



BANQUETING SERVICE

WELCOME TO OMNIA

Questions?

Send us an email at wur.omnia@hutten.eu
or ask one of our teamworkers at
Restaurant Novum.



Hutten

Altijd meer aandacht

PRODUCTS WITH A STORY

From our kitchens

Traditional recipes prepared by hand; that's what we call homemade! Almost everything is prepared fresh because that's when food is at its best! Whatever we cannot make on-site, we prepare in our Culinary Centre in Veghel or in the Verspillingsfabriek (Surplus Food Factory). We choose products with as little nutritional loss as possible from harvest to preparation, through conservation or processing. Because we work with fresh and unprocessed ingredients, they retain their natural flavours. We're transparent about the origins of our products, and we apply circular solutions to our supply chain.

Broodsalades en spreads

Not only do we want to prepare delicious food, but we also want to provide quality food. Food that is good for you and also good for our planet and everyone involved in preparing it. That's why our bread salads contain fewer animal proteins and are big on vegetables! Plant power! With 100% natural ingredients, made fresh daily with recipes from our chefs.

Soup

It's what's on the inside that counts! Whether they're too small, misshapen, blemished or leftover cuttings; we salvage vegetables destined for the bin and turn them into delicious soups. Made every day with lots of fresh vegetables and broths without any E-numbers. Prepared by our teamworkers who face challenges entering the labour market.

Croquettes and bitterballen

Handmade croquettes and bitterballen that contain twice as much meat as your average croquette and bitterbal. With less salt and no artificial E-numbers.

Milk

Our milk comes from Willem van der Schans from the Den Eelder dairy. We don't standardise the milk, only give it a brief skim. And it's super fresh, because the cows graze right next to the dairy. Delicious!

Sauces

Several of our sauces come from De Verspillingsfabriek, like our ketchup. Made from the tops and tails of fresh tomatoes. With full, pure flavours. For better flavour and less food waste.

Cold meats

Artisanal cold meats, sausages and pâtés from our local butcher, Pennings.

THE CAKE BAKERY

From the bakery

Our bakers are hard of hearing. So they're not big on words, but they're very good with their hands. To communicate and to knead, roll and bake all that homemade goodness. With the finest ingredients. We bake the world a better place!

Sausage rolls

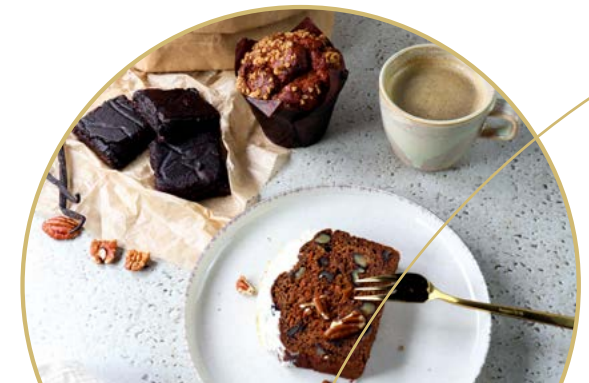
Brabant's pride and joy! Individually handmade with grade A butter by our bakers. Vegetarian sausage roll. Homemade by our bakers, with a stuffing made from sustainably grown oyster mushrooms.

Banana bread

We don't waste anything! Our talented bakers thought up the most delightful recipe for vegan banana bread made from overripe bananas.

Biscuits, brownies & muffins

Our biscuit bakers are smart cookies! They only work with the finest organic ingredients, just like top-class chefs do. Fresh from the oven.



PACKAGES

Day package

26.62

- ◆ Unlimited coffee and tea
- ◆ Infused water
- ◆ Sweet baked treats from the care bakery
- ◆ Break snack*
- ◆ Choice of an Omnia or Vegan lunch
- ◆ 1 soft drink bottle p.p.

Morning or afternoon package 4 hours

9.52

- ◆ Unlimited coffee, tea
- ◆ Infused water
- ◆ Sweet baked treats from the care bakery

Morning or afternoon package with lunch

21.55

- ◆ Unlimited coffee and tea
- ◆ Infused water
- ◆ Assortment of various break snacks
- ◆ Extended lunch

Day package with drinks

32.95

- ◆ Unlimited coffee and tea
- ◆ Infused water
- ◆ Sweet baked treats from the care bakery
- ◆ Assortment of various break snacks
- ◆ Choice of an Omnia or Vegan Lunch
- ◆ 1 soft drink bottle p.p.
- ◆ Conclude with the Omnia Deluxe Platter

COFFEE, TEA & WATER

We serve coffee and tea with plant-based milk, Clipper herbal tea, water and biscuits.

Meeting package

2.07

Coffee, tea, water and a biscuit.

Breakout room 4 hours (Quantum)

9.06

Half-day use of fully automatic coffee machines.

We also serve water. Choose from:

- ◆ Coffee
- ◆ Espresso
- ◆ Cappuccino
- ◆ Tea

Infused water

1.18

Unlimited water throughout the day, flavoured with fresh herbs, vegetables and/or fruit

Coffee and tea are served with plant-based milk, Clipper herbal teas, water, and biscuits.



BREAK

SWEET & SAVORY

Selection of whole fruit	1.07
Dark chocolate cubes	1.34
Crudités	3.10

ZORGBAKKERIJ

Assorted 'Smart cookies' VEGAN	2.79
Freshly baked banana bread VEGAN	2.79
Muffin mix VEGAN	2.00
Brabant sausage roll VEGAN	3.41
Vegan sausage roll VEGAN	3.41
Zwamcijsje VEGA	3.41
Mini zwamcijsje VEGA	2.01
Cakemix VEGA	2.80
Various types of slices of cake	



LUNCH

Our lunch packages follow EAT-Lancet guidelines with a healthy balance between wholegrain products, vegetables and proteins.

The contents of our lunch buffets vary daily. We work with local suppliers and fresh, seasonal products. Let our kitchen team's creativity delight your culinary senses.

For our dishes and arrangements, we use among other things, ingredients from the Wageningen food forest. This unique forest is designed as a natural ecosystem where trees, shrubs, herbs, and flowers grow together and enhance each other. The result is a bountiful harvest of flavorful and healthy products. From berries and nuts to unique herbs and apple and juice.

By collaborating with the food forest, we contribute to biodiversity, nature restoration, and sustainable food production. This allows us to surprise you not only with pure flavors but also with a story that comes straight from nature.



VEGAN LUNCH VEGAN

- ◆ Assorted sandwiches and wraps topped with artisanal, vegan, bread salads
 - ◆ Small bowl of vegan soup from De Verspillingsfabriek
 - ◆ Salad
 - ◆ Assorted juices **17.41**
- Vegan lunch XL 20.25**

OMNIA LUNCH

- ◆ Assorted sandwiches and wraps topped with artisanal cold meats and bread salads
 - ◆ Soup from De Verspillingsfabriek
 - ◆ Salad
 - ◆ Assorted juices **17.41**
- Omnia lunch XL 20.25**

Sample lunch menu:

- ◆ Vegan katsu sando sandwich
- ◆ Guacamole, carrot and red onion sandwich
- ◆ Red beetroot dukkah wrap with hummus and sweet potato
- ◆ Clear pomodoro soup
- ◆ Broccoli salad with tabbouleh, mint, parsley and lime

Besides our lunch arrangements we also offer the possibility to have lunch in our restaurant. In an atmospheric setting you can enjoy refined dishes for those who want something extra.

BUDGET LUNCH

- ◆ 2 sandwiches
- ◆ Muffin from the care bakery
- ◆ 1 piece of whole fruit
- ◆ 1 juice **12.69**

The budget lunch is also available to go.

Drinks

Assorted juices	3.72
Assorted smoothies	3.72
Milk, buttermilk	3.10
Bottle of soda	2.48



"BROODJE GELDERSE VALLEI"

Together with other caterers on Wageningen Campus, we support nature-restoring agriculture. A series of tasty sandwiches has been specially developed to enhance your lunch. These are available in vegan, vegetarian, and meat versions. All made with ingredients from local farmers and producers.

Sandwich Lupine **VEGAN** 4.04

- ◆ Veluwe twister roll (Mekx Brood, Bennekom)
- ◆ Lupine curry spread (Lekker Lupine)
- ◆ Fermented seasonal vegetables (Basic Theory / De Biesterhof)
- ◆ Green pea cress & nut/seed mix (Veld 4 & Burgerboerderij De Patrijs)

Sandwich cheese **VEGA** 4.04

- ◆ Beer roll (Mekx Brood, Bennekom)
- ◆ Spent grain bread with young matured organic cheese (Stadsbrouwerij Wageningen)
- ◆ Boiled organic egg (Ons Ei)
- ◆ Mustard (De Hemel) & nut/seed mix (Veld 4 & De Patrijs)

Sandwich meatball 4.61

- ◆ Beer roll (Mekx Brood, Bennekom – graan van Graangeluk)
- ◆ Beer grains (Stadsbrouwerij Wageningen)
- ◆ Herefords minced (Heuvelrug)
- ◆ Naturel lupine spread (Lekker Lupine)
- ◆ Onion chutney (Landgoed Marienwaerdt)



View the QR-code
for the story

BITES

Crisps & pops VEGA	1.34
Veggie chips & nuts VEGAN	1.70
Beef bitterballen (3 pp) VEGA	5.27
Vegan bitterballen (3 pp) VEGAN	7.09
Vegetarian bitterballen (3 pp) VEGA	5.27
Cold appetizers (3 pp)	8.75
Hot appetizers (3 pp)	8.75
Snack platter Novum (8 personen)	20.70

Mix of nuts and vegetable chips. Various charcuterie, olives, cheese cubes. Tapenade and breadsticks.

Also available as vega and vegan

Do you have something to celebrate?

Cava with or without alcohol 4.78



DRINKS

Assorted non-alcoholic 1.5L bottles 5.85

Spa Intense, Spa Reine, Spa Touch, Pepsi, assorted juices, non-alcoholic beer, non-alcoholic wine.

Assorted alcoholic drinks 1.5L bottles 5.85

Spa Intense, Spa Reine, Spa Touch assorted juices, beer, white wine, red wine and rosé.

The above prices for our drinks packages are per person per hour.

DRINKS

PACKAGES - 1 HOUR

Omnia Drinks

- ◆ Infused water
 - ◆ Soft drinks
 - ◆ Beer
 - ◆ Wine
 - ◆ Snacks at the table, such as nuts and veggie chips
- 9.11**

Omnia Drinks Deluxe

- ◆ Infused water
 - ◆ Soft drinks
 - ◆ Beer
 - ◆ Wine
 - ◆ Snacks at the table, such as nuts and veggie chips
 - ◆ 2 cold appetizers
 - ◆ 2 bitterballen p.p.
- 14.34**

Also available as vegan.

Omnia Drinks Celebrations

- ◆ Welcome with a glass of Cava
 - ◆ Soft drinks
 - ◆ Beer
 - ◆ Wine
 - ◆ Snacks at the table; like nuts and veggie chips
 - ◆ 2 cold appetizers
 - ◆ 2 vegan bitterballen p.p.
- 16.93**

Also available as vegan

Omnia Drinks Premium

- ◆ Infused water
 - ◆ Soft drinks
 - ◆ Beer
 - ◆ Wine
 - ◆ 2 vegan bitterballen p.p.
 - ◆ Charcuterie & cheese board
- 16.93**

BUFFET

The contents of our buffets vary daily. We work with local suppliers and fresh, seasonal products. Let our kitchen team's creativity delight your culinary senses!

We will take any specific wishes into consideration.

Omnia Buffet

- ◆ 2 hot dishes
 - ◆ 2 cold dishes
 - ◆ Bread with dips and spreads
- 25.63**

Omnia Buffet Deluxe

- ◆ 2 hot dishes
 - ◆ 4 cold dishes
 - ◆ Bread with dips and spreads
 - ◆ 2 desserts
- 39.55**



BANQUETING SERVICE GUIDELINES

ORDERING PROCEDURE

To provide you and your guests with the best service, we ask you to submit your catering request no later than 5 days before your scheduled event. You can contact us at **wur.omnia@hutten.eu**.

- ◆ We would like to receive your catering request 5 working days before your scheduled event, including the number of guests and an overview of any dietary needs or allergies that we need to take into consideration.
- ◆ The prices indicated are per person, per each, per hour. A morning or afternoon session lasts 4 hours. Prices are inclusive of VAT. Tap water is offered free of charge.
- ◆ For some options, a minimum number of people applies. This is indicated underneath the product where applicable.
- ◆ In case of any unforeseen supplier delivery issues, we will always find a suitable alternative.
- ◆ We would like to be informed no later than 2 business days before the event of any specific dietary needs, with an exact overview of which ingredients must be avoided. Depending on the dietary needs and/or allergens, additional costs may be charged.

BESPOKE SERVICES

- ◆ A customised event is always possible. We will be happy to discuss the options with you!
- ◆ For bespoke catering services, we ask that you let us know the number of guests no later than 7 working days before the scheduled event, including an overview of any dietary needs and/ or allergies.
- ◆ Other cancellation terms and conditions may apply for catering items that we order from third-party suppliers.

External supplier cancellation terms and conditions will also apply to your reservation.

CANCELLATION TERMS

- ◆ Any costs for the rental of materials that cannot be cancelled free of charge will be charged regardless of when the order is cancelled.
- ◆ Up to 20% of the product quantity of any reserved catering service can be cancelled at no additional charge up to 12:00 2 business days before the event. This does not apply to bespoke catering services.

BALANCED LABOUR MARKET ACT (WET ARBEIDSMARKT/WAB)

We would like to draw your attention to the fact that, in accordance with the 'Balanced Labour Market Act', we will not be able to make any adjustments to our staff scheduling after 5 days before your scheduled event.

We would like to ask you to please bear this in mind and inform us of any changes in the number of guests for your event in a timely fashion.





FOOD & DRINKS AT RESTAURANT NOVUM

Restaurant Novum

www.restaurantnovum.nl

welkom@restaurantnovum.nl

Would you like to round off your meeting in an atmospheric way or interrupt it with a culinary experience? At Restaurant Novum we offer various options: from an intimate lunch or an extensive dinner to a relaxed drink or a tasty breakfast with your company.

For dinners, we are happy to make a customized proposal, tailored to your wishes and any dietary preferences. A festive reception with a glass of bubbles, followed by a carefully composed wine arrangement: everything is taken care of down to the last detail at Restaurant Novum.

Let your guests enjoy a warm and hospitable atmosphere - a culinary conclusion or interruption that will stay with you.