

# 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

\*Minimum revenue guarantee applicable

**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](mailto:info@pakhuisleiden.nl)



# 'BORREL' ARRANGEMENTS

10 PEOPLE AND ABOVE

**GLASS OF BUBBLES** *on arrival* 5.75

## CLASSIC

Two fried snacks  
Cheese | dry sausage | olives | nuts

7.00

## PAKHUIS

Bruschetta | hummus | grilled peppers  
Teriyaki chicken | Sesame seed  
Two fried snacks  
Cheese | dry sausage | olives | nuts

9.50

## DELUXE

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

12.50

**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

## TEA

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

27.50

## WINE

Glass of bubbles | 2 glasses of wine of choice  
Several pairing bites (fish | meat | vegetarian)  
Tasting of our desserts

32.50

## BEER

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

32.50

## GIN & TONIC

3 Gin & Tonics  
Several pairing bites (fish | meat | vegetarian)  
Tasting of our desserts

37.50

## COCKTAIL

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

39.50

## GROUP HIGH

*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.*

32.50

- 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



# 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

13.50

Including 1 glass of orange juice & 1 cup of coffee or tea of choice  
*Choice applies to the entire group*

17.50

### Optionally:

**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*

23.50

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



# 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** (✓ and ✓ available)

cheese crouton | crispy bacon

**Roasted pumpkin** ✓

coconut cream | kernels | chili | herb oil

**Carpaccio** +1.50

aged cheese | arugula | sundried tomato | balsamic | kernels

**Cajun gambas** +2.00

crispy tortilla | avocado spread | jalapeño | lime dip

## MAIN COURSES

**Bavette** +3.50

celeriac | caramelised shallot | red wine jus

**Fish strudel**

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

**Yakitori**

chicken thigh | cucumber | wakame | carrot | yakitori sauce | scallion | white sesame

**Indonesian pastries** ✓

white cabbage | rendang | silken tofu | tamarind sauce

✓ Vegetarian

✓ Vegan

## GRAND DESSERT

Tasting of our desserts

