



VAN DER VALK  
**HOTEL SASSENHEIM  
LEIDEN**

verrassend vanzelfsprekend

# EVENT BROCHURE

## 2024





# WELCOME!

Thank you very much for your interest in Van der Valk Hotel Sassenheim - Leiden! What a pleasure that you considered us as a possible location for your event.

In this brochure you will find various options for a wonderful get-together with your family, friends, acquaintances and colleagues. Whether you would like to celebrate your wedding anniversary, birthday or retirement, we will be happy to arrange your special day. Up to 50 persons, we will gladly welcome you in one of our restaurants; with a group size of more than 50 persons, you can also opt for room hire.

You may have something else in mind than the possibilities listed in this brochure. We will be delighted come up with the perfect solution for any occasion.

Van der Valk Hotel Sassenheim - Leiden has a selection of atmospheric private rooms that can be exclusively hired for your special occasion for groups starting from 50 persons. The rates in this brochure are exclusive of room hire. At weekends, a surcharge of € 7.50 p.p. applies.

We look forward to meeting you in person to discuss the possibilities and your wishes, after which we will send you a tailor-made quotation. Should you have any questions about this brochure, please do not hesitate to contact us by telephone or e-mail. We hope to welcome you soon!

With hospitable regards,

Melanie, Annemiek, Wendy, Sharina & Lisa  
Banquet Sales team - Van der Valk Hotel Sassenheim - Leiden

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# LUNCH

## Live Cooking Lunch buffet · from € 24,50 p.p.

On weekdays and subject to availability, we are happy to serve our extensive [lunch buffet](#) in the Live Cooking buffet restaurant. During the lunch buffet, you can enjoy a varied selection of home-baked types of bread, starters, main and desserts, delicious juices, coffee and tea

The costs are € 27.50 per person incl. VAT. A modified rate of € 24.50 p.p. incl. VAT applies for hotel guests.

## Private luxury sandwich lunch · € 24,50 p.p.

from 10 pers.

Soup of the day

White roll with dried ham

Wholemeal healthy roll

Pumpkin roll with smoked salmon

Mini wrap with smoked chicken and pesto

Warm quiche with varying flavours

Glass of seasonal salad

Fruit salad & fruit

*Milk and orange juice included*



## 12 O'Clock platters (fish, meat or veggie) • € 20,50 p.p. from 10 pers.

When serving a 12 O'Clock platter, you can choose from the variants below. We kindly request the group's choices 1 week prior to your event at the latest:

- **12 O'Clock platter with fish**  
Asparagus soup | Shrimp croquette | Smoked salmon sandwich
- **12 O'Clock platter with meat**  
Asparagus soup | Veal croquette | Carpaccio sandwich
- **12 O'Clock platter veggie**  
Asparagus soup | Vegetable croquette | Brie sandwich

*Milk and orange juice included*

## BRUNCH

### Sunday brunch • € 39,50 p.p.

Every 2 weeks on Sunday from 12:30 to 14:30, we serve a delicious [Sunday brunch](#) in our Live Cooking buffet restaurant. During the brunch buffet, you will enjoy various cold and hot dishes, an extensive salad buffet, a wide selection of snacks and a festive dessert buffet. The price for the Sunday brunch is € 39.50 p.p. for adults and € 26.50 p.p. for children, including coffee, tea, milk and fruit juices.

## DINNER 10 to 25 people

For a dinner with 10 to 15 people, your guests can choose from our [package menu](#) on the evening itself. Please note; this menu changes seasonally. The link will show you the most up-to-date offer.

For a dinner with 16 to 25 people, you can select 2 starters, 2 main courses and 2 desserts from the package menu in advance. We will provide menu cards so that your guests can choose from these dishes on the evening itself (or during the meeting). The costs for the 3-course choice menu are € 40.50 p.p. incl. VAT.

## DINNER Starting from 25 people

Enjoy a delicious 4-course Chef's Menu together with your guests, prepared by our ambitious kitchen brigade. Please refer to the suggestion below from our executive (master)chef Rog r Rassin. If this menu is not to your liking, we would be happy to meet with you to discuss your wishes.

### 4-course Chef's Menu (winter season) · € 39,50 p.p.

#### **Tuna**

Tartar | Soy | Wasabi | Avocado | Nori

#### **Tom Kha Kai**

Chicken wonton | Enoki mushroom | Allspice | Coriander

#### **Beef chuck**

Celeriac | Artichoke | Garden herbs | Own gravy

#### **Pineapple**

White chocolate | Meringue | Vanilla

*This menu changes seasonally and is valid until the end of June 2024.*





## OZZO ORIENTAL MENU

Lovers of oriental cuisine should not miss this menu! Inspired by [OZZO Oriental Restobar's](#) menu, this is the signature menu of our sushi chef. The shared dining concept comes straight from Asia and gives you the opportunity to talk to all your guests.

### **OZZO Menu • € 46,50 p.p.**

- Edamame & prawn crackers
- Tom Kha Kai chicken (served)

#### **Shared dining:**

- 2 x Crispy Spicy Tuna Roll | *Spicy tuna, cucumber*
- 2 x California Roll | *Salmon, avocado*
- 2 x Beef Roll | *Beef tenderloin, asparagus*
- 1 x Nigiri Sake | *Salmon*
- 1 x Nigiri Maguro | *Bluefin tuna*
- 2 x Sashimi Sake | *Salmon*
- 2 x Sashimi Maguro | *Bluefin tuna*
- 2 x Sashimi Susuki | *Sea bass*
- 2 x Yakitori with vadouvan mayonnaise and yakitori sauce (served)
- Deep-fried banana with vanilla ice cream



## LIVE COOKING BUFFET Every 2 weeks on Saturdays

If you don't want to have to choose from all the delicious dishes our chef prepares, you might consider the extensive [Live Cooking buffet](#) (every 2 weeks on Saturdays). Reservations can be made by calling [+31\(0\)252-462255](tel:+31(0)252-462255) or by emailing us at [banqueting@sassenheim.valk.com](mailto:banqueting@sassenheim.valk.com).

Costs per adult: € 51,75 • Costs per child (3-12 yrs): € 26.50

If you wish to book a buffet in combination with one of our private rooms, a minimum group size of 50 people applies. You may choose from the options as listed below:

### **Dinner buffet • € 39,50 p.p.**

- Assorted bread | Butter | Tapenades | Spreads
- Smoked salmon | Shrimp cocktail | Smoked mackerel | Herring
- Potato salad with dried tomato, basil and almond
- Buffalo mozzarella with pomodori tomato, basil and cherry tomato
- Salad with grilled vegetables, courgette, artichoke, tomato and green asparagus
  
- Rich poultry broth with ginger, allspice, coriander and smoked chicken
  
- Grilled guinea fowl with carrot, bimi, corn and poultry cream
- Dorado fillet with ratatouille and shellfish gravy
- Potato gratin
- Roasted seasonal vegetables
- Mac & Cheese with bacon
  
- Crème brûlée and red fruit
- Chocolate mousse and strawberries

## Supplements to the dinner buffet

### Hot and cold dishes

- Fines de Claires oysters with lemon € 2.50 p.p.
- Sushi (3 pc. p.p.) € 7.50 p.p.
- Lamb Curry Masala with chickpeas and Ras el Hanout € 7.50 p.p.
- Sweet potato with bimi, large prawns and herb compote € 7.50 p.p.
- Roast beef with chimichurri and roasted pumpkin € 7.50 p.p.
- Brisket with mustard, brioche and sauerkraut € 7.50 p.p.

### Dessert buffet supplement

**€ 15.00 p.p.**

- Tartelettes with raspberry and lemon curd
- Coconut mousse with pina colada and pineapple
- Pannacotta with red fruit
- Strawberry Romanoff
- Mango-Passion mousse
- Chocolate brownie with pecan nuts

*Please note that supplements can only be ordered for the entire group size*



# WALKING DINNER

Would you like to enjoy a dinner, but not be tied to a dedicated seat at the table? A walking dinner offers you the time for informal contacts. You can taste and enjoy while walking around, staying in conversation with your guests or changing seats to meet new people. A minimum group size of 20 people applies.

## Walking dinner menu 1 • € 49,50 p.p.

From 20 pers.

- Smoked duck breast with fresh salad and raspberry dressing
- Scallop with parsnip cream and lobster foam
- Plaice fillet with green herbs, served with beurre blanc
- Asian style beef tenderloin
- Pecorino cheese with fig compote
- Chocolate dessert

## Walking dinner menu 2 • € 49,50 p.p.

From 20 pers.

- Smoked sirloin steak with manchego and truffle mayonnaise
- Lobster bisque with tarragon cream
- Dorade fillet on risotto, served with pea and gravy of fennel
- USA sukade with ratatouille, pommes neuf and gravy of caramelised onion
- Tasting of Dutch cheeses
- Panna Cotta with candied forest fruits and vanilla ice cream





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**Walking dinner 'OZZO Style' · € 49,50 p.p.**

- Salmon sashimi with wakame and soy mayonnaise
- Yakitori with soy sauce and sesame
- Tom kai kun
- Tuna tataki with nori chips and wasabi mayonnaise
- Asian marinated duck breast with noodles and oriental vegetables
- Mango mousse with coconut and vanilla ice cream

**From 20 pers.**

**Walking dinner vegetarian · € 49,50 p.p.**

- Caprese salad with extra virgin olive oil
- Grilled green asparagus with old cheese from Leiden
- Poached egg with spinach and truffle mayonnaise
- Risotto with mini vegetables
- Beetroot Wellington with mushrooms and pesto
- Tasting of Dutch cheeses

**From 20 pers.**



# BARBECUE

Enjoy a summer barbecue together with your guests on our hotel's unique roof terrace. A barbecue is served starting from 50 people, excluding (additional) rental equipment.

**BBQ Buffet · € 48,50 p.p.**

**from 50 pers.**

## **Cold dishes**

- Various raw vegetable salads
- Potato salad with rocket salad, bacon and spring onion
- Pasta salad with asparagus, pesto and basil
- Greek salad with feta cheese and tzatsiki
- Beetroot salad with feta and chives
- Various sauces and breads

## **Hot dishes**

- Chicken satay with peanut sauce, mango and radish relish
- Grilled spare ribs with BBQ sauce, sweet potato hummus and corn
- Pulled beef with coleslaw and cajun cream
- Grilled celeriac with pea mash and bimi
- Cod fillet with antiboise and fennel
- Sweet potato fries in point bags with truffle yoghurt

## **Desserts**

- Mango sorbet with meringue and blueberry foam
- Grilled pineapple with vanilla ice cream
- Pannacotta with red fruit and yoghurt sorbet





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## Supplements to the BBQ buffet

- Tomato salad with red onion, parsley and croutons € 2.00 p.p.
- Poké bowl with wakame, mango, avocado and salmon € 4.00 p.p.
- Flank steak with roasted carrot and crispy onion € 5.00 p.p.
- Chicken tandoori with cumin rice, minty yoghurt and tandoori sauce € 3.50 p.p.
- Lamb skewer with cabbage salad, radish and sweet and sour € 3.50 p.p.
- Salmon steak with fegola, fennel salad and antiboise € 3.75 p.p.



# FOOD STAND DINNER

Host a unique dinner for your guests with a food stand setup! Weather permitting, food stands are set up on our spacious roof terrace, but this dinner is also possible in autumn and winter months. Prices do not include any required rental of (additional) materials.

## Food stand dinner • € 53,50 p.p.

v.a. 50 pers.

### Food stand 1 - Build your own poké bowl

- Flavored rice
- Various seaweeds
- Avocado
- Edamame beans
- Mango brunoise
- Cucumber brunoise
- Sweet & sour onion
- Sweet & sour red cabbage
- Crispy corn
- Fermented vegetables
- Fried onions
- Jalapeños
- Salmon brunoise
- Tuna brunoise
- Crab salad
- Wasabi mayonnaise
- Sriracha mayonnaise
- Soy sauce

### Food stand 2

- Roasted beet  
Sweet potato hummus | Crispy corn | Artichoke | Smoked almonds
- Chick peas  
Green asparagus | Red peppers | Flatbread | Yogurt

### Food stand 3

- Salmon fillet  
Celeriac | Fragola | Roasted tomato | Crispy onions
- Chicken tandoori  
Fried rice | Coconut | Smoked paprika | Mint yogurt | Coriander

### Foodstand 4 (desserts by the glass)

- Mango sorbet with ginger and lime
- Marinated strawberry sorbet with crumble
- Lime sorbet with lychee and rose water





## DRINKS

During your reception, dinner or party, you can enjoy one of our extensive beverage arrangements. We serve your guests unlimited drinks from the domestic distilled range. Packages can be booked for 10 people or more.

### **Beverage arrangement during dinner**

- Beverage arrangement 2 hours • € 19,50 p.p.
- Beverage arrangement 3 hours • € 25,50 p.p.

*During your dinner, you can take advantage of a special rate for beverage arrangements.*

### **Beverage arrangement during reception and/or party**

- Beverage arrangement 2 hours • € 24,50 p.p.
- Beverage arrangement 3 hours • € 32,50 p.p.
- Beverage arrangement 4 hours • € 37,50 p.p.
- Beverage arrangement 5 hours • € 42,50 p.p.

*The above packages include unlimited house wines, draught beer and soft drinks*



## APPETISER PACKAGES

Of course, a reception is not complete without delicious appetisers made by our chef! Whether you prefer a typical Dutch “bitterbal” or exclusive bites and snacks for your guests; we offer a wide range of options. Is your preference not listed? We will be happy create it with you!

### **The Toucan • € 6,50 p.p.**

- Mixed olives
- Salted puff pastry biscuits
- Mixed nuts
- Cheese from Leiden
- Crudités

### **The Nest • € 10,50 p.p.**

- Pâté, brioche and apple
- Tartelette with prawns, chives and cocktail sauce
- Salmon tartare with wakame and horseradish
- Veal bitterball with Zaanse mustard
- Butterfly prawn with sweet and sour tomato

### **Sassems • € 13,50 p.p.**

- Mixed nuts and olives
- Tartelette with tuna and piment seaweed
- Hummus with vegetable olive and almond
- Veal croquette with Zaanse mustard
- Shrimp croquette with piccalilli
- Samosa with lime mayonnaise



## Supplementen bij de appetizer packages

### Cold snacks

- Mixed nuts and olives € 1.50 p.p.
- Crudités € 1.50 p.p.
- Salted puff pastry biscuits € 1.50 p.p.
- Cheese from Leiden with mustard € 1.75 p.p.
- Hummus with green olives and almonds € 1.75 p.p.
- Chicken liver pate with brioche and apple € 2.00 p.p.
- Tartelette with tuna and pimet € 2.00 p.p.
- Tartelette with shrimps and chives € 2.50 p.p.

### Hot snacks

- Veal croquette € 1.25 p.p.
- Shrimps croquette € 1.25 p.p.
- Yakitori chicken skewers with coconut and peanut € 1.75 p.p.
- Kara Age with hoisin and lime € 1.75 p.p.
- Samosa with lime mayonnaise € 1.75 p.p.
- Beef skewer with teriyaki and furikaki € 2.00 p.p.
- Sweet corn tempura with mango gel € 2.00 p.p.
- Snack platter (3 pc. p.p.) € 2.50 p.p.

*Please note that supplements can only be ordered for the entire group size*

# RECEPTION PACKAGES

Catching up over drinks and snacks? [OZZO Oriental Restobar](#), one of our atmospheric private rooms, our beautiful roof terrace or our cosy Coffee Square on the first floor: together, we will select the most suitable location for your reception.

## Standard (1 hour) • € 21,50 p.p.

- Unlimited drinks from our domestic distilled range
- Warm appetisers twice
- Olives and nuts on the tables

## Supplementen bij de appetizer packages

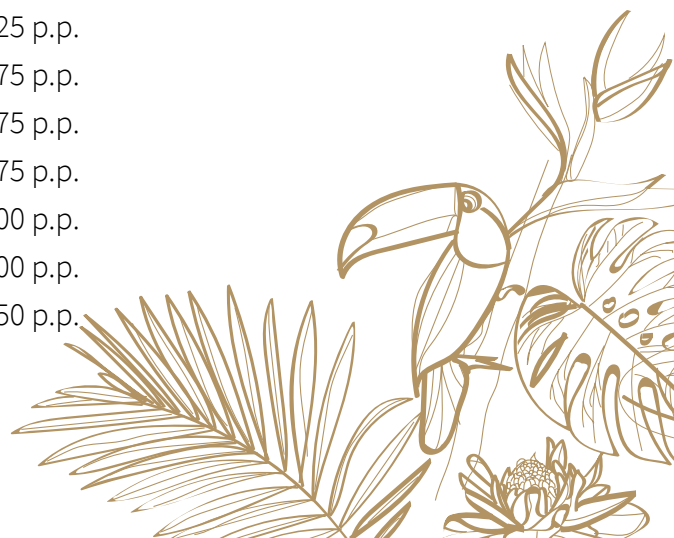
### Cold snacks

- |   |             |
|---|-------------|
| • Mixed nuts and olives                     | € 1.50 p.p. |
| • Crudités                                  | € 1.50 p.p. |
| • Salted puff pastry biscuits               | € 1.50 p.p. |
| • Cheese from Leiden with mustard           | € 1.75 p.p. |
| • Hummus with green olives and almonds      | € 1.75 p.p. |
| • Chicken liver pate with brioche and apple | € 2.00 p.p. |
| • Tartelette with tuna and pimet            | € 2.00 p.p. |
| • Tartelette with shrimps and chives        | € 2.50 p.p. |

### Hot snacks

- |  |             |
|--|-------------|
| • Veal croquette                                   | € 1.25 p.p. |
| • Shrimps croquette                                | € 1.25 p.p. |
| • Yakitori chicken skewers with coconut and peanut | € 1.75 p.p. |
| • Kara Age with hoisin and lime                    | € 1.75 p.p. |
| • Samosa with lime mayonnaise                      | € 1.75 p.p. |
| • Beef skewer with teriyaki and furikaki           | € 2.00 p.p. |
| • Sweet corn tempura with mango gel                | € 2.00 p.p. |
| • Snack platter (3 pc. p.p.)                       | € 2.50 p.p. |

*Please note that supplements can only be ordered for the entire group size*



# CONDOLLENCE

When a loved one passes away, many things have to be arranged, including the funeral or cremation. Van der Valk Hotel Sassenheim - Leiden is an intimate location that offers various [condolence arrangements](#). We will ensure that your gathering is taken care of down to the last detail.

## **Arrangement A (1,5 hours) · € 21,50 p.p.**

- Unlimited coffee, tea and mineral water\*
- Luxury garnished hard and soft rolls (two per person) with various cheeses, roast beef and ham, smoked salmon, brie, carpaccio, salads and pâté

## **Arrangement B (1,5 hours) · € 26,50 p.p.**

- Unlimited coffee, tea, orange juice and mineral water\*
- Welcome with a cup of soup
- Soft croquette sandwich
- Luxury garnished hard and soft rolls (two per person) with various cheeses, roast beef and ham, smoked salmon, brie, carpaccio, salads and pâté

*\* If you would also like soft drinks, house wine and draught beer served during the condolence, this will be calculated on the basis of subsequent calculation. It is also possible to include these drinks in above arrangements. A surcharge applies*

