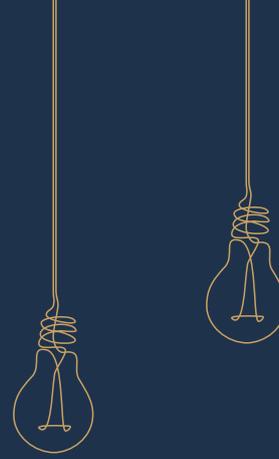


VINNIES



BEYOND THE ORDINARY DINING EXPERIENCE

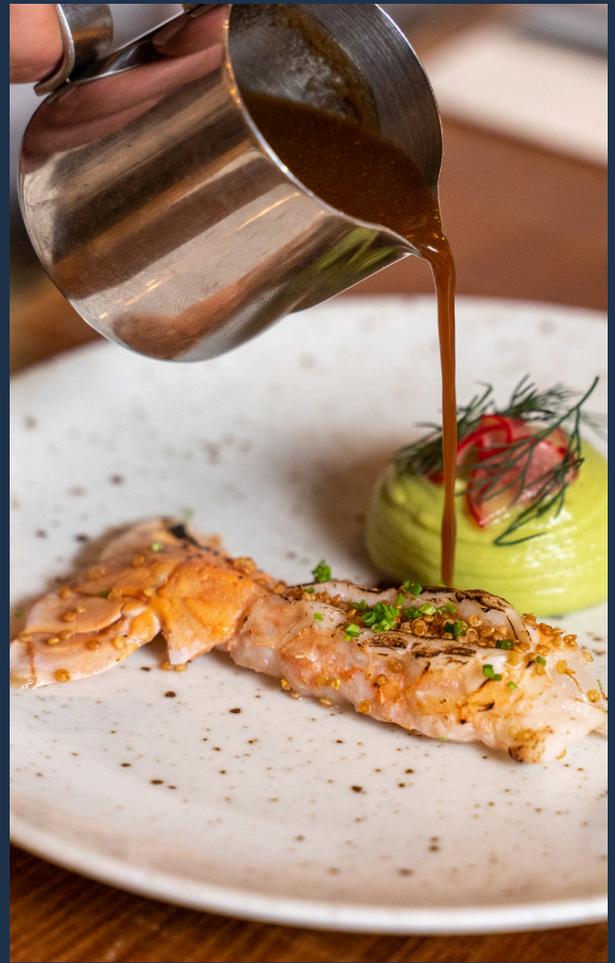
At VINNIES we transform corporate dining into an unforgettable experience. Whether it's a business dinner, a team celebration or a client event; VINNIES offers a sophisticated and private environment that leaves a lasting impression on colleagues and clients alike.



EXCLUSIVE SPACE FOR 20-40 GUESTS

VINNIES specializes in hosting intimate corporate events, accommodating groups of 20 to 40 guests.

Our elegant space is exclusively yours for the evening, ensuring a private and professional atmosphere where your colleagues and clients can connect and unwind.



A CULINARY JOURNEY WITH OUR 4-COURSE SEASONAL MENU

Our 4-course seasonal menu celebrates the finest local and sustainable ingredients from our trusted suppliers like Lindenhoff farm and Vanilla Venture.

Every dish that we make showcases the flavors of each season, reflecting our commitment to quality and sustainability. Complementing our menu, we serve a carefully curated selection of organic wines by Pieksman winery in Amsterdam.





4-COURSE MENU & ALL-IN DRINKS ARRANGEMENT

- Private corporate dining for 20-40 guests in an exclusive and professional setting
- Available every day between 7 pm and 11:30 pm
- 4-course seasonal menu highlighting sustainable, locally sourced ingredients for €65,- per person (3-course menu possible when the group size is over 30 for €55,- per person)
- All-in drink package including paired wines during dinner, beers and soda's, still and sparkling water throughout the evening and a cup of coffee or tea after dessert for €35,-per person
- Tailored corporate events with an exclusive use of our space for the evening, ensuring a productive and memorable experience
- Commitment to sustainability with a focus on quality and local sourcing

MEET THE CHEFS



Vincent de Cloet

Experience

De Hoefslag 🌸

Le Garage 🍷

The French Café 🍷

Azur Bleu 🍷



Robbert Bergmann

Experience

Vinkeles 🌸 🌸

Gaggan 🌸 🌸

Moon



Yanick Esser

Experience

Le Garage 🍷

The French Café 🍷

Het Bosch

Lars Amsterdam 🌸

Ron Gastrobar 🌸

🌸 Michelin Star

🍷 Bib Gourmand by Michelin

VINNIES

PRIVATE DINING - 4-COURSE SPRING MENU
65 euro per person excl. VAT



On the table:

Cerignola olives – sourdough bread – salted butter

Entrée:

Steak tartare – tomatoes – chives – crispy buckwheat

or

Seabass crudo – fennel – citrus – pistache – chili

or

Roasted yellow and “Chiogga” beetroots – pickled beet – burrata – watercress – citrus

Intermediate:

Gazpacho – wild tomatoes – cherry – basil

Main:

Pan fried wild seabass – blackened cabbage – miso beurre blanc

or

Sauteed steak – cream of bbq'd corn – crispy onion – veal jus

or

Roasted aubergine – spicy chickpeas – yoghurt dressing – pomegranate – green herb crumble

Dessert:

Lemon meringue pie – raspberry coulis – lemon verbena

or

3 Dutch cheeses – apple confit – spelt crackers

Menu

CONTACT

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1078 GG Amsterdam

[Click here for our location](#)

