

# STRANDZUID

Event brochure 2023





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Strandzuid has several multifunctional locations, various outdoor areas and all the necessary facilities to organize successful and tailor-made events together with you as organizer! Besides that, our event team has built up a great amount of knowledge through facilitating over 300 events each year. The result of combining our experienced team and the carefully designed venue is an unforgettable experience at an unique event location in Amsterdam.

In this brochure you can find the capacity, prices and possibilities per location. The maximum capacity can be increased to 2500 persons when combining several locations (inside and outside).

- 1 **The Jetty Bar**
- 2 **The Boat House**
- 3 **The Water Terrace**
- 4 **The Restaurant**
- 5 **The Waterfront**
- 6 **The Beach House**
- 7 **The Playground**



# Location rent

## LOCATION RENT FROM APRIL TILL OCTOBER

The Jetty Bar	€ 950
The Boat House	€ 2950
The Water Terrace	€ 1250
The Restaurant	€ 4150
The Waterfront	€ 500
The Beach House	€ 1650
The Playground	€ 500

- \* For exclusive rental of the entire location, please contact our sales department.
- \* The location rent of 'The Restaurant' is excluding a minimum spend.
- \* The mentioned location rental prices are per daily period and excluding food, drinks, staff and entertainment.
- \* For a second consecutive half-day, 40% of the location rent will be charged

Daily period	Sunday – Thursday	Friday – Saturday
Morning/afternoon	07:00 - 16:00	07:00 - 16:00
Afternoon/evening	17:00 - 01:00	17:00 - 03:00





# The Jetty Bar

As soon as the weather allows it, it is time for drinks and barbecue at The Jetty; a bar (with its own kitchen) close to the water. This outdoor location will be partly covered by a stylish stretchtent and is the ideal place for teambuilding with colleagues, a birthday with your family or a Friday afternoon drink with friends/colleagues. The Jetty Bar has a covered capacity of 150 guests, but this can be extended in combination with the terrace of The Boat House.

## CAPACITY PER SETUP

Drinks or walking dinner	150
Sit down dinner (long tables)	80
Sit down dinner (round tables)	50
Buffet or BBQ	150
Theater	120



Click on the play button to see the atmosphere of The Jetty Bar

[click here](#)

# The Boat House

Our largest event venue is The Boat House, located on the water and next to the restaurant. This location has a warm atmosphere and by using glass in the design a perfect connection with the outside is created. The Boat House is in direct contact with the kitchen and has an own flexible bar and toilet group.

The maximum capacity of The Boat House is 300 persons. However, in combination with the accompanying terrace we can hold up to 500 persons. To create even more capacity it is possible to connect The Boat House with the Restaurant by removing the soundproof wall between both locations. The Boat House terrace can also be combined with The Jetty Bar.

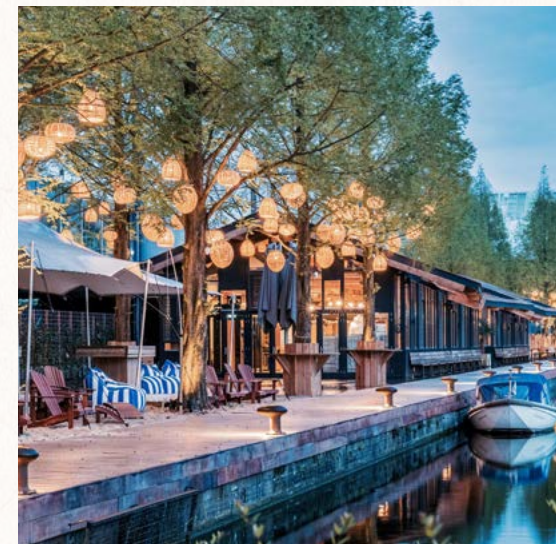
## CAPACITY PER SETUP

Party	500
Drinks or walking dinner	400
Sit down dinner (long tables)	150
Sit down dinner (round tables)	100
Buffet or BBQ	400
Theater	180



Click on the play button to see the atmosphere of The Boat House

Click here





# The Water Terrace

The newest addition to our venue; The Water Terrace! You walk across the water via the wooden deck to your exclusive location, a floating terrace on the water with a view on the Beatrix park. An unique location for drinks, dinners, silent disco or a (wedding) ceremony. The terrace is for the main part covered with a round parasol including heaters. The maximum capacity is 120 persons.

## CAPACITY PER SETUP

Drinks or walking dinner	120
Sit down dinner (long tables)	80
Buffet or BBQ	120
Theater	120



# The Restaurant

The Restaurant is located in the southern half of Strandzuid at the water. It is a spacious location with a private bar and modular furnishing. The Restaurant has a large terrace at the front and a terrace on the waterside which continues all the way to The Boat House. In the Restaurant, guests can enjoy lunch, dinner, and drinks during the sunny months. The menu is all about high quality dishes made with seasonal products that are recognizable for everyone.

## CAPACITY PER SETUP

Party	400
Drinks or walking dinner	350
Sit down dinner (long tables)	120
Sit down dinner (round tables)	80
Buffet or BBQ	350
Theater	150



Click on the play button to see the atmosphere of The Restaurant

Click here







# The Waterfront

Next to the entrance of Strandzuid and the Restaurant terrace you can find The Waterfront. The Waterfront is a covered location for drinks with a cosy stretch tent and a beautiful view over the water. It is a perfect place to have drinks or a barbecue with colleagues, friends or family. The food is served from the Beach Bar's kitchen. The maximum capacity of The Waterfront is 80 persons.

## CAPACITY PER SETUP

Drinks or walking dinner	80
Sit down dinner (long tables)	50
Buffet or BBQ	60



# The Beach House

The Beach House is located on the beachside of Strandzuid. It is an intimate space with a private bar for groups up to 150 persons. In combination with the spacious terrace, the maximum number of people can be increased to 250. The location has a typical summer atmosphere, with playful elements and lots of light. The terrace has a direct beach view and several parasols with heaters. The furniture has a standard layout with different seating areas, but can be adapted as desired.

## CAPACITY PER SETUP

Party	250
Drinks or walking dinner	200
Sit down dinner (lange tafels)	50
Sit down dinner (ronde tafels)	50
Buffet or BBQ	200
Theater	80

Click on the play button to see the atmosphere of The Beach House



Click here





# The Playground

The Playground is the place for relaxing drink parties. This location is on the beach itself, covered with a stretch tent, has a wooden floor and its own side entrance. Just like The Jetty Bar, The Playground is an excellent location for birthdays, graduation parties and other informal occasions with a summer character. The maximum capacity is 80 persons (covered) and the number can be increased in combination with a part of the beach (uncovered).

## CAPACITY PER SETUP

Drinks or walking dinner	150
Sit down dinner (long tables)	80



Click on the play button to see the atmosphere of The Playground



Click here

# Drinks from 40 persons

## National drinks package (unlimited)

Heineken draft beer, soft drinks, white wine, red wine, rosé wine, Dutch gin, vieux and Martini.

2 hrs	€	28,50
3 hrs	€	32,50
4 hrs	€	36,50
5 hrs	€	39,50
6 hrs	€	42,50

## International drinks package (unlimited)

Heineken draft beer, soft drinks, white wine, red wine, rosé wine, Dutch gin, vieux, Martini, rum, vodka, gin and whiskey.

2 hrs	€	34,50
3 hrs	€	39,50
4 hrs	€	44,50
5 hrs	€	48,50
6 hrs	€	52,50

## Welcome drinks

Prosecco per glass	€	7,50
Prosecco per bottle	€	37,00

Champagne per glass	€	11,50
Champagne per bottle	€	76,00

Cocktailbar (starting price per cocktail)	€	9,50
Juice bar (price per juice)	€	5,00
Coffee & tea buffet	€	7,50
Coffee, tea and sweet pastries		

If you choose for drinks based on consumption, we are compelled to charge personnel costs.

All prices are per person and excluding VAT.





## Breakfast from 40 persons

Our breakfast arrangements can be upgraded with smoothies, prosecco or chocolate rolls.



### Breakfast € 23,00

- Fresh baked luxury mini rolls
- Croissant
- Brie de Meaux and Beemster cheese
- Smoked chicken breast and smoked beef
- Marmalade and chocolate sprinkles
- Dairy butter
- Boiled egg
- Fresh fruit salad

### Breakfast deluxe € 26,00

- Fresh baked luxury mini rolls
- Croissant
- Chocolate bun
- Brie de Meaux and Beemster cheese
- Smoked chicken breast, smoked beef and ham
- Marmalade and chocolate sprinkles
- Smoked salmon
- Scrambled egg
- Fresh fruit salad

Expands your breakfast with different drink options, see page 12 of the brochure



## Lunch from 40 persons

Strandzuid serves bread from the local bakery. The lunch package can be expanded with warm items and/or homemade soups. We count 2,5 sandwiches per person.

### Sandwiches € 16,50

- Ciabatta with roasted beef, basil oil, lettuce and old Beemster cheese
- Brown sourdough with caprese, pomodori tomatoes and buffalo mozzarella
- Focaccia with smoked salmon and sauerkraut salad
- Panini with grilled vegetables, aragula and gorgonzola

### Soups € 6,00

Please choose one of the items below.  
The soup can also be served vegetarian.

- Thai coconut soup with shiitake, bean sprouts and curry oil
- Tomato soup with basil and mascarpone
- Pumpkin soup with truffle oil
- Tomato gazpacho with cucumber and herb oil (cold)

### Warm items € 6,75

Please choose one of the items below.

- Vegetarian quiche with ricotta and spinach
- Veal croquette or vegetarian croquette

### Snackbreak € 5,00

Please choose one item below:

- Banana cake
- Wrap of goat cheese, bell pepper hummus and grilled vegetables
- Sausage rolls or cheese buns

All prices are per person and excluding VAT.

\*If you have any wishes for a customized menu due to allergens or if you have a preference for vegan dishes, we ask a supplement of € 7,50 per person.

# Fingerfood from 40 persons

## Table garnish € 4,75

- Vegetable garden (crudité) with tomato yogurt dip
- Crispy corn and chickpea mix
- Truffle chips
- Smoked paprika crackers

## Dutch fingerfood € 9,50

Based on 6 items per person.

### Table garnish

- Old Amsterdam cheese with mustard
- Dutch cheese from Leiden
- Ox sausage
- Dutch liver sausage
- Amsterdam sour

### Warm items

- Bitterbal
- Mini cheese soufflé
- Shrimp croquette
- Mini frikandel

## Asian fingerfood € 9,50

Based on 6 items per person.

### Table garnish

- Katjang nuts
- Japanese peanut mix
- Wasabi nuts
- Seaweed crackers

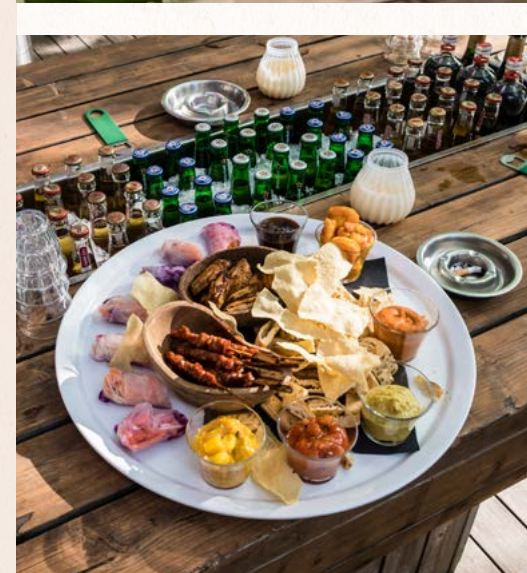
### Warm items

- Yakitori with soy sauce
- Fried chicken in panko wasabi crumble
- Chicken spring roll with hoisin sauce
- Samosa (vegetarian)

## Vegan fingerfood € 9,50

Based on 4 items per person.

- Thai green curry bite
- Mini wild mushroom croquette
- Mini vegetable croquette
- Vegan bitterbal



All prices are per person and excluding VAT.

\*If you have any wishes for a customized menu due to allergens or if you have a preference for vegan dishes, we ask a supplement of € 7,50 per person.



# Small bites from 40 persons

## Moodfood plateau

€ 14,50

Delicious snacks and different kinds of dips served on a large round platter with banana leaves. The plateaus are served per 10 people and the price is per person.

- Naan bread and papadum
- Tomato coriander chili dip
- Sambal dip (onion, garlic, tomato paste, ginger, chili and butter)
- Mango chutney
- Balinese drumsticks
- Prawns in yellow curry
- Spicy chicken skewers
- Dahl (lentil curry)
- Vegetable springroll

## Mini cone parade

€ 7,50

Delicious savory snacks served in a crispy cone. Choose two type option below.

- Bacilicum cone with salmon tartare, salmon egg and seaweed cracker
- Chili peper cone with prawn tartar and green apple gel
- Bacilicum cone with pesto mousse, tomato tartare and mozzarella
- Onion cone with tataki of beef tartar and horseradish cream
- Cheese cone with ham mousse and mustard cream

## Traditional bites

€ 11,00

Delicious fresh snacks served in cones, small glasses or on skewers. Choose four different items from the options below. The price is based on three items per person.

### Cold items

- Salmon, sauerkraut, potatoes and creamy mustard
- Roasted beef, Old Amsterdam cheese, hazelnuts and lamb's lettuce
- Mackerel with potato and herb oil
- Shrimp and surimi salad with apple and lime mayonnaise
- Cauliflower couscous, dried peach, tomato tartare and tarragon mayo (vegan)
- Caprese, roasted cherry tomato, mozzarella, basil and arugula (vegetarian)
- Tomato cucumber gazpacho (vegan)

### Warm items

- Prawn croquette with lime mayonnaise
- 'Baambrugse' pork belly toffee and pickled cucumber
- Salmon block roasted with herring caviar and lime
- Veal sausages, honey and tarragon
- Coconut herbal soup with enoki mushroom
- Potato pie with bell pepper

All prices are per person and excluding VAT.

\*If you have any wishes for a customized menu due to allergens or if you have a preference for vegan dishes, we ask a supplement of € 7,50 per person.

# Walking dinner

from 40 persons

A walking dinner with small dishes that are served sequentially. Choose from the dishes below depending on the number of courses chosen, where five courses are sufficient for a full meal. Please take the additional charges for mastic into account.

<b>Five courses</b>	€ 43,50
<b>Six courses</b>	€ 48,25
<b>Seven courses</b>	€ 52,00

## Regular walking dinner

- Beef tartare with capers, egg yolk cream and fried onions
- Salmon cerviche with mango, red pepper, coriander and pappadum
- Coconut herbal soup with enoki mushroom
- Gyoza with vegetables, pumpkin cream, bok choy and sesame soy sauce
- Fried sea bass with summer stew, arugula, olive and paprika couli
- House steak with smoked sweet potato cream, mini ratatouille and a mustard gravy
- Watermelon with mint couli, filo dough and yogurt sorbet

All prices are per person and excluding VAT.

\*If you have any wishes for a customized menu due to allergens or if you have a preference for vegan dishes, we ask a supplement of € 7,50 per person.

<b>Five courses</b>	€ 43,50
<b>Six courses</b>	€ 48,25
<b>Seven courses</b>	€ 52,00

## Vegan walking dinner

- Pad thai salad, spaghetti of vegetables, date-orange dressing, cashew nuts and radish
- Sashimi of vegan salmon with wakame, soy gel and wasabi crumble
- Coconut herbal soup with enoki mushroom
- Gyoza with vegetables, pumpkin cream, bok choy and sesame soy sauce
- Grilled vegan chicken breast with summer stew, arugula, olive and paprika couli
- An open mini wrap with grilled pumpkin, asparagus, fennel and beetroot hummus
- Watermelon with mint couli, filo dough and yogurt sorbet







# Streetfood walking dinner

from 40 persons

The chef recommends a minimum of five courses as the perfect amount.

## North America

- Cheeseburger, pickle, ketchup and crispy onion € 10,00
- Hot dog, chicken jalapeño cheddar sausage, smoked ketchup and crispy onion € 10,00
- Taco, beef, bell pepper, corn, tomato and jalapeño € 10,00

## South America

- Ceviche of raw marinated sea bass with red pepper, tomato, red onion, lime and avocado € 11,00

## Asia

- Bun Boa (steamed bun) filled with pulled pork, sweet and sour cabbage spring onion and crispy garlic (vegetarian available with pulled jack fruit) € 9,00
- Falafel with sweet and sour cabbage, carrot and herbal yogurt cream € 9,50

## Europe

- Fish & Chips, fried cod, fries, coleslaw green peas, remoulade, vinegar and lemon € 11,00

## Dessert

- Churros with white chocolate sauce € 7,00
- Pastéis de Nata (sweet pastry) € 7,00
- Baklava with pistachio nuts € 7,00



# Walking BBQ

from 40 persons

Standing dining with live cooking. For this menu there is live cooking with three types of barbecues, namely the Smoker, the Caveman and the BBQ ring. Take into account any additional costs for hiring mastic and that we have to charge extra kitchen staff per 50 people.

## Five courses

€ 49,95

## Six courses

€ 54,50

- Sashimi of watermelon, wakame, wasabi cream and soy gel
- Ceviche of sea bass, red pepper, tomato, red onion, lime, ginger and avocado
- Flat iron steak, smoked sea salt, celeriac mousseline, green asparagus and chimichurri (live cooking)
- Cod, fennel risotto, sweet potato and herb oil (live cooking)
- Brisket (cooked for 16 hours), roasted little gem and Hollandaise sauce (live cooking)
- Chocolate cake and caramelized pineapple (live cooking)

All prices are per person and excluding VAT.

\*If you have any wishes for a customized menu due to allergens or if you have a preference for vegan dishes, we ask a supplement of € 7,50 per person.

# BBQ from 40 persons

Our barbecue packages have been of fixed value for years. With your feet in the sand, a cold beer in your hand and the smell of barbecue, you will feel like you are on holiday in Amsterdam. You can choose from a basic, deluxe or excellent menu. Please take the additional charges for mastic into account.

## BBQ Basic

€ 42,00

### Warm dishes

- Chicken satay with peanut sauce
- Scottish Angus beef burger
- Beef merguez sausage
- Swordfish with salsa verde
- Roasted Roseval potato with rosemary and garlic

### Cold dishes

- Salad of tomato, cucumber, baby corn, red onion and celery
- Pasta salad, roasted vegetables, pine nuts and roasted cherry tomatoes
- Potato salad with garden herbs

### Side dishes

- Different types of bread
- Herbal dressing and mustard dressing
- Herb butter and aioli
- Tomato-onion-coriander salsa

### Vegetarian dishes

On request we serve the following vegetarian dishes

- Stuffed portobello with gorgonzola
- Vegan burger from Meatless Farm
- Mix of grilled vegetables

All prices are per person and excluding VAT.

\*If you have any wishes for a customized menu due to allergens or if you have a preference for vegan dishes, we ask a supplement of € 7,50 per person.

## BBQ Deluxe

€ 46,00

### Warm dishes

- Beef rump with sea salt and garlic
- Chicken sausage with jalapeno and cheddar
- Lamb chops with garlic and thyme
- Cod with lime and white wine
- Roasted Roseval potato with rosemary and garlic

### Cold dishes

- Salad of corn, kidney beans, tomato, red onion and red bell pepper
- Salad of lime, avocado, spring onion, red bell pepper and mesclun lettuce
- Greek salad with cucumber, feta, black olives and red onion
- Spinach salad with roasted cherry tomatoes

### Side dishes

- Different types of bread
- Herbal dressing and mustard dressing
- Herb butter and aioli
- Tomato-onion-coriander salsa

### Vegetarian dishes

On request we serve the following vegetarian dishes.

- Stuffed portobello with gorgonzola
- Vegan burger from Meatless Farm
- Mix of grilled vegetables





# BBQ

from 40 persons

## BBQ Excellent

€ 53,50

### Warm dishes

- Bavette with garlic and rosemary
- Beef Ribeye with sea salt and thyme
- Lamb rack with a green herb salsa
- Baked sweet potato with curry cottage cheese
- Grilled pumpkin

### Cold dishes

- Roseval potato salad with chives and crème fraîche
- Spinach salad with goat cheese, pomegranate and walnuts
- Salad of corn, quinoa, green asparagus, pumpkin seeds and roasted cherry tomatoes
- Salad of lime, avocado, spring onion, red bell pepper and mesclun lettuce

### Side dishes

- Different types of bread
- Herbal dressing and mustard dressing
- Herb butter and aioli
- Bearnaise sauce
- Tomato-onion-coriander salsa

### Vegetarian dishes

On request we serve the following vegetarian dishes.

- Stuffed portobello with gorgonzola
- Vegan burger from Meatless Farm
- Mix of grilled vegetables



All prices are per person and excluding VAT.

\*If you have any wishes for a customized menu due to allergens or if you have a preference for vegan dishes, we ask a supplement of € 7,50 per person.

# Buffets from 50 persons

A buffet with something for everyone. There is a choice between a vegan buffet or an Italian buffet. Please take the additional charges for mastic into account.

## Green Vegan € 42,00

### Warm dishes

- Roasted zucchini, eggplant, red bell pepper and red onion
- Yellow rice with green herbs
- Harissa sauce, grilled pumpkin, green olives, chickpeas, mint and coriander
- Stuffed bell pepper with a fennel coconut risotto
- Rosemary potatoes from the oven
- Yellow curry, potato, garden peas and noodles

### Cold dishes

- Tomato, cucumber, bell pepper, spinach salad and mustard dressing
- Couscous salad, grilled vegetables, dates, hazelnuts, mint and coriander
- Salad of green beans, lentils, chickpeas and pumpkin seeds in a yellow curry dressing
- Roasted beets, carrots and herb dressing
- Pad Thai salad, spaghetti of vegetables, date orange dressing, cashew nuts and radish

### Side dishes

- Bread from the local bakery
- Hummus
- Olive tapenade

### Desserts

- Apple pie
- Brownie
- Chocolate mousse
- Fresh fruit

All prices are per person and excluding VAT.

\*If you have any wishes for a customized menu due to allergens or if you have a preference for vegan dishes, we ask a supplement of € 7,50 per person.

## Italian Highlights

€ 43,00

### Antipasti

- Crostini, focaccia and country bread
- Olive tapenade, olive oil, sea salt and lemon pepper
- Marinated mushroom
- Artichoke heart with garlic and parsley.
- Linguini salad with lemon pepper, garlic and parsley
- Roasted tomato with mozzarella and arugula
- Silicilian white bean salad with lemon coriander and chilli
- Anchovies with onion
- Shrimp marinated in bell pepper and lemon
- Beef carpaccio with pecorino, arugula and olive oil
- Vitello tonnato, thinly sliced veal with tuna mayonnaise
- Various salamis, dried meat and sausages from Tuscany

### Secondi

- Swordfish in antiboise of tomato and black pasta
- Manzo stufato in Barolo sauce (Italian stew)
- Corn chicken with rosemary potatoes
- Scaloppina al masala (veal escalope)
- Grilled vegetables

### Vegetarian dishes

For vegetarians we serve the following dishes on request

- Ragout of mixed vegetables and noble yeast flakes.
- Risotto with various types of Italian cheese

### Dolci

- Tiramisu
- Panna Forta
- Panna Cotta
- supplement Italian cheeses

€ 2,50





# Sit down dinner regular

from 40 persons

We offer you the opportunity to choose between a regular or a vegan sit down dinner. Please make a choice from the dishes below depending on the number of courses. We can of course take vegetarian wishes and/or special dietary requirements into account. Please take the additional charges for mastic into account.

<b>Three courses</b>	€ 37,50
<b>Four courses</b>	€ 44,00
<b>Five courses</b>	€ 50,50

- Smoked salmon with prawns, sweet and sour cucumber, fennel and curry mayonnaise
- Red curry soup with shiitake, bean sprouts and herb oil
- Baked sea bass with pasta riso, pumpkin, spinach, dried tomato and garlic foam
- Fried beef bavette with rusti, asparagus and truffle gravy
- Dark chocolate panna cotta with amarena cherries and vanilla ice cream



# Sit down dinner Vegan

from 40 persons

We offer you the opportunity to choose between a regular or a vegan sit down dinner. Please make a choice from the dishes below depending on the number of courses. We can of course take vegetarian wishes and/or special dietary requirements into account. Please take the additional charges for mastic into account.

<b>Three courses</b>	€ 37,50
<b>Four courses</b>	€ 44,00
<b>Five courses</b>	€ 50,50

- Sashimi of watermelon with wakame, soy gel and wasabi crumble
- Red curry soup with shiitake, bean sprouts and herb oil
- Pasta riso, pumpkin, spinach, dried tomato and garlic foam
- Vegan steak with rusti, asparagus and truffle gravy
- Vegan brownie with coconut ice cream

All prices are per person and excluding VAT.

\*If you have any wishes for a customized menu due to allergens or if you have a preference for vegan dishes, we ask a supplement of € 7,50 per person.

# Desserts from 40 persons

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The finishing touch! Need something sweet for after the BBQ or dinner? Choose from the options below or enquire about other options.

## Dessert buffet

€ 15,25\*

- Latte macchiato
- Curd with orange and honey
- Lemon pie
- Chocolate mousse with crumble
- Zuppa Inglese

\*It is also possible to choose three items instead of five items. The price will then be €9,75 per person.

## Ben & Jerry's assortment (cups of 100 ml)

€ 5,75

## Ola assortment

€ 2,90



All prices are per person and excluding VAT.

\*If you have any wishes for a customized menu due to allergens or if you have a preference for vegan dishes, we ask a supplement of € 7,50 per person.



# Food concepts

Strandzuid works together with 'Meisjes met Smaak'. Choose our showpiece: The Oyster Girl, combine two cool sisters or go for a theme! Culinary entertainment at its best. The Taste Girls are mobile and interactive and conjure up the tastiest fresh flavor bombs in no time at all. From champagne to bitterballen, from macarons to pata negra ham. Taste girls can be deployed anytime and anywhere. Please find below the different options and starting prices. Please note, every request can be customized.



## Oyster girl

The Oyster Girl opens oysters live in front of your guests. The oysters are from David Hervé and will be served with lemon, pepper, vodka, vinaigrette & Tabasco. The price is based on one hostess with 150 oysters for two hours.

From € 687,50

## Pata girl

As an experienced cortadero, the Pata girl offers your guests delicious thin slices of Pata Negra ham. The Pata Negra (black leg) comes from Jabugo in Spain and is served with a delicious crostini for a crunchy bite. The price is based on one hostess with 150 servings for two hours.

From € 562,50

## Sushi girl

Everybody loves sushi! From the customized belt around her hips, the Sushi Girl serves her favorite sushi consisting of different types of hand rolls, nigiris and urumakis. The price is based on one hostess with 200 servings for two hours.

From € 950,00



## Table hostess

The table hostess serves your guests snacks, drinks and/or goodie bags from the customized table she is carrying around her. She is also great for welcoming and registering your guests. The price is based on one hostess for two hours, excluding snacks, drinks and/or goodie bags.

From € 262,50

## Appetizer experience

The hostess serves delicious appetizers from her customized belt. This concept is a real experience and guests will be amazed by the creative way of serving the appetizers. The starting price is based on one hostess for two hours, excluding appetizers.

From € 262,50

## Country experience

The hostess walks around and provides your guests organic snacks or drinks from a grass-lined wheelbarrow. This concept is a real experience and guests will be amazed by the creative way of serving. The starting price is based on one hostess for two hours, excluding drinks and snacks.

From € 262,50

All prices are per person and excluding VAT.

# Staff

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The prices below only apply if you choose to employ more staff than normally used by Strandzuid. Prices are based on an hourly rate with a minimum purchase of 4 hours. Any other services are on request.

<b>Manager</b>	€ 49,50
<b>Staff member</b>	€ 34,50
<b>Kitchen staff member</b>	€ 41,00
<b>Hostess</b>	€ 37,50
<b>Security</b>	€ 45,00
<b>Cloakroom staff member</b>	€ 34,50
<b>Cleaning/toilet staff member</b>	€ 34,50







# Light & Sound

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Strandzuid works with its own supplier of lighting, sound and presentation equipment: Music and Productions. Through this collaboration we can offer you a variety of audio-visual materials of high quality at a very competitive price. Do not hesitate to contact us for more information and/or a quote.



For inspiration, find some of the audio-visual equipment that we can provide (regardless of the number of people) below:

- Party with DJ set on stage and disco lighting in the room
- Presentation with wireless headsets and multiple screens
- Live broadcast of sports or presentation
- Atmospheric illumination of the rented space, (for example: the P1 Retro lamb)
- Acoustic sound system during dinner / drinks



Due to years of experience in event organisation, Strandzuid has built a wide range of entertainment possibilities. For any type of event, from summer parties to weddings and from network events to product launches, Strandzuid has a suitable DJ. Please contact us for more information.

Starting price (minimum of 4 hours):

**DJ** (from price, per hour) €175,00

**Technical support** (per hour) € 52,50



# Brand your event

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Make your event more professional than it already is and brand your company at your event!

<b>Designer</b> (per hour)	From € 50
<b>Photobooth</b> (minimum of 4 hours)	From € 1000
<b>Photographer</b> (per hour)	From € 150



# Style your event

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Style your event to the most beautiful location and make it an environment you will never forget!

<b>Flowers</b>	on request
<b>Balloons</b>	on request
<b>Overall styling via 'Myrthe Regelt Het'</b>	on request



# Entertain your event

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Entertain the visitors of your event and make memories they will never forget!

<b>Flyboard</b>	on request
<b>Games</b>	on request
<b>Canal cruises</b>	on request





# Route & Parking

Strandzuid  
Europaplein 22  
1078 GZ Amsterdam

T: +31 (0)20 61 68 660  
E: events@strand-zuid.nl  
W: www.strand-zuid.nl

## Public transport

Strandzuid is easily accessible by train (RAI station and Amsterdam Zuid station), the metro (line 52, stop Europlein) and tram (line 4, stop Europlein).

## From Amsterdam central station

1. Walk to the front of the station and walk to the metro station
2. Follow the signs for line M52 (blue line) in the direction of South
3. Drive along for 4 stops and then hop off at the Europaplein stop
4. Walk towards RAI Theater-Entrance F
5. At the end of the covered walkway you will find the main entrance of Strandzuid

## From Smsterdam Zuid station

1. Walk to Amsterdam South metro/train station
2. Follow the signs for line M52 (blue line) towards Noord
3. Hop off the next stop at Europaplein.
4. Walk towards RAI Theater-Entrance F
5. At the end of the covered walkway you will find the main entrance of Strandzuid



## Opening hours for events

Sunday to Thursday: 07:00 - 01:00 hrs  
Friday and Saturday: 07:00 - 03:00 hrs

## Car

At Strandzuid you can buy a parking ticket for €11,00 (including VAT) each per 24 hours. Follow the indicated signs towards P4 of RAI Amsterdam.

## A10 from The Hague

1. Take exit RAI-s109-s110-Rivierenbuurt
2. At the traffic lights, turn right towards s109-s110-RAI-Rivierenbuurt-Centrum
3. Take the left lane towards RAI Parking at the traffic lights
4. Turn left at the traffic lights towards RAI Parking
5. Follow the signs to P4 and park your car
6. Take exit F and follow the description below

## A10 from Utrecht

1. Take exit RAI-s109-Rivierenbuurt-Buitenveldert
2. At the traffic lights, turn right towards s109-s110-RAI-Rivierenbuurt-Centrum
3. Turn left at the traffic lights towards RAI Parking
4. Follow the signs to P4 and park your car
5. Take exit F and follow the description below

## From entrance/exit c and hall 10/11

1. Follow the signs to RAI Congress Centre-RAI Theater-Entrance F
2. At the end of the covered walkway you will find the main entrance to Strandzuid

# STRAND ZUID

Event brochure 2023



events@strand-zuid.nl  
+31 (0)20 616 8660