VAN DER VALK
HOTEL SASSENHEIM
LEIDEN

verrassend vanzelfsprekend

EVENT BROCHURE

2026

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WELCOME!

Thank you very much for your interest in Van der Valk Hotel Sassenheim - Leiden! What a pleasure that you considered us as a possible location for your event.

In this brochure you will find various options for a wonderful get-together with your family, friends, acquaintances and colleagues. Whether you would like to celebrate your wedding anniversary, birthday or retirement, we will be happy to arrange your special day. Up to 50 persons, we will gladly welcome you in one of our restaurants; with a group size of more than 50 persons, you can also opt for room hire.

You may have something else in mind than the possibilities listed in this brochure. We will be delighted come up with the perfect solution for any occasion.

Van der Valk Hotel Sassenheim - Leiden has a selection of atmospheric private rooms that can be exclusively hired for your special occasion for groups starting from 50 persons. The rates in this brochure are exclusive of room hire.

We look forward to meeting you in person to discuss the possibilities and your wishes, after which we will send you a tailor-made quotation. Should you have any questions about this brochure, please do not hesitate to contact us by telephone or e-mail. We hope to welcome you soon!

With hospitable regards,

Annemiek, Wendy, Roos & Lisa
Banquet Sales team - Van der Valk Hotel Sassenheim - Leiden

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LUNCH

Lunch buffet at the Nest Buffet · € 28,50 p.p. from 50 pers.

On weekdays and subject to availability, we are happy to serve our extensive lunch buffet in 't Nest Buffet restaurant. The lunch buffet includes a variety of options such as soup of the day, a selection of house-baked breads, cold cuts, cheeses, egg dishes, a mix of warm fish and meat dishes, vegetables, potatoes, pasta, rice, sweet treats, and fresh fruit. A salad bar with fresh salads and matching toppings is also included.

The cost is €28.50 per person, including VAT. Hotel guests benefit from a reduced rate of €25.50 per person, including VAT.

Private luxury sandwich lunch · € 25,50 p.p. from 10 pers.

The luxury private sandwich lunch is served on elegant tiered stands in our restaurant and includes:

Soup of the day

A variety of sandwiches with meat, fish, and vegetarian fillings
Wrap filled with marinated vegetables
Warm quiche

Danish pastry
Fresh fruit skewer
Seasonal salad

Includes orange juice

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12 O'Clock platters (fish, meat or veggie) · € 20,50 p.p. from 2 to 30 pers.

When serving a 12 O'Clock platter, you can choose from the variants below.

- **12 O'Clock platter with fish**
  Tomato soup | Shrimp croquette on brioche | Smoked salmon on country bread

- **12 O'Clock platter with meat**
  Tomato soup | Beef croquette on brioche | Carpaccio on country bread

- **12 O'Clock platter veggie**
  Tomato soup | Cheese croquette on brioche | Egg salad on country bread

Orange juice included

SUNDAY BRUNCH

Every Sunday · Adult: €28.50 / Youth (13–17 yrs): €24.50 / Child (3–12 yrs): €16.50

Join us every Sunday from 11:15 AM to 1:30 PM for our Sunday Brunch! We will expand the regular breakfast buffet with a selection of luxurious extras, such as festive bubbles, delicious seasonal soups, freshly sliced carpaccio, salads, savory tarts and snacks, as well as sweet desserts. You can also order an additional luxury tiered platter ('sea', 'land', or 'sweet') and/or ice cream cake for € 20 for 2 people.

The price for the Sunday brunch is €28.50 p.p. for adults, €24.50 for teens (ages 13 to 17), and €16.50 for children (ages 3 to 12). Prices include coffee, tea, milk, and fruit juices.

Please note: During the summer months (July and August), 't Nest Buffet restaurant is closed and the brunch will not be served.

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THREE-COURSE DINNER

For groups of 10 to 25 people, we offer a delicious three-course choice dinner from our package menu.

Please note:

- For groups of **10 to 15 people**, there is no need to choose in advance. Guests can order à la carte from the package menu on the evening itself.
- For groups of **16 to 25 people**, a selection of two starters, two main courses, and two desserts must be made in advance. We will provide menu cards so your guests can make their choice on the evening itself (or during your meeting).

The price for the three-course choice dinner is € 42.50 per person, including VAT.

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OTHER DINNER OPTIONS

From 20 persons

From 20 guests, you can choose a plated dinner, and from 30 guests, you can opt for a walking dinner, where you select from a variety of starters, main courses, and desserts.

Served dinner — from 20 pers.

- 3-courses (1x starter + 1x main + 1x dessert) · 42,50 p.p.
- 4-courses (2x starter + 1x main + 1x dessert) · € 49,50 p.p.
- 5-courses (2x starter + 1x main + 1x cheese + 1x dessert) · € 57,50 p.p.
- 6-courses (2x starter + 2x main + 1x cheese + 1x dessert) · € 64,50 p.p.

Walking dinner — from 30 pers.

- 5-courses (2x starter + 2x main + 1x dessert) · € 49,50 p.p.
- 6-courses (2x starter + 2x main + 1x cheese + 1x dessert) · € 55,50 p.p.
- 7-courses (3x starter + 2x main + 1x cheese + 1x dessert) · € 62,50 p.p.

For both plated dinners and walking dinners, you can choose from a variety of dishes:

Starters

Fish

- Gravad lax with peas, radish, and soy vinaigrette
- Shrimp with Granny Smith apple, avocado, and lime mayonnaise

Meat

- Duck with mustard seeds, mango chutney, and brioche
- Beef tataki with ponzu, radish, and parsley mayonnaise
- Carpaccio of 'The Dutch Beef' with arugula, Parmesan, and truffle cream

Vegetarian

- Burrata with San Mazzo tomato, basil, and hibiscus vinaigrette
- Ajo blanco with cantaloupe, clover sorrel, and olive oil
- Nasu eggplant with miso, pomegranate, and sesame oil
- Beetroot carpaccio with capers, goat cheese, and raspberry
- Tomato soup with roasted tomato, crème fraîche, and spring onion

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Main courses, choose from the following options:

Fish

- Halibut with miso, leek, and kombu butter sauce
- Salmon trout with tabbouleh, bell pepper, and saffron sauce

Meat

- Short rib with nutritional yeast, pumpkin, and honey-lemon sauce
- Roulade of corn-fed chicken with rösti, mushrooms, and lovage sauce

Vegetarian

- Cauliflower with hoisin, red chili, and wild rice
- King oyster mushroom with baby bok choy, kombu, and spring onion
- Kohlrabi with feta, green pepper, and tahini

Desserts, choose from the following options:

Desserts

- Dark chocolate with meringue, MonChou cheese, and cherry ice cream
- Cheesecake with vanilla, caramel, and Oreo ice cream
- Matcha trifle with spekkoek, strawberry, and mascarpone
- Cheese platter with 3 types of cheese, apple syrup, and fig bread

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OZZO ORIENTAL MENU

Lovers of oriental cuisine should not miss OZZO Oriental Restobar's menus! Inspired by OZZO Oriental Resto-bar's menu, these are our sushi chef's signature dishes.

Menu 'Teishoku' · € 49,50 p.p.

From 6 pers.

- **Yuca chips** with miso mayonnaise & togarashi
- **Spicy tuna roll**
- **Crunchy beef roll**
- **Glaced aubergine** with miso & sesame
- **Gamba tempura** with spicy mayo & lime
- **Chicken skewers** with sweet & sour cabbage and seroendeng
- **Mochi ice cream** with pineapple and white chocolate

Menu 'The OZZO' · € 59,50 p.p.

From 6 pers.

- **Edamame** with kombu & salt
- **Snow crab roll**
- **Crunchy beef roll**
- **Temaki** with tuna
- **Raw bar** with salmon, cucumber & citrus ponzu
- **Gamba tempura** with spicy mayo & lime
- **Chicken skewers** with sweet & sour cabbage and seroendeng
- **Mochi ice cream** with pineapple and white chocolate

We serve group menus per table only (for the entire party).

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Menu ‘Itamae’ · € 64,50 p.p.

From 6 pers.

- **Tatsuta** with sriracha & lime
- **Salmon hamachi roll**
- **Crunchy beef roll**
- **Roasted cauliflower** with Padrón pepper & red miso
- **Red mullet** with king bolete and black miso
- **Grain-fed beef ‘Tomasu’** with broccolini & soy sauce
- **Mochi ice cream** with pineapple and white chocolate

Menu ‘Sushi lovers’ · € 69,50 p.p.

From 6 pers.

- **Yuca chips** with miso mayonnaise & togarashi
- **Raw bar** with salmon, cucumber & citrus ponzu
- **Temaki** varieties: toro taku + salmon tartare
- **Sushi rolls** varieties: crunchy beef + salmon hamachi + snow crab + spicy tuna
- **Nigiri** varieties: aburi toro + aburi salmon
- **Mochi ice cream** with pineapple and white chocolate

We serve group menus exclusively per table (i.e. for the entire party).

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‘T NEST BUFFET Every 2 weeks on Saturdays

If you don’t want to have to choose from all the delicious dishes our chef prepares, you might consider the extensive 'T Nest buffet (every 2 weeks on Saturdays). Reservations can be made by calling +31(0)252-462255 or by emailing us at banqueting@sassenheim.valk.com. During the summer months (July and August), ’t Nest Buffet is closed and the Saturday evening buffet is not served on a regular biweekly basis.

Cost: Adults: €54.50 p.p. • Teens (13–17 years): €48.50 p.p. • Children (3–12 years): €27.50 p.p.

If you wish to book a buffet in combination with one of our private rooms, a minimum group size of 50 people applies. You may choose from the options as listed below:

Italian buffet · € 47,50 p.p. excl. beverages — From 40 pers.

Starters

- Carpaccio with truffle mayonnaise and Parmesan
- Vitello tonnato with capers and arugula
- Caprese salad with basil and olive oil
- Sardines with bay leaf and crostini
- Ficattole with Parma ham and sea salt
- Olives with rosemary and lemon
- Focaccia with balsamic vinegar and olive oil

Main courses

- A variety of pizzas
- Pasta Bolognese with arugula
- Four-cheese tortellini with cream sauce
- Salmon with spinach and lemon dressing
- Porchetta with pesto and aubergine

Desserts

- Espresso tiramisu with cocoa
- Orange panna cotta with whipped cream
- Bellini trifle with Amaretti and peach

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French buffet · € 47,50 p.p. excl. beverages

From 40 pers.

Starters

- Parisienne bread with herb butter and butter
- Duck rillette with caramelized yellow onions and toast
- Onion soup with croutons and Gruyère
- Pâté en croûte with truffle and onion relish
- Niçoise salad with haricots verts and olives
- Shrimps with cocktail sauce and chives

Main courses

- Coq au vin with red wine and leek
- Steak with pepper sauce and fries
- Salmon en croûte with spinach and beurre blanc
- Potato gratin with cheese and cream
- Ratatouille with eggplant and tomato

Desserts

- Clafoutis with apple and vanilla ice cream
- Crème brûlée with vanilla and coffee ice cream
- Cheese platter with apple syrup and fig bread

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Barbecue buffet · € 52,50 p.p. excl. beverages

From 35 pers.

Starters

- Bread with aioli and herb butter
- Pasta salad with smoked chicken and red pesto
- Caprese salad with basil and balsamic vinegar
- Couscous salad with pomegranate and radish
- Watermelon with feta and mint

Main courses

- Chicken skewer with peanut mayonnaise and crispy onions
- Baked kohlrabi with celeriac and parsley oil
- Beef slider with brioche, Cheddar, and tomato chutney
- Prawn with lime, coriander, and yogurt dip
- Fries from Zuyd with mayonnaise

Desserts

- Grilled pineapple with coconut flakes and Black Hawaï ice cream
- Matcha trifle with spekkoek, strawberry, and mascarpone
- Moelleux with chocolate and red berries

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FOODSTAND DINNER

Host a unique dinner for your guests with a food stand setup! In good weather, the food stands are set up on our spacious rooftop terrace, but this dinner concept is also available during the autumn and winter months. Prices exclude any additional rental costs for extra materials or equipment.

Foodstand dinner · € 57,50 p.p. — from 100 people

Foodstand 1 - *Choice of:*

Option A

- Shakshuka with tomato, naan bread, mint yoghurt and egg
- Salad with green beans, pomegranate, mixed nuts and seeds

Option B

- Goa bao with sticky tempeh, red chili, shallot and ketjap
- Gado Gado salad with green beans, pickled cucumber and peanut sauce

Foodstand 2 - *Choice of:*

Option A

- Corn-fed chicken with orzo, capers and lemon
- Firecracker salmon with baked potato, crème fraîche and chives

Option B

- Teriyaki chicken with noodle salad and pak choi
- Pan-seared butterfish with tomato antiboise and spinach

Foodstand 3 - *Build your own poké bowl*

- Sushi rice
- Wakame
- Avocado
- Soybeans
- Mango
- Cucumber
- Corn
- Crispy onions
- Jalapeño's
- Salmon tartare
- Tuna tartare
- Wasabi mayonnaise
- Sriracha mayonnaise
- Poke bowl sauce
- Soy sauce

Foodstand 4 - *Desserts*

- Matcha trifle with mascarpone, spekkoek, and fruit
- Cheese platter with two types of cheese
- Orange panna cotta with mandarin and vanilla

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DRINKS

During your reception, dinner or party, you can enjoy one of our extensive beverage packages. We serve your guests unlimited drinks from the domestic distilled range. Packages can be booked for 10 people or more.

Beverage package during dinner

- Beverage package 2 hours • € 22,50 p.p.
- Beverage package 3 hours • € 29,50 p.p.

Beverage package during reception and/or party

- Beverage package 2 hours • € 28,50 p.p.
- Beverage package 3 hours • € 35,50 p.p.
- Beverage package 4 hours • € 42,50 p.p.
- Beverage package 5 hours • € 49,50 p.p.

The above packages include unlimited house wines, draught beer and soft drinks

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BITES

Your drinks reception wouldn't be complete without a delicious bite crafted by our chef! Whether you enjoy a classic Dutch bitterbal or prefer to serve your guests exclusive gourmet snacks, there's plenty to choose from. Don't see your favorite on the menu? We're happy to think along with you!

- 3 pieces per person: € 6,50 p.p.
- 5 pieces per person: € 10,50 p.p.
- 7 pieces per person: € 13,50 p.p.

You can choose from the bites below (these will be served to the entire group size):

Fish

- Spicy salmon tartare with avocado and lime
- Oysters with Granny Smith apple and cucumber

Meat

- Beef tartare with egg yolk and truffle mayonnaise
- Parma ham with Vadouvan mayonnaise and enoki mushrooms

Vegetarian

- Watermelon with ricotta and tomato
- Goat cheese with pecan nuts and honey
- Gazpacho with yellow bell pepper and halloumi

Warm bites

- Beef bitterballen with mustard mayonnaise
- Bao bun with tempeh and sweet-sour cabbage
- Yakitori with crispy onions and teriyaki sauce
- Mini croquette with Dutch shrimp and cocktail sauce

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RECEPTION PACKAGES

Catching up over drinks and snacks? OZZO Oriental Restobar, one of our atmospheric private rooms, our beautiful roof terrace or our cosy Coffee Square on the first floor: together, we will select the most suitable location for your reception.

Standard (1 hour) · € 24,50 p.p.

- Unlimited drinks from our domestic distilled range
- Warm appetisers twice
- Olives and nuts on the tables

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CONDOLENCE

When a loved one passes away, many things have to be arranged, including the funeral or cremation. Van der Valk Hotel Sassenheim - Leiden is an intimate location that offers various condolence packages. We will ensure that your gathering is taken care of down to the last detail.

Package A (1,5 uur) · € 24,50 p.p.

- Unlimited coffee, tea and mineral water*
- Luxury garnished hard and soft rolls (two per person) with various cheeses, roast beef and ham, smoked salmon, brie, carpaccio, salads and pâté

Package B (1,5 uur) · € 29,50 p.p.

- Unlimited coffee, tea, orange juice and mineral water*
- Welcome with a cup of soup
- Soft croquette sandwich
- Luxury garnished hard and soft rolls (two per person) with various cheeses, roast beef and ham, smoked salmon, brie, carpaccio, salads and paté

** If you would also like soft drinks, house wine and draught beer served during the condolence, this will be calculated on the basis of subsequent calculation. It is also possible to include these drinks in above packages. A surcharge applies*