

4/  
33

**YOUR EVENT AT THE MUZIEKGEBOUW**



Muziekgebouw

## We wish you a warm welcome at The Muziekgebouw

---

With this document we aim to inform, inspire and excite you about the event you are planning to organise at The Muziekgebouw. As the in-house hospitality partner of The Muziekgebouw we are looking forward to welcoming you and your guests!

In September 2018, 4'33 grand café opened its doors as a result of a joint initiative of The Muziekgebouw and the Dudok Group. A contemporary grand café on the ground floor of The Muziekgebouw, with a unique view over the IJ river. 4'33 offers an inspiring meeting place for a broad audience, varying from musicians to business people and from concert visitors to guests from around the neighborhood.

In addition to managing the grand café, 4'33 also serves as the in-house event caterer for all cultural and business events at The Muziekgebouw. On a daily basis, our team offers full service solutions for the different catering needs inside the building. From crew catering at the Artist Foyer to a high level executive dinner in the Kleine Zaal (Small Room), and from backstage catering to catering a major conference in the Entrance Hall or the Atrium.

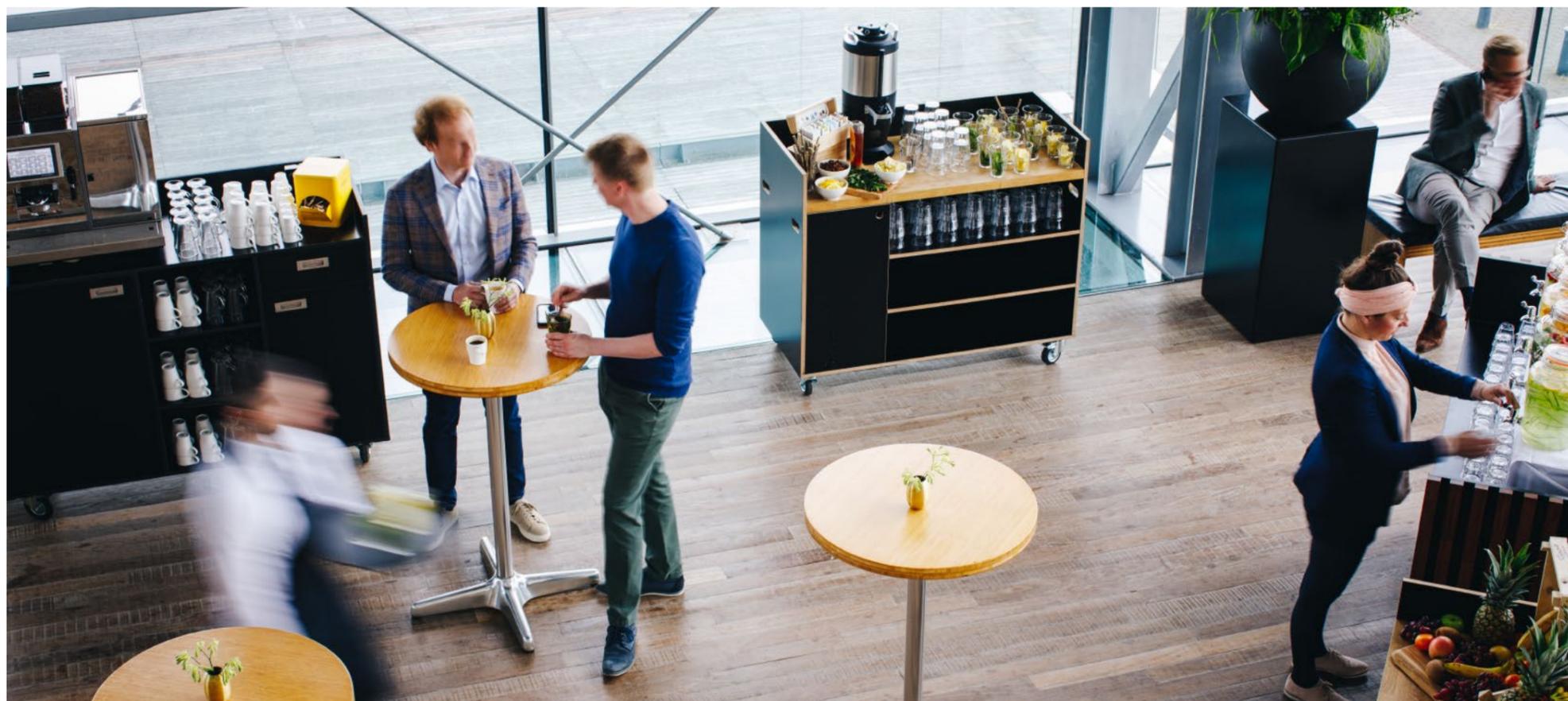
4/  
33



# Table of contents

4'33 as a culinary expression of the building ..	p. 3
Your event at The Muziekgebouw .....	p. 4
The Muziekgebouw .....	p. 5
Congresses & Meetings .....	p. 6
Receptions & Parties .....	p. 8
Dining .....	p. 10
Sustainability .....	p. 12
Contact .....	p. 13





## 4'33 as a culinary expression of The Muziekgebouw

The unique appearance and ambiance of The Muziekgebouw serve as a source of inspiration for our products. Therefore, we are able to complement a visit to The Muziekgebouw on a culinary level like no one else can.

Our food and beverages are contemporary, straight-forward and seasonal and are fully appreciated in combination with the wide views over the IJ river. Our team of enthusiastic colleagues flourishes at The Muziekgebouw. Always with a focus on quality, eye for detail and a good dose of fun.

In addition to a shared vision on events and hospitality, the partnership between The Muziekgebouw and 4'33 comes with practical benefits for your event as well. Due to our in-house presence, we are able to deliver fresh and high-quality products at a fair price, at every moment of the day. We work closely with

our colleagues from The Muziekgebouw on a daily basis and are fully aware of all possibilities and challenges the building has to offer.

### Dudok Group

4'33 is part of the Dudok Group, a well-established brand in the Dutch hospitality and events industry and, among other things, famous for its delicious patisserie. Founded in 1991, the Dudok Group continues to develop its presence with a large number of hospitality and event locations, and its own artisanal bakery. Relying on years of experience in various relevant disciplines, we have the knowledge and capacity to realise unique hospitality concepts on every desired level and scale.

**“Everything was very well-organized and all of your employees were very friendly and hospitable. The food was tasty and the staff made sure nobody had an empty glass. Our whole day was a great success!”**

- *Claire van Eeghen,*  
*Marketing Communications*  
*Manager KLM*





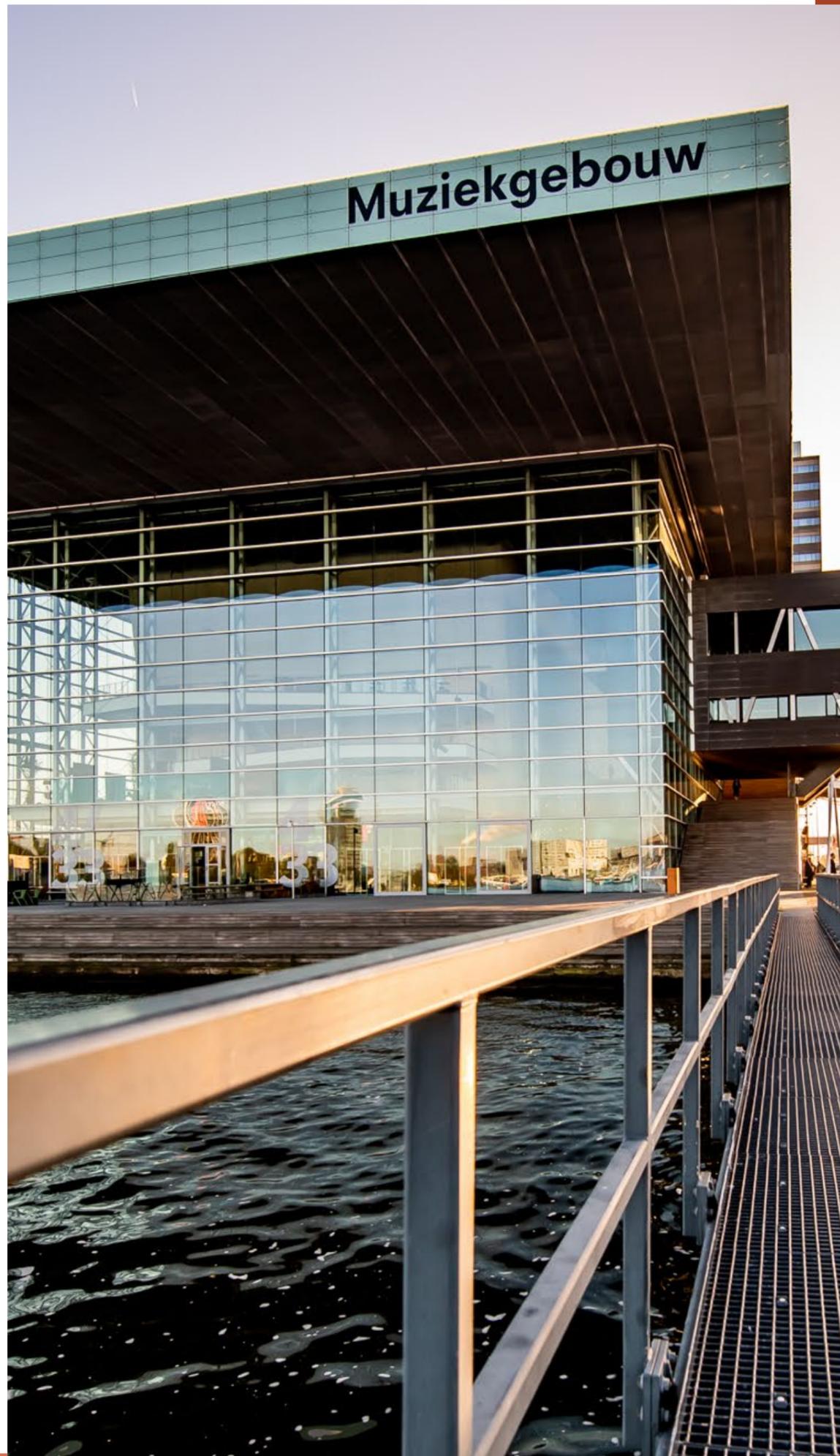
# Your event at The Muziekgebouw

## Your objectives as our main focus

At 4'33 we are genuinely interested in the objectives that you have in mind. What target audience does your guest list consists of, what would you like these people to take away and how can we add value to your event? These principles form the basis of our food and beverage concept, the decoration and our service style during your event. We look forward to discuss the details of your event in order to create a customised solution .

In this document you will find a general impression of the catering options and a cost indication for your conference, meeting, reception, party or dinner at The Muziekgebouw. The proposed options serve as an inspiration and we would be more than happy to write a customised proposal based on your wishes, budget and the specific details of your event. Of course, you are more than welcome to visit our grand café at the ground floor of The Muziekgebouw for an introduction, inspirational session or a tasting.

- *The price indications are per person, excluding VAT and including food and beverages, service staff, kitchen staff, set up and dismantling, catering materials, furniture, decoration and a kick back fee over the final invoice in favor of The Muziekgebouw.*



# Muziekgebouw

---

The Muziekgebouw opened its doors in 2005 and has been at the heart of the Dutch contemporary music scene ever since. It is an extraordinary place that aims to surprise, inspire and lead the way. On a daily basis, this spectacular building offers a stage to unforgettable concerts and successful business events. The contemporary areas, the wide view on the IJ river and the unlimited possibilities make this venue one of a kind. We look forward to make your event at this special place a great success!

## All Day Hospitality at The Muziekgebouw

At The Muziekgebouw we strongly believe that successfully hosting conference guests does not only happen during the arrival and official coffee/lunch breaks, but requires dedication throughout the entire day. Our team is at your service from the early morning until the last guest has left The Muziekgebouw.

### HALF DAY // approx. 4 hours

- Coffee, tea, water station, fruit station and energy station during the entire programme
- Surprising and tasty bites during arrival and breaks

#### Choice between lunch or drinks reception

- Extensive lunch buffet with a diverse range of sandwiches and breads, warm items and soups and salad shots served by our colleagues
- Fully catered drinks reception with a broad range of beverages, table garnish and finger food

Prices per person

50-100 persons	€60,00 - 70,00
100-300 persons	€50,00 - 60,00
300 and more	€40,00 - 50,00

### FULL DAY // approx. 8 hours

- Coffee, tea, water station, fruit station and energy station during the entire programme
- Surprising and tasty bites during arrival and breaks

- Extensive lunch buffet with a diverse range of sandwiches and breads, warm items and soups and salad shots served by our colleagues
- Fully catered drinks reception with a broad range of beverages, table garnish and finger food

Prices per person

50-100 persons	€85,00 - 95,00
100-300 persons	€75,00 - 85,00
300 and more	€70,00 - 80,00



# Conferences & Meetings

# Culinary impression



## All Day Hospitality

### Warm and cold beverages

- Freshly ground coffee: americano, espresso, cappuccino & latte macchiato
- Tea with fresh ingredients: mint, lemon, liquorice, ginger and more
- Water station: iced water infused with fresh fruits and tasty herbs

### Healthy snacks

- Fruit Station: a selection of unlimited fruits
- Energy Station: This is the station that will pull all participants through the long conference days, filled with healthy and energizing snacks



## Arrival or breaks

### Morning

- Fresh French croissants and pain au chocolats
- Fresh smoothie shots of seasonal fruit
- Overnight oatmeal with mango and grated coconut in a little Weck jar

### Afternoon

- Guilty Pleasures: mini red velvet cake, mini carrot cake and mini lemon cake
- Mini High Tea: freshly baked scones, served with clotted cream and jam and mini sandwiches with various toppings
- Mini quiches from our own Dudok bakery: Provence, Lorraine and goat cheese
- Fresh bites: watermelon with crispy ham, spicy homemade gazpacho and tomato mozzarella skewers



## Lunch

### Cold

- Diverse range of sandwiches and breads: goat cheese with nut crumble, pulled jackfruit with ras el hanout and fresh cucumber, roasted beef with truffle egg salad, halibut fillet with horseradish.
- Salad shots: couscous salad with grilled and marinated vegetables, mixed salad with avocado and hazelnuts, green salad with pulled chicken, Parmesan and bacon.

### Warm

- Home made soup: pumpkin soup with roasted pumpkin seeds, tomato soup with crème fraîche and fresh basil, lentil soup with yogurt.
- Pies: mushroom pies filled with several types of mushrooms and fresh parsley, Guinness & Steak pie, a classic pie with beef cooked in Guinness beer and a spinach-feta pie

A networking event or a great party with unique views over the IJ river is not complete without high-quality bites and drinks. A warm welcome with a festive glass of prosecco or a (non-alcoholic) cocktail on arrival. A traditional Dutch bitterbal or a "bieterbal" of red beets. Bruschetta bites with original toppings or French fries as a late night snack. We will make your special occasion a great success!



DRINKS RECEPTION // approx. 2 hours

- Diverse range of beverages including beer, non-alcoholic beer, wines, fresh juices, sodas, mineral water, coffee and tea
- Table garnish and a combination of warm and cold bites

Prices per person

50-100 persons	€45,00 - 55,00
100-300 persons	€40,00 - 50,00
300 and more	€30,00 - 40,00

PARTY // approx. 4 hours

- Diverse range of beverages including beer, non-alcoholic beer, wines, fresh juices, sodas, mineral water, coffee and tea
- Table garnish and a combination of warm and cold bites
- Late Night Snack

Prices per person

50-100 persons	€60,00 - 70,00
100-300 persons	€55,00 - 65,00
300 and more	€45,00 - 55,00

# Culinary impression

## Table garnish

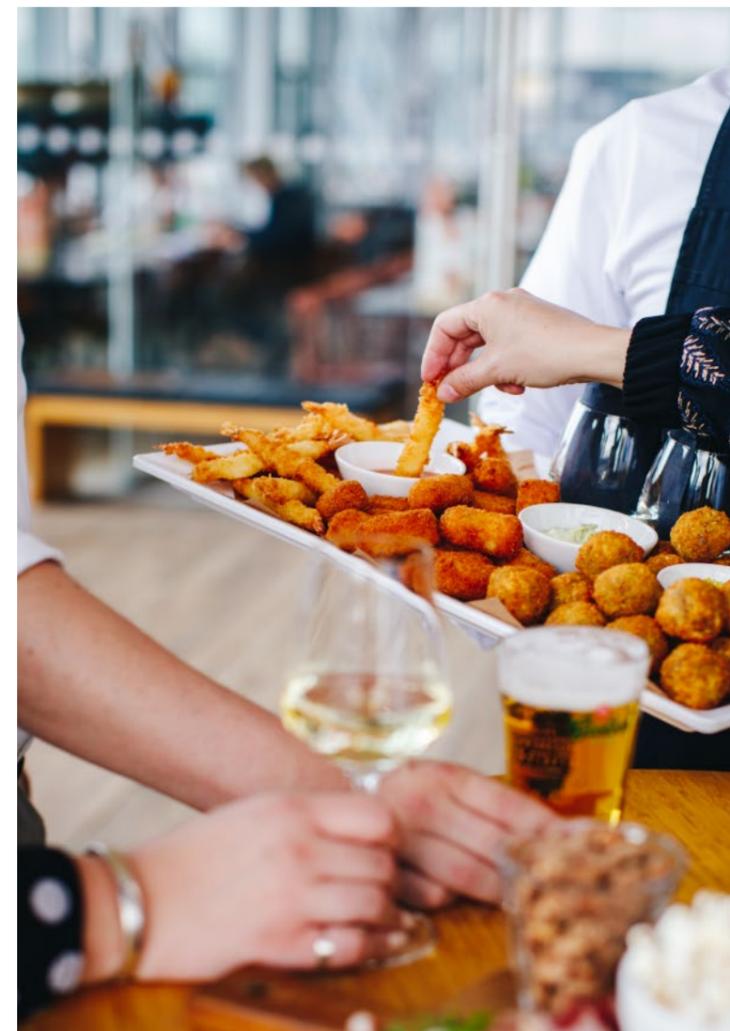
- Breadsticks with herb cheese and pumpkin seeds, mixed nuts, dried sausage and marinated olives
- Puff pastry with aged cheese, truffle popcorn, roasted mixed nuts, crumbled cheese and Coppa di Parma

## Finger food

- Warm snacks: Dudok bitterball with seeded mustard, crispy shrimps with sweet-chilli, 'Bieterbal' of beetroot with yoghurt dip and tomato-mozzarella croquettes with basil mayonnaise
- Bites: little veal meat balls with truffle mayonnaise, marinated scampi with orange and thyme, mini quiche of leek and aged cheese, roasted hickory shiitake and spring onion
- Bruschetta bites with various toppings. Roasted beet and a crème of blueberry, smoked mackerel mousse with pickled cucumber, hummus with sweet and sour of pumpkin, duck breast fillet with orange and hazelnut

## Late Night Snacks

- French fries with homemade truffle mayonnaise, spicy sticky noodles with spring onion and Thai basil, mini Turkish pizza with iceberg lettuce, cucumber and tomato



“ We had a very pleasant cooperation with 4'33! In particular, we appreciated the contact persons during our event. They were at our service all day to ensure that our day was a big success. ”

- *Leonie van Helten,*  
Senior Event Coördinator  
*Bohn Stafleu van Loghum*

# DINING



An intimate private dinner at the Foyer Deck with a great view over Amsterdam, a grand gala dinner in the Grote Zaal or a walking dinner during a networking event in the Entrance hall? 4'33 is more than happy to serve you. Our kitchen and service team provide a great dinner with refined, contemporary flavours and matching, but surprising, drinks.

## SIT-DOWN DINNER

- Diverse range of beverages including beer, non-alcoholic beer, wines, fresh juices, sodas, mineral water, coffee and tea
- Amuse bouche
- 3-course menu

Prices per person	
50-100 persons	€90,00 - 100,00
100-200 persons	€80,00 - 90,00
200 and more	Price on request

## WALKING DINNER

- Diverse range of beverages including beer, non-alcoholic beer, wines, fresh juices, sodas, mineral water, coffee and tea
- Table garnish
- 6-course walking dinner

Prices per person	
50-100 persons	€85,00 - 95,00
100-200 persons	€80,00 - 90,00
200 and more	€65,00 - 75,00

# Culinary impression

## Sit-down dinner

### Starters

- Carpaccio of Irish Hereford beef, truffle and puffed wild rice
- Tuna, roasted in green tea, with radish and seaweed salad
- Mousse of avocado with beet crisps and roasted sweet potato

\*

### Main courses

- Duck leg confit with parsnip cream and sweet & sour pumpkin
- Catfish with cauliflower, truffle potatoes and beurre noisette
- Smoked shiitake with caramelized onion sauce, cream of peas and black beans

\*

### Desserts

- Caramel-brownie with white chocolate ice cream and mocha meringue

## Vegan sit-down dinner

### Starters

- Argentinian-style marinated eggplant with sugar snaps and chickpeas
- Salad with roasted chestnuts, beetroot and apple crisps

\*

### Main courses

- Risotto of brown rice, pickled pumpkin and lentil pate with pistachio
- Mushroom stew with fine herbs, shortbread and freshly marinated tomato

\*

### Desserts

- Matcha cake with caramelized pistachio, soy ice cream and chilli powder
- Rhubarb trifle with raspberry sorbet and vanilla sauce



# Walking Dinner



# Culinary impression

## Walking Dinner

- Salmon tartare with horseradish, lemon mayonnaise and radish
- Parma ham with roasted pear and walnuts
- Couscous with dates, herbs and smoked almonds
- Scallop with a crème of celeriac, crispy bacon and beurre noisette
- Stewed veal cheek with potato mousseline and rocket
- Caramel brownie with white chocolate ice cream and mocha foam



### Environment friendly

4'33 and The Muziekgebouw are working together to organise events in The Muziekgebouw in a more sustainable way. We achieve this by different initiatives. Naturally, we separate our waste and we minimise our food waste and the use of plastic.

We only work with partners who are, just like us, consciously working with nature and the environment in mind. We carefully select suppliers that deliver sustainable seasonal products with a guaranteed origin. We create our menus based on these products, which are often vegetarian.

We preferably serve our food and beverages on and in reusable hardware. If we do choose to use disposables, these are compostable. We collect them in kraft paper bags of similar material. We are more than happy to talk to you about how we can realise your wishes in a sustainable way.

**In 2019, almost a thousand solar panels have been placed on the roof. This has resulted in a self-sufficient power supply during the events in The Muziekgebouw.**



4/  
33

## CONTACT

Piet Heinkade 1  
1019 BR Amsterdam

*Jelmar van der Wel*  
t. +31 6 21 59 04 68  
e. [j.vanderwel@dudok.nl](mailto:j.vanderwel@dudok.nl)

*Lizzy Lafeber*  
t. +31 6 30 07 84 33  
e. [l.lafeber@dudok.nl](mailto:l.lafeber@dudok.nl)

We kindly invite you for a cup of coffee in our grand café, located on the ground floor of The Muziekgebouw to discuss all details of your event. We are looking forward to writing a customised proposal based on your specific wishes.