



HOUSE
OF
LORDS

Brochure Atrium

WE ARE HOUSE OF LORDS

Personal and exclusive on site catering

We bring our specialism to you! Cooking and eating at a high level goes hand in hand with discretion and integrity. Artisanal quality, personal service and a high culinary level will be found back in our contemporary dishes and service. House of Lords distinguishes itself in kitchen level and involvement of its employees.

As proud ambassadors of Dutch Cuisine, we draw inspiration from the seasons and cook with local, honest, and premium ingredients. We are mindful of our impact on people and the environment, striving to make a positive difference.

With House of Lords Catering, you not only indulge in culinary delights but also make a conscious and responsible choice. We aim to make your event unforgettable, catering to both your taste buds and the world around us.





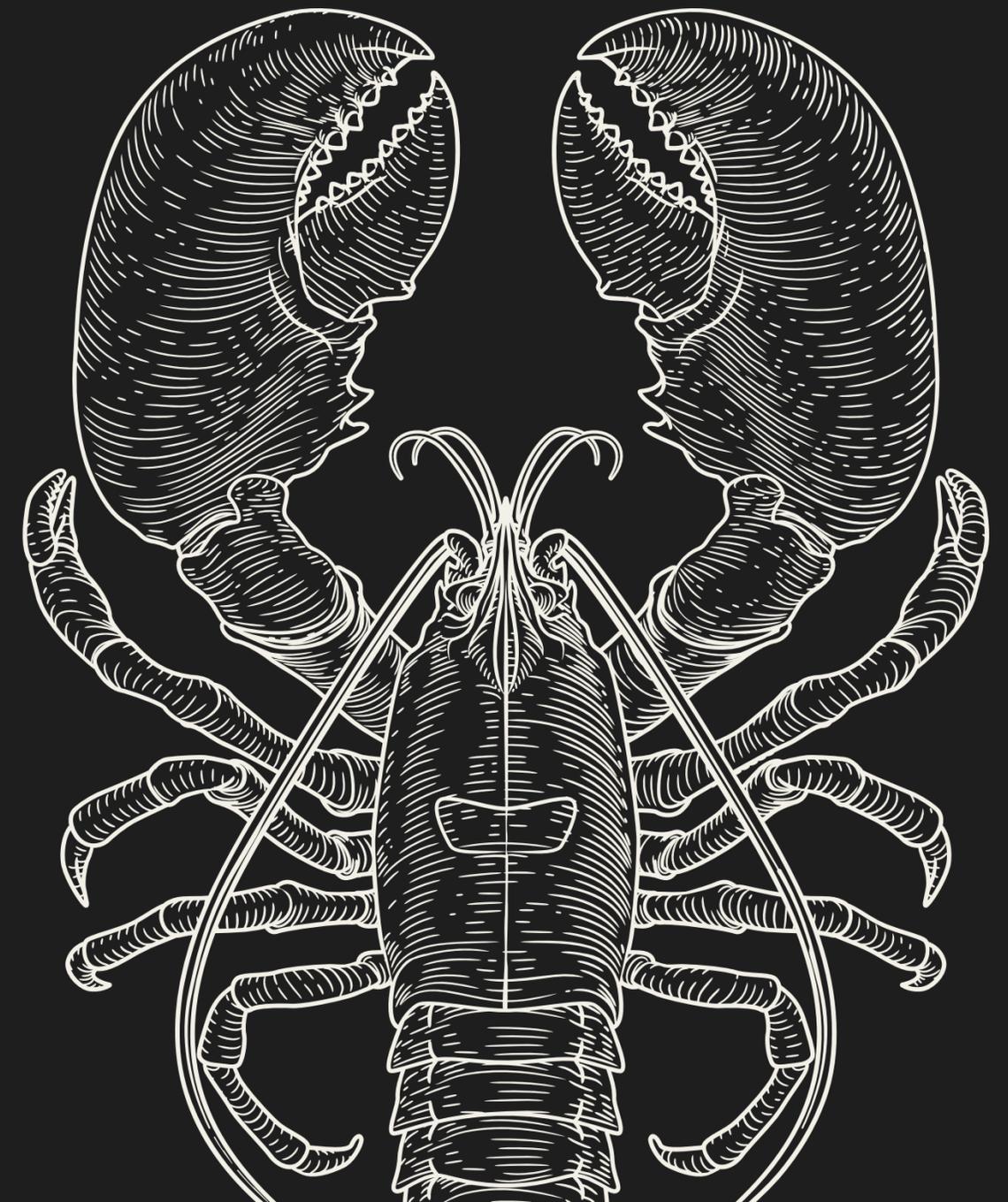
CULINARY ART THROUGH PASSION

House of Lords Catering offers a comprehensive range of services to ensure a memorable and successful event. Our team of experts will guide you through every step of the planning process, from initial concept to flawless performance.

We understand that each event is unique, and we tailor our services to meet your specific requirements. Whether you're hosting a corporate conference, a wedding reception, or a private celebration, we have the expertise and resources to create an exceptional experience.

Our talented chefs will delight your guests with an exquisite culinary journey, featuring a diverse range of flavors and the finest ingredients. We also provide professional staff, top-quality equipment, and attention to detail. Our goal is to exceed your expectations and ensure that every aspect of your event is seamless and enjoyable.

Contact us to discuss your preferences and together we will create a unique culinary experience that perfectly suits your special occasion.



RECEPTION

Wij will receive your guests with a welcome drink from the Dutch Drinks Assortment or with a sparkling glass of Champagne. On the table we will place several table garnishes and our hosts will walk around and provide your guests with a delicious selection of tasty bites inspired by the season. We offer a nice mix of meat, fish, vegetarian and vegan bites.

Table garnishes

Deluxe mix of freshly roasted nuts and green olives, grilled paprika cheese butterfly with tomato salsa dip

Selection of canapés

- Salsa of beans with mango and a cream of avocado and red pepper
- Goat cheese pearl with beetroot and pistachio
- Eggplant chutney with cream of candied vegetables
- Mini blini with a cream of trout, crème fraiche and herring caviar
- Ox sausage with mustard mayo and a crumble of onion



SIT-DOWN DINNER MENU

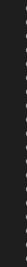
On the next page you will find an example of a sit-down dinner, which will be served by our hosts. For guests with dietary restrictions and/or allergies we will offer an appropriate alternative.

After choosing the courses for your dinner, we can offer you an accompanying wine selection. The wines are selected by our sommelier on the wine-food combination.



01.

Appetizers



- Ceviche of sea bass with avocado, sifting dressing of watercress, tomato, crispy crostini and carrots with cardamom and orange
- Thinly sliced and smoked beef loin with pickled bundle mushrooms, mini cucumber, radish and acetovinaigrette
- Clear aspic of cherry tomato and spring onion, crumble of black olives and pine nuts and a foam of silver onions

02.

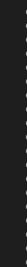
Starters



- Open ravioli with a panna cotta of sweet potato and fried mushrooms and a sauce of salted lemon
- Pea savarin with tarragon, red meat radish, string beans and fried chanterelles
- Fried oyster mushroom burger with black lentils, bok choy, hazelnut crumble and bean vinaigrette

03.

Main courses



- Dutch tournedos with asparagus, parsnip, fried mushrooms, truffle gratin and a red wine sauce
- Grilled halibut with a pearl risotto, green asparagus, puffed vegetables, smoked king bolet sauce
- Wellington of sweet potato with green cabbage, chestnut, mushroom, almond, cream cheese and spring onion with white asparagus and a sauce of caramelized shallots

04.

Desserts

- Pear cremeaux with dark chocolate cream, lychee foam and cinnamon ice cream
- Bombe of white chocolate and orange with an interior of blood orange and vanilla ice cream
- Raspberry cream with caramel, dark chocolate, vanilla crumble and a yogurt sorbet



COMPREHENSIVE RECEPTION

On the right side you can find the table garnishes, and cold and warm dishes that can be served during your event.



Table garnishes

A mix of freshly roasted luxury nuts, green olives (without pit) and smoked paprika cheese butterflies.

Cold canapés

Based on 2 p.p.

- Cream of trout, savory 'poffertje', crème frache and herring caviar
- Canape with beef sausage, pickle and mustard mayonnaise
- Goat cheese pearl, pine nuts with curry cream (vegetarian)
- Green peas with mint and a crunch of seaweed (vegan)

Warm canapés

Based on 2 p.p.

- Muffin with cauliflower and oyster mushrooms (vegetarian)
- Mini quiche filled with spring onions and sun-dried tomatoes (vegetarian)
- Skewer of Dutch lamb with crispy persillade and baby corn
- Ragout of Scheveningen shrimp and parsley in a mini pie

Soup

Roasted celeriac soup with truffle and chive oil (vegan)

Walking dinner

Based on 2 snacks p.p.

- Couscous salad with tarragon, old Hague cheese and silver onions (vegetarian)
- Dutch vegetable curry with polder hen
- Brandade of North Sea cod with potato and samphire



Receptie

Kavelwinkel

FURNITURE & DECORATION

Besides the culinary dishes, we can also make the event even more outstanding and provide you with the decoration and styling of the event. We work together with renowned suppliers who, like us, want to go the extra mile to create a unique experience.

We can offer different setups & styles in the Atrium.

For more inspiration click [here](#)





PRICE INDICATIONS

With these prices you will get a global idea of the costs of your event in the Atrium. However, every event and program is unique. We are happy to customize your event and give you various options in terms of culinary interpretation, furniture and decoration. Please do not hesitate to contact us with any questions or for consultation. The prices mentioned include staff and serving materials and excluding furniture and (flower) decoration.

All prices are per person and excluding VAT.



Comprehensive Reception

Including: table garnishes, 2 cold canapés p.p., 2 warm canapés p.p., a small soup, 2 walking dinner dishes and a Dutch assortment of drinks (based on a 3 hour program)

100 persons	€ 85- p.p.
250 persons	€ 80- p.p.
400 persons	€ 75,- p.p.
600 persons	€ 70,- p.p.



Reception and sit-down dinner 3-courses

Including: table garnishes, 2 canapés per person, 3-course dinner, coffee, tea and friandises and a Dutch assortment of drinks. (based on a 4 hour program)

100 persons	€ 110,- p.p.
250 persons	€ 105- p.p.
400 persons	€ 100,- p.p.
600 persons	€ 95,- p.p.
Surcharge 4-courses	€ 10,- p.p.



Extra costs

Flower decoration round dinner table	€ 28,50 per table
Flower vase standing table	€ 6,50 per vase
Furniture	starts at € 20,- p.p.
Pipe & drape (workspace)	€ 450,-
Crew room materials	€ 225,-
Kitchen furnishings starting	€ 500,-
Transport costs & bollard exemption	€ 350,-
VOG (in consultation / If necessary)	€ 33,85 per employee



HOUSE OF LORDS

Contact

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