

AUTUMN | WINTER | 2022



# BASECAMP FOOD & BEVERAGES

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TINY OFFICES & EVENTS

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# TINY OFFICES

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*Our food & beverage offer for those who have booked a Tiny Office or groups up to 16 people.*

## **BREAKFAST €16,50**

- Jus appelaere, croissant and a smoothie bowl with frozen mango, banana, pineapple and kurkuma.
- Jus appelaere with a fully packed croissant, with scrambled eggs, spinach and optional bacon.
- Jus appelaere, croissant and a Greek yogurt bowl with medjoul dates, banana and honey.

## **SWEET €5,-**

- Vegan blueberry lemon cake or speculoos cheesecake
- Grandmothers appelpie or red velvet cake
- Cranberry blondie or caramel shortcake

## **LUNCH PLATTER €15,-**

Your own lunch box with a richly filled Spanish baquette, home-made quiche and fresh salad.

## **SANDWICH LUNCH €10,50**

Two ciabatta sandwiches and a current bun.

## **SAVORY €18,50**

A selection of finger licking finger food. Fish, meat and veggies.

## **DRINKS €18,50**

Selection of local beers organic house wines and sodas.

Duration; two hours

Every extra hour additional €8,95 per person.



# EVENTS

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*A selection of our food & beverages for tailor made events or groups starting at 17 people. Minimum expenditure of €200,- required. Prices are per person. Surcharge of €50,- during weekends.*

## **BREAKFAST BUFFET €18,50**

Croissant, bananabread, fruit, smoothie or chia bowl, egg, fresh bread with spreads and fresh orange juice.

## **SWEET €5,-**

For the sweet tooth. Apple turnover, brownie, donut or muffin.

## **LUNCH BUFFET €19,50**

Selection of mini wraps, sandwiches and buns with one salad, soup and something sweet of your choice.

## **SAVORY €10,95**

A selection of finger licking finger food with a variety of fish, meat and veggies. For example crudite with hummus, smoked salmon, charcuterie, cheeses and bread with aiolie.

## **DINNER BUFFET €38,-**

Can be ordered starting at 25 people. You can think of an Italian, Indonesian or Dutch buffet. There will always be something to your taste.

## **DRINKS €18,50**

Selection of local beers organic house wines and sodas.  
Duration; two hours  
Every extra hour additional €8,95 per person.





# SPECIALS

*Looking for an eye catcher, experience or way to give your event that extra swoosh? Have a look at some menu examples below. Possible as a buffet, walking dinner or table service. Contact us for more information.*

## **BIG GREEN EGG BBQ**

Multiple course culinary BBQ-dining, including creative vegan options, prepared on a unique Big Green Egg set-up. Not only the smell but also the looks will blow you away.

A vegan menu suggestion: we welcome you with an apple nut or savory mushroom pie. Serving a vegetable garden with edible soil as a starter, followed by a traditional smokey Spanish gazpacho. As a main beet wellington and for dessert roasted pineapple with coconut cream and tropical sorbet.

## **CIELS TABLE TALES**

A real eye catcher to your event, from table service on beautifully styled tables to a walking dinner. Cecile loves to inspire and show you how special and diverse the vegetarian cuisine can be.

Start with a sweet potato curry soup. Be surprised by blinis with carpaccio of smoked watermelon, pickled radish and soy mayo. As a main you will enjoy roasted aubergines with Za'atar, curry yoghurt, grilled halloumi, bulgur and parsley. For dessert, expect big wooden platters with a variety of different small desserts

## **TOETTI FOODTRUCK**

The perfect solution to enhance the Basecamp festival vibe. Real tasty and easy to handle food to be enjoyed by all ages.

You can go for a variety of good mood food like pizza's, potato twisters, sweet potato fries, toasties, salads or large food platters.

## **OPEN FIRE BBQ**

Food being prepared on an open fire is like looking at a private dinner show. Fire it up!

The chef is still working on an example menu, but be sure to be amazed!

# TINY BAR

## DRINKS

### Coffee

Cappuccino	€3,10
Flat white	€3,30
Latte	€3,00
Americano	€2,90
Espresso	€2,50
Double Espresso	€3,00
Ice Coffee	€4,50
Bubaccino	€1,00
Hot Cocoa	€3,00

Oat milk	€0,50
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### Tea

Fresh ginger tea	€3,25
Organic Tea	€2,75

### Sodas

Whole Earth Cola	€3,75
Whole Earth Ginger	€3,75
SOOF Lemonades	€3,75
Schulp Apple Juice	€3,50
BATU Kombucha	€4,95

### Beer

UR pils	€3,50
UR Weizen	€4,50
Grolsch radler	€3,25
Van de Streek IPA 0,0	€4,95
Zwarte Ruiter 0,3	€4,95
Brewdog IPA	€4,95
Bloesem blond	€4,95

### Cocktails

Circulair Gin Soda	€8,50
Orangecello Spritz	€9,50
Espresso Martini	€10,00



# TINY BAR

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## WINES

### White

Glass Bottle

Cava Heretat Brut Reserva

€4,50. €29,00

*This cava is made from the macabeo, xarello and parellada grapes. The wine tastes fresh fruity, rich and elegant. The mousse is well interwoven and the aftertaste is subtle and refreshing.*

Soplo Blanco

€4,25. €25,00

*Refined fresh character with many green notes of herbs and even something grassy from the sauvignon in both smell and taste. The taste of the wine is also refined and fresh with a tasty filling.*

Grüner Veltliner

€4,25. €25,00

*Very fresh fruity wine with notes of white fruit and pleasant acidity. Slightly mild aftertaste. Slightly spicy in the smell, but also fresh tones and lots of white fruit in both smell and taste.*

### Red

Glass Bottle

Soplo Grenache

€4,25. €25,00

*The wine has a nice rich aroma with small red fruit and is slightly spicy. The taste is quite powerful with fine acidity and a nice refined well-integrated woody note in the background.*

Zweigelt- portugieser

€4,25 €25,00

*A red wine you could drink any day. An abundance of fruit and little tannin make this wine a pleasure to drink. In smell and taste a lot of red and black fruit with a fairly strong presence in taste. Refined long finish with soft acids.*

### Rosé

Glass Bottle

M-G Rosé

€4,25 €25,00

*Floral nose with aromas of stone fruit. Smooth and delicate texture paired with red berries aromas on the palate with a fresh chalky minerality and a long finish.*

# NITTY GRITTY

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## FOOD & BEVERAGE ORDERING RULES

- Orders and dietary requirements have to be in 7 days before the start of the event or meeting.
- Adjustments of a maximum of 15% for reservations up to 16 people can be made 4 days before arrival.
- Adjustments of a maximum of 15% for reservations from more than 16 people can be made 7 days before arrival.
- In some cases a minimum expenditure is required.
- Since we outsource our catering to carefully selected partners and restaurants, availability is not guaranteed.

## CANCELLATION POLICY - TINY OFFICES AND TINY HOUSES UP TO 16 PEOPLE

- For cancellations made 7 or more days prior to a scheduled booking, 0% of total costs will be charged.
- For cancellations made 3-6 days prior to a scheduled booking, 50% of total costs will be charged.
- For cancellations made less than 3 days prior, 100% of total costs will be charged.

## CANCELLATION POLICY - THE REFTER AND GROUP BOOKINGS FROM 17 PEOPLE

- For cancellations made +3 months prior to the scheduled event, 25% of total costs will be charged.
- For cancellations made less than 3 months and up to 1 month prior, 50% of total costs will be charged.
- For cancellations made less than 1 month prior, 100% of total costs will be charged.

## DISCLAIMER

All prices except the Tiny Bar Menu are excl. VAT and subject to change, noting that for all confirmed bookings, the previously agreed price will be honored. No rights may be derived from the information found in this brochure.



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