

A photograph of a garden path. In the upper left, there are lush green ferns. The path is paved and has shadows cast across it. In the lower right, there are two wicker chairs with green cushions. A large, semi-transparent pink circle is overlaid on the bottom right corner of the image.

Your event at the Hortus

Hortus
botanicus

LEIDEN

Your event at the Hortus

Are you looking for an exceptional venue for your event? At the heart of Leiden, hidden behind the Leiden University's Academy Building, you will find the oldest botanic garden of the Netherlands. Surrounded by flowers, age-old trees, tropical greenhouses and water, this is a wonderful place for all kinds of events. Whether you're looking to organise a celebratory event like a wedding or anniversary, a reception, or a work-related meeting, like a lecture, conference or business dinner – the Hortus botanicus Leiden offers all these options in stunning surroundings.

The Hortus has several venues, each with its own atmosphere, appearance and story. In short: we have everything to offer to help you realise a successful event.

Think of our listed 18th-century Oranjerie with its atmospheric terrace, which is great for weddings, receptions and conferences. Holding a meeting with a view of our palm trees in the Garden Room, or hosting drinks in the beautiful Hortus Café are just two of the options available. It is also possible to arrive by open boat at the Old Observatory's jetty and walk through the Hortus with your guests. Don't forget to book a guided tour as well, for an unforgettable day among historic plants and trees. We will be pleased help you turn your wishes into a unique programme, and our catering staff will take perfect care of the culinary side of things for you. Your event will directly support the Hortus' conservation.

Want to know more? You are welcome to come to the Hortus to discuss the possibilities with us in person, so that we can draw up a tailor-made, non-binding offer for you. Please call or e-mail us if you would like more information or if you wish to make an appointment. We look forward to hearing from you.



T 071 527 52 29
www.hortusleiden.nl/en/venue-hire
sales@hortus.leidenuniv.nl



Good to know

History

The Hortus botanicus Leiden is the oldest botanic garden not just of the Netherlands but of the whole of Western Europe. It was created in 1590 and expanded in subsequent centuries to become the green heart of the city of Leiden. Here, Carolus Clusius cultivated Europe's first extensive tulip collections, and Philipp Franz von Siebold introduced some 700 then unknown plant species from Japan and China. Visitors can come to the garden to relax and be inspired, and researchers and botanists from all over the world spend time here to study our renowned collection.

Guided tours

For your event you can also book guided tours in Dutch or in English. Plus, leaflets with self-guided walks are available for guests who wish to explore the garden at their leisure. Your guests will receive a day pass for the Hortus and can visit the Hortus all day long.

Our shop

The shop offers a carefully selected range of teas, plants, seeds, books and garden-related products.

If you would like to take some Hortus flavours home with you, you can buy our own unique products, like the specially selected Hortus tea, Pinkyrose syrups and Leidsch Pronck brewery's Hortus beer.

Social contribution

By organising your gathering at the Hortus botanicus Leiden, you will directly support the Hortus' conservation. The fee you pay for the use of the venue will be spent on maintenance and improvement of the gardens.

Delicious & sustainable

The menu of our Hortus Grand Café and our Oranjerie is characterised by seasonal Dutch produce and healthy dishes. Of course, our chef makes use of herbs and spices that grow in the gardens and greenhouses of the Hortus botanicus Leiden.

Inclusive of VAT

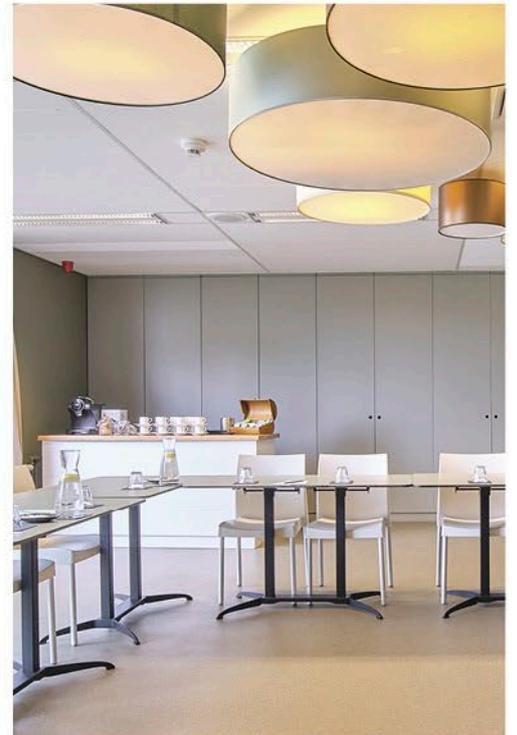
Venue hire and package prices are exclusive of VAT (9% and 21%). Guided tour and workshop prices are inclusive of VAT.



Our venues

The Hortus has a number of different venues which are suitable for both smaller and bigger groups. Think of our Oranjerie, the Garden Room, the Grand Café and the Winter Garden.

You can plan your event according to your own wishes. A guided tour of the garden, high tea, drinks or dinner after regular opening hours – these things are all possible. If you book the Hortus for after regular opening hours, you will have the garden all to yourselves.



Grand Café



Capacity
50-80 people

Packages
Reception

Garden Room



Capacity
10-40 people

Packages
Work meeting
Lunch

Facilities
PC
LCD screen
Flip chart

Oranjerie



Capacity
40-200 people

Packages
Work meeting
Conference
Lunch
Reception
Dinner
Party

Facilities
PC
Video projector
and screen
Sound system
with microphones

Capacity per venue and configuration

	Theatre	School	U-shape	Dinner	Reception	Cabaret
Grand Café (fixed configuration) + terrace after 6 p.m.	-	-	-	50	80	-
Garden Room	40	24	20	-	-	24
Entire Oranjerie				160	200	-
- Left wing	100	36	36	80	100	36
- Right wing	100	36	36	80	100	36
- Terrace	-	-	-	-	100	



Grand Café

The Hortus' Grand Café is a stylish venue that is excellent for receptions and dinners. In the light and airy conservatory, you can enjoy the garden even when it's cold outside. On good summer days you can host a dinner or reception on our private terrace. During the winter months, the Grand Café is available for events from 6 p.m., and in summer it can be hired from 7 p.m.

Explanation on package prices

- The package prices for the Grand Café are based on groups of at least 25 people. They include staff and material costs and are based on the current layout and set-up. Furniture hire is not included.
- For the Grand Café, the minimum food & drink spend is € 850.00.

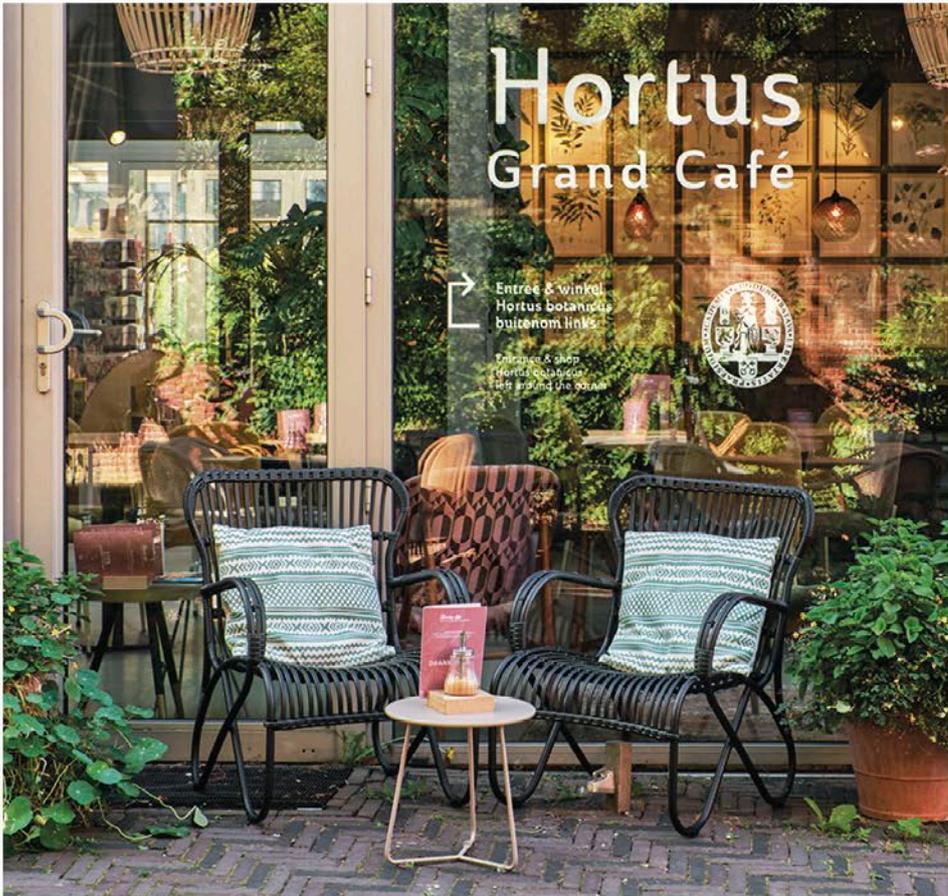
Venue

€ 395.00

Price for three hours in winter
(1 November to 31 March inclusive)

€ 495.00

Price for three hours in summer
(1 April to 31 October inclusive)



Grand Café packages



Reception

Reception, 1.5 hours,
from € 30.00 per person

- Dutch drinks assortment; white and red house wine, beers (with or without alcohol), various soft drinks, orange juice and water
- Table bites
- Cold snacks, two per person
- Warm snacks, one per person

Walking dinner

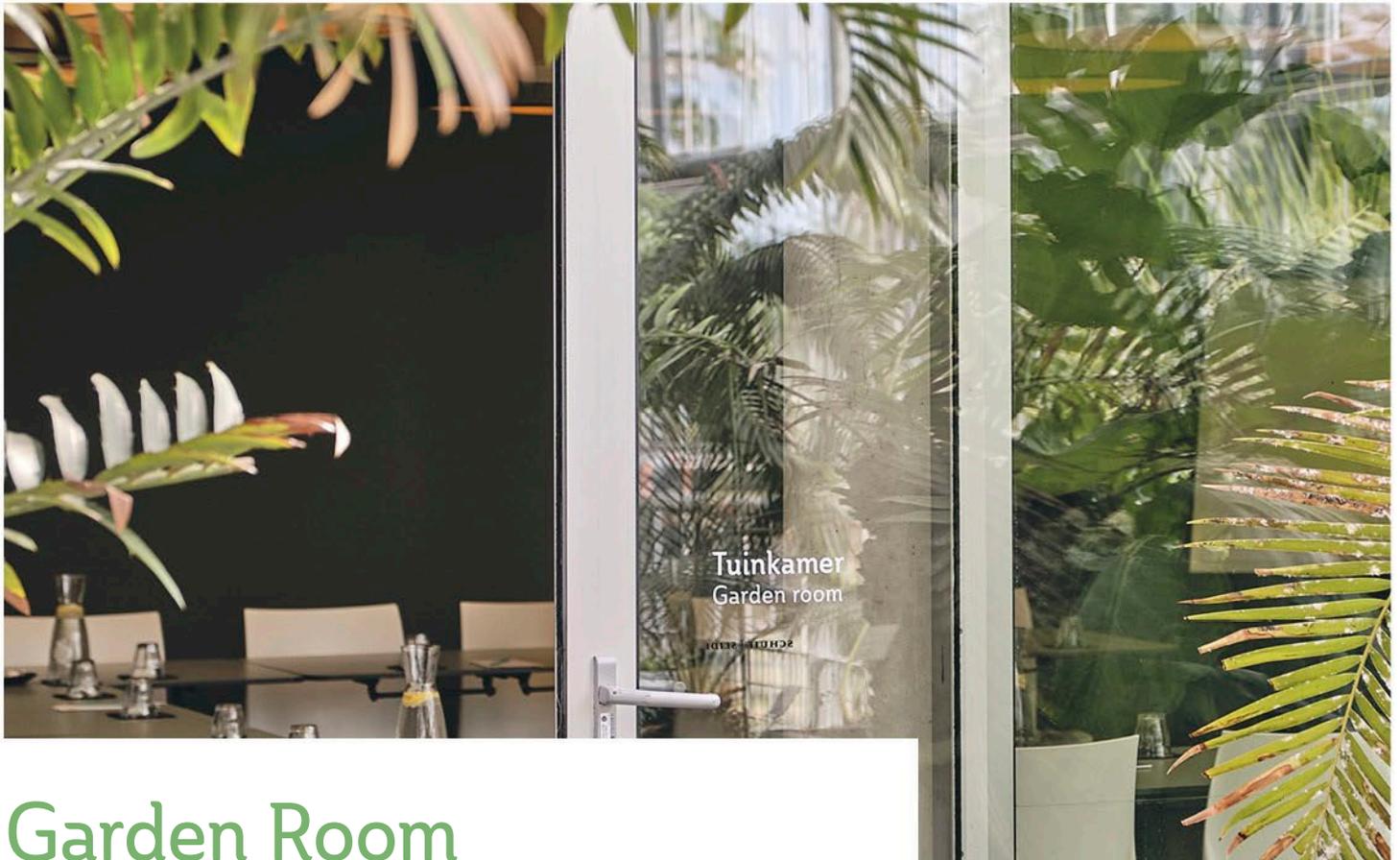
Walking dinner, 2.5 hours
from € 81.50 per person

- Dutch drinks assortment; white and red house wine, beers (with or without alcohol), various soft drinks, orange juice and water
- Seasonal menu (three courses)
- Coffee and tea with sweets

Dinner buffet

Dinner buffet, 2.5 hours,
from € 71.50 per person

- Dutch drinks assortment; white and red house wine, beers (with or without alcohol), various soft drinks, orange juice and water
- Seasonal dinner buffet with desserts
- Coffee and tea with sweets



Garden Room

The Garden Room is situated within the Winter Garden and offers amazing views of the Cycas Terrace and the Winter Garden, which in winter is filled with potted plants. It is ideal for business gatherings or for groups looking for a private space for lunch, high tea, a reception or dinner. The Garden Room can be used all year round.

Audiovisual equipment

- PC (with USB port, CD/DVD player and LCD screen)
- Flip chart (excluding writing materials)
- You will not need to plug in your own laptop: presentations can be transferred via e-mail or a USB drive.
- Additional equipment and/or technical services can be hired separately.

Explanation on prices

- The rental rates for the venue are starting prices and may vary during special events/conferences.
- The package prices for the Garden Room are based on groups of at least 10 people. They include staff and material costs and are based on the current layout and set-up. Furniture hire is not included.
- Will you have fewer guests for your meeting? This is possible as well, of course! Please do bear in mind that the price per person will be slightly higher in this case.

Venue

€ 295.00

Half day from 9 a.m. to 1 p.m. /
from 2 p.m. to 6 p.m.

€ 550.00

Full day from 9 a.m. to 6 p.m.

€ 495.00

Evening from 6 p.m. to 10 p.m.



Garden Room packages



Half-day work meeting

Half-day package excluding lunch 4 hours, from € 16.50 per person

- Welcome with coffee, tea and water, plus a range of cookies
- Morning break with coffee, tea and water, plus sweets or afternoon break with Schulp fruit juice and a savory snack and fruit

Work meeting and lunch

Half-day package including lunch 4 hours, from € 33.50 per person

- Welcome with coffee, tea and water, plus a range of cookies
- Morning break with coffee, tea and water, plus sweets or afternoon break with Schulp fruit juice and a savory snack and fruit
- Informal lunch put together by the chef

All-day work meeting

Day package, 8 hours, from € 37.00 per person

- Welcome with coffee, tea and water, plus a range of cookies
- Morning break with coffee, tea and water, plus sweets
- Informal lunch put together by the chef
- Afternoon break with Schulp fruit juice and a savory snack and fruit

Work meeting and drinks

Package for 1 hour from € 18.50 per person

- Dutch drinks assortment; white and red house wine, beers (with or without alcohol), various soft drinks, orange juice and water
- Table bites
- Deep-fried bites, two per person



Oranjerie

The listed 18th-century Oranjerie enjoys a beautiful canal-side location in the centre of Leiden. It is especially suitable for dinners, receptions, conferences and evening parties. The building is divided into large left and right wings with a reception hall in the middle. It is also possible to receive your guests on our terrace. The Oranjerie is available from April to the end of October.

Audiovisual equipment

- The Oranjerie has a PC (with USB port, CD/DVD player and video projector).
- There is a sound system including speakers and microphones (2 handheld microphones, 2 headsets).
- You will not need to plug in your own laptop: presentations can be transferred via e-mail or a USB drive.
- Additional equipment and/or technical services can be hired separately.

Explanation on prices

- The rental rates for the venue are starting prices and may vary during special events/conferences or days of the week.
- The package prices for the Oranjerie are based on groups of at least 30 people. They include staff and material costs and are based on the current layout and set-up. Furniture hire is not included.
- For the Oranjerie, the minimum food & drink spend is: Monday to Wednesday € 1,500.00; Thursday and Sunday € 1,850.00; Friday and Saturday € 2,250.00.

Venue

€ 575.00

Half day from 9 a.m. to 1 p.m. /
from 2 p.m. to 6 p.m.

€ 1,175.00

Full day from 9 a.m. to 6 p.m. /
Evening till late from 6 p.m. to 1 a.m.

€ 875.00

Evening from 6 p.m. to 10 p.m.

€ 1,675.00

Full day plus evening till late
from 2 p.m. to 1 a.m.

Oranjerie packages



Half-day conference

Conference including lunch, 4 hours, from € 43.00 per person / excluding lunch from € 27.50 per person

- Welcome with coffee, tea and water, plus a selection of butter cookies
- Morning break with coffee, tea and water, plus sweets or afternoon break with juice and a savory snack and fruit
- Lunch with filled bread rolls and seasonal soup, plus coffee, tea and fruit juices



All-day conference

All-day conference, 8 hours, from € 51.50 per person

- Welcome with coffee, tea and water, plus a selection of butter cookies
- Morning break with coffee, tea and water, plus sweets
- Lunch with filled bread rolls (fish/meat/vegetarian) and seasonal soup, plus coffee, tea, milk and orange juice
- Afternoon break with Schulp fruit juice and a savory snack and fruit



Reception

Reception, 1.5 hours, from € 30.00 per person

- Dutch drinks assortment; white and red house wine, beers (with or without alcohol), various soft drinks, orange juice and water
- Table bites
- Cold snacks, two per person
- Warm snacks, one per person



Lunch menu

Lunch package of 2.5 hours, from € 39.00 per person

- Various sandwiches, seasonal soup and a vegetarian mini quiche served from the buffet
- Coffee, tea, Schulp juices and mineral waters



Dinner

Sit-down dinner, shared dinner or walking dinner, 2.5 hours, from € 81.50 per person

- Dutch drinks assortment; white and red house wine, beers (with or without alcohol), various soft drinks, orange juice and water
- Seasonal menu (three courses)
- Coffee and tea with sweets

Dinner buffet

Dinner buffet, 2.5 hours, from € 71.50 per person

- Dutch drinks assortment; white and red house wine, beers (with or without alcohol), various soft drinks, orange juice and water
- Seasonal dinner buffet with desserts
- Coffee and tea with sweets

Food festival or barbecue

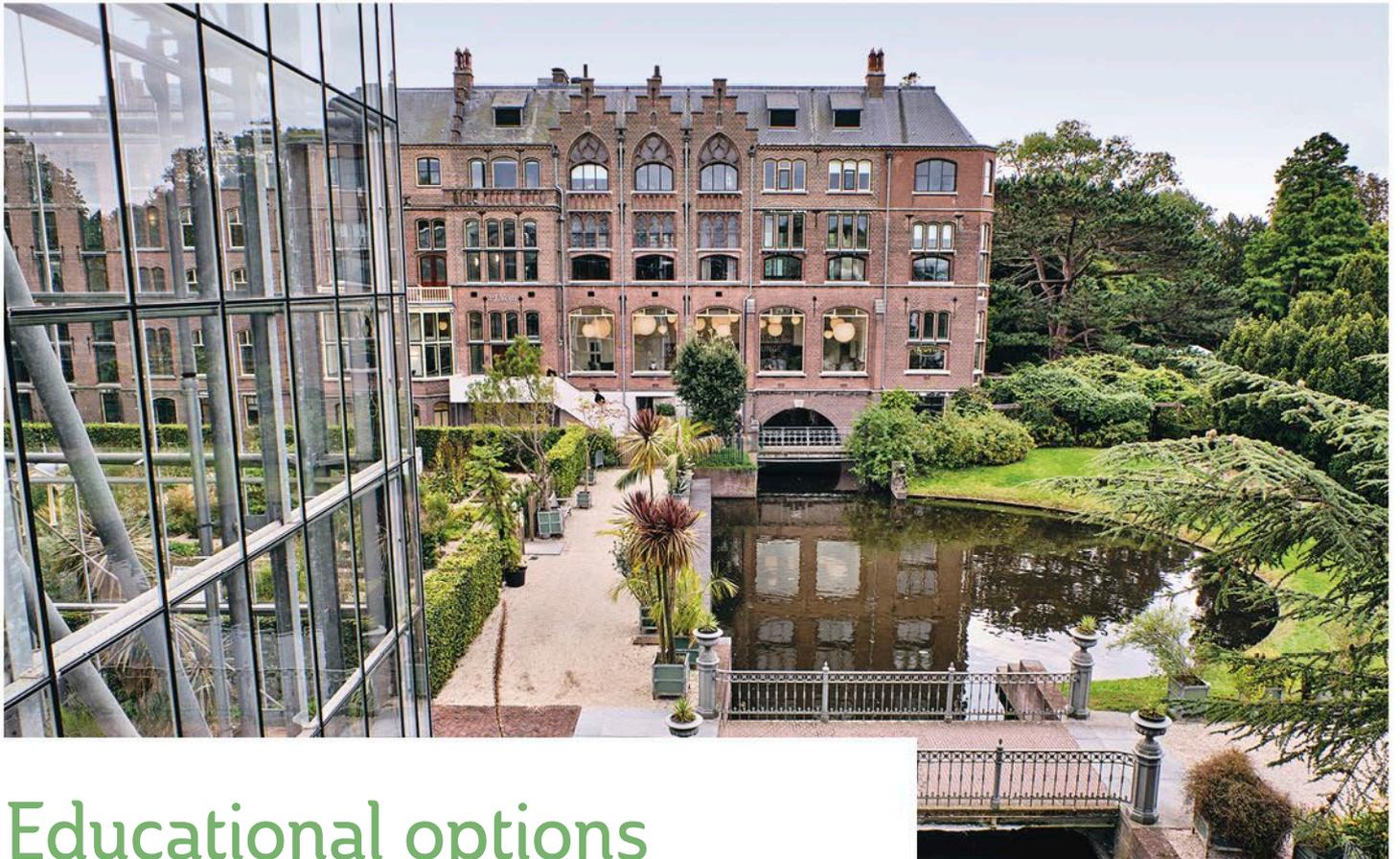
Food festival or barbecue package, 2.5 hours, from €66.00 per person

- Dutch drinks assortment; white and red house wine, beers (with or without alcohol), various soft drinks, orange juice and water
- Seasonal menu
- Coffee and tea with sweets

Party

Party package, 3 hours, from € 38.00 per person

- Dutch drinks assortment; white and red house wine, beers (with or without alcohol), various soft drinks, orange juice and water
- Warm snacks, two per person



Educational options

The Hortus botanicus Leiden offers the option of adding guided tours or workshops to your programme. This way your guests will have a chance to explore the Netherlands' oldest botanic garden.

Guided tours

Guided tours around the Hortus botanicus Leiden add an extra dimension to your event. You can choose from a number of topics, like spices, medicinal plants, or pollinators. During the general tour you will find out more about the plant world, the Hortus' crown jewels and the garden's history.

Duration	Approx. 1 hour
Languages	Dutch, English, German or French
Party size	Up to 15 people per tour guide

Venue hire includes entry costs.
Pre-booking is required.

Herbs & Spices workshop

During a walk around our atmospheric tropical greenhouses, you will discover the plants that some well-known smells and flavours originate from. You will be observing, smelling, tasting and feeling, and you will hear interesting stories about the herbs' origins and culinary uses. A cup of tea or coffee is included.

Duration	Approx. 1.5 hours
Language	Dutch
Party size	From 10 to 20 people

Including entry, instruction and guidance, materials and coffee/tea. On request, you can add a dudok bars to this tour, at an extra cost of € 2 per person. Pre-booking is required.

Prices

€ 90.00

Guided tour during regular opening hours, price per group of up to 15 people

€ 130.00

Guided tour after regular opening hours, price per group of up to 15 people

€ 23.50

Workshop, price per person

* Note: Guided tour and workshop prices are inclusive of VAT.





The Hortus kitchen

The kitchen of the Hortus is ready to fulfill your culinary wishes with pure, surprising and modern ingredients. Our focus is on creativity and sustainability. The dishes are prepared with as many herbs and spices from the Hortus as possible. We work with seasonal products and adapt the culinary interpretation accordingly. Below you will find a selection of the possibilities.

Coffee & tea

Upon your guests' arrival, during your reception, or after dinner, we will serve guests a cup of coffee or (herbal) tea.

Coffee treats

The coffee garnish is served in a small format and consists of brownie, butter cake, caramel nuts bar and date cake.

Hortus beer

The drink range can be expanded with our own Hortus beer. This is brewed with flowers and herbs from the garden, brewed by Leiden brewer Pronck. Of course you can also choose other beers.

Henri Bloem wines

Our delicious white, red and rosé house wines and our festive Cava are selected by our preferred supplier Henri Bloem. Do you prefer to have other wines? We will be happy to suggest accompanying wines for our proposed menu.

Drinks & bites

Appetizers

- Shortcrust pastry sticks with no waste dip
- Crunchy vegetable crudité with dip
- Home-roasted nut mix
- Seaweed tempura crisps

Appetizer plate Clusius – cold

- Rillettes of mackerel on a crostini with smoked mackerel with wasabi mayonnaise
- Mini steak tartare of beef sausage with piccalilli on a rice crisp
- Tartelette with Texel goat cheese and beetroot sweet and sour
- Rye bread with vegan witch cheese and carrot sweet and sour

Appetizer plate Victoria – warm

- Skewer of warm smoked salmon topped with ponzu sauce and samphire
- Peanut ball (beef) with a topping of acar and cassava crunch
- Veggie gyoza (Japanese dumpling) with vegetable filling, spring onion and black bean dip
- Roasted sweet potato with vegan kimchi mayonnaise topping

Botanical sticks

A varying range of amuse-bouche sticks served from grass-filled crates. Such as:

- Dipped vegetable roll sandwich in aspic with horseradish cream
- Mozzarella balls in tomato jelly with basil cream and a violet
- Tuna tataki with sesame and soya mayonnaise
- Smoked duck breast roll with dark chocolate and kumquat



Buffet menu Ginkgo

The following dishes are inspired by the botanical garden. Your guests can pick up the various dishes at our buffet.

Cold dishes

- Salmon tataki, marinated with sweet soy sauce and sesame, vegetable spaghetti, miso mayonnaise, sweet and sour radish and edible flowers from the garden
- Salad of chicken and peanuts, cucumber, red chili pepper, spring onions, coriander and fried onions
- Salad of roasted chickpeas, grilled eggplant, mint picked from the garden, pomegranate, hazelnuts and yoghurt

Bread and butter

- Stone oven bread from Mamie Gourmande with Warmond butter and saffron aioli

Warm dishes

- Grain-fed beef brisket with our own rub, slow-roasted and served with Chimichurri
- Cod with a cream of white beans and flageolets, orange, radish and vanilla oil from the greenhouse

- Roasted cauliflower, cooked in beurre noisette with a bechamel of Parmesan cheese, watercress and pine nuts
- Roasted heritage carrots with black pepper and sea salt
- Boiled baby potatoes with spring butter, flat-leaf parsley and chives

Salads

- Watermelon salad with tomato and feta
- Green salad with a selection of dressings and toppings

Desserts

- Lemon posset with rhubarb compote and crumble made of toasted almonds and Amaretti biscuits
- Marinated red fruit with Baobab strained yoghurt, crispy yoghurt and Atsina Cress

Shared menu Von Siebold

Various dishes are served for sharing and continuously replenished.

Appetizer

- Richly filled tapas boards with charcuterie, grilled vegetables, hard and soft cheeses, chutneys, nuts and fresh fruit

- Colorful tomato tasting served with burrata and balsamic vinegar
- Rainbow salad of colorful seasonal vegetables, quinoa, sesame dressing and edible flowers from the garden
- Break bread with red beetroot hummus, tomato-basil butter and no waste leftover tapenade

Main dishes

- Cocotte de poisson (fish stew) made from fish of the day with fennel, carrot, chives and white wine
- Slider tasting consisting of 3 beef burgers and 3 veggie burgers served on brioche buns with various toppings
- Couscous served with grilled vegetables, almond and coriander
- Loaded potato wedges with Parmesan cheese and truffle mayonnaise
- Side salad of crispy Romaine lettuce with vinaigrette

Dessert in glasses

- Crème brûlée with spices from the tropical greenhouse
- Fresh fruit salad with mint and coulis
- Chocolate mousse with caramelized white chocolate parfait and gel from Earl Gray and bergamot



Crown jewels dinner

The menu below can be served as a walking or sitting dinner. You can choose from a 3-course sit-down menu or a 5-course walking dinner.

Appetizer

- Ceviche of sea bass, marinated apple, peas from snow peas, caviar from grapefruit, white balsamic and a watercress cream
- Iberico ham with Groningen Burrata, smoked watermelon, chopped almonds and an oil of sage
- Westland vegetable garden with a mousse of white cheese, crispy broad bean, sourdough and an emulsion of green spices

Main dishes

- Hake fillet with potato mousseline, roasted honey tomato, roasted leek, crispy red onion and a sauce of basil
- Baked Grain-fed Sirloin with a potato mousseline, puffed honey tomato, roasted leek, crispy red onion and a Madeira gravy
- Muscat pumpkin tomahawk steak with a potato mousseline, puffed honey tomato, roasted leek, crispy red onion and a basil gravy

Desserts

- Panna cotta with lime blossom with marinated seasonal fruits and crunchy raspberry
- Sweet potato parfait with a cream of pistachio and roasted Physalis

Food Festival Botanica

From food counters across the Oranjerie we serve the following food items. Each counter has its own theme with decorations and dishes.

Cold starters

- Colorful tomato tasting served with burrata and balsamic vinegar
- 'Kapsalon' salad with grilled chicken, sweet potato, iceberg lettuce and yogurt dressing
- Tostada with beetroot, smoked mackerel, Granny Smith, red onion and lime mayonnaise

Wok to go

- Stir-fried noodles with marinated prawns and hoisin sauce
- Thai noodles with sweet and sour vegetables and topped with mango and sesame sauce
- Toppings: fried onions, sweet soy sauce, bean sprouts, peanuts, lime, spring onion and red pepper

Comfort food

- Hamburger sandwich (beef) with Gouda cheese, spicy onion chutney and tomato
- Veggie burger from the Blue Butcher with grilled vegetables and onion chutney

Loaded potato wedges with:

- Parmesan cheese, truffle mayonnaise and hazelnut
- Fresh tomato salsa and pesto mayonnaise
- Old school potato wedges with mayonnaise

Dessert

- Decorate your own mini magnums
- Dessert in a glass: tiramisu with 'stroopwafel'
- Dessert in a glass: Panna cotta with red fruit

Barbecue Magnolia

Barbecues are becoming increasingly popular, a nice option for our garden! Your guests can pick up the dishes at the various counters and the barbecue.

Bread with dips

- Breakable bread with homemade herb butter, aioli, tapenade and hummus

Cold salads

- Colorful tomato tasting served with burrata and balsamic vinegar
- Vitello Maccarello, veal mouse tataki with mackerel mayonnaise, capers, picked croutons and arugula
- Veggie Caesar salad with Romaine lettuce, Parmesan and boiled egg (optional supplement: a prawn skewer from the barbecue)

From the barbecue

- Hamburger (beef) with Gouda cheese, spicy onion chutney and tomato
- Large ham from the barbecue, à la minute sliced and served on a bun with honey mustard sauce
- Chicken thigh skewer tasting with satay, prawn with homemade whiskey sauce or seasonal vegetables with tarragon mayonnaise
- Fish package 'catch of the day' with young leek and white wine in foil
- Marinated pointed cabbage from the barbecue with umami butter with miso
- Watermelon steak with feta, walnut and crema di balsamico
- Hasselback potatoes from the barbecue with thyme

Desserts

- Brownie from the barbecue
- Strawberry and marshmallow skewers
- Glass with fresh fruit and lime cream



Green dinner

The menu below can be used as a walking or sitting dinner. You can choose from a 3-course sit-down menu or a 5 course walking dinner.

Appetizer

- Summer caprese of primal tomatoes with vegan curd, sumac onions, dressing of beetroot and edible flowers 🌿
- Optional supplement: in olive oil cooked white fish
- Tartare of roasted peppers with quail egg, fried capers, herb salad and lemon oil 🌿
- Optional supplement: Iberico ham
- Westland vegetable garden with a mousse of white cheese, crispy broad bean, sourdough and an emulsion of green herbs 🌿
- Optional supplement: lamb

Main dishes

- Muscat pumpkin tomahawk steak with a potato mousseline, puffed honey tomato, roasted leek, crispy red onion and a basil gravy 🌿
- Optional supplement: Beef sirloin
- Roasted green asparagus with chateaufortelles, cream of spinach, Hollandaise sauce, hen's egg and croutons of sourdough bread 🌿
- Optional supplement: 'hubbard chicken' (French chicken)
- Unstuck 3 October pot: potato, onion, parsnip and smoked carrots, crispy oyster mushrooms and clove balsamic glaze 🌿
- Optional supplement: low temperature cooked cod fillet

Dessert

- Panna cotta with Hortus honey with marinated seasonal fruit and crispy raspberry 🌿
- Sweet potato parfait with a cream of pistachio and roasted Physalis 🌿

Vegetarian dishes 🌿

Vegan dishes 🌿



Are you interested in the possibilities we can offer? Would you like to know more about our culinary options? Do you still have questions after reading this brochure? Then please do contact us!

We hope to see you soon at the Hortus botanicus Leiden, the Netherlands' oldest botanic garden.

Hortus botanicus Leiden

Rapenburg 73
2311 GJ Leiden, the Netherlands
T 071 527 52 29
www.hortusleiden.nl/en/venue-hire
sales@hortus.leidenuniv.nl

Price level of February 2024. Subject to changes. The Hortus botanicus Leiden is a no-smoking garden.

Hortus
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