

# Exhibitor catering

2026



## **Jaarbeurs brings people together**

With over 100 years of experience in hospitality. Whether you are an exhibitor, organiser or visitor, we provide catering that suits your needs. From a tasty lunch at the booth and a professional barista, to a fully catered reception, our hospitality team is happy to work with you and advise you on the best way to make the most of your participation.

## **Food and drinks connect**

A good conversation often starts with a warm handshake, a friendly glance, and something tasty on the table. Whether it is an inspiring lunch, a strong espresso for a colleague or a refreshing beer for your guest: it is in those moments that real connections are made. We provide the tasteful setting; you provide the conversation.

## **Good food for a successful event**

For us, good food starts with pure quality: fresh, healthy and with respect for people, animals and the environment. Whenever possible, we work with local suppliers and choose sustainable ingredients. At Jaarbeurs, we believe in responsible enjoyment and in our role in a world where we care for each other and our planet. What we do today makes a difference tomorrow.





## Deli Delivery

Discover the delivery service at Jaarbeurs.

Want to enjoy excellent catering during the event without any hassle? We will take care of it! Simply order in advance or during the event and choose from a varied selection of food and drinks. Everything will be delivered directly to your stand – quickly and exactly when you need it.

### Webshop

---

#### Prior to the event

From tasty catering and refreshing drinks to practical supplies – in our webshop you will find everything you need to complete your booth. Quick, easy and all in one place.

### Delivery Service

---

#### During the event

No time to waste during the event? With our delivery service, you can easily order catering for your booth at any time. This means you always have something tasty within reach, exactly when you need it.

# Exhibitor catering



## Deli Premium

Whether you choose full-day catering, a delicious breakfast, an extensive lunch, a convivial drinks reception, a festive dinner or a combination of those, we will take care of everything in detail. Our catering staff will ensure that your guests feel welcome and carelessly enjoy the experience you have created for them.

### Full-day catering

---

When choosing a full-day catering package, you are assured of excellent catering and refreshments throughout the entire day. Fresh, flexible and fully tailored to your booth and guests.

### Reception & drinks

---

Enjoy a relaxed atmosphere accompanied by tasty snacks, refreshing drinks and a hospitable service, ideal for valuable conversations and successfully networking with potential customers.

### Walking dinner

---

Finish the day in style with an informal walking dinner. Our staff will serve surprising dishes in a relaxed atmosphere – perfect for networking or reviewing the day.

# Exhibitor catering



## Specials

Delight your guests with a professional barista, a vibrant smoothie bar, a stylish cocktail or mocktail bar, or the irresistible scent of freshly baked “stropwafels”. These eye-catchers create commotion, hospitality and valuable moments of contact at your booth.

Our specials are not just delicioustreats, but also powerful branding tools: from the bar counter to the cups and aprons, everything can be customized to reflect your brand. This allows you to create a unique experience that perfectly matches your identity – and leaves a lasting impression on your visitors.

### Barista

---

Our baristas welcome your guests with delicious coffee and tea specialities, ensuring a warm and hospitable reception.

### Smoothie bar

---

Fresh energy at the booth with our vibrant smoothie bar. Prepared with fresh ingredients: a healthy and tasty treat that attracts visitors and creates a lively atmosphere.

### Other specials

---

Draw attention with special features at your booth, such as fresh warm “stropwafels”, elegant oyster girls or sparkling champagne. Each concept delivers a unique experience, premium quality and irresistible appeal.

## Own catering



Of course, it is also possible to provide your own catering. In addition to the mandatory registration of external catering, there are several requirements to be aware of:

- Catering must comply with the most current regulations regarding Occupational Health and Safety (ARBO), allergen legislation and HACCP standards.
- You are responsible for ensuring sufficient power capacity. Our fire safety department will conduct inspections to verify this.
- When bringing your own catering, whether self-organised or provided by a caterer, a fee will be charged. The amount is determined based on the size of the booth and the type of catering activities offered.

Own catering must be reported via [hospitality@jaarbeurs.nl](mailto:hospitality@jaarbeurs.nl).

Catering activity	Costs per m <sup>2</sup> per day
Snacks	€ 1,00
Beverages- coffee/tea	€ 1,50
Beverages - complete	€ 3,00
Breakfast/lunch/dinner/drinks	€ 4,00
Full-day catering	€ 5,00

*There is a maximum fee of €1.000 per day*

### Example

A barista at the booth for 3 days, with a surface area of 50 m<sup>2</sup>:  
€ 1,50 x 50 m<sup>2</sup> x 3 days = € 225 fee.

# Sampling



We refer to sampling when a product is part of the marketing campaign and has a direct connection to the event's objective. Samples handed out are solely for visitors at your booth, with the aim of introducing them to the product. Each sample should be consumed in a single bite or sip. Distribution of cans and/or bottles does not fall within these guidelines and is not permitted.

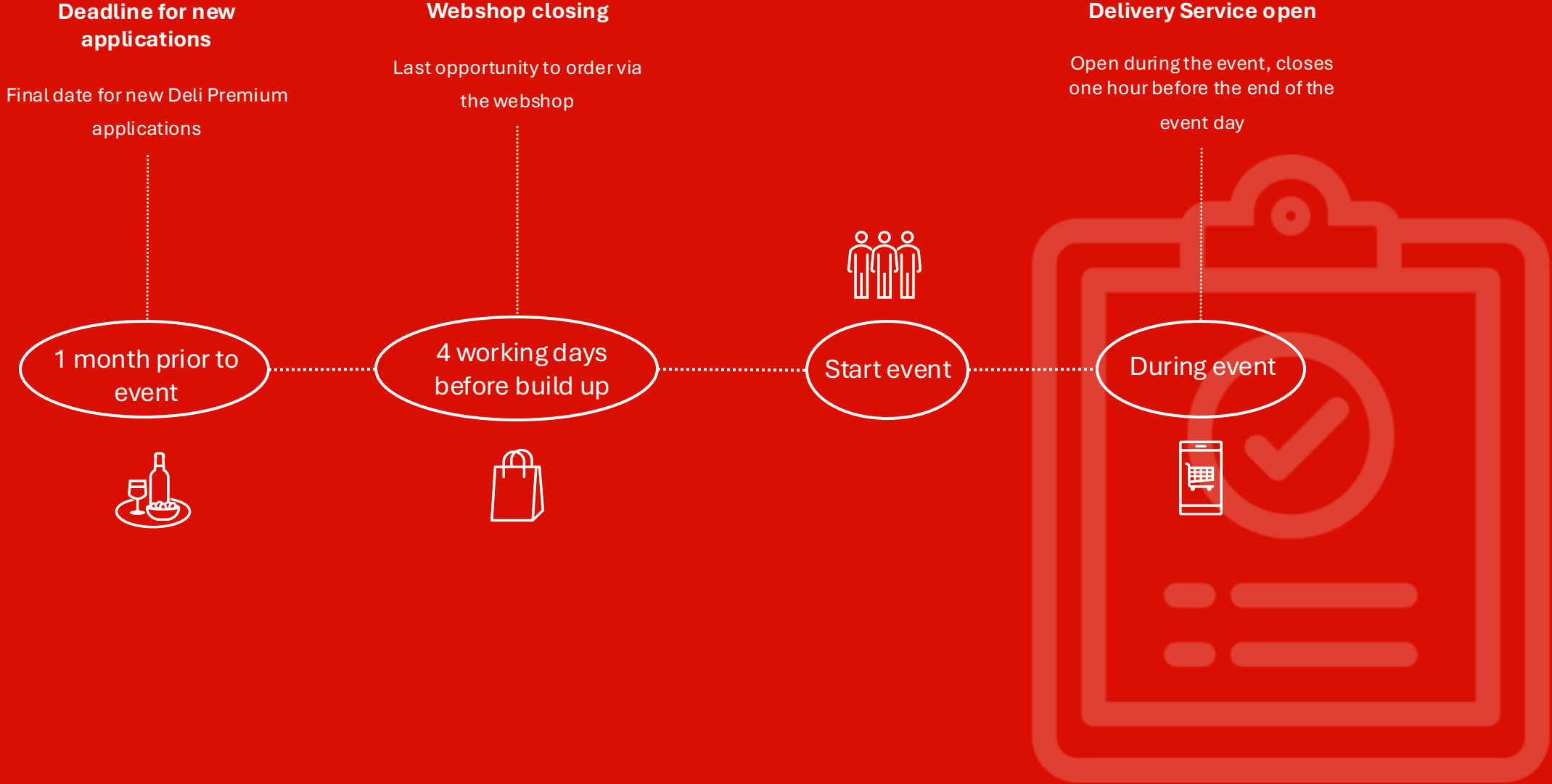
The following conditions apply to providing samples:

- Samples must all be provided free of charge at all times.
- The exhibitor is responsible for waste disposal.
- Jaarbeurs trusts on the HACCP rules being observed when processing and storing the product.

Offering samples to visitors at the booth, within the above-mentioned frameworks, is free of charge.

Sampling must be reported via [hospitality@jaarbeurs.nl](mailto:hospitality@jaarbeurs.nl).

# Exhibitor catering | Deadlines



## Allergens

At Jaarbeurs, we always strive to take the specified allergens into account as much as possible. An alternative item can be offered for the following allergens:

- Gluten-free
- Lactose-free
- Nut-free



For other allergies, our staff can provide more information about the ingredients in our products.

Jaarbeurs cannot completely guarantee that our final products will be free of traces. There is a risk of cross-contamination within our kitchens. Please let us know of any special requirements at least 10 working days before delivery.

## Vegetarian & vegan

Jaarbeurs believes in a world where we treat each other and our environment with care. Where the impact on the planet is reduced by reusing raw materials and generating green energy. We make our catering as sustainable as possible and offer vegetarian options. This includes a variety of vegetarian and vegan lunches, dinners, and much more!



For questions, personalized advice, a quote or to register external catering,  
please contact us at [hospitality@jaarbeurs.nl](mailto:hospitality@jaarbeurs.nl)

With culinary regards,  
**Team Hospitality**

**JAARBEURS**