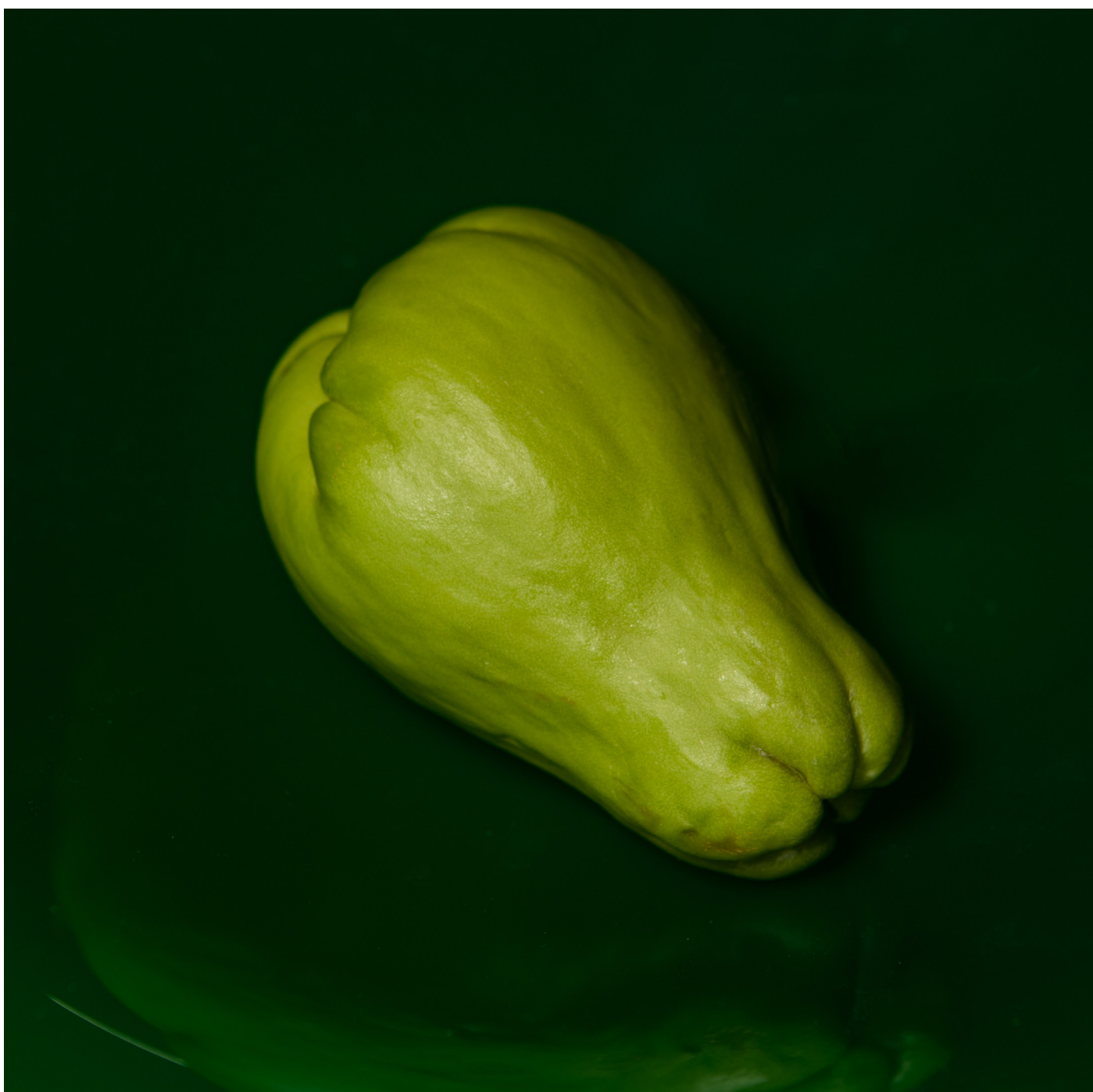


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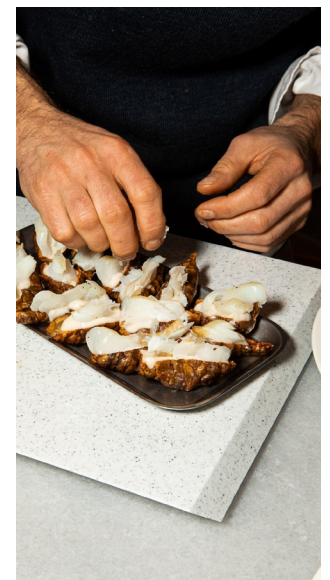
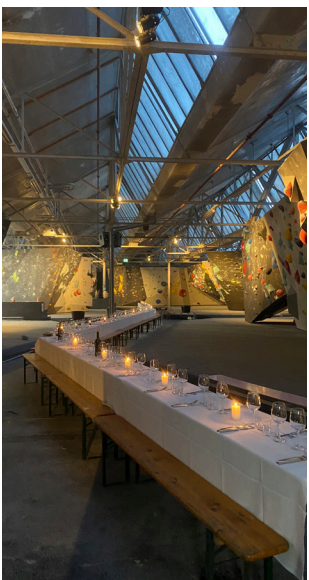
MULTI

ABOUT US

Multi Multi Studio is a versatile lunch café and catering studio, led by Laurence van Bergeijk and Lieke van der Wel. We focus on serving real, honest, good food and love creating events that combine music and art. Besides our own projects, Multi can be hired to provide your event, venue, or brand with everything it needs. From cooking and producing to programming, branding, and hospitality consultancy, Multi covers the full range.

Whether at your location or in our café, Multi can cater for any occasion—from birthdays to corporate events. for 30 to 300 people. From culinary production to technical setup and set dressing, we handle it all. We work with local and seasonal ingredients and transform any kind of space into an intimate setting where you can celebrate something special or nothing at all.

Previous projects: Boijmans, Gideon, H.I.M, Het Industriegebouw, Huidenclub, Redevco, Redken, De Matroos en het Meisje, Monk, Museumnacht010, Nieuwe instituut, Oona agency, OX Space, Samsung, Het Stimuleringsfonds, Willem de Kooning Academie



BUFFET

CONDITIONS

- Minimum 30 persons per inquiry
- Request at least 7 working days in advance
- Final number of guests: 5 working days in advance with a maximum deviation of 20%

The options below are examples; the menu changes weekly

- Cancellation: 4 weeks before the agreed delivery date the client is obliged to pay 25% of the total price.

In case of cancellation within 1 week prior to the delivery date, client is obligated to pay 75% of the total price.

APPETIZERS €9,5 PER PERSON

Linseed crackers with olive oil and za'atar
Flatbread with labneh and sunflower pesto
Crispy broad beans and almonds
Marinated and grilled olives
Pickled vegetables
Cheese puffs with gruyere and grape mustard

BITES FROM €3,- PER PIECE

- Brioche with goat cheese, smoked celeriac and chard
- Stuffed egg with lavender mayonnaise and gremoulata
- Potato bread with sour cream, smoked haddock and nori
- Pastry with roasted eggplant, mint and pickled blackberry
- Puffed Jerusalem artichoke with miso mayonnaise and grilled radicchio
- Wild sautéed mushrooms with cauliflower and
- Fish cookies with tahini and cavolo nero

LUNCH/DINNER €32,5 PER PERSON

Sourdough and flatbread with labneh and sunflower pesto
Bean soup with lentils, kale and salted lemon

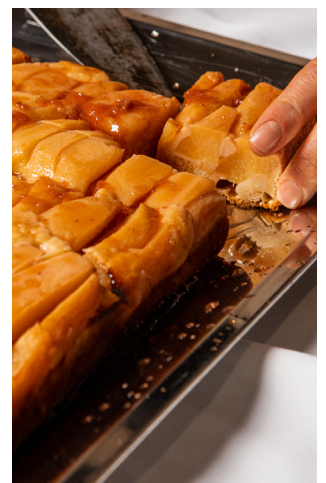
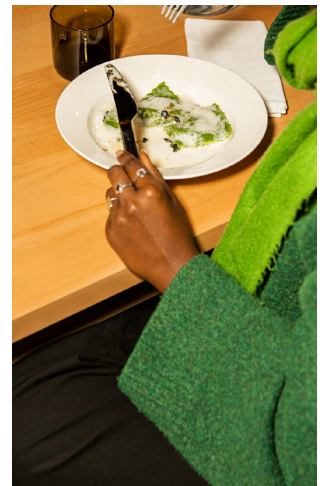
Parsnip roasted with sage and parmesan
Sprouts salad with harissa and fried red onion
Radicchio salad with red grapefruit and hazelnuts
Chickpea salad with pickled endive and chili pepper
Baked potato with artichoke and oyster mushrooms

EXTRA OPTIONS €10

- Cod with spinach, sorrel and olive oil beurre blanc
- Wild boar stew with pearl onion and caramelized carrot
- Pumpkin lasagna with gravy of boletus and braised endive
- Roasted green cabbage in spicy tomato sauce and dill oil

DESSERT €4,5

- Quince pie with almonds and orange blossom
- Pavlova with blackberries and vanilla sauce with almonds
- Bread pudding with salted caramel and apple
- Sheep's cheese with toast and rosehip marmalade



DRINKS

SOFTDRINKS

Spa Rood sparkling water €7 per bottle (1l)
Roze Bunker lemonade €8 per jar
Coca Cola / Coca Cola Zero / tonic €3
Naturfrisk Rhubarb / Gingerbeer €4,50 euro

WINES

HOUSE WINE

Koehler-Ruprecht Weissburgunder Pfalz €33
Plan Pegau Rhone €33

NATURAL WINE

Sekinger Nero Bianco Pfalz '22 €38
Slobodné Vinartvo – Vronski '21 Slowakijke €54

Cascina Tavijn – Bianca Piemonte '22 €54

Dahlem Cuvee Rot Rheinhessen '21 €38
Benoît Camus Chateau Roulant Beaujolais '21 €39

DRINKS PACKAGES

The above prices are on a post-calculation basis. We can also offer a drinks package with a wide selection of house wines, pilsener and soft drinks.

Drinks 1 hour	€15 p.p.
Drinks 2 hour	€25 p.p.
Drinks 3 hour	€30 p.p..
Drinks 4 hour	€35 p.p.

BEERS

Brand €3,50
Super Pils Eurobrouwers €4,50
Mannenliefde Saison Oedipus €6,00
Wahoo IPA Kromme Haaring €6,00
Sand Diver IPA €4,50
Jever Fun 0.0 €3,50

SPARKLING

CAVA €7 per glas
PETNAT Camillo Donati Malvasia €35
CHAMPAGNE
Jean Moreau La Croisée des Chemins Champagne
Grand Cru brut €90



LOCATION

MULTI CAFE

The café is located on the Weena side of The Groothandelsgebouw, at number 709. A very bright, open space that can be arranged differently to host any kind of event. On the first floor(90 m2) is the long bar designed by Snackbar Esthetica, several wooden tables and chairs and through the kitchen access to a terrace in the courtyard of the GHG. There is also a terrace at the front. On the second floor there is a loft (40 m2) with tables and chairs, behind which are office and storage areas.

GHG

Het Groot Handelsgebouw (GHG) in the heart of Rotterdam, right next to Central Station, is an iconic and monumental business building that symbolizes the rebuilding of the city after World War II. Completed in 1953, it offers 120,000 square meters of space spread over eight floors. Designed by architects Hugh Maaskant and Willem van Tijen, it is a textbook example of modernist post-war architecture and one of the largest business complexes in the Netherlands.

The GHG is home to more than 450 companies and attracts millions of visitors from home and abroad each year. With facilities such as office spaces, stores, catering and parking, the building serves as a vibrant center for commerce, entrepreneurship and innovation in Rotterdam, reflecting the city's resilience and ambition.



LOCATION

PRICES

ROOM HIRE CAFE

1 shift	€400
2 shift	€700

CAPACITY

Sitting	85
Standing	150

AV

Basic from €75

TECHNICIAN

€60 p.h.

CHEF / EVENTMANAGER

€55 p.h.

STAFF

€30 p.h.

CLEANING COSTS

€25 p.h.

AV

SOUND

2 x Bose S1 Pro (bluetooth) speakers
2 x HK Sonar 110 Xi (bluetooth) speakers
1 x Microphone

PROJECTOR

Epson CO-FH02 beamer

LIGHTS

On request

DJ SET

On request

DECORATION

FLOWERS

On request

CANDLES

On request

