

STRANDZUID



WWW.STRAND-ZUID.NL

**Welcome to
the beach of
Amsterdam.**



Welcome to Strandzuid Amsterdam.

Between RAI Amsterdam and the Beatrix Park you'll find Strandzuid, a city beach that opened in Spring 2017. Strandzuid consists of a large complex which is home to a restaurant and multiple locations for events, each with their own unique atmosphere, characteristics and facilities.

Strandzuid is the summer venue of Amsterdam, where you can enjoy a craft beer on the terrace, dinner in the restaurant or a business event in one of the separate areas. A venue of international standing, where you are welcome any time of the day to celebrate summer.

Events can be booked from 1 April, the restaurant will open its doors in May.

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 summer event!

WWW.STRAND-ZUID.NL

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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.

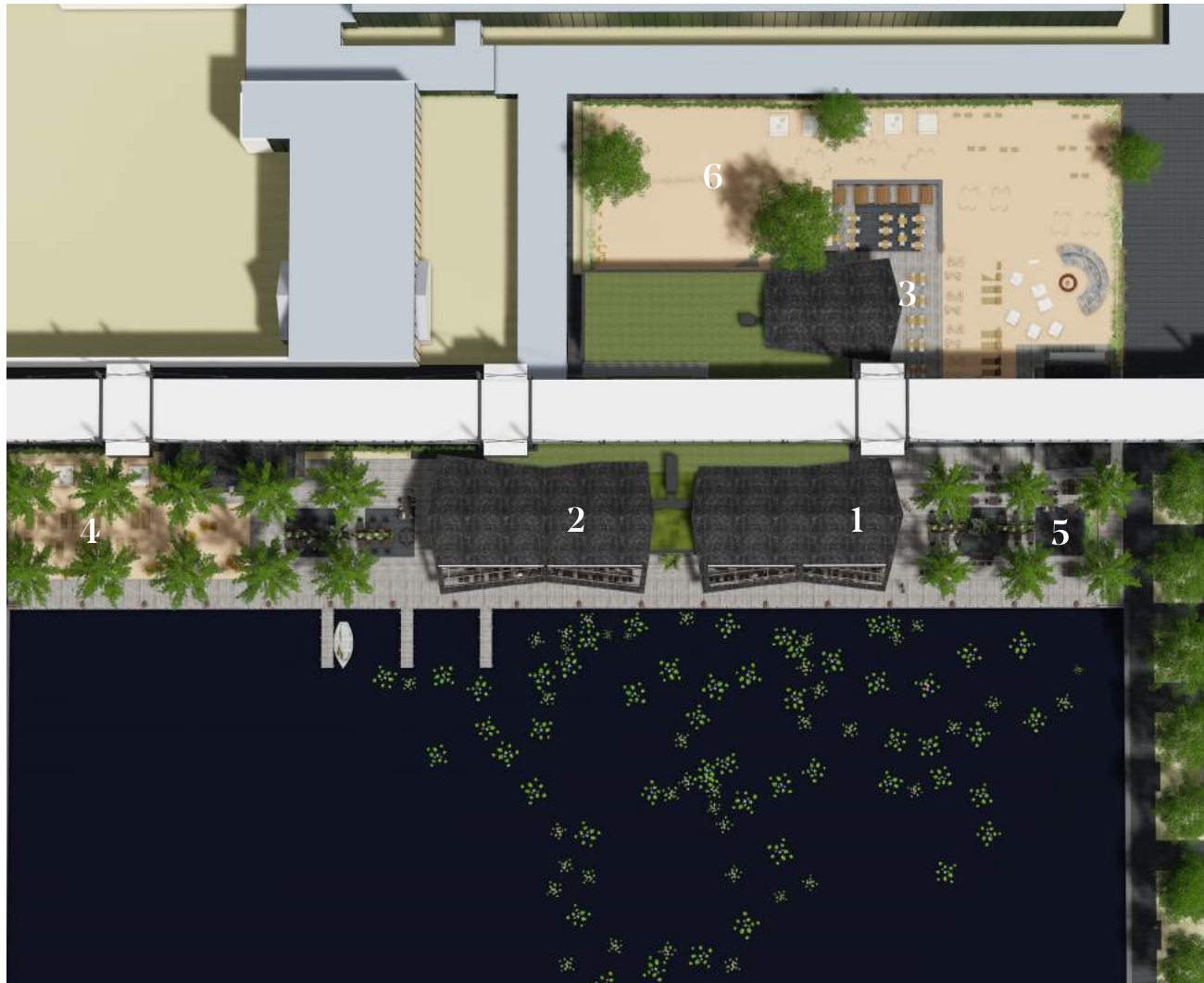
Do you wish to create your own menu? No problem! A composition based on a variety of items from the different packages are available on request. Prices depend on your specific needs. Please contact us: we are happy to help you.

Strandzuid
Europaplein 22
1078 GZ Amsterdam

T: +31 (0)20 616 86 60
E: events@strand-zuid.nl
W: www.strand-zuid.nl



Map.



1. The Restaurant
Capacity: 350
Terrace: 850
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2. The Boat House
Capacity: 350
Terrace: 700
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3. The Beach House
Capacity: 150
Terrace: 300
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4. The Jetty Bar (strech tent)
Capacity: 150
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5. The Beach Bar
Capacity: 100
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6. Playground

It is possible to combine multiple locations to increase the capacity to a max of 2000.



The Restaurant.



Located on the waterfront in the southern half of the pavilion, The Restaurant consists of a modern spacious room with a large bar and modular design. The Restaurant has a large terrace on the banks of the Beatrix Park pond.

The restaurant is suitable for larger indoor bookings which also require outdoor space, both 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.

CAPACITY PER LAYOUT

Reception: 350
Inclusive terrace: 800
Incl. possibility to cover with tent

Theatre: 200
U-Shape: 80
Cabaret: 100

Watch the video at:
strand-zuid.nl/TheRestaurant



The Boat House.



Our biggest indoor event venue is The Boat House, located on the waterfront next to The Restaurant. The space has a warm, open atmosphere and uses a lot of glass, a perfect link with the outside. The Boat House is in direct contact with the kitchen for large seated meals and has its own bar and toilets for a more exclusive feel.

The indoor capacity of The Boat House is 350 people, but in combination with its terrace this can be increased easily. If necessary the Boat House can be adjoined to The Restaurant to instantly double the indoor capacity for an impressive large-scale event. As always, we are very flexible and can also format the Boat House for smaller more intimate parties or morning meetings.

CAPACITY PER LAYOUT

Reception: 350
Incl. terrace: 700
Incl. possibility to cover with tent

Theatre: 200
U-Shape: 80
Cabaret: 100

Watch the video at:
strand-zuid.nl/TheBoatHouse



The Beach House.



The second room for events is The Beach House, located at the entrance of The Beach and surrounded by stunning beach scenery. Set away from the busier main structures and with its own bar and terrace, this is a more relaxed and comfortable space for groups of up to 150 people.

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

CAPACITY PER LAYOUT

Standing reception: 150

Incl. terrace: 300

Incl. possibility to cover with tent

Theatre: 80

U-Shape: 35

Cabaret: 50

Watch the video at:
strand-zuid.nl/TheBeachHouse



The Jetty Bar



As soon as the weather allows it, it is time for get-togethers and barbecues at The Jetty; a beach (and kitchen) by the water. This outdoor space for events will be partially covered with an elegant tent and is the ideal place for team building with colleagues, birthday parties and Friday afternoon get-togethers with friends.

The Jetty has a roofed capacity of 150 guests. Of course, the outdoor area for events can also be included in the Boat House area.

CAPACITY PER LAYOUT

Standing reception: 150

Theatre: 80

Watch the video at:
strand-zuid.nl/TheJettyBar



The Beach Bar



Next to the terrace of the restaurant and the beach at The Beach House, The Beach Bar is located; an outdoor venue with a standalone bar and kitchen. Just like The Dock Bar, The Beach Bar is perfect for vrijmibo's, birthdays, graduation receptions and other informal affairs. Lying on the beach, this is the place to get your drinks and snacks. The bar is surrounded by large high tables which can be used for receptions.

CAPACITY PER LAYOUT

Standing reception: 200

Watch the video at:
strand-zuid.nl/TheBeachBar



The Playground



Finally, The Playground is the place for relaxation by exertion. As the name suggests this is a playground, but for all ages. Unwind with a game of table tennis, a table soccer tournament with friends, play volleyball during a company event or play shuffleboard with the kids; it's possible at The Playground.

Watch the video at:
strand-zuid.nl/ThePlayground



Rental fee.

The rental fee for each space can be found in the table below. It is also possible to rent Strandzuid Exclusive. No location rent is charged for events in the Beach Bar area.

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

Location	April	May	June	July	Aug.	Sept.	Oct.
The Boat House	€1950	€2250	€2750	€2750	€2250	€2750	€1950
The Beach House	€1150	€1250	€1450	€1450	€1250	€1450	€1150
The Restaurant	€1950	€3950	€3950	€3950	€3950	€3950	€1950
The Jetty Bar	-	€550	€750	€750	€550	€750	€550
The Beach Bar	€0	€0	€0	€0	€0	€0	€0
Strandzuid entirely	€8450	€8450	€8450	€8450	€8450	€8450	€8450

The rental of The Restaurant includes a revenue guarantee which is not included in the rental fee.

The Beach Bar is not for exclusive hire. All prices are per daily period, excluding Food & Beverage and excluding VAT.

For a second consecutive daily periode 40% 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 and Martini.

2 hours	23,50
3 hours	27,50
4 hours	31,50
5 hours	34,50
6 hours	37,50

Drinks Package International

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

2 hours	29,50
3 hours	34,50
4 hours	39,50
5 hours	43,50
6 hours	47,50

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
Gin Tonic, Mojito	7,50
Red Bull Twist	6,00
The Editions of Red Bull, with a fresh mix of mint, ice and soda water	

Coffee & Tea

Illy coffee, tea and assorted cookies	5,00
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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.

Breakfast, luxury breakfast; everything is possible. We have 2 choices that can be extended with smoothies, chocolate rolls or toast.



Breakfast 20,50

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

Breakfast Deluxe 23,50

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

PRICES ARE PER PERSON
AND EXCLUDING VAT

Lunch.

PRICES ARE PER PERSON
AND EXCLUDING VAT

Sandwiches

14,50

You want a tasty, stylish sandwich. Choose from our possibilities below. This arrangement can be extended with a soup or other hot item of choice. One-and-a-half sandwich equals one full lunch. We use bread from the local baker. You could order lunch from 25 people.

- Brown sandwich with Reypenaar cheese and cream of sundried tomatoes
- Sunflower seed bread with lamb ham, spinach and butter of mustard
- Ciabatta with beef, basil oil, corn salad and old Beemster cheese
- White bread with Brie de Meaux, arugula and apricot butter
- Classic Vitello Tonato; veal, tuna palisade with olives
- Caprese; pomodori tomatoes and mozzarella on brown sourdough
- Focaccia with smoked wild salmon and sauerkraut salad
- White sandwich with smoked ribeye, abbey cheese and mesclun
- Panini with grilled vegetables, arugula and gorgonzola
- Brown sourdough with smoked chicken, tomato and avocado cream
- Waldkorn bread with egg, smoked ham, mustard and fried bacon
- Cheese, tomato, cucumber, lettuce, egg, watercress and cucumber spread on a baguette

Soups

4,50

- Cauliflower celeriac soup with smoked eel and Dutch shrimps
- Thai oriented pea soup with coconut foam
- Tomato minestrone with lamb
- Zucchini soup with smoked trout

These soups can also be served vegetarian.

Hot items

5,50

- Vegetarian quiche with ricotta and spinach
- Filo pastry filled with grilled peppers, onion, feta and chicken thigh
- Wrap with warm filling of lamb stove, garter and potato
- Classic minced meat of veal with coriander
- Calf croquette
- Shrimp croquette



Fingerfood.

PRICES ARE PER PERSON
AND EXCLUDING VAT

Table snacks

3,25

Available for groups with a minimum of 10 people.

- Vegetables with a tomato yoghurt dip
- Marinated olives
- Truffle crisps
- Saltened edible paper

Dutch Fingerfood

7,50

Based on 6 items per person.

- Old Amsterdam cheese with mustard
- Leyden cheese
- Ox sausage
- Liverwurst
- Dried sausage from Drenthe
- Dutch meat croquettes
- Cheese rolls
- Shrimp croquettes
- Mini sausage rolls

Asian Fingerfood

9,50

Based on 4 items per person (besides table snacks).

- Table snacks
- Katjang nuts
- Rice crackers
- Wasabi nuts
- Seaweed crackers
- Yakitori with soy sauce
- Fried chicken in panko wasabi crumb
- Beef loin with spring onion, soy sauce and garlic crisps
- Duck spring roll with hoi sin sauce
- Samosa



Fingerfood.

PRICES ARE PER PERSON
AND EXCLUDING VAT

Moodfood

12,50

Asian plateau with banana leaves:

- Naan bread with papadum

Different types of dishes/trays with:

- Tomato coriander chilidip
- Sambaldip (onion, garlic, tomato puree, ginger, chili and butter)
- Mango Chutney
- Balinese drumsticks
- Prawns in yellow curry
- Spicy chicken skewers
- Dahl (lentil curry)
- Vegetable spring rolls rolled in rice skins (cold)

Can be ordered per 10 people.



Barbecue.

PRICES ARE PER PERSON
AND EXCLUDING VAT

Basic

35,50

With your feet in the sand, a cold beer in your hand and the smell of barbecue, you'll feel like you are on holiday in Amsterdam. Available for groups with a minimum of 25 people.

- Chicken satay with peanut sauce
- Scottish Angus beef burger
- Beef merguez sausage
- Skewer prawns with salsa verde
- Roseval baked potato with rosemary and garlic
- Salad of tomato, cucumber, baby corn, red onion and celery
- Pasta salad, roasted vegetables, pine nuts, roasted cherry tomatoes
- Potato salad with herbs
- Mesclun with croutons
- Fresh breads
- Herb dressing, mustard dressing
- Spicy tomato sauce
- Garlic butter
- Aioli

Deluxe

38,50

This is a more elaborate version, with a wider flavor palette for you and your guests. Available for groups with a minimum of 25 people.

- Beef Rump with sea salt and garlic
- Rosario spicy chorizo sausage
- Rump steak of lamb with mint, onion and garlic
- Cod with lemon and white wine
- Baked Roseval potato with rosemary and garlic
- Salad with corn, kidney beans, tomato, red onion and red pepper
- Salad of lime, avocado, spring onion, red pepper and mesclun
- Greek salad with cucumber, feta, black olives and red onion
- Spinach salad, roasted cherry tomatoes
- Fresh breads
- Herb dressing, mustard dressing
- Garlic butter
- Tomato-onion-cilantro salsa
- Gremolata
- Aioli





Barbecue.



Super Deluxe 43,50

Our meat and fish dishes are served in a tranche. Available for groups of 25 people.

- Beef ribeye, garlic, thyme, rosemary
 - Veal in gravy
 - Rack of Berkshire pork, homemade BBQ sauce
 - Swordfish fillet, red pepper, herb oil
 - Baked Roseval potato with rosemary and garlic
 - Fresh corn on the cob
 - Mesclun, croutons and grilled peppers
 - Red lentil salad with green beans, chickpeas, coriander and mustard dressing
 - Roseval potato salad with chives and crème fraîche
 - Salad with green asparagus, grilled squash, roasted cherry tomatoes, goat cheese and roasted quinoa
 - Fresh breads
 - Herb dressing, mustard dressing
 - Garlic butter
 - Tomato-onion-cilantro salsa
 - Gremoulata
 - Aioli
-



Barbecue.



Excellent

48,50

Our meat and fish dishes are served in a tranche. Available for groups of 25 people.

- Bavette, garlic, rosemary
 - Black tiger prawns, garlic and red pepper
 - Beef Ribeye, sea salt, thyme
 - Lamb rack, green seasoning salsa
 - Puffed sweet potato, cottage cheese curry
 - Grilled pumpkin
 - Roseval potato salad with chives and crème fraîche
 - Spinach salad, goat cheese, pomegranate, walnuts
 - Fresh corn salad, quinoa, green asparagus, pumpkin seeds, roasted cherry tomatoes
 - Salad of lime, avocado, spring onions, red peppers and mesclun
 - Fresh bread types
 - Herb dressing, mustard dressing
 - Herb butter
 - Tomato onion-coriander-salsa
 - Béarnaise sauce
 - Aioli
-

Sit-down dinner.

PRICES ARE PER PERSON
AND EXCLUDING VAT

We offer you the opportunity to put together a menu of dishes from our regular menu. You can offer your guests a maximum of two choices each course; please let us know the options 5 days in advance.

Of course we take into account wishes of vegetarian and special diets.

Available for groups with a minimum of 25 people.

Two courses	28,50
Three courses	34,50
Four courses	40,50
Five courses	47,00

Starters

- Salad of chicory, scallops and dried ham with balsamic glaze
- Thinly sliced veal with a cream of tuna and extra virgin olive oil
- Beef carpaccio with arugula, pecorino, pistachio dressing and duck liver
- Thinly sliced tuna with wakame pappadum-cucumber salad and wasabi
- Goat's cheese cream, candied beetroot, beetroot structures, truffle and rocket

Soups

- Cappuccino of spinach with a skewer of prawns
- Creamy tomato soup with basil and gorgonzola crostini
- Carrot-coriander soup with fritters of olives and pancetta

Main courses

- Classic steak bordelaise with frittata, grilled vegetables and truffle paper
- Cod roasted on the skin, with quinoa, sweet potato and peas cream
- Veal and sweetbreads on a stew of wild spinach and dried tomatoes
- Sea bass fried on the skin with potatoes, grilled fennel and poultry gravy
- Wild salmon (slow cooked in vanilla and bay) with quinoa, zucchini and fennel

Desserts

- Curd with macadamia nuts and honey, with lavender and apricot compote
- Soup of pineapple and a crème brûlée with cloves
- Sake sabayon, oriental fruit with a coulis of mango, sesame and coriander
- Trilogy of orange granita and tarragon
- Classic tarte tatin



Streetfood.

PRICES ARE PER PERSON
AND EXCLUDING VAT

Small dishes that will be served sequentially. Five dishes are sufficient for a complete meal. Price is per person per dish. Choices apply to the entire group.

Buns

Lobster, avocado, tomato salsa, coriander and crispy Quinoa	8.50
Spicy veal sausages, piccalilly, pancetta and onion compote	7.50
Spicy lamb sausages, Harissa, yoghurt, sweet and sour curry cucumber, cinnamon and celery leaf	6.50

Burgers

Beetroot burger with grilled apple, onion compote, horseradish cream	8.50
Double cheeseburger, pickle, ketchup and crispy onion	8.50

Tortilla (Mexico)

Chili con carne, crème fraîche, cheddar, jalapeño peppers	7.50
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Bun Boa (Vietnam)

Steam bread filled with pull pork, sweet and sour cabbage, spring onion and crispy garlic	7.50
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Bo Bia (Vietnam)

Spring rolls of rice paper with a filling of sweet and sour cabbage, carrot, cucumber, mint and chicken with soy-ginger sauce (Vega is also optional)	7
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Falafel (Lebanon)

Crispy fried chickpeas balls with carrot, red onion, celery, garlic and a sauce of red peppers	7
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Seekh kebab (India)

Chicken mince skewers with cumin, kummel, ginger and raita (dip of yoghurt, coriander, cucumber, mint and garlic)	6.50
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Choripan (Argentina)

Chorizo sausages served on a baguette with chimichurri (sauce based on pasley, garlic, onions, tomato, olive oil)	8.50
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Ceviche de Pescado (Peru)

Raw marinated sea bass with red pepper, tomato, red onion, lime and avocado	9.50
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Tartaar Mrij (The Netherlands)

Steak tartare with red onion, egg, pickle and homemade mayonnaise	7.50
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Fish & Chips (Groot Brittannië)

Cod fillet with fries, coleslaw, green peas, remoulade sauce, vinegar and lemon	9.50
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Tom Yam (Thailand)

Spicy soup with king prawns, lime leaves, coriander and mushrooms	6.50
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Jacked Potato (Great Britain)

Baked potato with smoked mackerel, pasley, chives, cheddar, horseradish	5.50
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Walking dinner.

PRICES ARE PER PERSON
AND EXCLUDING VAT

Small dishes that will be served sequentially. Five dishes are sufficient for a complete meal. Price is per person. Dishes must be taken per group. Available from 25 people.

Five courses	39,00
Six courses	43,50
Seven courses	47,00

Starters

- Croquettes made of calf's cheek with truffle mayonnaise
- Roasted scallops with crustacean oil and fennel foam
- Crispy lasagne made of lamb ham, spinach, mozzarella with tomato oil
- Lightly roasted sesame tuna with cucumber-wakamé salad, wasabi crème and sesame oil
- Thinly sliced sea bass ceviche with lime, chilli and coriander
- Duck liver with barola glaze and a petitfour of sweet and sour sauerkraut
- Carpaccio of pasture beef, corn lettuce, old Beemster and pistachio dressing
- Pannacotta of cauliflower with salmon, sea water jelly and avruga caviar

Soups

- Orange-tomato soup with coriander oil and bacon and mussels
- Bouillabaisse a la minute, with a crostini and rouille

- Yellow curry soup with croutons of naan bread and a tandori monkfish skewer
- Pea soup with Dutch shrimps, coconut foam and cocoa
- Onion soup with Jopen beer and gorgonzola croutons

Main courses

- Grilled sea bass on roasted vegetables, gnocchi, chorizo and gremoulata
- Thinly sliced veal tenderloin topped with arugula and pecorino
- Quail, puffy potato, candied leek with morel gravy
- Soft shell crab with a chutney of mango and pepper
- Duck with foccacia, pumpkin and roasted Roseval
- On the skin fried salmon brandade with fennel and lime beurre
- Tuna Niçoise with fried anchovies and bell pepper gravy
- Watercookery from Gent in a wreck jar

Desserts

- Lemon tart with sorbet of bitter chocolate
- Soup of red fruit, mascarpone cream, basil and balsamic glaze
- Gorgonzola ice cream with crispy gingerbread
- Creamy epoisses with lavender honey
- White chocolate mousse and a tart of mango, chilli and sesame
- Chocolate mousse, brownie and orange biscuit with tarragon
- Classic crème brullee with lemon grass en cocos ice cream



Buffet.

PRICES ARE PER PERSON
AND EXCLUDING VAT

Italian Highlights

38,50

This buffet is based on the delicious Italian cuisine. The assortment can always be adjusted to your wishes. Available from 50 people.

We always serve:

- Crostini's, foccacia
- Farmer bread
- Extra virgin olive oil
- Sea salt, lemon pepper
- Olive tapenade

Antipasti insalata

- Marinated forest mushrooms with balsamic vinegar
- Artichoke salad with garlic, sage and arugala
- Linguini salad with lemon pepper, garlic and parsley
- Salad made of roasted tomatoes with buffalo mozzarella and arugala
- White bean salad sicilian style with lemon, coriander and red pepper

Antipasti Pesce

- Thinly sliced raw tuna with capers, olive oil and citrus dressing
- Gamba's marinated with peppers, lime and parsley
- Anchovis with spring onion

Antipasti di carne

- Traditional carpaccio with pecorino, arugala and olive oil (with truffle and duck liver)
- "Vitello tonato" -> Fillet of veal with tuna in a new look but still classic
- Various salami's, meats and dried sausages from Tuscany and Emilia Romagna

Warm dishes

- Swordfish filet antiboisse on black pasta
- Sea bass, spinach, basil and black olives
- Manzo stufato in red wine
- Guinea fowl with rosemary potatoes and prosciutto
- Scalopina al masala
- Grilled vegetables

Vegetarian (1 item is optional)

- Stuffed red peppers with risotto Milanese
- Potato mushroom lasagna
- Grilled zucchini stuffed with vegetable grout

Dolces

- Italian cheeses (Provolone, Gorgonzola, Taleggio, Pecorino, Parmesan)
- Panna cotta
- Tiramisu of mascarpone and long fingers (Dutch cookies)
- Cantucini cookies with vino Santo





Buffet.



Le Market

33,50

An organic buffet available for groups with a minimum of 25 people.

- Farmer's brown bread
- Molenaars bread
- Farmer's butter
- Garlic dip

Cold

- Tomato, cucumber, red bell pepper, from the west
- Spinach salad with black pudding and old Beemster cheese
- Classic Waldorf with turkey and quail eggs
- Thinly cut beef with Roman lettuce and Zaanse mustard vinaigrette
- Large shrimps marinated in sweet and sour vinegar

Warm

- Wild salmon on black rice with choron sauce
- Veal with laurel and licorice gravy
- Stew with potatoes and fried onions
- Chicken with wine in a wreck jar
- Glazed green vegetables

Dessert

- Organic cheese sandwich with nut bread
 - Chocolate mousse with a crumble of mixed nuts
 - Pear-apple salad with honey and tarragon
-



Dessert.



A sweet end of a delicious meal? Our ice cream range gives your guests that real summer feeling! It is also possible to rent a full Dutch poffertjes stall.

Ben & Jerry's Ice cream € 4,75

OLA Assortment € 2,65

Dutch poffertjes stall Price on request

Food Concepts.

PRICES ARE
EXCLUDING VAT

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 and is excluding finger food.

Appetizer Girl

525,00

A hostess serves delicious appetizers from her belt. This concept is a feast for the eye. Your guests will be amazed by the creative way the appetizers are presented. Fares based on one girl for two hours.





Staff.



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

Manager	49,50
Waiter	29,50
Kitchen assistant	29,50

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

Hostess	37,50
Security staff	42,50
Cleaning lady	27,50
Cloakroom assistant	27,50

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

DJ	129,50
Technician	41,50

PRICES ARE PER HOUR
AND EXCLUDING VAT.

Light & Sound.

PRICES ARE
EXCLUDING BTW



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



Polaroids.



We also have an extra facility at your disposal to make an even more successful event, an event to never be forgotten! Down below you can see the prices of the polaroids facility:

100 Pieces	Price package 300
250 pieces	Price package 550
500 pieces	Price package 1025

These prices includes personalized frames, pictures and pictureladies.

Will never be
thrown away

Share online
with unique #

Use the unique
webshop
discountcode or
add a QR-code



90%
Keepsake
conversation



35-51%
Social
conversation



35-51%
Sales
conversation

