



VONDEL
PARK/3
KITCHEN & BAR

Welcome to Vondelpark3

Are you looking for a special venue in Amsterdam for a business presentation, a staff party, a memorable reception or an intimate dinner with a group? Then you've come to the right place! The listed building of Vondelpark3, located in the heart of the park, has all the facilities for events for groups of any size.

Besides a unique location in the Vondelpark, we also have extensive experience in the organisation of events. At our head office we] have a special Sales Team, an in-house event agency that takes care of your event from start to finish.

This brochure contains information about the various rooms of Vondelpark3 and opportunities related to catering and entertainment. We hope it provides sufficient inspiration for an unique event!

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Chapter 1

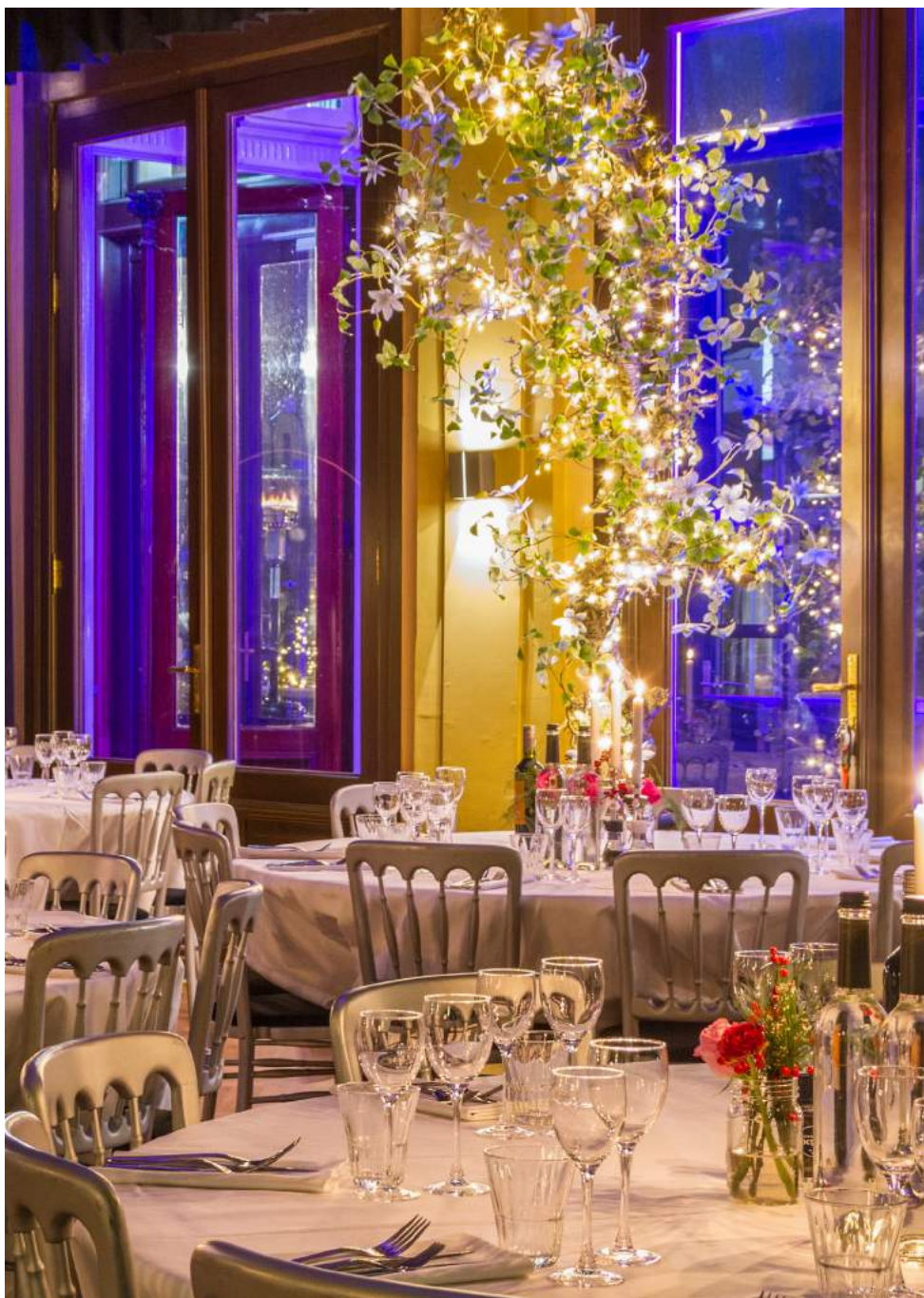
SPACES



The Restaurant

During winter it is possible to organize a party or dinner for a group in the restaurant of Vondelpark3. In addition to a formal seating, the restaurant also has a more casual area with high tables and a large bar. Depending on the required facilities the dining capacity can go up to 120 people.





The Studios

Two beautiful studios on either side of the central bar can be found on the first floor. Both studios are characterized by high ceilings and a classic look, combined with the endless multimedia possibilities VondelCS has to offer. For example; it is possible to make the studio completely dark at any time of the day. The two rooms are separated from the terrace by the Winter Gardens, where imposing glass doors provide access to the studios.

In the pictures with the rectangular tables below you can see our own furniture for sit-down dinners. This furniture can accommodate up to 120 guests; for the use no additional fees will be charged.

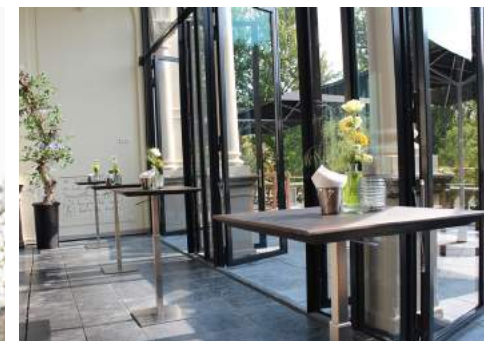


The French Room

The French Room, located behind Studio B, is an intimate space with an impressive look. There is a direct passage to the terrace and an abundance of natural light.

The French Room is ideal for gatherings of smaller groups, such as dinners, meetings and get-togethers. Additionally it is possible to open the doors to Studio B and use the French Chamber as extra space for your event.





The Winter Gardens & Terraces

For small parties and dinners we have the Winter Gardens, two porches on the first floor which are separated from the outside by a glass wall. Events organized here have the advantage that the beauty of the park will be involved in the event, without any influence of weather conditions. Of course, the glass doors can be opened during summer!

Our terraces overlooking the park and the terraces below, can also be rent for events. They have a capacity of 150 people and the best view in town. The combined rental of a Studio, Winter Garden and Terrace is also possible!



Media Bar & Café

Between the two studios lies the Media Bar, the central area that provides access to VondelCS and Vondelpark3 through the marble staircase. The Media Bar can be used for events in conjunction with surrounding spaces.

The Media Café can be found at the rear of the property. It is an elongated space that facilitates expositions on a regular basis. Due to its modular design, the furniture can be customized. Ideal for break-outs, meetings and brainstorm sessions.



Rental fees

Prices of venue rental fees per session. For the second session, only 40% of the fee will be charged. A subsequential third session applies to 10% of the rental fee. Building up the event is possible to three hours before the start.

- Session 1 8AM - 1PM
- Session 2 1PM - 6PM
- Session 3 6PM - 0:30AM (end time on Friday and Saturday is 2:30AM)

SPACE & TERRACES

Nr.	Name Space	Size	Fee per session
1	Studio B	114m2	€1500
2	Studio A	112,5m2	€1500
3	Media Bar	86m2	Can't be rented individually
4	French Room	61m2	€850
5	Media Café	61m2	€600
6	Media Atelier	50m2	€450
7	Terrace A	100m2	€950
8	Terrace B	100m2	€950
9	Restaurant	100m2	€1500

The combined rental of spaces and/or terraces is possible in consultation. Vondelpark3 is forced to bring security into account for events of 75 people or more.



Chapter 2

CATERING

Drinks

Prosecco & Champagne

Prosecco by the bottle	30,00
Prosecco by the glass	5,90
Champagne by the bottle	65,00
Champagne by the glass	9,25

Cocktails

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

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

Coffee and Tea Buffet per person

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

We offer two breakfast arrangements which can be extended with smoothies, chocolate rolls, toast or a pan of scrambled eggs in consultation with the host.

Breakfast 20,50

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

Breakfast de luxe 23,50

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

Lunch

Sandwiches 14,50

We use bread from the local baker. This arrangement can be extended with a soup or other hot item of choice. One-and-a-half sandwich equal one full lunch. Choose four sandwiches from possibilities below. Available 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
- Healthy; cheese, tomato, cucumber, lettuce, egg, watercress and cucumber spread on a baguette

Tramazones 17,50

Luxury mini sandwiches for lunch, snack or high tea. Five sandwiches per person. Make a selection of five sandwiches from the options below

- Abbey cheese, arugula and walnut butter
- Smoked salmon with cucumber and dill cream
- Pastrami, sweetened white onion, lettuce and mustard cream
- Smoked chicken, guacamole, tomato and lettuce
- Old Beemster cheese with egg, tomato, cucumber and alfalfa
- Classic BLT, grilled with anchovy mayonnaise
- Ham with egg salad, cucumber and grilled peppers
- Tuna, egg, red onion, rocket and mayonnaise

Fingerfood

Table snacks

Available for groups with a minimum of 10 people.

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

3,25

Dutch Fingerfood

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

7,50

Asian Fingerfood

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

Table snacks
katjang nuts
Rice crackers
Wasabi nuts
Seaweed crackers

Sushi cucumber
Sushi crab
Sushi tuna

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

9,50

Street food

Buns

Lobster	avocado, tomato salsa, coriander and crispy quinoa	8,50
Veal merguez	piccalilli, pancetta, red onion compote	7,50
Lamb merguez	harissa, yoghurt, sweet and sour curry cucumber, cinnamon and celery leaf	6,50

Burgers

Tuna	mango, red pepper, lime, tomato	8,50
Double cheese	gherkin, ketchup and crispy onion	8,50

South America

Tortilla	chili con carne, sour cream, cheddar cheese and jalopeño peppers	7,50
Choripan	chorizo on a roll with chimichurri	8,50
Ceviche	marinated sea bass with red pepper, tomato, red onion, lime and avocado	9,50

Asia

Falafel	crispy fried chickpea balls with carrot, red onion, celery, garlic and a sauce of red peppers (vegetarian)	7,00
Seekh kebab	minced chicken skewers with cumin, cumin, ginger and raita	6,50
Bun Boa	steam bun stuffed with pulled pork, sweet and sour cabbage, spring onions and crispy garlic	7,50
Bo Bia	spring rolls of rice paper stuffed with sweet and sour cabbage, carrot, cucumber, mint and chicken with soy-ginger sauce (vegetarian available)	7,00

Europe

Frutti di Mare	pizza with mussels, clams, prawns, octopus, garlic, lemon and parsley	7,50
4 Formaggi	pizza with gorgonzola, parmesan, mozzarella and taleggio (vegetarian)	6,50

Bites on Spoons

Small snacks creatively served on a spoon, both with drinks as prior to dinner.

Bites on Spoons

6,00

Two items per person. Available for groups with a minimum of 25 people.

- Cauliflower panna cotta with seawater jelly and caviar Avruga
- Roasted beets with goat cheese and truffle
- Spekkoeck of foie gras and rillette
- Cube salmon with sea salt and black saffraandip
- In ras el hanout fried tuna with ginger cabbage
- Spinach, pecorino and a quail egg
- Veal tartare with arugula and abbey cheese
- Mullet with dill, fennel and Pernod
- Pata negra with red onion compote and balsamic
- Beef with cucumber salsa and two color sesame

Hors d'Oeuvres

Beautiful small open sandwiches for your party, or prior to a dinner.

Hors d'Oeuvres

8,50

Three items per person, served on white plates. Available for groups with a minimum of 25 people. Please select four of the dishes below.

- Veal, tuna and quail egg
- Smoked salmon, limoendip, dill and Avruga caviar
- Caprese with cherry tomato and pico lino
- Gorgonzola, arugula and sun dried tomatoes
- Smoked ribeye with abbey cheese
- Shrimps with chives and mustard dip
- Foie gras with candied apricots
- Grilled zucchini with provolone
- Beef carpaccio with pistachio butter and Pecorino
- Lamb ham with grilled beet
- Mousse of tomato, red pepper and goat cheese
- Duck breast with red onion compote and truffle spread
- Spicy mackerel with pumpkin chutney
- Smoked chicken, apple and black pudding
- Eel in green



Sit-down dinner

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

Appetizers

- 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

Dessert

- 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

Walking dinner

Standing dining with small dishes that will be served out sequentially. You have the choice of five, six or seven courses, with five courses enough for a full meal. Available for groups with a minimum of 25 people.

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

Appetizers

- Grilled scallops with crustacean oil and fennel foam
- Slightly toasted sesame tuna with cucumber-wakame salad, wasabi cream and sesame oil
- Thinly sliced sea bass ceviche with lime, chilli and coriander
- Carpaccio of free range beef, lettuce, old Beemster cheese and pistachio dressing

Soups

- Yellow curry soup with a skewer of monkfish and naan bread croutons
- Creamy pea soup with shrimps, coconut foam and cocoa
- Onion soup with Jopen Beer and gorgonzola croutons

Main courses

- Grilled sea bass on roasted vegetables, gnocchi, chorizo and gremolata
- Thinly sliced veal topped with arugula and pecorino
- On the skin fried salmon brandade with fennel and lime beurre
- Tuna Niçoise with fried anchovies and bell pepper gravy
- Thinly sliced ribeye stuffed with spring onions and soy sauce sake
- Ghent waterzooï in a preserving jar

Dessert

- Lemon tart with sorbet of bitter chocolate
- White chocolate mousse and a cake of mango, chilli and sesame
- Soup of red fruit, mascarpone cream, basil and balsamico glaze
- Gorgonzola ice cream with crispy gingerbread
- Classic crème brûlée

Buffets

Le Market	33,50	Spanish Temperament	36,50
<p>An organic buffet available for groups with a minimum of 25 people.</p> <p>Braids</p> <ul style="list-style-type: none"> Farmlander's bread Miller's bread Butter Garlic dip <p>Cold dishes</p> <ul style="list-style-type: none"> Tomato, cucumber and pepper from the Westland Spinach salad with black pudding and a crisp of old Beemster cheese Classic Waldorf with turkey and quail eggs Thinly sliced beef with romaine lettuce and mustard vinaigrette In sweet and sour vinegar marinated king prawns <p>Hot dishes</p> <ul style="list-style-type: none"> Wild salmon on black rice with choron sauce Veal sucade with a sauce of laurel and liquorice Stew of potatoes and fried onions Chicken in white wine, served in a preserving jar Glazed vegetables <p>Dessert</p> <ul style="list-style-type: none"> Buffet of organic cheeses with nut bread Chocolate mousse with a crumble of oats Pear-apple salad with honey and tarragon 		<p>Delicious aioli, sardine pasta, gazpacho and toasted bread with garlic and tomato are the basic ingredients for this Spanish buffet. Available for groups with a minimum of 50 people.</p> <p>Cold dishes</p> <ul style="list-style-type: none"> Pata negra, chorizo and lomo Ibérico Salad with grilled green asparagus and manchego In the oil and vinegar marinated anchovies with green onion Potato salad with capers and tuna Broad beans with red onion <p>Hot dishes</p> <ul style="list-style-type: none"> Zarzuela; richly stocked fish dish with saffron Patatas bravas with mojo sauce Prawns with garlic and chilli Albondigas; meatballs in tomato sauce Paella with rabbit, chicken and seafood <p>Dessert</p> <ul style="list-style-type: none"> Orange salad with honey and cinnamon Crema Catalana Cabrales with nut bread Macaroon pudding with muscatel Nougat 	



Buffets

Italian Highlights

38,50

The dinner can be adjusted in consultation. Available for groups with a minimum of 50 persons.

Antipasti

- Crostini, focaccia, farmer's bread
- Olive tapenade, olive oil, sea salt, lemon pepper
- Marinated mushrooms with balsamic vinegar
- Artichoke salad with garlic, sage and arugula
- Linguini salad with lemon pepper, garlic and parsley
- Roasted tomatoes with buffalo mozzarella and arugula
- Sicilian white bean salad with lemon, coriander and chilli
- Thinly sliced raw tuna with capers, olive oil and lemon dressing
- Prawns marinated in peppers, lemon and parsley
- Beef carpaccio with pecorino, arugula and olive oil
- Vitello tonnato: veal with tuna mayonnaise
- Various salamis, dried meats and sausages from Tuscany and Emilia Romagna
- Anchovies with spring onions
-

Hot dishes

- Antiboise of swordfish fillet, with black pasta
- Sea bass, spinach, basil and black olives
- Manzo stufato in Barolo
- Guinea fowl with rosemary potatoes and prosciutto
- Scaloppina al masala
- Grilled vegetables

Vegetarian (optional, replacing one of the hot dishes above)

- Stuffed peppers with risotto Milanese
- Potato mushroom lasagna
- Grilled zucchini with vegetable ragout

Dolci

- Tiramisu mascarpone and ladyfingers
- Panna forta
- Panna cotta
- Italian cheese (optional, replacing one of the above dolci)

Flavours of Northern Africa

37,50

An original buffet based on the North African cuisine. The buffet can be adjusted in agreement to your requirements. Available for groups with a minimum of 50 people.

Appetizers

- Lentil salad with red onion and garlic
- Couscous with dried fruit and nuts
- Artichoke hearts with ginger, honey and lemon
- Prawns, coriander, curry, pepper
- Tuna with chermoula and watercress
- Ceviche with saffron and salt cucumber salad with cinnamon
- Smoked lamb ham with dates, almonds and orange

Soups (optional, replacing one of the appetizers above)

- Harira soup with peas, lentils, veal and lamb fillet
- Chilled almond and garlic soup
- Pumpkin soup with cinnamon and rice
- Hearty tomato soup with ras el hanout

Main courses

- Veal kebab
- Tagine of chicken with dates, almonds and orange blossom water
- Swordfish with roasted tomatoes, cinnamon and potato
- Red mullet with lemon, garlic and saffron
- Hellema (sea bass) with fennel

Desserts

- Baklava: filo pastry with honey and pistachio
- Creme Tmar: flan with dates
- Tej Larousa: fried apricots with cream cheese and amdelen
- Coffee cream with cloves and cinnamon

Braids

- Harissa, hummus, olives
- Turkish bread and white bread

Chapter 3

ENTERTAINMENT

Food concepts

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

price 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

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

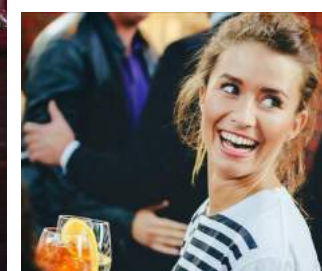
42,50

Cleaning lady

27,50

Cloakroom assistant

27,50



Light & Sound

Vondelpark3 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.

Below are the packages that are composed by Music and Productions. Of course it is possible to meet your specific needs. All mentioned prices include installation and dismantling (Mon / Fri: 07:30 to 18:30).

Combi Sets

A combi set consists of a complete DJ and sound set, including DJ Booth on a stage of 2x1x1 meters.

Soundset for up to 300 people	400,00
Soundset for up to 50 people	165,00

Complete Light Sets

Light Set A	105,00
Four Tourled Expolite	

Light Set B	310,00
Four Robe XT160 with light control table	

DJ & Crew

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 networking events to product launches, Strandzuid has a suitable DJ. Please contact us for more information.

DJ (hourly rate)	129,50
Technician (hourly rate 100%)	41,50



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 #

gebruik de unieke
webshopkorting of
voeg een
QR-code toe



90%
Keepsake
conversation



35-51%
Social
conversation



35-51%
Sales
conversation



Parking & Shuttle service

With our parking and shuttle service, you'll give the guests of your event the opportunity to park in the garage of the RAI Amsterdam, near the highway. After that, your guests will be driven to Vondelpark3 by shuttle buses. It is possible to communicate a group name or logo on this bus.

UNTIL 10PM

Capacity bus	1,5 hour	3 hour	5 hour
8 people	160,-	200,-	275,-
19 people	220,-	270,-	390,-
49 people	230,-	300,-	420,-

AFTER 10PM

Capacity bus	1,5 hour	3 hour	5 hour
8 people	180,-	235,-	330,-
19 people	240,-	300,-	420,-
49 people	270,-	340,-	475,-

Depending on the program of your event, we can arrange a shuttle service back to the RAI Amsterdam as well. If you want to take the parking fees at your expense, we can give the drivers of the cars parking tickets to exit the RAI parking. It is also possible for guests to pay for their ticket at the car park.

Parking ticket RAI Amsterdam

9,90

