



Celebrate
the season

vermaat
events



Time for fireworks! In your calendar and on your plate.

Winter is coming. However, it's not all cold, dark days. There are also party lights, brimming glasses and plenty of delicious food. Fill your winter days with festive Christmas dinners, winter walking dinners, sparkling end of the year drinks, and the first parties in 2026 to kick off the New Year!

Our chefs and event planners already have plenty of tasty ideas and original winter concepts up their sleeves. Thinking of a mulled wine vibe, or classic appetizers with a unique twist? Perhaps you'd like to put on an elegant dinner with live music, or a lively X-mas street food party.

Whether you're aiming for large and lavish or intimate and stylish, we can cater to your needs. Either at your place, or at one of ours.

Read on for an example of the possibilities
in our seasonal brochure.

Let's make this winter unforgettable!

vermaat
events

info@vermaatevents.nl | 030 686 82 90 | www.vermaatevents.nl



A festive
gathering

Winter drinks

Winter drinks incoming? Let's take them to the next level. We boost your winter drinks with superb snacks that immediately set the tone, such as crunchy seaweed crisps, fantastic brioches and refreshing snacks to make your mouth water.

With a spicy mulled wine, ice-cold boutique beer or a sparkling winter cocktail on the drinks menu, your get-together will be anything but ordinary.

Let's cheers to that!



Appetizers

Table garnish

Cold Mash

crispy potato | onion | parsley | carrot dip (V)

Black bean hummus

fermented garlic | Pane Carasau (V)

Currant loaf

pumpkin cream | pumpkin seed oil (V)

Vegetable tortilla

roast zucchini spread | lentils (V)

Crunchy spelt crackers

in surprising flavours | herb cream (V)



Cold snacks

Truffle polenta

Olde Remeker cheese cream |
crispy Livar Coppa

Crispy bread with brined meat

dried apple | celery

Seaweed crackers with tuna tartare

soy-sesame mayonnaise

Brioche with egg yolk cream

duxelles | chives | king oyster mushroom (V)

Herb crisp 'Bolognese'

tomato mousse | celery | carrot | Parmesan (V)

Rye crisp with pea soup cream

smoked sausage foam | rye bread crumbs

Pistachio macaroon

scallop | tarragon cream | citrus

Brioche with pheasant rillettes

quince | cardamom



Appetizers

Hot snacks

Potato biscuit

beet | cured salmon | lemon | dill cream

Red cabbage quiche

minced meat | Italian herbs | walnut crunch

Vegetarian lentil balls

harissa | avocado cream (V)



Celeriac truffle gyoza

pata negra | XO mushroom mayonnaise

Fried sushi rice

bavette | kizani wasabi | togarashi cream

Fish and chips

potato biscuit | skrei rillettes | remoulade

Veal cheek toastie

Gruyère | pickle relish



It's beginning to
look a lot like
Christmas



Veggie vibes

Cold snacks

Herb crisp 'Bolognese'

tomato mousse | celery | carrot | Parmesan (V)

Garlic & chili cracker

eggplant | pine nut | Tai-soi cream | chili strips (V)

Parsnip bonbon

smoked almond | old spice (V)

Pani puri

celeriac | apple | hazelnut | mushroom (V)



Hot snacks

Celeriac truffle gyoza

pickled daikon | XO mushroom mayonnaise (V)

Wafer-thin crisp

Scamorza curd | leeks | pumpkin (V)

Shiitake muffin

fennel emulsion | coffee dust | anise cress (V)

Rice-beet biscuit

fresh apple chutney | sage | walnut (V)

Streetfood winter market

Street food = vibes. Cold outside? We'll warm things up with food stands offering the tastiest dishes from around the world! Our street food dinner introduces you to a wide variety of fantastic flavours in small, delicious portions. It's the perfect way to taste, share and enjoy a meal.

Let's get spicy!



Festive Street Food Experience

Brioche bun chicken burger

cranberry chutney | red onion | nut salad | green herbs

Holy macaroni

roasted mushrooms | old cheese | wintry granola (V)

Fish casserole

beach crab jus | fennel | tomato | salted almond crumble

Skin-on wedges

truffle cream | Parmesan | tomato powder | cress (V)



Winter Wonderland Street Food

Pulled beef Christmas bun

smoked ketchup | cabbage acar | soaked sultanas

Pom pie

spinach | feta | onions | rocket | mustard vinaigrette (V)

Pumpkin ravioli

sage butter | sourdough crumble | spruce oil (V)

Winter gröstl

grilled potato | bacon | onion | egg | green herbs

Vega Fiesta

Red & green steamed buns

sticky tempeh | red cabbage | hoisin | coriander (V)

Christmas tortilla

vegan crisp | preserved vegetables | smoked chipotle mayonnaise (V)

Roast turnip

pomegranate | tahini | walnut vinaigrette (V)

Creamy winter risotto

pumpkin | chestnut | croutons | herb oil (V)

Comfort food!

Ready for a generous serving of comfort food? A winter buffet is all you need to put together a hearty meal featuring the classic dishes we're proud of, including creamy mashes with tasty gravy and a variety of meat and veggie toppings.

Who knew the humble mash could be such a festive dish? We promise you'll enjoy a most memorable winter meal!

Let's bring comfort to the table!



Winter Feast Buffet

Creamy gnocchi

porcini mushrooms | granola | herb oil (V)

Glazed salmon steak

potato-celeriac salad | orange | pomegranate molasses

Cosy couscous

chicken tagine | tomato | cinnamon | ras el hanout | labneh

Pizzetta bianca bite

sour cream | sweet potato | turkey bacon | cornsalad | chili oil



Santa's Favourite Dessert Buffet

Rice pudding

apricot | vanilla | coconut | cookie crumble

Holiday mess

dark chocolate | mango | ginger cookie |
aniseed

Chewy meringue

mascarpone | orange | Santa pistachio mix

Warm Winter Dish

Broccoli salad

pulled chicken | sweet and sour onion | pomegranate

Gnocchetti

whitefish rillettes | saffron mayonnaise | fennel | fine herbs

Spelt salad

mushrooms | sprouts | raisins | Elstar (V)

Farmhouse bread

grilled vegetable spread

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Winter stew

Dutch beef | gingerbread | dark beer

Slow-cooked trout from 't Smaller

curry beurre blanc

Mashed potato

leeks | coarse Dutch mustard (V)

Haricot beans

white beans | toasted almond | lemon (V)

Walking dinner

Delicious food is always popular, but not everyone enjoys sitting at the table for hours. The solution? A walking dinner! Stroll around and meet new people, all while enjoying fabulous winter food.

What's not to like?



Winter Flavours

Hamachi

red beet remoulade | pickle vinaigrette | parsley

Sauerkraut salad

venison ham | mustard cream | crispy currant bread | apple & pear
vinaigrette | spices

Butter chicken soup

pulled smoked chicken | jalapeno | full cream yogurt

Dutch cod

brandade | pickled red cabbage cream | roast onion jus

Roast beef loin

Jerusalem artichoke & miso cream | garlic vinaigrette | seaweed
crackers

Buckwheat ice cream

miso caramel | chocolate foam | crispy chocolate



A Festive Gathering

Beef Tataki

jabara ponzu | nori crisp | sweet and sour pumpkin | horseradish cream

Freekeh salad

Persian salmon | citrus | fennel | yogurt

Potato leek soup

Zeeland mussels | Zeeland seaweed | saffron

Red beet gnocchi

Oudwijker Colosso | walnut | oregano oil (V)

Duck breast

parsnip | pecans | cardamom jus | tangerine

Popcorn cream

corn tuile | dulce de leche sauce | smoked vanilla ice cream



A taste
of winter

A Taste Of Winter

Kohlrabi terrine

pumpkin | kombu | smoked almond | miso |
shimeji (V)

Purple carrot tartare

coconut yogurt | crispy chickpeas | papadum |
asafoetida (V)

Onion martini

Comté foam | crunchy croutons (V)

Salsify

fluffy hazelnut béchamel | crispy salsify |
Belper Knolle (V)

Cauliflower ravioli

black garlic | mustard seed | vadouvan sauce |
crispy onion (V)

Blood orange mousse

orange cake | meringue | hazelnut foam |
chocolate (V)



Vega Voyage

Sprout salad

yeast cream | quince | hazelnut | balsamic vinaigrette (V)

Porcini mushroom trifle

parsnip | crispy kale | rye bread (V)

Clear roast celeriac broth

royal truffle | parsley oil (V)

Sticky cauliflower

maple syrup | buckwheat | culinary yeast |
seaweed powder | olives (V)

Cannelloni

parsley root stew | maitake | sweet pepper | polenta foam |
lovage oil (V)

Hazelnut butter cremeux

pineapple mousse | pineapple | crispy puff pastry (V)

Sit down dinner

After a successful year, it's time to gather around the table. Together with your colleagues, associates or other partners in crime.

Our chefs will cook up a veritable storm; all you have to do is take a seat, and enjoy.

Revel in pure culinary indulgence!





The Winter Table

Roasted mackerel

scallop | seaweed | sea buckthorn berry |
holy smoke bouillon

Beef loin

Jerusalem artichoke | onion puree |
La Chinata jus | winter granola

All nuts 'Rocher' nut ice cream

espresso | peanut | hazelnut

All I Want For Dinner

Dry aged beet

candied Chioggia | shiso kombucha | blueberry |
Red Love apple cider vinegar (V)

Venison backstrap

fried polenta | roasted pumpkin | blackberry jus

Cointreau lapis legit

dark chocolate | salted caramel | mandarin compote

Winter Dinner

Barbecued duck breast fillet

salad of Dutch grains & seeds | crispy pappadum | lovage

Fried catfish fillet

pointed cabbage and ricotta bomb | smoked almond vinaigrette | cream | parsley | blood orange

Chestnut mousse

vanilla ice cream | banana cremeux | almond cookie



Sea bass marinated in kombu

Japanese radish | red shrimp | yuzu mayonnaise | Dutch seaweed crackers

Free-range chicken

stuffed with black trumpet | chestnut mousseline | chervil root | aged balsamic vinegar jus

Lemongrass mousse

crispy coconut | dark chocolate | calamansi vinaigrette



The Veggie Table

Red beet tataki

sesame-sambal cracker | horseradish foam | soy ponzu pearls (V)

Pumpkin cannelloni

zucchini cream | Cévennes onion | Pecorino sauce |
mustard crisp (V)

Dark chocolate mousse

Thai basil cremeux | passion fruit sorbet | meringue |
passion fruit & Thai basil vinaigrette (V)



Veggie Winter Wonders

Jerusalem artichoke cream

macadamia | preserved Jerusalem artichoke | ponzu garlic
vinaigrette | mandarin (V)

Wild mushroom Wellington

parsnip cream | salsify | VOL5 red wine sauce (V)

Tonka bean cremeux

poached pear | pear meringue | cinnamon ice cream (V)

Let's create **Something unforgettable**

Want an event that embodies wow-factor from start to finish? We can create a complete experience for you, from popping flavours to inspirational themes that take your event to the next level.

Whether you're looking for something on a grand, creative scale, or something a little more intimate, we'll consult with you on every aspect from first concept to final touches.

Be inspired by our winter concepts and dare to voice your own dreams too. Whatever you choose, we'll make sure that everything is perfect, right down to the tiniest detail.

Let's create your perfect winter event!





Life is a Circus

Step into the world of the Circus.

Embrace wonder!

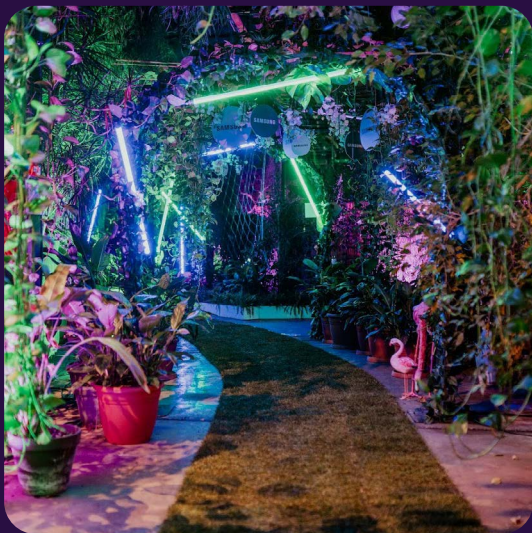
This event is all about the experience. Far from your average party, it's a spectacular riot of colour, adventure and magic.

Immerse yourself in a world in which anything and everything is possible, with astonishing acts, unique flavours, and a vibe that will remain with you in the days that follow.

The spotlight awaits; we'll arrange the show.

Ready to step into the arena?



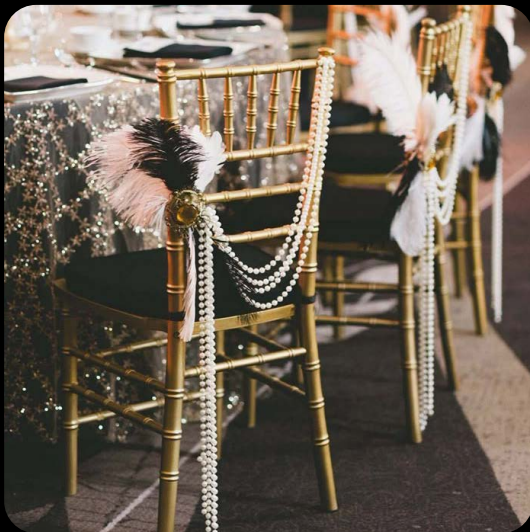


Welcome to the jungle

Take a journey to the heart of the jungle. Feast your eyes, and revel in the stimulation of all your senses!

Amid lush greenery, you'll experience amazing encounters, **enjoy exotic scents** and embark upon a culinary adventure that takes you **deep into the verdant wilderness.**





Masquerade: behind the mask

Step into a world of mystery and glamour. Masquerade is an exclusive experience filled with style, intrigue, and unexpected encounters.

Nothing is as it seems. Masks conceal, but are also irresistible. Embrace the magic of the unknown, enjoy astonishing flavours and experience an evening of dazzling mysteries.

Are you ready to discover what happens when you look beneath the surface?





Winter Wonderland

Step into winter. Twinkling lights, whispering snowflakes and that warm winter vibe – welcome to our Winter Wonderland.

This experience will awaken all of your senses, with fragrant mulled wine to bites that delight, and a hearty dose of conviviality.

Enjoy the crunch of snow underfoot and the explosion of delicious flavours.

Ready to be amazed?



Venues

Let's find your perfect party spot.

Whether you're planning an intimate dinner or a grand celebration for the ages, we'll provide the ideal location to suit your needs. Expect the unexpected as we make your impossible dream come true.

Our very best venues are ready to welcome you, with our professional team taking care of every detail. The result? An experience your guests will remember with pleasure for years.

Ready to get started? Call us, tell us all about your dream event, and we'll prepare a quote that really stands out.

**Take a look at our venue book,
and let's bring the party to life.**



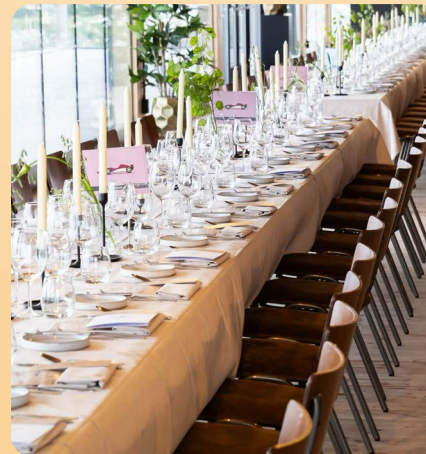
Stedelijk Museum



Het Concertgebouw



Circuit Zandvoort



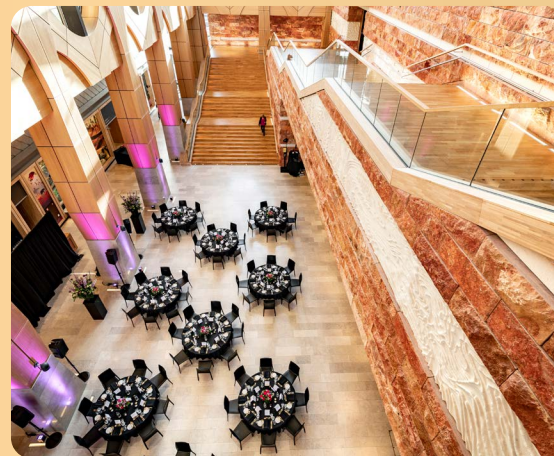
Kunsthal Rotterdam



House of Rituals



B. Amsterdam



Naturalis Biodiversity Center



ARTIS

Private and fine dining

**Prefer a private culinary dining experience?
We can accommodate you!**



Restaurant Hemel & Aarde **An ode to the seasons**

Hemel & Aarde provides winter sophistication in the heart of Utrecht. The restaurant creates a warm, enchanting atmosphere for an exclusive winter event during the darkest days of the year. This elegant venue is located in a historic Utrecht building and is the perfect setting for an elegant evening of refined flavours.

The cuisine is an ode to the seasons: always unique, and always in balance with nature. The chefs work with the ingredients that the winter provides, creating a world of flavour with sophisticated combinations.

Awaken wonder in your guests with a dinner that embraces all that the season has to offer. Hemel & Aarde can be rented exclusively for intimate corporate events or festive winter dinners.

Natural. Stylish. Unforgettable.



RIJKS® **Authentic Low Countries cuisine**

RIJKS® offers a unique setting in which to host an exclusive winter event that will be sure to leave a lasting culinary and cultural impression. Located next to the impressive Rijksmuseum, the restaurant exudes an atmosphere of history, elegance and sophistication. There could be no better place to spend an unforgettable winter evening.

Led by Joris Bijdendijk, and together with chefs Yascha Oosterberg and Friso van Amerongen, RIJKS® serves the authentic 'cuisine of the Low Countries'. Expect a winter menu that centres Dutch ingredients, enriched with international influences that have shaped our cuisine over the centuries. The result is simple, pure and surprising. In other words: low food at a high level.

RIJKS® can be rented exclusively for corporate events, private dining or celebratory drinks. A tasteful experience in an inspirational location.

Celebrate winter in style, at the heart of Dutch culture.

Restaurant Wils

Reignites the fire

Choose Restaurant Wils for a winter evening of warmth and culinary excellence. Fire takes centre stage in the open kitchen, with top chefs Joris Bijdendijk and Friso van Amerongen preparing sophisticated dishes over open flames, right before your guests' eyes.

Wils is available for exclusive corporate dinners or private events, uniting atmosphere, taste and hospitality in impressive winter surroundings. The perfect venue for those who really want to pull out all the stops this winter.

Fire. Culinary skills. Stories.
Welcome to Wils.



Restobar Rouhi

Asian cuisine

Celebrate the holidays with your team at the enchanting House of Rituals Amsterdam.

Upon entering the attractively decorated building, you will be guided to the Mind Studio, a private space with a view of the glittering city lights. With a champagne in your hand and Mariah Carey in the background, how more perfectly festive could your event be?

Enjoy exclusive Rouhi appetisers in the Mind Studio, or complete your day with a dinner in the restaurant. Naturally, your guests will go home with a smile on their faces and a perfect gift. Just as Christmas should be!

Experience House of Rituals, where every wish comes true.



Ready to sparkle?
Let's make it yours!

