



ZUIDPOOL



WWW.ZUID-POOL.NL

**Celebrate
winter at
Zuidpool.**

Impression.



Welcome to Zuidpool in Amsterdam.

Between RAI Amsterdam and the Beatrixpark you'll find Zuidpool, a winter wonder world for events in the city. Zuidpool offers several venues for events with an authentic winter scenery, all with their own atmosphere, character and facilities.

Zuidpool is the winter venue of Amsterdam, where you can enjoy the authentic winter vibe during events. A venue of international standing, where you are welcome any time of the day to celebrate winter.

Events can be booked at Zuidpool from 15 October. Strandzuid will be completely transformed into Zuidpool, the same venue during summer. The same building, but with a different vibe.

Zuidpool is located within walking distance of Amsterdam RAI train station and close to the Beatrixpark. Because of our unique and close collaboration with the international convention centre RAI Amsterdam, we can offer even more options and we offer more capacity than in previous years. Whether it's a public event, a large convention, a fair, a dance event or a theatre show: the possibilities are endless.

In this brochure you will find more information about our different locations for events, their facilities and the opportunities related to catering and entertainment. We hope it provides sufficient inspiration for a unique winter event!



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Do you have any specific dietary requirements? No problem! Our kitchen team has the ability to customize your menu to any specific dietary requirements. The menu and prices depend on your specific needs. Please contact us, we are happy to help.

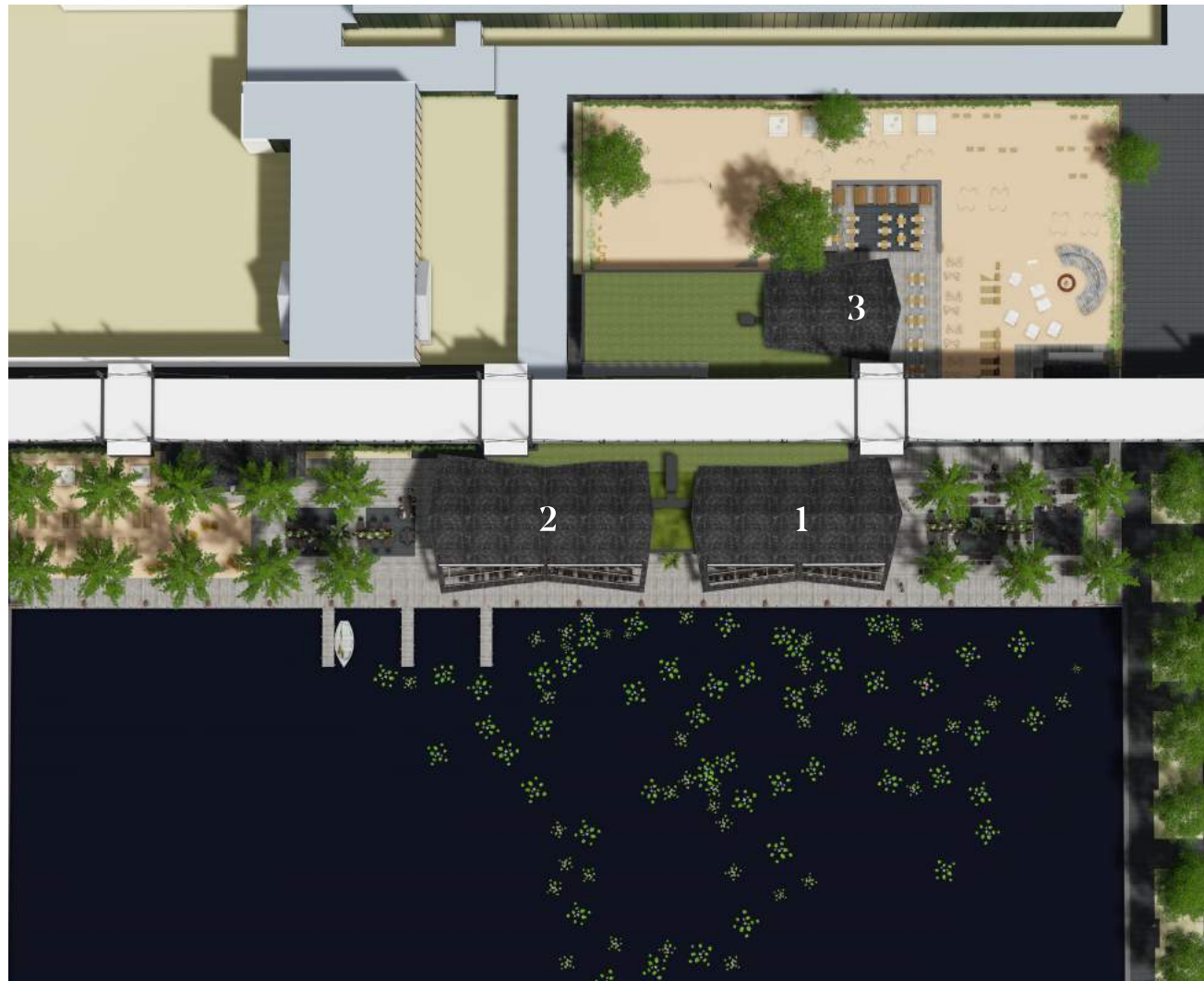
Do you wish to create your own menu? No problem! A composition based on a variety of items from the different packages are available on request. Prices depend on your specific needs. Please contact us: we are happy to help you.

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Map.



1. The Winter House
Capacity: 350
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2. The Mountain House
Capacity: 450
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Capacity: 150
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The Winter House.



Located on the waterfront in the southern half of the pavilion, The Winter House consists of a modern spacious room with a large bar and modular design.

The Winter House is suitable for larger indoor bookings up to 350 people (standing), benefitting from incredible views. The modular design allows for bespoke meetings and parties and the high quality menu is infinitely flexible, catering for all requirements. If necessary, the space can be combined with The Winter House, which doubles the capacity. We're happy to help you with the best setup for your wishes.



The Mountain House.



Our largest indoor venue for events is The Mountain House, located on the water next to the restaurant. The room has a warm atmosphere and makes use of the many door glass, A perfect link with the outside. The Mountain House has its own kitchen, a private bar and toilets.

The capacity of The Mountain House is 450 people. If necessary, the space can be combined with The Winter House, which doubles the capacity.



The Ski Hut.



The third location for events is The Ski Hut, located at the entrance of Zuidpool. It is an intimate space for groups up to 150 people, (standing) with its own bar and winter terrace.

Inside you'll experience a typical winter atmosphere, with playful elements and a warm interior. The furniture has a standard layout with several sitting areas, but can be adjusted as desired.

This space can be combined with other Zuidpool spaces to expand the capacity.



Rental fees.

The rent is calculated for each location can be found in the table.

Daily period	Sunday - Thursday	Friday & Saturday
Daily period 1	9:00AM- 4:00PM	9:00AM- 4:00PM
Daily period 2	5:00PM - 1:00AM	5:00AM- 2:30AM

Location	Oct.	Nov.	Dec.	Jan.	Feb.	Mar.
The Mountain House	€1950	€1950	€2750	€1950	€1750	€1750
The Ski Hut	€1150	€1150	€1450	€1150	€1150	€1150
The Restaurant	€1950	€1950	€2750	€1950	€1750	€1750
Zuidpool whole venue	€4500	€4500	€6250	€4500	€4000	€4000

All prices are per session, excluding Food & Beverage and excluding VAT.

For a second consecutive daily periode 20% of the rent will be charged.



Drinks.

PRICES ARE PER PERSON
AND EXCLUDING VAT

Drinks Package National

Unlimited Heineken draft beer, soft drinks, white wine, red wine, rose wine, Dutch gin, vieux, Jagermeister and Martini.

2 hours	23,00
3 hours	27,00
4 hours	31,00
5 hours	34,00
6 hours	37,00

Drinks Package International

Unlimited Heineken draft beer, soft drinks, white wine, red wine, rose wine, Dutch gin, vieux, Martini, Jagermeister, rum, vodka, gin and whisky.

2 hours	29,00
3 hours	34,00
4 hours	39,00
5 hours	43,00
6 hours	47,00

Welcome Drinks

Martini Prosecco	5,90 / 30,00
Laurent-Perrier Champagne	9,25 / 65,00

Martini Royale or Royale Rosato	7,00
Caipirinha lime or strawberry	7,50
Piña Colada, Mojito	7,50

Red Bull Twist	5,00
The Editions of Red Bull, with a fresh mix of mint, ice and soda water	

Mulled wine (warm)	3,75
Hot cocoa with whipped cream	3,50

Coffee & Tea

Illy coffee, tea and assorted cookies	4,85
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If you choose to pay for drinks based on consumption, we are compelled to charge personnel costs. Please contact us for more information.





Breakfast.



Burgundian Breakfast 19,50

Daily fresh baked luxury mini rolls
Croissants
Brie de Meaux and Beemster cheese
Smoked beef and roast beef
Marmalade and sugar sprinkles
Boiled egg
Fresh fruit salad
Fresh orange juice
Coffee and tea

Countryside Luxury Breakfast 22,50

Fresh baked luxury mini rolls
Croissants
Coffee Roll
Brie de Meaux and young Beemster
Roast beef, smoked beef and ham
Marmalade and chocolate sprinkles
Smoked Scottish salmon
Scrambled Eggs
Fresh fruit salad
Glass of champagne
Fresh orange juice
Coffee and tea

PRICES ARE PER PERSON
AND EXCLUDING VAT

Lunch.

PRICES ARE PER PERSON
AND EXCLUDING VAT

Farmer's Lunch Buffet

20,00

Available for groups with a minimum of 50 people.

Dark and white sandwiches with:

- Mature cheese, egg, tomato and cucumber
- Serrano ham, olive tapenade, spinach and tomato
- Roast beef, basil mayonnaise and parmesan
- Grilled chicken, avocado cream and spring onion
- Old Amsterdam cheese, sundried tomato cream, arugula
- Beef croquette

- Zucchini soup with curry cream

Mediterranean Lunch Buffet

23,50

Available for groups with a minimum of 50 people.

Dark and white sandwiches with:

- Brie de Meaux, arugula and apricot butter
- Carpaccio of range beef, basil oil, corn salad and Reypenaer cheese
- Classic vitello tonnato: veal, tuna palisade with olives
- Caprese with pomodori and mozzarella on brown sourdough
- Smoked salmon mustard mayo, sauerkraut salad
- Grilled ham with honey-mustard

- Forest mushroom quiche
- Pumpkin soup



Fingerfood.

PRICES ARE PER PERSON
AND EXCLUDING VAT

Traditional Snack Platter

9,50

Based on 8 items per person.

Old Amsterdam cheese, Leidse cheese
Liver sausage, beef sausage
Pickles, mustard

Dutch meat croquette
Shrimp croquette
Mini meat sausage
Cheese souffle



Oriental Fingerfood

12,50

Based on 8 items per person.

Wasabi nuts, Japanese nuts
Prawn crackers, soy sauce

Yakitori
Samosa
Kara aga
Duck spring roll
Prawns in panko

Mood Food

11,00

Delicious bites served on a large round plate. Price per person, can be ordered per 10 people, with a minimum of 30 people.

Candied dates, olives
Pasta with chickpeas, black olive tapenade
Bruschetta's, pides
Prawns with aioli
Kofta of minced lamb
Stuffed ham rolls
Manchego





Plates.



PRICES ARE PER PERSON
AND EXCLUDING VAT

Burgundian Plate 9,00

Peperpaté
Ox sausage
Serrano ham
Beemster cheese

Truffle mayonnaise
Marinated olives
Burgundian bread
Crostini

Antipasti Plate 9,00

Pastrami
Calf liver sausage
Spicy salami
Bleu de Wolvega

Sundried tomato tapenade
Burgundian bread
Crostini
Aioli

The platters are served per five people.

Small bites.

PRICES ARE PER PERSON
AND EXCLUDING VAT

Traditional Bites

9,50

Delicious fresh snacks on dishes, served in cones or on skewers. Five items per person.

Salmon, sauerkraut, potatoes, mosterdhangop
Pasture Beef, Old Amsterdam, hazelnuts, lamb's lettuce
Couscous, cauliflower, shrimps
Beets, herring, tarragon
Profiterole, eel mousse, apple

Pea soup, smoked trout, sausage roll
Stew croquettes, mustard
Burr Bruges buikspektoffee, pickled cucumber
Monkfish, anise mayonnaise
Veal sausages, honey, tarragon

Petit Fours

8,50

These are trendy open sandwiches, served on white plates. Based on three items per person. Please choose 4 preparations of the options below can be chosen. Available for groups with a minimum of 25 people.

- Veal, tuna, quail egg
- Smoked salmon, limoendip, dill and caviar Avruga
- Caprese with cherisetomaat and pico lino
- Gorgonzola, arugula, sundried tomatoes
- Smoked ribeye with abbey cheese
- Stellendam shrimps with chives and mustard dip
- Foie gras with candied apricots
- Grilled zucchini and provolone
- Carpaccio with pistachio butter and pecorino
- Lamb ham with grilled beet
- Mousse of tomato, red pepper and goat cheese
- Duck breast on red onion compote with truffle spread
- Eel in green
- Pepper mackerel with pumpkin chutney
- Smoked chicken, apple and black pudding



Walking dinner.

PRICES ARE PER PERSON
AND EXCLUDING VAT

FOR OUR CATERING OPTIONS, ADDITIONAL EXPENSES
FOR RENTAL EQUIPMENT MAY APPLY

Please also take into account additional costs for the hiring of mastic.

Five courses	38,50
Six courses	43,00
Seven courses	46,50

You can choose from the dishes below per course:

Course 1

Salmon tartare, pickled cucumber, wasabi

or

Rillettes of duck, shiitake

Course 2

Beef carpaccio, balsamic jelly, pancetta crisps

or

Terrine of rabbit, bacon, apricot, rabbit liver mousse

Course 3

Cauliflower truffle soup, bacon

or

Split pea Soup, beef stew

Course 4

Fried catfish, vegetables, peas, parmesan crisps

or

Stuffed pheasant, chestnut, grilled zucchini

Course 5

Weckpotje, salmon skewer, cream carrots, endive roll

or

Baked sea bream, pumpkin risotto, tarragon & poultry gravy

Course 6

Classic hash, pear, red cabbage, mashed potatoes

or

Deer stew, sprout stew, foie gras

Course 7

'Bread and butter' pudding, lemon curd

or

Cinnamon mousse, fried apple compote, rum & raisins ice cream





Winter Barbecue.



Winter BBQ 37,50

The flagship of Zuidpool, made with our favorite kitchen tool: the Smoker.

- Beef stew, rosemary gravy
- Brisket, chimichurri
- Marinated chicken
- Swordfish, lemon, garlic
- Baked potato, curry sour cream
- White bean salad, Brussels sprouts, red onion, beetroot, bacon, mustard vinaigrette
- Roasted vegetables salad, peppers, zucchini, eggplant
- Homemade Roseval potato salad
- Bread
- Garlic butter
- Aioli
- BBQ sauce

PRICES ARE PER PERSON
AND EXCLUDING VAT

FOR OUR CATERING OPTIONS, ADDITIONAL EXPENSES
FOR RENTAL EQUIPMENT MAY APPLY

Sit-down dinner.

PRICES ARE PER PERSON
AND EXCLUDING VAT

FOR OUR CATERING OPTIONS, ADDITIONAL EXPENSES
FOR RENTAL EQUIPMENT MAY APPLY

We have furniture for 120 seats. To increase the capacity, additional furniture needs to be rent. Please take additional costs into account.

Three courses	34,50
Four courses	39,50
Five courses	44,50

Appetizers

- Marbre of guinea fowl, duxel, balsamic jelly
- Rillete of duck leg, red onion compôte, sauerkraut bacon foam
- Wild boar fillet, salad of endive, apple, balsamic syrup
- Salad of wild mushrooms, grilled vegetables, nut dressing
- Smoked salmon, blinis, remoulade mascarpone, herring caviar

Second courses

- In tempura fried skate wing, lime mayonnaise
- Forest mushroom soup, garlic cream, morels cocoa
- Pumpkin soup, spicy curry cream
- Fried partridge breast, parsnip cream, truffle foam
- Duo of wild boar, croquette, knuckle of ham, cream of carrot, honey mustard sauce

Main courses

- Slow cooked deer stew, celeriac mousseline, red carrots
- Baked cod stew, pancetta, mustard gravy
- Fillet of duck, confit of duck, casollet of black lentils, onion, carrots, gravy
- Gnocchi, oyster mushrooms, onion, garlic, cream, arugula, truffle
- USA steak, polenta with Parmesan, green vegetables, red wine gravy

Desserts

- Tarte tatin of pear, caramel ice cream, pineapple chip
- Crème brûlée of cinnamon, walnut ice cream
- French toast, cranberry, cinnamon, curd
- Chocolate fondant, cherries
- Apple strudel, creme anglaise, vanilla cookie dough ice cream



Sit-down dinner.



Buffets.

PRICES ARE PER PERSON
AND EXCLUDING VAT

FOR OUR CATERING OPTIONS, ADDITIONAL EXPENSES
FOR RENTAL EQUIPMENT MAY APPLY

Winter Food Experience

39

Burgundian bread
Pepper butter
Pickles

Burgundy pâtés, hams, pickles
Winter salad, celeriac, celery, apple, chicken
Mesclun, green asparagus, pumpkin, roasted tomato, herb dressing
Brussels sprout salad, parsley, apple, beetroot, dried cranberries, red onion,
roasted hazelnuts, mustard vinaigrette
Celeriac soup, truffle

Deer stew, onions, grilled peppers, green beans, gingerbread
Grilled swordfish, pasta nero, beurre blanc
Beef stew, carrots, sjarlottjes, laurel
Guinea fowl, forgotten vegetables, tarragon
Fried mushrooms with green herbs
Ratte potatoes from the oven, parsley butter

Macaroons Bavarian cream, caramel sauce
Semolina, warm berry sauce
Apple strudel, vanilla sauce





Koek-en-Zopie



K&Z Experience 6,00*per item

The ultimate Dutch winter experiences comes directly to you from our kitchen. The price is per person per meal, excluding VAT.

Small preserving jars with:

- Kale, sausage, cracklings and gravy
- Hete bliksem with beef stew
- Stew with mustard and a meatball
- Hare pepper, mashed potatoes, red cabbage and apple
- Deer stew with vijfschaft (potato, apple, beans, carrot, onion)
- Fries, beef stew, fried onion rings
- Pea soup with smoked sausages, black pudding cracklings

* as a replacement for a meal we advise to order at least 4 items per person.

FOR OUR CATERING OPTIONS,
ADDITIONAL EXPENSES
FOR RENTAL EQUIPMENT MAY APPLY

Food Concepts.

PRICES ARE
EXCLUDING VAT

FOR OUR CATERING OPTIONS, ADDITIONAL EXPENSES
FOR RENTAL EQUIPMENT MAY APPLY

Oyster Girl

starting at 530,00

The Oyster Girl opens fresh oysters for your guests live. Fares based on one girl for two hours, with 150 oysters.

Pata Negra Girl

starting at 675,00

As an experienced cortadero the Pata Negra Girl provides your guests with delicious thin slices of Pata Negra ham. Fares based on one girl for two hours, with 150 portions.

Sushi Girl

starting at 895,00

From the leash around her hips the Sushi Girl can prepare a mix of different types of sushi in a simple way for your guests. Fares based on one girl for two hours, with 200 sushi.

Table Lady

645,00

The Table Lady serves your guests snacks, drinks and / or goodie bags over the table that she wears around her. The table lady is also very suitable for welcoming and registering your guests. Price indication based on one girl for two hours.

Other concepts

prizes on request

We can design any kind of food concept for your wishes. For example, think of a Brulee Girl especially for your Christmas buffet, or a Champagne Girl serving drinks at your festive New Years reception. Please ask our service team for more information about the many options.





Staff.



Prices below are based on hourly rate.
Other services on request.

Manager	47,50
Waiter	27,50
Kitchen assistant	27,50

Above rates only apply if you choose to make use of more staff than the standard used by Strandzuid.

Hostess	37,50
Security staff	40,00
Cleaning lady	28,50
Cloakroom assistant	28,50

Due to years of experience in event organisation, Zuidpool has built up a wide range of entertainment possibilities. For any type of event, from winter parties to wedding and from networking events to product launches, Zuidpool has a suitable DJ. Please contact us for more information.

DJ	125,00
Technician	39,50

PRICES ARE PER HOUR
AND EXCLUDING VAT

Light & Sound.

Zuidpool 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!

If you decide to use light and audio equipment, it is mandatory to hire this at Zuidpool, because we comply with all Dutch laws and restrictions.

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, projector and multiple screens
- Live broadcast of sporting or presentation
- Atmospheric illumination of the leased land
- Acoustic music system during dinner
- Silent disco

