

ALL-IN MEETING PACKAGES

STEP INTO THE HISTORY
OF SHAKEN NOT STIRRED



1964 ASTON MARTIN DB5 JAMES BOND

LOUWMAN
MUSEUM

All-in meeting packages

The all-in meeting packages is applicable from Tuesday until Friday from 9:00-17:00 for the following meeting rooms:

- Jacobus Spijker (till 16 persons)
- Walter Owen Bentley (from 17 – 32 persons)
- Gordon Crosby (from 25 – 40 persons)

The number of participants is minimum 10 and maximum 40.

Half day package (09:00-13:00 OR 13:00-17:00) - Price p.p. **€ 53,50** excl. vat / Full day package (09:00-17:00) - Price p.p. **€ 95,-** excl. vat

Including:

- Room rental fee
- Beamer, flipover & Wi-Fi
- Entry to the museum and cloakroom (unattended)
- Unlimited coffee, tea, watertaps en hand fruit
- Coffee break (half day 1x, full day 2x)
- Lunch (only included in day package)

Excluding

- Parking: we make a tailor made proposal for this

Extra's:

- Supplement lunch (for half day package): €20,75 excl. vat p.p
- Supplement brown bread with Holtkamp veal or vegetable kroket: €5,25 excl. vat p.p.
- Supplement caeser salad: €6,25 excl. vat p.p.
- Supplement 1 hour reception: €16,50 excl. vat p.p.

Surcharges:

- Arrival before 09:00uur, extra costs of €50,- excl. vat per hour. Staying after 17:00, we make a tailor made proposal.
- Surcharge staff on Monday: half day € 180,- excl. vat p.p./ full day € 325,- excl. vat p.p. (till 30 persons 1x service staff, from 30-40 persons 2x service staff)
- Weekend surcharge room rent: half day € 300,- excl. vat / full day € 500,- excl. vat

Examples of catering:

- Morning coffee break: various sweets like mini muffins, mini carrot cake and mini éclair.
- Lunch: served on the Museum Square and includes various delicious sandwiches and focaccia's with tuna salad, mortadella, old cheese and humus. Combined with a seasonal soup and a Pinsa Romana margherita. On the table we place carafes with water, juices from 'Schulp' and milk (upon request).
- Afternoon coffee break: various sweets like peanut rocks and mini pastel de nata.

The exact catering can be a bit different than above due to seasonal products, but it is always comparable. Of course an extension on above break(s) and lunch is possible, ask for the possibilities.