



# CATERING POSSIBILITIES FOR EXHIBITORS



**JAARBEURS**

## JAARBEURS HOSPITALITY

### Jaarbeurs brings people together

We have been providing catering for organisers, exhibitors and visitors for more than 100 years. From a packed lunch delivered to your booth, a professional barista, to fully catered drinks with snacks.



The Hospitality team is happy to provide suitable advice for your exhibition participation. Good food and drinks bring people together. We make those ordinary moments special.



## Food and drinks connects

We believe in the power of meeting people. From looking into each other's eyes, shaking hands and getting to know each other better. Nothing beats an inspiring lunch, a strong espresso for a colleague or a cold beer for your customer; the best conversations take place around the table.



## BE INSPIRED BY OUR CULINARY OPTIONS

### Good food for a successful event

When we think of good food, we think of sustainable and healthy, good quality and of course from local suppliers.

Jaarbeurs believes in a world in which we treat each other and our environment with care. We feel socially involved, are aware of our environment and the impact we now have on the future.

### Our catering therefore focuses on



Sustainable



Local



Healthy



Quality



## 1. DELI DELIVERY

This are products that will be delivered to the booth during the fair, so that they can be used immediately. There are two ways to order: prior to the fair and during the fair.



## WEBSHOP

### Prior to the fair

Our webshop is open before the fair. Here you can order various items such as refrigerators, power supply, drinks, coffee machines, snacks, decoration and much more! The webshop closes three working days before the build up of the fair. The ordered items will be delivered to your booth during the build up, or during the fair itself.

## 1-2 WAITER

### During the fair

Our 1-2 Waiter app will be active during the fair. The options in this app are very diverse, think of; bitterballen, drinks or packed lunches. All these items will be delivered to your booth in +/- 30 minutes after ordering.





## 2. DELI PREMIUM

Fully catered catering at the booth including service. Whether it concerns a drink or dinner, we are happy to advise you.



*Deli Premium examples*

### FULL DAY CATERING

**Full day catering**  
Our Hospitality employees provide catering at your booth throughout the day. We take care of you and your guests, so you will lack nothing.

### FRESH & GREEN

**Healthy lunch**  
Several richly filled sandwiches, homemade soups, fresh salads and various fruit juices.

### DRINKS & BITES

**Drinks at the booth**  
For example, a Dutch assortment of drinks, nuts and olives and a choice of cold and/or warm snacks.

For questions or advice, contact us via [hospitality@jaarbeurs.nl](mailto:hospitality@jaarbeurs.nl)



### 3. SPECIALS

In addition to the earlier mentioned Deli Delivery and Deli Premium, we also provide so-called specials at your booth. From a cocktail bar, skilled barista, smoothie bar, Dutch stroopwafels, almost everything is possible.

#### Examples specials

#### BARISTA

From € 870,-  
per day

##### Barista on stand.

A hospitable barista provides visitors with a delicious latte art coffee and various tea specialties. Our coffee specialists are professional, hospitable and ensure that your guests are warmly welcomed at the booth.

#### STROOPWAFELS

From € 880,-  
per day

##### Baked at your booth

Visitors are drawn to your booth by the delicious smell of freshly baked stroopwafels. There are also various options for branding, for example the bar or the napkins.



\*All mentioned prices are excluding VAT



## 4. YOUR OWN CATERING

Surely, it is also possible to arrange catering yourself. However, there are a few things that should be taken into account:

- Catering must comply with the most current regulations of ARBO, allergen legislation and HACCP regulations.
- Connecting your own equipment is not always allowed due to fire safety.

Register your catering via [hospitality@jaarbeurs.nl](mailto:hospitality@jaarbeurs.nl)

### EXTERNAL CATERING

When working with an external caterer, 20% will be charged over the Food & Beverage part of the invoice. For the correct financial settlement, we will receive the invoice from the caterer with whom you will be working, no later than 10 working days prior to the fair.

### OWN CATERING

If you take care of the catering yourself, we charge a contribution per day. The costs are dependent on the booth size (see table below).

Catering activity	Booth ≤ 25 m <sup>2</sup>	Booth ≤ 50 m <sup>2</sup>	Booth ≤ 100 m <sup>2</sup>	Booth ≥ 100 m <sup>2</sup>
Beverages	€ 200,00	€ 250,00	€ 500,00	€ 750,00
Snacks	€ 75,00	€ 125,00	€ 200,00	€ 400,00
Lunch/diner/drinks	€ 200,00	€ 350,00	€ 750,00	€ 1.500,00
Full day catering	€ 400,00	€ 650,00	€ 1.000,00	€ 2.000,00
Catering crew	€ 50,00	€ 75,00	€ 100,00	€ 200,00

## 5. SAMPLING

We talk about sampling when a product is part of the marketing campaign and has a direct connection with the trade fair goal. The samples which are handed out are only for the visitors of the booth, to taste, with the aim of introducing the customer to the product. The products should be bite-size. Handing out cans and/or bottles do not fall within these frameworks and are therefore not permitted.

Several conditions apply to offering samples:

- A sample must always be provided free of charge
- The exhibitor is responsible for waste processing
- Jaarbeurs assumes that the HACCP rules are complied when processing and storing the product

Offering samples to visitors of your booth, when within the above-mentioned frameworks, is free of charge.





## Allergens

At Jaarbeurs we always try to take into account, the indicated allergens as much as possible. We have a number of allergens that we can (almost) fully comply with.

- Gluten free
- Lactose free
- Nuts free (not free of traces)
- Halal (only vegetarian options available)

All other allergens we unfortunately cannot guarantee. If you have an allergy or dietary requirement, please let us know and we will look for a suitable option.



Gluten



Milk



Nuts



Peanuts



## Vegetarian & vegan

Jaarbeurs believes in a world in which we treat each other and our environment with care. Where the impact on the planet is reduced by reusing raw materials and generating green energy. We make our catering as sustainable as possible. We mainly serve vegetarian dishes. In addition, we develop new menus together with top chefs and our partner Greendish. Because of this, we can offer different options in vegetarian and vegan lunches, dinners and much more!





**FOR QUESTIONS OR PERSONAL ADVICE, PLEASE CONTACT US VIA  
[HOSPITALITY@JAARBEURS.NL](mailto:HOSPITALITY@JAARBEURS.NL)**

**KIND REGARDS,  
TEAM HOSPITALITY**



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