

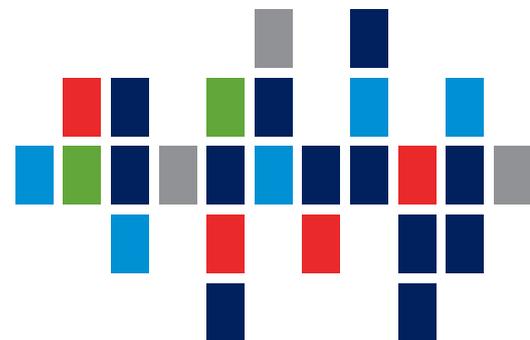


BCN INSPIRATIONS

In addition to 'everything for the training' BCN offers a comprehensive number of suitable arrangements as a perfect addition on all other activities you book with us. Whether it's a meeting, a workshop or teambuilding meeting, you can always choose the arrangement that suits you best.

And of course always with the special combination of Hospitality and craftsmanship we add to our specialty have made.

Booking? Call 030 - 256 73 91,
Mail to reserveren@bcn.nl or look at
bcn.nl/reserveren for more information.



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Courses
Workshops
Meetings





COFFEE, TEA AND SOFT DRINKS PACKAGES

Stylish coffee lounges

BCN has stylish coffee lounges on every floor where unlimited hot and cold drinks are available during meetings and where snacks can be enjoyed during breaks. The coffee lounges are also ideal for holding breakout sessions.

Coffee, tea and soft drinks packages

The prices of the drinks we serve are listed below:

- Unlimited fresh hot drinks and soft drinks for one half-day sessions € 9,00 p.p.
- Unlimited fresh hot drinks and soft drinks for two half-day sessions € 12,50 p.p.
- Unlimited fresh hot drinks and soft drinks for three half-day sessions € 14,50 p.p.

Coffee, tea and soft arrangement consisting of:

- A wide choice of luxury speciality coffees.
- We also serve a wide range of teas and infusions.
- We provide a comprehensive range of biscuits and sweets throughout the day.
- Large bottles of still and sparkling mineral water are present in the room during your meeting.
- Unlimited chilled soft drinks are available in the coffee lounge throughout the day, including: Coca Cola, Coca Cola light, Fanta, Fanta lemon, cassis, apple juice, fresh orange juice and iced tea.

Service in the meeting room

BCN would be more than happy to adapt services in accordance with the needs of your meeting. Our team can serve fresh coffee and tea in the meeting room on request, as well as soft drinks, cakes and other snacks.

Additional costs to the package:

- Coffee and tea in the meeting room: € 3,50 per person
- Soft drinks (200 ml) in the meeting room: € 2,25 per bottle

SUSTAINABLY PRODUCED COFFEE AND TEA



BCN is committed to making the meeting market more sustainable. We are reducing our environmental impact and striving to make a positive contribution. We respect this policy in our dealings with our staff, our suppliers and our guests. For example, BCN only uses J.J. Darboven products and only serves coffee from the Café Intención brand. Café Intención is certified with the Fairtrade mark, so consumers can rest assured that they've purchased a product that was developed under humane, eco-friendly conditions.

We are very careful when it comes to food allergies and food intolerance. Do you have an allergy? Please let us know. Cross-contamination of allergens in our kitchens can never be completely ruled out. For more information, please contact one of our employees.

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MEETINGS À LA CARTE

Additional charges for à la carte service arrangement:

Morning Break

Slice of butter cake	per piece	€ 1,50
Selection of doughnuts	per piece	€ 2,50
Selection of cookies	per piece	€ 2,25
Selection of chocolate & vanilla muffins	per piece	€ 4,00
Selection of pastries	per piece	€ 4,50
Petit Fours with your logo	per piece	€ 4,50

Afternoon Break

Sausage roll / cheese roll	per piece	€ 2,75
Bread roll with our Master Croquette	per piece	€ 3,75
Bacon & onion quiche	per piece	€ 4,50
Vegetarian quiche	per piece	€ 4,50
Yakitori chicken skewers with rocket puree	per piece	€ 5,00
Olive bread filled with mozzarella	per piece	€ 5,00
Tuscany bread filled with chicken fillet and cucumber	per piece	€ 4,75

Afternoon Break Deluxe

Wrap filled with smoked salmon and cream of horseradish	per piece	€ 4,50
Wrap filled with smoked chicken and crème fraiche with herbs	per piece	€ 4,50
Hummus wrap with avocado & sweet pepper	per piece	€ 4,75
Grilled Italian panini filled with tuna, tomato, cheddar cheese and celery	per piece	€ 4,50

Season Break

Fresh strawberries with whipped cream	(on request)
'Hollandse Nieuwe': Dutch raw herring	(on request)
Oysters & Champagne	(on request)

For your health

Homemade fruit skewer	per piece	€ 4,75
Homemade vegetable skewer with dill crème fraiche	per piece	€ 4,75
Baked pear with walnuts	per piece	€ 5,00
Portobello mushrooms filled with nuts and cheese	per piece	€ 5,75
Whole fruit	per piece	€ 1,50

Smoothies

Watermelon smoothie with Greek yoghurt and mint leaves	per piece	€ 3,75
Green smoothie with avocado and alfalfa		
Mango smoothie with coconut		

Hot & Cold Appetizers

Gouda cheese, cervelat sausage, mini croquette balls (bitterballen), chicken fingers, mini meat rolls (frikandellen), vegetarian mini spring rolls and mini cheese soufflés	per person	€ 6,50
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French breakfast

Various hard and soft sandwiches, croissants, yoghurt with cereals, boiled eggs, fresh fruit, coffee, tea, milk and orange juice	per person	€ 9,50
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Deluxe breakfast

Various hard and soft sandwiches, beef, farmhouse ham, smoked chicken fillet, smoked salmon, brie, soft-ripened and ripened cheese. Croissants, muffins, brownies and pastries, yoghurt with cereals, fruit salad and whole fruit, boiled eggs, scrambled eggs, chipolata sausages and fried bacon, coffee, tea, milk and orange juice.	per person	€ 17,00
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workshops
meetings





LUNCHBUFFET

The lunch buffet is served in the stylish restaurant. Besides the extensive lunch buffet, the head chef can also create various lunches for consumption in the meeting room or the coffee lounge. Whether you are looking for a quick business lunch or a hot meal, the choice is yours! The exact composition of the lunch is dependent on the season and changes every day.

Lunch buffet for € 22,50 per person

Soup buffet

Our soup buffet includes a rich broth and a creamy soup which changes daily.

Roll and sandwich buffet

Rich variety of bread: wholegrain and sourdough bread, milk rolls and whole-wheat rolls

Freshly-baked rolls: Pumpkin squares, tomato ciabatta, multigrain squares, petit boule, multigrain triangle, whole grain and wheat pistolette rolls, olive bread.

Fillings buffet

Sweet and savoury fillings: various types of chocolate sprinkles, honey, peanut butter and jams.

Mild cheese, mature cheese, brie, goat cheese and soft cheese.

Farmhouse ham, roast beef, smoked chicken fillet, steak tartare, various bread spreads, Schwarzwaldler ham, chicken roulade, smoked beef.

Smoked salmon, trout, marinated shrimps and a cheese platter with various foreign cheeses.

Salad bar

The salad bar consists of different salad vegetables and mixed lettuces which are changed daily.

By adding various garnishes, you can create your own salad.

Hot snacks which change daily

Besides our chef's croquette, we also serve a vegetarian snack and homemade snacks based on fish and meat.

Dessert buffet

The dessert buffet contains a wide range of fruit, as well as delicious sweet puddings.

Drinks

Coffee, tea, milk, buttermilk, fresh orange juice and multi fruit juice.

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QUICK BUSINESS LUNCH

Our head chef would be delighted to prepare your Quick Business Lunch for consumption in the meeting room or stylish coffee lounge. The exact composition of the lunch is dependent on the season and changes every day.

Quick business lunch for € 22,50 per person

Homemade cream soup

Fresh prepared vegetarian soup

-

Various sandwiches

Authentically crafted multigrain roll with ham
Authentically crafted multigrain roll with matured cheese and apple syrup
Authentically crafted multigrain roll with avocado and spinach
Authentically crafted olive and herb roll with grilled chicken.

All sandwiches are spread with cream cheese and provided with appropriate garnishes

-

Hot snack

A daily changed warm snack (such as quiche with leeks and bacon, hot dog de luxe, croque monsieur)

-

Seasonal Salad

Common salad consisting of:
mesclun lettuce, tomatoes, boiled egg, cucumber and onion.
Dressing will be served separately.

-

Dessert

Parts of freshly cut fruit, fruit smoothie and fruitcake.

-

Beverages

Coffee, tea, milk and orange juice.

For groups smaller than 20 people, we serve a selection of the sandwiches here above.

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QUICK MEETING LUNCH

Our head chef would be delighted to prepare your Quick Meeting Lunch for consumption in the meeting room or stylish coffee lounge. The exact composition of the lunch is dependent on the season and changes every day.

Quick Meeting Lunch for €18.00 p.p.

Homemade cream soup

Fresh vegetarian soup

-

Various sandwiches

Authentically crafted multigrain roll with ham

Authentically crafted multigrain roll with matured cheese and apple syrup
Authentically crafted multigrain roll with avocado and spinach

Authentically crafted olive and herb roll with sliced veal and tuna mayonaise

Authentically crafted olive and herb roll with grilled chicken.

All sandwiches are spread with cream cheese and provided with appropriate garnishes

-

Hot snack

Chef's croquette sandwich

-

Seasonal Salad

Common salad consisting of:

mesclun lettuce, tomatoes, boiled egg, cucumber and onion.

Dressing will be served separately.

-

Dessert

Hand fruit

-

Beverages

Coffee, tea, milk and orange juice

For groups smaller than 20 people, we serve a selection of the sandwiches here above.

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courses

workshops

meetings





AFTERNOON DRINKS

Would you like to end your meeting with an informal get together?

BCN is happy to supply post-meeting drinks at our venues.

We have put together a special package for you so that it is possible to have a post-meeting drink or reception at a fixed rate. Clear and easy to organise, you will know exactly to expect.

TIP; the terrace at BCN Rotterdam is opened when weather permits.

This area is ideal for enjoying a delicious refreshing drink.

Afternoon drinks for € 10,00 per person

Assorted snacks consisting of:
mixed nuts and salted cookies.

-

1 hour unlimited drinks of your choice consisting of:
juices, soft drinks, beer and house wines

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AFTERNOON DRINKS DUTCH

Would you like to end your meeting with an informal get together?

BCN is happy to supply post-meeting drinks at our venues.

We have put together a special package for you so that it is possible to have a post-meeting drink or reception at a fixed rate. Clear and easy to organise, you will know exactly to expect.

TIP; the terrace at BCN Rotterdam is opened when weather permits. This area is ideal for enjoying a delicious refreshing drink.

Dutch package for € 15,50 per person

Assorted snacks consisting of:

Mixed crudités; pepper, carrots and celery with a cream cheese dip,
mixed nuts, mild cheese and saveloy

-

1 hour unlimited drinks of your choice consisting of:

juices, soft drinks, beer and house wines

-

Mixed hot and cold appetisers, consisting of:

breaded ragout balls, mini frikandels, fried rice snacks,
mini spring rolls and mini cheese soufflés.

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AFTERNOON DRINKS ASIAN

Would you like to end your meeting with an informal get together?

BCN is happy to supply post-meeting drinks at our venues.

We have put together a special package for you so that it is possible to have a post-meeting drink or reception at a fixed rate. Clear and easy to organise, you will know exactly to expect.

TIP; the terrace at BCN Rotterdam is opened when weather permits.

This area is ideal for enjoying a delicious refreshing drink

Asian package for € 16,50 per person

Assorted snacks consisting of:

Japanese salted snacks, wasabi balls,

Thai cassava crisps and emping blado prawn crackers.

-

1 hour unlimited drinks of your choice consisting of:

juices, soft drinks, beer and house wines.

-

Various Asian snacks consisting of:

Mini satey, pangsit, mini spring rolls filled with cabbage and mushroom,

chicken bites, butterfly prawn and mini vegan wraps.

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3-COURSE DINNER

3-course dinner for € 32,50 per person

Compose your own 3-course menu.

Please let us know your choice of one starter, one main course and one dessert in advance.

Starter

Minced smoked salmon with candied red onion, herb crème fraîche and raspberry vinaigrette

Carpaccio of smoked beef rib-eye with roasted cherry tomatoes, pine nuts,
grated Grana Padano cheese and French mustard dressing

Fan of duck breast with herb crostini, fig chutney and a dressing of cumin

Choice of cream of shrimp soup, homemade Italian tomato soup or herbal broth with smoked chicken

Main dishes

Crispy fried sea bass with saffron foam

Braised corn-fed chicken breast stuffed with pancetta and balsamic vinegar sauce

Grilled beef steak with shiitake sauce

Slow-roasted pork neck with shallot sauce

Tip

Ask about our seasonal specialty

Desserts

Duo of chocolate mousse and chocolate parfait with a sherry coulis

French toast with vanilla ice cream and brandy raisins

Panna cotta with red fruit coulis and pistachio ice cream

Homemade tiramisu with bolus sweet pastry ice cream

We serve wines specially selected for this dinner for € 15,00 per person.

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BUFFETS

Dutch buffet for € 18,50 per person

Pea soup with smoked bacon, smoked sausage and rye bread
Dutch-style sauerkraut
Kale dish composed of mashed potatoes, spicy mince, kale and cheese, baked in the oven
Carrot and onion with beef brisket
We serve pickles with this buffet, composed of: pickled gherkins, piccalilli and bacon
Green salad
Hague-style egg white and berry juice - Dutch custard and yoghurt dessert

Asian buffet for € 19,00 per person

Noodle soup
Asian skewered chicken with spicy peanut sauce
Crispy pork belly with sweet and sour sauce
Egg Foo Yong (Chinese omelette with vegetables and a spicy sauce)
Rice vermicelli and Indonesian fried rice
Indian sweet and sour chopped raw vegetables
Pickles, crackers and Indonesian fried grated coconut with peanuts
Mixed green salad
Baguette and herb butter
Indonesian cake
Various ice creams

Italian buffet for €24,00 p.p.

Tomato soup with parmesan and oregano
Caprese salad with rocket pesto - Salad with orange segments, tortellini, and prawns
Antipasti: mortadella, spianata, prosciutto crudo, kalamata olives, and grilled vegetables
Baked chicken with olives, rosemary, and lemon
Penne with roasted pumpkin
Linguine with shellfish - Lasagne Bolognese
Square pizza with garlic, sardines, and shallots
Tiramisu mousse - Panna Cotta with chocolate shavings Watermelon with balsamic and fresh mint - Almond chocolate Bavarian cream
Focaccia, ciabatta, olive oil, tapenade, pesto and herbed butter

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VEGETARIAN BUFFET

Vegetarian buffet for € 31,00 per person

Thai vegetable broth with the following trimmings that guests may choose themselves:

Coriander, spring onions, courgette, peppers, glass noodles, diced tomatoes, bean sprouts, tofu, red chilli peppers, chestnut mushrooms, bok choy and napa cabbage

Selection of cold starters

Beetroot, green bean and apple salad with apple vinaigrette
Carpaccio of portobello mushrooms with pine nuts, roasted pumpkin seeds, marinated tomatoes and rocket salad
Chinese cucumber salad with coriander and peanuts - Lentil salad with olives, peppers and red onion - Romaine lettuce with citrus and sesame
Authentic tabouleh
Tomato salad with lemon, fennel and citrus oil - Humus with basil pesto
Spicy chickpea salad - Couscous salad with orange and dates
Argentinian chimichurri bread with tapenade, sea salt and olive oil

Selection of hot dishes

Soba noodles with roasted sesame sauce- Pumpkin and corn stew - Tomato and pea curry
Tofu vindaloo curry - Balsamic mushrooms - Avocado tortillas
Penne with tomato sauce, basil and mushrooms
Broccoli with tomato and basil
Pumpkin puree
Orange-coriander rice
Grilled vegetables with couscous

Selection of desserts

Apple pie, prune flan, rice tart
Various smoothies (apple, banana, mango, orange)
Pineapple with tequila and coriander
Mixed ice-cream with various sorbets and coulis
Rice and raisin pudding.
Toffee and pecan pudding
Exotic fruit salad

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