

EST. 2012



VIG.O

Events



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## DISCOVER THE FIVE VIGO FAMILY RESTAURANTS

Join us for lunch, drinks, or dinner at one of our five unique restaurants in Scheveningen, each offering its own atmosphere and flavors

### **Vigo Seafoodbar**

A seafood restaurant serving day-fresh fish dishes, shellfish, and sushi.

### **The Old Jazz**

A warm interior, a vibrant atmosphere, shared dining at the table, surprising flavors, and a setting where guests are happy to linger a little longer for an extra dish or a great glass of wine.

### **Vigo Oysterbar**

Fresh oysters, fine wines, seafood classics, and signature Vigo dishes in a compact and approachable setting.

### **Lemongrass**

A wine-focused restaurant with a French character and refined dishes.

### **Areia**

A wine and fish restaurant located at the Scheveningen harbor, combining fresh flavors with waterfront views.

## THE RESTAURANTS

For group events, each of our venues offers flexible options for both dining and drinks receptions.

**Vigo Seafoodbar** accommodates up to 60 seated guests and 100 standing guests, while **Vigo Oysterbar** offers capacity for up to 60 seated and 80 standing guests. **The Old Jazz**, we can host up to 70 seated guests and 100 standing guests, making it an ideal setting for both dinners and drinks receptions in a warm and atmospheric environment.

For larger groups, **Areia** and **Lemongrass** each accommodate up to 100 seated guests for dinner. For drinks receptions and walking dinners, both venues can host up to 200 guests. During good weather, each venue also offers terrace space for up to 50 guests.

For groups of 10–11 guests or more, we work with specially designed group menus to ensure a smooth and well-organized experience. These menus can, of course, be tailored to your preferences and requirements. Within the brochure, you will also find our shared dining and foodstation concepts, available for groups ranging from 10 to 60 guests.

When the weather allows, outdoor events are also possible. At Vigo and The Old Jazz, the (covered) terrace can accommodate up to 100 seated guests and 200 standing guests for drinks receptions or dinners. At Vigo Oysterbar, the terrace offers space for up to 60 seated guests and 100 standing guests.

Should you have any specific wishes, ideas, or requests, we would be delighted to discuss them and create a tailor-made proposal. Please feel free to enquire about venue hire fees and minimum spend requirements.



## MEETINGS

We also offer fully catered meeting packages, tailored to the specific needs of your team or organization. Our meeting space can accommodate up to 60 guests in a theatre-style setup and is equipped with modern AV facilities, ensuring seamless presentations and hybrid meetings.

### BREAKFAST & LUNCH PACKAGES

#### Smart Start Breakfast

Coffee or tea, a small freshly squeezed orange juice, fresh fruit, a croissant, baguette, butter, jam, fried eggs, and cheese – p.p. 18,95

#### Lunch & Learn

Shared Business Lunch – p.p. 14,95

Choice (p.p. 2 dishes) from our selection:

- Traditional smoked salmon
- Carpaccio
- Smashed avocado
- Mini yogurt bowl

### BEVERAGE PACKAGES

#### Caffeine Kick

Unlimited coffee, thee, water (still and sparkling) during the whole stay 14,-

#### Refresh & Go

Unlimited coffee, thee, water (still and sparkling) + soft drinks during the whole stay 15,50

#### Bottomless Business

Unlimited house wines (white, red, rosé), draft beer, soft drinks, still and sparkling water, coffee and tea 12,50 per person, per hour

### BREAKOUT SNACKS

#### Sweet moments

Sweet treat during the meeting 5,-

#### Power snacks

Savoury treat during the meeting 5,50



# BEVERAGES

## BEVERAGES CHARGED ON CONSUMPTION

If you prefer beverages to be charged on a consumption basis, the final amount will be calculated according to actual usage. Of course, you are welcome to specify in advance which drinks you would like to offer, allowing us to tailor the service accordingly.

## WELCOME DRINK

To start your event, we offer a range of aperitif options:

- Cava Brut 8,-
- Rosé Brut 9,-
- Champagne Brut 14,50
- Various Gin & Tonics from 9,-
- 0% Vinada Crispy Chardonnay or Tinteling Rosé 12,50
- 0% Seedlip Gin & Tonic 9,-
- 0% Elderflower spritz 7,-

## BEVERAGE PACKAGES

It is also possible to choose one of our beverage packages.

### Standard Beverage Package

Unlimited house wines (white, red and rosé), draft beer, soft drinks, still and sparkling water, coffee and tea.  
12,- per person, per hour

### Premium Beverage Package

Unlimited premium wines (white, red and rosé), draft beer, domestic spirits, soft drinks, still and sparkling water, coffee and tea.  
17,- per person, per hour

Would you prefer to create your own selection or pre-select specific wines? Of course, that's possible too. Please refer to our wine list on our website for the full selection.

### PLEASE NOTE:

A minimum spend requirement applies when exclusively hiring the entire venue. For bookings with longer package durations, a reduced hourly rate may apply.



## BITES

At The Old Jazz, Vigo Oysterbar, Vigo Seafoodbar, Areia and Lemongrass, we offer a variety of bites packages. These packages can, of course, be enhanced with additional bites of your choice.

### **Bites I** | 10,- per person

- Dutch beef croquettes (bitterballen) with mustard (2 pcs)
- Cheese sticks with sweet chili sauce (2 pcs)
- Tempura prawns with spicy mayonnaise (2 pcs)
- Bread with dips

### **Luxe bites Statenkwartier** | 15,- per person

- Zeeuwse Creuse (1 pc)
- Iberico ham croquette (1 pc)
- Tempura prawns with spicy mayonnaise (2 pcs)
- Olives
- Bread with dips

### **Luxe bites harbour** | 15,- per person

- AREIA pani puri with salmon and tuna tartare (2 pcs)
- Tempura prawns with chili sauce (2 pcs)
- Pata Negra with bread
- Baguette with herb butter and aioli

### **Optional additions or available separately:**

- Oysters of your choice (8 varieties available)
- Pata Negra 16,-

If you see dishes on our menu that you would like to add to your bites package, we would be delighted to discuss the possibilities with you.

Do you have specific wishes, dietary requirements, or allergies? We are happy to create a tailor-made package to suit your needs.

**Please note:** A minimum spend requirement applies when exclusively hiring the entire venue.



## VIGO 2/3/4 COURSE MENU

from 11 persons

Optional to start with:

Bread with dip, an amuse-bouche and/or oysters  
(Dutch, French, and Portuguese oysters)

### Starters

- Seabass fillet
- Pan-fried scallops
- Carpaccio
- Feta salad

### Sushi courses

- Crunchy tempura roll (4 pcs)
- Vegetarian sushi roll (4 pcs)

### Main courses

- Salmon fillet
- Pasta wild prawn
- Steak frites
- Saffron risotto

### Desserts

- Varying cheesecake
- Friandises du chef
- Cheese platter

2 courses (starter + main) 44,-

3 courses (starter + main + dessert) 56,-

4 courses (starter + sushi + main + dessert) 67,-

We kindly ask you to inform us in advance of any dietary requirements or allergies, so that we can accommodate them accordingly.



# VIGO OYSTERBAR SHARED DINING MENU

from 11 persons

Optional to start with:

Bread with dip, an amuse-bouche and/or oysters  
(8 varieties available)

## 1st course

- Tostada salmon
- Tostada carpaccio
- Tostada avocado

## Sushi course

- Crunchy tempura roll (2 pcs)
- Crispy beef nigiri (2 pcs)
- Vegetarian sushi roll (2 pcs)

## 3th course

- Gamba's piri piri
- Chorizo frito
- Grilled artichoke

## Desserts

- Varying cheesecake + 12
- Friandises du chef + 10
- Cheese platter (3 types) + 10

3 course shared dining menu per person 49,50

We kindly ask you to inform us in advance of any dietary requirements or allergies, so that we can accommodate them accordingly.



# THE OLD JAZZ SHARED DINING MENU

from 11 persons

Optional to start with:

Bread with dip, an amuse-bouche and/or oysters  
(Dutch oysters and Umami)

## 1st course

- Tuna tartare
- Beef tataki
- Burrata

## Sushi course

- Crunchy tempura roll (2 pcs)
- Crispy beef nigiri (2 pcs)
- Vegetarian sushi roll (2 pcs)

## 3th course

- Boneless ribs
- Bao bun crispy chicken
- Miso eggplant

## Desserts

- Cheesecake + 12
- Chocolate dessert + 12
- Cheese platter (3 types) + 10

3 course shared dining menu per person 49,50

We kindly ask you to inform us in advance of any dietary requirements or allergies, so that we can accommodate them accordingly.



# THE OLD JAZZ 2/3/4 COURSE MENU

from 11 persons

Optional to start with:  
Bread with dip, an amuse-bouche and/or oysters  
(Dutch oysters and Umami)

## Starters

- Coquilles
- Steak tartare
- Celeriac ceviche

## Sushi course

- Crunchy tempura roll (4 pcs)
- Crispy beef nigiri (3 pcs)
- Vegetarian sushi roll (4 pcs)

## Main courses

- Catch of the day
- Steak frites
- Sticky tempeh

## Desserts

- White chocolate dessert
- Chocolate dessert
- Cheese platter (3 types)

2 courses (starter + main) 48,-

3 courses (starter + main + dessert) 59,-

4 courses (starter + sushi + main + dessert) 70,-

We kindly ask you to inform us in advance of any dietary requirements or allergies, so that we can accommodate them accordingly.



## AREIA & LEMONGRASS 2/3/4 COURSE MENU

from 11 persons

Optional to start with:

Baguette with dip, an amuse-bouche and/or oysters (Dutch oysters, Umami, and Gillardeau)

We kindly ask you to inform us in advance of any dietary requirements or allergies, so that we can accommodate them accordingly.

### Starters

- Salmon tataki
- Beef carpaccio
- Avocado tartare

### Inbetween course

- Scallops (2 pcs)
- Sticky ribs
- Gratinated mushrooms

### Main courses

- Seabass fillet
- Flank steak
- Légume du chef

### Desserts

- Strawberry Romanoff
- Eclair
- Cheese platter (3 types)

2 courses (starter + main) 46,-

3 courses (starter + main + dessert) 54,-

4 courses (starter + sushi + main + dessert) 69,50



## PAYMENTS & INVOICING

### PAYMENT OPTIONS

At all of our restaurants, payments can be made by debit card, credit card (Visa, American Express and Mastercard), or cash.

### INVOICING

Would you like to receive an invoice or e-invoice after the event? This is possible. For groups of 25 persons or more, we charge an administration fee of €25.

We kindly request that you provide the correct invoicing details prior to the event.

The payment term is 7 working days from the date of receipt of the invoice.

### NUMBER OF GUESTS

The final number of guests must be confirmed no later than 72 hours prior to the event. This number will be used as the basis for invoicing.

**Fewer guests attending?** Charges will be based on the number of guests confirmed 72 hours in advance.

**More guests attending?** Additional charges will be calculated based on actual attendance and included in the final invoice.

If you have any further questions regarding payments or invoicing, please do not hesitate to contact us. We are happy to assist.

# **CANCELLATION POLICY**

## **GROUPS OF 11–20 GUESTS**

Reservations may be cancelled free of charge up to 72 hours prior to the booking.

For cancellations made within 72 hours of the reservation, a cancellation fee equal to 20% of the quoted amount will be charged.

## **GROUPS OF 21 GUESTS OR MORE**

Reservations may be cancelled free of charge up to 7 days prior to the booking.

For cancellations made within 7 days of the reservation, the quoted amount will be charged.

These conditions allow us to carefully prepare every detail and ensure an exceptional experience for all guests.

Should you have any questions or wish to make changes to your reservation, please do not hesitate to contact us. We are always happy to assist and discuss the possibilities.

## ACCESSIBILITY, CONTACT STATENKWARTIER

### PARKING

Vigo Seafoodbar, The Old Jazz, and Vinostra are all located on Aert van der Goesstraat. Ample parking is available on the street itself and in the surrounding side streets.

### PARKING FEES AERT VAN DER GOESSTRAAT

Free parking until 1:00 PM

Paid parking applies from 1:00 PM

Please note: Standard parking rates apply in the surrounding area.

For more information, please visit the website of Municipality of The Hague.

### PUBLIC TRANSPORT

All three locations are easily accessible by public transport. From both Den Haag Centraal Station and Den Haag Hollands Spoor, you can take tram 17 towards Statenkwartier. Get off at the Kunstmuseum stop and enjoy a short 4-minute walk to Aert van der Goesstraat.

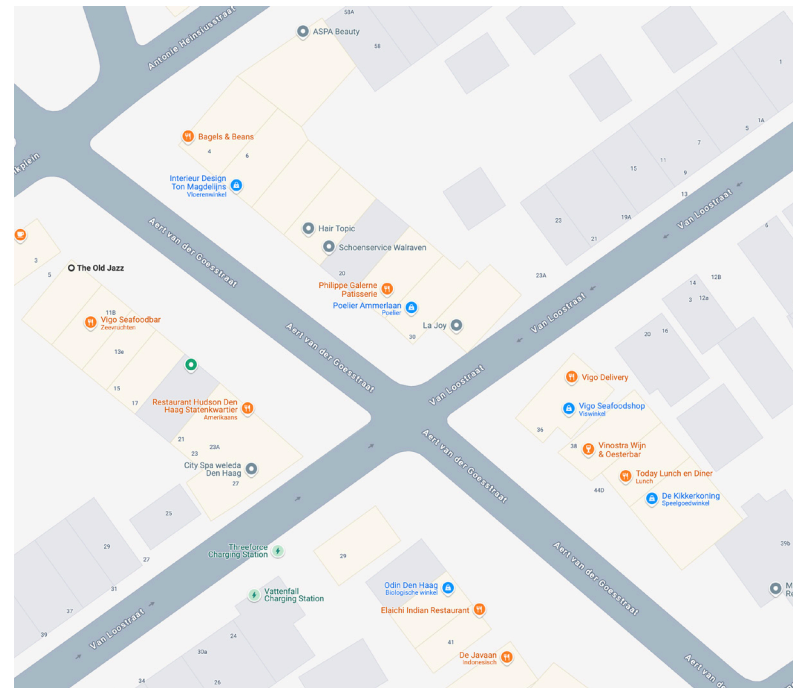
For up-to-date travel information and timetables, please consult HTM Journey Planner [www.9292ov.nl](http://www.9292ov.nl)

### CONTACT DETAILS

Vigo Seafoodbar | Aert van der Goesstraat 9  
[www.vigoseafoodbar.nl](http://www.vigoseafoodbar.nl) | [vigoseafoodbar@vigofamily.nl](mailto:vigoseafoodbar@vigofamily.nl)

The Old Jazz | Aert van der Goesstraat 7  
[www.theoldjazz.nl](http://www.theoldjazz.nl) | [theoldjazz@vigofamily.nl](mailto:theoldjazz@vigofamily.nl)

Vigo Oysterbar | Aert van der Goesstraat 40  
[www.vigooysterbar.nl](http://www.vigooysterbar.nl) | [vigooysterbar@vigofamily.nl](mailto:vigooysterbar@vigofamily.nl)



## ACCESSIBILITY, CONTACT HARBOUR

### PARKING

Both Lemongrass and Areia are located at the attractive harbor of Scheveningen. The nearest parking is in the harbor of Scheveningen on the Dr. Lelykade. There are plenty of parking spaces available here.

### PARKING FEES DR. LELYKADE

Free parking during lunch until 6 PM

Paid parking from 6 PM

Please note that regular parking rates apply in the area.

For more information, visit the website of the municipality of The Hague.

### PUBLIC TRANSPORT

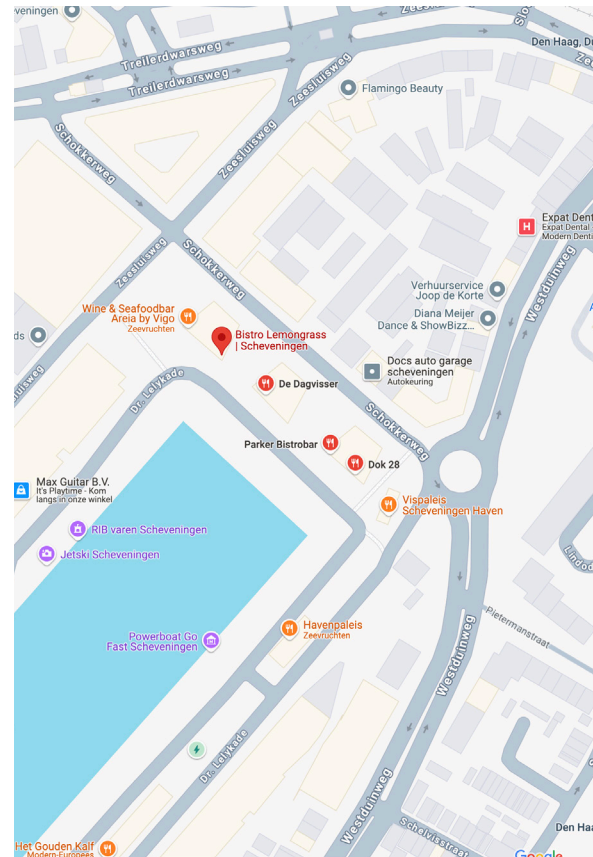
Both locations are easily accessible by public transportation. From The Hague Central Station and The Hague Hollands Spoor you can take streetcar 1 towards Scheveningen Haven. Get off at the Keizerstraat stop and walk to the harbor in about 10 minutes.

For up-to-date travel information and timetables, please consult HTM Journey Planner [www.9292ov.nl](http://www.9292ov.nl)

### CONTACT DETAILS

Wine & Seafoodbar Areia | Dr. Lelykade 24-a  
070 – 240 0699 | [areia@vigofamily.nl](mailto:areia@vigofamily.nl)

Lemongrass | Dr. Lelykade 24  
070 – 352 0295 | [lemongrass@vigofamily.nl](mailto:lemongrass@vigofamily.nl)



## **FACILITIES STATENKWARTIER**

### **RESTROOMS**

At The Old Jazz and Vinostra, the restrooms are located on the ground floor. At Vigo, the restrooms are situated on the first floor.

### **SOUND SYSTEM**

All restaurants are equipped with a SONOS sound system and offer a selection of curated playlists.

### **DJ BOOTH**

A DJ booth is available, including a microphone, allowing you to play your own music via an AUX connection and make speeches or presentations.

### **TV SCREEN**

A freestanding TV screen is available for presentations and slideshows and can be connected via USB.

### **LIGHTING**

All venues feature atmospheric lighting that can be fully adjusted and dimmed to suit the occasion.

### **CLOAKROOM**

Cloakroom facilities are available at all locations.

### **AIR CONDITIONING**

The Old Jazz and Vinostra are equipped with air conditioning.

### **FURNITURE**

- Standing tables and dining tables (depending on the number of guests and agreed setup)
- Chairs (depending on the number of guests and agreed setup)

## **FACILITIES HARBOUR**

### **TOILETS**

At both restaurants, restrooms are located on the first floor.

### **SOUND SYSTEEM**

Both restaurants are standard equipped with a sound system that allows you easily play your own music (AUX connection). In addition, we have a DJ booth at our disposal including microphone.

### **DJ BOOTH**

A DJ booth is available, including a microphone, allowing you to play your own music via an AUX connection and make speeches or presentations.

### **TV SCREEN**

A freestanding TV screen is available for presentations and slideshows and can be connected via USB.

### **LIGHT SYSTEEM**

The restaurants are equipped with ambient lighting, are fully dimmable to your liking.

### **CLOAKROOM**

Cloakroom facilities are available at both locations.

### **AIRCO**

Both restaurants have air conditioning.

### **FURNITURE**

- (Standing) tables depending on the number of people and arrangement discussed)
- Chairs (depending on number of people and arrangement discussed)

## PRIVATE & CORPORATE CATERING

For both private and corporate events, we offer the perfect setting for drinks receptions, weddings, walking dinners, seated dinners, and business gatherings. From concept to execution, we take care of every detail.

Whatever your culinary wishes may be, we are happy to create a tailor-made proposal to suit your event. Our goal is to deliver a unique and memorable experience, flawlessly organised from start to finish. We gladly take on that challenge, allowing you to relax while we handle everything from A to Z.

To submit an enquiry, please email [catering@vigofamily.nl](mailto:catering@vigofamily.nl), and we will get back to you as soon as possible.



## PRIVATE SPECIAL EVENTS

Looking for a truly unique experience? Several of our signature events can also be booked privately for corporate gatherings, client events, celebrations, and special occasions.

Choose from experiences such as the **Tuna Show**, an interactive culinary spectacle featuring the carving of a whole tuna, **Cinema Cuisine**, where food and storytelling come together in an immersive dining experience,

or **Sea Master**, a seafood-focused event showcasing the finest catches from the sea.

Each event can be tailored to your group, creating a memorable and exclusive experience for your guests. We would be delighted to discuss the possibilities and create a bespoke proposal to suit your occasion.



## SUSTAINABILITY

At the Vigo Family, we are committed not only to culinary excellence but also to sustainability. That is why all of our restaurants operate fully on electricity, powered by renewable energy. By making conscious choices behind the scenes, we aim to reduce our environmental footprint without compromising on comfort, quality, or flavour.

We also strive to make our transportation as sustainable as possible. Our teams travel using electric vehicles and bicycles whenever feasible, helping to minimise our impact on the environment.

A memorable dining experience, driven by thoughtful choices for a more sustainable future.

## Certificaat

# Groen Geregeld

met Eneco HollandseWind®



Met dit certificaat bevestigt Eneco, dat

### Seafood Bar Statenkwartier B.V.

door afname van 100% in Nederland opgewekte groene elektriciteit,  
de CO<sub>2</sub>-uitstoot verlaagt en bijdraagt aan de duurzame energieproductie in Nederland.

|                                  |                      |
|----------------------------------|----------------------|
| Productnaam:                     | Eneco HollandseWind® |
| SMK registratienummer:           | QSC-16022010         |
| Geleverd door:                   | Eneco Zakelijk B.V.  |
| Certificaat geldig voor:         | Leveringsjaar 2025   |
| Verwacht verduurzaamd<br>volume: | 75.000 kWh           |

De verwachte CO<sub>2</sub>-besparing voor dit volume aan groene stroom bedraagt  
ca. 28.500 kg CO<sub>2</sub> vergeleken met grijze stroom. Dit is evenveel als wat  
1.140 bomen gemiddeld in een jaar tijd aan CO<sub>2</sub> kunnen opnemen.\*



\*Deze berekening is een indicatie gebaseerd op CO<sub>2</sub>-emissiefactoren en CO<sub>2</sub>-opname  
van bomen zoals vermeld op: EcoTree, Stroometiket 2023

