

The background of the entire image is a dense, monochromatic pattern of various tropical leaves, including large monstera leaves and palm fronds, rendered in shades of dark green and black.

BAR SUZEQ RESTAURANT

WELCOME



Between the beach of Scheveningen and the city of The Hague you can find Bar & Restaurant Suzie Q at the Second Harbour of Scheveningen. A restaurant and event location that opened its doors in the summer of 2018. Suzie Q is a venue with its own atmosphere and character.

It is a location at the harbour, where you can go for a special beer on the terrace, an extensive dinner in the restaurant or a (company) event in the private loft upstairs. It is also a perfect location to toast for your birthday, your graduation, your wedding or just to celebrate life!

A location of international allure with the boats in our backyard.

In this brochure, you will find more information about the possibilities at our venue. We hope to provide you enough inspiration for a unique and successful event!

CONTENTS



In this brochure you will find all the information you need to organize the perfect party, a lively birthday party or a casual dinner with family or friends.

Do you have specific wishes for the food and drink packages for your event? That is no problem! Our team will always help you to make the packages cater to your specific wishes and needs. The contents and prizes will depend on your specific wishes. Please feel free to contact us because we are glad to help you.

Location & facilities

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RESTAURANT



The restaurant is located at the harbor, which with lots of glass, natural light and lots of greenery is a pleasant place in any weather. When the weather is nice, you can also sit on the terrace with a view of the boats.

In our restaurant you will find a menu full of dishes for lovers of meat, fish and vegetarian food.

Groups in our restaurant up to 30 persons

For groups, up to 30 people, it is possible to have drinks or dinner in the restaurant. We do not charge rent for these reservations. We always work with groups over 10 people with a menu.

Would you like to reserve a drink, lunch or dinner for a group of friends, colleagues or family in the restaurant? Contact us by emailing events@restaurantsuzieq.nl and we are happy to help you!

BAR AREA



The perfect place to have a drink with friends, family and colleagues! There are bar tables with stools, but also benches to sit. The place is not private, but we reserve enough space for the number of guests. Do you want to celebrate your birthday here or another occasion? Let us know!

Capacity of the bar area

Standing drinks 40 people

THE VIDE



Would you like to dine with a larger group, but is it not necessary to rent a completely private space? Then the vide is perfect!

The vide is connected to our restaurant by a staircase, but is completely open and has a view of the restaurant.
The loft is semi-private and can accommodate up to 25 guests (seated) and 35 guests (standing)

The menus for groups changes a couple of times a year. Please ask for the current menu.

Capacity of the vide

Seated event	25 people
Standing event	35 people

THE VIDE



THE LOFT



Looking for a space for a party? A dinner? Drinks? Are you looking for a place that is completely private? Then the Loft is perfect!

On the first floor of Suzie Q there is a separate room: The Loft! The space can be arranged entirely according to your wishes and with the help of separate long tables, high tables, bar stools and plants we make it suitable for every occasion.

The Loft has its own entrance on the harbor side and has its own bar and private toilet group.

Capacity of the Loft

The maximum number of seats is 90. The maximum capacity for a standing event in the Loft is 150 people. Because of the use of mobile planters the Loft is also attractive for smaller groups. From 30 people, the Loft is cozy and filled!

RENT LOFT



RENTAL FEE

Weekdays & Sundays

250 PER DAYPART

Fridays

300 PER DAGPART

Saturday

350 PER DAGPART

A daypart lasts from 09.00 till 16.00 and from 17.00 till 01.00.
The maximum ending time is 02.00 and cost €100,- extra.

WHAT'S INCLUDED?

The use of the Loft with its own toilet group, private wardrobe and private entrance.

Cleaning service during the entire event

Air conditioning & heating

EXCLUSIVE

Waitress and bar staff during the event. We calculate 1 employee for every 25 guests. The price is €30 per hour per employee (from 4 hours).

FACILITIES



Entree

The Loft has its own entrance on the harbor side. You are directly in the Loft via the stairs. We ensure that there is a sign at the main entrance to direct guests to the correct entrance.

Toilets

The toilets are located on the first floor, next to the Loft. This toilet group is exclusively for the guests of the Loft.

Light system (inclusive)

The room is equipped with atmospheric lighting, which can be dimmed entirely. There are also disco lights, which are included in the room rental.

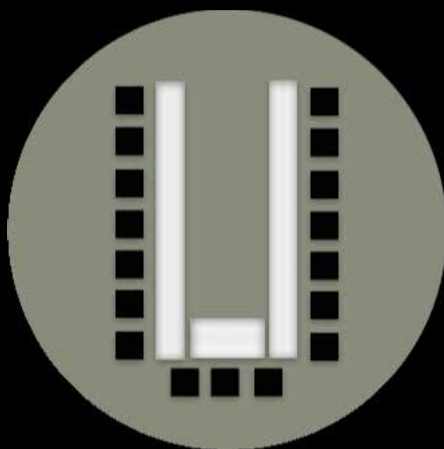
Wardrobe

There is a wardrobe in the loft.

Climate controller

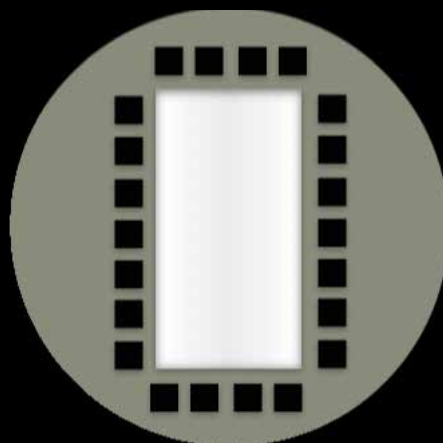
The Loft has a climate controller. With this we can both cool and heat the space.

SETUPS



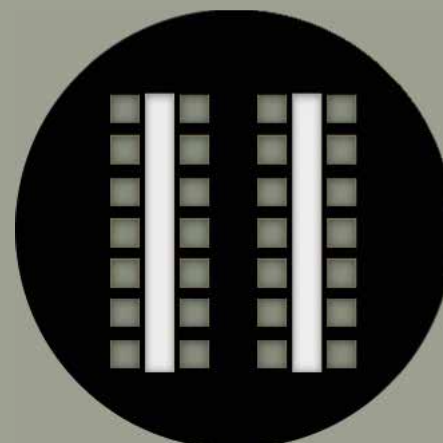
U-SHAPE

45



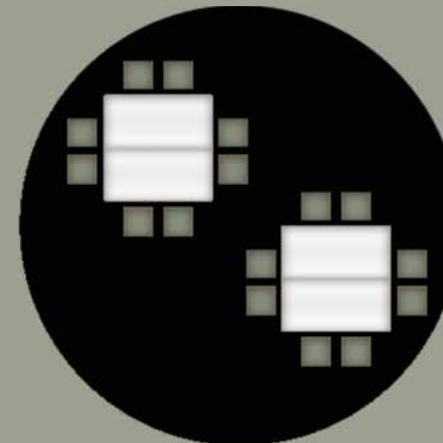
BLOCK

30



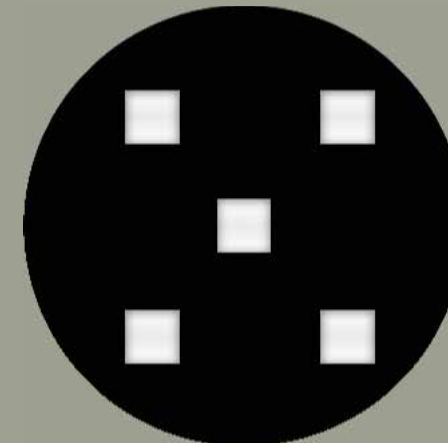
LONG TABLES

60



GROUPS

90



**DRINKS &
WALKING DINNER**

150

Number of guests

THE LOFT



DRINKS

Drink packages
available for groups of
30 or larger

Price per consumption

When you choose to serve drinks based on subsequent calculation, then you do not know in advance how high the amount will be. Only an estimate can be made. You ultimately pay the amount of the drinks per item.It is possible to pass on your own assortment in advance.

Welcome drinks

CASA GHELLER PROSECCO BRUT		€7.5
ROSÉ SPUMANTE EXTRA DRY		€7.9
ALCOHOL-FREE BUBBLES		€5.5
CAVA BRUT RESERVA		€9
VARIOUS CHAMPAGNES	starting from	€15
VARIOUS GIN & TONICS	starting from	€9.5
MOJITO (Rum / cane sugar / mint / lime)		€9.5

Beverage package BASIC (fixed price per person starting from 3 hours)

Unlimited lager draft beer, house wines (white, rosé, red), coffee, thee and soft drinks

3 hours €24 / 4 hours € 29.5 / 5 hours €35 / 6 hours € 40 / 7 hours €44

From 7 hours, each extra hour will cost **€3**

Including prosecco **€2.5 ***

Including beers weizen beer, blond beer & Texels Skuumkoppe **€2.5 ***

Including more expensive wines **€2.5 ***

Including gin & tonics (3 x gin, 3 x tonic en 3 x garnish) **€5 ***

Beverage package DELUXE (fixed price per person starting from 3 hours)

Unlimited lager draft beer, weizen beer, blond beer & Texels Skuumkoppe, house wines (white, rosé, red), coffee, tea and softdrinks. Vieux, jenever, rum, vodka, gin and whiskey and prosecco.

3 hours €34.5 / 4 hours €42.5 / 5 hours €49.5 / 6 hours €55.5 / 7 hours €60.5

From 7 hours, each extra hour will cost **€4.5**

Including more expensive wines **€2.5 ***

Including gin & tonics (3x gin, 3x tonic, 3x garnish) **€4.5 ***

*(per person per hour extra and minimum of 3 hours extra)

LUNCH

Lunch menus available
for groups from 15 people.

Lunch at Suzie Q with a larger group is always possible. We can provide lunch in the restaurant or with complete privacy in the Loft. You can choose from two different lunch menus.

Lunchmenu I

€15.5

BREAD with omelet and garden herbs

WRAP with beef carpaccio, pine nuts, pesto, arugula
and parmesan cheese

THAI COCONUT LIME SOUP Oriental soup with mushrooms, spring
onion & fried shrimp (can be vegetarian)

Prefer a completely vegetarian lunch or have other preferences regarding the dishes? Anything is possible, and we're happy to help!

Extras

CROQUETTE with veal of veggies

€4

GLASS OF ORANGE JUS

€4.5

Lunchmenu II (Sharing Lunch)

€25

Prefer a warm lunch and the table full of dishes to enjoy with
to share each other? Of course you can!

BREAD with dips

BURRATA with eggplant cream, coeur de boeuf tomato, basil &
pangrattato

DRAGON ROLL sushi with crispy prawn, avocado & miso /
crispy green asparagus, avocado & miso

FLAMMKUCHEN VEGGIE with crème fraîche, goat cheese and seasonal
veggies

ARANCINI of truffle risotto with pumpkin cream, king boletus, and
Parmesan

MINI CHEESEBURGER & FRIES

Do you have any special dietary requirements? Let us know and we
will take it into account.

FINGERFOOD

Arrangements
available
for groups
from 20 people.

TABLE GARNISH 10.5 (PER SET)

green olives / smoked almonds / cheese bites

FINGERFOOD PACKAGE 'BASIC' * 3.75 / 5 / 6.25 (PER PERSON)

(3, 4 or 5 bites)

Bitterballs / cheese twists / vegetable croquettes / Crispy chicken /
vegetarian spring rolls

FINGERFOOD PACKAGE 'MAKE IT TASTY' * 9.5 (PER PERSON)

(4 bites)

flammkuchen veggie / dutch shrimp croquettes / Crispy rice bite with
miso eggplant and sriracha

FINGERFOOD PACKAGE 'MAKE IT TASTY DELUXE' ** 18.5 (PER PERSON)

(5 bites)

flammkuchen veggie/ springroll with duck and hoisin sauce
/ chicken Yakitori skewer with sesame / tuna lolly with wasabi

* to order from 20 persons

**to order from 30 persons

EXTRA

BREAD with dips **6**

OLIJVEN **4.5**

NUTS **5**

OYSTER raspberry vinegar & shallot (each) **3.5**

FLAMMKUCHEN vegetarian & classic (8 pieces) **11.5**

SNACKS various snacks

CONE OF FRIES with mayonnaise **3.5**

CONE OF SWEET POTATO FRIES with mayonnaise **4.5**

Our dinner menu also includes dishes that go well with drinks!

Don't hesitate to ask for the current menu!

SHARING DINNER



For groups in the Loft and the restaurant you can choose the sharing dinner menu. During the sharing dinner, dishes are placed in the middle of the table during the evening. This more casual dining style eliminates the need for all guests to communicate choices in advance.

The chef always ensures that, where necessary, there are alternative dishes for guests with special wishes.

The sharing dinner ends with a sweet dessert.

We would like to hear in advance if there are any dietary requirements or allergies, so that we can take them into account.

SHARING DINNER

€35

SHARING DINNER

At the start we put **BREAD** on the table.

Below is an example menu. The dishes are always served on the table in several rounds. The final choice ultimately depends on any dietary requirements and allergies among the guests and can vary due to changes on the menu.

CALAMARI Kung Pao with cashew and chilli

FLAMMKUCHEN CLASSIC/VEGGIE with crème fraîche, Gruyère, onion & bacon / with crème fraîche, Gruyère and seasonal veggies

SUSHI ROLL (FISH / VEGGIE) with avocado

CRISPY RICE BITES with miso eggplant, sriracha and teriyaki

TOSTADA crispy taco with tuna tataki, avocado, chipotle and cabbage

GYOZA VEGGIE with fried kailan and sesame dip

BURRATA with roasted eggplant, tomato, basil and crouton

CHINESE PANCAKES with duck, hoisin, leek and cucumber

RISOTTO with truffle, fried mushrooms, arugula & parmesan cheese

PORK BELLY with hoisin, curry and mango

MINI BURGER OF BEEF with brioche, homemade ketchup and coleslaw

MINI PUMPKIN BURGER on a brioche with harissa, tzaziki and coleslaw

FRIES are served for all guests.

Dessert

GRAND DESSERT TASTING 3 items per person



WALKING DINNER

A walking dinner is an informal way of dining. The guests do not have a fixed seating area, but there are partly standing tables and partly seating areas, so that guests can walking around and moving around during dinner. The dishes are served on small plates. The choice of dishes is entirely up to you.

You can choose 5 from the dishes below.

SUSHI ROLL FISH AND/OR VEGGIE with avocado, miso, wakame, soy, wasabi & masago

CRISPY TACO with tuna, spicy mayonnaise, avocado and cabbage

MINI TACO with crispy cauliflower, guacemole, jalapeno and tomato

CEVICHE OF WHITE FISH with leche de tigre, lime, bull's beet and mango

FLAMMKUCHEN CLASSIC / VEGGIE with crème fraîche, gruyère, onion & bacon / with crème fraîche, gruyère and seasonal veggies

THAI COCONUT LIME SOUP Oriental soup with mushrooms and spring onion

RICE BITES with miso eggplant, sriracha and teriyaki or with Asian salmon tartare

STEAK TARTARE with toast, truffle and piccalilly (also vegetarian)

CHICKEN SKEWERS "YAKITORI STYLE" of chicken thigh with seasonal garnish

RISOTTO with truffle, fried mushrooms, arugula & parmesan cheese

MINI PITA with porkbelly, relish and sriracha mayonnaise

BURGER OF BLACK ANGUS BEEF on brioche bread (also vegetarian)

BAVETTE STEAK with seasonal garnish

Five courses

€35

Extra course

€7

Dessert

€6

Add a small **PORTION OF FRIES WITH MAYONNAISE** for every guest, for **€3.5 PP**

We build up the dessert buffet after dinner.

The dessert consists of 3 different sweets per person.



3 COURSE DINNER

For groups of up to 50 people, you can also choose for a three course dinner, where all guests choose a starter, main course and dessert. For groups bigger than 20 it's necessary to receive the choices of the guests one week in advance with the help of a list of names and possibly a table plan.

With smaller groups the guests can make a choice on the evening itself.

We're happy to work with you to create the menu based on your preferences.
Menu prices start at €29.50 per person.



INSPIRATION



MUSIC

DJ

Suzie Q works closely together with a number of DJ's who are always capable of raising the roof at any party. We'd be more than happy to bring you in contact with them to discuss your wishes. We arrange the rental of the music system, external boxes and DJ booth.

per hour **€195,-** (minimum purchase is 4 hours)

It is also possible to arrange your own DJ and rent our equipment. The costs for the rental of the equipment are **€375**. If you want to make use of this, we can specify which materials they are on request. When you rent, you will sign a rental agreement for any damage.

Band

Do you really want a band performing during your day and / or party? That is also possible! A requirement is that the band builds a stage or that you have a stage built by an external company. To prevent noise in the restaurant and to spare the beautiful wooden floor.



STAFF

Bartender & Waitress/Waiter
€30,- per hour (minimum of 4 hours)

Depending on the type of event we calculate 1 staff member for 25 guests. The minimum is 4 hours.



FINANCIAL

Payment options

Suzie Q accepts pin, credit cards (Visa and MasterCard) and cash payments. The Uniform Catering Conditions are applicable to all our transactions application. These can be viewed at www.khn.nl.

Billing

Do you want to receive the invoice afterwards? For this we charge €25,- administration costs. We kindly request that you provide the correct billing information in advance.

Number of guests

We will receive the final number of guests no later than one week before the event (determining for the invoice). We would also like to hear the definitive start time and any dietary requirements.

If fewer guests are present on the day itself, this is a financial risk for the client (you pay the number of guests that has been communicated a week in advance with the guaranteed number from the offer).

If there are more guests than specified on the day of the event are present, these costs are calculated on the basis of actual included in the final invoice.

CANCELLATION

Cancellation

More than 6 months before the reserved time:	0%
More than 3 months before the reserved time:	10%
More than 2 months before the reserved time:	15%
More than 1 month before the reserved time:	35%
More than 14 days before the reserved time:	60%
More than 7 days before the reserved time:	85%
7 days or less before the reserved time:	100%

Accessibility

Parking

At the Dr. Lelykade it's payed parking. The times vary per season. Alternatively you can park in the parking garage of the Gamma opposite Suzie Q. The surrounding streets have a limit of 2 hours.

For the actual information: www.denhaag.nl/nl/parkeren

Public transport

Suzie Q is easily accessible by tram and bus. You can consult www.9292ov.nl for travel advice and travel times.



BAR

SUZEQ

RESTAURANT

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