Getting Married at Thym By Parkzicht



Your most beautiful day at Thym!



Get married in an atmospheric and burgundian setting.

At Thym by Parkzicht, we have several options to completely take care of you on the day or take care of part of the wedding day.





WEDDING BY THYM

Are you looking for a location where you can organize the ceremony, drinks and dinner? Then you've come to the right place. We are happy to schedule an appointment to make a customized proposal.

Lunch

Are you looking for a location to enjoy your wedding lunch together with your guests? There are various options from high tea and sandwich lunch to our delicious Gourmandise menu.

Reception

Experience the most romantic reception at Thym. Welcome your guests in one of our private rooms or in our idyllic garden.



Dinner

A loving evening in burgundian spheres?

Enjoy a walking dinner, barbecue or our Gourmandise menu bookable in 3-, 4- or 5-course menu.

Would you like to organize everything with us or just a part of your day? We would love to get in touch with you. Ready to celebrate the most beautiful day at Thym? We are happy to explore all possibilities with you

CONTACT US

Thym by Parkzicht Alberdingk Thijmlaan 18 5615 EB Eindhoven www.thym.nl 040 211 48 88 | thym@hotelparkzicht.nl



Lunch

Smaller lunch menu This menu is composed of our guests' favorite dishes from the lunch menu. This way it is still possible to eat à la carte.

Sandwich lunch

Various sandwiches and breads, a cup of soup and a glass of fresh orange juice. 24.50 p.p. This lunch can be extended to the sandwich & salad lunch with delicious salads. 27.50 p.p.

Thym Lunch menu

Our lunch menu consists of 2 or 3 courses with two choices with each course. 2-courses | 34.5 3-courses | 39.5 BAR · RESTAURANT **THYM** BY PARKZICHT

Reception

classic appetizer

The classic appetizer is often chosen for various occasions. It is a combination of luxury crostini's and bittergarniture.

> 6 pieces p.p. | 9.- p.p. 12 pieces p.p. | 17.- p.p.

Amuse borrel

Een borrel in stijl vier je met onze amuse borrel. Een variëteit aan heerlijke huisgemaakt amuses.

3.5 per amuse Te bestellen vanaf 4 amuse per person.

Appiritivo borrel

This is a combination of our popular Thym Plateau and Plateau Hollande. It includes charcuterie, rillette of duck, fresh baguette, aioli, truffle cream, crumbled cheese, croquettes, olives, meloeskes and cornichons. We serve this on stylish planks on the table.

27.5 per platter

Dinner

Gourmandise menu

A menu featuring delicious seasonal produce. This menu changes every 3 months and can be ordered up to 30

people 3-courses | 44.5 4-courses | 52.-5-courses | 62.5

Chef's menu

Menu created by the Chef, from 30 persons. 3-courses | fore-head-after | 44.5 3-courses | fore-while-head | 52.-4-courses | starter-intermediate-head 62.5

Walking dinner

A walking dinner consists of 5 courses which can be enjoyed standing up. Perfect for catching up, celebrating or networking. To be reserved from 20 persons 52.5 p.p.

Barbecue

With nice weather you can enjoy a delicious barbecue on our terrace or in our beautiful garden. 3-courses | 48.-4-course | 55.-We light our barbecue for parties from 35 persons.