

# de Orangerie

meetings & events  Amsteldijk



Event brochure

*summer 2026*

“We were instantly captivated by the beauty of the building and its stunning spaces.”



*Ashley & Gijs*

# Welcome at *Orangerie Amsteldijk!*

This is the very first edition of our newly reimagined events brochure.

In early 2025, Ashley and I first stepped through the doors of what was then known as Amstel Boathouse. We were immediately captivated by the beauty of the building and the character of its spaces. A few months later, we were handed the keys, marking the beginning of a new chapter for this remarkable venue.

- Gijs van der Wilk,  
co-owner, Orangerie

Throughout the second half of 2025, we focused on understanding the wishes of our guests and the unique qualities of this special place.

Drawing on the experience of our teams on the floor, in the kitchen and in the office, together with the passion everyone brought to the project, this has resulted in the renewed Orangerie Amsteldijk.

We hope you will be just as enthusiastic about it as we are.



# An escape from the city's hustle and bustle

At **Orangerie Amsteldijk**, we can host up to 1.500 guests, offering the perfect setting for every kind of occasion . From formal dinners and meetings to summer barbecues, product launches and wedding ceremonies. Whatever the event, the possibilities are endless.



1. About Orangerie





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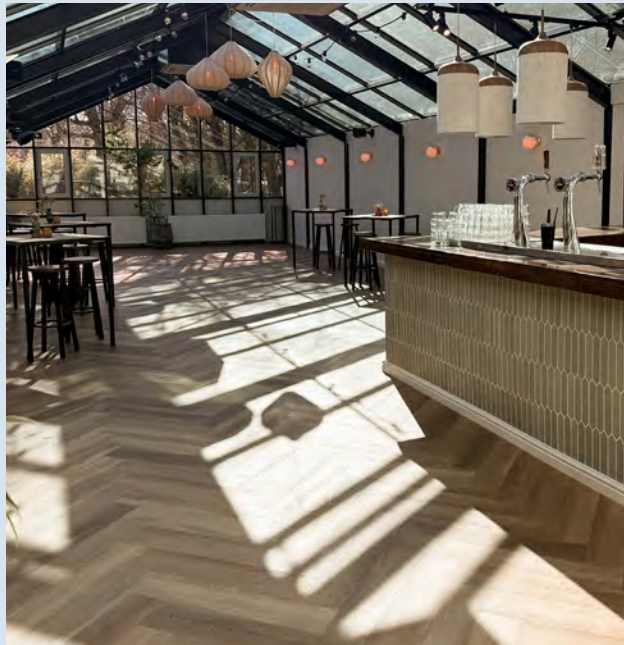
# The perfect *space* for *every* event

For **every occasion**, we offer the right setting. Each space can be arranged to suit your needs, whether for a walking dinner, standing reception, seated dinner with linen-laid tables, meetings or a theatre-style presentation.

We will ensure everything is set up exactly as you want it.



# Our ground floor spaces



01 Wintertuin



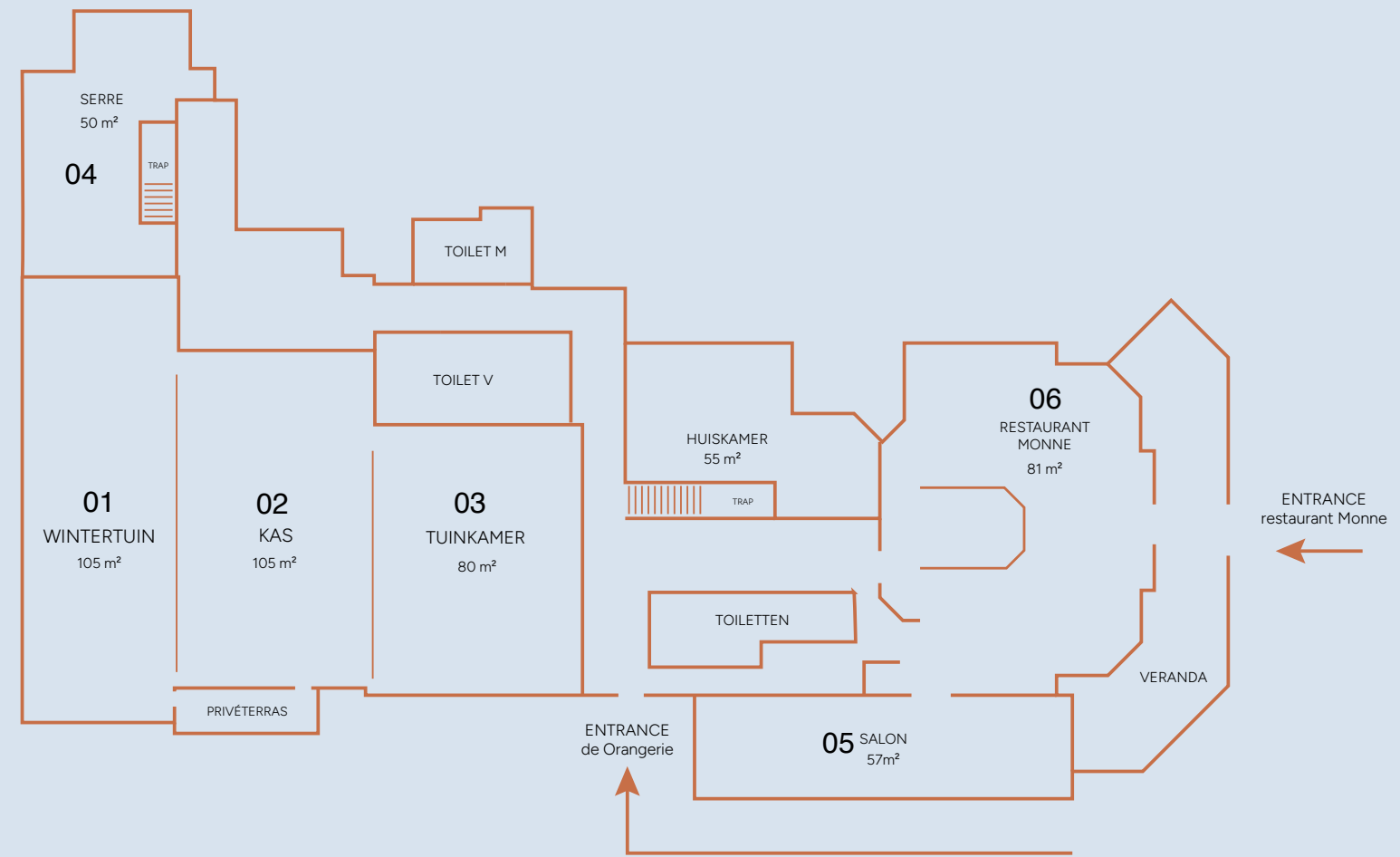
02 Kas



03 Tuinkamer



04 Serre



05 Salon



06 Restaurant Monne

# Our first floor spaces



07 't Atelier



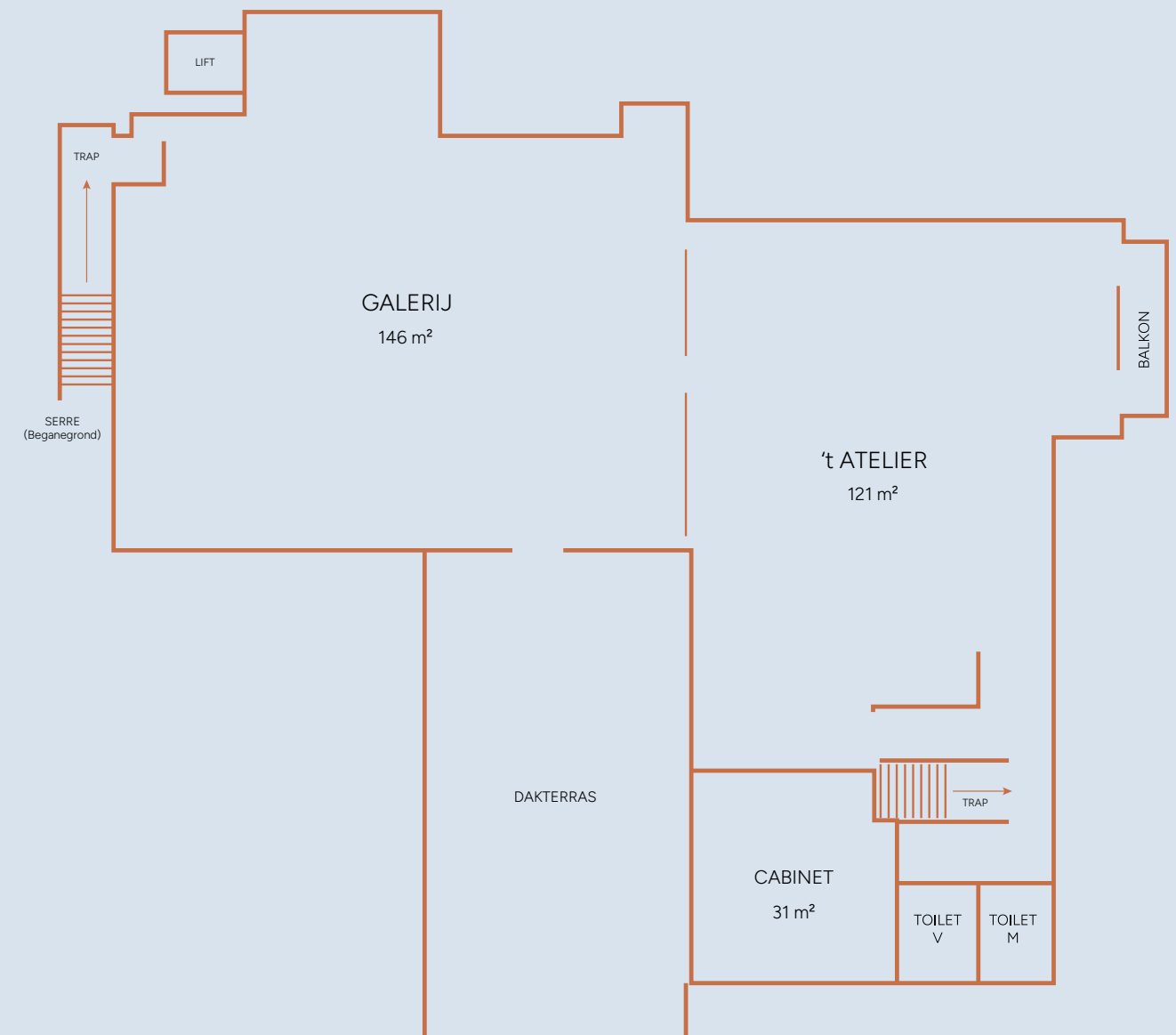
08 Galerij



09 Cabinet

These spaces are currently undergoing refurbishment.

*From 11 May, we look forward to welcoming you to the newly renovated space.*





## Het glazenhuis

Het Glazen Huis is formed by connecting De Wintertuin, De Kas, De Serre and De Tuinkamer. It is the largest space at **Orangerie Amsteldijk**. A bright and **atmospheric room**, it has its own private bar and a spacious private terrace. Indoor and outdoor spaces flow naturally together. It is the ideal setting for larger gatherings, including corporate events, weddings, dinners and meetings.

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### Capacity

Reception	400 pax
Theater	300 pax
Dinner	320 pax

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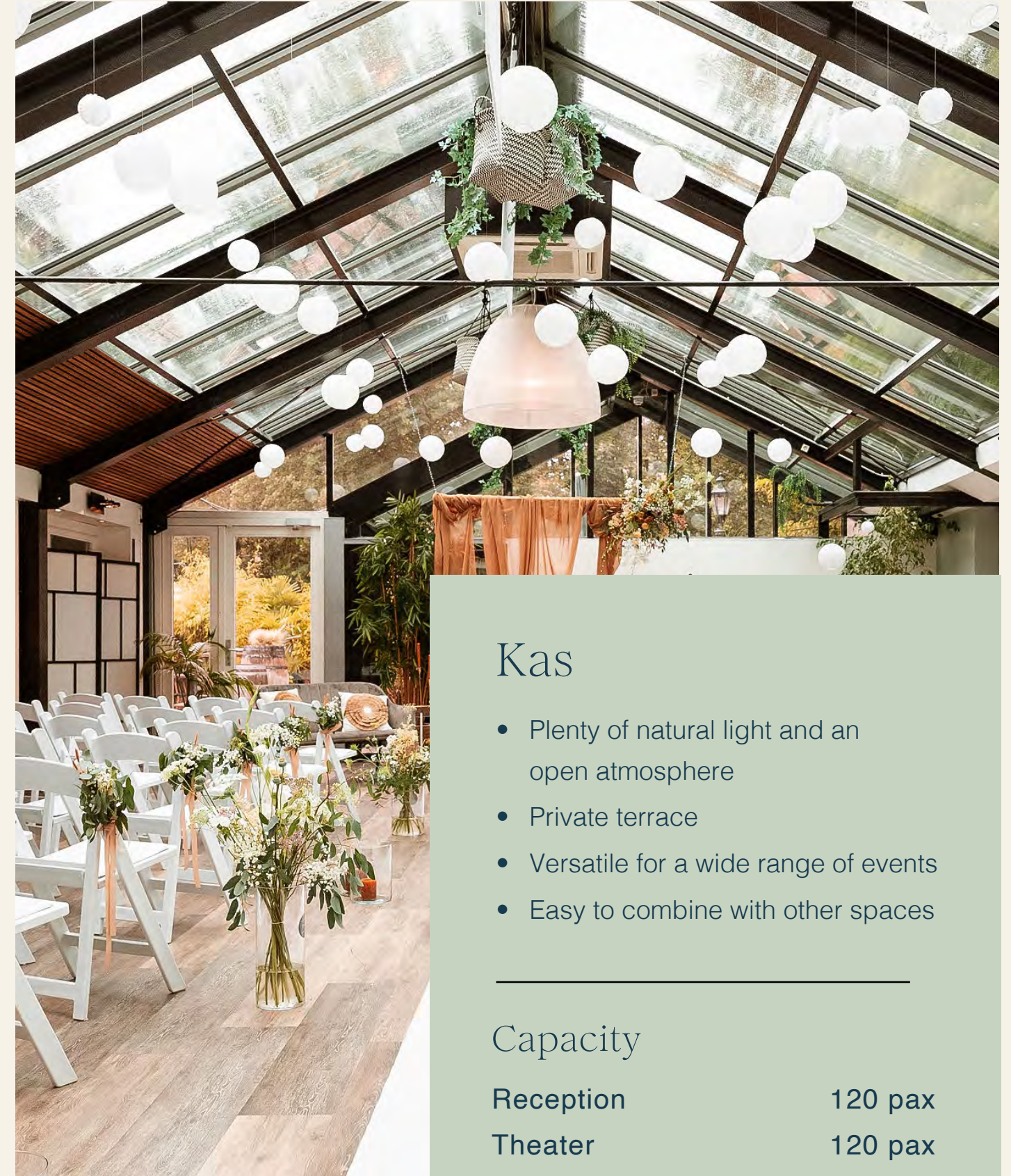
## Wintertuin

- Light-filled and atmospheric, all year round
- Private bar and terrace
- Ideal for every type of event
- Easy to combine with other spaces

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### Capacity

Reception	100 pax
Theater	80 pax
Diner	70 pax



## Kas

- Plenty of natural light and an open atmosphere
- Private terrace
- Versatile for a wide range of events
- Easy to combine with other spaces

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### Capacity

Reception	120 pax
Theater	120 pax
Diner	100 pax



# Boutique

Boutique extends across **the entire upper floor**. At its heart is a large and characterful space, complete with an impressive glass roof, private bar, roof terrace and breakout room. These features make Boutique ideal for every type of event. A soundproof dividing wall allows the space to be divided into two separate rooms:

De Galerij and 't Atelier.

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## Capacity

Reception	300 pax
Theater	350 pax
Diner	210 pax

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*\* These spaces are currently being refurbished. From 11 May, we look forward to welcoming you into the newly renovated spaces.*



# Capacities

Locations	m2	Reception	Theater	Dinner
Wintertuin	105	100	70	80
Kas	105	120	120	100
Tuinkamer	80	80	70	70
Serre	50	40	32	40
Huiskamer	55	40	20	30
Galerij	150	220	140	220
't Atelier	140	80	72	30
Cabinet*	25	-	-	-
Salon	?	50	30	34

\*Cabinet is our exclusive boardroom for up to 12 guests.



Every event we host is bespoke, and we always consider the most suitable combination of spaces. Exclusive hire of the **entire Orangerie** is also available.

Combinations	m2	Reception	Theater	Dinner
Het glazenhuis	340	400	300	320
Boutique	275	300	210	350

Please note that pricing for our spaces is available *on request*, as our rates vary by season.



A menu of dishes and bites with a  
*Mediterranean twist*, created  
especially for Orangerie Amsteldijk.



We are passionate about making as much as possible in-house and embracing a more circular way of working wherever we can. We use different parts of the same ingredient across a variety of dishes, brew our own welcome drinks, and include only organic wines in our packages. In the months ahead, we will continue to challenge ourselves to take this even further.

BREAKFAST

LUNCH

BITES

BBQ

DINNER

*A package to suit  
every occasion*



# GOOD MORNING

The perfect start to a *productive* meeting

## > BREAKFAST

- Freshly baked mini croissant and chocolate bun
- Greek yogurt with homemade granola
- Sourdough bread with a variety of toppings
- Fresh fruit salad

€18,50 p.p

## EXTRA

*Complete your breakfast with one of our optional extras.*

*Prices are listed per item.*

- American pancakes with seasonal fruit €4,5
- Overnights oats with seasonal fruit €4
- Fresh smoothie €4,5

Please note that all prices listed are exclusive of VAT.



# READY FOR THE LUNCH?!

Organising lunch for your group and looking for plenty of variety?  
Choose from our *Orangerie lunch*, *healthy lunch* or *shared lunch*.

## > ORANGERIE LUNCH

- Small fresh vegetable soup (vegetarian)
- A selection of white and brown filled rolls (meat, fish & vegetarian)
- Fresh salad (vegetarian)

€21 p.p

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## EXTRA

*Complete your Orangerie Lunch with one of our optional extras.*

*Prices are listed per item.*

- Quiche (vegetarian) €5,5
  - A selection of wraps (meat, fish & vegetarian) €4,5
  - Frittata with seasonal summer vegetables (vegetarian) €3,75
  - Dutch croquette with bread (vegetarian option available) €6
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*For groups of 100 or more, turkey tagine with orange,  
apricot and couscous will be served.*





## HEALTHY LUNCH

- Soup of the day (vegan)
- Roasted carrot and golden beetroot with smoked almond, orange chimichurri, little gem and lamb's lettuce (vegan)
- Mixed tomatoes with basil, olives, mozzarella, rocket and cress (vegetarian)
- Açai bowl with fresh fruit and homemade granola (vegetarian)
- Wrap with avocado, pomegranate and macadamia (vegan)
- Wrap with goat's cheese, pear, honey and walnut (vegetarian)
- Wrap with vegan chicken salad, cucumber and pickled vegetables (vegan)

€23 p.p

Please note that all prices listed are exclusive of VAT.

# SHARING IS CARING

€35 per person

## > SHARED LUNCH

### First Course

- Hummus, tapenade and labneh served with bread
- Watermelon with feta, mint and balsamic dressing
- Mixed tomatoes with basil, olives, mozzarella, rocket and cress
- Fresh green gazpacho with avocado, spinach, yellow tomato and fresh herbs

### Main Course

- Crudo of fresh fish fillet, served with lightly spiced aji amarillo
- Tuscan-style corn-fed chicken with chermoula, lemon and yoghurt
- Sea bream with antiboise
- Ratatouille of seasonal vegetables with thyme and olive oil

### Desserts

*A selection of mini desserts, such as:*

Cheesecake with red berries, tiramisu, lemon meringue, chocolate mousse, brownie and mini Magnums

Please note that all prices listed are exclusive of VAT.





# MEDITERRANEAN MINI BITES

*2 pieces per person - €7*

## Meat

- Roasted brioche with beef tartare and truffle mayonnaise
- Mini tartelette with bresaola and mustard caviar
- Toast with duck rillettes and apricot compote

## Fish

- Mini tartelette with house-smoked salmon and trout roe
- Edible mussel shell with crayfish salad
- Bruschetta with butter and anchovies

## Vega

- Mini brioche with whipped feta and tomato caviar
- Mini tartelette with beetroot salad and feta
- Blini with ricotta and fresh cress

*Discover our street food bites!*

Please note that all prices listed are exclusive of VAT.



# CHEF'S MENU

€41 per person

*3-course menu*

## **Starter**

Crudo of fresh fish fillet, served with a lightly spicy aji amarillo vinaigrette, sweet potato cream, and a crispy tostada

## **Main Course**

Slow-cooked corn-fed chicken, Tuscan style, served with smoked corn cream, potato gratin, and roasted paprika with tarragon

## **Dessert**

Lemon meringue with pistachio crumble and hibiscus sorbet

Please note that all prices listed are exclusive of VAT.



*Vegetarian 3-gangen menu*

## **Starter**

Crispy tompouce with soft goat cheese, apricot, caper apples, and balsamic cream

## **Main Course**

Zucchini flower stuffed with ricotta and smoked blue cheese, served with a fresh cauliflower tabbouleh, almond romesco, and a quinoa cracker

## **Dessert**

Lemon meringue with pistachio crumble and hibiscus sorbet

# WALKING DINNER

Experience our *6-course walking dinner*, with each dish served individually for an optimal experience.

*This menu is also available fully vegetarian.*

€55 per person

## *Walking dinner*

1. Sea bass tartare with smoked yogurt and fresh apple
2. Fresh green gazpacho with avocado, spinach, yellow tomato, and herbs
3. Millefeuille of minced beef and tortilla, glazed with barbecue sauce on a skewer
4. Chef's pasta, a daily changing sustainable creation
5. Medium-rare roasted veal loin with smoked shallot cream and crispy baby carrots
6. Lemon meringue with fresh lemon cream, crisp base, and airy Italian meringue

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### *Optional 7th course -*

supplement €8,25 per person

Green asparagus panna cotta with chorizo crumble

*Vegetarian:* Light foam of new potatoes and baby potatoes with truffle, finished with fresh chives and chive oil



Please note that all prices listed are exclusive of VAT.

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### *vegetarian walking dinner*

1. Carrot tartare on toasted brioche with mustard seeds
2. Fresh green gazpacho with avocado, spinach, yellow tomato, and herbs
3. Slow-roasted celeriac and oyster mushroom with ajo blanco on a skewer
4. Chef's pasta, a daily changing sustainable creation.  
*Vegetarian option available if required*
5. Slow-cooked fennel served with Parmesan cheese and dill cream
6. Lemon meringue with fresh lemon cream, crisp base, and airy Italian meringue

Please note that all prices listed are exclusive of VAT.

# STREETFOOD WALKING DINNER

Our dishes are served throughout the evening and are perfect as *bites* during *drinks* or als *full diner*.

For a complete dining experience, we recommend *5 à 6 dishes*.

We are happy to help you create the perfect combination for your event.

## Meat

- Soft shell tacos with pulled beef €7,50
- Dumplings with chicken and sesame syrup €6,50
- Korean chicken €6,75
- Brioche hotdog with aioli and salsa verde – choripan style €8,50
- Mini cheeseburger with wagyu beef and homemade ketchup €8,50

Please note that all prices listed are exclusive of VAT.



## Fish

- Crudo van verse visfilet – licht pittige aji amarillo vinaigrette, zoete-aardappelcrème en tostada €8,50
- Kibbeling van witvis met zeekraal remoulade €6,50
- Puntzakje calamaris met saffraan aioli €7
- Mini poké bowl met zalm, wakame, edamame, avocado en soja karamel €8,50

## Vegetarian

- Mini cheeseburger with celeriac and homemade sauce €8
- Pita filled with oyster mushroom shawarma and spicy yogurt sauce €8
- Soft shell tacos with roasted cauliflower, bean cream, Pecorino, and salsa verde €7,50
- Veggie rendang dumplings with coconut crumble €6,50
- Cauliflower nuggets with Korean glaze €6,75

## Dessert

- Magnum passion fruit / white chocolate €3,75
- Basque cheesecake with orange €5,50



# FRESH FROM THE FOOD MARKET

Our *chefs prepare* dishes *live* at two *food stands*, complemented by a selection of walking dinner dishes for a flavorful and varied experience.

From 100 persons

€52,50 per persoon

## > CHEF'S FOOD MARKET

### Bread and dips

Hummus with tapenade and labneh platter served with bread (vegetarian)

### Foodstand – Poké bowl

Fresh poké bowls. Create your own bowl with fish or a vegetarian option and fresh toppings.

### Food stand – Smash Burger Bar

Delicious smash burgers and *vegetarian* options, freshly grilled, with a choice of toppings and sauces.

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*This package includes staffing and the hire of the food stations.*

### Walking dinner

- Crudo of fresh fish fillet, served with lightly spicy aji amarillo
- Millefeuille of minced beef and tortilla, glazed with barbecue sauce on a skewer
- Soft shell tacos with pulled beef or a vegetarian option



### Sweet table

*A rotating selection of treats such as:*

Cheesecake with red fruit, tiramisu, lemon meringue, chocolate mousse, brownie, and mini Magnums

Please note that all prices listed are exclusive of VAT.

# KING OF THE GRILL

Enjoy a delicious, diverse, and *extensive barbecue buffet* with your guests.

€42 per person

## > BARBECUE - STANDARD

### Bread and dips

Hummus, tapenade, and labneh served with bread

### Salads

- Watermelon with feta, mint, and balsamic dressing
- Colorful tomatoes with basil, olives, mozzarella, arugula, and garden cress
- Roasted carrot and golden beet with smoked almonds, orange-chimichurri, little gem lettuce, and mixed greens

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*Both menus are also fully available as a vegetarian option.  
The menus are available for groups of 50 or more and includes the chef's staffing costs.*

### From the BBQ

- House-smoked and slow-cooked brisket
- Grilled chicken satay with satay sauce
- Slow-cooked and glazed spare ribs
- Fish skewers with Moroccan marinade
- Homemade sausages

### Vegetarian from the BBQ

- Corn on the cob
- Grilled seasonal vegetables
- Patatas bravas with mildly spicy romesco and aioli



Add an *extra item* to your *BBQ*?

1. Beef tenderloin skewer with salsa verde €5,50
2. Marinated whole salmon fillet €5,50
3. Prawns marinated in chermoula €6,50

Please note that all prices listed are exclusive of VAT.

# THE PITMASTER

Prefer a more *refined barbecue* menu?

Choose our Special BBQ.

€49,50 per persoon

## > BARBECUE - CHEF'S CHOISE

### Bread and dips

Hummus, tapenade, and labneh served with bread

### Salads

- Watermelon with feta, mint, and balsamic dressing
- Roasted carrot and golden beet with smoked almonds, orange-chimichurri, little gem lettuce, and mixed greens
- Green asparagus, caramelized radish, and mustard vinaigrette

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*Both menus are also fully available as a vegetarian option.*

*The menus are available for groups of 50 or more and includes the chef's staffing costs.*

### From the BBQ

- House-smoked and slow-cooked brisket
- Turkey thigh marinated in yogurt and grilled
- Slow-cooked and glazed spare ribs
- Swordfish with Mediterranean salsa

### Vegetarian from the BBQ

- Grilled halloumi marinated in lemon-thyme
- Corn on the cob with red bell pepper
- Patatas bravas with mildly spicy romesco and aioli

### Walking dinner items

- Crudo of fresh fish fillet, served with lightly spicy aji amarillo vinaigrette, sweet potato cream, and tostada
- Millefeuille of beef mince and tortilla, glazed with barbecue sauce on a skewer



Please note that all prices listed are exclusive of VAT.

# DESSERT MAKES EVERYTHING BETTER

End your lunch or dinner on a festive  
note with our delicious dessert selection

## **Cheese Bar €9**

Een selectie van harde en zachte kazen

## **Goodoo €3**

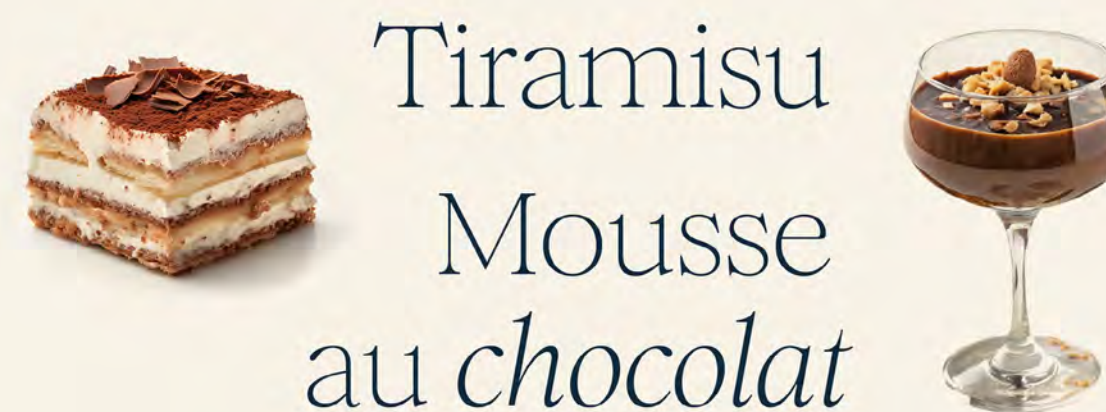
Pure, artisanal ice cream

## **Sweettable €8**

Assortment desserts such as:

- Cheesecake with red fruit
- Tiramisu
- Lemon meringue
- Mousse au chocolat
- Brownie
- Mini Magnums

Please note that all prices listed  
are exclusive of VAT.



# Save the earth. It is the only planet with wine.

At Orangerie, we place great value on quality and provenance.  
That is why all our *wines are organic* — carefully selected and  
produced with respect for people, nature and flavour.



4. Beverage package



# THANK YOU FROM THE BOTTOM OF MY GLASS

It is possible to choose a drinks package during the event. We offer two types of packages.

Prices are per person, with a minimum duration of 2 hours.

## > DRINKING PACKAGE

### D'Orangerie (Domestic)

Unlimited Swinckels draught beer, Swinckels 0.0%, a selection of wines (white, red and rosé), soft drinks, coffee and tea.

2 uur	€ 27,50
3 uur	€ 32,50
4 uur	€ 36,50
5 uur	€ 39,50
6 uur	€ 42,00

### Monne

Unlimited Swinckels draught beer, Swinckels 0.0%, a selection of wines (white, red and rosé), soft drinks, gin, rum, vodka and whisky.

2 uur	€ 33,50
3 uur	€ 39,50
4 uur	€ 44,50
5 uur	€ 49,00
6 uur	€ 52,00



### Additionally, we offer:

Cava de Pro per glass / bottle	€ 5,79 / €30,58
J.L. Denois Crémant de Limoux per glass / bottle	€ 9,92 / €49,59
Terre Dei Buth Rosé Prosecco per bottle	€ 37,19
De Sousa Champagne per bottle	€ 64,46

Please note that all prices listed are exclusive of VAT.

# SHAKEN NOT STIRRED

Looking to give your event something extra? Choose an *exclusive cocktail bar* or enhance your package with a *selection of cocktails*.

## > COCKTAIL BAR

Exclusive cocktails prepared by professional bartenders and served from a distinctive pop-up cocktail bar.

Create your own cocktail menu, choosing from classic favourites or signature cocktails designed to reflect your company or the theme of your event.

Minimum order: 100 cocktails

**€11 per cocktail**



## Cocktails from the bar

For groups of up to 100 guests, it is also possible to serve cocktails directly from the bar.

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You can choose from a selection of pre-selected perfect-serve cocktails:

Moscow Mule, Gin & Tonic, Dark 'N Stormy, Paloma, Aperol Spritz

**€8 per cocktail**

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*The cocktails will be charged based on actual consumption and are available while stocks last.*

Please note that all prices listed are exclusive of VAT.



# monne

A new destination, born from a passion for good food and drink. Discover contemporary Mediterranean dishes, where the flavours of Marseille and the Amalfi Coast are brought together with a *modern twist*.

A welcome *escape* from the bustle of the city.



[www.monnerestaurant.nl](http://www.monnerestaurant.nl)



# de Orangerie

meetings & events  Amsteldijk

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