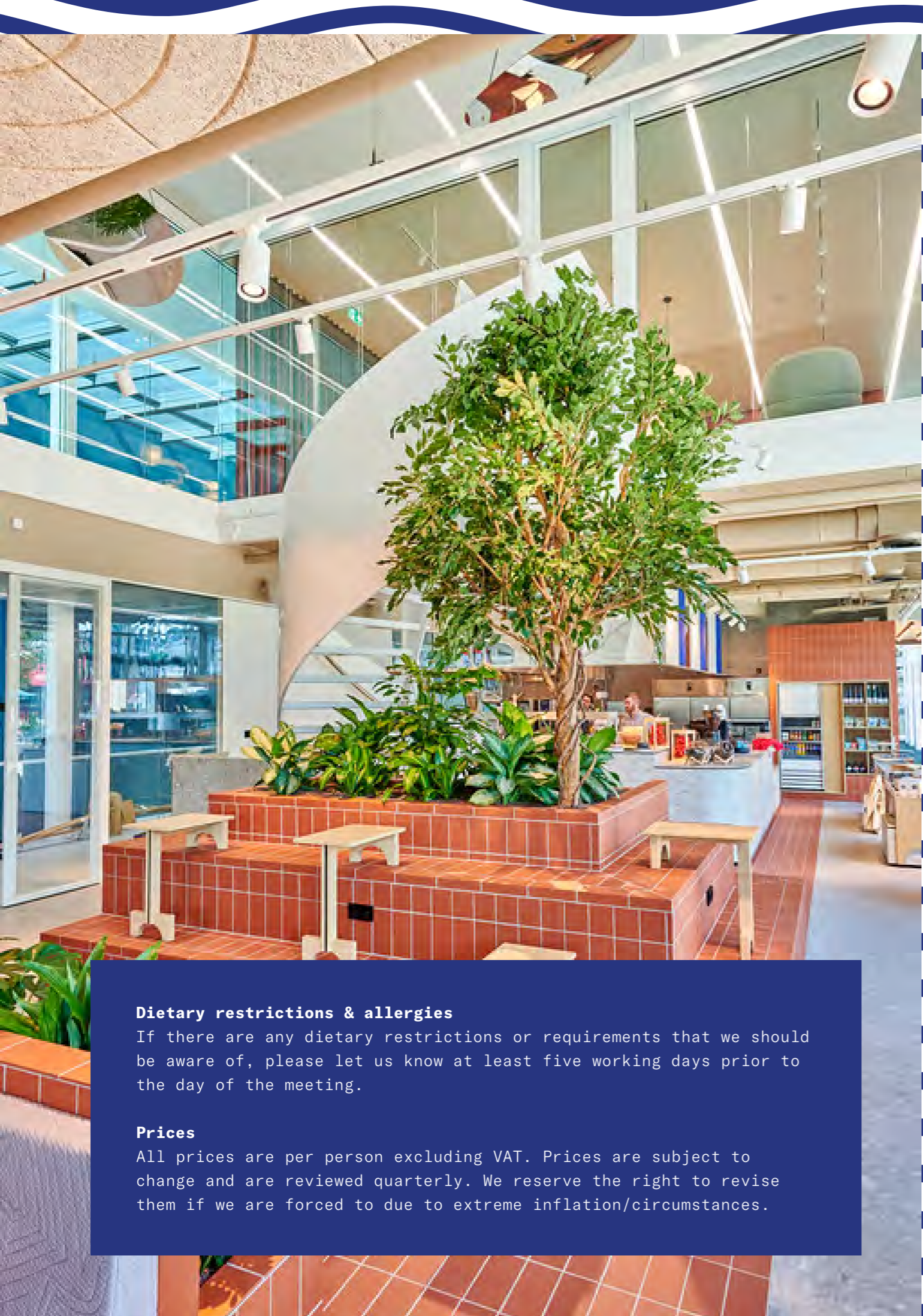


ΣΑΑΜ

EVENTBROCHURE



WELCOME TO BAR BISTRO SAAM

At Bar Bistro SAAM we pay tribute to the river Meuse, the river that reflects and connects our city. It is the essential source of inspiration for everything Maastricht has to offer, from the typical materials we use in our interior to the flavorful ingredients in our dishes. From sunrise to sunset, you are welcome to meet, unwind, and enjoy at SAAM while we immerse you in everything the Meuse brings to life.

In this event brochure we want to inspire you with a selection of our offerings. Do you have specific wishes? Let us know and we will be happy to create a tailor-made proposal just for you.

Our food vision

Our team is ready to bring this experience to life through culinary indulgence. Together, we love to create your world of flavor. In this atmosphere, it is pure enjoyment for you and your guests.

A sustainable future starts with ourselves. At Bar Bistro SAAM we strive to care for our environment in the right way. As a continuously growing organization, we create a significant impact together with our partners and suppliers. By focusing on the right priorities, we take care of one another and of the next generation.

For any questions or advice regarding your event at Bar Bistro SAAM, we are happy to assist you.

Bjorn Pennings | Horecamanager

Ivo Luijten | Chefkok

General contact details Bar Bistro SAAM

T +31 (0)43 20 41 590

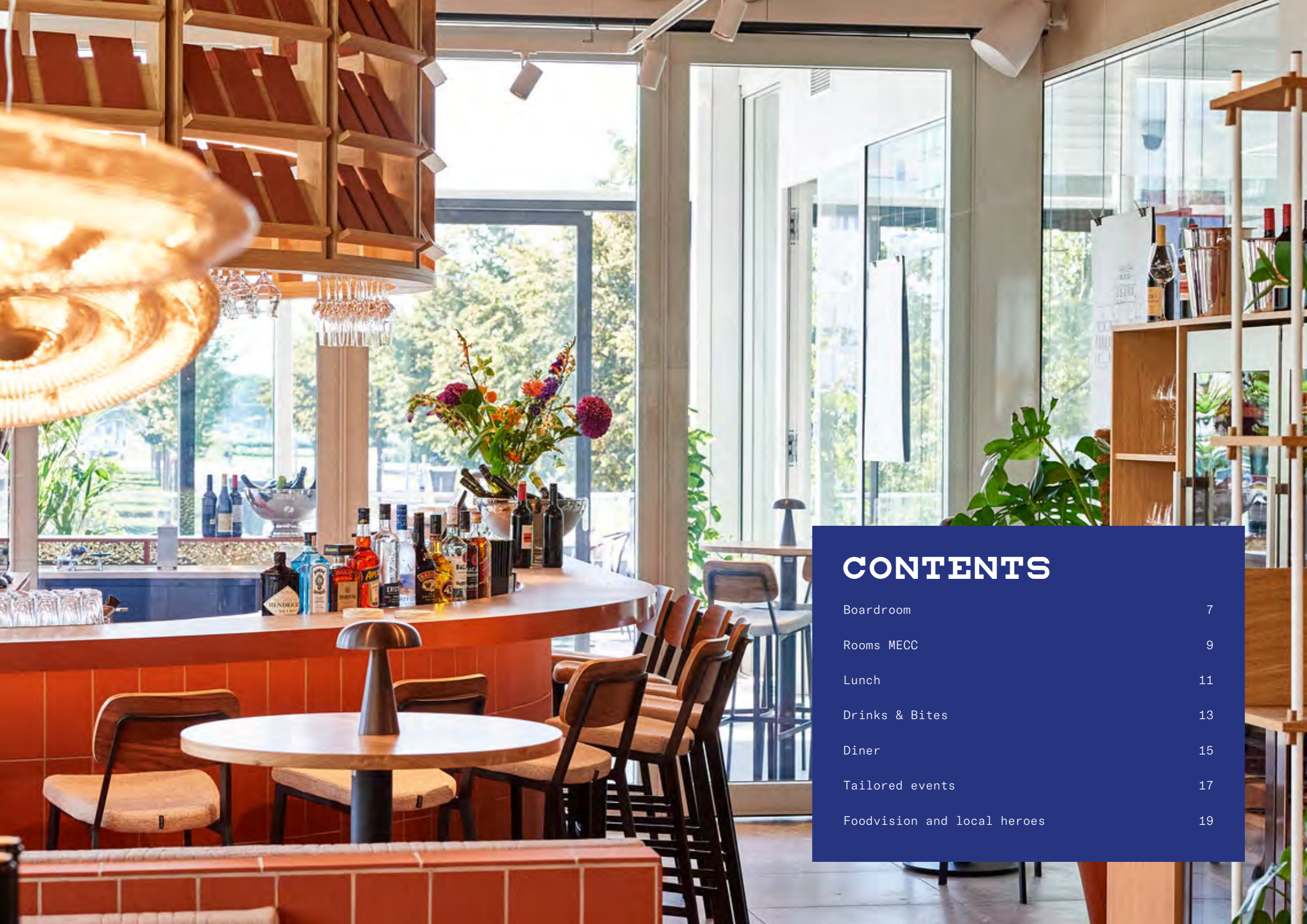
E info@barbistrosaam.nl

Dietary restrictions & allergies

If there are any dietary restrictions or requirements that we should be aware of, please let us know at least five working days prior to the day of the meeting.

Prices

All prices are per person excluding VAT. Prices are subject to change and are reviewed quarterly. We reserve the right to revise them if we are forced to due to extreme inflation/circumstances.



CONTENTS

Boardroom	7
Rooms MECC	9
Lunch	11
Drinks & Bites	13
Diner	15
Tailored events	17
Foodvision and local heroes	19



BOARDROOM

The Private Dining is a separate room above the restaurant with a 25 seating capacity. The room is decorated with modular tables and a lounge area, for a homely atmosphere. It is the ideal room for meetings with a private character, such as trainings, presentations and dinners.

The room is well-equipped with audio-visual systems, such as a TV-screen with HDMI-connection and a video bar for online meetings. There is unlimited fresh bean coffee, cappuccino, tea and water available for the guests. A flipchart with markers and notebooks with pens are available in the boardroom as well. Parking at a parking lot of the MECC is free for guests of SAAM.

1-2hrs arrangement	34,50 per person
2-4hrs arrangement	39,50 per person
4-8hrs arrangement	44,50 per person

Would you like to serve a meal to your guests during your meeting or gathering? We are happy to provide a flavorful lunch or dinner in our boardroom.

You can find our packages later in this event brochure. For more information, please feel free to contact us.

Would you like to order something extra?

Fruit	2,75 p.p.
Vienoiserie de Paris	2,75 p.p.
Assortment of sweet treats	3,50 p.p.
Smoothie	4,50 p.p.
Slice of Limburg pie	4,50 p.p.



ROOMS MECC

Besides Bar Bistro SAAM and its rooms, there are a lot of other rooms available in the MECC itself. These meeting rooms are ideal for a program, meeting or presentation for large groups.

It is possible to book the rooms separately or together. We are happy to arrange a buffet outside the meeting room for your guests to enjoy a drink or bite! After the meeting, we will happily welcome you in SAAM.

If you are interested in a meeting room from MECC, please let us know! We will bring you in contact with our colleagues of the MECC. For more information, please visit www.mecc.nl.



Would you like a little extra?

Complete your lunch with a touch of indulgence:

Extra 4th item	3,50 p.p.
Assortment sweets	3,10 p.p.
Smoothie	4,25 p.p.
Limburg pie	4,25 p.p.



LUNCH

CREATE YOUR OWN LUNCH

19,50 p.p.

A flavorful and varied lunch experience, fully customizable to your preferences. Depending on the number of guests, dishes will be served at the table or presented as a buffet.

You can choose three categories from the options below. This selection applies to the entire group.

FILLED SANDWICH

Freshly baked rolls generously topped, for example with:

- Aged cheese | truffle mayo | arugula | onion
- Smoked salmon | cream cheese | lettuce | wakame

FILLED WRAP

Soft wraps filled with fresh and flavorful combinations, such as:

- Tomato hummus | grilled vegetables | feta
- Chicken Caesar | romaine lettuce | Parmesan

SALAD OF THE DAY

A colorful salad filled with seasonal vegetables and the chef's creativity, such as:

- Caprese | tomato | mozzarella | basil | onion
- Caesar | romaine | chicken | capers | Parmesan | egg

SOUP OF THE DAY

Homemade and seasonal, always warm and comforting, such as:

- Creamy coconut-pumpkin soup
- Classic tomato soup

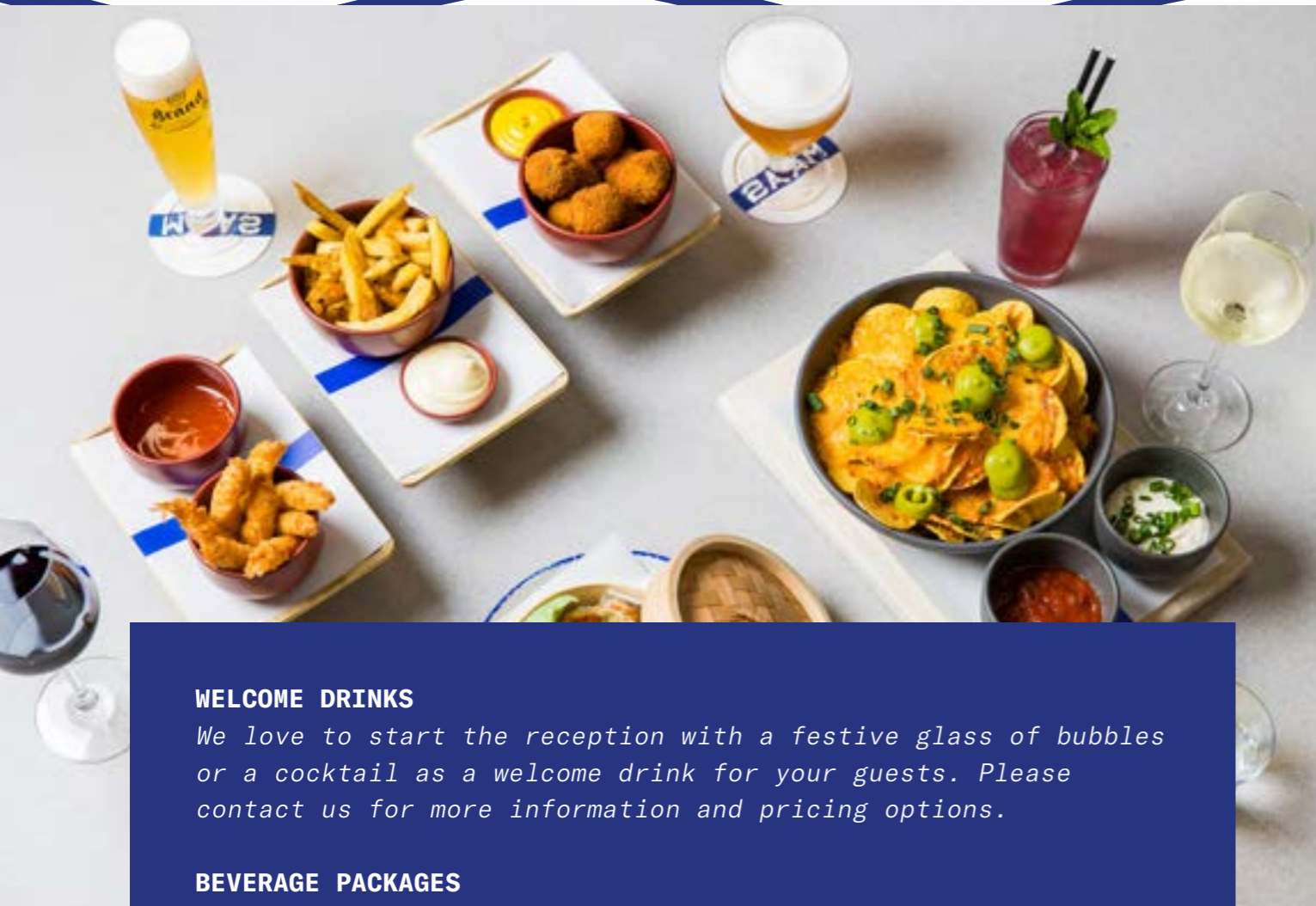
WARM BITE

A savory finishing touch to your lunch, featuring a mix of:

- Mini oyster mushroom ragout puff
- Mini sausage roll
- Mini cheese puff

Please inform us of any dietary requirements or allergies at least one week prior to your reservation.

All prices mentioned are per person and exclude VAT.



WELCOME DRINKS

We love to start the reception with a festive glass of bubbles or a cocktail as a welcome drink for your guests. Please contact us for more information and pricing options.

BEVERAGE PACKAGES

Guests can enjoy unlimited drinks from the Dutch beverage selection, including (non-alcoholic) beer, house wines, soft drinks, mineral water, juices, coffee, and tea.

1 hour	13,50
2 hours	21,50
3 hours	27,50



BORREL

CREATE YOUR OWN ARRANGMENT

8,95 p.p.

Enjoy a relaxed get-together completely to your taste! Create your ideal drinks experience with a combination of flavorful table garnishes and delicious snacks.

The selection applies to the entire group and includes table garnishes and two snacks.

TABLE GARNISHES

Choose one of the following combinations:

- Mixed olives, nut blend and cheese cubes
- Cheese sticks, olives and fuet sausage

SNACKS

A tasty selection to share. Choose two snacks from the options below:

- Bitterball
- Mini spring roll (veg)
- Snack mix
- Aged cheese stick
- Spicy beef roll
- Indonesian meatball

Please inform us of any dietary requirements or allergies at least one week prior to your reservation.

Would you like a little extra for your drinks?

Complete your drinks experience with an extra bite of your choice:

Fresh fries with mayonnaise	2,00 p.p.
Oyster mushroom bitterball (vegan)	2,00 p.p.
Caprese skewer with basil mayonnaise	2,20 p.p.
Chicken gyoza	2,30 p.p.
Shrimp dim sum	2,30 p.p.
Mini Big Mecc burger	5,50 p.p.



Walking Dinner or Buffet – on request

For those who enjoy a more informal setting, we also offer a walking dinner or buffet-style dinner. We serve multiple dishes in several rounds, allowing guests to taste and mingle freely. Our chef creates a menu that matches the season, the occasion and your preferences. Please contact us to learn more about the available options.



DINER

SAAM CHEF'S MENU

Be surprised by the creativity of our chef. The SAAM Chef's Menu features seasonal dishes, crafted with care and attention to detail. For each course, you can select from the suggestions below.

Please share your choices, dietary requirements and allergies at least one week before dinner, so we can prepare with care.

The menu below is an example, please ask about the current selection.

STARTERS

Choice of:

- Salmon temaki | nori | rice | wasabi | flamed salmon | cucumber
- Beetroot macaron | smoked duck breast | horseradish | mandarin
- Brussels sprout cappuccino | truffle espuma

MAIN COURSES

Choice of:

- Bavette au poivre | black garlic | sweet potato | broccolini
- Redfish | orzo | roasted tomato | capers | black olive
- Ravioli | truffle sauce | oyster mushroom | leek | burrata

DESSERTS

Choice of:

- Chocolate bombe | amarena cherry | ruby chocolate
- Regional cheeses | rye bread | chutney
(supplement +€2.50 p.p.)

YOUR MENU, YOUR CHOICE

Create your perfect menu, tailored to your taste and occasion:

Main course only	20,00 p.p.
2 courses (main + dessert)	27,00 p.p.
2 courses (starter + main)	32,50 p.p.
3 courses	39,50 p.p.

Beverages are not included in the menu and will be charged separately.

TAILORED EVENTS

At the back of SAAM you'll find the Event Space, a stylish area that can be closed off from the restaurant with a glass wall. The space features a large bar, making it ideal for informal gatherings such as drinks, receptions, events or dinners. When the weather allows, part of the terrace can be included as well.

Seating capacity is 30 guests, and up to 60 guests can be accommodated standing. The Event Space is reserved for your group. For drinks receptions of up to 80 guests, we welcome you in the Event Space and at the standing tables around the bar.

It is also possible to privately hire Bar Bistro SAAM for larger dinners or celebrations. Think of a birthday with a DJ or live music, a staff party for 150 guests, or an exclusive dinner for 80 relations.

This is also available on Saturdays and Sundays. We are happy to create a tailor-made proposal, fully adapted to your wishes.

A photograph of the SAAM bar and event space. The bar is a curved, modern structure with a gold-colored, textured front panel. It is surrounded by high-top stools with wooden backs and white seats. The bar is set on a red brick floor. In the background, there is a large glass wall and a wooden shelving unit filled with red chairs. The SAAM logo is visible on the wall above the bar. The space is bright and modern, with large windows and indoor plants.

SAAM

FOOD VISION 2027

Our vision is to help our guests and clients make a positive impact, by creating beautiful, honest, and responsible food in an environment that energizes.

With ambitious and measurable goals focused on health, the environment and the social impact of our meals, we ensure that our efforts create positive change.



LOCAL PARTNERS

We believe in the power of collaboration with local suppliers who share our values of quality, responsibility, and craftsmanship. That's why we proudly work with the following partners from our region.

Horecare

For our hospitality and service, we collaborate with Horecare, a trusted partner who fully shares our focus on quality and guest experience. Thanks to their expertise and dedication, we can always rely on well-trained staff who ensure our events run seamlessly.

Talentino

Our pastries and sweet treats are lovingly crafted by Talentino, a Maastricht-based bakery where craftsmanship and social commitment go hand in hand. As a social enterprise, Talentino offers people distanced from the labor market the opportunity to develop their talents in a supportive environment. This makes every product not only delicious but also meaningful.

Paulissen

For bread and other bakery products, we rely on Paulissen, a true family bakery from Maastricht, known for its authentic recipes and artisanal approach. Their breads bring local tradition and flavor directly to our buffets.

Vitamientje

Our fruits and vegetables come from Vitamientje, a local company that works closely with farmers from South Limburg. By choosing seasonal produce, they guarantee top quality while contributing to sustainable, regional agriculture.

Special Roast Coffee

To complete the experience, we serve coffee from Special Roast. Their beans are carefully selected and roasted with passion, resulting in a rich, distinctive flavor. With their focus on sustainability and fair trade, every cup of coffee tells a story of craftsmanship and care.



S

A

A

M

Bar Bistro Saam
Forum 100
6229 GV Maastricht

+31 (0)43 204 15 90
info@barbistrozaam.nl
www.barbistrozaam.nl