

LUNCH & DINNER SUPPORT FOLDER
Hotel Des Indes, a Luxury Collection Hotel

"Where the service is as individual as the local culture"





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HOTEL DES INDES, A LUXURY COLLECTION HOTEL

History

In 1858 the hotel was initially built as the town residence of Baron van Brienen, the personal advisor of King William III. In 1881, 4 years after his death, the manor was sold and transformed into an elegant and extremely luxurious hotel. In 2004 the hotel started with major renovations. After the reopening in September 2005, the ultra chic Hotel Des Indes, a Luxury Collection Hotel features 92 rooms designed by Jacques Garcia (the famous designer who also refurbished Hotel Costes in Paris).

All guest rooms up to Presidential Suites, offer rewarding experiences and unrivalled convenience in a historical environment.

Location

The hotel is situated at a prime location in the centre of The Hague on a leafy square in the heart of the governmental and diplomatic district. Antique shops, inspirational restaurants, prominent museums and theatres are within walking distance. The hotel is just a few minutes away from the rhythm of the lively city centre and easy to reach by both car and public transportation.



DesIndes Restaurant • Lounge • Bar

The completely redesigned Hotel Des Indes, a Luxury Collection Hotel offers an excellent ambiance for a "new luxury dining experience". In this famous historic setting that since 1881 has welcomed royalty, world leaders, artists and other famous people. Executive Chef Remco Biesma offers a menu that fits every culinary mood: from healthy sandwiches, the famous Des Indes High Tea, extraordinary single malt whiskies and classic cocktails to the finest four course meals. Remco Biesma has been inspired by the Paris-based culinary phenomenon Rostang, which has resulted in a French-International style kitchen. Restaurant, Lounge, Bar... they all make up a large space divided in different areas that each has their own unique atmosphere. The areas have been unified by the special touch of Garcia who re-invented and re-shaped the look and feel of this great place in a unique way. **Des/nDes** is open all year.

Health Club

The new Health Club of Hotel Des Indes, a Luxury Collection Hotel offers guests and members the possibility of working in a unique and relaxing environment, on inner as well as exterior well-being. Health Club Des Indes has a swimming pool with jet streams, a sauna, steam bath, solarium, a fitness, lounge and massage area. The visitors of the club can also enjoy different beauty treatments.



BANQUET SALONS

Hotel Des Indes, a Luxury Collection Hotel offers 8 meeting salons, ranging in capacity from 2 to 80 persons. Almost all rooms enjoy daylight and have their own characteristics and measurements. Here too, history and present-day are perfectly mixed. All rooms are fitted with individual climate control and conference equipment required by today's guests.

Room hire

	part of the day*	whole day	max. lunch/dinner
Balzaal	€ 695.00	€ 995.00	50
Salon Paul Kruger	€ 250.00	€ 395.00	20
Salon Van Brienen	€ 450.00	€ 700.00	30
Salon Koningin Emma	€ 650.00	€ 995.00	24
Salon Koning Willem III	€ 295.00	€ 395.00	20
Salon Rodenburg	€ 350.00	€ 550.00	8
Rotonde	€ 400.00	€ 625.00	56
Salon Jacques Garcia	€ 350.00	€ 550.00	18

* The part of the days are bookable from 8.00 until 12.00 and from 13.00 until 18.00 hrs.

Exhibitions and fairs are subject to a surcharge.

In order to accommodate all our clients and to allocate the best function room suitable for each event, we reserve ourselves the right to alter the choice of a function room prior to arrival.

CAPACITY CHART SALONS

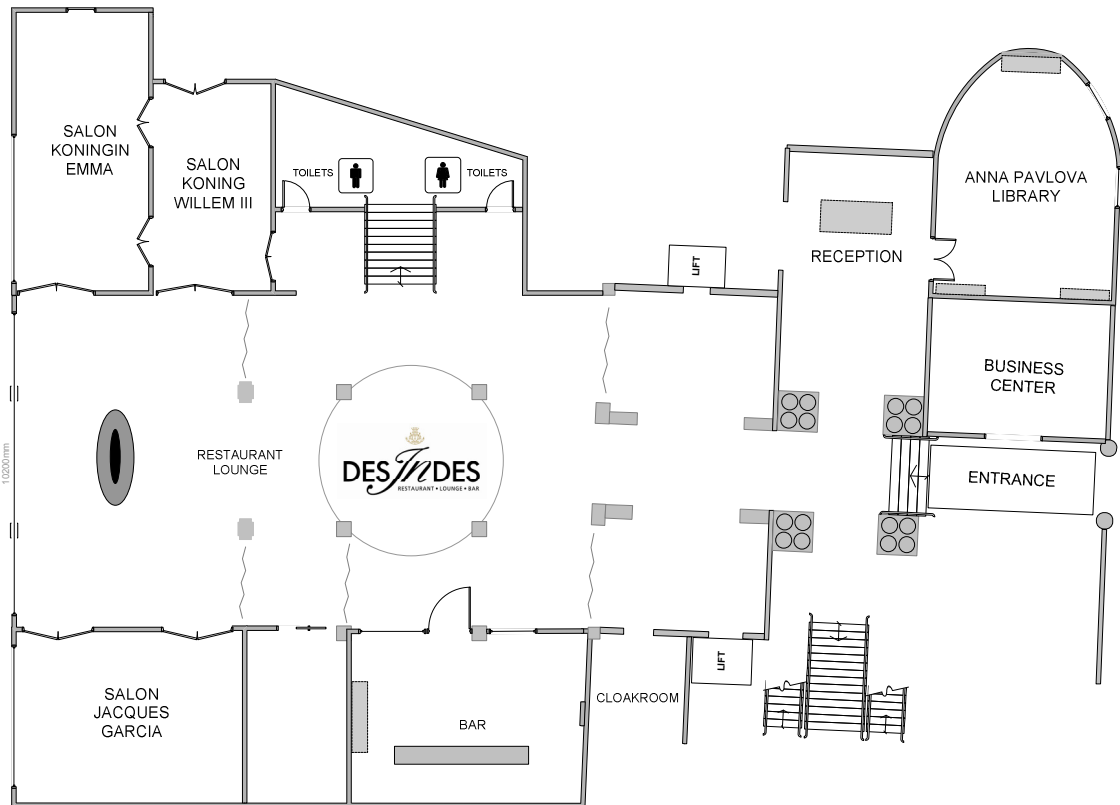
	Seating Capacity Salons							
	<u>Theatre</u>	<u>School</u>	<u>U shape</u>	<u>Boardroom</u>	<u>Reception</u>	<u>Lunch/Dinner</u>	<u>Cabaret</u>	<u>Carré</u>
Ground floor								
Salon Jacques Garcia	-	-	-	18	-	18	-	-
Salon Koningin Emma	-	-	-	24	-	24	-	-
Salon Koning Willem III	24	12	12	14	30	20	12	14
Salon Rodenburg	-	-	-	8	-	8	-	-
First Floor								
Balzaal	80	40	26	30	100	50	38	35
Rotonde	-	-	-	-	100	56	-	-
Salon Van Brienen	40	24	20	20	50	30	20	24
Salon Paul Kruger	30	12	12	12	40	20	16	16



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PLANS

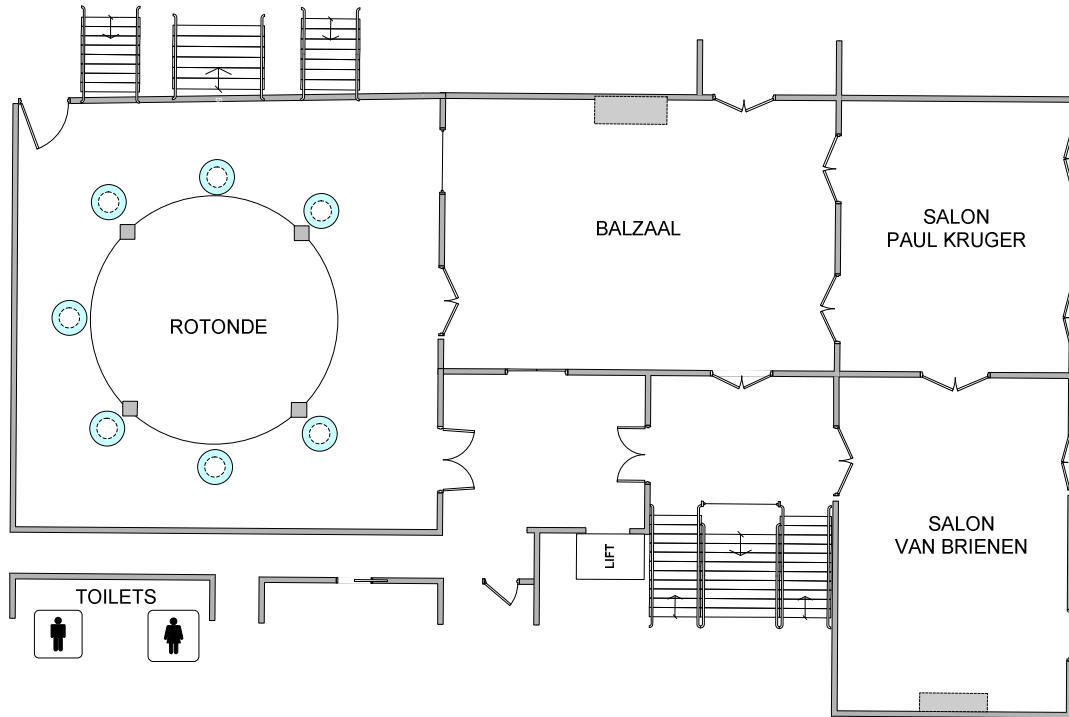
FLOOR PLAN - GROUND FLOOR





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FLOOR PLAN -1ST FLOOR





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BREAKFAST

Continental breakfast

Fresh fruit juices, variety of rolls and bread, croissants, 'pain au chocolat'
Butter, jam, marmalade, honey, fresh fruits, yoghurt
Variety of cheeses and cold cuts
Tea, coffee, milk or hot chocolate

at € 26.00 per person

Full American breakfast

Fresh fruit juices, variety of rolls and bread, croissants, 'pain au chocolat'
Butter, jam, marmalade, honey, fresh fruits, yoghurt
Variety of cereals and muesli
Variety of cheeses and cold cuts, smoked salmon, Dutch shrimps
Egg dish of your choice, bacon and sausages
Tea, coffee, milk or hot chocolate

at € 34.50 per person



LUNCH

Our Executive Chef will take care of your lunch or dinner, just the way you want. Extensive or quickly during your meeting. We serve a 2 course menu with coffee and petit fours in only 60 minutes.

To give you an impression of our possibilities you find some suggestions enclosed. Other suggestions are available upon request.

We are happy to cater for any possible dietary requirements or vegetarians. Please inform us about these requirements as soon as possible, so we can provide a proper suggestion.

2-course inclusive coffee, tea and friandises:	from € 47.00
3-course:	from € 51.50

Sandwichlunch

- Coffee and tea
- Milk and buttermilk
- Soup du Chef
- Assortment of luxury sandwich rolls

At € 28.50 per person

Luxury sandwichlunch

- Coffee and tea
- Milk and buttermilk
- Soup du Chef
- Assortment of luxury sandwich rolls
- Various fresh fruit juices and smoothies
- Basket of fruit

At € 36.50 per person



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Lunch buffet example (from 20 persons)

- Coffee and tea
- Milk and buttermilk
- Various fresh fruit juices
- Assortment of Dutch 'Reypenaer' cheeses
- Assortment of different of luxury meat delicacies
- 4 different home made salads for example
Salade Niçoise "Des Indes", Salade Chicken Tandoori
- Assortment of fresh baked bread
- Different kind of petit fours
- Assortment of sweet rolls: chocolate rolls, Danish pastries
- Soup of the day
- 3 hot savoury dishes
- Fresh seasonal fruit salad

€ 41.00 per person

Theme snacks/lunch

Also you can choose for various snacks which will be set-up as a snack lunch. The next themes have been set-up for you by our Executive Chef;

Australia -Mooloolaba meat pie
 -Katherine yabbie and mango
 -Childers grilled zucchini
 -Perth chicken skewer
 -Brisbane barbequed fish

Germany -"Kartoffelsuppe" with marjoram
 -Weiss wurst with sweet mustard
 -"Sauerbraten" with spinach
 -Bodensee tempura fried white fish with a pickle chutney
 -Fried black pudding with coleslaw

Italy -Milanese pizza
 -Pasta pomodoro and parmigiano
 -Saltimbocca of veal with provolone risotto
 -Peche grigliata, grilled fish with ratatouille
 -Minestrone with pesto

€ 36.50 per person

Do not hesitate to inform us about the possibilities for another country you would prefer.



FINGERFOOD BUFFET

Comprised of small snacks served in an original way. All these dishes are season bound.

VOORBEELD FINGER FOOD BUFFET

Crostini verdi toscani – crispy vegetable crostini of roasted ciabatta bread with a fresh Toscana tarragon-caper pesto, garnished with tomato

Spiedini con Provolone-pomodori secchi e olive – small skewers with spicy Provolone cheese, sun dried tomatoes en green olives

Tortine salate con pomodori secchi – mini Italian quiche with sundried tomatoes, oregano and parmesan cheese

Minestrone alla genovese –traditional minestone soup with vegetables and pancetta, beans and homemade pesto, the soup is served with homemade focaccia or biological bread.

Crostini con paté di pollo aromatizzato al tartufo – crispy crostini of roasted ciabatta bread with creamy homemade chicken, ham paté and black truffle & marsala mascarpone

Polpettine di carne alle erbe – tender meatballs (5 pieces) of lamb meat with fresh herbs

Rotolini con acciughe, pomodori secchi e olive – rolls of marinated anchovy fillet, sundried tomatoes and green olives

Crocchette al tonno – fried tuna potato croquets with fresh oregano

Girelle con salmone e rucola – Spiral snack of tramezzini bread filled with smoked salmon, cream cheese and rocket

Verdure grigliate, gegrilde groenten – marinated olives in extra virgin olive oil with balsamic vinegar and fresh mint and garlic

Selezione di salumi italiani – selection of biological Italian meats such as; *prosciutto crudo, coppa di Parma, salame* and others

From € 39,00 per person

ADDITIONAL DISHES

Tiramisù classico - Traditional Italian dessert with coffee and liquor

Panna cotta con salsa alle fragole – homemade *panna cotta*

"Salame" di cioccolato con panna - "salami" of chocolate and almonds with crumbed biscuits served with whipped cream

From € 5,75 per dish per person



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HIGH TEA

Daily served between 14.00 and 17.00 hrs

During 4 courses, we will surprise you with different kinds of 'Thiemes Echte Thee'.

We present this tea journey in combination with luxury sandwiches, cold amuses, warm savoury dishes and fresh scones. We finish with home made pastry, chocolates and many other delicacies.

at € 37.50 per person

Example menu

STARTER

Culinary cold dishes

Salad of red beat, apple and Dutch herring

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Sandwich with grilled ham and a spread of lemon and parsley

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Tapende of artisjok with garlic brochetta

2nd COURSE

Hot savoury dishes

Duckbreast with risotto and a confit of orange

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Provençal vegetables with grilled tuna

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Vichyssoise (Cold leeksoup)

SCONES

'From our own Pastery'

Traditional scones with milk chocolate, apricot and kaneel

Madeleines with mocca

ନର

Clotted cream, strawberry jam and caramel sauce

DESINDES ETAGÈRE

Delicious home-made pastries:

Strawberry Tartlet

'Sacher torte'

Chocoladecup with pistachio cream

Peachcake

Home-made bonbons

Home-made selection of cookies



High Tea 'Royal'

Our High Tea 'Des Indes', including a glass of Champagne as an aperitif or another festive welcome:

*Non-alcoholic cocktail from
Method Traditionelle from
Champagne, Veuve Clicquot*

*€ 9.50 per person
€ 10.50 per person
€ 16.75 per person*



DINNER

We would love to welcome you and your guests at Hotel Des Indes, a Luxury Collection Hotel in one of our banquet rooms. Our Executive Chef Remco Biesma has combined several menus.

Menu suggestions

Menu 1

3-courses
€ 51.50

Slow cooked silverside of veal with a roasted king prawn,
scraped "Belper" cheese and tzatziki with Thai basil

Wine suggestion

Sauvignon Blanc, Neethlingshof, Stellenbosch – South Africa - € 44.00



Sea bass sautéed on the skin with stir-fried vegetables with celeriac, potato
and wasabi mousseline with a lobster foam

Wine suggestion

Saint-Veran, ' l'Abeille Blanche', Bourgogne – France - € 57.50



Biological yogurt and raspberry bombe with caramelized pecan nut ice cream

Wine suggestion

Muscat de Rivesaltes, Rousillion - France - € 7.75 per glass

Our extensive wine list is available on request



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Menu 2

3- courses
€ 57.50

Home smoked salmon with a blini of black rice, a salad of avocado and red pepper with a crème fraîche vinaigrette and tequila, lemon jelly

Wine suggestion

Riesling, J. Trimbach, Elzas – France - € 54.50



Yakatori marinated loin of veal with corn gnocchi's and seasonal vegetables with a wild fennel sauce

Wine suggestion

Fleurie, J. Drouhin, Bourgogne - France - € 67.00



"L'Opera" chocolat and Grand Marnier Jaune cake with a mojito sorbet

Wine suggestion

Muscat de Rivesaltes, Rousillion - France - € 7.75 per glass

Our extensive wine list is available on request



Menu 3

4- courses
€ 61.50

Lightly smoked duck prepared on slow heat with an Oriental salad

Wine suggestion

Pinot Grigio, "Della Venezie", Danzante, Marche - Italy - € 44.00



Truffle bread baked halibut with a North Sea crab ragout

Wine suggestion

Sauvignon Blanc, Marqués de Riscal, Castilla y León - Spain - € 44.00



Fillet of veal and a saté of braised veal neck with barbecue vegetables, potato mini pancakes and a mustard sauce

Wine suggestion

Santenay, J. Drouhin, Bourgogne - France - € 93.50



Roasted hazelnut parfait with a cherry blossom sauce and marinated seasonal fruits

Wine suggestion

Moscato d'Asti, Luigi Bosca, Piemonte - Italy - € 60.00

Our extensive wine list is available on request



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Menu 4

4- courses
€ 70.00

Chartreuse of smoked eel with a jelly of spicy sake on rye bread with a "Lunterse" apple vinaigrette and crispy marinated cucumber

Wine suggestion

Chardonnay, Cousiño Macul, Maipo Valley - Chili - € 43.50



Curry fried sweetbread with a medallion of Canadian lobster and a celeriac mousseline

Wine suggestion

Mas de Pampelonne Rosé, Côtes de Provenances - France - € 49.50



Oven prepared rack of lamb with a tartlet of eggplant, pumpkin seed muffin and a tomato jus

Wine suggestion

Chianti Ruffina, Castello di Nipozzano Riserva, Toscana - Italy - € 76.00



Chocolate tasting

Wine suggestion

Terra Prima Port, Fonseca, Douro - Portugal - € 8.75 per glass

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Menu 5

5- courses
€ 78.00

Duck liver parfait with a blue grape jelly and brioche toast

Wine suggestion

Pinot Gris, 'Réserve', J. Trimbach, Elzas - France - € 68.50



Rouleaux of Brill and coquilles served on fried "Spelt" with a shellfish sauce

Wine suggestion

Chardonnay, Cousiño Macul, Maipo Valley - Chili - € 43.50



Saltimbocca of monk fish and pata negra with barbecue vegetables and saffron sauce

Wine suggestion

Mas de Pampelonne Rosé, Côtes de Provenances - France - € 49.50



Oven prepared "Simmentaler" tenderloin
with braised veal cheek and a confit of chicory

Wine suggestion

Cheval Noir, St Emilion, Mähler Besse, Bordeaux - France - € 71.50



Dutch apple dessert, granny smith sorbet, breaburn chartreuse,
goudreinet crème caramel.

Wine suggestion

Moscato d'Asti, Luigi Bosca, Piemonte - Italy - € 60.00

Our extensive wine list is available on request



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Vegetarian Menu

4-courses
€ 61.50

Blinis of nuts with avocado, fried banana and vadouvan massala spices



Crème of potato and celeriac



Cannelloni of artichokes with wild spinach and mushroom



Dessert



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ADDITIONAL COURSES & DISHES

Cheese plate with dried fruit bread	€	16.00
Soto Ajam with codfish cheek and shi-i-take	€	10.00
Dutch tasting; eel bouillon tomato and prawns, blini smoked salmon	€	15.50
In season scrambled egg with truffle	€	15.50
Granité of Champagne	€	9.95
Champagne grapes with Nectar Champagne	€	9.95
Coffee or 'Thiemes' real Thee' with homemade friandises	€	7.00

- We also offer vegetarian menus; 3-courses from € 51.50
- Child menu on request
- Menu prices are only valid if there is a unity in your choice of menu.
- If required you can adjust the menu with above additional courses. Your menu will be subject to a supplementary charge.
- The vintages of the listed wines are subject to availability.
- If you would prefer a wine not on our list, please inform us about this at least 2 weeks in advance of your event.

HOUSEWINES

Our Maître d'Hotel has also selected some nice house wines for you;

- White: Chardonnay Unoaked, "Trumpeter", Rutini, Mendoza Valley, Argentinië - € 31.50
- Red: Malbec-merlot, "Trumpeter", Rutini, Mendoza Valley, Argentina - € 31.50



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DINNER BUFFETS

Buffet Porcelain à € 54.50 per person

Appetizer:

Smoked salmon with cream cheese and cress



Sushi of tuna, salmon and omelet
Bonbon of smoked sturgeon and Norwegian shrimps
Terrine of pike-perch filled with broccoli and shii-take
Assortment of smoked fish; eel, tuna and salmon
Green salad with tuna, egg and anchovies
Norwegian shrimps with pomodori tomato and basil
Ganda ham with melon



Roast rib-eye with garlic and green herbs
Roasted salmon steak served with a red butter sauce

Truffle ravioli with forest mushrooms
Potato gratin and green vegetables



Raspberry tartlet
Pistachio praline pavé
Mango-truffle chocolate bomb
Bavarian passion fruit cream
Gratinated pear with hazelnut sabayon
Fresh fruit salad
Hot apple flan
Cream puffs with chocolate sauce
Ice-bomb

Available for a minimum of 30 guests



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Buffet Silver à € 60.00 per person

Appetizer:

Carpaccio of filet of beef with basil



Merlin rouleaux stuffed with duck liver
Salmon tartlets with crème fraîche and Keta caviar
Sushi of fly fish, tuna and advocado
Fresh spaghetti with freshwater crayfish, avocado and olives
Assiette of different types of ham, Bresola, Coppa and Serano
Marbré of duck, guinea fowl and duck liver
"Zeeland" oysters with red wine vinaigrette
Smoked salmon, eel and Dutch shrimps



Sautéed fillet of beef with sugar peas, potato-olive mash and red wine sauce
or

Filet of lamb with lasagna made of vegetables with lamb stock

Grilled becker with basmati rice, king prawns and a leek coulis
or

Filet of brill with vegetables Provençe style and verjus sauce

Truffle ravioli with forest mushrooms
Potato gratin and green vegetables



Tiramisu with coffee sauce
Chocolate-apricot tartlet
Pedro Xeminez mousse
Croque en bouche
Strawberries with Bavarian yoghurt cream
Blackcurrant tartlet
Vanilla crème brulée
Chocolate mousse: white, milk- and dark chocolate mousse
Bag-cheese with forest fruit
Hot crepes with exotic sauce
Passionfruit pie
Omelet Siberian

Available for a minimum of 30 guests



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Buffet Gold à € 72.50 per person

Appetizer:

Carpaccio of filet of beef with basil



Sushi of crab, scallops and cucumber

Tartlets of avocado and lobster

Squid-noodles marinated with garlic and basil

King prawns

Smoked steamed steak salmon with horseradish

“Zeeland” oyster with grapefruit

Quail stuffed with truffle and mushrooms

Marbré of goose liver with green apple and Lemoncurd

Cabbage lettuce with feta cheese and tomato

Grilled tuna with egg and green asparagus

Beefsteak Tartar style with quail egg and old cheese



Sautéed fillet of beef with sugar peas, potato-olive mash and red wine sauce

or

Filet of lamb with lasagna made of vegetables with lamb stock

or

Veal medallions with green asparagus, leek and lobster coulis

or

Grilled becker with basmati rice, king prawns and a leek coulis

or

Filet of brill with vegetables Provençe style and verjus sauce

Truffle ravioli with forest mushrooms

Potato gratin and green vegetables



Tiramisu with coffee sauce

Chocolate-apricot tartlet

Pedro Xeminez mousse

Croque en bouche

Strawberries with Bavarian yoghurt cream

Blackcurrant tartlet

Vanilla crème brûlée

Chocolate mousse: white, milk and dark chocolate mousse

Bag-cheese with forest fruit

Hot crepes with exotic sauce

Passionfruit pie

Omelet Siberia



SAVOURY SNACKS / CANAPES

Selection of warm and cold canapés 'du Chef'
Let our Chef surprise you with a canapés selection based on the season

at € 12.00 per person

Cold canapés Bali

Canapé with parfait of goose liver
Millefeuille of tomato and tapenade
Crostini with crab and avocado
Spoon with minced beef and almonds
Rye bread salmon tartar and salmon eggs

at € 9.95 per person

Cold canapés Sumatra

Crostini with brandade of sole
Canapé with truffle tapenade
Brioche smoked trout mousse and basil
Spoon with rilette of duck and lemon curd
Puff pastry filled with steak tartar

at € 9.95 per person

Hot canapés Sulawesi

Shrimps croquette
Puff pastry stuffed with mushrooms
Tempura of cod and herbs
Pizza of goat's cheese and glazed pepper
Brochette free range chicken, spring onions

at € 11.00 per person

Hot canapés Lombok

Feuillete with salmon
Croquette of crab
Quiche Lorraine
Filo pastry with ducks and shi-i-take
Fritters of smoked eel and gherkin chutney

at € 11.00 per person

Canapés Flores

Petits pommes with caviar of salmon
Truffle of goose liver
Tempura of lobster and curry
Millefeuille of glazed tomato and raw tuna
Roll with carpaccio of beef and artichoke

at € 21.00 per person

The canapé selections as mentioned above can only be served by the published price at 10 persons and a unity of choice.



DesinDes SNACKS

Enjoy yourself and your guests with a taste sensation during drinks or another occasion? Our DesIndes Snacks offer always a right choice.

- Lollipop of foie gras
- Tartlet with salmon tartar
- Crostini with olive spread
- Steak tartar with a truffle crème
- Cannelloni with cream cheese and Dutch prawns
- Brioche with a rilette of smoked trout and basil
- Shooter of Caesar salad and king prawn
- Marinated forest mushrooms with a rouleaux of chicken
- Gazpacho of lettuce with coriander, lime and lobster
- Provolone cheese on a skewer
- "Grieveling mer" oyster
- Spoon with Norwegian prawns and sundried tomatoes
- Puff pastry with "Blue de Gex"
- Avocado and king crab mousse
- Softly frozen Guadeloupe melon soup with red pepper and happy shrimp
- Tempura of smoked eel with a "Lunterse" apple and peas crème
- Cappuccino of watercress with smoked salmon
- Provolone cheese with sundried tomatoes on a skewer with basil cream
- Light jelly of wild fennel with lobster and a basil cream
- Gazpacho DesIndes with "Pecheur" shrimps
- Cucumber espuma with "Grieveling mer" oyster
- Sepia prawn crackers with marinated raw tuna
- "Bitterbal" of chicken with a pickle chutney
- Millefeuille of Parmesan cheese with Caesar salad and fresh grilled anchovy

€ 3.75 per item



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THE CULINARY WORLD MAP

A trip through the culinary world; little snacks based on today's world kitchen, with an Asian influence. At your choice you can extend the courses until as many as you want. At every dish we can serve small glasses of accompanying wine.

Surinam Roti

Spicy roll with marinated beef and vegetables
€ 7.00

Tortilla Des Indes

Goose liver curls and glazed "Lunterse" apples, tortilla
€ 13.00

Beef Saté

with a sauce of peanuts and sereh
€ 4.25

Home made "Frankfurter wurst"

with a spicy mustard
€ 6.25

Egg roll filled with red mullet and basil

€ 11.00

Shrimp croquettes

with fried ragout of Dutch shrimps
€ 4.75

Dim Sum

Steamed dim sum filled with lobster
€ 5.25

Sautéed gambas covered with tempura

with a ginger Soya sauce
€ 4.75

"Zeeland" Oyster with onion and soya sauce

€ 2.95



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Carpaccio of beef on a nut salad
€ 9.50

Tom Yam soup
One of Thailand's national dishes
€ 10.50

Small Hamburger
with onion rings and ketchup
€ 6.50

Various sweet delicacies from our pastry
€ 9.95

All accompanying wines at € 6.00 per glass



TASTING

Are you in for something different? Below mentioned tastings will definitely make your stay in Hotel Des Indes a memorable one.

Wine and amuse.

3 amuses du chef with matching wines at € 28.50 per person

Extra course: € 9.50 including wine

Champagne and canapés.

3 amuses du chef with matching Moët & Chandon Champagnes at € 70.00 per person.

Extra course: € 23.50 including champagne

Shooters with amuses on spoons:

3 spoons of amuse du chef with matching 'shooters' at € 23.50 per person.

Extra course: € 7.95 including shooter

Chocolate and Liquors

3 chocolate creations from our Patisserie with matching liquors at € 29.00 per person

Extra course: € 9.50 including liquor



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APERITIF/ WELCOME COCKTAIL / PACKAGES

Beverage list

Soft drinks	€ 3.25
Mineral water 330ml	€ 3.25
Mineral water 750ml	€ 7.25
Beer (draught)	€ 3.95
Fresh fruit juice	€ 4.10
Jug of fresh orange juice	€ 26.00
Jug of fruit or vegetable juice	€ 26.00
House wine per glass	€ 6.00
House wine per bottle	€ 31.50

Champagne

Champagne Moët & Chandon	€ 92.50
Glass Moët & Chandon	€ 15.75
Glass Veuve Clicquot	€ 16.75

'Methode Traditionelle'

Cremant de Bourgogne	€ 59.50
Cremant de Bourgogne	€ 10.50
Huerta del Rey, Rosada	€ 59.50

Kir Royal	€ 15.75
Alcohol free cocktails	€ 10.50
Coffee / tea per cup	€ 3.25

Young or old Dutch gin	from € 4.50
Port / Sherry	from € 5.25
Vermouth	from € 5.25
Campari	from € 7.00
Vodka, gin, rum	from € 7.00
Whisky	from € 8.25
Cognac VSOP	from € 10.50
Liquor	from € 8.25

Wine packages

3 courses:	€ 29.25
4 courses:	€ 38.50
5 courses:	€ 48.00
6 courses:	€ 57.00
7 courses:	€ 65.50

Packages

Assortment 'De Compagnie':

beer / soft drinks / orange juice /
wine (white, rosé, red) / mineral water /
port / sherry / vermouth / Dutch gin

per person per hour: € 15.00

or per drink

Assortiment 'Oost Indie':

beer / soft drinks / orange juice /
wine (white, rosé, red) / mineral water /
port / sherry / vermouth / Dutch gin

Foreign distilled:
wodka / gin / rum / whisky /
liquors / cognac

per person per hour: € 20.50

or per drink

Assortment 'VOC':

A Festive assortment of Champagne
varieties with Crème de Cassis,
Peachtree, Mandarin Napoleon
and other

per person, per hour: € 38.00

or per drink



GENERAL

General conditions

All agreements we enter into, are subject to the Uniform Conditions of the Horeca and Catering Industry. In accordance with these conditions we require a deposit of 85 % of the total reservation value, at least one month before arrival. If extra costs are not being covered upon departure, the client agrees to pay upon receipt of the invoice and within 14 days.

We would like to receive the exact number of guests 48 hours before the event, with a maximum variance of 10% of the original booking. This is the total that will be charged.

In case of no show of the guest(s) the reservation value will be charged.

Cancellation policy

Cancellation more than 3 months before arrival date is free of charge.

More than 2 months before arrival date: cancellation fee is 15% of the reservation value.

More than 1 month before arrival date: cancellation fee is 35% of the reservation value.

More than 14 days before arrival date: cancellation fee is 60% of the reservation value.

More than 7 days before arrival date: cancellation fee is 85% of the reservation value.

Less than 7 days before arrival date: cancellation fee is 100% of the reservation value.

VAT

All mentioned prices are including service and VAT.

Accessibility

By car

From Rotterdam, Utrecht or Amsterdam, you will enter The Hague over the A12 via the Prins Clausplein. Follow this road (named Utrechtse Baan) until you are at a T-junction. Take a left turn. On the next junction you take a left turn again (Koningskade). After that you take a right turn to the Korte Voorhout. Then you take the second street on your right hand. You have reached the Lange Voorhout.

By train

At Central Station and Station Hollands Spoor you can take a taxi or tram 10 or 17.

By tram you get out at stop Korte Voorhout. After that you take the second street on your right hand side. You have reached the Lange Voorhout. From Central Station it is a 10 minutes walk, you take the main exit of the station and walk to the direction of the Koningskade/Korte Voorhout.



Parking

Hotel Des Indes has its own parking spaces in front of the hotel. When you would like to use our parking we charge € 6.50 per car, per hour or € 35.00 per 24 hours. Since the parking at Hotel Des Indes, a Luxury Collection Hotel is limited we would like to inform you that there is enough parking space in the secured parking "Het Plein". This garage is open 24 hours per day.

Check-in/out

Check in on the day of arrival is possible from 15.00pm or earlier, if they are ready. On the day of departure we request that guests leave the room before 12.00pm.

Cloakroom

We can provide a secured cloakroom at € 29.50 per hour per cloakroom.

Menu cards and name cards

For your lunch or dinner we can arrange menu cards at € 3.95 per card or name cards at € 1.95 per card.

Signage

In the lounge and in front of your salon we have a signage where we can announce your event.

Smoking

From the 1st of July 2008 Hotel Des Indes, a Luxury Collection Hotel is following a non smoking policy.

Prices

All prices are from 2012 and subject to changes.