

**DISCOVER
THE TASTE OF
AMSTERDAM**



SYMPOSIA 2025



Introduction

At the heart of every event should be great food & drinks with the best service

RAI Food & Beverage offers an unforgettable experience for your event.

With a wide variety of breakfast, lunch and dinner menus that will give you the flexibility to choose the option that works best for your event. Our carefully selected packages will fuel the guests throughout the day, keeping them revitalised, fresh and engaged. You can pick extra items from the delicious favourites or tasty add-ons, this can be ordered per guest.

We offer drinks packages to suit receptions from an hour, an hour and a half or two hours, which can be paired with tasty canapés and snacks, created to allow guests to circulate and network.

Explore our food & beverage suggestions and take the three steps for success!

01

Choose one of our drinks packages

We will be happy to advise you on the most suitable packages.

02

Select the food items of your choice

We offer menus for every time of the day to create a memorable experience.

03

Make it just perfect with our add-ons

We've created a variety of tasty add-ons for the finishing touch.



Introduction

Heartwarming Amsterdam

A responsible & authentic catering concept. We are passionate about food: its quality, its taste and most importantly that it matches your needs and satisfies your appetite.



RAI Food & Beverage is constantly striving to improve its operations and reduce food waste as much as possible. Our team has therefore developed a responsible catering concept, *Heartwarming Amsterdam*, built on sustainable partnerships and collaboration with regional producers. On this basis, we can meet all event requirements and provide our customers with fresh, seasonal, locally sourced food, making a clear statement about our intention to respect the environment and society, and to promote the well-being of our guests. Further catering actions are already underway, including:



Making a conscious choice of food

- > We select seasonal fish and by-catches from the North Sea.
- > RAI offers a wide range of plant-based diets for their health and environmental benefits.



Fighting against food waste

- > RAI Food & Beverage is tailored to accurately measure consumption, calculate nutritional values, match orders, and prevent spillage.
- > RAI supports and joins forces with two food waste initiatives: Instock and Food Fellows.



Making good use of waste

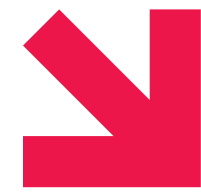
- > RAI has an active programme for donating food and works in close collaboration with the Food Bank and the Salvation Army.
- > Food that cannot be donated after events is processed in the RAI's swill tank, which produces biogas. This biogas is returned to RAI in kWh of energy.



CULINARY SKILLS & SMOOTH OPERATIONS

Our *Basement Chefs* are at the core of your event catering. Their approach is simple and tasteful. They source high quality local ingredients and reinvent international and Dutch dishes by giving them a stylish, trendy twist.'





**HEARTWARMING
AMSTERDAM**
HOME IS WHERE
THE HEART IS



'RAI Amsterdam has made a conscious decision to buy local and seasonal products. Our food is not only sustainable, but also tastier and healthier. We want to cut down on carbon emissions and create wonderful spaces for the environment to grow and keep ecosystems alive. That's why we call it Heartwarming Amsterdam.'



SUSTAINABLE FISH
JAN VAN AS – CITY CENTRE



FRESH HERBS & VEGETABLES
RAI'S OWN GREENHOUSE



DUTCH CHEESE
VAN WEES
NIEUW-VENNEP



MINI RONDEEL EGG
CARE FARM HOOGERLUST
MUIDEN



AUTHENTIC RAW BEEF SAUSAGE
F.A. HESSELING – CITY CENTRE



VEAL
WATERLANT'S WEELDE – PURMEREND



EXCLUSIVE MUSHROOMS
MYCOPHILLIA – FLEVOPOLDER



FRESH PASTA
AL DENTE – CITY CENTRE



DAILY FRESH BREAD
BARTELS BAKERY
AMSTERDAM



DUTCH GOAT CHEESE
RIDAMMERHOEF FARM
AMSTERDAM FOREST



FRESH TOMATOES
THE GREENHOUSE
AMSTERDAM – OSDORP

Introduction

Selecting the perfect food & beverage options and tailor your choices to the event schedule

If you put a little effort into the menu selection, you can help make food & beverage do more for your event.

Your RAI contact can help you out, making the best choices and compile a proposal and a quotation based on your wishes. We easily accommodate dietary and allergy requirements and special food & drinks requests.

We want to prevent food waste and unnecessary food cost for you as an organiser. RAI Food & Beverage is tailored to accurately measure consumption, calculate nutritional values, match orders, and prevent spillage.

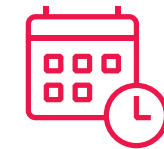
Costs for staff and serving materials, buffets and bars are included in the price per person.



Menu navigation explanation for making the right selection



Our chefs special choice



Multiple assortments available per day



Delicious favourites and tasty add-ons



Vegan



Vegetarian



Heartwarming Amsterdam specials





1.0

DRINKS PACKAGES



REFRESHMENT THAT MOST APPEALS TO YOUR EVENT GUESTS



Overview prices - drink packages

| DRINKS & TIME | 30 MINUTES | 1 HOUR |
|--|------------|--------|
| COFFEE/TEA | € 5,50 | € 7,10 |
| COFFEE/TEA/PET BOTTLES 0.5 LTR. | € 6,40 | € 8,25 |
| PET BOTTLE MINERAL WATER 0.5 LTR. | € 6,30 | |
| PET BOTTLE MINERAL WATER AND SOFT DRIKS 0.5 LIT. | € 6,55 | |



If breakfast in a box or lunchbags will be ordered as well, we will charge € 0.75 per person for additional cleaning costs.



2.0 BREAKFAST



GET YOUR ENERGY FIX
AND START YOUR DAY
OFF IN THE RIGHT WAY



Breakfast in a box

A complete breakfast packaged per person is what we call 'breakfast in a box'. The perfect solution to let your guests choose when they have their breakfast. For example, during one of the sessions, a short break or during a walk on the exhibition floor.

Breakfast in a box A

Croissant plain

Chocolate muffin

Fresh fruit salad

Bottle of orange juice

€ 19,50 p.p.
Minimum of 10 guests

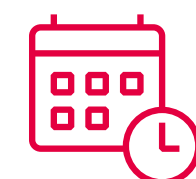
Breakfast in a box B

Pain au chocolate

Vanilla muffin

Fresh fruit salad

Bottle of orange juice



€ 19,50 p.p.
Minimum of 10 guests





3.0
RELAX & REFUEL
⬇️
MIX & MATCH AND JUST
ENJOY THE MOMENT



Mix & Match

TAKE A BREATH FROM AN INTENSIVE PART OF THE PROGRAM WHILE ENJOYING A CUP OF COFFEE, A NICE REFRESHING DRINK AND A SMALL SNACK. CHOOSE ONE OR MORE ITEMS IN ADDITION TO YOUR DESIRED DRINKS PACKAGE TO PROVIDE AN ENERGY BOOST DURING YOUR EVENT

Cookies

- ✓ Mini Hazelnut chocolate cookie
- ✓ Oatmeal ginger cookie
- ♥x Mini treacle waffles
- ♥x Amsterdam Eberhard cookies (1 p.p.)
- ♥x Tiny Tony Choclonely
- Coconut macaroon (gluten-free)
- All-butter cookies

Mini chocolate & vanilla muffins (1 p.p.)

Mini candy bars (2 p.p.)

€ 1,20 per item

Minimum of 5 guests

1.5 items p.p. unless stated otherwise



Sweets

- ✓ Donuts assortment
- ✓ Mix of mini chocolate tartelettes (2 p.p.)

Portuguese pastel de Nata

Chocolate chip cookie

Macarons (1.5 p.p.)

Dutch raisin pastry

Mini chocolate torsade (2 p.p.)

Mini pastries (2 p.p.)

€ 3,10 per item

Minimum of 5 guests

1 item p.p. unless stated otherwise



**Make it just perfect
with our add-ons**

Add fresh fruit
+ € 1,50 p.p.



Mix & Match

TAKE A BREATH FROM AN INTENSIVE PART OF THE PROGRAM WHILE ENJOYING A CUP OF COFFEE, A NICE REFRESHING DRINK AND A SMALL SNACK. CHOOSE ONE OR MORE ITEMS IN ADDITION TO YOUR DESIRED DRINKS PACKAGE TO PROVIDE AN ENERGY BOOST DURING YOUR EVENT

Patisserie

✓ Mix of blue berry & chocolate muffins

✓ Mix of Oreo, Speculoos and double chocolate brownie

♥x Organic carrot cake (with logo)

Small fruit tartelettes

Banana bread

Petit fours (with logo)

Lemon muffin with cream topping

€ 3,85 per item

Minimum of 5 guests

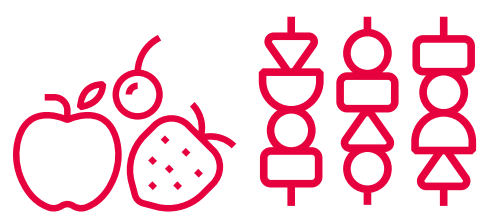
1 item p.p.



**Make it just perfect
with our add-ons**

✓ Fresh vegetable smoothies+
€ 4,80 p.p.





Mix & Match

Savoury guilty pleasures

- ✓ Small bag of salted crisps
- ✓ Small bag of mixed nuts
- ✓ Small bag of popcorn
- ✓ Small bag of Apricot & Almond nuts

Small bag of red bell pepper crisps

Small bag of crunchy flavoured peanuts

Doritos bits honey barbecue

Doritos bits sweet paprika

€ 1,75 per item
Minimum of 5 guests
Portion packed

Sweet guilty pleasures

- ✓ Donny Craves apple-pie cake
- ✓ Peanut bar
- ✓ Coconut bar
- ✓ Caramel bar

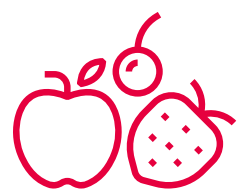
Granola bar 'Eat natural'

€ 3,85 per item
Minimum of 5 guests

Healthy

- ✓ Vegetable crisps
- ✓ Small bag with fresh fruit or vegetables
 - > Tomatoes
 - > Mini cucumber
 - > Mixed vegetable sticks
 - > Carrots

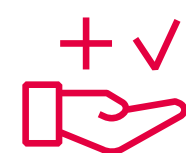
€ 3,50 per item
Minimum of 5 guests
Portion packed




Add-ons

IN ADDITION YOU CAN CHOOSE TO ADD ITEMS TO YOUR BREAK

Choose your add-ons



| | |
|--|---------------|
|  Fresh vegetable smoothie | € 4,80 (p.p.) |
| Fresh fruit | € 1,50 (p.p.) |
| Tumbler with fruit salad | € 5,55 (p.p.) |
| Petit patisserie | € 4,20 (p.p.) |
| Fresh smoothie with seasonal fruit yoghurt based | € 4,80 (p.p.) |
| Freshly baked croissant | € 3,35 (p.p.) |

Minimum of 5 guests





4.0 LUNCH



DUTCH & INTERNATIONAL
STYLES - SEATED
OR WALKING LUNCH



Lunch in a bag

WE CAN INDICATE THE RATIO BETWEEN THE DIFFERENT SANDWICHES FOR YOU, BASED ON OUR EXPERIENCE. OF COURSE YOU CAN ALSO DETERMINE THIS YOURSELF BASED ON YOUR OWN PREFERENCE



Step 1

Pick your sandwich(es) (1 per bag)

Step 2

Pick your add-ons (max 3 per bag)

Step 3

Calculate the total price p.p.



Pick your sandwich(es)

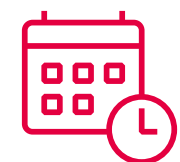
✓ Swedish polar bread hummus and veggies

✓ Caprese sandwich

Caesar chicken sandwich

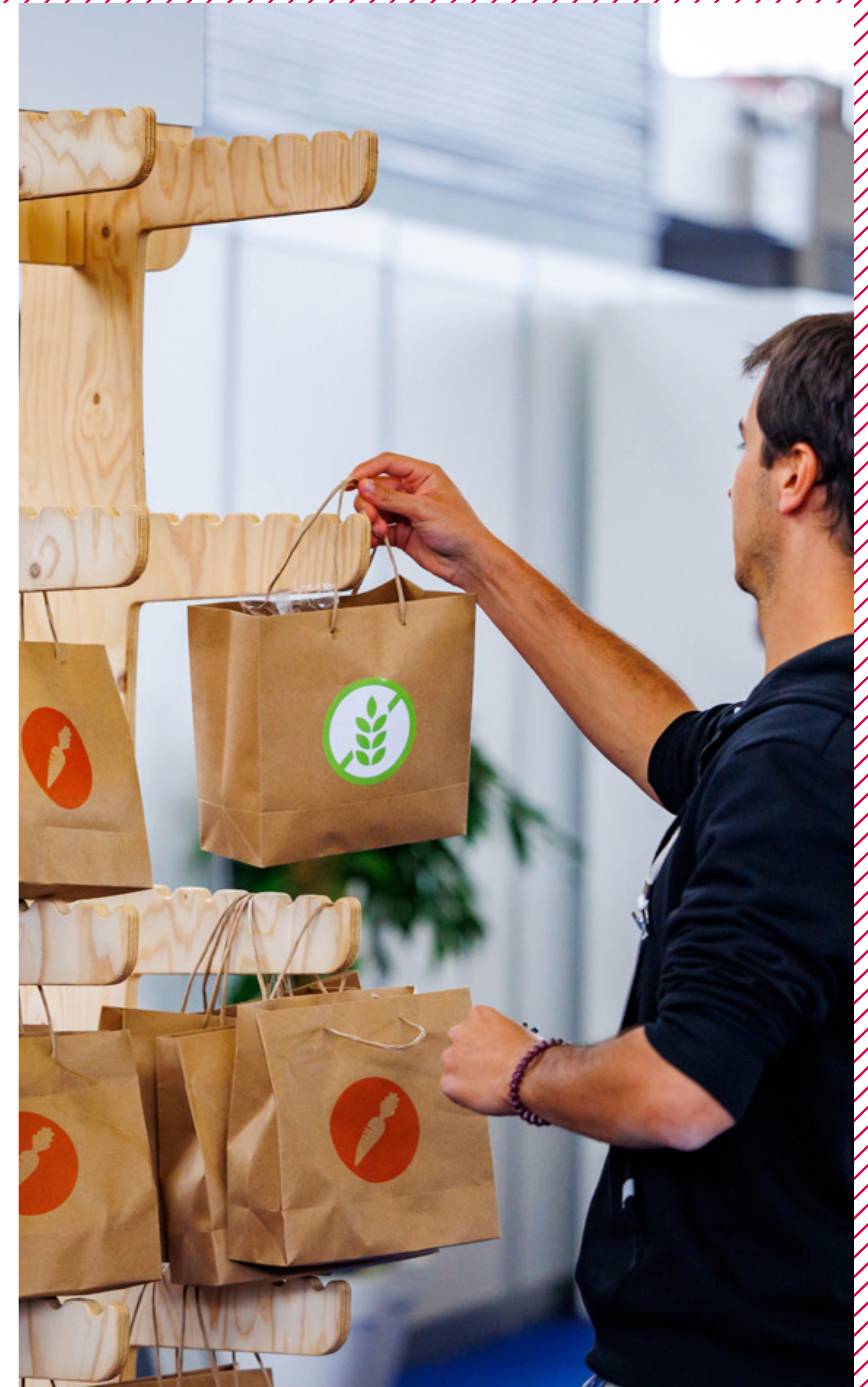
Sandwich smoke-dried beef

Salmon sandwich



€ 12,00 p.p.

Can be ordered per guest





Lunch in a bag

WE CAN INDICATE THE RATIO BETWEEN THE DIFFERENT SANDWICHES FOR YOU, BASED ON OUR EXPERIENCE. OF COURSE YOU CAN ALSO DETERMINE THIS YOURSELF BASED ON YOUR OWN PREFERENCE

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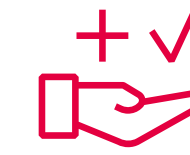
Pick your add-ons (max 3 per bag)

Step 3

Calculate the total price p.p.



Pick your add-ons



✓ Peanut bar

✓ Coconut bar

✓ Caramel bar

✓ Donny Craves apple-pie
cake

✓ Granola bar "Eat natural"

✓ Small bag with fresh fruit and vegetables
- Tomatoes
- Mini cucumber
- Mixed vegetable sticks

€ 3,85 per item

€ 3,50 per item



Lunch in a bag

WE CAN INDICATE THE RATIO BETWEEN THE DIFFERENT SANDWICHES FOR YOU, BASED ON OUR EXPERIENCE. OF COURSE YOU CAN ALSO DETERMINE THIS YOURSELF BASED ON YOUR OWN PREFERENCE

Step 1

Pick your sandwich(es) (1 per bag)



Step 2

Pick your add-ons (max 3 per bag)

Step 3

Calculate the total price p.p.



Pick your add-ons

- ✓ Oreo cookies
- ✓ Gingerbread
- ✓ Pringles
- ♥ Muffin chocolate or vanilla
- Typical Dutch treacle waffle
- Belgium sugar waffle

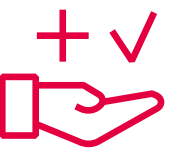
€ 2,40 per item



Pick your add-ons

- ✓ Fruit salad
- ✓ Mediterranean pasta salad
- ✓ Beetroot salad
- ✓ American cole slaw
- ✓ Pasta pesto salad

€ 4,90 per item





Lunch in a bag

WE CAN INDICATE THE RATIO BETWEEN THE DIFFERENT SANDWICHES FOR YOU, BASED ON OUR EXPERIENCE. OF COURSE YOU CAN ALSO DETERMINE THIS YOURSELF BASED ON YOUR OWN PREFERENCE

Step 1

Pick your sandwich(es) (1 per bag)

Step 2

Pick your add-ons (max 3 per bag)



Step 3

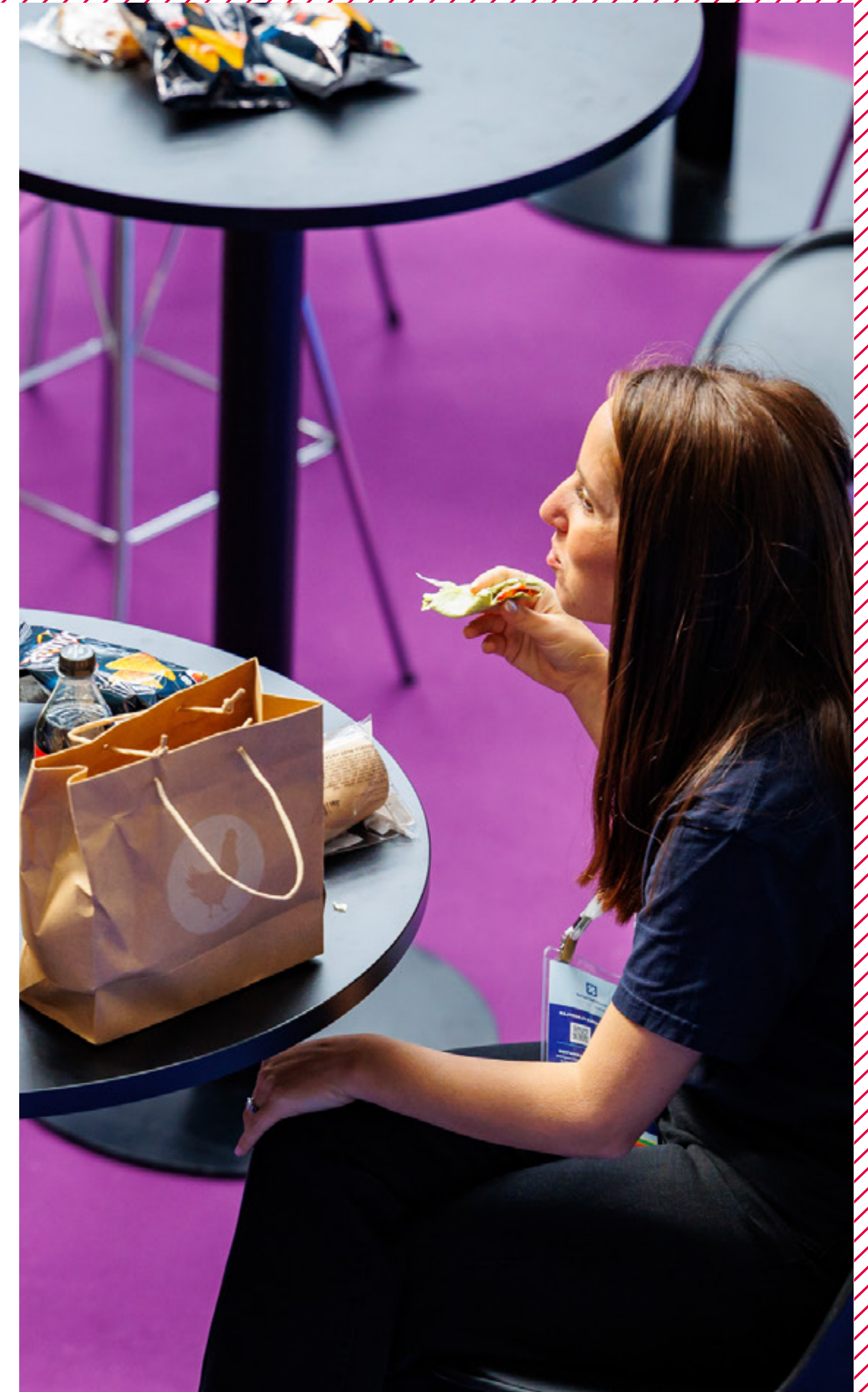
Calculate the total price p.p.



Calculate the total price p.p.



Add a 0,5L pet bottle of water for € 4,10 or a soft drink for € 4,75



Lunch in a bag

A UNIQUE WAY TO PROVIDE
AND PRESENT YOUR LUNCH

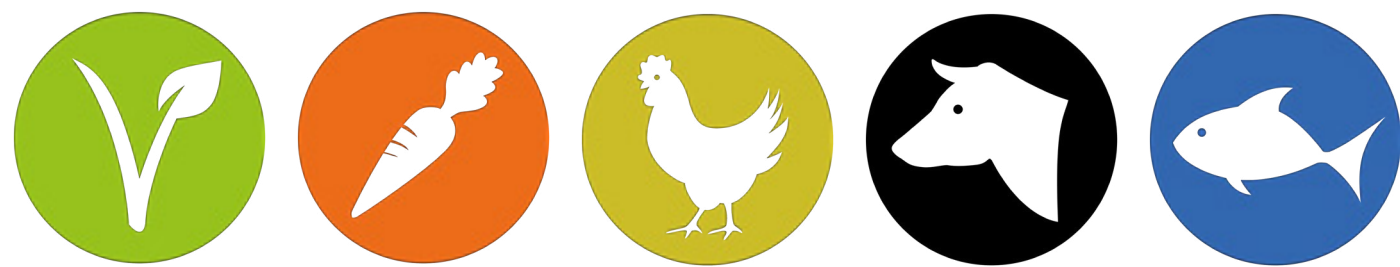
Up to 200 bags per rack

Height 250 cm

Bags made from recycled paper

Price includes rack and bags

Bag printed with icons





5.0 STAFF AND MATERIALS



FOR A FRIENDLY SERVICE



Staff and materials

Staff

We make sure your guests feel welcome at RAI Amsterdam. We are going to take care of that. Thanks to our experienced and recognisably dressed hospitality employees, your guests will quickly feel at home.

A team of different people is committed to your event. Our hospitality employees are your and our calling card. Our technicians take care of the construction and dismantling. Our Basement Chefs guarantee good food and together with the catering staff they take care of your guests in the culinary field.


Materials and decoration

RAI Amsterdam provides all materials required for a successful execution of your event. Among other things, the use of bar tables, buffets and serving materials is included.

We are happy to think along with you to fulfill your specific wishes in the field of decoration and furnishing.

Signing & allergens

Halal, kosher or gluten-free, no problem for our chefs. Vegetarian and vegan dietary requirements are part of our standard assortment. Our chefs will put together an alternative for additional dietary requirements.



6.0 TERMS & CONDITIONS



THE SET OF RULES WE USE



Terms & conditions

General terms

- > A drinks package for the duration of your catering moment will be the base for composing your catering requirements. In addition to a drink package you can choose your food package and add-ons.
- > Minimum numbers are indicated per arrangement and cannot be changed. There is also a maximum of 2000 guests for the arrangements as described.
- > If your event will have more than 2000 guests please contact your contact person to discuss your possibilities.
- > Any special dietary requirements - e.g. medical or Kosher are available on request with prior notice. Additional charges may apply.

Included in the price

- > Staff: the number of staff will be determined by RAI Amsterdam. If you require a special type of service during your event, please get in touch with your contact person.
- > Materials: glasses, cutlery, crockery, napkins, buffets, bars and bar equipment.
- > High bar tables with a black cover (except for a meeting room or a stand).

Excluded costs

- > Decoration of the catering area
- > Flower arrangements
- > Extra staff
- > VAT

Number of guests

- > Your contact person will send you a confirmation with an estimate based on the arrangements, time frame and number of guests of your event.

- > We would like to receive the signed budget no later than 10 working days prior to the event.
- > A signed budget will be regarded as a guarantee for assortment and numbers.
- > It is possible to increase with a maximum of 10% on this guaranteed minimum number up to 2 working days before the start of your event after approval by your contact person.

Payment

Eighty percent of the estimated amount must be paid six weeks before the event starts. The final invoice with the outstanding balance will be sent 2 weeks after the event and must be paid within 14 days of the invoice date.

Conditions

The conditions set out in 'Uniform Conditions for the Hotel and Catering Industry' apply.