



EVENT PACKAGES

CELEBRATING
50 YEARS
OF
BRINGING PEOPLE
TOGETHER



EVENT VENUE | **MEETING**
CONGRESS | **PRESENTATION**
RECEPTION | **FOOD FESTIVAL**
KICK OFF | **DINNER**



A warm welcome

"Bringing people together"



Every season we take a look at our event concepts and brainstorm with our executive chef Ivar Kronenburg how we can surprise you with beautiful products, special food concepts and (meeting)packages. Everything with the aim to present every event as a surprising event that inspires and contributes to your goals. This year is a special year for us because Claus exists 50 years. We have been striving to create unforgettable experiences that bring people together for already 50 years. Our various event rooms, each with its own atmosphere and character, are perfect for the most diverse events.

In this brochure you will find information about our event rooms, facilities and entertainment. Do you have specific wishes or do you want to create together a fully customized package? We are happy to discuss the possibilities with you for a congress, meeting, corporate event or dinner.

Sandra van den Hurk, Sales Manager Events

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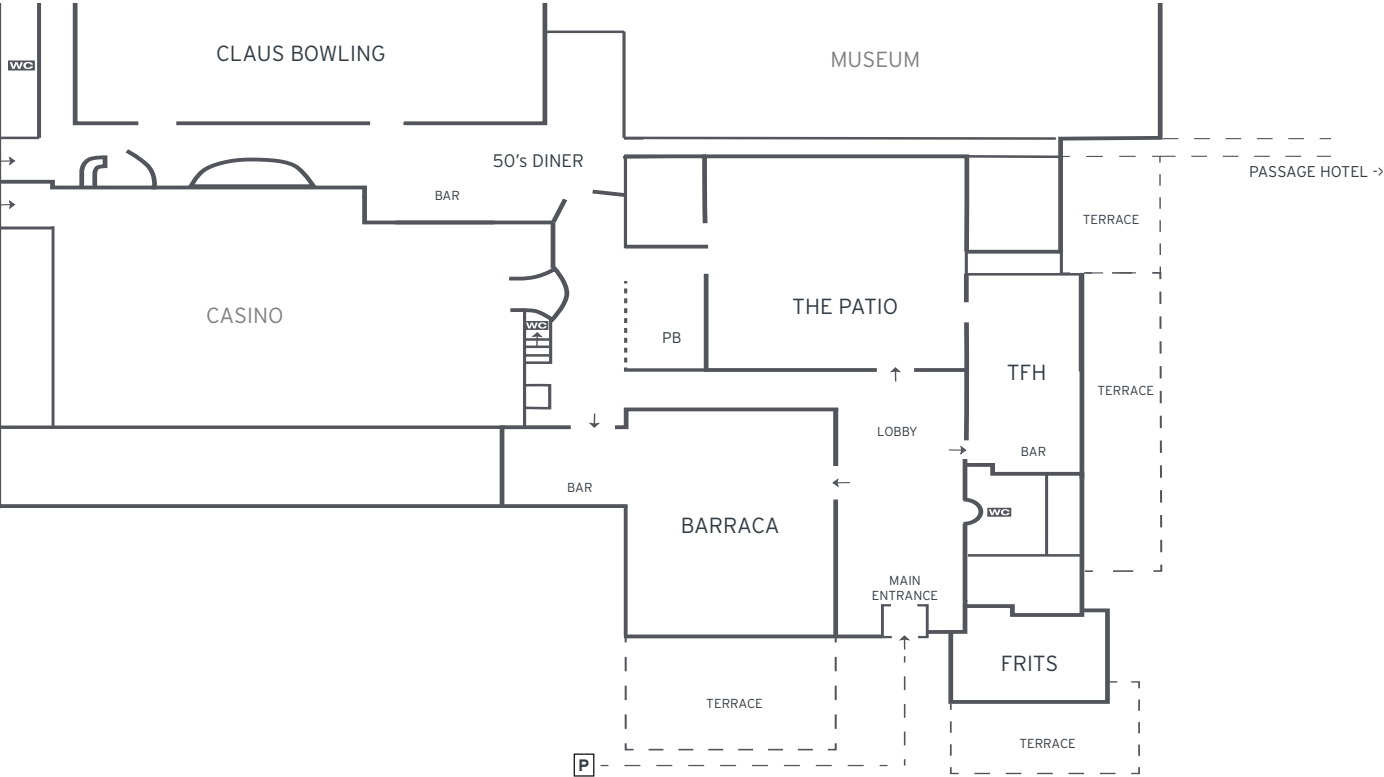
Do you have specific requirements or do you want to put together an entire customized package? We are happy to discuss the options with you in order to develop a special and surprising concept that makes all your wishes come true.






The prices in this brochure are in euros and excluding VAT (but including unforgettable memories) and in Euros.

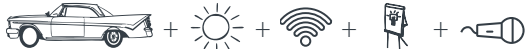
The prices for our packages are excluding location costs and drinks packages.

The information in this brochure is subject to printing and typing errors and price changes.

September, 2019.



CAPACITY (persons)	 Cabaret	 Theater	 U-shape	 Dinner	 Reception	m²
The Patio	120	400	82	220	450 terrace 80	400
The Farmhouse (TFH)	25	80	25	60	120 terrace 100	175
Barraca				200	terrace 80	350
Frist			10	10	50 terrace 120	80
Frist	20	30	18	30		70
Paparazzi Bar (PB)				50	80	60
Claus exclusive on request						



All rooms are including: free parking, natural daylight, free WIFI, flip over and microphone.

THE PATIO

Located on the old courtyard of the Mentzhoeve farm (build in 1858) is The Patio. A spacious and multifunctional event hall with natural daylight through the glass roof, a vertical garden with natural planting and an outdoor terrace.

The Patio accommodates up to 450 persons, and the spacious design makes it a perfect place for any kind of event; plenary sessions, congresses, corporate events like dinners.

For events with more than 450 persons The Patio can easily be linked to The Farmhouse

- 6m2 video wall
- Line Array sound system
- Private terrace
- Buffet area
- Bar
- Mobile DJ booth

Max. 450 p. | 400 m2





THE FARMHOUSE EST. 1858

The Farmhouse used to be one of the stables of the Mentzhoeve farm. Now it is a distinctive space with a high-pitched roof and authentic beams.

It is the perfect place for either a business or festive meeting, for a high-end presentation or a delicious South African 'braai' barbecue on the idyllic terrace in rural surroundings.

The Farmhouse is a multifunctional space for events up to 120 persons. It features a large fireplace and has direct access to the terrace. Experience the outdoor feeling with pure local products and surprising wines.

- Beamer with screen
- Private terrace with South-African 'Braai'
- Buffet area
- Bar
- Mobiele DJ booth

Max. 120 p. | 175 m2

IJZEREN FRITS

IJzeren Frits has the look & feel of a tough society with relaxed seating areas, a presentation room and pantry with the possibility of a fully self-sufficient package with the motto "food is a social act". You will find more information about this package on page 18.

The ground floor comprises all facilities for a (private) board meeting, sociable get-together or meeting. On the first floor – styled as an old sports area – is a multifunctional break-out space.

- 75 inch Smart TV with Apple TV and Chromecast
- Beamer with screen
- Whiteboard
- Self-service pantry
- Private terrace
- Conference table/billiards table

Max. 50 p. | 80 m2

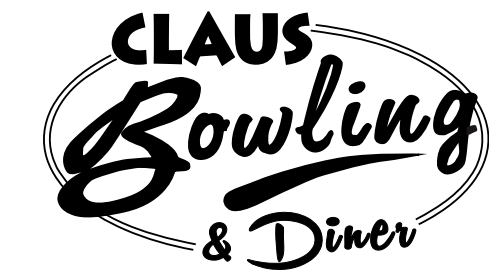


PAPARAZZI BAR & TERRAZZO

Right at the heart of Claus you will find Paparazzi Bar & Terrazzo, an intimate space for small-scale and informal events, dinners and receptions for groups up to 100 persons.

Paparazzi is directly located next to The Patio and is very suitable as reception or break-out room.

Max. 100 p. | 120 m2



CLAUS BOWLING

With 20 lanes, Claus is the largest bowling center of the region Haarlem, Haarlemmermeer and Amsterdam. The bowling center has an American 50s-style bar and restaurant with the choice from several bowling and dinner packages. Choose a traditional game of bowling or try the brand-new bowling game Hyperbowling, where it is all about "HIT THE TARGETS, HIT THE PINS". Hyperbowl contains four different games, with different levels and challenges.

Tip: organize a bowling tournament after a meeting or go all-in and rent the bowling center entirely exclusively for your event.



BARRACA RODIZIO GRILL & BAR

Baracca is our stylish Rodizio restaurant with a special way of service. Our passadores are constantly walking around with various kinds of grilled meat, from the traditional Churrasco Grill, on large skewers. You choose whether they'll stop and carve a cut right at your table. Our fresh market table holds 40 types of delicious starters and side-dishes. A diner at Barraca guarantees an unforgettable food experience for groups up to 200 persons.

Do you also want to enjoy the Barraca-concept as part of your event?
Please contact us for all possibilities.

Max. 200 p. | 350 m2



Location costs

In the following chart the location costs per event room are listed.

	Sep.	Oct.	Nov.	Dec.	Jan.	Feb.	Mar.
The Patio	2195	2195	2195	2195	2195	2195	2195
The Farmhouse est. 1858	795	795	795	795	795	795	795
IJzeren Frits	495	495	495	495	495	495	495
Paparazzi Bar	395	395	395	395	395	395	395
Barraca	1995	1995	1995	1995	1995	1995	1995

- * Whole location (excl. bowling) price on request
- * All prices are per session, excl. VAT and F&B
- * For a 4 hours meeting package 60% of the location costs will be charged
- * For a consecutive session 40% of the location costs will be charged
- * A minimum revenue guarantee can apply

Session 1 09:00 – 17:00 hours
Session 2 18:00 – 02:00 hours



EVENT PACKAGES

MEETING PACKAGES

Combine a meeting in our unique meeting rooms with one of our meeting packages. All meeting packages include unlimited coffee, tea, and (fruit) water, free Wi-Fi and standard meeting facilities.



4-hour package 19.95 p.p.

Morning programme: welcome with artisan oatmeal bars | 4-hour meeting | morning break served from a rack with brownies | donuts | smoothies from fresh fruit.

Afternoon programme: 4-hour meeting | energy break | various types of sweets | mixed nuts | bouillon | fruity sparkling water

8-hour package 49.95 p.p.

The morning and afternoon programme of the 4-hour package, including The Lunch Table.

THE LUNCH TABLE +19.95 p.p.

Sourdough bread | crackers | farmer's cheese | brie | organic peanut butter | thinly sliced smoked chicken fillet | leg of ham | tuna salad | hummus | marmalade | seasonal salads | croquette on a bun | cone with chocolate mousse

AFTER WORK BORREL +14.95 p.p.

Specialty beers | Heineken 0.0 | wine | soft drinks | organic vegetable crisps | mixed nuts | mini frites by 'Frites uit Zuyd' with Dijon mayonnaise.

(optional, but more or less required if you don't want your guests to be stuck in traffic)

HEINEKEN 0.0%

Drink responsible: Heineken 0.0 is a refreshing and fruity, non-alcoholic beer with a smooth malty body. Curious? Try it yourself!

SELF SUPPORT PACKAGE

IJZEREN FRITS ONLY

Do you want to brainstorm undisturbedly in a hospitable setting, with a wide selection of culinary items within hand reach?

IJzeren Frits offers extra opportunities for a complete self-service meeting package.



Pantry filled with

Unlimited coffee | tea | (fruit) water

Mint | ginger | honey | lime | lemon

Breakable chocolate

Mini sugar donuts

Fresh fruit smoothie

Fresh fruit skewers

Mini grilled ham and cheese sandwich

Sandwich | chicken | bacon

Tuna salad wraps

Brioche bun | smoked salmon | onion | capers

Couscous salad

Herbal bouillon

Candy- and nut mix

49.95 p.p. (8 hours)

FAMOUS BRAAI MASTER GRILL

THE FARMHOUSE ONLY

Gather around the South African braai and see the arts of our braai master. Delicious pieces of meat and fish are prepared on site. In addition to the grill, the potjie, a South African stew, is simmering.



From the South African Braai

O'Reilly's sirloin steak
Double Dutch burger
Kemperhaan's chicken thigh fillet | marinade of black garlic
Salmon side | piri piri
Potjie (braaimaster's speciality)

Salads

Couscous salad
red bell pepper | raisins | sundried tomatoes | coriander
Pasta salad
Felino salami
Crab salad
corn | sweet chili dip
Potato salad
mayonnaise dressing | sundried tomatoes | olives | chives

Sides

Frites by 'Frites uit Zuyd' | Dijon mayonnaise
Mini baguettes

The above is served with several sauces.

Dessert

Mango ice cream | passionfruit sauce | cookie crumble |
whipped cream

38.50 p.p. (from 40 persons)



TO BRAAI OR NOT TO BRAAI - THERE'S NO QUESTION!

Braai is the South-African word for barbecue. On the braai, wood is burned to coal, this gives the dishes a wooden smell and taste. Large pieces of meat are slowly cooked and kept warm on the Braai. Besides meat, stews are also prepared on the Braai, also called 'potjie'.

FAMOUS BRAAI MASTER EXTENDED

THE FARMHOUSE ONLY

For the true enthusiast! Our grillmaster prepares high quality dishes on the South African braai, such as his signature items picanha and bavette steak.



From the South-African Braai

Picanha
Bavette steak
Farmer's sausage
Cod fillet | medina marinade
Potjie (braaimaster's speciality)

Salads

Couscous salad
red bell pepper | raisins | sundried tomatoes | coriander
Caesar salad
Parmesan cheese | croutons | capers | boiled egg
Pasta salad | tuna
Crustaceans and shellfish salad
garlic | green herbs

Sides

Frites by 'Frites uit Zuyd' | Dijon mayonnaise
Mini baguettes

The above is served with several sauces.

Dessert

Mango ice cream | passionfruit sauce | cookie crumble |
whipped cream

42.50 p.p. (from 40 persons)

WINTER FOOD FESTIVAL

Casual atmosphere with many culinary surprises. A tasty discovery voyage with a wide range of (street) foods and wintry dishes, presented in various wooden houses and our food truck.



Reception
Jello northern light shot with vodka
St. Moritz flammkuchen
truffle tapenade | rocket | Parma ham

Wooden cabin
Swiss raclette | sourdough breads
Kaiserschmarrn | apple compote

Wooden cabin
Pasta Bolognese
Tiroler Gröstl

Food truck
German curry sausage
Schnitzel XL | lemon

Food by feet
Austrian frittatensuppe
Crispy fried pork belly
sauerkraut | gravy
Loaded fries 'Aspen'
pulled chicken | cheddar

The above is served with several sauces

Dessert
Sweet flammkuchen
apple | cinnamon
Live cooking
flambé cherries | vanilla ice cream

44 p.p. (from 100 persons)



WALKING DINNER 7-COURSES

Instead of a static dinner tied to tables, everyone is free to walk around and to go from conversation to conversation. Give the evening a meaning that, in addition to the entertainment, is full of interesting encounters and at the same time your guests are able to enjoy various surprising dishes. These dishes are presented in a special way and are easy to eat standing up.



CLASSIC

Starters

Carpaccio classico

Caesar salad
farm grouse

Chef's seasonal soup

Main course

Fish & Chips by 'Frites uit Zuyd'
homemade rémoulade

Double Dutch burger
red onion relish

Risotto
seasonal vegetables

Dessert

Dame Blanche

From 39 p.p. (from 40 persons)



COD (FISH & FRITES) BY CHEF IVAR KRONENBURG

Cod is found in the Atlantic Ocean and the North Sea. It is line-caught and MSC-certified. This means it has an international quality mark for fish products from sustainable and well-managed fisheries to cause as little damage as possible to marine life.

VEGGIE DELIGHT

Starters

Yellow beet carpaccio
goat cheese | rocket | pumpkin seeds

Salad of potato
spinach | Manchego cheese bites | balsamico dressing

Pumpkin soup

Main course

Truffle ravioli
mushrooms | fried champignons | parsley butter

Red carrot burger
lettuce | tomato | harissa mayonnaise | black sesame bun

Coconut risotto
falafel | lime | coriander

Dessert

Rhubarb sorbet
blueberry sauce | 'kletsoppen'

From 32.50 p.p. (from 40 persons)



RED CARROT BURGER

The vegan alternative to our famous burgers. Made of fresh beet and carrot, with a beautiful structure and special unprecedented taste. This burger will be the colourful highlight of the meal!

CHEF'S SIGNATURES

SIT-DOWN DINNER

Sometimes success comes with simplicity, pureness and authenticity. Experience the modern approach on the classics, created with love by executive chef Ivar Kronenburg.



CHEF IVAR KRONENBURG

He sees his work as a hobby and enjoys the diversity of every day. He finds sustainability, working with seasonal products from local suppliers and that the guest enjoys his dishes the most important. Discover it for yourself with its signatures dishes.



CHEF'S SIGNATURE I

Bread platter | aioli | tapenade

Starter

Combination of Dutch shrimps



Main course

Grilled Black Angus tournedos
béarnaise sauce | seasonal vegetables |
frites by 'Frites uit Zuyd' | Dijon mayonnaise

Dessert

Chocolate moelleux
vanilla ice cream | raspberry sauce

from 47.50 p.p. (from 25 persons)

CHEF'S SIGNATURE II

Bread platter | aioli | tapenade

Starter

Beef carpaccio
pesto dressing | rocket | Parmesan cheese



Main course

Grilled swordfish
roseval- and corn puree | seasonal vegetables

Dessert

Lemon cheesecake
raspberry ice cream

from 37.50 p.p. (from. 25 persons)

We offer a special menu for vegetarians.

ITALIAN FOOD MARKET

Italians are known to appreciate good food. Discover the pure flavors of Italy at the Italian Food Market. Enjoy a selection of freshly prepared pizzas, pastas, and salads brimming with Di Mama's love for cooking!



Fingerfood
Homemade pizza
Margherita | Salami | Funghi

Pasta's
Pasta Bolognese
Pasta Gorgonzola
Penne witch chicken thighs
pesto sauce | fresh basil
Lasagne verde
vegetables | ricotta

Salads
Fresh salad
grilled bell pepper | spinach
Seafood salad
garlic | green herbs
Green salad
sun-dried tomatoes | olives | garlic croutons

Burgundian bread varieties
tapenade | aïoli

Dessert
Weck jar filled with homemade tiramisu

from 37.50 p.p. (from 40 persons)

ASIAN FOOD MARKET

Street food is omnipresent in Asia, so it is no surprise that the most famous food markets can also be found there. Embark on a culinary journey and enjoy all the delicacies Asia has to offer.



Fingerfood
Oriental chicken bites

Main course
Beef Rendang
Beef stew | coconut sauce
Tai Pan
Singapore noodles | shrimps
Takoyaki
Japanese mini pancakes | various toppings
Ramen bar
Vegetable bouillon | various toppings
Honey glazed pork ribs
White rice

Salades
Glass noodles salad
crab | shiitake
Gado-gado salad
Salad with: snow pea | bean sprouts
Marinated prawns

Dessert
Thousand layer cake
vanilla ice cream | lychees

From 37.50 p.p. (from 40 persons)

FOOD BY FEET

Do you want to perfectly meet the wishes of your guests? Surprise your guests with a self-made combination of street food and bites to ensure that everyone leaves with a satisfied feeling at the end of the evening!



Red & Black Vegan Burger 6.5
black bun | red beet and carrot burger | homemade relish

Mini brioche entrecôte | butter-herb sauce 6.5

Brisket sandwich | chimichurri 6.5

Poké bowl salmon 7.5
rice | soybeans | radish | cucumber | seaweed salad

On request, these dishes below are also available as vegetarian dish.

Loaded fries 6
pulled chicken | cheddar

The New York Burger 7.5
classic bun | 100% beef burger | iceberg lettuce | smokey BBQ-sauce | white cabbage | tomato | bacon | ham | fried onion rings

Steamed bun | pork belly | hoisin sauce | spring onion 6.5

Singapore noodles 6.5
stir-fried pak-choi cabbage | shrimps

Caesar salad 5.5
farm grouse | croutons | Parmesan cheese

Penne Pollo Pesto 5.5

Pizza Parma 4

from 40 personen (min. 3 items p.p.)

Mood food

Italian Mood food

Served on a large wooden platter:

Focaccia bread sticks with several dips: tomato tapenade | pesto | olive oil | coarse sea salt

Mortadella

Felino sausage

Marinated olives

Pecorino cheese

Bruschetta | Gorgonzola | figs

Grissini wrapped in prosciutto

Anchovy

Arabic Mood food

Served on a round platter:

Pita

Two kinds of hummus

Marinated dates | mix of olives | almonds

Falafel

Filled vine leaves | rice

Curry cauliflower florets | dip

Peppadew filled with cream cheese

Goat cheese

Mini meatballs | Dahl (lentil curry)

49

(per 7 persons)



49

(per 7 persons)





EVENT TIP

Mobile bruschetta bar
Our chef traverses the space with his moving chopping block, looking for connoisseurs. He makes a la minute bruschetta with a various of ingredients. Can also be combined with live-cut Pata Negra.



Bites, Snacks & Desserts

Tasty bites

- Yakitori skewer | soy sauce | spring onion
- Brioche bread | herb cream | smoked salmon | Dutch shrimps
- Croquette with salpicon of Dutch shrimps | cocktail sauce
- Bruschetta | raw ham | cream cheese | peach |mint
- Bruschetta | Felino salami | cherry tomatoes | cream cheese
- Bruschetta | pear | gorgonzola
- Bruschetta | grilled bell pepper | herbal cheese | Affilla cress

2.95 p. piece

Table bites

- Mixed nuts
- Mix of olives
- Crudit 
- Nachos
- Bread platter | tapenade | aioli
- Platter with a variety of snacks | olives | sausage from Olijck | cheese

1.75 p.p.
1.75 p.p.
2.50 p.p.
2.75 p.p.
2.50 p.p.
4.50 p.p.

Desserts

- Pie trolley: 4 kinds of seasonal pies
- Chocolate fountain | cream puffs | fruit | ladyfingers | marshmallows | mini caramel fudge | hazelnut
- Weck jar cheesecake | raspberry sorbet | coulis of forest fruit or homemade tiramisu
- Filled moving Christmas tree | dessert product range
- Ben & Jerry's | several flavors
- Ipanema Passion: mango sorbet | passion fruit sauce | Bastogne biscuit | whipped cream
- Favela Coco: coconut sorbet | chocolate sauce | homemade coconut biscuit | whipped cream

5.95 p.p.
5.95 p.p.
6.95 p.p.
6.95 p.p.
3.75 p.p.
5.95 p.p.
5.95 p.p.

Drinking packages

Domestic drinking package

- Unlimited draught beer | white wine | red wine | ros  wine | soft drinks | domestic spirits.
- (vieux, jonge jenever | bessenjenever | Beerenburg)
- 1 hour 12 p.p.
- 2 hours 18 p.p.
- 3 hours 23 p.p.
- 4 hours 27 p.p.
- 5 hours 30 p.p.
- 6 hours 33 p.p.

Extension drinking package (based on 4 hours)

- Fine wines & special beers (with Heineken Blade) 5 p.p.
- Bacardi | Vodka | Red Bull | Gin 7 p.p.
- Cocktail bar (3 types) 8 p.p.
- Gin Tonic bar (3 types) 8 p.p.
- Foreign spirits (full range) 10 p.p.
- Heineken Blade with 3 (special) draft beers 5 p.p.

Welcome drinks / aperitifs

- Welcome cocktail 6 p.glass
- Martini Prosecco 5 p.glass
- Cava MSVA brut 5 p.glass
- Taittinger Champagne 9 p.glass



'NO & LOW' PACKAGE

Choose 'no and low', with a delicious drinking package with zero and low alcoholic drinks. Consider an alcohol-free wine tasting, Seedlip Gin & Tonic's and Radler, Heineken 0.0% and Wieckse Witte 0.0%.

Ask us about the possibilities for a no & low drink arrangement.

Entertainment & Food Experiences

DJ	from 1,050	Champagne lady/man	from 550
Magic photo mirror	from 885	Macaron lady/man	from 550
Mentalist	from 585	Karaokeset	from 450
Oyster lady/man	from 550	Silent disco area	from 495
Walking acts/stilt walkers	from 1.550	Out of the Box (teambuilding game)	from 25 p.p.
Mini ferris wheel	from 1.560	Jeu de boules	from 12.50 p. hour
Polaroid girl	from 550	Bowling	price on request
‘Braai’ master	from 295	Escape World rooms	price on request

Extra services

Heaters	35 p. piece
Fire pit standing table	42.50 p. piece
Torches (6 pieces)	65 p. set
Coloured carpet	14.50 p. mtr.
Hostess	27.50 p. hour
Security (extern)	42.50 p. hour
Parking attendant	27.50 p. hour
Golf cart + driver	50 p. hour
Wardrobe lady	27.50 p. hour
Lavatory lady	27.50 p. hour
High speed internet	125 p. day

It goes without saying we can offer many more options for entertainment and food experiences. We are curious to hear about your wishes and creative, special, or crazy ideas and would like to provide input on how we can make them come true. No request or idea is too crazy for us!



ACTIVITIES

For the organization of outdoor activities we collaborate with professional partners. Please contact us for more information about the possibilities.

Who is the mole? (1,5 - 2 hours) 28 p.p.

The well-known, exciting television programme, which always takes place in beautiful countries, is now available at Claus! How well do you know your colleagues and who can you trust?

Pup quiz (1,5 hour) 22.50 p.p.

Compete with each other in teams of 5 - 8 people. The rounds have various themes. Let your brain wrinkle during this fun pub quiz, because no question is the same!

Sun salutation - Yoga (30 - 60 min) from 18 p.p.

Surya Nmaskar, the sun salutation, is a series of 12 postures that are performed in a continuous and smooth motion. Learn the basics and then continue with fresh energy in the meeting.

Minute to Win It (1,5 uur) 22.50 p.p.

Speed, tactics, team spirit and a steady hand are important win this fight! Do you collect the best team and do you win this Minute to win It?



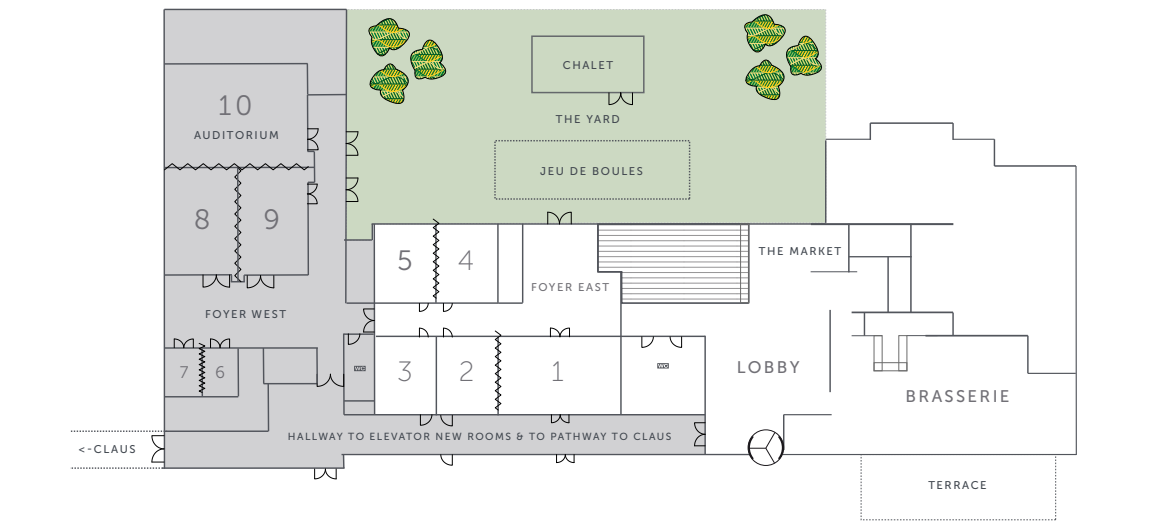
SUSTAINABLE DECISIONS

We are aware of the impact that we, as a society, have on our environment and the world. We care!

We try to implement this philosophy as much as possible in our concepts. If you have specific wishes or requirements, we will gladly help you with this.

Courtyard by Marriott

The comfortable 4-star Courtyard by Marriott Amsterdam Airport hotel with 260 hotel rooms is within walking distance of Claus. The modern rooms are equipped for the (business) traveler with luxurious Marriott beds, soundproof windows and doors, USB sockets, Smart TV with Chromecast and free Wi-Fi. In combination with Claus, the hotel is the perfect base for a multi-day event near Schiphol.

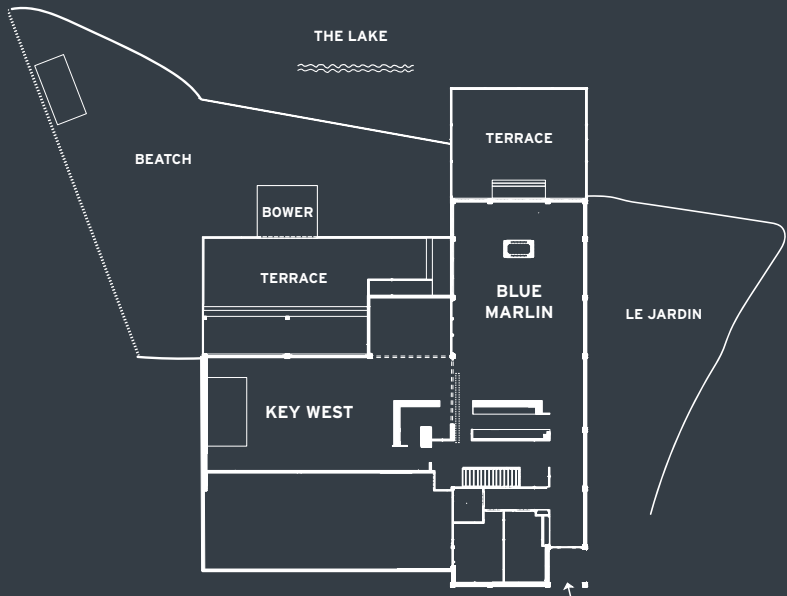


Room	Theater	School	U-shape	Cabaret	Cabaret	Reception	Boardroom	sq. m.
1	110	48	26	40	60			82
2	40	16	14	24			16	41
3	40	16	14	24			16	41
4	40	16	14	24			16	41
5	40	16	10	24			16	41
6							8	15
7							8	15
8	80	30	24	32	50	70	32	71
9	80	30	24	32	50	70	32	71
10 (Auditorium)	108							133
8+9+10	330	120		150	176	300	68	275



Papa's Beach House

In the middle of the Haarlemmermeerse forest is the beach pavilion Papa's Beach House located, with a private beach and breath-taking view over the lake. A unique location that is perfect for lunch, drinks, dinner, inspiring meetings and corporate events or a delicious barbecue on the beach. Papa's Beach House is the best well-kept secret in the forest; have a lovely walk from Claus to Papa's Beach House and get inspired by the beautiful green surroundings.



Capacity (persons)	Cabaret	Theater	U-shape	Dinner	Reception	m ²
Key West	25	80	32	80	150	100 +20 veranda
Key West + terrace				80	150	120 + 75
Blue Marlin				90	110	140
Blue Marlin + terrace		16		90	110	140 + 55
Le Jardin					25	
Lake View Room				12		22
Papa's exclusively on request						

Claus Park Collection

Claus is part of Claus Park Collection, together with Courtyard by Marriott Amsterdam Airport hotel and Papa's Beach House. The combination of these three event venues ensures that we are always able to compose a unique and fully arranged (multi-day) event, that completely meets all your needs.



Claus offers free parking
spaces on location.

Bosweg 19, 2131 LX Hoofddorp
T 023 556 00 65 E sales@claus.nl
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