

STRANDZUID

BANQUETINGBOOK 2020



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Welcome at
Strandzuid in
Amsterdam.





Click on the play button to taste the ambiance of the Jetty Bar, or watch the clip online at:

<https://vimeo.com/218188300>



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.

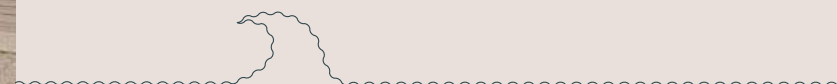
The Jetty has a roofed capacity of 150 guests. Of course, the outdoor area for events can also be included in the Boat House area.



CAPACITY PER LAYOUT

Standing reception: 150

Theatre: 80



The Boat House.



Click on the play button to taste the ambiance of the Boat House, or watch the clip online at:

<https://vimeo.com/218188190>

CAPACITY PER LAYOUT

Reception:	350
Incl. terrace:	700
Theatre:	200
U-Shape:	80
Cabaret:	100

Incl. possibility to cover with tent.



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.



Click on the play button to taste the ambiance of the Restaurant, or watch the clip online at:

<https://vimeo.com/218188556>



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
Theatre:	200
U-Shape:	80
Cabaret:	100

Incl. possibility to cover with tent.

The Beach Bar.



Click on the play button to taste the ambiance of the Beach Bar, or watch the clip online at:

<https://vimeo.com/218188300>

CAPACITY PER LAYOUT

Reception: 200



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.

The Beach House.



Click on the play button to taste the ambiance of the Beach House, or watch the clip online at:

<https://vimeo.com/218188077>

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
Theatre:	80
U-Shape:	35
Cabaret:	50

Incl. possibility to cover with tent

The Playground.



Click on the play button to taste the ambiance of the Beach House, or watch the clip online at:

<https://vimeo.com/218188446>



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.

Drinks

Welcome drinks

Prosecco & Champagne

Prosecco by the bottle	€ 36,00
Prosecco by the glass	€ 6,50
Champagne by the bottle	€ 75,00
Champagne by the glass	€ 10,25

Drinks Package National (unlimited)

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

2 hours	€ 25,00
3 hours	€ 29,00
4 hours	€ 33,00
5 hours	€ 36,00
6 hours	€ 39,00

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	€ 31,00
3 hours	€ 36,00
4 hours	€ 41,00
5 hours	€ 45,00
6 hours	€ 49,00

Cocktail bar

per cocktail € 8,50

Juice bar

per juice € 5,00

Coffee and Tea Buffet

Coffee, tea and assorted cookies

per person € 5,50

If you choose to pay for drinks based on consumption, we are compelled to charge personnel costs. Please contact us for more information.



Breakfast

Our breakfast arrangements can be upgraded with e.g. smoothies, prosecco, chocolate rolls or scrambled eggs.

Breakfast € 21,50

Fresh baked luxury mini rolls
Croissants

Brie de Meaux and Beemster cheese
Smoked beef and roast beef
Marmalade and chocolate sprinkles
Boiled eggs
Fresh fruit salad

Orange juice
Coffee and tea

Breakfast de luxe € 24,50

Fresh baked luxury mini rolls
Croissants
Coffee rolls

Brie de Meaux and Beemster cheese
Roast beef, smoked beef and ham
Marmalade and chocolate sprinkles
Smoked Scottish salmon
Scrambled eggs
Fresh fruit salad

Glass of prosecco
Orange juice
Coffee and tea

Lunch

Sandwiches € 15,50

We use bread from the local bakery. This arrangement can be upgraded with hot items e.g. a season soup. We count 2,5 sandwiches per person. Available from 25 people.

- Ciabatta with beef, basil oil, corn salad and matured Beemster cheese
- Caprese; pomodori tomatoes and mozzarella on bread sourdough
- Focaccia with smoked wild salmon and sauerkraut salad
- Panini with grilled vegetables, arugula and gorgonzola

Soups € 5,50

These soups can also be served vegetarian.

- Thai oriented pea soup with coconut foam
- Tomato minestrone with lamb

Hot items € 6,50

- Vegetarian quiche with ricotta and spinach
- Calf croquette



Fingerfood

Table snacks

€ 4,25

Available for groups with a minimum of 10 people.

Vegetable garden with tomato yogurt dip
Crispy corn and chickpea blend
Truffle chips
Smoked paprika crackers

Dutch Fingerfood

€ 8,50

Based on 6 items per person.

Old Amsterdam cheese with mustard
Leyden cheese
Ox sausage
Liver sausage
Dried sausage from Drenthe

Dutch meat croquettes
Cheese rolls
Shrimp croquettes
Mini sausage rolls

Asian Fingerfood

€ 10,50

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
Duck spring roll with hoi sin sauce
Samosa

Vegan (Optional to replace one of the above hot items)

Thai green curry bites
Mini forest mushroom croquette
Mini vegetable croquette
Vegan bitterbal

Streetfood walking dinner

Burgers

Beef cheese burger, gherkin, ketchup and crispy onion € 9,00

South America

Ceviche marinated sea bass with red pepper, tomato, red onion, lime and avocado €10,00

Asia

Bun Boa steam bun stuffed with pulled pork, sweet and sour cabbage, spring onions and crispy garlic € 8,00

Bo Bia spring rolls of rice paper stuffed with sweet and sour cabbage, carrot, cucumber, mint and chicken with soy-ginger sauce (vegetarian available) € 7,50

To Yam Soup Spicy soup with shrimps, coriander, mushrooms € 8,00

Europe

Fish and Chips Fried cod, fries, coleslaw, green peas, remoulade, vinegar, lemon €10,00

Churros with white chocolate sauce €6,00

Moodfood

€12,50

Can be ordered per 10 people.

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 roll rolled in rice skins (cold)

Sit-down dinner

We offer you the opportunity to choose between a regular or a vegan sit-down dinner menu. Of course we take into account wishes of vegetarian and special diets. Available for groups with a minimum of 25 people. Please take into account that we have to charge rental fee.

Three courses	€ 35,50
Four courses	€ 41,50
Five courses	€ 48,00

Regular sit-down dinner

1. Slats of smoked salmon, avocado, radish.
2. Soup of oxtail with duxell and watercress.
3. Fried halibut fillet with saffron risotto, pumpkin, asparagus and fennel beurre blanc.
4. Fried duck breast with parsnip cream, savoy cabbage, shitake and hossin gravy.
5. Poached pear, caramelized walnuts and cookie dough ice cream.

Vegan sit-down dinner

1. Watermelon sashimi, wakame salad, wasabi cream, soy gel.
2. Quinoa with babaganoushe, sweet and sour pumpkin, cucumber, red pepper gel, herb salad.
3. Smoked pumpkin soup, coconut foam.
4. Roasted carrots, with saffron sauce, fregola, roasted pointed peppers, and almonds.
5. Vegan brownie, coconut ice cream.



Walking dinner

Standing dinner with small dishes that will be served in a flow. You have the choice of five, six or seven courses, with five courses enough for a full meal. Please keep in mind there will be an extra charge for rental fee. Available for groups with a minimum of 25 people.

Five courses	€ 41,00
Six courses	€ 45,50
Seven courses	€ 49,00

Regular walking dinner

1. Tartar of roast beef, smoked egg yolk, onion cream, picalilly gel.
2. Lightly roasted sesame tuna with cucumber-wakame salad, wasabi cream and soy gel.
3. Yellow curry soup with croutons of naan bread and a skewer of tandoori catfish.
4. Vegetarian dimsum, chili syrup, pumpkin ointment, grilled asparagus and teriaki sauce.
5. Grilled sea bass, grilled vegetables, gnocchi, chorizo and gremoulata.
6. Marinated steak skewer, Potato muslin, spring onion and soy sauce.
7. Creme brullee with sereh and coconut ice cream.

Vegan walking dinner

1. Watermelon sashimi, wakame salad, wasabi cream, soy gel.
2. Padhai salad, vegetable spagetti, date orange dressing, cashew nuts, radishes.
3. Yellow curry soup with croutons from focaccia.
4. Skewer of grilled vegetables, carrot cream, baked shiitake.
5. Vegan dim sum, chili syrup, pumpkin cream, grilled asparagus and teriyaki sauce.
6. Puffed pumpkin, harissa sauce, quinoa and roasted chickpeas.
7. Coconut pannacotta, strawberry gel, mango sorbet.

Walking BBQ

This walking BBQ is cooked live from 3 types of BBQ's: the Smoker, Caveman and BBQ ring. The walking BBQ is available for groups with a minimum 25 people. When you come with 100 people or more we are compelled to charge kitchen staff.

Five courses	€ 46,00
Six courses	€ 49,50

1. Watermelon sashimi, wakeme, wasabi cream, soyo gel,
2. Sea bass, red pepper, tomato, red onion, lime, ginger and avocado ceviche
3. Split citron, smoke-sea salt, muslin of tuber, green asparagus and chimichurri - live cooking
4. Redfish, fennel risotto, sweet potato and herb oil - live cooking
5. Brisket cooked for 16 hours, roasted little gem, Hollandia sauce - live cooking
6. Chocolate cake, caramelized pineapple - live cooking



BBQ

Basic

€ 38,75

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.

Hot dishes

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

Cold dishes

- 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

Sides

- Fresh breads
- Herb dressing, mustard dressing
- Garlic butter
- Aioli
- Tomato-onion-cilantro salsa

We serve the following dishes for vegetarians:

- Stuffed portobello with gorgonzola
- Beet burger
- Vegetables skewer



Deluxe

€ 40,50

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

Hot dishes

- Beef rump with sea salt and garlic
- Rosario spicy chorizo sausage
- Rump steak of lamb with mint, onion and garlic
- Codfish with lemon and white wine
- Baked Roseval potato with rosemary and garlic

Cold dishes

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

Sides

- Fresh breads
- Herb dressing, mustard dressing
- Garlic butter
- Aioli
- Tomato-onion-cilantro salsa

We serve the following dishes for vegetarians:

- Stuffed portobello with gorgonzola
- Beet burger
- Vegetables skewer



BBQ

Excellent

€ 50.50

The showpiece of our favorite way of cooking. The meat and seafood served in slices. Available for groups of 25 people.

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

These items are served with tomato-onion-cilantro salsa, Béarnaise sauce and aioli

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

These salads are served with a herb- and mustard dressing

- Fresh bread with garlic butter
- Herb dressing, mustard dressing
- Garlic butter
- Aioli
- Tomato-onion-cilantro salsa

We serve the following dishes for vegetarians:

- Stuffed portobello with gorgonzola
- Beet burger
- Vegetables skewer

CHOOSE
YOUR
DESSERT

From €2,75

DESSERTS

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

Dessert buffet

€ 14.50

- Latte machiatto
- Curd with orange and honey
- Lemon pie
- Chocolate mousse with crumble
- Zuppa Ingelse

Ben & Jerry's assortment

€ 5.50

Cups of 100ml

Ola assortment

€ 2.75



Buffets

Green Vegan

€ 36,50

A vegan buffet available for groups with a minimum of 25 people.

Breads

- Farmer's bread
- miller's bread
- Hummus
- Olive tapenade

Cold dishes

- Tomato, cucumber, bell pepper, spinach salad, mustard dressing
- Couscous salad, grilled vegetables. date, hazelnuts, mint and coriander
- Salad of green beans, lentils, chickpeas, pumpkin seeds in a yellow curry dressing
- Puffed beets and carrot varieties with an herbal dressing
- Pad thai salad, vegetable spaghetti, date orange dressing, cashew nuts, radishes

Hot dishes

- Roasted zucchini, eggplant, red pepper, 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.

Desserts

- Apple pie
- Brownies
- chocolate mousse
- Fresh fruit

Italian Highlights

€ 39,50

All Italian favorite flavors in one buffet. An all time favorite with our guests. Available for groups with a minimum of 50 persons.

Antipasti

- Crostini, focaccia, farmers 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; thinly sliced veal with tuna mayonnaise
- Various salamis, dried meats and sausages from Tuscany and Emilia Romagna
- Anchovies with spring onions

Hot dishes

- Swordfish with antipasto of tomato and black pasta
- Filled paprika with risotto Milanese
- Manzo stufato in Barolo
- Corn chicken with rosemary potatoes
- Potato mushrooms lasagna
- Grilled vegetables

Dolci

- Tiramisu
- Panna forata
- Panna cotta

Additional information

À la carte

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

Vegetarian and other dietary requirements

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

Dutch Fishing Guide

All the fish items in this brochure are sustainable and responsibly caught. We make use of the Dutch Fishing Guide, indicating which fish are available at that moment and which better can not be ordered. As a result, it may happen that fish items on our menu are changed.

Strandzuid
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1078 GZ Amsterdam

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



Food concepts

Oyster Waitress starting at € 530,00

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

Pata Negra Waitress starting at € 675,00

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

Sushi Waitress starting at € 895,00

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

Table Waitress € 645,00

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

Appetizer experience € 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 hostess for two hours.

Country experience € 405,00

The hostess walks around providing your guests with organic appetizers or drinks from a grass-lined wheelbarrow. Fares based on one hostess for two hours.

Staff

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

Manager € 49,50

Waiter € 30,50

Kitchen staff € 35,00

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

Hostess € 37,50

Security staff € 45,00

Cleaning lady € 30,50

Cloakroom assistant € 30,50

* minimum purchase is 4 hours.



Light & Sound

The Beach 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 sports or presentation
- Atmospheric illumination of the rented space the *P1 Retro lamb* for example
- Acoustic music system during dinner
- Silent disco on the beach

DJ & Crew

Due to years of experience in event organisation, The Beach have 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.

DJ (hourly rate) € 150,00
 Technician (hourly rate 100%) € 49,50

* minimum purchase is 4 hours.



Brand your event

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

DESIGNER



From €50,- p/h

PHOTOBOOTH



From €500,- (4 hour)

PHOTOGRAPHER



From €145,- p/h

Style your event

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

FLOWERS



On request

BALLOONS



On request

OVERALL STYLING



On request

Entertain your event

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

FLYBOARD



From €1100,-

GAMES



From €150,-

CANAL CRUISES



From €245,- p/h (min. 2 hours)