

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 of 24 persons
Long table, maximum of 28 persons

OPTIONS

Four-hour meeting

21.50

Unlimited coffee, tea, fresh seasonal syrup, still and sparkling water.
Fruit and sweet treats.



Eight-hour meeting

54.50

Unlimited coffee, tea, fresh seasonal syrup, 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 toppings and a small seasonal dish. Including coffee, tea, fresh seasonal syrup, still and sparkling water.

ROOM RENTAL & EQUIPMENT

The prices stated above are per person and excluding room rental (minimum of 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. There will be no extra costs charged for the equipment when the four- or eight-hour meeting is reserved

Beamer & screen per 4 hours

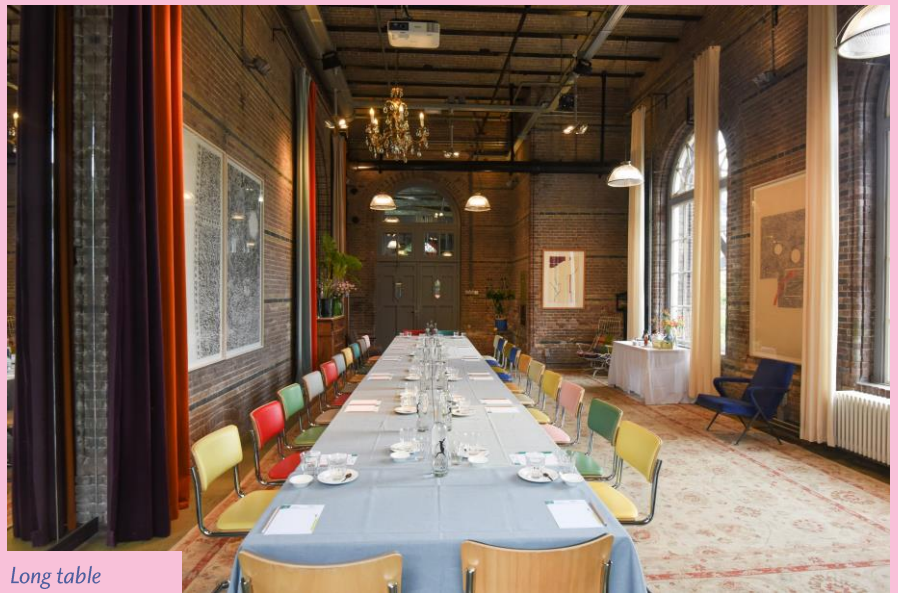
40.00

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 of 28 persons

DINNER

Starter 18.50

An assortment of small dishes: seasonal soup, 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 toppings 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 excluding room rental (minimum of three hours).

Room rental per hour 65.00

RECEPTIONS

TABLE FORMATION

Standing tables only, maximum of 40 persons

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

SAVORY SNACKS & APPETIZERS

Standard assortment 5.00
charcuterie, olives and raw vegetables with bagna càuda

Expand the standard assortment with

- One extra snack 1.75
- Two extra snacks 3.50
- Three extra snacks 5.25

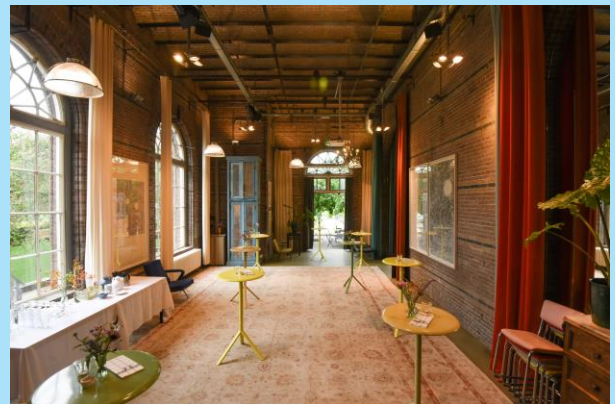
Mentioned prices above are per person. We recommend expanding the standard with one snack per hour. An example of a snack could be: raw swordfish with salted lemon, rib-eye with onion compote, arancini with salsa verde and homemade pâté with sourdough.

CAKE & SWEET TREATS

- Chocolate cake 5.50
- Lemon-meringue cake 5.50
- Cheesecake 5.75
- Seasonal fruit cake 5.00
- Carrot cake 4.50
- Cookie:
*cantuccino, oatmeal and cranberry, chocolate chip, lemon
thyme biscuit, almond and cinnamon* 2.00
- Two scones with clotted cream and jam 8.00
- Polenta cake 4.25
- Lemon cake 3.50
- Brownie 4.25

ROOM RENTAL

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



BREAKFAST & AFTERNOON TEA

TABLE FORMATION

Long table, maximum of 28 persons

OPTIONS

Breakfast 18.50

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

Saturday and Sunday from 8 a.m. to 12 a.m.

Breakfast consists of a buffet with croissants, yoghurt with granola, seasonal fruit, salads, roasted vegetables, sourdough, sweet and savoury dishes from our own bakery. Filter coffee, tea, sparkling and still water and homemade syrup from the buffet are included.
Children half price.

Afternoon Tea 26.00

Afternoon tea consists of different sorts of tea from the assortment:

white tea, yellow tea, green tea, Jasmin tea, oolong tea, golden Yunnan tea, Earl Grey tea, fresh mint & ginger with thyme.

Scones with clotted cream and jam, various cakes, sourdough sandwiches with various toppings and seasonal soup.

ROOM RENTAL

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

Room rental per hour 65.00



DRINKS

HOUSE WINE

	GLASS	BOTTLE
• Domaine Altugnac Blanc, Languedoc	5.50	29.50
• Domaine Altugnac Rosé, Languedoc	5.50	29.50
• Domaine Altugnac Rouge, Languedoc	5.50	29.50

BEER

• Gulpener 5%	3.75
• Korenwolf witbier 5%	5.00
• Budels Malt 0.0%	4.25
• VandeStreek 'Playground' 0.5%	6.00
• Starchaser	6.00

SODAS

• Sparkling or still water on tap, filtered and cooled 1 L	4.50
• Coca Cola (zero), Fanta	3.75
• Fever-tree, 'mediterranean tonic'	5.00
• Ginger beer	5.50
• Lemonade, homemade seasonal syrup	4.00
• Homemade ice tea	4.00
• Fresh orange juice	5.00

COFFEE

• Filter coffee:	2.75
<i>Guatemala, washed</i>	

TEA

• Traditional Earl Grey	3.75
• Golden Yunnan	3.75
• Japan Green Sencha	3.75
• Rooibos	3.75
• Verveine	3.75
• China Supreme Rose	3.75
• Camomile flowers	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.



