

ZUID POOL brochure



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Location

01



Zuidpool

Zuidpool has several multifunctional locations and all the necessary facilities to organize successful and tailor-made events together with you as organizer! Besides that, our event team has built up a great amount of knowledge through facilitating over 300 events each year. The result of combining our experienced team and the carefully designed venue is an unforgettable experience at an unique event location in Amsterdam. In this brochure you can find the capacity, prices and possibilities per location. The maximum capacity can be increased to 2500 persons when combining several locations (inside and outside).



- 1 **The Mountain House**
- 2 **The Winter House**
- 3 **The Ski Hut**

Location rent

Location	Oct	Nov	Dec	Jan	Feb	Mar	Apr
The Mountain House	€2250	€2250	€2250	€2250	€2250	€2250	€2250
The Winter House	€2250	€2250	€2250	€2250	€2250	€2250	€2250
The Ski Hut	€1375	€1375	€1375	€1375	€1375	€1375	€1375



- * For exclusive rental of the entire location, please contact our sales department.
- * The mentioned location rental prices are per daily period and excluding food, drinks, staff and entertainment.
- * For a second consecutive half-day, 40% of the location rent will be charged

Daily period	Sunday - Thursday	Friday - Saturday
Morning/afternoon	07:00 - 16:00	07:00 - 16:00
Afternoon/evening	17:00 - 01:00	17:00 - 03:00



The Mountain House

Our largest event venue is The Mountain House, located on the water and next to the restaurant. This location has a warm atmosphere and by using glass in the design a perfect connection with the outside is created. The Mountain House is in direct contact with the kitchen and has its own flexible bar and toilet group.

The maximum capacity of The Boat House is 350 persons. To create even more capacity it is possible to connect The Mountain House with the Winter House by removing the soundproof wall between both locations.

CAPACITY PER SETUP

Party	300
Drinks	300
Walking dinner	250
Sit down diner (long tables)	150
Sit down diner (round tables)	100
Buffet or BBQ	200
Theater	180

Extra Capacity

In case you would like to increase the capacity of the indoor spaces, you can choose to place additional aluhal tents on the outdoor terraces. Please ask our sales team for more information.



The Winter House

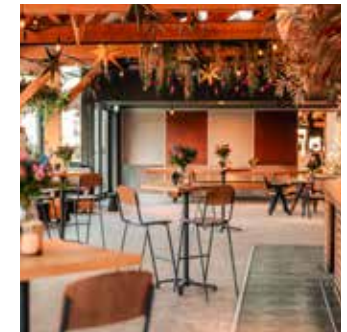
The Winter House is located in the southern half of Zuidpool at the water. It is a spacious location with a private bar and modular furnishing. The capacity of the Winter House is 300 people. If necessary, the space can be combined with The Mountain House, which doubles the capacity.

CAPACITEIT PER SETUP

Party	200
Drinks	200
Walking dinner	175
Sit down diner (long tables)	120
Sit down diner (round tables)	80
Buffet of BBQ	175
Theater	130

Extra Capacity

In case you would like to increase the capacity of the indoor spaces, you can choose to place additional aluhal tents on the outdoor terraces. Please ask our sales team for more information.



The Ski Hut

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

Inside you will experience a typical winter atmosphere, with playful elements and a warm interior. The furniture has a standard layout with several sitting areas, but can be adjusted as desired. This space can be combined with other Zuid-pool spaces to expand the capacity.

CAPACITEIT PER SETUP

Party	150
Drinks	150
Walking dinner	150
Sit down diner (long tables)	50
Sit down diner (round tables)	50
Buffet of BBQ	120
Theater	80

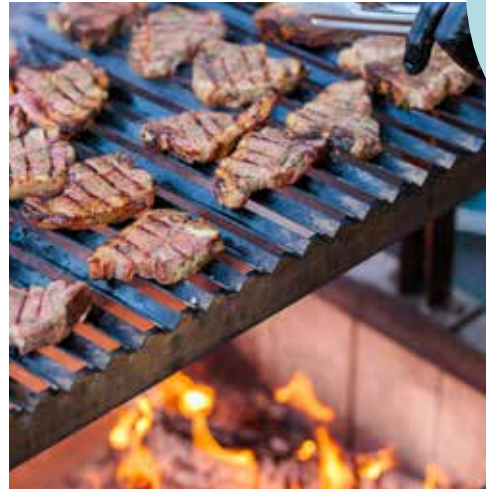
Extra Capacity

In case you would like to increase the capacity of the indoor spaces, you can choose to place additional aluhal tents on the outdoor terraces. Please ask our sales team for more information.



Catering

02



Drinks

From 40 persons

Drinks package national

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

2 hour	€ 29.50
3 hour	€ 33.50
4 hour	€ 37.50
5 hour	€ 40.50
6 hour	€ 42.50

Drinks package international

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

2 hour	€ 35.50
3 hour	€ 40.50
4 hour	€ 45.50
5 hour	€ 50.00
6 hour	€ 54.00

Welcome drinks

Prosecco per glass	€ 7.50
Prosecco per bottle	€ 37.00

Champagne per glass	€ 11.50
Champagne per bottle	€ 76.00

Cocktailbar (starting price per cocktail)	€ 9.50
Juicebar (price per juice)	€ 5.00

Breakfast

From 40 persons

Our breakfast arrangements can be upgraded with smoothies, prosecco or chocolate rolls.

Breakfast

€ 23.00

- Freshly baked luxury mini rolls
- Croissants
- Brie and Beemster cheese
- Smoked chicken breast and smoked beef
- Marmalade and chocolate sprinkles
- Boiled egg
- Fresh fruit salad

Breakfast deluxe

€ 26.00

- Freshly baked luxury mini rolls
- Croissants
- Chocolate bun
- Brie and Beemster cheese
- Smoked chicken breast, smoked beef and ham
- Marmalade and chocolate sprinkles
- Smoked salmon
- Scrambled eggs with truffle
- Fresh fruit salad

Expands your breakfast with different drink options , see page 10 of the brochure



Lunch

From 40 persons

Zuidpool serves bread from the local bakery. The lunch package can be expanded with warm items and/or homemade soups. We count 2,5 sandwiches per person

Farmer's lunch buffet

€ 26.00

Different types of bread:

- Classic carpaccio with Parmesan cheese, pine nuts and pesto
- BLT, bacon, lettuce, tomato and mustard mayonnaise
- Old Amsterdam cheese, sundried tomato cream and arugula
- Grilled chicken, avocado cream and spring onion
- Egg salad with curry and herb salad

Warm items:

- Beef croquette
- Cauliflower truffle soup

Mediterranean lunch buffet

€ 28.00

Different types of bread:

- Brie, arugula and apricot butter
- Classic vitello tonnato: veal, tuna sauce with olives
- Carpaccio of beef, basil oil, salad and Reypenaer cheese
- Warm caprese panini, tomato, mozzarella and pesto
- Smoked salmon, mayonnaise, sauerkraut salad
- Ham with honey-mustard

Soup

- Wild mushroom soup

Snackbreak

€ 5.00

Please choose 1 item below, price per item

- Banana cake
- Sausage rolls - vegetarian option: cheese buns
- Spanish potato tortilla

Fingerfood

From 40 persons

Table snacks

€ 4.75

- Crudité of vegetables with humus dip
- Crispy corn and chickpea blend
- Truffle chips
- Smoked paprika crackers

Dutch Fingerfood

€ 9.50

Based on 6 items per person.

Hollands table snacks

- Boeren Metworst
- Beef smoked meat
- Old cheese
- Cheese cracker
- Amsterdams sour

Warm items

- Bitterbal
- Cheese soufflé
- Mini frikandel

Extra option

- Shrimp croquette

€ 1.00

Asian Fingerfood

€ 9.50

Based on 6 items per person.

Table snacks

- Katjang nuts
- Rice crackers
- Wasabi nuts
- Seaweed crackers

Warm items

- Rendang croquette
- Fried chicken in panko wasabi crumble
- Chicken spring roll with hoisin sauce (optional vegetarian)
- Samosa (vegetarisch)

Vegan Fingerfood

€ 9.50

Based on 4 items per person.

- Thai green curry bites
- Mini wild mushroom croquette
- Mini vegetable croquette
- Vegan bitterbal

Small bites

From 40 persons

Moodfood plateau

€ 14.50

Delicious snacks and different kinds of dips served on a large round platter with banana leaves. The plateaus are served per 10 people and the price is per person

- Flatbread and papadum
- Tomato coriander chili dip
- Hummus
- Mango chutney
- Balinese drumsticks
- Prawns in yellow curry
- BBQ meatballs
- Dahl (lentil curry)
- Vegetable spring rolls

Traditional bites

€ 11.00

Delicious fresh snacks served in cones, small glasses or on skewers. Choose four different items from the options below. The price is based on three items per person.

Cold items

- Bresaola salad with pesto mayonnaise and seed mix
- Shrimp and surimi salad with apple and lime mayonnaise
- Caprese, tomato, mozzarella and arugula

Warm items

- Prawn croquette with lime mayonnaise
- Coconut herb soup with Nameko mushroom
- Strandzuid' special potato pie

Mini cone parade

€ 7.50

Delicious savory snacks served in a crispy cone.

- Cone of basil with salmon tartare, salmon eggs and seaweed cracker
- Cone of basil with pesto mousse, tomato tartare and mozzarella

Platter

From 50 persons

Burgundian platter

€ 16.50

The platters are served per six people.
Prices are per platter.

- Seasonal pâté
- thinly sliced and salted smoked beef
- Zeeuws spek
- Beemster cheese
- Truffle mayonnaise
- Amsterdams sour
- Burgundian bread
-

Antipasti platter

€ 16.50

The platters are served per six people.
Prices are per platter.

- Serrano Ham
- Salami
- Fuet
- Manchego Cheese
- Tomato tapenade
- Olives
- Burgundian bread

Walking dinner

From 40 persons

A walking dinner with small dishes that are served sequentially. Choose from the dishes below depending on the number of courses chosen, where five courses are sufficient for a full meal. Please take the additional charges for mastic into account.

Regular walking dinner

Five courses	€ 43.50
Six courses	€ 48.25
Seven courses	€ 52.00

Starter

- Duck Rillettes with stewed pears gel, crouton and herb salad
- Winter salad with wild mushrooms, sweet and sour vegetables, hazelnut and balsamic syrup

Second course

- Pumpkin soup with sage oil
- Artisanal smoked warm salmon fillet with Polenta and carrot tagine

Main course

- Tender cooked chicken with chestnut chocolate puree and mustard gravy
- Beef sukade with potato mousseline, roasted Brussels sprouts, potato crisp and homemade gravy

Dessert

- Dark chocolate panna cotta with crunchy coconut and foam of cardamon

Vegan walking dinner

Five courses	€ 43.50
Six courses	€ 48.25
Seven courses	€ 52.00

Starter

- Tartare of mushrooms with stewed pears gel, crouton and herb salad
- Winter salad with wild mushrooms, sweet and sour vegetables, hazelnut and balsamic syrup

Second course

- Pumpkin soup with sage oil
- Falafel with Polenta and carrot tagine

Main course

- Vegan chicken breast with chestnut chocolate puree and mustard gravy
- Jack fruit hachee potato mousseline, roasted Brussels sprouts and potato crisp

Dessert

- Vegan brownie with crunchy coconut and cardamon foam

Streetfood walking dinner

From 40 persons

The chef recommends a minimum of 5 courses as the perfect amount.

North America

- Cheeseburger, pickles, ketchup and crispy onion € 10,00
(possibly also as vegetarian)
- Hot dog, chicken jalapeño cheddar sausage ketchup and crispy onion (eventueel ook als vega) € 10,00
- Tortilla , minced beef, bell pepper, corn, tomato and jalapeño (possibly also as vegetarian) € 10,00

South America

- Ceviche of marinated sea bass with red pepper tomato, red onion, lime and avocado € 11,00

Asia

- Bun Bao, (steamed bun) stuffed with pulled chicken sweet and sour cabbage, spring onion (possibly also as vegetarian with rendang jack fruit) € 9,00
- Falafel with pita bread, sweet and sour cabbage, carrot and herb yoghurt cream € 9,50

Europe

- Fish & Chips, fried cod, fries, coleslaw, green peas, remoulade, vinegar and lemon € 11,00

Dessert

- Churros with white chocolate sauce € 7,00
- Pastéis de Nata (sweet pastry) € 7,00
- Chocolate lava cake € 7,00



Sit down diner

From 40 persons

We offer you the opportunity to choose between a regular or a vegan sit down dinner. Please make a choice from the dishes below depending on the number of courses. We can of course take vegetarian wishes and/or special dietary requirements into account. Please take the additional charges for mastic into account.

Regular sit down diner

Three course	€ 45.00
Four course	€ 51.00
Five course	€ 58.00

Including bread & butter on the table

- Beef tataki with wasabi crackers, yuzu gel and Asian herb salad
- Pumpkin soup with sage oil
- Tender cooked cod with crispy risotto, stewed leeks and beurre blanc
- Baked duck breast with parsnips, pointed cabbage and Orange clove gravy
- Poached pear with chocolate, espuma of red wine and pistachio crisp

Vegan sit down diner

Three course	€ 45.00
Four course	€ 51.00
Five course	€ 58.00

Including bread & butter on the table

- Vegan salmon with soy gel, wakame, herb salad and wasabi mayonnaise
- Pumpkin soup with sage oil
- Braised leeks with potato foam, mushroom and herb oil
- Marinated Tempeh with parsnips, pointed cabbage and Orange clove gravy
- Poached pear with chocolate, espuma of red wine and pistachio crisp

As the organization of this event, you make the decision for the menu choices of your guests. If you do want to give your guests the opportunity to make a choice between a dish with meat or fish; this is possible. However, this needs to be decided upon before the event. We charge an additional 20% for the dish and table seating is mandatory.

Shared dining

From 40 persons

The shared dining menu is served in several bowls on the table and the dishes are shared with each other. Please note the additional cost of hiring mastic.

Shared dining three courses

€ 42.50

Starter

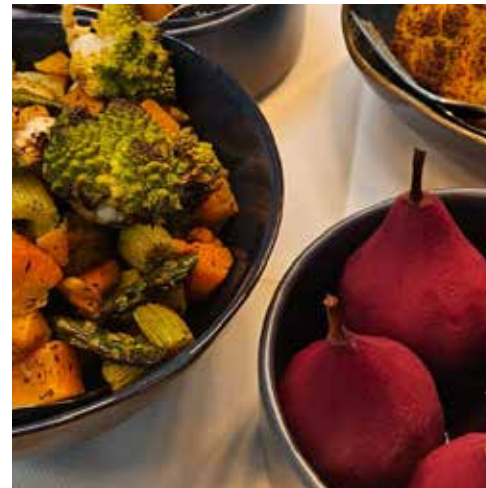
- Carpaccio, parmesan cheese, truffle mayonnaise, arugula and pine nuts
- Graved lax of salmon, sweet and sour vegetables and herb salad
- Salad rizione, ratatouille and goat cheese.
- Roseval salad
- Burgundian platter with various types of charcuterie
- Bread with salted butter

Main course

- Roasted vegetables
- Marinated mushrooms
- Pears
- Flat iron steak in homemade gravy and stew
- Sea bass, with oven baked potatoes, garlic, thyme and rosemary

Dessert

- Warm chocolate fondant cake



Buffets

From 50 persons

We offer you the option to choose between a Winter food experience or Italian highlight buffet.

Winter food experience

€ 45.00

Warm dishes

- Wild Game stew of various game, onions and homemade gravy
- Grilled swordfish with pasta and salsa verde
- Tender cooked chicken breast with mushroom and tarragon gravy
- Roseval potato from the oven
- Roasted winter vegetables

Cold dishes

- Seasonal pâté
- Potato salad
- Chefs' favourites winter salad buffet

Dessert

€ 5.00

- Chocolate mousse with crumble
- Hangop with Dutch stroopwafel and caramel
- Apfelstrudel with vanilla sauce



Buffets

From 50 persons

We offer you the option to choose between a Winter food experience or Italian highlight buffet.

Italian Highlights

€ 43.00

Warm dishes

- Lasagna of beef, carrot, onion, tomato and Pecorino.
- Wild mushroom cream sauce with pipe rigate and chives
- Swordfish with balck pasta and antiboise
- Corn chicken with rosemary, roseval potatoes and Serrano chip
- Roasted vegetables

Cold dishes

- Crostini, focaccia and farmhouse bread
- Olive tapenade, olive oil, sea salt and lemon pepper.
- Marinated mushroom
- Artichoke heart with garlic and parsley
- Linguini salad with lemon pepper, garlic and parsley
- Roasted tomato with mozzarella and arugula
- Silicilian white bean salad with lemon coriander and chilli
- Anchovies with onion
- Shrimps marinated in bell pepper and lemon on the side.
- Beef carpaccio with Pecorino, arugula and olive oil
- Vitello tonnato, thinly sliced veal with tuna mayonnaise
- Different types of salamis, dried meat and sausages from Tuscany

Vegetarian dishes

On request we serve the following vegetarian dishes

- Melanzane of aubergine and Parmesan cheese
- Risotto with various types of Italian cheese

Dessert

€ 5.00

- Tiramisu mascarpone and ladyfingers
- Carrotcake
- Panna cotta
- Italian cheese (supplement)

€ 2.50



BBQ

From 40 persons

Winter BBQ

€ 45.00

Warm dishes

- Marinated lamb
- Brisket and chimichurri
- Marinated chicken
- Swordfish, lemon and garlic
- Roseval potatoes from the oven

Cold dishes

- Home made potato salad with chives
- Salad buffet Chef's favorites

Side dishes

- Different types of bread
- Mustard dressing
- Herb butter
- Garlic sauce
- Smoked BBQ ketchup

Vegetarian dishes

Op aanvraag serveren wij de volgende vegetarische gerechten

- Vegan burger
- Mix of seasonal vegetables

Dessert buffet Choice of 3 items

€ 9.50

- Tiramisu
- Cheesecake
- Apfelstrudel
- Chocolate mousse with crumble
- Zuppa Ingelse

Ben & Jerry's

Cups of 100 ml

€ 5.75



Zuidpool Foodmarket

From 200 persons

We offer you the option to choose between a Winter food experience or Italian highlight buffet.

Immediately upon arrival, the winter festival begins with twinkling lights under our cosy and heated stretch tent. Here you will find a number of our food & drinks stations. A good start it is.

Zuidpool Foodmarket

€ 65.50

Drinks to warm up to

Get your tastiest "apres ski" drinks here: Mulled wine, hot chocolat with rum or an Winter Spritz.

Pretzel with dip

The original pretzels adorn our standing tables. Freshly baked pretzels hang on original stands. Combined with a warm honey-mustard dip. Nice to share. Sharing is caring, especially this time of year.

Heart-warmer starter

Delicious soups to start this dinner with. Our chef presents classic pea soup with sausage and vegetarian pumpkin soup in an Asian style.

Burgerstation for the nation

Live cooking burger station with meat and vegetarian options. With various toppings, DIY or let the chef build you a tasty combination.

Salmonmmmm

The chef at our Open Fire Pit is guaranteed to steel the show tonight. He grills and smokes like crazy. Here you can grab a delicious piece of salmon and fill a bowl with creamy potato salad. A real moment happiness.

Chef's Sides

In other words, "the big sides show". From crispy baked bread to mixed salads with seasonal ingredients. And sustainable, to prevent food waste our chef uses what he has available in the kitchen. It is possible that the delicious pasta salad has just run out and is replaced with an even tastier homemade potato salad when you walk past this food station.

Hotchpotch?

Hotchpotch 2.0 served in small pot's. We have 2 varieties with winter ingredients.

Sweet tooth

As a sweet ending, there is Appel Strudel complete with vanilla sauce. Even more sweet cravings? Come and roast marshmallows at the fire pit!

Late night appetite

The ultimate guilty pleasure arrives at just the right time!



Koek & Zopie

From 40 persons

The ultimate Dutch winter experience served in small preserving jars. Choose from the following dishes.

Koek & Zopie experience

per item € 8.00

- Boerenkool (smashed potato with kale) with sausage, bacon and gravy
- Hete bliksem with beef stew
- Game stew with Dutch hotchpotch
- Mashed sweet potato with leek and meat ball
- Dutch pea soup with beef smoked sausage
- Flat iron steak with potato mousseline, red cabbage, and gravy

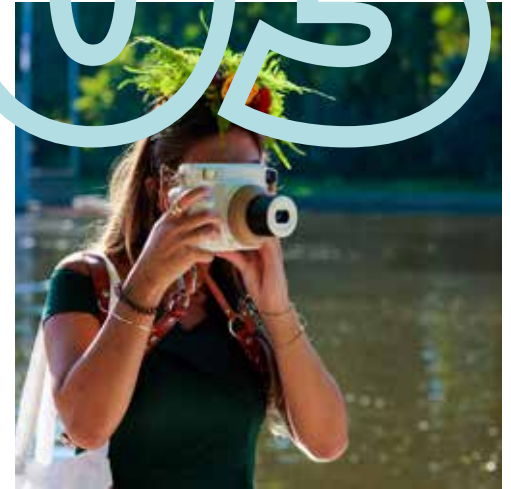
Vegetarian dishes

- Boerenkool (smashed potato with kale) with vegetarian sausage
- Hete bliksem with jackfruit hachee
- Falafel with Dutch hotchpotch
- Dutch pea soup with vegetarian beef smoked sausage



Entertainment

03



Food concepten

Zuidpool collaborates together with 'Meisjes met Smaak'. Choose our showpiece: The Oyster Girl, combine two cool sisters or go for a theme! Culinary entertainment at its best. The Taste Girls are mobile and interactive and conjure up the tastiest fresh flavor bombs in no time at all. From champagne to bitterballen, from macarons to pata negra ham. Taste girls can be deployed anytime and anywhere. Please find below the different options and starting prices. Please note, every request can be customized.

Oyster girl

From € 610.00

The Oyster Girl opens oysters live in front of your guests. The oysters are from David Hervé and will be served with lemon, pepper, vodka, vinaigrette & Tabasco. The price is based on one hostess with 150 oysters for two hours.

Pata girl

From € 695.00

As an experienced cortadero, the Pata girl offers your guests delicious thin slices of Pata Negra ham. The Pata Negra (black leg) comes from Jabugo in Spain and is served with a delicious crostini for a crunchy bite. The price is based on one hostess with 150 servings for two hours.

Sushi girl

From € 880.00

Everybody loves sushi! From the customized belt around her hips, the Sushi Girl serves her favorite sushi consisting of different types of hand rolls, nigiris and urumakis. The price is based on one hostess with 200 servings for two hours.



Staff

The prices below only apply if you choose to employ more staff than normally used by Strandzuid. Prices are based on an hourly rate with a minimum purchase of 4 hours. Any other services are on request.

Manager	€ 49.50
Waiter	€ 34.50
Kitchen staff member	€ 41.00
Hostess	€ 37.50
Security	€ 46.50
Cloakroom staff member	€ 34.50
Toilet staff member	€ 34.50
First aid outpatient supervisor minimal 2 persons	€ 34.50



Light & Sound

Zuidpool has 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 and multiple screens
- Live broadcast of sports or presentation
- Atmospheric illumination of the rented space, (for example: the P1 Retro lamb)
- Acoustic sound system during dinner / drinks

Due to years of experience in event organisation, Strandzuid has 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

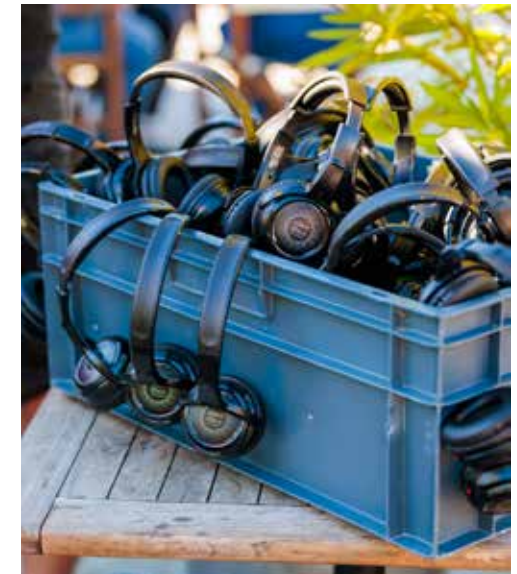
Price per hour with a minimum purchase of 4 hours

From € 175.00

Technical support

Price per hour with a minimum purchase of 4 hours

From € 52.50



Brand your event



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

Graphic designer

Per hour

From € 50.00

Flowers

op aanvraag

Photobooth

minimum purchase of 4 hours

From € 1000.00

Balloons

op aanvraag

Photographer

Per hour

From € 150.00

Styling

op aanvraag



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



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

Flyboard

op aanvraag

Games

op aanvraag

Tour boats

op aanvraag

Route & parking

Zuidpool
Europaplein 22
1078 GZ Amsterdam

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

Public transport

Zuidpool is easily accessible by train (RAI station and Amsterdam Zuid station), the metro (line 52, stop Europlein) and tram (line 4, stop Europaplein).

From Amsterdam central station

Walk to the front of the station and walk to the metro station

1. Follow the signs for line M52 (blue line) in the direction of South
2. Drive along for 4 stops and then hop off at the Europaplein stop
3. Walk towards RAI Theater-Entrance F
4. At the end of the covered walkway you will find the main entrance of zuidpool

From Amsterdam Zuid Station

1. Walk to Amsterdam South metro/train station
2. Follow the signs for line M52 (blue line) towards Noord
3. Hop off the next stop at Europaplein.
4. Walk towards RAI Theater-Entrance F
5. At the end of the covered walkway you will find the main entrance of Zuidpool

Opening hours for events

Sunday to Thursday: 07:00 - 01:00 hrs
Friday and Saturday: 07:00 - 03:00 hrs

Car

At Strandzuid you can buy an parking ticket for €13,00 (including VAT) each per 24 hours. Follow the indicated signs towards P4 of RAI Amsterdam.

A10 from The Hague Den Haag

1. Take exit RAI-s109-s110-Rivierenbuurt
2. At the traffic lights, turn right towards s109-s110-RAI-Rivierenbuurt-Centrum
3. Take the left lane towards RAI Parking at the traffic lights
4. Turn left at the traffic lights towards RAI Parking
5. Follow the signs to P4 and park your car
6. Take exit F and follow the description below

A1 from Utrecht

1. Take exit RAI-s109-Rivierenbuurt-Buitenveldert
2. At the traffic lights, turn right towards s109-s110-RAI-Rivierenbuurt-Centrum
3. Turn left at the traffic lights towards RAI Parking
4. Follow the signs to P4 and park your car
5. Take exit F and follow the description below

From entrance/exit c and hall 10/11

6. Follow the signs to RAI Congress Centre-RAI Theater-Entrance F
7. At the end of the covered walkway you will find the main entrance to Zuidpool

ZUIDPOOL brochure

