Welcome to the beach of Amsterdam.
Welcome to Strandzuid Amsterdam.

Between RAI Amsterdam and the Beatrix Park you’ll find Strandzuid, a completely renewed city beach that opens in the Spring 2017. Strandzuid consists of a large complex which is home to a restaurant and multiple locations for events, each with their own unique atmosphere, characteristics and facilities.

Strandzuid is the new summer venue of Amsterdam, where you can enjoy a craft beer on the terrace, dinner in the restaurant or a business event in one of the separate areas. A venue of international standing, where you are welcome any time of the day to celebrate summer.

Please take note that the harbour and waterfront terrace are still in development. Events can be booked from 1 April, the restaurant will open its doors in May.

In this brochure you will find more information about our different locations for events, their facilities and the opportunities related to catering and entertainment. We hope it provides sufficient inspiration for a unique summer event!
Do you have any specific dietary requirements? No problem! Our kitchen team has the ability to customize your menu to any specific dietary requirements. The menu and prices depend on your specific needs. Please contact us, we are happy to help.

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

Strandzuid
Europaplein 22
1078 GZ Amsterdam

T: +31 (0)20 616 86 60
E: events@strand-zuid.nl
W: www.strand-zuid.nl
1. The Restaurant
   Indoor capacity: 450
   Page 5

2. The Boat House
   Indoor capacity: 500
   Page 6

3. The Beach House
   Indoor capacity: 200
   Page 7

4. The Jetty Bar
   Indoor capacity: 150
   Page 8

5. The Beach Bar
   Capacity: 100
   Page 8

6. Playground
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.
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 500 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.
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 200 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.
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.

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.
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. There’re room for about a 100 people (not seated).
Rental fee.

The rental fee for each space can be found in the table below. It is also possible to rent the entire Strandzuid. No location rent is charged for events in the Beach Bar area.

<table>
<thead>
<tr>
<th>Daily period</th>
<th>Sunday - Thursday</th>
<th>Friday - Saturday</th>
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<tbody>
<tr>
<td>Period 1</td>
<td>9:00AM - 4:00PM</td>
<td>9:00AM - 4:00PM</td>
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<tr>
<td>Period 2</td>
<td>5:00PM - 1:00AM</td>
<td>5:00PM - 2:30AM</td>
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<td>The Beach House</td>
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<td>The Jetty Bar</td>
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The rental of The Restaurant includes a revenue guarantee which is not included in the rental fee.

The Beach Bar is not for exclusive hire. All prices are per daily period, excluding Food & Beverage and excluding VAT.

For a second consecutive daily period 40% of the rent will be charged.
Drinks.

Drinks Package National

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

<table>
<thead>
<tr>
<th>Time</th>
<th>Price</th>
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<tr>
<td>5 hours</td>
<td>33,00</td>
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<tr>
<td>6 hours</td>
<td>36,00</td>
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</table>

Drinks Package International

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

<table>
<thead>
<tr>
<th>Time</th>
<th>Price</th>
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<tbody>
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<td>2 hours</td>
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<tr>
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<tr>
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<tr>
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Welcome Drinks

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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<tbody>
<tr>
<td>Martini Prosecco</td>
<td>5,90 / 30,00</td>
</tr>
<tr>
<td>Laurent-Perrier Champagne</td>
<td>9,25 / 65,00</td>
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<tr>
<td>Martini Royale or Royale Rosato</td>
<td>7,00</td>
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<tr>
<td>Caipirinha lime or strawberry</td>
<td>7,50</td>
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<tr>
<td>Piña Colada, Mojito</td>
<td>7,50</td>
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<tr>
<td>Red Bull Twist</td>
<td>5,00</td>
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<tr>
<td>The Editions of Red Bull, with a fresh mix of mint, ice and soda water</td>
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</table>

Coffee & Tea

Illy coffee, tea and assorted cookies 4,85

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

Prices are per person and excluding VAT.
Breakfast 19,50
Daily fresh baked luxury mini rolls
Croissants
Brie de Meaux and Beemster cheese
Smoked beef and roast beef
Marmalade and sugar sprinkles
Boiled egg
Fresh fruit salad
Fresh orange juice
Coffee and tea

Breakfast de luxe 22,50
Fresh baked luxury mini rolls
Croissants
Coffee Roll
Brie de Meaux and young Beemster
Roast beef, smoked beef and ham
Marmalade and chocolate sprinkles
Smoked Scottish salmon
Scrambled Eggs
Fresh fruit salad
Glass of champagne
Fresh orange juice
Coffee and tea

PRICES ARE PER PERSON AND EXCLUDING VAT
Lunch.

Sandwiches 13,50

We use bread from the local baker. This arrangement can be extended with a soup or other hot item of choice. One-and-a-half sandwich equal one full lunch. Choose four sandwiches from possibilities below. Available from 25 people.

- Brown sandwich with Reypenaar cheese and cream of sundried tomatoes
- Sunflower seed bread with lamb ham, spinach and butter of mustard
- Ciabatta with beef, basil oil, corn salad and old Beemster cheese
- White bread with Brie de Meaux, arugula and apricot butter
- Classic Vitello Tonato; veal, tuna palisade with olives
- Caprese; pomodori tomatoes and mozzarella on brown sourdough
- Focaccia with smoked wild salmon and sauerkraut salad
- White sandwich with smoked ribeye, abbey cheese and mesclun
- Panini with grilled vegetables, arugula and gorgonzola
- Brown sourdough with smoked chicken, tomato and avocado cream
- Waldkorn bread with egg, smoked ham, mustard and fried bacon
- Cheese, tomato, cucumber, lettuce, egg, watercress and cucumber spread on a baguette

Tramazones 17,50

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

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

Prices are per person and excluding VAT
## Fingerfood

### Table snacks
Available for groups with a minimum of 10 people.
- Vegetables with a tomato yoghurt dip
- Marinated olives
- Truffle crisps
- Salted edible paper

<table>
<thead>
<tr>
<th>Fingerfood Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Table snacks</td>
<td>3.25</td>
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</tbody>
</table>

### Asian Fingerfood
Based on 4 items per person (besides table snacks).
- Table snacks
- Katjang nuts
- Rice crackers
- Wasabi nuts
- Seaweed crackers

### Dutch Fingerfood
Based on 6 items per person.
- Old Amsterdam cheese with mustard
- Leyden cheese
- Ox sausage
- Liverwurst
- Dried sausage from Drenthe
- Dutch meat croquettes
- Cheese rolls
- Shrimp croquettes
- Mini sausage rolls

<table>
<thead>
<tr>
<th>Fingerfood Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Asian Fingerfood</td>
<td>9.50</td>
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<tr>
<td>Dutch Fingerfood</td>
<td>7.50</td>
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</tbody>
</table>
Street Food.

Buns

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

Burgers

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

South America

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

Asia

Falafel – carrot, red onion, celery, garlic and a sauce of red peppers 7,00
Seekh kebab – chicken skewers with cumin, cumin, ginger and raita 6,50
Bun Boa – pulled pork, sweet and sour cabbage, spring onions and garlic 7,50
Bo Bia – rice paper rolls, chicken, vegetables, mint, soy-ginger sauce 7,00

Europe

Frutti di Mare – pizza, sea fruit, garlic, lemon, parsley 7,50
4 Formaggi – pizza, gorgonzola, Parmesan, mozzarella, tallegio 6,50

PRICES ARE PER PERSON AND EXCLUDING VAT
Barbecue.

BBQ 1  34,50

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.

- Chicken satay with peanut sauce
- Scottish Angus beef citizen
- Beef merguez sausage
- Skewer prawns with salsa verde
- Roseval baked potato with rosemary and garlic
- 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
- Fresh breads
- Herb dressing, mustard dressing
- Spicy tomato sauce
- Garlic butter
- Aioli

BBQ 2  37,50

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

- Beef Rump with sea salt and garlic
- Rosario spicy chorizo sausage Pig
- Rump steak of lamb with mint, onion and garlic
- Cod with lemon and white wine
- Baked Roseval potato with rosemary and garlic
- Salad with corn, kidney beans, tomato, red onion, and red pepper
- Salad of lime, avocado, spring onion, red pepper and mesclun
- Greek salad with cucumber, feta, black olives and red onion
- Spinach salad, roasted cherry tomatoes
- Fresh breads
- Herb dressing, mustard dressing
- Garlic butter
- Tomato-onion-cilantro salsa
- Gremolata
- Aioli

PRICES ARE PER PERSON AND EXCLUDING VAT
The showpiece of our favorite way of cooking. The meat and seafood served in slices. Available for groups of 25 people.

- Beef ribeye, garlic, thyme, rosemary
- Veal in gravy
- Rack of Berkshire pork, homemade BBQ sauce
- Swordfish fillet, red pepper, herb oil
- Baked Roseval potato with rosemary and garlic
- Fresh corn on the cob

- Mesclun, croutons and grilled peppers
- Red lentil salad with green beans, chickpeas, coriander and mustard dressing
- Roseval potato salad with chives and creme fraiche
- Salad with green asparagus, grilled squash, roasted cherry tomatoes, goat cheese and roasted quinoa

- Fresh breads
- Herb dressing, mustard dressing
- Garlic butter
- Tomato-onion-cilantro salsa
- Gremoulata
- Aioli
Sit-down dinner.

We offer you the opportunity to put together a menu of dishes from our regular menu. Of course we take into account wishes of vegetarian and special diets. Available for groups with a minimum of 25 people. You can offer your guests a maximum of two choices each course; please let us know the options in advance.

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<tbody>
<tr>
<td>Two courses</td>
<td>27,50</td>
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<td>Three courses</td>
<td>33,50</td>
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<td>Four courses</td>
<td>39,50</td>
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<tr>
<td>Five courses</td>
<td>46,00</td>
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**Starters**

- Salad of chicory, scallops and dried ham with balsamic glaze
- Thinly sliced veal with a cream of tuna and extra virgin olive oil
- Beef carpaccio with arugula, pecorino, pistachio dressing and duck liver
- Thinly sliced tuna with wakame pappadum-cucumber salad and wasabi
- Goat’s cheese cream, candied beetroot, beetroot structures, truffle and rocket

**Soups**

- Cappuccino of spinach with a skewer of prawns
- Creamy tomato soup with basil and gorgonzola crostini
- Carrot-coriander soup with fritters of olives and pancetta

**Main courses**

- Classic steak bordelaise with frittata, grilled vegetables and truffle paper
- Cod roasted on the skin, with quinoa, sweet potato and peas cream
- Veal and sweetbreads on a stew of wild spinach and dried tomatoes
- Sea bass fried on the skin with potatoes, grilled fennel and poultry gravy
- Wild salmon (slow cooked in vanilla and bay) with quinoa, zucchini and fennel

**Desserts**

- Curd with macadamia nuts and honey, with lavender and apricot compote
- Soup of pineapple and a crème brûlée with cloves
- Sake sabayon, oriental fruit with a coulis of mango, sesame and coriander
- Trilogy of orange granita and tarragon
- Classic tarte tatin

Prices are per person and excluding VAT
**Walking dinner.**

Small dishes that will be served sequentially. You have the choice of five, six or seven courses. Available from 25 people.

<table>
<thead>
<tr>
<th>Courses</th>
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<tbody>
<tr>
<td>Five courses</td>
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<td>Six courses</td>
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<td>Seven courses</td>
<td>47.00</td>
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</table>

**Starters**

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

**Soups**

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

**Main courses**

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

**Desserts**

- Lemon tart with sorbet of bitter chocolate
- White chocolate mousse and a cake of mango, chilli and sesame
- Soup of red fruit, mascarpone cream, basil and balsamico glaze
- Gorgonzola ice cream with crispy gingerbread
- Classic crème brûlée
Spanish buffet 36,50

Available for groups with a minimum of 50 people.

- Pata negra, chorizo and lomo Ibérico
- Salad with grilled green asparagus and manchego
- In the oil and vinegar marinated anchovies with green onion
- Potato salad with capers and tuna
- Broad beans with red onion
- Zarzuela; richly stocked fish dish with saffron
- Patatas bravas with mojo sauce
- Prawns with garlic and chilli
- Albondigas; meatballs in tomato sauce
- Paella with rabbit, chicken and seafood
- Orange salad with honey and cinnamon
- Crema Catalana
- Cabrales with nut bread
- Macaroon pudding with muscatel
- Nougat
Buffet.

**Italian Highlights**

Available for groups with a minimum of 50 people.

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

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

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

Optionale, replacing one the hot dishes:

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

**PRICES ARE PER PERSON AND EXCLUDING VAT**

37,50
Le Market  31,50

An organic buffet available for groups with a minimum of 25 people.

- Tomato, cucumber and pepper
- Spinach salad with black pudding and a crisp of old Beemster cheese
- Waldorf with turkey and quail eggs
- Thinly sliced beef with romaine lettuce and mustard vinaigrette
- In vinegar marinated king prawns
- Wild salmon, black rice, choron sauce
- Veal sucade with a sauce of laurel and liquorice
- Stew of potatoes and fried onions
- Chicken in white wine, served in a preserving jar
- Glazed vegetables
- Buffet of cheeses with nut bread
- Chocolate mousse with oats crumble
- Pear-apple salad with honey and tarragon
- Farmlander’s bread
- Miller’s bread
- Butter
- Garlic dip
A sweet end of a delicious meal? Our ice cream range gives your guests that real summer feeling! It is also possible to rent a full Dutch poffertjes stall.

- Ben & Jerry’s Ice cream  € 4,75
- OLA Assortment  € 2,65
- Dutch poffertjes stall  Price on request

Dessert.
Food Concepts.

**Oyster Girl**
starting at 530,00

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

**Pata Negra Girl**
starting at 675,00

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

**Sushi Girl**
starting at 895,00

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

**Table Lady**
645,00

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

**Appetizer Girl**
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 girl for two hours.

**Organic Peasant Woman**
405,00

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

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

Manager 47,50  
Waiter 27,50  
Kitchen assistant 27,50  

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

Hostess 37,50  
Security staff 40,00  
Cleaning lady 25,00  
Cloakroom assistant 25,00  

Due to years of experience in event organisation, Strandzuid has built up a wide range of entertainment possibilities. For any type of event, from summer parties to wedding and from networking events to product launches, Strandzuid has a suitable DJ. Please contact us for more information.

DJ 125,00  
Technician 39,50  

PRICES ARE PER HOUR AND EXCLUDING VAT.
Strandzuid 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 sporting or presentation
- Atmospheric illumination of the leased land
- Acoustic music system during dinner
- Silent disco on the beach