FUNCTION ROOMS AT VILLA AUGUSTUS

Villa Augustus has two function rooms during the winter and three in the summer. The 'Wantijzaal' and the 'Moestuinzaal' are in the water tower. And, in the summer months, when the lemon trees stay outside, the 'Limonaia' is also available as a function room.

MEETINGS, SOMETHING TO CELEBRATE, EATING AND DRINKING TOGETHER

Meetings, having dinner or breakfast, an extensive afternoon tea or a reception: you can enjoy all of these in the three function rooms at Villa Augustus. And there is more – you can even get married here!

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

DINNER

Having dinner at Villa Augustus is intimate and relaxed, just like eating with your friends or family. The tables are decorated festively, and we serve your choice from the menu on serving dishes. The food looks delicious and you will find it difficult not to fill your own plates immediately... Or would you rather have a buffet? See the function room menu for the various options. Because of the proximity of the hotel rooms, no loud music is permitted in the function rooms, however acoustic music can be played on request. We can also help you find a musician or musical group.

THE 'WANTIJZAAL' AND THE 'MOESTUINZAAL'

Two of our function rooms, the *Moestuinzaal* and the *Wantijzaal* can be found in the former engine room on the ground floor of the water tower. Both have a pleasant atmosphere and have retained their industrial character. They are decorated with fresh flowers every week. The high windows make the rooms bright and offers a magnificent view of the garden. Both rooms have access to the garden, where the mulberry trees offer refreshing shade in the summer.

THE 'LIMONAIA'

The *Limonaia* is the greenhouse where the lemon trees spend the winter. From May to October, they are moved outside and the *Limonaia* is used as a function room. It has a unique ambience and in good weather the many large glass doors are opened. Would you like to give a festive dinner? We can provide long, beautifully set and decorated tables. Or you can hire the *Limonaia* for drinks, for a reception, or for an extensive lunch.

Wantijzaal

Moestuinzaal

Limonaia

THE FUNCTION ROOM MENU

Below you will find the menu on offer in the function rooms. The prices are in euros. We reserve the right to make changes in the menu and the prices. We would appreciate receiving your order in advance.

BREAKFAST BUFFET

Price per person: €15.00 children € 7.50
From 10 persons
Weekdays from 07.00 to 12.00
At the weekend from 08.00 to 12.00

Breakfast consists of 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 included.

LUNCH

- A sandwich of sourdough bread from our own bakery with: 10.50
  - Dutch mature cheese from Ravenswaard farm*
  - Carpaccio of rib eye with rocket, olive oil and Parmesan
  - Roasted chicken, lemon, rosemary, thyme, chili peper and garlic
  - Roasted vegetables with a salsa verde*
  - Smoked salmon with lemon, horseradish and salad
  - Seasonal sandwich filling
- Seasonal soup 7.00
- Tomato soup with herbs and sour cream*. 6.50
- Shrimp croquette with mayonnaise 5.50
- Grilled seasonable vegetables with lemon, olive oil and garlic*. 9.50
- Salad from the garden*. 7.50
- Salad with roasted beetroots, goats cheese and apple from the garden 12.00
- Hand fruit 2.00

SEASONAL LUNCH

Price per person: 16.50
Served on dishes.

The lunch consists of:

- Seasonal soup*
- Two sandwiches of sourdough bread with various seasonal toppings*

* vegetarian options

LUNCH AND DINNER

To ensure quick service, we request that you choose a maximum of two dishes per course in advance. These will be served on serving dishes.

APPETIZERS & INTERMEZZO

- Salad from the garden* 7.50
- Salad with roasted beetroots, goats cheese and apple from the garden* 12.00
- Carpaccio of rib eye with rocket, olive oil and Parmesan 10.00
- Two shrimp croquettes with mayonnaise 11.50
- Grilled seasonable vegetables with lemon, olive oil and garlic* 9.50
- Tomato soup with herbs and sour cream* 6.50
- Seasonal soup 7.00
- Pasta with stir-fried shellfish 14.00
- Seasonal pasta, risotto or gnocchi 12.00
- Oysters (6) 16.00
- Sea food platter 42.50

MAIN COURSES

- Fried dry-aged rib eye (Bavière) with olive oil and sea salt° 24.00
- Roasted duck breast with thyme oil° 20.00
- Fried lamb chops from the Veluwe with rosemary and garlic° 23.00
- Grilled dorade with olive oil and lemon° 21.00
  Served as a whole fish
- Roasted tuna fillet with lemon and herbs from the garden° 23.00
- Half a lobster from the wood-fired oven with rosemary chips and a salad 28.00
- Vegetarian dish of the season*° 19.00

DESSERTS

- Seasonal dessert 8.00
- A scoop of seasonal sorbet 2.75
- Dolci diversi (assortment of various desserts) 12.00
- Selection of three little cakes 9.50
- Chocolate cake 4.50
- Carrot cake 3.25
- Lemon lime cake 4.50
- Cheesecake 4,75
- Seasonal fruit cake 4.00
- Cheese platter: Le Bailli, Witte Merlijn, Achelse Blauwe, Boeren Goudse Opleg 10.50

° Main courses are served with a garnish of the season.
• This dish is served on a serving dish.
* vegetarian options

THE FUNCTION ROOM MENU (CONTINUED)

BUFFET

Price: € 37.50 per person
From 10 persons

The buffet consists of:

- Seasonal soup*
- Seasonal salad*
- Salad from the garden*
- Quiches with seasonal vegetables*
- Roasted seasonable vegetables with olive oil and garlic*
- Carpaccio of rib eye with rocket, olive oil and Parmesan
- Raw tuna with lemon, olive oil and black pepper
- Potato salad with herbs from the garden and salsa verde*
- Buffalo mozzarella with tomato, rocket and anchovy
- Charcuterie (a selection of Italian sausages and ham)
- Several sourdough breads*
- Pesto, caponata and tapenades

* vegetarian options

PACKED LUNCH

Price: €16.00 per person
Packed in a paper bag to take away

A packed lunch comprises:

- Sourdough bread with Dutch mature cheese from Ravenswaard farm
- Sourdough bread with San Daniele ham
- Hand fruit
- A home-baked sweet
- Bottle of water
- Bottle of fresh orange juice

AFTERNOON TEA

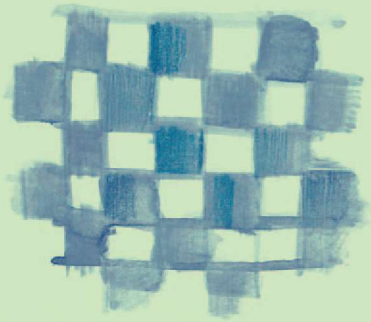
Price: €22.00 per person
Afternoon tea is available in the Villa Augustus function rooms throughout the day

Afternoon Tea comprises:

- Tea (a maximum of three from the selection below):
  - Traditional Earl Grey
  - Redbush
  - Verveine
  - Japan Green Sencha
  - China Golden Yunnan
  - China Supreme Rose
  - Fresh mint

- Scones with clotted cream and jam, chocolate cake, lemon-lime cake, seasonal fruit cake, sourdough bread with smoked salmon, sour dough bread with roast vegetables and tomato tapenade, sour dough bread with cream cheese and herbs and seasonal vegetable frittata

CAKE AND OTHER SWEET TREATS



- Chocolate cake 4.75
- Lemon lime cake 4.00
- Carrot cake 3.25
- Cheesecake 4.75
- Seasonal fruit cake 4.00
- Selection of three little cakes 9.50
- Wedding cake (per person from a minimum of 12) . 8.00
- Cookie: cantuccino, oatmeal-cranberry cookie, chocolate chip cookie, coconut macaroon, lemon thyme biscuit 0.75
- Madeleine with rosemary and orange 0.75
- Slice of lemon cake 2.50
- Brownie 3.50
- Two scones with clotted cream and jam 5.50
- Croissant 1.25

THE FUNCTION ROOM MENU (CONTINUED)

SAVOURY SNACKS AND APPETIZERS

- Green olives (Tonde)* 4.50
- Nuts* 3.50
- Crudité with bagna cauda* 4.50
- Several sourdough breads with pesto, caponata and tapenades* 4.50
- Six Arancini with parsley-lemon oil* 7.00
- Six shrimp balls with mayonnaise 10.00
- Charcuterie (various Italian sausages and ham) 6.50
- Oyster (Creuze) 2.75
- Spinach and goats' cheese in puff pastry* 3.75
- Selection of bits and bites 14.50
- A range of bruschette with:
  - Coppa di parma and fennel 3.25
  - Roasted vegetables* 3.25
  - Buffalo mozzarella, tomato and anchovy 3.25
  - Stir-fried spinach and anchovy 3.25
  - A puree of borlotti beans, red pepper and olive oil 3.25

* vegetarian options

WINES

The wine menu can change as the quality of the wines varies from year to year. In all cases, we will offer a suitable alternative.

HOUSE WINE		GLASS	BOTTLE
Domaine Antugnac blanc		4.25	23.50
Domaine Antugnac rosé		4.25	23.50
Domaine Antugnac rouge		4.25	23.50

SPARKLING WINE		GLASS	BOTTLE
Castell de Soterra Cava (Brut Nature)	BD	6.75	38.00
Etienne Fort, Crémant de Limoux	B	7.50	41.00
Champagne De Sousa Brut Tradition	BD	12.00	65.00

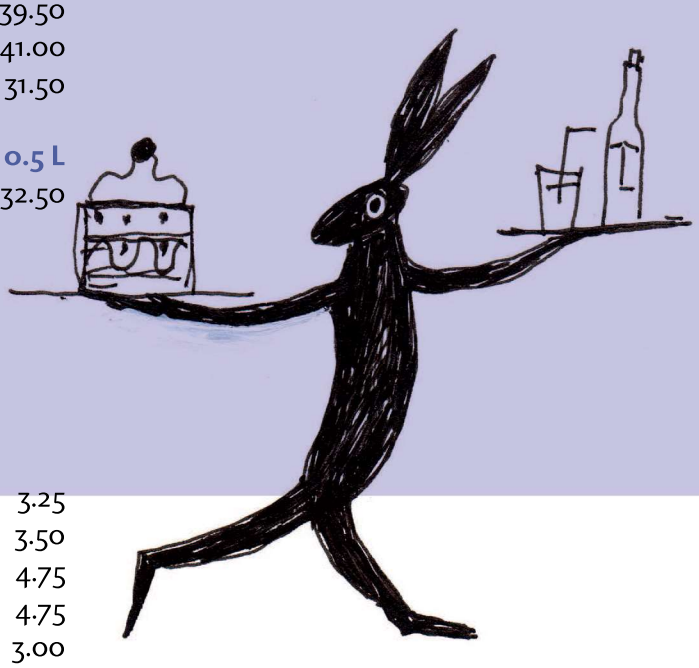
WHITE WINE		GLASS	BOTTLE
Michaud, Sauvignon Touraine, Loire		5.00	27.50
Neumayer Grüner Veltliner, Traisental		6.25	35.00
Reis, Riesling Spätlese, Moezel		5.00	27.50
Jacouton, Viognier, Rhône		6.75	38.00
Bezard, Picoul de Pinet, Languedoc		5.00	27.50
Le Tende, Bianco di Gustoza, Veneto.	B	5.50	30.50
Ch. de Lavernette, Pouilly-Fuissé	BD	8.25	45.50

ROSÉ WINE	GLASS	BOTTLE
Michaud, Touraine Rosé, Loire	5.00	27.50

RED WINE		GLASS	BOTTLE
Monticino, Sangiovese di Romagna		5.00	27.50
Sauer, Spätburgunder, Pfalz	B	6.50	36.00
Pagos de Araiz, Tempranillo, Navarra.		5.50	30.50
Fatalone, Primitivo, Puglia	B	6.00	33.50
Gardiés, Les Millères, Roussillon.	B	7.00	38.50
Domaine L'Hermas, Terrasses du Larzac, Languedoc		7.25	39.50
Y. Amirault 'Cote 50' Bourgueil, Loire.	B	7.50	41.00
Ch. Cru Godard, Côtes de Bordeaux	B	5.75	31.50

DESSERT WINE		GLASS	0.5 L
Gardiés, Muscat de Rivesaltes '*Flor*'. 0.5 L	B	8.50	32.50

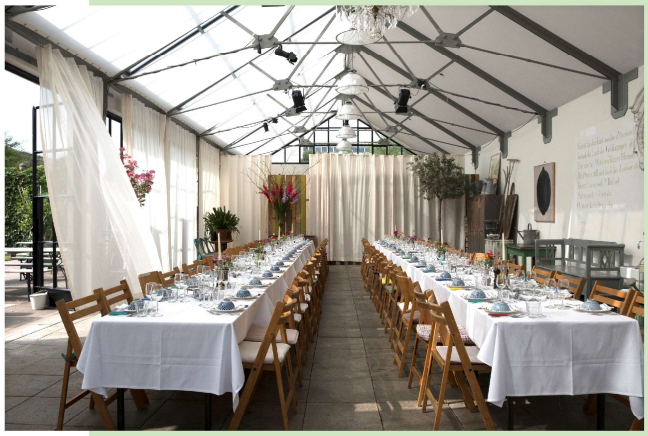
B Organic produce
BD Biodynamic produce



BEER

Gulpener 5.0%	3.25
Korenwolf witbier 5.0%	3.50
Brewery de Molen Vuur & Vlam IPA 6.2%	4.75
Brewery Orval 6.2%	4.75
Budels malt 0.0%	3.00
Brewdog APA 4.5% (gluten free)	4.75

THE FUNCTION ROOM MENU (CONTINUED)



SODAS

- Sparkling or still water on tap, filtered and cooled
  0.5 L 1.50
  1 L 2.25
- Coca cola (light), Fanta, tonic ice tea 2.75
- Crodino 3.25
- Lemonade: quince, blackcurrant or lemon, home-made squash with sparkling or still water .. 2.25

COFFEE

- Guatemala Maya Alternativa. 2.50

TEA

- Traditional Earl Grey. 2.75
- Japan Green Sencha 2.75
- Rooibos 2.75
- Verveine 2.75
- Ceylan Kenilworth 2.75

DAIRY

- Milk, buttermilk 2.25
- Chocolate milk 2.75

JUICES

- Fresh orange juice B 3.50
- Tomato juice 3.00
- Cranberry juice 3.25
- Biological juices from *De Betuwe*, an area in the Dutch province *Gelderland*: pear-quince, apple-pear and apple juice 3.00

VARIOUS OTHER DRINKS

- Celery gin from Rutte 6.50
- Vodka from Rutte 6.50
- Jenever young/aged from Rutte 3.25
- Koornwyn from Rutte 3.75
- Cider Abavas hopped 5.50
- Rum Zuidam Flying Dutchman 5.50
- Various grappa's ..... from 6.00
- Calvados Chateau du Breuil VSOP 6.00
- Cognac Montifaud VSOP 6.50
- Bas Armagnac Tariquet VSOP 6.00
- Various whiskey's ..... from 5.50
- Various liqueurs ..... from 5.00

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