ARRANGEMENTS

GENERAL

Pakhuis offers various possibilities for group dinners, group lunches and (graduation) drinks. It is possible to reserve a spot at our bar, in the hall or in the garden.

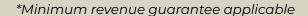
CAPACITY

At the bar 30 people, partly standing The entire front 80 people, partly standing Hall* 70 people, seated; 90 people, partly standing

Garden* 60 people, seated;

100 people, partly standing

Other and during the evening* Upon request



PLEASE NOTE: On days when there is a Pakhuis brunch or a holiday brunch, the times may differ from the stated opening hours.

LUNCH & HIGH TEA

Daily Start time 11.00 - 15.30 End time 17.30

PAKHUIS HIGHS

Sunday - Wednesday Start time 11.00 – 15.30 Start time 17.00 - 20.30 Thursday - Saturday Start time 11.00 – 15.30

COFFEE/DRINKS

Sun. Mon. Tue. Wed. Thu. Start time 11.00 - 22.00 End time 00.00 Daytime, Fri. Sat. Start time 11.00 - 16.30 End time 17.30 Evening, Fri. Sat. Start time 22.00 - 23.00 End time 01.00 (garden 0.00) Other Upon request

GROUP DINNER

Daily Start time 17.00 – 21.00

Groups >20 people Upon request

MUSIC

Background music ever-present. Playing a playlist, DJ's, singing, instruments and/or the usage of microphones is only possible in case of exclusive parties.









ARRANGEMENTS

BEAMER and SCREEN upon request, costs 85.-

We are able to provide a beamer and screen under the condition that other guests are not disturbed by this. The same applies to the possibility to give speeches or presentations with sound. We do not provide speakers or a laptop for the presentation.

VALIDITY OPTION

7 days from the day of request (after this the option expires)

DIETARY REQUIREMENTS AND ALLERGIES

From people with a dietary requirement and/or an allergy, we wish to receive the choices for the starter and main course together with the dietary requirement and/or allergy in advance.

DISH CHOICES DINNER

10 – 20 PEOPLE Choices, except for people with dietary requirements and/or allergies (see above), do not have to be provided in advance. These will be taken on the evening itself when all guests are present.

20 PEOPLE AND ABOVE

We wish to receive the choices for the starter and main course of all guests not later than 3 days in advance, together with the potential dietary requirements and/or allergies.

NUMBER OF GUESTS BINDING FOR THE BILL

It is free of charge to alter the number of guests up until 2 days in advance, otherwise the most recent number of guests provided will be charged.

PAYMENT OF THE BILL

On the day itself by 1 person or (for companies only) by invoice. Digital invoice on PDF per email is free of charge. For e-invoicing we apply an administration fee of 25.-

REQUESTS

We are happy to receive requests via info@pakhuisleiden.nl









'BORREL' ARRANGEMENTS

10 PEOPLE AND ABOVE

GLASS OF BUBBLES on arrival 5.75

CLASSIC	7.00
Two fried snacks	
Cheese I dry sausage I olives I nuts	
PAKHUIS	9.50
Bruschetta I hummus Larilled penners	

Two fried snacks

Cheese I dry sausage I olives | nuts

DELUXE 12.50

Teriyaki chicken | sesame seed Smoked salmon wrap | remoulade Brioche steak tartare Two fried snacks Cheese | dry sausage | olives | nuts

DRINKS - Selection applies to the entire group

- 1. After calculation. We would like to be informed on the types of drinks we are allowed to serve:
 - a. Heineken beer | Heineken 0.0 | house wine | sodas | coffee | tea
 - b. Also artisanal beers and more luxury open wines
 - c. Anything may be served
- 2. Number of drinks per person / account limit
 - Tokens
 - · A pre-set limit

There are no drinks available for unlimited consumption.

NUMBER OF GUESTS BINDING FOR THE BILL

It is free of charge to alter the number of guests up until 2 days in advance, otherwise the most recent number of guests provided will be charged.









PAKHUIS HIGHS

MINIMUM OF 2 PEOPLE | DURATION 2 HOURS

GLASS OF BUBBLES on arrival 5.75

IEA
Unlimited tea
Assortment of sandwiches (fish meat vegetarian)
Vegetarian mini quiche sweet bites

WINE	32.50
Glass of bubbles 2 glasses of wine of choice	
Several pairing hites (fish I meat I vegetarian)	

Tasting of our desserts		
BEER		

3 Artisanal beers
Several pairing bites (fish meat vegetarian)
Tasting of our desserts

GIN & TONIC	37.50
3 Gin & Tonics	

Several pairing bites (fish | meat | vegetarian)
Tasting of our desserts

COCKTAIL	39.50
3 Cocktails	

Several pairing bites (fish | meat | vegetarian)
Tasting of our desserts

GROUP HIGH 32.50

Would you like to reserve with a group? We then serve the food of the High Wine / Beer plus 3 drinks per person. Choice of: (artisanal) beers, wine, sodas, coffee or tea.

- · Drinks outside of the arrangements are based on post-calculation
- Please inform us about the choice of your preferred arrangement, including the potential dietary requirements and/or allergies









27.50

32.50

LUNCH ARRANGEMENTS

10 PEOPLE AND ABOVE

GLASS OF BUBBLES on arrival 5.75

PAKHUIS Bread + toppings (to cover the bread yourself) Brie, salmon, ham, cheese, hummus

Including 1 glass of orange juice & 1 cup of coffee or tea of choice

17.50

Choice applies to the entire group



Croquette + 3.25
Choice of: beef croquette
vegan 'pulled beef' croquette

Chef's soup + 3.25

LUXURY BREAD TABLE

Classic bread table with a rich assortment of toppings and luxury types of bread to cover yourself

Chef's soup
Assortment of luxury types of bread
Vegetarian mini quiche
Salmon | carpaccio
Young cheese | country ham
Cream cheese | hummus | jam
Yoghurt | granola | fresh fruit
1 Glass of orange juice
1 Cup of coffee or tea of choice









23.50

GROUP DINNER

10 PEOPLE AND ABOVE

GLASS OF BUBBLES on arrival 5.75

GROUP MENU 30.- | Friday and Saturday + 2.50

STARTERS

French onion soup (\lor and \lor available) cheese crouton | crispy bacon

Roasted pumpkin ✓

coconut cream I kernels I chili I herb oil

Carpaccio +1.50

aged cheese I arugula I sundried tomato I balsamic I kernels

Cajun gambas +2.00

crispy tortilla I avocado spread I jalapeño I lime dip

MAIN COURSES

Bavette +3.50

celeriac I caramelised shallot I red wine jus

Fish strudel

filo pastry I variety of fish I pea I carrot I white wine sauce

Yakitori

 $\hbox{chicken thigh I cucumber I wakame I carrot I yakitori sauce I scallion I white sesame} \\$

Indonesian pastries **▼**

white cabbage I rendang I silken tofu I tamarind sauce

✓ Vegetarian✓ Vegan

GRAND DESSERT

Tasting of our desserts







