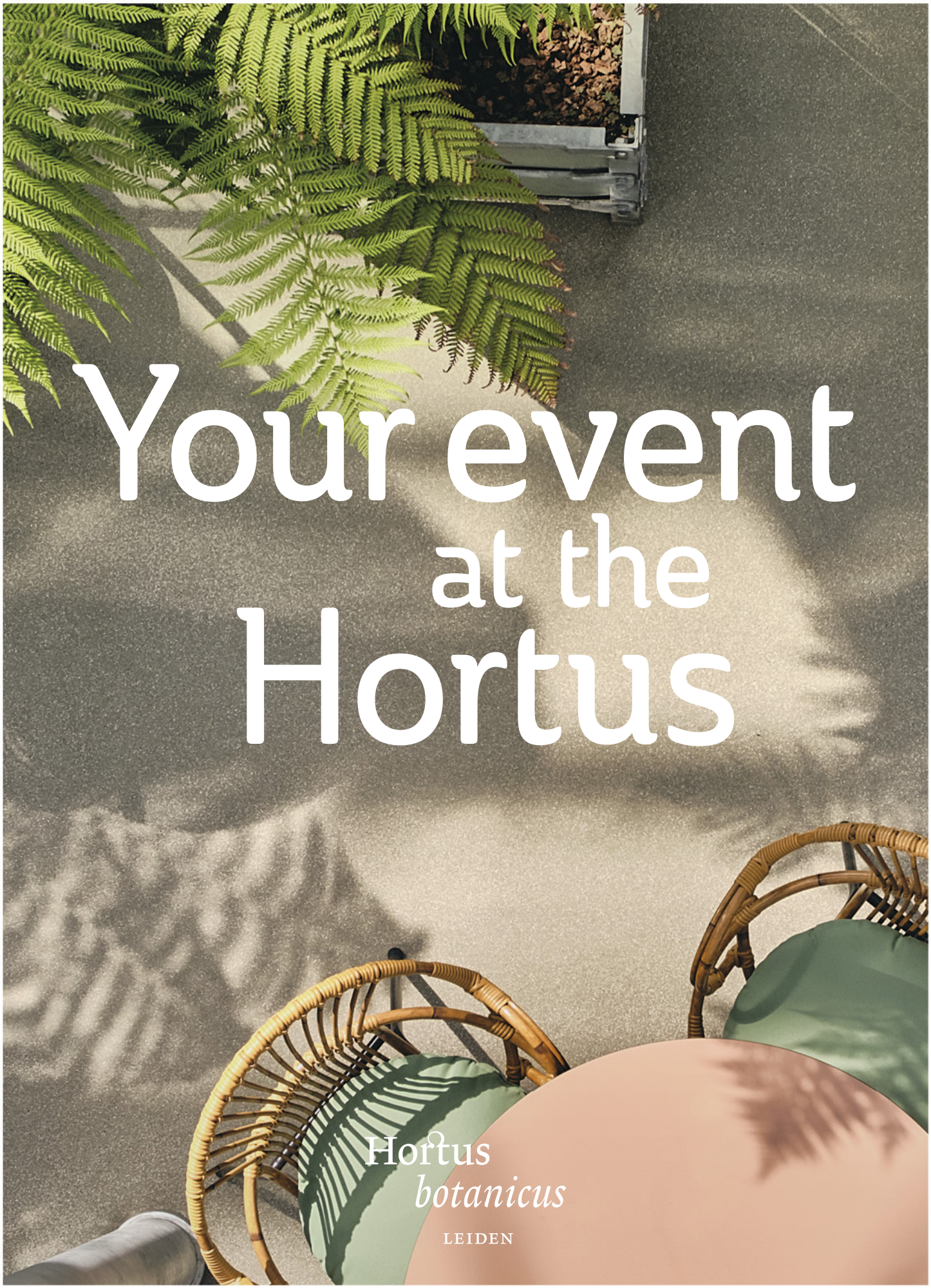
Your event
at the
Hortus
Hortus
botanicus
LEIDEN

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 Orangery 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 Orangery 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.
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 Orangery, the Garden Room and the Grand Café.

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
25-80 people

Packages
Reception
Dinner
Party

Garden Room



Capacity
10-40 people

Packages
Work meeting
Lunch

Facilities
PC
LCD screen
Flip chart
Cameras for conference calls

Orangery



Capacity
30-200 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 Orangery				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 7 p.m., and in summer it can be hired from 8 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

€ 495.00

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

€ 595.00

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







Grand Café packages







Reception

Reception, 1.5 hours,
from € 33.50 per person

- Dutch drinks assortment; white and red house wine, rosé, 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 € 93.00 per person

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

This arrangement can be booked for groups of 25-80 people.

Dinner buffet

Dinner buffet, 2.5 hours,
from € 82.50 per persoon

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

This arrangement can be booked for groups of 30-80 people.



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)
- Always bring your own laptop with a USB port to connect to the fixed display. A standard HDMI cable is provided.
- Flip chart (excluding writing materials)
- Cameras to set up a conference call
- 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 € 18.50 per person

- Coffee, tea and water, mints, fresh fruit and Leiden coockies (all day available)
- Welcome with sweet treat
- Morning break with a refreshing smoothie or afternoon break with a savory snack

Work meeting and lunch

Half-day package including lunch 4 hours, from € 37.50 per person

- Coffee, tea and water, mints, fresh fruit and Leiden coockies (all day available)
- Welcome with sweet treat
- Morning break with a refreshing smoothie or afternoon break with a savory snack
- Chef's selection lunch menu

All-day work meeting

Day package, 8 hours, from € 42.00 per person

- Coffee, tea and water, mints, fresh fruit and Leiden coockies (all day available)
- Welcome with sweet treat
- Morning break with a refreshing smoothie
- Chef's selection lunch menu
- Afternoon break with a savory snack

Work meeting and drinks

Package for 1 hour from € 14.50 per person

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



Orangery

The 18th-century historic Orangery is a beautiful venue located along Leiden's canals, ideal for dinners, receptions, conferences, and evening events. The space features two large wings with a central reception hall and a charming terrace overlooking the botanical garden. The Orangery is available from April through October.

Audiovisual equipment

- Fixed computer (with USB port, CD/DVD player and projector)
- Sound system including speakers, 2 handheld microphones and 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 Orangery 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 Orangery we require a minimum catering spend of: Monday to Wednesday €1,500.00; Thursday and Sunday €1,850.00; Friday and Saturday €2,250.00.

Venue

€ 595.00

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

€ 1,210.00

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

€ 915.00

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

€ 1,725.00

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

Orangery packages






Half-day conference

Conference including lunch, 4 hours, from € 49.00 per person / excluding lunch from €31.00 per person

- Coffee, tea and water, mints, fresh fruit and Leiden coockies (all day available)
- Welcome with sweet treat
- Morning break with a refreshing smoothie or afternoon break with a savory snack
- Chef's selection lunch menu

All-day conference

All-day conference, 8 hours, from € 58.50 per person

- Coffee, tea and water, mints, fresh fruit and Leiden coockies (all day available)
- Welcome with sweet treat
- Morning break with a refreshing smoothie
- Chef's selection lunch menu
- Afternoon break with a savory snack

Reception

Reception, 1.5 hours, from € 33.50 per person

- Dutch drinks assortment; white and red house wine, rosé, 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 € 44.50 per person

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






Dinner

Sit-down dinner or walking dinner, 2.5 hours, from € 93.00 per person

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

Shared dinner

Shared dinner, 2.5 hours, from € 84,00 per person

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

Foodfestival or barbecue

Foodfestival or barbecue package, 2.5 hours, from € 75,00 per person

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

The food festival is suitable for groups of at least 60 people. The barbecue package has no minimum.

Party

Party package, 3 hours, from € 43,50 per person

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



Educational options

Hortus Botanicus Leiden offers you the opportunity to complement your programme with guided tours or workshops. Let your guests explore the oldest botanical garden in the Netherlands.

Guided tours

Guided tours through the Hortus or the Old Observatory add an extra dimension to your event. The general Hortus tour takes you on a journey through the plant world, its crown jewels and rich history. A themed tour, such as spices or medicinal plants, is also available. The Observatory tour covers the history of the building and includes a visit to one of the domes.

Duration	Approx. 1 hour (1.5 hours also possible at the Old Observatory)
Language	Dutch, English (German or French only available for a tour through the Hortus)
Group size	Maximum 15 persons per guide

Entrance fees are included with room hire. Advance booking is required.

Herbs & Spices workshop

During a walk through our atmospheric tropical greenhouses, you will discover which plants are the source of familiar scents and flavours. You will look, smell, taste and feel, and hear fascinating stories about the origins and culinary uses of the herbs. In between, you can enjoy a cup of coffee or tea.

Duration	Approx. 1.5 hours
Language	Dutch
Group size	Minimum 10 – maximum 20 persons

Includes entrance, guidance, materials and coffee/tea. Advance booking is required.

* Please note: The prices for guided tours and workshops are inclusive of VAT.

Prices

€ 120.00*

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

€ 160.00*

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

€ 160.00 / 215.00*

Guided tour of the Old Observatory, Approx. 1 hour or 1.5 hours, price per group of up to 15 people

€ 23.50*

Workshop, price per person











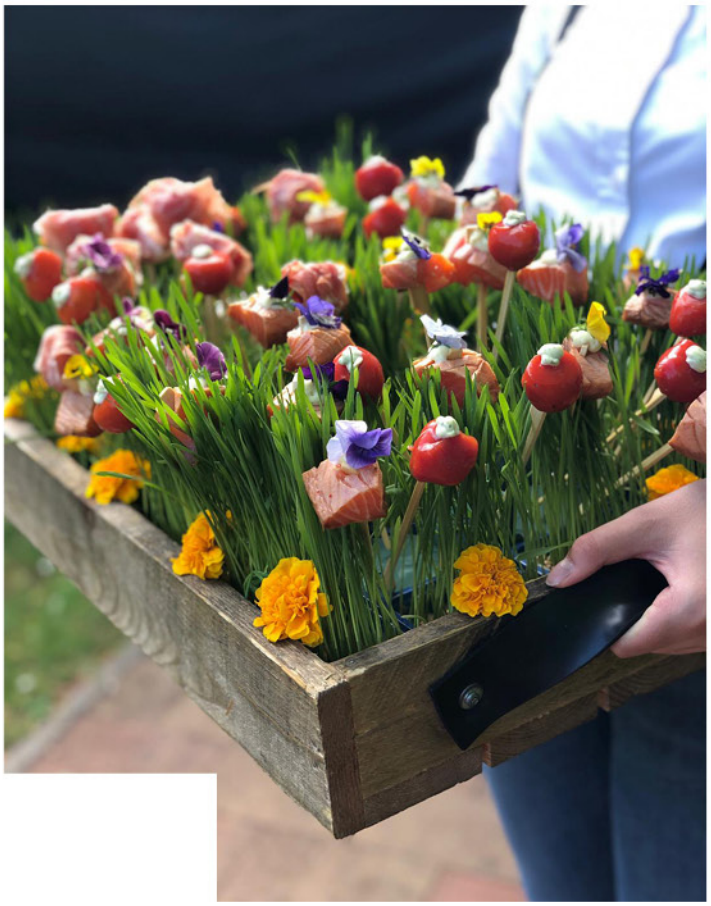

The Hortus kitchen

The Hortus kitchen is ready to fulfil your culinary wishes with pure, surprising and modern ingredients. Our focus is on creativity and sustainability. At the Hortus, our chefs are guided by the seasons. Each dish is carefully composed using locally and sustainably sourced ingredients. The result is a menu that is not only honest and pure, but also brings the flavours, scents and colours of the moment to life.

Drinks reception

Appetizers and table garnishes

A drinks reception at the Hortus is a moment of tasting, meeting and sharing. The table garnishes and appetizers vary with the seasons and are tailored to what is locally and sustainably available. This results in a surprising selection that perfectly suits the time of year.

The specific composition of the table garnishes and appetizers will be detailed in the quotation you receive from us.

Wines by Henri Bloem

Our delightful house wines – white, red and rosé – as well as the celebratory Cava, are provided by our regular supplier Henri Bloem. Do you have a different preference? You are most welcome to visit Henri Bloem Leiden for a tasting, where you can together search for the perfect wines to suit your taste.







Dinner

In the Hortus kitchen, we follow the seasons. Your quote will include the Chef's menu for the month in which your event takes place. You can dine with us in several ways – choose the format that suits your evening:

Served three-course dinner

When evening falls over the garden, the Hortus transforms into a verdant dining room. At linen-dressed tables, we serve refined seasonal dishes. From amuse-bouche to dessert, each course is prepared with care and brought to the table.

This format is ideal if you wish to host a classic dinner.

Shared dinner

An evening for sharing and enjoying. The dishes are served at the table and presented on rustic boards, inspired by the flavours, scents and colours of the garden. Shared dinner invites conversation and creates a warm, homely atmosphere.

Suitable for informal dinners with friends, family or colleagues.

Walking dinner – 5 courses

Taste a little of everything: from small surprises from the kitchen garden to savoury highlights and sweet finales. Our five-course walking dinner is a relaxed way to enjoy a variety of seasonal dishes in small portions, while guests are free to mingle and meet.

Perfect for receptions and networking events where making connections matters.

Request a no-obligation quote for the current seasonal menu and the corresponding prices.







Foodfestival

Graze your way through a selection of food stands, from fresh bowls and crispy flammkuchen to hearty classics and sweet temptations. No set menu – just a free-roaming experience for anyone who enjoys good food in a remarkable setting.

Salad bar

- Summer coleslaw with vegan yogurt, pointed cabbage, and carrot
- Chickpea salad with Leiden cheese, grilled vegetables, and basil from our own garden
- Tomato salad with cucumber, avocado, and chimichurri

Did you know... Lemon verbena only releases its full scent when you rub a leaf between your fingers? Give it a try in the garden.

Flammkuchen

- Classic – Crème fraîche, bacon and red onion
- Vegetarian – Goat's cheese, courgette, green asparagus, rocket and onion jam

Mini stews

- Vegetable stew – Seasonal vegetables, slow-cooked in a herby tomato sauce with lentils and a hint of rosemary
- North Sea fish stew – Gratinated with fennel mousseline and dill sauce

Comfort food

- Beef burger – Dutch meadow beef, cheddar and tomato salsa
- Falafel burger – With chimichurri, yoghurt and mint

Dessert Delights

- Cheesecake with caramelized apple and salted caramel
- Elderflower panna cotta with apricots
- Traditional Frisian sugar bread with cranberry-cherry cream

In the garden: *Liquorice is a perennial plant; the roots are harvested after 3-4 years to produce the familiar sticks and extracts.*







Barbecue

Our chefs prepare the dishes live on the Ofyr, where the heat of the fire, the scent of smoke and the flavours of fresh herbs come together. Expect slow-cooked meat dishes, sustainably caught fish, surprising vegetarian creations and colourful sides – all prepared with care and craftsmanship.

Bread

- Artisan 'Lekker Brood' with tarragon butter, beetroot hummus and chimichurri

Salad bar

- Summer coleslaw with vegan yogurt, pointed cabbage, and carrot
- Chickpea salad with Leiden cheese, grilled vegetables, and basil from our own garden
- Tomato salad with cucumber, avocado, and chimichurri

In the garden: *The Hortus is home to a real pomegranate tree. It blooms in summer with vivid flowers, and its fruit is harvested for its seeds – just like in our couscous salad..*

From the Ofyr

- Grilled chicken thigh with a lemongrass and lime leaf peanut sauce
- Black Angus burger with smoked black pepper sauce
- Skewer of marinated prawns, black garlic and flat-leaf parsley
- Roasted seasonal stem vegetables with herb oil
- Skin-on sea bass fillet with lemon
- Baked sweet potato with crème fraîche and herb cream
- Roasted baby potatoes with rosemary, thyme, and garlic

Did you know... *Oude Leidse cheese is a protected regional product? It is made with cumin seeds, giving it its distinctive spiced flavour, and matured on wooden boards following a centuries-old Leiden recipe.*

Desserts

- Cheesecake with caramelized apple and salted caramel
- Elderflower panna cotta with apricots
- Traditional Frisian sugar bread with cranberry-cherry cream

From the greenhouse: *The Hortus Victoria greenhouse is home to a cacao tree. Its small star-shaped flowers grow directly on the trunk, and it is from these flowers that the cacao used to make chocolate develops.*



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 January 2027. Subject to changes. The Hortus botanicus Leiden is a no-smoking garden.

Hortus botanicus
LEIDEN