ZUIDPOOL BROCHURE

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EVENTS BY ZUIDPOOL

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Location

Zuidpool offers multiple multifunctional spaces, various outdoor areas, and all the facilities needed to create successful, tailor-made events together with you as the organizer!

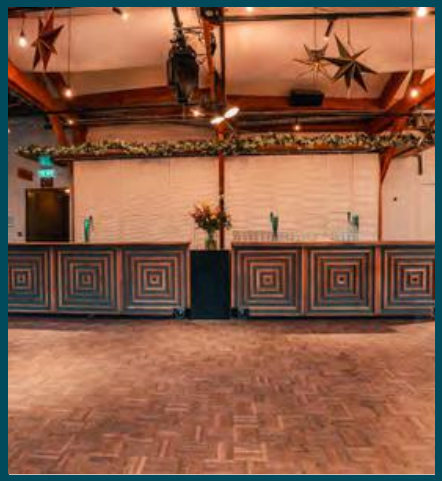
Our event team has built up extensive expertise by hosting more than 300 events each year. The combination of our experienced team and carefully designed venues results in an unforgettable experience at a truly unique event location in Amsterdam.

Location rent

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

- For exclusive hire of the entire venue, please feel free to contact our sales team.
- The listed venue rental prices are per time slot and exclude food, beverages, staff, entertainment, and external rentals.
- A 40% venue hire fee applies for a second consecutive time slot.

Part of the day	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

The Mountain House is our largest and most distinctive venue, located right on the water and adjacent to The Winter House. Thanks to its large windows, the indoors feels like outdoors, filled with natural light and plenty of comfort. Warm wood accents, cozy lighting, and stylish details make every gathering here a charming winter experience.
In winter, we expand capacity with a covered stretch tent, complete with fire pits and warm drinks under the stars. Inside, you'll find a private bar, modern restrooms, and direct access to the kitchen for seamless service.

Capacity: up to 300 guests, or up to 800 when combined with The Winter House via a soundproof partition.

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
By adding special pavilions, we can expand the venue. Our sales team will be happy to inform you about the possibilities.

The Winter House

The Winter House is located by the water in the southern part of Zuidpool and exudes cozy winter charm. The space is bright, flexible in layout, and features a spacious bar. It's perfect for drinks, dinners, and tailor-made winter events. Front and back terraces extend the space, and in winter they are enhanced with stretch tents, fire pits, and warm lighting.

Capacity: up to 250 guests, or up to 800 when combined with The Mountain House.

CAPACITY PER SETUP

Party	250
Drinks	200
Walking dinner	175
Sit down diner (long tables)	120
Sit down diner (round tables)	80
Buffet or BBQ	175
Theater	130

Extra Capacity
By adding special aluminum pavilions, we can expand the venue. Our sales team will be happy to inform you about the possibilities.

The Ski Hut

The Ski Hut is an intimate venue near the entrance of Zuidpool, featuring its own bar, warm wooden tones, and a playful alpine lodge vibe. Perfect for drinks, lunches, or evening programs for up to 150 guests, indoors or on the cozy covered terrace.

The standard setup is both inviting and flexible. For larger groups, The Ski Hut can easily be combined with other Zuidpool spaces without losing its intimate charm.

CAPACITY PER SETUP

Party	150
Drinks	150
Walking dinner	150
Sit down diner (long tables)	50
Sit down diner (round tables)	50
Buffet or 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.

The Zuidpool Market

This season, we're opening a special place: a winter outdoor venue where you'll always stay dry and comfortable. Under a stylish stretch tent, with wooden decking, vintage rugs, and fire pits, it feels like you've stepped into a cozy mountain village together.

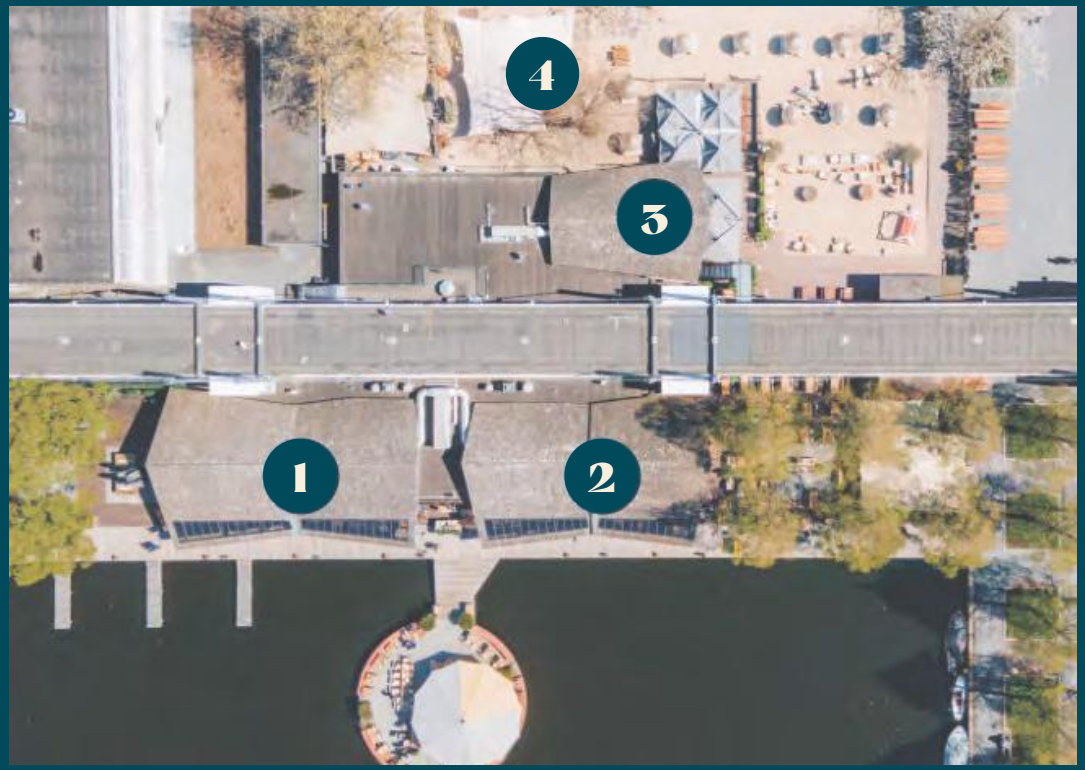
Warmth & coziness
The Zuidpool Market features its own bar, restrooms, atmospheric furniture, and plenty of heaters and fire pits to keep you warm. The only thing your guests need to bring is their winter coat and good mood.

Food & drinks
Start with mulled wine and traditional Dutch snacks, then enjoy food stalls serving pumpkin soup, bratwurst, and fries with stew. Roast marshmallows over the fire and savor delicious wines, refreshing beers, warm mulled wine, and surprising 0.0 options.

Extra experience
Complete the evening with a game of curling or a silent disco après-ski DJ. Whether it's a birthday, team outing, or corporate event, this is where warmth, atmosphere, and winter coziness come together. Companies can even use the venue to hand out Christmas gifts.

For groups of 30 to 120 people
€60.00 per person, including 2.5 hours of domestic spirits, traditional Dutch snacks, pumpkin soup, bratwurst sandwich, fries with stew, and marshmallows.

**Want to extend the drinks? €5.00 per person per hour.*



1. The Mountain House
2. The Winter House
3. The Ski Hut
4. The Zuidpool Market

Zuidpool Exclusive:
One venue, endless winter experiences

Zuidpool Exclusive combines The Mountain House, The Winter House, and The Ski Hut into one versatile winter venue with a total capacity of up to 1,000 guests. The spaces flow seamlessly together and are expanded during the winter months with beautifully lit stretch tents, fire pits, and covered terraces. Indoors and outdoors blend effortlessly to create a warm, all-encompassing experience.

Whether you're planning a large corporate party, an end-of-year celebration, or a winter product launch, Zuidpool Exclusive offers the space, atmosphere, and flexibility to make your event truly unforgettable.

Catering

Using our set packages as a starting point, and always with attention to your personal wishes, we offer tailored culinary options for meetings, drinks, dinners, or celebrations. Our chef works with local and seasonal ingredients whenever possible, so the composition of dishes may vary accordingly. Of course, we're happy to accommodate dietary requirements and allergies.

Drinks

- from 40 guests -

Drinks package national (unlimited)

Welcome with warm mulled wine and hot chocolate.
Heineken draft beer, soft drinks, white wine, red wine, rosé wine.

2 hours	€ 29.50
3 hours	€ 33.50
4 hours	€ 37.50
5 hours	€ 40.50
6 hours	€ 43.50

Drinks package international (unlimited)

Welcome with warm mulled wine and hot chocolate.
Heineken draft beer, soft drinks, white wine, red wine, rosé, rum, vodka, gin and whiskey.

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

Welcome drinks

Cava by glass		€ 7.50
Cava by bottle		€ 37.00
Champagne by glass		€ 11.50
Champagne by bottle		€ 76.00
Cocktails	(starting price per cocktail)	€ 9.50
Juicebar	(price per juice)	€ 5.00

All prices are per person and excluding VAT

EVENTS BY ZUIDPOOL

Breakfast

- from 40 guests -

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

Breakfast

(unlimited) € 23.00

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

Breakfast deluxe

(unlimited) € 26.00

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

Expands your breakfast with different drink options , see page 11 of the brochure

All prices are per person and excluding VAT.
If you have any requests for a customized menu due to allergens or prefer vegetarian dishes, a supplement of €3.50 per person will apply.

EVENTS BY ZUIDPOOL

Lunch

- from 40 guests -

We serve lunch in buffet style, featuring a variety of deliciously topped sandwiches, seasonal vegetable soup, and the chef's signature salad.

Lunch buffet **€ 28.75**

- Assorted Sandwiches
  - Ciabatta with pasture-raised beef | basil oil | lamb's lettuce| ages Beemster cheese
  - Warm Caprese panini
  - Focaccia with smoked salmon | cucumber | curry mayonnaise
  - Panini with grilled vegetables | arugula | gorgonzola
- Seasonal Soup
- Chef's Favorites Salad Buffet

Snack break **€ 5.00**

Choose one of the following items, price per item:

- Banana cake
- Quiche Lorraine | turkey bacon
- Sausage roll (vegetarian option: cheese roll)

All prices are per person and excluding VAT.
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EVENTS BY ZUIDPOOL

Fingerfood

- from 40 guests -

Dutch Fingerfood — € 9.50

Based on 6 items per person

Traditional Dutch table garnishes

- Grilled chicken sausage
- Liver sausage
- Cube of aged cheese
- Pretzel stick
- Amsterdam pickles

Warm items

- Bitterbal
- Mini cheessoufle
- Mini frikandel

Extra options

- Shrimp croquette — € 1.00

Table garnishes — € 4.75

- Vegetable garden with beet hummus dip
- Crispy corn and chickpea mix
- Vegetable chips / truffle chips
- Homemade tapioca prawn crackers

Dutch Platter — € 5.00

- Olives
- Pretzel sticks
- Mixed nuts
- Amsterdam pickles
- Vegetable chips

Asian Fingerfood — € 9.50

Based on 6 items per person

Table garnish

- Katjang nuts
- Rice crackers
- Wasabi nuts
- Cassave chips

Warm items

- Rendang croquette
- Fried chicken in panko wasabi crumble
- Vegetarian spring roll
- Samosa (vegetarian)

Vegan Fingerfood — € 9.50

Based on 4 items per person

- Spinaki
- Meatless bitterbal
- Vegetable croquette
- Thais green curry bite

All prices are per person and excluding VAT.
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EVENTS BY ZUIDPOOL

Small bites

- from 40 guests -

Moodfood plateau — € 14.50

Delicious bites and a variety of dips served on a large round platter with banana leaves. The platters are served per 10 guests.
The price is per person

- Tear & share bread | papadum
- Tomato tapenade
- Hummus
- Baba ganoush
- Balinese drumsticks
- Prawns in yellow curry
- BBQ meatball
- Dahl (lentil curry)
- Vegetable spring roll

Traditional bites — € 11.00

Delicious fresh snacks served on platters, presented in cones, glasses, or on skewers. Choose four different items from the options below. Price is based on 3 items per person

Cold items

- Venison ham salad | walnuts | mache lettuce | truffle
- House-smoked salmon | bruschetta | mustard mayonnaise
- Noodle salad | edamame beans | spring onion | sesame dressing

Warm items

- Tempura shrimp | wasabi mayonnaise
- Coconut soup | pandan oil
- Classic Quiche Lorraine | turkey bacon
- KFC (cauliflower) | sriracha cream | spring onion

All prices are per person and excluding VAT.
If you have any requests for a customized menu due to allergens or prefer vegetarian dishes, a supplement of €3.50 per person will apply.

Amsterdam bites 2025 — € 12.50

Choose three different items from the options below.

Cold items

- Dutch shrimp salad | cocktail sauce
- Sauerkraut potato salad | chicken bacon

Warm items

- Black pudding (blood sausage) | brioche | apple
- Dutch cheese bitterballen
- Dutch pea soup

Tarlette parade (based on two items per person) — € 7.50

- Tart shells | veal cheek | onion compote | crispy buckwheat
- Tart shells | house-smoked salmon | wasabi mayonnaise
- Tart shells | vegan rendang | seroendeng

Luxury bites — € 10.50

Based on three items per person

- Mini chicken skewer with peanut sauce
- Crispy cauliflower with sriracha cream
- Mini empanadillas with roti masala
- Small quiche Lorraine
- Oriental meatballs

Platters

- from 50 guests -

Burgundian platter — € 5.00 p.p.

Prices are per person

- Seasonal pâté
- Smoked beef
- Zeeuws bacon
- Beemster cheese
- Truffle mayonnaise
- Amsterdam pickles
- Burgundian bread

Antipasti platter — € 5.00 p.p.

Prices are per person

- Artisjok
- Serrano ham
- Salami
- Fuet
- Manchego cheese
- Tomato tapanade
- Olives
- Burgundian bread

All prices are per person and excluding VAT.
If you have any requests for a customized menu due to allergens or prefer vegetarian dishes, a supplement of €3.50 per person will apply.

EVENTS BY ZUIDPOOL

Walking dinner

- from 40 guests -

Standing dining with small dishes served sequentially. Choose from the dishes below depending on the number of courses selected. We recommend a minimum of five courses for a complete meal. Please note that additional costs may apply for hiring mastiek.

Regular walking dinner

Five courses (standard)	€	43.50
Six courses	€	48.25
Seven courses	€	52.00

Starter

- Veal rump | carrot | beetroot | radish | hazelnut | sesame dressing
- Mushroom rillettes | truffle cream | croutons | herb salad

Intermediate course

- Classic Strandzuid onion soup | cheese stick
- House-smoked salmon | potato mousseline | fennel | dill | mustard
- Slow-cooked corn-fed chicken fillet | polenta | pumpkin cubes | pultry jus

Main course

- Braised beef chuck | roasted vegetable mash | Brussels sprouts

Dessert

- Cheesecake | citrus | chocolate

All prices are per person and excluding VAT.
If you have any requests for a customized menu due to allergens or prefer vegetarian dishes, a supplement of €3.50 per person will apply.

Vegan walking dinner

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

Starter

- Stewed pear | carrot | beetroot | radish | hazelnut | sesame dressing
- Mushroom rillettes | truffle cream | croutons | herb salad

Intermediate course

- Classic Strandzuid onion soup | cheese stick
- Smoked miso celeriac | potato mousseline | fennel | dill | mustard
- Vegan chicken fillet | polenta | pumpkin cubes | herb oil

Main course

- Dry-aged beetroot | roasted vegetable mash | Brussels sprouts

Dessert

- Cheesecake | citrus | chocolate

Walking dinner Zuidpool Classics

- from 40 guests -

€47.50

Discover the warm flavors of the Zuidpool Winter Classics. Guests can enjoy a variety of tastes and a cozy atmosphere as they walk around. Outside by the fire, marshmallows can be roasted for a warm and cozy ending.

- Pretzels with honey mustard (served on the table)
- Winter vegetable salad | mushroom | crispy salsify
- Pumpkin soup | herb oil
- House-smoked warm salmon | roasted root vegetable mash | smoked beurre blanc
- Loaded Roseval potatoes | braised beef | Brussels sprouts | crispy onion
- Apple tarte Tatin | vanilla sauce
- Extra: Marshmallows for roasting

All prices are per person and excluding VAT.
If you have any requests for a customized menu due to allergens or prefer vegetarian dishes, a supplement of €3.50 per person will apply.

Streetfood walking dinner

- from 40 guests -

The chef recommends a minimum of five courses as the ideal amount.

North America

Mini cheeseburger | cheddar | pickle | ketchup | onion (Vegetarian alternative available)	€10.00
Hotdog | chicken | jalapeño | cheddar sausage | smoked ketchup | crispy onion (Vegetarian alternative available)	€10.00
Pokebowl | rice | salmon | pickled carrot | wakame | wasabi mayonnaise	€11.00
Corndog | mustard | mayonnaise | spring onion | crispy onion	€10.00

South America

Loaded nachos | vegan mince | bell pepper | corn | tomato | jalapeño	€11.00
Ceviche of raw marinated sea bass | red chili | tomato | red onion | lime | avocado	€11.00
Soft shell taco | pulled brisket | chipotle mayonnaise | crispy nachos	€ 11.00

All prices are per person and excluding VAT.
If you have any requests for a customized menu due to allergens or prefer vegetarian dishes, a supplement of €3.50 per person will apply.

Asia

Pan-fried gyoza | spring onion | chili | teriyaki sauce	€10.50
Fried rice with marinated chicken | pak choi | bean sprouts | crispy onion	€11.00

Europe

House-smoked salmon | gravadlax sauce | bruschetta | lime mayonnaise	€ 11.00
Moink ball | mac and cheese	€11.00

Dessert

Churros | chocolate sauce	€8.00
Pastel de Nata (sweet pastry)	€7.00
MOCHI Macha and MOCHI Mango with Japanese red beans	€8.50
Stroopwafel | chocolate | marsmallow	€8.00

Winter BBQ

- from 40 guests -

Winter BBQ — € 45.00

Hot dishes
- Slow-cooked brisket | sea salt | chimichurri
- Grilled chicken sausage | jalapeño | cheddar
- Dutch oven game stew
- Smoked salmon | salsa verde
- Roasted Roseval potato | rosemary | garlic

Cold dishes
- Riso pasta | fine ratatouille
- Salad buffet – Chef's favorites

Sides
- Selection of breads from Vlaams Broodhuis
- Mustard dressing
- Herb butter
- Garlic sauce
- House-made smoked BBQ ketchup
- Seasonal vegetable mix (add-on: €3.50)

Vegetarian dishes (on request)
- Veggie burger
- Corn on the cob with Padrón pepper
- Seasonal vegetable mix
- Roasted root vegetable with miso

Dessert buffet (Choice of 3 items) — **€ 10.00**
- Tiramisu
- Cheesecake
- Apfelstrudel
- Chocolate mousse with crumble
- Zuppa Inglese

Ben & Jerry's — **€ 5.75**
- 100ml cups

All prices are per person and excluding VAT.
If you have any requests for a customized menu due to allergens or prefer vegetarian dishes, a supplement of €3.50 per person will apply.

Zuidpool Foodmarket

- from 200 persons -

Visit the vibrant Zuidpool Food Market and indulge in heartwarming winter flavors at our various live cooking stations. Be surprised by delicious dishes served by our enthusiastic team.
Your winter experience begins the moment you arrive, under our heater-warmed stretch tent, sparkling with twinkling lights. Here, you'll already find several of our food & drink stations, because a good beginning is...

Zuidpool foodmarket

€ 65.50

Drinks to warm up to
Start with your favorite après-ski drink: glühwein, hot chocolate with rum, or a wintry spritz.

Pretzel with dip
Our original pretzels are a festive eye-catcher on the high tables. Freshly baked and hanging from traditional stands, served with a warm honey-mustard dip. Perfect for sharing, because sharing is caring, especially this time of year.

Heartwarming starter
Delicious soups to kick off the evening.
Our chef serves a classic Dutch pea soup with sausage and a vegetarian Asian-style pumpkin soup.

Burgerstation for the nation
Live burger station offering both meat and veggie options. Choose your own toppings or let the chef craft the perfect combination for you.

All prices are per person and excluding VAT.
If you have any requests for a customized menu due to allergens or prefer vegetarian dishes, a supplement of €3.50 per person will apply.

Salmon
Our chef at the Open Fire Pit is tonight's showstopper, grilling and smoking like a pro. Grab a perfectly cooked piece of salmon and scoop up a bowl of creamy potato salad. A true feel-good moment.

Chef's Sides
Also known as "the great sides show". From crisp, freshly baked breads to seasonal salads. In true sustainable style, our chef works with what's on hand in the kitchen – which means that delicious pasta salad you spotted earlier might be swapped for an even tastier homemade potato salad when you pass by.

Stamppot?
This is stamppot 2.0, served in mini glass jars, with two creative variations to choose from.

Sweet Tooth
End on a high note with Apfelstrudel and classic vanilla sauce. Still craving something sweet? Join us by the Fire Pit and roast your own marshmallows!

Late Night Cravings
That ultimate guilty pleasure... served just when you need it most.

Sit down dinner

- from 40 guests -

We offer you the choice between a regular or vegan sit-down dinner. Select your preferred dishes from the options below, depending on the number of courses chosen. Of course, we are happy to accommodate vegetarian preferences and/or specific dietary requirements. Please note that additional costs may apply for hiring mastiek (serving staff and equipment).

Regular sit down diner

Three courses	€ 45.00
Four courses	€ 51.00
Five courses	€ 58.00

Includes bread and butter on the table

- Beef carpaccio | beech mushroom | white truffle cream | pine nuts | herb salad
- Classic Strandzuid onion soup | cheese stick
- Slow-cooked salmon fillet | olive mousseline | pumpkin | herb beurre blanc
- Pan-seared house steak | crispy polenta | parsnip cream | Brussels sprouts | spiced jus
- Apple | raisin | monchou cream | vegan caramel

Vegan sit down diner

Three courses	€ 45.00
Four courses	€ 51.00
Five courses	€ 58.00

Includes bread and butter on the table

- Celeriac carpaccio | beech mushroom | white truffle cream | pine nuts | herb salad
- Classic Strandzuid onion soup | cheese stick
- Vegan ebi fry | olive mousseline | pumpkin | herb beurre blanc
- Dry aged beetroot | crispy polenta | parsnip cream | Brussels sprouts | spiced jus
- Apple | raisin | monchou cream | vegan caramel

As the client, you select the menu for your guests. If you wish to offer your guests a choice between meat, fish, or vegetarian options, this is possible. Please note that the choices must be provided to the chef in advance. We charge an additional 20% for product costs. Also, a seating plan is required.

All prices are per person and excluding VAT.
If you have any requests for a customized menu due to allergens or prefer vegetarian dishes, a supplement of €3.50 per person will apply.

Shared dining

- from 40 guests -

The shared dining menu is served in various large dishes placed on the table, with all dishes meant to be shared. Please note that additional costs may apply for hiring mastic.

Shared dining three courses € 42.50

Starter

- Duck rilette | stewed pears gel | crostini
- Smoked salmon salad | pickled carrot | beetroot | curry mayonnaise
- Sweet potato salad
- Rizone salad | mini ratatouille | mixed herb salad
- Burgundian platter | selection of cured meats
- Tear & share bread | salted butter

Main course

- Roasted winter vegetables
- Stewed yellow pears
- Gratinated potato tart
- Braised beef chuck | parsnip | crispy potato
- Slow-cooked cod | leek | beurre blanc

Dessert

- Warm apple pie | whipped cream

All prices are per person and excluding VAT.
If you have any requests for a customized menu due to allergens or prefer vegetarian dishes, a supplement of €3.50 per person will apply.

Buffets

- from 50 guests -

We offer you the choice between a Winter Food Experience or an Italian Highlights Buffet.

Italian Highlights **€ 48.00**

Hot dishes

- Beef lasagna | carrot | onion | tomato | Pecorino
- Wild mushroom cream sauce | pipe rigate pasta | chives
- Swordfish | black pasta | antiboise sauce
- Corn-fed chicken | rosemary | Roseval potatoes | Serrano crisps
- Roasted vegetables

Cold dishes

- Crostini | focaccia | farmhouse bread
- Olive tapenade | olive oil | sea salt | lemon pepper
- Marinated mushrooms
- Artichoke hearts | garlic | parsley
- Linguine salad | lemon pepper | garlic | parsley
- Roasted tomato | mozzarella | arugula
- Sicilian white bean salad | lemon | coriander | chili
- Anchovies with spring onion
- Marinated prawns with paprika | lemon
- Beef carpaccio | Pecorino | arugula | olive oil
- Vitello tonnato: thinly sliced veal | tuna mayonnaise
- Assorted salamis | cured meats | Tuscan sausages

Dessert

- Tiramisu

All prices are per person and excluding VAT.
If you have any requests for a customized menu due to allergens or prefer vegetarian dishes, a supplement of €3.50 per person will apply.

Buffets

- from 50 guests -

We offer you the choice between a Winter Food Experience or an Italian Highlight Buffet.

Winter food experience — € 45.00

Hot dishes

- Game stew (various types of wild game) | onions | homemade gravy
- Grilled swordfish with pasta | salsa verde
- Slow-cooked chicken breast | mushroom | tarragon jus
- Roasted Roseval potatoes
- Roasted winter vegetables

Cold dishes

- Seasonal paté
- Potato salad
- Winters salad buffet - chef's favorites

Dessert — € 5.00

- Chocolate mousse with crumble
- Hangop (dutch strained yoghurt) with stroopwafel and caramel
- Apfelstrudel | vanilla sauce

All prices are per person and excluding VAT.
If you have any requests for a customized menu due to allergens or prefer vegetarian dishes, a supplement of €3.50 per person will apply.

Entertainment

At Zuidpool, it's all about the experience. Besides our unique location and atmospheric setting, we offer a diverse range of entertainment options that add that extra spark to your event. From interactive activities to surprising shows, we create a program that perfectly matches your wishes and the vibe of your gathering. Together, we make every moment unforgettable.

Food concepts

Zuidpool collaborates with Meisjes met Smaak. Choose our showstopper, The Oyster Girl, combine two cool sisters, or go for a themed experience! Culinary entertainment at its finest. The Smaakmeisjes are mobile and interactive, effortlessly serving the freshest and most delicious bites. From champagne to bitterballen, from macarons to oliebollen, the Smaakmeisjes can be deployed anytime and anywhere. They mingle casually among guests, working independently and proactively. Below you'll find the different options with starting prices. Of course, every request can be customized to your wishes

Oyster Girl **From € 720.00**

The Oyster Girl shucks fresh oysters live for your guests. The oysters come from David Hervé and are served with lemon, pepper, vodka, vinaigrette & Tabasco. The rate is based on one server for two hours serving 150 oysters.

Pata Girl **From € 865.00**

As an experienced cortador, the Pata Girl offers your guests delicious thin slices of Pata Negra ham. The Pata Negra (black hoof) comes from Jabugo, Spain, and is served with a tasty crostini for a satisfying bite. The rate is based on one server for two hours serving 150 portions..

Sushi Girl **From € 1050.00**

Wearing her sushi belt around her waist, the Sushi Girl serves her favorite sushi, consisting of a variety of hand rolls, nigiri, and uramaki to suit every taste! The rate is based on one server for two hours serving 200 pieces of sushi.

All prices are excluding VAT

Staff

The prices below apply only if you choose to hire additional staff beyond the standard personnel used by Zuidpool. The rates are based on an hourly fee with a minimum booking of 4 hours. Any other services are available upon request.

Manager	€ 49.50
Waitstaff	€ 34.50
Kitchen staff	€ 41.00
Hostess	€ 37.50
Security	€ 46.50
Cloakroom attendant	€ 34.50
Toilet attendant	€ 34.50
First Aid mobile supervisor minimum of 2 persons	€ 34.50

All prices are excluding VAT

Light & Sounds

Zuidpool works with a dedicated supplier of lighting, sound, and presentation equipment: Music and Productions. Through this partnership, we can offer you a wide range of high-quality audiovisual materials at very competitive prices. Please feel free to contact us for more information or a quote!

Below are some examples of the audiovisual equipment we can provide (regardless of the number of guests) for your inspiration:

- Party with DJ set on stage and disco lightning in the venue
- Presentation with wireless headsets and multiple screens
- Live broadcast of sports or presentations
- Atmospheric lighting for the rented space, such as the P1 Retro lamp
- Acoustis music system during dinner or drinks
- Silent disco on the beach

With years of experience in event management, Zuidpool has built an extensive portfolio of musical entertainment. From networking drinks to weddings, and from birthdays to summer parties, Zuidpool offers a suitable DJ for every type of event. Please do not hesitate to contact us for more information.

DJ **from € 200.00**
Price per hour with a minimum booking of 4 hours

Technical support **from € 54.50**
Price per hour with a minimum booking of 4 hours

All prices are excluding VAT

Brand your event

Make your event even more professional and boost your com pany's brand at your event!

Graphic designer — from € 50.00
Per hour

Photobooth — from € 500.00
Minimum of 4 hours

Photographer — from € 150.00
Per hour

Style your event to the most beautiful location and create an unforgettable atmosphere!

Flowers — on request

Balloons — on request

Styling — on request

Entertain your event guests and create memories that last a lifetime!

Flyboard — on request

Games — on request

Canal cruise boats — on request

All prices are excluding VAT

Directions & parking

Zuidpool
Europaplein 22
1078 GZ Amsterdam

T: +31 (0)20 63 92 589
E: events@zuid-pool.nl
W: www.zuid-pool.nl

Public transport
Zuidpool is easily accessible by train (RAI Station and Amster dam Zuid Station), metro (line 52, Europlein stop), and tram (line 4, Europaplein stop).

From Amsterdam Centraal Station

Exit at the front of the station and walk towards the metro station.
Follow signs for metro line M52 (blue line) heading south.
Ride 4 stops and get off at Europaplein.
Walk towards RAI Theater Entrance F.
At the end of the covered walkway, you will find the main entrance of Zuidpool.

From Amsterdam Zuid Station
Exit at the Amsterdam Zuid metro/train station.
Follow signs for metro line M52 (blue line) heading north.
Get off at the next stop, Europaplein.
Walk towards RAI Theater Entrance F.
At the end of the covered walkway, you will find the main entrance of Zuidpool.

Event opening hours

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

By car
At Strandzuid, you can purchase an exit ticket for €13.00 (in cluding VAT) per ticket, valid for 24 hours. Follow the signs to parking garage P4 at RAI Amsterdam.

From the A10 (coming from The Hague)
1. Take exit RAI-s109-s110-Rivierenbuurt.
2. At the traffic lights, turn right toward s109-s110-RAI-Ri vierenbuurt-Centrum.
3. Keep left at the traffic lights toward RAI Parking.
4. Turn left at the traffic lights toward RAI Parking.
5. Follow the signs to P4 and park your car.
6. Use exit F and follow the directions below.

A1 from Utrecht
1. Take exit RAI-s109-Rivierenbuurt-Buitenveldert. 1.
2. At the traffic lights, turn right toward s109-s110-RAI-Ri vierenbuurt-Centrum.
3. Turn left at the traffic lights toward RAI Parking.
4. Follow the signs to P4 and park your car.
5. Use exit F and follow the directions below.

From entrance/exit P4
1. Follow the signs to entrance F (keep left).
2. At the end of the covered walkway, you will find the main entrance of Strandzuid on your right by the water.

ZUID POOL
BROCHURE

+31 (0)20 639 25 89 · events@zuid-pool.nl · www.zuid-pool.nl