



EVENT BROCHURE

2024





WELCOME!

Thank you very much for your interest in Van der Valk Hotel Sassenheim - Leiden! What a pleasure that you considered us as a possible location for your event.

In this brochure you will find various options for a wonderful get-together with your family, friends, acquaintances and colleagues. Whether you would like to celebrate your wedding anniversary, birthday or retirement, we will be happy to arrange your special day. Up to 50 persons, we will gladly welcome you in one of our restaurants; with a group size of more than 50 persons, you can also opt for room hire.

You may have something else in mind than the possibilities listed in this brochure. We will be delighted come up with the perfect solution for any occasion.

Van der Valk Hotel Sassenheim - Leiden has a selection of atmospheric private rooms that can be exclusively hired for your special occasion for groups starting from 50 persons. The rates in this brochure are exclusive of room hire. At weekends, a surcharge of € 7.50 p.p. applies.

We look forward to meeting you in person to discuss the possibilities and your wishes, after which we will send you a tailor-made quotation. Should you have any questions about this brochure, please do not hesitate to contact us by telephone or e-mail. We hope to welcome you soon!

With hospitable regards,

Melanie, Annemiek, Wendy & Sharina
Banquet Sales team - Van der Valk Hotel Sassenheim - Leiden

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LUNCH

Live Cooking Lunch buffet · from € 24,50 p.p.

On weekdays and subject to availability, we are happy to serve our extensive [lunch buffet](#) in the Live Cooking buffet restaurant. During the lunch buffet, you can enjoy a varied selection of home-baked types of bread, starters, main and desserts, delicious juices, coffee and tea

The costs are € 27.50 per person incl. VAT. A modified rate of € 24.50 p.p. incl. VAT applies for hotel guests.

Private luxury sandwich lunch · € 24,50 p.p.

from 10 pers.

Soup of the day

White roll with dried ham

Wholemeal healthy roll

Pumpkin roll with smoked salmon

Mini wrap with smoked chicken and pesto

Warm quiche with varying flavours

Glass of seasonal salad

Fruit salad & fruit

Milk and orange juice included



12 O’Clock platters (fish, meat or veggie) • € 20,50 p.p. from 10 pers.

When serving a 12 O’Clock platter, you can choose from the variants below. We kindly request the group’s choices 1 week prior to your event at the latest:

- **12 O’Clock platter with fish**

Pumpkin soup | Shrimp croquette | Gravad Lax sandwich

- **12 O’Clock platter with meat**

Pumpkin soup | Veal croquette | Carpaccio sandwich

- **12 O’Clock platter veggie**

Pumpkin soup | Vegetable croquette | Avocado mash sandwich

Milk and orange juice included

BRUNCH

Sunday brunch • € 39,50 p.p.

Every 2 weeks on Sunday from 12:30 to 14:30, we serve a delicious [Sunday brunch](#) in our Live Cooking buffet restaurant. During the brunch buffet, you will enjoy various cold and hot dishes, an extensive salad buffet, a wide selection of snacks and a festive dessert buffet. The price for the Sunday brunch is € 39.50 p.p. for adults and € 26.50 p.p. for children, including coffee, tea, milk and fruit juices.



DINNER 10 to 25 people

For a dinner with 10 to 15 people, your guests can choose from our [package menu](#) on the evening itself. Please note; this menu changes seasonally. The link will show you the most up-to-date offer.

For a dinner with 16 to 25 people, you can select 2 starters, 2 main courses and 2 desserts from the package menu in advance. We will provide menu cards so that your guests can choose from these dishes on the evening itself (or during the meeting). The costs for the 3-course choice menu are € 40.50 p.p. incl. VAT.

DINNER Starting from 25 people

Enjoy a delicious 4-course Chef's Menu together with your guests, prepared by our ambitious kitchen brigade. Please refer to the suggestion below from our executive (master)chef Rog r Rassin. If this menu is not to your liking, we would be happy to meet with you to discuss your wishes.

4-course Chef's Menu (winter season) • € 39,50 p.p.

Salmon

Pickled salmon | Algae | Sea Buckthorn berry | Lavas vinaigrette

Topinambur soup

Salsify | Pumpkin seed | Parsley

Veal cheek

Red cabbage | Potato | Bay leaf gravy

Cherry bomb

Chocolate base | Cherry chibouste | Fig compote | Hazelnut cremeux



OZZO ORIENTAL MENU

Lovers of oriental cuisine should not miss this menu! Inspired by [OZZO Oriental Restobar's](#) menu, this is the signature menu of our sushi chef. The shared dining concept comes straight from Asia and gives you the opportunity to talk to all your guests.

OZZO Menu • € 46,50 p.p.

- Edamame & prawn crackers
- Tom Kha Kai chicken (served)

Shared dining:

- 2 x Crispy Spicy Tuna Roll | *Spicy tuna, cucumber*
- 2 x California Roll | *Salmon, avocado*
- 2 x Beef Roll | *Beef tenderloin, asparagus*
- 1 x Nigiri Sake | *Salmon*
- 1 x Nigiri Maguro | *Bluefin tuna*
- 2 x Sashimi Sake | *Salmon*
- 2 x Sashimi Maguro | *Bluefin tuna*
- 2 x Sashimi Susuki | *Sea bass*
- 2 x Yakitori with vadouvan mayonnaise and yakitori sauce (served)
- Deep-fried banana with vanilla ice cream

LIVE COOKING BUFFET Every 2 weeks on Saturdays

If you don't want to have to choose from all the delicious dishes our chef prepares, you might consider the extensive [Live Cooking buffet](#) (every 2 weeks on Saturdays). Reservations can be made by calling [+31\(0\)252-462255](tel:+31(0)252-462255) or by emailing us at banqueting@sassenheim.valk.com.

Costs per adult: € 51,75 • Costs per child (3-12 yrs): € 26.50

If you wish to book a buffet in combination with one of our private rooms, a minimum group size of 50 people applies. You may choose from the options as listed below:

Dinner buffet • € 39,50 p.p.

- Assorted bread | Butter | Tapenades | Spreads
 - Smoked salmon | Shrimp cocktail | Smoked mackerel | Herring
 - Potato salad with dried tomato, basil and almond
 - Buffalo mozzarella with pomodori tomato, basil and cherry tomato
 - Salad with grilled vegetables, courgette, artichoke, tomato and green asparagus
 - Rich poultry broth with ginger, allspice, coriander and smoked chicken
 - Grilled guinea fowl with carrot, bimi, corn and poultry cream
 - Dorado fillet with ratatouille and shellfish gravy
 - Potato gratin
 - Roasted seasonal vegetables
 - Mac & Cheese with bacon
 - Crème brûlée and red fruit
 - Chocolate mousse and strawberries
- 

Supplements to the dinner buffet

Hot and cold dishes

- Fines de Claires oysters with lemon € 2.50 p.p.
- Sushi (3 pc. p.p.) € 7.50 p.p.
- Lamb Curry Masala with chickpeas and Ras el Hanout € 7.50 p.p.
- Sweet potato with bimi, large prawns and herb compote € 7.50 p.p.
- Roast beef with chimichurri and roasted pumpkin € 7.50 p.p.
- Brisket with mustard, brioche and sauerkraut € 7.50 p.p.

Dessert buffet supplement

€ 15.00 p.p.

- Tartelettes with raspberry and lemon curd
- Coconut mousse with pina colada and pineapple
- Pannacotta with red fruit
- Strawberry Romanoff
- Mango-Passion mousse
- Chocolate brownie with pecan nuts

Please note that supplements can only be ordered for the entire group size

WALKING DINNER

Would you like to enjoy a dinner, but not be tied to a dedicated seat at the table? A walking dinner offers you the time for informal contacts. You can taste and enjoy while walking around, staying in conversation with your guests or changing seats to meet new people. A minimum group size of 20 people applies.

Walking dinner menu 1 • € 49,50 p.p.

From 20 pers.

- Smoked duck breast with fresh salad and raspberry dressing
- Scallop with parsnip cream and lobster foam
- Plaice fillet with green herbs, served with beurre blanc
- Asian style beef tenderloin
- Pecorino cheese with fig compote
- Chocolate dessert

Walking dinner menu 2 • € 49,50 p.p.

From 20 pers.

- Smoked sirloin steak with manchego and truffle mayonnaise
- Lobster bisque with tarragon cream
- Dorade fillet on risotto, served with pea and gravy of fennel
- USA sukade with ratatouille, pommes neuf and gravy of caramelised onion
- Tasting of Dutch cheeses
- Panna Cotta with candied forest fruits and vanilla ice cream



Walking dinner 'OZZO Style' · € 49,50 p.p.

From 20 pers.

- Salmon sashimi with wakame and soy mayonnaise
- Yakitori with soy sauce and sesame
- Tom kai kun
- Tuna tataki with nori chips and wasabi mayonnaise
- Asian marinated duck breast with noodles and oriental vegetables
- Mango mousse with coconut and vanilla ice cream

Walking dinner vegetarian · € 49,50 p.p.

From 20 pers.

- Caprese salad with extra virgin olive oil
- Grilled green asparagus with old cheese from Leiden
- Poached egg with spinach and truffle mayonnaise
- Risotto with mini vegetables
- Beetroot Wellington with mushrooms and pesto
- Tasting of Dutch cheeses

BARBECUE

Enjoy a summer barbecue together with your guests on our hotel's unique roof terrace.
A barbecue is served starting from 50 people, excluding (additional) rental equipment.

BBQ Buffet • € 48,50 p.p.

from 50 pers.

Cold dishes

- Various raw vegetable salads
- Potato salad with rocket salad, bacon and spring onion
- Pasta salad with asparagus, pesto and basil
- Greek salad with feta cheese and tzatsiki
- Beetroot salad with feta and chives
- Various sauces and breads

Hot dishes

- Chicken satay with peanut sauce, mango and radish relish
- Grilled spare ribs with BBQ sauce, sweet potato hummus and corn
- Pulled beef with coleslaw and cajun cream
- Grilled celeriac with pea mash and bimi
- Cod fillet with antiboise and fennel
- Sweet potato fries in point bags with truffle yoghurt

Desserts

- Mango sorbet with meringue and blueberry foam
- Grilled pineapple with vanilla ice cream
- Pannacotta with red fruit and yoghurt sorbet

Supplements to the BBQ buffet

- Tomato salad with red onion, parsley and croutons € 2.00 p.p.
- Poké bowl with wakame, mango, avocado and salmon € 4.00 p.p.
- Flank steak with roasted carrot and crispy onion € 5.00 p.p.
- Chicken tandoori with cumin rice, minty yoghurt and tandoori sauce € 3.50 p.p.
- Lamb skewer with cabbage salad, radish and sweet and sour € 3.50 p.p.
- Salmon steak with fegola, fennel salad and antiboise € 3.75 p.p.

FOOD STAND DINNER

Host a unique dinner for your guests with a food stand setup! Weather permitting, food stands are set up on our spacious roof terrace, but this dinner is also possible in autumn and winter months. Prices do not include any required rental of (additional) materials.

Food stand dinner • € 53,50 p.p.

v.a. 50 pers.

Food stand 1 - Build your own poké bowl

- Flavored rice
- Various seaweeds
- Avocado
- Edamame beans
- Mango brunoise
- Cucumber brunoise
- Sweet & sour onion
- Sweet & sour red cabbage
- Crispy corn
- Fermented vegetables
- Fried onions
- Jalapeños
- Salmon brunoise
- Tuna brunoise
- Crab salad
- Wasabi mayonnaise
- Sriracha mayonnaise
- Soy sauce

Food stand 2

- Roasted beet
Sweet potato hummus | Crispy corn | Artichoke | Smoked almonds
- Chick peas
Green asparagus | Red peppers | Flatbread | Yogurt

Food stand 3

- Salmon fillet
Celeriac | Fragola | Roasted tomato | Crispy onions
- Chicken tandoori
Fried rice | Coconut | Smoked paprika | Mint yogurt | Coriander

Foodstand 4 (desserts by the glass)

- Mango sorbet with ginger and lime
- Marinated strawberry sorbet with crumble
- Lime sorbet with lychee and rose water



DRINKS

During your reception, dinner or party, you can enjoy one of our extensive beverage arrangements. We serve your guests unlimited drinks from the domestic distilled range. Packages can be booked for 10 people or more.

Beverage arrangement during dinner

- Beverage arrangement 2 hours • € 19,50 p.p.
- Beverage arrangement 3 hours • € 25,50 p.p.

During your dinner, you can take advantage of a special rate for beverage arrangements.

Beverage arrangement during reception and/or party

- Beverage arrangement 2 hours • € 24,50 p.p.
- Beverage arrangement 3 hours • € 32,50 p.p.
- Beverage arrangement 4 hours • € 37,50 p.p.
- Beverage arrangement 5 hours • € 42,50 p.p.

The above packages include unlimited house wines, draught beer and soft drinks

APPETISER PACKAGES

Of course, a reception is not complete without delicious appetisers made by our chef! Whether you prefer a typical Dutch “bitterbal” or exclusive bites and snacks for your guests; we offer a wide range of options. Is your preference not listed? We will be happy create it with you!

The Toucan • € 6,50 p.p.

- Mixed olives
- Salted puff pastry biscuits
- Mixed nuts
- Cheese from Leiden
- Crudités

The Nest • € 10,50 p.p.

- Pâté, brioche and apple
- Tartelette with prawns, chives and cocktail sauce
- Salmon tartare with wakame and horseradish
- Veal bitterball with Zaanse mustard
- Butterfly prawn with sweet and sour tomato

Sassems • € 13,50 p.p.

- Mixed nuts and olives
- Tartelette with tuna and piment seaweed
- Hummus with vegetable olive and almond
- Veal croquette with Zaanse mustard
- Shrimp croquette with piccalilli
- Samosa with lime mayonnaise

Supplementen bij de appetizer packages

Cold snacks

- Mixed nuts and olives € 1.50 p.p.
- Crudités € 1.50 p.p.
- Salted puff pastry biscuits € 1.50 p.p.
- Cheese from Leiden with mustard € 1.75 p.p.
- Hummus with green olives and almonds € 1.75 p.p.
- Chicken liver pate with brioche and apple € 2.00 p.p.
- Tartelette with tuna and pimet € 2.00 p.p.
- Tartelette with shrimps and chives € 2.50 p.p.

Hot snacks

- Veal croquette € 1.25 p.p.
- Shrimps croquette € 1.25 p.p.
- Yakitori chicken skewers with coconut and peanut € 1.75 p.p.
- Kara Age with hoisin and lime € 1.75 p.p.
- Samosa with lime mayonnaise € 1.75 p.p.
- Beef skewer with teriyaki and furikaki € 2.00 p.p.
- Sweet corn tempura with mango gel € 2.00 p.p.
- Snack platter (3 pc. p.p.) € 2.50 p.p.

Please note that supplements can only be ordered for the entire group size

RECEPTION PACKAGES

Catching up over drinks and snacks? [OZZO Oriental Restobar](#), one of our atmospheric private rooms, our beautiful roof terrace or our cosy Coffee Square on the first floor: together, we will select the most suitable location for your reception.

Standard (1 hour) • € 21,50 p.p.

- Unlimited drinks from our domestic distilled range
- Warm appetisers twice
- Olives and nuts on the tables

Supplementen bij de appetizer packages

Cold snacks

- | | |
|---|-------------|
| • Mixed nuts and olives | € 1.50 p.p. |
| • Crudités | € 1.50 p.p. |
| • Salted puff pastry biscuits | € 1.50 p.p. |
| • Cheese from Leiden with mustard | € 1.75 p.p. |
| • Hummus with green olives and almonds | € 1.75 p.p. |
| • Chicken liver pate with brioche and apple | € 2.00 p.p. |
| • Tartelette with tuna and pimet | € 2.00 p.p. |
| • Tartelette with shrimps and chives | € 2.50 p.p. |

Hot snacks

- | | |
|--|-------------|
| • Veal croquette | € 1.25 p.p. |
| • Shrimps croquette | € 1.25 p.p. |
| • Yakitori chicken skewers with coconut and peanut | € 1.75 p.p. |
| • Kara Age with hoisin and lime | € 1.75 p.p. |
| • Samosa with lime mayonnaise | € 1.75 p.p. |
| • Beef skewer with teriyaki and furikaki | € 2.00 p.p. |
| • Sweet corn tempura with mango gel | € 2.00 p.p. |
| • Snack platter (3 pc. p.p.) | € 2.50 p.p. |

*Please note that supplements can only be ordered
for the entire group size*

CONDOLENCE

When a loved one passes away, many things have to be arranged, including the funeral or cremation. Van der Valk Hotel Sassenheim - Leiden is an intimate location that offers various [condolence arrangements](#). We will ensure that your gathering is taken care of down to the last detail.

Arrangement A (1,5 hours) · € 21,50 p.p.

- Unlimited coffee, tea and mineral water*
- Luxury garnished hard and soft rolls (two per person) with various cheeses, roast beef and ham, smoked salmon, brie, carpaccio, salads and pâté

Arrangement B (1,5 hours) · € 26,50 p.p.

- Unlimited coffee, tea, orange juice and mineral water*
- Welcome with a cup of soup
- Soft croquette sandwich
- Luxury garnished hard and soft rolls (two per person) with various cheeses, roast beef and ham, smoked salmon, brie, carpaccio, salads and pâté

** If you would also like soft drinks, house wine and draught beer served during the condolence, this will be calculated on the basis of subsequent calculation. It is also possible to include these drinks in above arrangements. A surcharge applies*

