



Holiday Inn

LEIDEN



Welcome



Catering

**Meeting
rooms**



Events



**Conference
packages**



General

**Food &
beverage**



Route / Leiden



WELCOME

Holiday Inn Leiden - a perfect location for any event!

Whether you are planning an intimate dinner, a three-day congress for 250 guests, a multimedia product presentation, a special family occasion or a significant anniversary, Holiday Inn Leiden will welcome you with open arms and provide you with the facilities and the service you need.

Introduction:

It gives us great satisfaction to introduce you to our premises. Holiday Inn Leiden was the very first Holiday Inn hotel in Europe. Hospitality and top-class gastronomy are in our blood and organizing all kinds of events is second nature to us. For decades, we have guaranteed comfort, quality and care to our guests, we have provided products of the highest quality only and we have employed exclusively top-quality staff. This is a reassuring guarantee to have when you are organizing an event for which perfection down to the smallest detail is required.

We are a hotel, but you could equally refer to our multi-functional premises as a meeting point, a congress centre, a restaurant or a holiday resort. Holiday Inn Leiden is a recognized congress hotel, and was awarded a rating of four out of five vergaderhamers (=gavels - the national classification system for congress and meeting facilities in the Netherlands). We offer you everything you could possibly need under one roof: 200 luxury hotel rooms, a wonderful restaurant in our covered garden, a lively bar, 14 modern function rooms that can accommodate up to 400 persons, and an event hall that can accommodate 2,000 persons.

Would you like your stay to be one of complete relaxation or would you like to keep yourself active? Our hotel has access to an indoor swimming pool, a sauna, squash courts, tennis courts (both indoor and outdoor), a mini-gym, cycling, billiard tables and table tennis tables, ensuring that you have ample opportunity to pass the time in whatever way you wish.

Holiday Inn Leiden is situated on the A44 exit, in a very central location. Amsterdam is 30 minutes away, Schiphol Airport and The Hague are 15 minutes away, and the historical town centre of the museum city of Leiden is 5 minutes away. Within 10 minutes, you could be sailing on South-Holland's lakes or enjoying the sunset on the North Sea Beach.

In addition to all of this, Holiday Inn Leiden has over 300 free parking spaces and on weekdays, a free shuttle service runs between Leiden Central Station and the hotel.

We hope to see you soon!

Kind regards on behalf of the **Holiday Inn Leiden** team,

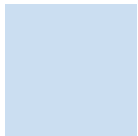
Ronald Reichert
General Manager

Extracts from our visitors' book:

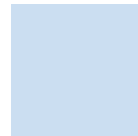
“Our standards were high, but this proved to be no problem for Holiday Inn Leiden. Superb!”

“You really do know how to throw a party. Thank you so much for the wonderful memories.”

“Despite having limited preparation time, the service from your staff was speedy, efficient and friendly. This is one of the main factors that helped make our presentation a great success. We will definitely come back.”



Meeting rooms



MEETING ROOMS

Holiday Inn Leiden specializes in hosting business meetings, congresses, anniversaries, weddings, product launches and all kinds of other events. The facilities at Holiday Inn Leiden offer a world of possibilities. Our 14 representative, multi-functional conference rooms provide the perfect setting for a successful meeting.

All of our conference rooms are equipped with:

- wireless high-speed internet (for a nominal fee)
- trainer's kit, including all necessary office supplies
- flip chart, including writing equipment
- air-conditioning
- good lighting
- blackout curtains
- an on-site meeting specialist

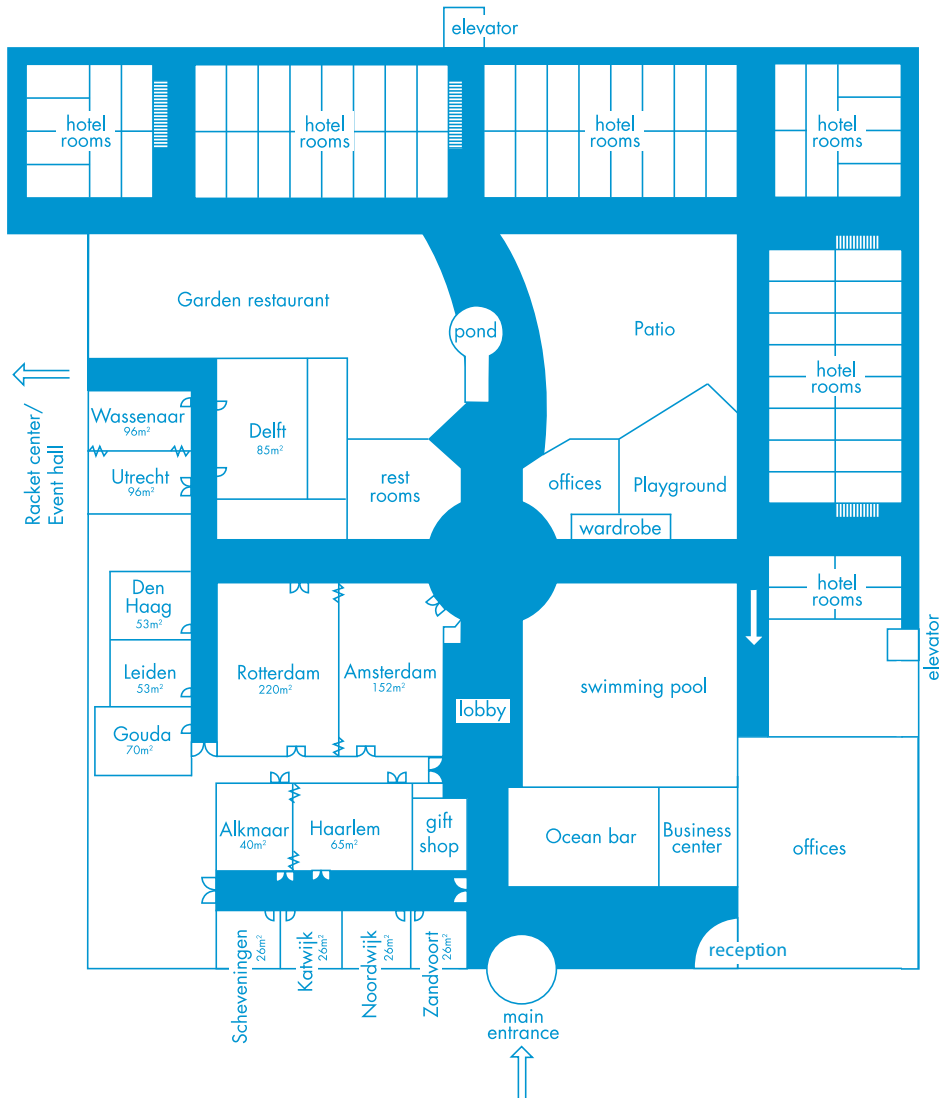
Furthermore, all conference rooms are situated on the ground floor and our Business Centre is at your service. Here you can make arrangements such as internet access (not for free). Some of the conference rooms have direct daylight and flat-screen TV's.

Do you require extra audiovisual equipment? Upon request, equipment can be installed in your conference room for a nominal fee, including:

- | | |
|---|----------|
| • screen from | € 25,00 |
| • sound system (including 1 microphone) from | € 167,50 |
| • lapel microphone | € 55,00 |
| • wireless microphone | € 75,00 |
| • extra microphone(s) from | € 27,50 |
| • beamer (including screen) from | € 200,00 |
| • monitor from | € 80,00 |
| • technical assistance from
(minimum of 4 hours) | € 42,00 |

With the exception of the technical assistance tariff, the above prices are per day and include installation. The prices do not include VAT. The technical assistance fee is per person per hour.

MAP OF MEETING ROOMS





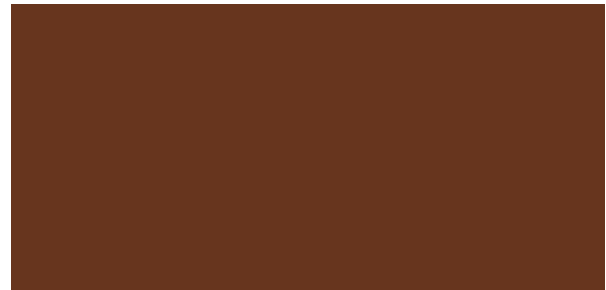
Room	m ²	Room dimensions lxbxh	Class	Theatre	Cabaret	Dinner	Reception	U-shape	Price per day from	Price per day and evening from
Amsterdam/Rotterdam	360	20,00 x 18,00 x 4,00	188	400	225	220	300	-	€ 1.000,00	€ 1.300,00
Rotterdam	213	11,80 x 18,00 x 4,00	108	240	135	130	165	55	€ 575,00	€ 675,00
Amsterdam	152	8,40 x 18,00 x 4,00	80	160	90	95	120	45	€ 475,00	€ 575,00
Utrecht/Wassenaar	192	12,75 x 14,75 x 3,30	90	180	110	100	175	50	€ 575,00	€ 675,00
Haarlem/Alkmaar	110	13,18 x 8,00 x 2,75	48	110	60	60	110	35	€ 400,00	€ 500,00
Wassenaar	96	12,75 x 7,55 x 3,30	40	80	50	50	65	30	€ 350,00	€ 400,00
Utrecht	96	12,75 x 7,55 x 3,30	40	80	50	50	65	30	€ 350,00	€ 400,00
Delft	85	11,75 x 7,25 x 3,30	30	80	50	50	65	25	€ 350,00	€ 400,00
Gouda	70	10,25 x 6,90 x 3,30	30	60	40	40	65	25	€ 325,00	€ 375,00
Haarlem	65	8,15 x 8,00 x 2,75	30	60	40	40	65	25	€ 325,00	€ 375,00
Leiden	53	7,25 x 6,75 x 3,30	18	40	24	24	40	20	€ 300,00	€ 350,00
Den Haag	53	7,75 x 6,75 x 3,30	18	40	24	24	40	20	€ 300,00	€ 350,00
Alkmaar	40	8,15 x 5,70 x 2,75	18	40	24	24	40	16	€ 260,00	€ 310,00
Scheveningen	26	6,00 x 4,35 x 2,75	-	-	-	-	-	12 *	€ 150,00	€ 200,00
Katwijk	26	6,00 x 4,35 x 2,75	-	-	-	-	-	12 *	€ 150,00	€ 200,00
Noordwijk	26	6,00 x 4,35 x 2,75	-	-	-	-	-	12 *	€ 150,00	€ 200,00
Zandvoort	26	6,00 x 4,35 x 2,75	-	-	-	-	-	12 *	€ 150,00	€ 200,00
Patio	750	n/a	n/a	n/a	n/a	Upon request	600	n/a	€ 650,00	n/a
Event hall	1944	54,00 x 36,00 x 7,00	1000	2000	1500	600	2000	-	Upon request	Upon request

The rental price includes rental, design and installation of the room for the specified period, using Holiday Inn equipment. The above prices do not include VAT. A surcharge will be applicable should changes to the layout be required during this period. A 50% surcharge is applicable for exhibitions and trade shows.

* Block layout only



Conference packages

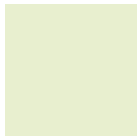


CONFERENCE PACKAGES

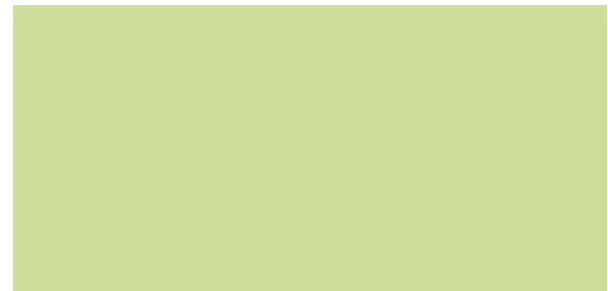
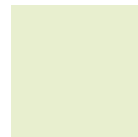
Holiday Inn Leiden offers you seven conference packages, ensuring that the surroundings and facilities suit your needs perfectly. A number of packages include the Break option, which are refreshment intervals that quickly recharge your guests' batteries. The conference packages are described below. Whichever package you choose, the products and presentation are always of the highest standards. This ensures that your meeting runs smoothly and is entirely stress-free. Furthermore, during the summer months, you have access to our terrace for breaks, receptions and dinners.

4 hours	8 hours	12 hours	The Breaks
<p>Standard package</p> <ul style="list-style-type: none"> • unlimited use of our wide selection of fresh coffee and tea on the Patio* • flip chart and writing equipment • 'Meeting Network' trainer's kit containing all necessary office supplies • chilled mineral water • sandwiches, soup, a hot snack, milk and buttermilk <p>€ 19,50 per person</p> <p>Deluxe package</p> <ul style="list-style-type: none"> • unlimited use of our wide selection of fresh coffee and tea on the Patio* • flip chart and writing equipment • 'Meeting Network' trainer's kit containing all necessary office supplies • chilled mineral water • extensive warm/cold lunch buffet including coffee, tea, milk and buttermilk <p>additional: choice of one of the Breaks € 26,50 per person</p>	<p>Standard package</p> <ul style="list-style-type: none"> • unlimited use of our wide selection of fresh coffee and tea on the Patio* • selection of pastries upon arrival • flip chart and writing equipment • 'Meeting Network' trainer's kit containing all necessary office supplies • chilled mineral water • sandwiches with soup, a hot snack, milk and buttermilk <p>€ 27,50 per person</p> <p>Deluxe package</p> <ul style="list-style-type: none"> • unlimited use of our wide selection of fresh coffee and tea on the Patio* • selection of pastries upon arrival • flip chart and writing equipment • 'Meeting Network' trainer's kit containing all necessary office supplies • chilled mineral water • extensive warm/cold lunch buffet including coffee, tea, milk and buttermilk <p>additional: choice of two of the Breaks € 39,50 per person</p>	<p>Standard package</p> <ul style="list-style-type: none"> • unlimited use of our wide selection of fresh coffee and tea on the Patio* • selection of pastries upon arrival • flip chart and writing equipment • 'Meeting Network' trainer's kit containing all necessary office supplies • chilled mineral water • sandwiches with soup, a hot snack, milk and buttermilk • dinner buffet including two drinks (Dutch assortment) and a cup of coffee/tea <p>€ 65,50 per person</p> <p>Deluxe package</p> <ul style="list-style-type: none"> • unlimited use of our wide selection of fresh coffee and tea on the Patio* • selection of pastries upon arrival • flip chart and writing equipment • 'Meeting Network' trainer's kit containing all necessary office supplies • chilled mineral water • extensive warm/cold lunch buffet, including coffee, tea, milk and buttermilk • dinner buffet including two drinks (Dutch assortment) and a cup of coffee/tea <p>additional: choice of two of the Breaks € 74,50 per person</p>	<p>Good morning Break croissant, muffin and a selection of fruit juices</p> <p>Healthy Break fruit salad, smoothies and fruit juices</p> <p>Power Break energy drink, energy bars and yoghurt with muesli</p> <p>Candy Break an extensive selection of delicious confectionery</p> <p>Soft Drinks an assortment of soft drinks, served in the conference room</p>
<p>8 hours 'No hidden extras' meeting package (as from 15 persons)</p> <ul style="list-style-type: none"> • meeting room based on the number of persons • flip chart and writing equipment • 'Meeting Network' trainer's kit containing all necessary office supplies • welcome with coffee, tea and pastries upon arrival • chilled mineral water and sweets in meeting room • during the meeting unlimited coffee and tea • extensive warm/cold lunch buffet including coffee, tea, milk and buttermilk • beamer with screen during the meeting • wireless internet provided for the trainer <p>€ 69,00 per person</p>			

* Upon request, the conference rooms can be provided with thermal servers of coffee/tea. Please notice that all packages are excluding of meeting room rental with the exception of the "No Hidden Extras" package.



Food & beverage



COFFEE, PASTRIES & ROLLS

Would you like a cup of coffee/tea accompanied by pastries or confectionery? Or would an extensive lunch buffet, a three-course meal or a reception be more your style? However large or small your appetite and however fussy the eaters, Holiday Inn Leiden ensures that your guests have access to all the finest food and drink that they could wish for at every moment of the day. Bon appétit!

Interested?

Below is a summary of all the culinary possibilities that we can offer. We prepare lunches, buffets, appetizers and more. Much, much more. We can cater for any occasion, no matter how small or large-scale it is. Enjoy!

Catering

Even outside the confines of our hotel, our kitchen crew are at your service. **'Catering's Best by Holiday Inn Leiden'** will cater your anniversary, party, or presentation in complete accordance with your wishes and desires. Our catering brigade will ensure that your event is a real spectacle. For further information, we refer you to the **'Catering's Best by Holiday Inn Leiden'** section.

Coffee & Tea

On our Patio, you can find a various assortment of coffee machines, which serve espresso, cappuccino, latte, espresso macchiato, latte macchiato and hot chocolate, amongst other warm beverages. There is an extensive range of teas as well.

Coffee/tea and biscuits (per person)	€ 2,40
Coffee/tea and biscuits (per thermal server)	€ 14,25
After-dinner coffee service	€ 5,20
Whole-day coffee service (8.00 a.m. – 6.00 p.m.)	€ 14,25 p.p.
• unlimited coffee and tea service including pastries upon arrival and an assortment of biscuits	
Half-day coffee service	€ 9,60 p.p.
• unlimited coffee and tea service including pastries upon arrival and an assortment of biscuits	

Pastries:

Petit fours per piece	€ 2,70
Petit fours including company logo per piece	€ 3,25
Birthday/regular cake and fireworks (minimum 10 persons)	€ 3,00
Cake with company logo or your choice of photo	upon request
Bridal cake (minimum 25 persons)	€ 7,50
Deluxe biscuit assortment	€ 1,55
Deluxe cake assortment	€ 1,60
Deluxe muffin assortment	€ 1,85
Deluxe bonbon assortment	€ 1,65
The Sweet Moment in Leiden	€ 3,00
includes biscuits, gingerbread, chocolate profiteroles and ginger snaps	

Sweet & snack basket

Sweet and savoury snacks during the meeting	€ 2,50
Selection includes Mars bars, nuts, cakes, coconut macaroons, treacle waffles, Wasa crispbreads, nuts, crisps etc..	
Price is per person per half-day.	

Sweet Garden High Tea

(minimum of 10 persons)	€ 18,50
Selection includes three types of mini-cakes, decorated profiteroles, various types of bonbons, mini-muffins, scones with marmalade and cream, butter cakes, fresh fruit salads, assortment of butter biscuits etc. Served with coffee and tea.	

Healthy Garden High Tea

(minimum of 10 persons)	€ 18,50
Selection includes three types of healthy sandwiches with salmon and low-fat cream cheese, veal fricandeau with Parmesan cheese, Italian bread with vegetable marmalade, savoury biscuits, cold cuts with dipping sauces. Includes assorted teas, red grapefruit juice and fresh orange juice.	

PRICE LIST DRINKS

Coffee and tea (per person)	€ 2,40
Espresso	€ 2,50
Cappuccino	€ 2,60
Coffee and tea (per thermal server)	€ 14,25
Port, sherry, Vermouth (per glass)	€ 3,40
Dutch gin, Vieux (per glass)	€ 3,10
Coren wine	€ 3,60
Jägermeister	€ 3,55
Underberg	€ 3,60
House wine: white, red, rosé (per glass)	€ 3,45
House wine: white, red, rosé (per bottle)	€ 19,50
Mineral water (per bottle)	€ 2,55
Mineral water (per litre)	€ 6,50
Milk/buttermilk (per jug)	€ 9,60
Ice tea	€ 2,60
Soft drinks (per glass)	€ 2,45
Soft drinks (per bottle)	€ 2,60
Fruit juices (per bottle)	€ 2,80
Fresh orange juice (per glass)	€ 3,70
Fresh orange juice (per carafe)	€ 13,50
Fruit punch	€ 3,70
Heineken	€ 2,50
Heineken (per pint)	€ 4,75
Heineken (per bottle)	€ 3,15
Special beers (Vos, Wieckse Witte)	€ 3,70
Foreign spirits	
Whisky, rum, vodka, gin	€ 4,95
Premium whisky	€ 6,25
Campari	€ 4,55
After-dinner drinks	
Cognac ***, various liqueurs	€ 5,50
Remy Martin VSOP	€ 6,25
Irish Coffee	€ 6,75
Welcome cocktails	
Standard (e.g. 'Kir'), from	€ 4,70
'Méthode Champénoise' from	€ 6,90

ALL-INN BEVERAGE PACKAGE

Reception package
per person (for two hours) € 17,25

Includes 1 glass of 'Méthode Champénoise' sparkling wine and a selection of Dutch drinks and a selection of assorted nuts.

Dutch assortment
red and white house wine, beer, port, sherry, Vermouth, orange juice and soft drinks.

1 hour	€ 12,75
2 hours	€ 15,50
3 hours	€ 19,25
4 hours	€ 23,00
5 hours	€ 26,75

Foreign assortment
Dutch assortment plus the foreign spirits.

1 hour	€ 16,50
2 hours	€ 19,75
3 hours	€ 24,00
4 hours	€ 28,25
5 hours	€ 32,50

Complete assortment

1 hour	€ 19,75
2 hours	€ 25,00
3 hours	€ 30,75
4 hours	€ 36,50
5 hours	€ 42,25

Complete your cocktail party with a selection from our snack & bites assortment.

ROLLS

Between Monday and Friday, the Garden Restaurant offers you an extensive warm and cold lunch buffet including coffee, tea, milk and buttermilk. In a hurry? If so, we can arrange a quick business lunch in the conference room. Our 'Quick Lunch' on the Patio is also ideal for conferences. Guests can either stand or sit for this informal lunch. Of course, a full-service lunch is an option as well.

Sandwich assortment

€ 3,10 each

- brie with rocket and cherry tomatoes on a white roll
- Gouda and Cheddar cheese with iceberg lettuce and Greek salad on a brown roll
- fricandeau with salad and mango chutney on traditional Dutch sweet pastry
- gammon with mini-pickles on a soft whole meal roll

Deluxe sandwich assortment

€ 7,50 each

- Provolone cheese with sun-dried tomatoes, rocket and olives, on focaccia bread
- Parma ham and gorgonzola with tapenade, on ciabatta bread
- gammon and mature Amsterdam cheese with salad and cheese spread, on home-made bread
- smoked salmon, cherry tomatoes and capers, on a roll
- veal fricandeau with coarse mustard and mixed green salad, on traditional Dutch buns

Extras

fresh soup of the day with bread, herb butter and garlic butter
vegetarian wrap with avocado, fresh salad and guacamole
sausage rolls/crispy cheese bun
warm wrap with ham, bean sprouts and a spicy sauce

€ 4,50

€ 5,00

€ 2,75

€ 5,75

Fruit

fresh fruit
assortment includes apples, oranges, bananas, pears, grapes

€ 1,50 p.p.

fresh fruit skewers with strawberries, melon, grapes and pineapple
in a tall glass with a fresh, chilled fruit smoothie

€ 4,25



Snacks & bites



SNACKS & BITES

Your party or reception would not be complete without an assortment of tasty snacks. We offer a huge variety, including healthy nibbles, traditional Dutch treats, culinary masterpieces and cutting-edge snacks. We cater to all tastes.

An assortment of salted crackers and nuts	€ 1,75 p.p.
Tapas Club: chicken fingers, mini-ribs, meatballs, grilled sausages, garlic mayonnaise and olives with Spanish bread	€ 7,50 p.p.
Healthy snacks: celery, radishes, carrots and white radishes with a delicious dressing	€ 2,20 p.p.
Ocean Bar appetizers , 4 hot snacks mini-cheeseburger, veal croquette, salmon skewer served in a glass, Japanese saté in a bamboo dish	€ 6,25
Garden appetizers , 4 cold snacks focaccia bread canapés with smoked chicken mousse with pesto, roquefort and Cheddar cheese waffle with olives, bacon-wrapped dates with salami and olives, smoked salmon with crème fraîche and tomato tapenade	€ 6,25
Snack bag , for speedy service Amsterdam cheese fingers, a minced beef croquette, a fried onion ring and a spring roll	€ 4,00
Portion of Van Dobben minced beef croquettes , 6 pieces	€ 4,85
Leiden appetizers , 4 pieces two points of Rypenaar cheese, brie topped with a plum, two Van Dobben minced beef croquettes, mini-cheeseburger	€ 4,85
Mini-sandwiches a portion of 3 mini-sandwiches, choose from: smoked salmon with horseradish cream, prawns in a delicious cocktail sauce, warm goat-cheese with honey and roast pine nuts, warm Parma ham with grilled courgettes and mozzarella, raw beef sausage with red onion chutney	€ 5,60

MOMENTS

€ 9,75 per person

(minimum of 10 persons)

Leiden Moment

assortment of traditional Leiden dishes, such as:

- Leiden cheese sandwiches
- a bread roll filled with rib of beef stew

Served with a glass of Dutch gin.

Healthy Moment

4 wafer-thin sandwiches, choose from:

- salmon with cucumber and crème fraîche
- brie with tomato and mustard sauce
- smoked chicken with pineapple and tomato
- cheese with cucumber and iceberg lettuce

Served with a glass of fresh orange juice.

Sushi Moment

- three different types of sushi with wasabi and Kikkoman soy sauce
- Japanese nuts

A surcharge of € 2,80 per person applies to the Sushi Moment.

Italian Moment

Snacks from the Italian kitchen!

- traditionally baked Italian breads
- olives and three different types of tapenade
- pesto and olive oil
- gorgonzola and Provolone cheese

Served with a glass of Italian wine.

Light Moment

- consommé with herbs
 - assorted raw vegetables, such as radishes, celery and cucumber with a delicious dressing
 - low-fat cheese spread with crackers
 - mini-sandwiches with a vegetable marmalade filling
- Served with a glass of fresh orange juice or a glass of grapefruit juice.

Oriental Moment

assorted Oriental snacks:

- two saté skewers with saté sauce
- Indonesian meatballs
- prawn crackers, pickle relish and nuts



Lunch



Lunch buffet
€ 23,00 per person
(minimum of 30 persons)

Meat dishes, cheeses, fish and salads

Deluxe meat dishes

- gammon
- veal fricandeau
- Serrano ham
- raw beef sausage
- Mortadella sausage
- smoked turkey

Cheese assortment

- farmers cheese
- Old Amsterdam
- cumin cheese
- sliced brie
- cheese spread
- mustard cheese
- La Vache Qui Rit
- St. Moret
- three types of French cheese

Fish and salads

- smoked trout
- smoked salmon
- soy-marinated crab with apple
- herring in tomato sauce
- traditional Amsterdam cheese salad
- Japanese noodle salad
- Greek potato salad
- tortellini salad
- tuna salad
- 3 three types of raw vegetable with dressing
- green salad

Soup and various

Soup of the day

Bread

- variety of breads
- various rolls
- butter assortment

Various

- olives
- boiled eggs
- paté
- Piccalilli, cocktail and ravigote sauce
- various mustards

Hot courses

- corn-fed chicken with a yoghurt and peach sauce
- lamb casserole
- red bass with spinach and spring onion
- lasagna
- omelet with fried mushrooms
- crispy cheese buns
- mashed potatoes with sun-dried tomato
- risotto
- carrots and pod peas in butter

Desserts

Desserts

- fruit salad
- fresh fruit
- assorted yoghurts
- variety of cakes

Drinks

- coffee
- tea
- milk
- buttermilk

The above menu is an indication and subject to change. Please inquire after various possibilities and/or extensions.



Quick lunch

This lunch menu is ideal for providing lunch or dinner to a large group within a limited time frame.
Guests can chat informally with each other while having lunch



Quick lunch
€ 24,50 per person
(minimum of 30 persons)

Soup & snacks

Soup of the day

Snacks

- veal croquettes
- crispy cheese buns
- battered cod nuggets with ravigote sauce

Deluxe sandwich assortment

- smoked salmon and cream cheese bagel
- Coppa di Parma with rocket, Parmesan cheese and olives, on a brown roll
- veal fricandeau with fresh salad and paprika, on a traditional Dutch bun
- Provolone cheese and tomato tapenade, on ciabatta bread
- carpaccio with herb butter, sun-dried tomatoes and pesto, on Italian bread
- brie and tomato on a white roll

Fruit

fresh fruit salad

fruit to go:

- grapes
- oranges
- kiwis
- bananas
- pears
- apples

Drinks

- fresh orange juice
- coffee
- tea
- milk
- buttermilk

The above menu is an indication and subject to change. Please inquire after various possibilities and/or extensions.



Garden buffet

In our Garden restaurant, we offer an extensive dinner buffet or three-course menu on a daily basis. Every Friday, we offer a buffet of top-quality Italian cuisine. We arrange a variety of themed buffets for groups in excess of 40 persons. Naturally, a three-course menu is available in both the restaurant and in the reserved dining rooms.



Garden buffet
€ 29,75 per person
Served in a separate room
€ 33,00 per person
(minimum of 40 persons)

Starters

- smoked salmon
- prawns with red grapefruit and tandoori mayonnaise
- smoked trout
- herb cheese and cucumbers
- surimi with grilled courgettes and red onion
- headed scampi in garlic marinade
- smoked duck with balsamic glaze
- smoked ham with artichoke heart
- smoked turkey with chopped tutti frutti
- carpaccio with Parmesan cheese and rose peppers
- Parma ham with watermelon

- capers
- olives
- feta
- gherkins
- rocket
- Greek vegetables
- celery sticks
- courgette
- fennel salad
- potato salad
- trout salad
- two types of dressing, various types of vinegars and oils

Soup of the day

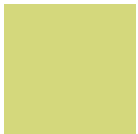
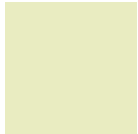
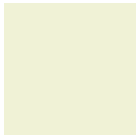
Main courses

- assorted fish course including salmon and cod with vegetables and herb butter
- chicken fillet in a herb jacket with a ginger and bean sprout sauce
- rib-eye steak with port sauce and oyster mushrooms
- pork tenderloin medallions with grilled peppers and pepper sauce
- lamb fillet with rosemary cooked in its own gravy
- mashed potato with chopped sun-dried tomatoes
- basmati rice with coriander
- tagliatelle with gorgonzola and baby corn
- ratatouille
- green beans with red onion and tomato

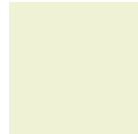
Desserts

- fresh fruit salad
- assorted cakes and tarts
- crème brûlée
- fresh fruit
- assorted flavours of ice cream
- Amarena cherries and whipped cream
- assorted French and Dutch cheeses

The above menu is an indication and subject to change. Please inquire after various possibilities and/or extensions.



Italian buffet



Italian buffet
Fridays from 18.00 – 21.30 hrs.
€ 29,75 per person
Served in a separate room
€ 33,00 per person
(minimum of 40 persons)

Starters

- Coppa di Parma
- smoked salmon with pesto
- tuna in olive oil
- tortellini salad
- Mortadella with olives
- penne pasta salad
- mozzarella with grilled cherry tomatoes in tomato oil
- iceberg lettuce and rocket salad
- tomato salad with feta cheese and garlic olives
- grilled courgettes
- marinated paprika
- three types of sliced salami
- Parmesan
- gorgonzola
- Provolone cheese
- herb butter
- sun-dried tomatoes
- olive and tomato tapenade
- pesto
- olives and anchovies
- crackers, olive oil, vinegar
- assortment of traditionally baked Italian breads

Soup

- fresh tomato consommé with chicken and pasta

Main courses

- shrimps cooked in garlic oil
- red mullet with spinach and Roseval potatoes
- veal escalope with Parmesan cheese, sun-dried tomatoes and Marsala sauce
- lamb cutlets marinated in pesto oil with a honey and thyme sauce
- ossobuco in tomato sauce
- spaghetti with tomato, spring onion and rocket, seasoned with truffle oil
- risotto with apple and grated cheese
- ravioli with cream sauce
- fennel simmered with star anise, cherry tomatoes and parsley
- assorted fried vegetables with rosemary, including tomatoes, courgettes, peppers, mushrooms and aubergines

Desserts

- fresh fruit
- assorted flavours of ice cream
- tiramisu
- a wide variety of Italian cakes and tarts
- watermelon
- Amarena cherries

The above menu is an indication and subject to change. Please inquire after various possibilities and/or extensions.



Walking Dinner Deluxe



Walking Dinner Deluxe
€ 45,00 p.p. for 5 courses
€ 8,00 p.p. per extra course
(minimum of 25 persons)

Culinary surprise

Would you like to enjoy the finest culinary masterpieces but choose the basic ingredients yourself? If so, you have come to the right place! Here, the lack of a fixed seating plan means you can enjoy a delicious dinner and network at the very same time.

You choose seven of the exclusive ingredients from the list, from which our chef and his team will create delicious and original dishes and combinations.

The dishes (both warm and cold) are served on plates in a very original manner, allowing you to dine both standing and seated.

This concept is special suitable for informal dinners or business events, as it allows you to talk to many different persons during your meal, rather than just the persons seated near you.

Basic ingredients

You can choose from the following exclusive ingredients:

- tender veal
- salmon
- St. Jacobs scallops
- duck
- scampi
- lamb
- duck paté
- beef tenderloin
- tuna
- asparagus



Surinamese buffet



Surinamese buffet
€ 37,00 per person
(minimum of 40 persons)

Starters

- soto ayam (chicken soup)
- pinda bravoe (peanut soup)
- pitjel (cold vegetables in peanut sauce)
- sambal telur (a fiery egg dish)
- telo (fried cassava with dried, salted cod)
- trassi shrimp
- smoked salmon with pepper beetroot salad
- raita (yoghurt with tomato, cucumber, and assorted seasoning)

Main courses

- chicken roti
- chicken pasties made with garden peas, carrots, capers, onion and tomatoes.
- moksie alesie trafasie (yellow rice with red chicken)
- salmon stew made seasoned with paprika and garlic.
- babi ketjap (pork in sweet soy sauce)
- rendang
- chicken saté
- brown beans with rice
- pom (Surinamese casserole)
- cowpea beans
- vegetable stir-fry with cashew nuts
- sambal goreng taueh (spicy fried bean sprouts)
- fried tempeh (fermented soy beans)
- vegetable chow mein
- fried rice
- basmati rice
- Chinese beef

Side dishes

- prawn crackers
- sambal (ground chili pepper sauce)
- assorted pickles (gherkins, red/white onions and peppers pickled in vinegar)
- atjar tjampoer (mixed pickled vegetables)
- hot sauce
- baka bana (battered and deep-fried bananas)
- seroendeng (grated and fried coconut)

Various

This buffet can be extended to include a dessert buffet, at a cost of € 7,50 extra per person and includes:

- viadoe (currant, raisin and cinnamon tart)
- bojo (Cassava tart)
- keksi' kheer (spiced Indian rice custard)
- ice cream with tropical fruit
- coconut ice cream
- bread pudding with a banana and rum sauce
- pumpkin pie
- Chinese fruits

The above menu is an indication and subject to change. Please inquire after various possibilities and/or extensions.



Volendam market buffet



Volendam market buffet
€ 45,00 per person
(minimum of 40 persons)

Starters

- herring with onion
- fried smoked herring
- mackerel
- Volendam smoked eel
- prawns
- pickled mussels
- pickled herring
- pickled gherkin
- spickled onions
- mincemeat succade with piccalilli
- creamy paté with mini-gherkins
- hay-braised ham
- salad with pickled brawn
- smoked bacon salad
- traditional Dutch salad with marinated cabbage and crispy bacon

Soup

- original Volendam fish soup

Main courses

- plaice rolls in sauce
- slowly simmered pork loin with chicory
- original Volendam fried haddock fillets
- eel with vegetables
- pak-choi cabbage stew with bacon strips
- bierpiepers (potatoes simmered with parsley and brown ale)

Desserts

- pancakes with butter and sugar
- semolina bavaois with redcurrants
- rice pudding with apricot
- apple segments in custard
- vanilla ice cream with brandied raisins
- fresh fruit salad
- traditional Dutch chocolate pudding with whipped cream
- assorted Dutch cheeses

The buffet is presented on a Volendam market stall. Upon request, musicians from Volendam can be hired to play background music and entertain!
The above menu is an indication and subject to change. Please inquire after various possibilities and/or extensions.



American buffet



American buffet
€ 55,00 per person
(minimum of 40 persons)

Starters

- smoked salmon with heart of palm salad
- smoked trout with Waldorf salad
- scampi with grilled and marinated corn
- pork rib stuffed with dates
- Jambalaya salad with shrimp
- cabbage salad with corned beef
- roast beef with artichokes in raspberry vinegar
- real American salad bar with croutons, bacon and blue cheese dressing
- smoked ham with melon salad
- smoked duck with potato salad
- crab-stuffed baked potatoes

Soup

- pumpkin soup with corn bread

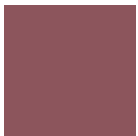
Main courses

- classic roast prime rib of beef
- grilled lamb chops with home-made mint jelly
- 'Cincinnati Skyline' Chili
- barbecue corn chicken with hot sauce
- soy and ginger glazed salmon with lemon sauce
- buttered corn
- Thanksgiving turkey with sweet potato and green beans
- baked potato with butter and sour cream

Desserts

- mini-muffin cake
- apple pie
- fruit salad
- cheesecake
- American ice creams
- mincemeat pie with whipped cream
- extensive range of Sally's donuts
- chocolate mousse with American whiskey

The above menu is an indication and subject to change. Please inquire after various possibilities and/or extensions.



Rembrandt buffet



Rembrandt buffet
€ 65,00 per person
(minimum of 40 persons)

Starters

- Marinated salmon with smoked St. Jacobs scallops
- smoked eel in lime sauce
- smoked tuna salad with artichokes
- Dutch shrimp in fresh yoghurt sauce
- smoked salmon and crayfish with dill sauce
- smoked rump veal with a Kernhem cheese and courgette salad
- scampi skewer with a lemon/lime/basil smoothie
- duck paté with a smoked duck fillet and duck liver filling, marinated tutti frutti
- wild oysters with all the trimmings (subject to availability)
- thin-cut beef tenderloin with peppercorns, cold ravioli in balsamic vinegar and basil
- lobster with butter lettuce and truffle mayonnaise (a €12,50 surcharge applies to this dish)

Soups

- light cream soup with fresh mushrooms and sage leaves
- consommé with Dutch shrimps

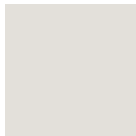
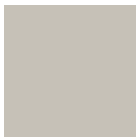
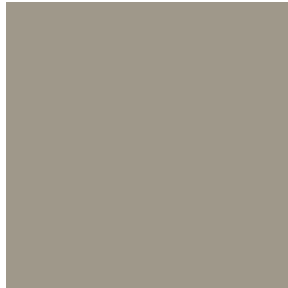
Main Courses

- French chicken in a truffle and cream sauce
- roast veal rib, cut at the buffet, served with Madeira sauce and morchellas
- fresh salmon with fennel, served in a pocket with fresh herbs
- beef tenderloin stir-fry with vegetables and an oyster and cream sauce
- red bass cooked skin side down, with sugar snaps and saffron sauce
- candied roseval and truffle potatoes
- yellow and green courgettes cooked with Parmesan cheese

Desserts

- nougat cone with fresh ice cream sorbet
- profiterole tower with whipped cream and pure chocolate
- fresh fruit skewer with a strawberry smoothie
- exclusive range of cakes and tarts
- various types of cheese with a variety of mustards and garnishes
- warm crêpes with Amerena cherries
- white and dark chocolate mousse with fresh mint topping
- traditional Charlotte Russes with chipolata pudding and glazed ladyfingers
- mini-bavarois tarts in a variety of flavours

The above menu is an indication and subject to change. Please inquire after various possibilities and/or extensions.



The choice is yours...



You can compile your own lunch/dinner menu with a selection of the following dishes. The dishes marked with an * are particularly suitable for lunch menus. Only one menu can be compiled per group (minimum of 15 persons).

**Starters € 10,75
and soups € 5,75**

Starters fish

- smoked trout served with cucumber/dill salad *
- smoked salmon filled with shrimp salad, served with green asparagus in tomato coulis *
- salmon and smoked eel, in a green herb sauce *
- clam salad with smoked tuna, in a cream pepper sauce *
- pasta salad with marinated shrimp and a soy sauce dressing *

Starters miscellaneous

- smoked duck and black pasta salad with a mango and passion fruit dressing
- marinated and smoked fillet of lamb with an avocado, melon and pine seeds salad *
- marinated courgette and aubergine with a mozzarella salad and a tomato dressing (vegetarian)
- pocket of Serrano ham filled with corn, tomato and gorgonzola
- beef carpaccio with asparagus salad, Parmesan cheese and balsamic dressing

Soups

- veal consommé with fresh vegetables *
- cream of tomato soup with basil and chicken strips
- traditional Pot-au-feu with cheese croutons
- double beef consommé with fresh herbs
- lightly creamed fish velouté with salmon and asparagus *

**Main courses fish
and poultry € 19,00**

Fish

- grilled fillet of salmon in a sweet white-wine sauce on a bed of courgettes *
- tartlet of steamed fillet of lemon sole, with mussels and shrimp, in lobster sauce *
- grilled fillet of cod wrapped in bacon, served with olives and tomato sauce *
- fried fillet of tuna on a bed of pasta, with an artichoke heart and sun-dried tomato sauce *
- grilled fillet of red bass with marinated salmon, chips and lemon butter *

Poultry

- leg of guinea fowl with mushroom sauce
- roast stuffed quail with an apple and duck liver sauce *
- fried ostrich steaks in a Pomerol, mustard and cowberry sauce *
- fillet of turkey with apple and raisins and a honey and Calvados sauce *
- grilled fillet of chicken wrapped in bacon, with an onion, tomato, olive and courgette sauce

**Main courses
meat € 23,50**

- beef tenderloin with freshly made Béarnaise sauce *
- veal prime rib with crispy onion rings and a sweet coarse mustard sauce
- pork tenderloin steaks with a gratin of mushrooms, ham and herbs, in a red wine sauce *
- veal escalope with bean sprouts and tofu in a curry and soy sauce *
- mixed grill, including beef, lamb, pork and turkey steak with grilled tomatoes and herb butter
- veal sweetbread on a Rösti pancake in a Cointreau and pineapple sauce
- beef tenderloin, veal steak and pork tenderloin trio served with fresh pasta and a Marsala-thyme sabayon

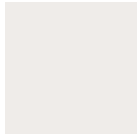
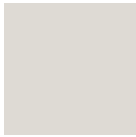
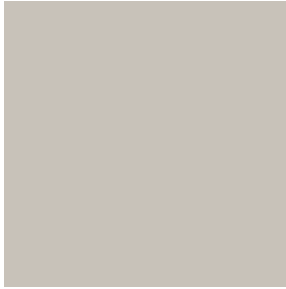
Desserts € 7,50

- fresh fruit timbale with two flavours of ice cream sorbet and fruit coulis
- Italian crêpe au gratin with custard, fresh fruit and raspberry sauce
- crème brûlée with passion fruit coulis and chocolate meringue
- chocolate mousse duo in a rolled wafer cup with vanilla sauce
- crispy cinnamon buns with a warm apple and raisin salad and cinnamon ice cream with chocolate liqueur sauce
- semolina bavarois with marzipan rolls and berry sauce.
- elaborately designed ice cream cake (minimum 20 persons) with fireworks (€ 2,00 surcharge per person)
- extensive dessert buffet (minimum 30 persons, € 4,50 surcharge per person)
- International cheese plateau (€ 2,00 surcharge per person)

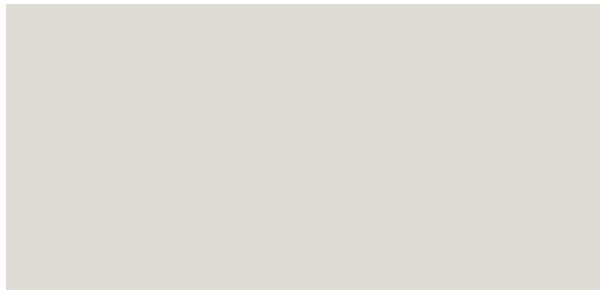
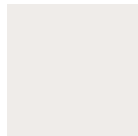
Extra suggestions

- after dinner liqueurs from € 5,45 p.p.
- after dinner coffee € 4,25 p.p.
- bonbons € 1,30 p.p.
- friandises
- (decorated biscuits) € 1,30 p.p.
- spoom € 6,15 p.p.

All main courses are served with potato and vegetable side dishes.



Catering



'CATERING'S BEST BY HOLIDAY INN LEIDEN'

Have you already found the perfect location for your event and are you looking to provide your guests with the finest culinary experience possible? If this is the case, then you've come to the right address. **'Catering's Best by Holiday Inn Leiden'** understands that the relationship between the character of the event, the location and the catering is of essential importance. Your event needs to be a unique experience for your guests, and our extensive experience can ensure that this is the case.

Locations

Whether your event takes place in a marquee, your own private conference room, an old factory hall, a museum or a church, the **'Catering's Best by Holiday Inn Leiden'** team will ensure catering that suits the occasion perfectly. The atmosphere, the individuality and the quality of the event are our main focuses. Are you still looking for a suitable location? Our employees have a wealth of knowledge of the function rooms in and around Leiden and would be happy to help you find the perfect location.

Decorations

Our wealth of expertise guarantees you the perfect background for your event, be it a 70's theme night, a fairy-tale land or a lounge party. We can keep it minimalistic if necessary and we can go over the top if required. And of course, we can do everything in between. In conjunction with you and specialist organisational agencies, we create the perfect catering and decoration concepts to promote the interaction between your guests and to achieve your goals, whether it be a luxury lunch, a business presentation, a product launch or a staff party.

Prestigious Experience

The Municipality of Leiden is one of our most frequent clients, and we have handled all manner of major events, including a European Commission lunch, banquets with the mayors of various major cities, dinners for Japanese delegates, the farewell banquet for the Japanese ambassador and Corps Diplomatique receptions.

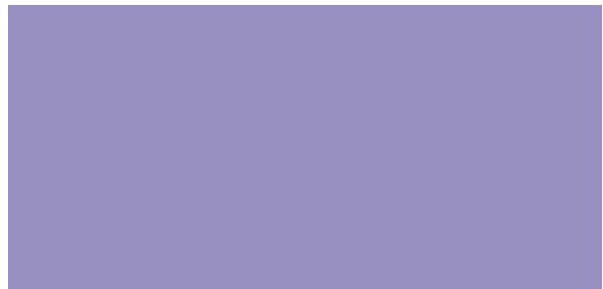
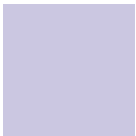
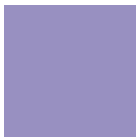
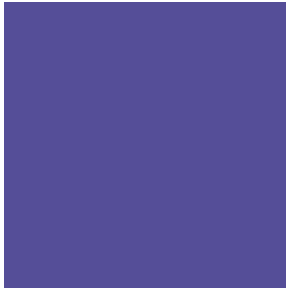
A particularly honourable assignment was the lunch we prepared for the Dutch royal family during the royal visit to Leiden.

We are also more than capable of accommodating extremely large groups. Each year, as one of the major sponsors, we organise the Haring & Corenwijn Gala for 1,200 guests at the Pieterskerk (St Peter's Church) in Leiden.

Expertise

Quality and professionalism characterise our business operations. Our team has a wide range of expertise and prepares every single meal with the utmost of care and attention. The quality of the products and the professionalism of our employees is clearly displayed in the presentation and the quality of the meals.

Our sole purpose is to make your event a roaring success.



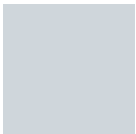
BIG, BIGGER, BIGGEST EVENTS

- product presentations
- sports events
- theme parties
- receptions
- auctions
- kick-off meetings
- congresses
- dinner dances
- car shows
- trade exhibitions

We would be happy to help you arrange high-profile events, major congresses, theme parties and product presentations. Your wishes and our expertise will combine perfectly to create a spectacle that will be talked about for many years to come.

For many years, we have provided our clients with top-quality products, friendly 'can-do' customer service and an excellent price-quality ratio.

Holiday Inn Leiden offers you a 2000m² event hall, suitable for company parties, receptions with important business relations or product presentations. We also offer 14 modern conference and congress rooms, a spacious Patio, a lobby, a restaurant, a bar and free parking. This extensive range of facilities guarantees that your event will be a success. Furthermore, with our 200 luxury hotel rooms and numerous facilities, including tennis and squash courts, a swimming pool and sauna, we can provide you with stylish accommodation and the level of service and comfort that you would expect from a four-star deluxe hotel.



GENERAL

Hotel Rooms

Holiday Inn Leiden has 200 modern and comfortably furnished rooms, with individually programmable air conditioning and interactive flat-screen TV's as standard. In addition to the Superior rooms, you can also hire a King room or an Executive room, which offer extra facilities for a surcharge. Special room tariffs apply for groups. Check-in begins at 3.00 p.m. and guests must check-out by 12 noon. Late check-out and early check-in can be arranged upon request.

Garden restaurant & Patio

In our unique covered garden, you can dine in tropical surroundings. You can find a multitude of plants, oriental lighting, comfortable seating areas and a large pond with koi fish and tortoises. Breakfast, lunch and dinner are served daily in this charming, relaxed ambience. The Garden restaurant is renowned for its cuisine and offers an extensive choice of national and international dishes. Every day, we lay on an international breakfast buffet, and an extensive dinner buffet, and you can also select a dish from the à la carte menu. From Monday to Friday, we offer an extensive hot and cold lunch buffet. Bordering the Garden restaurant is the Patio, which is an extremely suitable location for receptions. The Patio is also suitable for stands.

Ocean bar

Every evening, at our lively Ocean bar, you can enjoy a glass of fine wine or a cocktail, as well as a variety of delicious snacks or a 'quick meal' such as a saté or entrecôte. From Monday through Friday it's Captains Cocktail Hour with free snacks from 17.00-19.00 hrs. You are more than welcome!

IHG

Holiday Inn Leiden is part of the Intercontinental Hotels Group (IHG), which is the largest hotel chain in the world. IHG is a global chain, whose objective is to create 'Great Hotels Guests Love'. Possessing more hotel rooms than any other hotel chain in the world, IHG owns around 4,200 hotels in nearly 100 different countries. Each year, our guests spend a combined total of 160 million nights in IHG hotels. All of this guarantees that you are in safe hands should you choose one of our hotels for your stay or event.

Priority Club

IHG offers the world's largest loyalty programme to its guests, allowing you to earn points all over the world which you can then spend on a host of beautiful gifts or accommodation arrangements. Our employees will be happy to provide you with further information regarding this programme.

BusinessClub – Loyalty Pays!

This simple discount programme allows you to receive free BusinessClub points whenever you book meetings or corporate accommodation. These points can be exchanged for vouchers that are accepted by major store chains, as well as by Amazon.com for the purchase of electronic equipment online. The vouchers can also be used for meetings, hotel accommodation, or lunch at one of the hotels in our chain. Furthermore, the BusinessClub website gives you access to special offers on accommodation and meeting arrangements.

With more than 350 participating InterContinental, Crowne Plaza, Holiday Inn and Express by Holiday Inn hotels throughout Europe, the Middle East and Africa, you will always be able to find a hotel nearby at which you can add to your tally of Business Points. Register with BusinessClub for free via www.businessclub.ihg.com, or contact us for further information with no obligations.

Prices and VAT

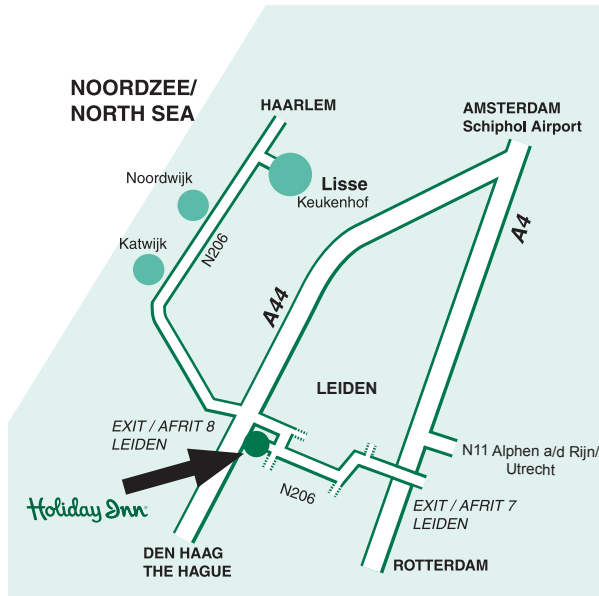
The published prices for meals, drinks and hotel rooms include VAT and service charges unless otherwise stated in the information or offers. All other costs do not include VAT. All prices and the content of the buffets as stated in this brochure are subject to change.

Service and Cancellation Terms and Conditions

The Uniforme Voorwaarden Horeca (UVH - Uniform Hotel and Catering Terms and Conditions), deposited by the District Court of The Hague and the Chamber of Commerce in The Hague, apply to all agreements made with our company. These terms and conditions apply to everybody who makes use of our services. These terms and conditions can be accessed at our establishment, and upon request, a copy can be provided free of charge. They can also be downloaded via www.holidayinnleiden.com.

BusinessClub™





Route / Leiden



ROUTE

Parking Facilities/Accessibility

Our multi-purpose four-star hotel on the edge of the historic city of Leiden is situated on the N206 link road, near the A44 (junction 8), which enables quick and easy access to the cities of Amsterdam and The Hague. We have a private parking area that accommodates 300 cars, and we also have coach parking facilities. Parking facilities are free to all our guests.

Excellent Access via Train/Bus/Taxi

From Leiden Central Station, catch bus 43, destination Den Haag (The Hague), and get off at the Holiday Inn stop (after a journey of about 10 minutes).

Taxis are also widely available. The Leiden Transferium (express bus link with The Hague) is within walking distance of the hotel.

Free shuttle service for hotel guests

Our guests are welcome to make use of our free shuttle service. On weekdays, we operate this comfortable service between the hotel and Leiden Central Station. The journey time is approximately 10 minutes and has no intermediary stops.

We refer you to our website for up-to-date departure times.

During regional school holiday periods, no shuttle bus is available.

LEIDEN

Leiden and District – Surprisingly Versatile!

The historic city of Leiden is situated five minutes away from our hotel.

The city is famous for its courts, its prestigious museums and its illustrious history. As the birthplace of Rembrandt and the inspiration of numerous other great artists, this city embodies the atmosphere of the Dutch Golden Age in the 17th century.

The historical city centre has barely changed since this period, and it is said that if Rembrandt came back to life today, he would still be able to find his way round the city without any problems.

However, there is more to Leiden than just history. There are stately canals, specialist shops and countless local pubs and Patio restaurants. Furthermore, the oldest theatre in the Netherlands and the oldest university in the low countries contribute to the magical atmosphere in the city. It's no fluke that Leiden is known as the 'City of Discoveries'.

Whilst in Leiden, why not visit one of the beaches in the popular area of Noordwijk or the picturesque Katwijk? These charming areas emphasise the surprising versatility of the region.

Holiday Inn Leiden

Haagse Schouwweg 10
2332 KG LEIDEN

telephone general
telephone banquets

e-mail:
website:

071 – 53 55 555

071 – 53 55 445

banquets@holiday-inn-leiden.com

www.holidayinnleiden.com

location:

city centre Leiden	2 km
Leiden CS	2 km
Bioscience Park	0,5 km
Universiteit Leiden	1 km
Schiphol airport	29 km
Amsterdam	40 km
Den Haag	15 km
North Sea beaches	10 km

www.holidayinnleiden.com