

FUNCTION ROOMS AT VILLA AUGUSTUS

The *Moestuinzaal* and the *Wantijzaal* are located in the former engine rooms on the ground floor of the water tower. Both have large windows and doors that open onto the adjoining terrace, offering a pleasant place to sit under the mulberry trees.

And... feel free to spend a night in our hotel!



TABLE FORMATIONS

U formation, maximum 24 persons

Long table, maximum 28 persons

OPTIONS

Four-hour meeting

21.50

Unlimited coffee, tea, fresh seasonal soft drinks and still and sparkling water, fruit and sweet treats.



Eight-hour meeting

54.50

Unlimited coffee, tea, fresh seasonal soft drinks and still and sparkling water. Fruit and sweet treats in the morning. Seasonal lunch including drinks. Savory snack in the afternoon.

Extra hour meeting per person

5.50

EXTRAS

Seasonal lunch

25.00

Two slices of sourdough bread with topping and a small seasonal dish. Including coffee, tea, water, soft drinks and milk drinks.

ROOM RENTAL & EQUIPMENT

The prices stated above are per person and exclusive of room rental (minimum three hours).

Room rental per hour

65.00

The rooms in the water tower are equipped with a beamer and a screen. A flipchart is available on request. For four- or eight-hour meetings, no extra costs will be charged for equipment.

Beamer & screen

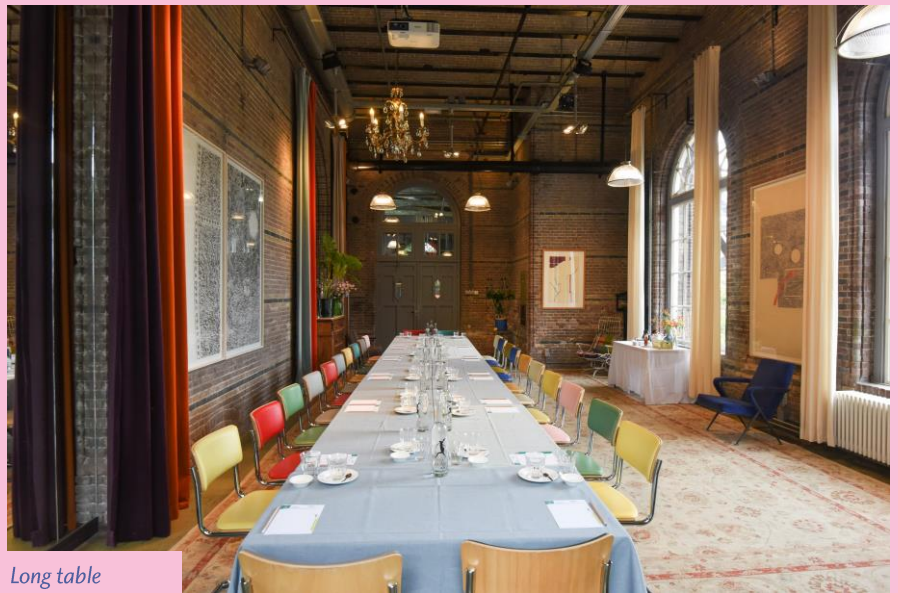
80.00

Flip-chart

17.50



U-formation



Long table

LUNCH OR DINNER

Lunch or dinner in the rooms at Villa Augustus is intimate and relaxed, like eating with your friends or family. The dishes are served on trays on festively set tables.

Only courtesy ensures that you first serve your fellow diners before filling your own plate...



TABLE FORMATION

Long table, maximum 28 persons

DINNER

Starter

18.50

An assortment of small dishes: soup of the season, quiche from our own bakery, two types of salad, thinly sliced rib-eye with pecorino and raw swordfish with salted lemon.

Main course

27.00

An assortment of main courses consisting of a vegetarian main course, grilled fish of the day and ossobucco of veal shank with gremolata and rosemary, with accompanying vegetable garnishing from the garden.

The starter and main course for dinner comprise meat, fish and vegetarian dishes. There is a wide selection of dishes for our vegetarian guests, and for those with gluten or lactose intolerance. If you have any other dietary requirements, please inform us in advance so that we can explore what options are available.

Dessert

7.50

Two scoops of homemade sorbet with seasonal fruit.

LUNCH

Seasonal lunch

18.50

Two slices of sourdough bread with topping and seasonal soup.

An assortment of small dishes

18.50

Seasonal soup, quiche from our own bakery, two types of salad, thinly sliced rib-eye with pecorino and raw swordfish with salted lemon.

ROOM RENTAL

The prices stated above are per person and exclusive of room rental (minimum three hours).

Room rental per hour

65.00

RECEPTIONS

TABLE FORMATION

Standing tables only, maximum 40 persons

The attractively decorated former engine rooms of the monumental water tower are ideal for a drink or reception.

SAVORY SNACKS & APPETIZERS

Salumi, olives and raw vegetables with bagna cauda on the tables. Combined with served snacks, such as raw swordfish with salted lemon, quiche from our own bakery, arancini, an oyster, rib-eye with onion compote and homemade pâté with sourdough.

- One hour (one snack) 4.50
- Two hours (three snacks) 10.00
- Three hours (four snacks) 12.75

CAKE & SWEET TREATS

- Lemon-merengue cake 5.50
- Carrot cake 4.50
- Cheesecake 5.75
- Seasonal fruit cake 4.75
- Cookie:
cantuccino, oatmeal-cranberry cookie, chocolate chip cookie, lemon thyme biscuit 2.00
- Polenta cake 4.25
- Chocolate cake 5.50
- Brownie 4.25
- Two scones with clotted cream and jam ... 8.00

ROOM RENTAL

The prices stated above are per person and exclusive of room rental (minimum three hours).

Room rental per hour 65.00



BREAKFAST & AFTERNOON TEA

TABLE FORMATION

Long table, maximum 28 persons

OPTIONS

Breakfast 18.50

Monday to Friday from 7 a.m. to 12 a.m.

Weekend from 8 a.m. to 12 a.m.

Breakfast consists of a buffet with various croissants, yoghurt with granola, seasonal fruit, salads, roasted vegetables, various sour-dough sandwiches and sweet and savoury dishes from our own bakery. Filter coffee or tea, sparkling water and home made squash from the buffet are included.

Children half price.

Afternoon Tea 25.00

Afternoon tea consists of a maximum of three different sorts of tea from the assortment:

Traditional Earl Grey,
Rooibos, Verveine,
Japan Green Sencha,
China Supreme Rose,
Fresh Mint & Ginger with Thyme.

Scones with clotted cream and jam, sweet and savory snacks from our own bakery, various cakes and seasonal sourdough sandwiches.

ROOM RENTAL

The prices stated above are per person and exclusive of room rental (minimum three hours).

Room rental per hour 65.00



DRINKS

HOUSE WINE

• Domaine Altugnac Blanc, Languedoc . . .	5.75	29.50
• Domaine Altugnac Rosé, Languedoc . . .	5.75	29.50
• Domaine Altugnac Rouge, Languedoc . . .	5.75	29.50

BEER

• Gulpener 5%	4.25
• Korenwolf witbier 5%	4.75
• Budels Malt 0.0%	4.25
• VandeStreek 'Playground' 0,5%	5.75

SODAS

• Sparkling or still water on tap, filtered and cooled	
0.5 L	3.50
1 L	4.50
• Coca Cola (zero), Fanta, tonic, ice tea	3.75
• Lemonade, homemade seasonal syrup	3.50
• Homemade ice tea	3.50
• Fresh orange juice	5.00

COFFEE

• Filter coffee:	3.00
<i>Colombia, washed</i>	

TEA

• Traditional Earl Grey	3.75
• Japan Green Sencha	3.75
• Rooibos	3.75
• Verveine	3.75
• China Supreme Rose	3.75
• Ginger with Thyme	4.25
• Fresh Mint	4.25

Villa Augustus has a carefully selected wine list. All selected wines come from sustainable vineyards and are often organically produced. You can find the wine list on the restaurant menu on our website.



