



We are Vermaat Events.

We create culinary experiences.

Classy, Catchy & Responsible.

In a warehouse, a cool event location or simply at your own office space.
From colourful street food experiences to exclusive VIP dinners with top Michelin star chefs.
An original company party or a carbon neutral dinner.

Culinary excellence is our artform.
low your guests' minds with flavour,
atmosphere and sensations. That is our mission.
Every single time.

We go that extra mile for that unique twist. So that your event really stands out Your taste, our touch.

On our own or with partners. But always with daring and passion.

Ready to sparkle? Let's make it yours!

Table garnish & soups

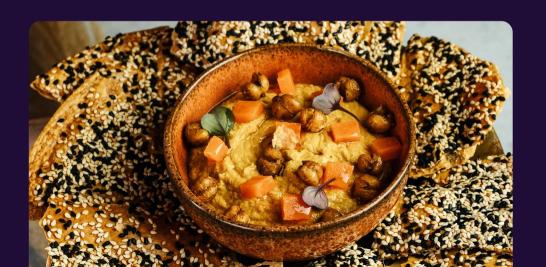
Table garnish

Sweet potato hummus

z'atar | argan oil | roasted sesame crackers

Greek Fava of Dutch yellow split peas

lemon | capers | crispy pita bread





Soups

Classic shellfish bisque

fried shrimp | sour cream | orange

Broth from Veluwe deer

potato | Brussels sprouts | Brakel turnip | lovage

Soup of Oosterschelde kelp-broccoli

tofu | seaweed crumble

Emmeloord red lentil soup

Westland tomatoes | hint of curry | coconut

Appetizers

Cold appetizers

Pani Puri

beef tartare | Olde Remeker cheese cream | autumn flowers

Zeeland algae crisp

smoked salmon | avocado | yuzu kosho

Roasted jalapeño from Westland peppers

stuffed | veal tartare

Brioche

North Sea sardine | rouille | radish | tomato





Warm appetizers

Scallops

pistachio | red pepper | cilantro salsa

Herb-lemon polenta

candied quail | quail egg

Crispy fish ball

ginger | mild green pepper | egg yolk cream

Venison rendang 'bitterbal'

lemongrass mayonnaise



Sit down dinner

Zeeland Kingfish

dashi flan | lemon balm | wasabi | varieties of radish | cucumber

Roasted Maas-Rijn-IJssel beef loin

red onion tart | brisket | Brakel turnip | black garlic

Walnut mousse

Gieser Wildeman pear | port syrup | crispy caramelized honey





Celery root tartare

miso | celery root vinaigrette | pickled celery root | celery oil

Roasted farm-raised fillet of venison

rispy seeds | grains | mole | beetroot | sherry gravy

Millefeuille of puff pastry

praline mousse | candied hazelnuts | mandarin | cacao crumble | vanilla ice cream

Walking dinner

Veal filet americain

smoked herring mayonnaise | Kesbeke pickled broth

Seared sea bass

celery leaf cream | kohlrabi | bergamot sauce

Black salsify

poached Dutch Marigold egg | lovage | smoked butter | crisps

Red shrimp and octopus

sauce of grilled bell pepper | lime gel

Pasta-spinach rolls

chestnut | parsnip | mushrooms | verjuice

Honey cream

gel of Betuwe apple | Jerusalem artichoke | puffed rice





Scallop

pumpkin | Jerusalem artichoke | fresh almond dressing

Sea bass with carrot lacquer

rillette | passion fruit | pickled carrot | white bean cream

Fried Zuid-Holland sprout cabbage

potato gravy | truffle | farmer's Gouda maturing cheese

North Sea cod

duxelles | palm kale | crispy tapioca | black garlic cream | clear mushroom gravy

Blanquette de veau: stewed veal

veal entrecote | with mushrooms | onions | lemon | tarragon

Chocolate mousse from Amsterdam chocolatiers

hazelnut-praline parfait | caramel nappage | shortcrust pastry





Streetfood buffet

Meat

Pork belly char sui

spicy cabbage salad | cilantro | green onion | steamed bun

Black pepper beef bowl

stir-fried diamond steak | beans | mushrooms | oyster sauce | white rice & nut salad

Philly cheese steak

sub with beef pastrami | red onion compote | jalapeño | cheddar | chipotle mayo

Fish

Mexican fish taco

pico de gallo | lime mayonnaise

Crunchy shrimps

oriental vegetable salad | sesame-soy sauce

Crispy calamari

onion rings | remoulade sauce | fresh herbs



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