.00	Before 12:00pm the day before	Free of charge
Banqueting arrangement for groups of > 50 people	5 working days prior to the service, the quotation request at least 2 weeks in advance	At least 48 hours prior to the service	100% of the actual costs incurred**
Special events	quotation request at least 2 weeks in advance	At least 72 hours prior to the service	100% of the actual costs incurred**

*We will have to charge a cancellation fee if your reservation was not cancelled within time.

**Including extra personnel costs already incurred and which cannot be canceled, such as hiring temporary workers. Changes and cancellations can be communicated free of charge (with the exception of personnel costs) up to two working days before the start of the relevant banqueting order in accordance with the agreed procedure. However, if you notify us of such a change or cancellation within four working days up to the time of delivery, we are obliged – due to the Labor Market in Balance Act (WAB) – and we are entitled to change the original hours with associated costs of the cancellation for that cancellation. or changes to already scheduled on-call workers. This applies in the event of cancellation, or in the event of a change in scope such that the personnel deployment is reduced.

Although we apply a reservation procedure, we understand that reservations on an ad hoc basis are likely to occur. Accepting requests on an ad hoc basis requires a very flexible mindset from our banqueting staff members. If a spontaneous request on an ad hoc basis does not impede our regular business of catering services, we will be happy to accept your reservation request. You can only request a reservation on an ad hoc basis by phone. Please contact our Hospitality Desk: 0031 (0) 10-4082415. If the reservation on an ad hoc basis is about a service we are providing, we will make sure your order will be registered in Planon. We will charge a EUR 9,77 fee for reservations on an ad hoc basis.



MORE INSPIRATION?



Celebrate the flavors of every season with our special seasonal packages. In this way we make the restaurants even more attractive in winter and summer and offer fun initiatives. Take a look inside ['het huidige seizoensarrangement'](#).



Do you want an event on location? Take a look inside ['Inspiratie Vitam events'](#).

TOGETHER WE TAKE CARE UNFORGETTABLE MOMENTS

**Please contact us through your contact person at banqueting@eur.nl.
We make a customized offer based on your specific wishes.**