

TOBACCO THEATER

MAGAZINE

LOCATION WITH ADDED VALUE

Details, Details, Details

Beautiful cultural performances
and powerful commercial events

FOUNDATION IMAGINE

Sustainable entrepreneurial location

UNIQUE VENUE OF AMSTERDAM

9.4
SCORE

NO ONE NIGHT STAND
BUT A RELATIONSHIP

M O S T
I N S P I R I N G
L O C A T I O N

First event
location with
Michelin
starred chef

COLOFON



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CONTENT

About us

4. History of the venue
5. Nina's day
6. Our rooms
8. Cultural and commercial
9. Sustainable entrepreneurship
10. Livestream studios

Foodbook

11. Breakfast
12. Lunch
13. Foundation Imagine
14. Amuses
15. Sit down dinner & Walking dinner
16. Rosalie & Gerwin - we do nothing for less
17. Foodstations
19. Michelin chef Dennis Huwaë
20. Signature Dennis Huwaë
21. Our extra's

Drinks

22. Coffee, tea, juice & soda
23. Interview
24. Drinks at the bar
25. International bar & Cocktails
26. Wine list

Facts

27. TOBACCO facts

Our art

28. Street Art Frankey
29. In the spotlight
30. Our art

Technical specifications

31. Theatre hall packages
33. Technical specifications
35. Additional possibilities

Wall of Fame

37. Wall of Fame



Quotations are often just dry numbers with many optional possibilities, with a fitting image here or there.

We have chosen for a separation: a clear quotation with prices that align with the request and a separate document covering all additional information in a magazine. A magazine with a clear table of content, meaning you can find the foodbook, which is composed by our Michelin star chef Dennis Huwaë or the specifications of our in-house state of art techniques. Besides that, it is always interesting to read through this magazine and read about our art, the history of our monumental building and Street Art Frankey.

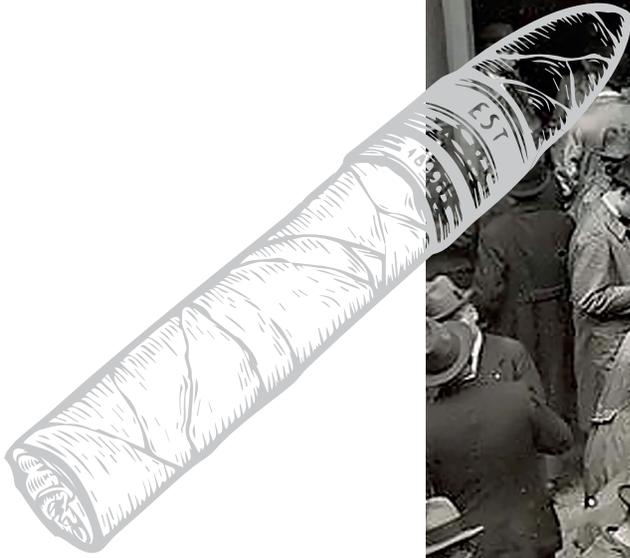
With this magazine, we like to express, show and let you feel that we are not just a venue where you organize an event. We are a unique venue with multiple faces. 'We do nothing for less' is one of our core values and our team will do everything to exceed the expectations in order to organize an unforgettable event. From Gerwin, our hospitable account manager, to our experienced technician Tom and our hard-working operational manager Rosalie.

In addition, we want to take our social responsibility into consideration by using products that matter. This includes recycled toilet paper, but also LED light in the nine different rooms to Legends tea that is Fairtrade and FSC certified.

We are also extremely proud of our many cultural events. We subsidize ourselves and finance around sixty cultural events per year with the love we have for art and theatre. A part of the profits we make with commercial events therefore goes directly into these cultural performances and our own foundation: "imagine", which we use to support young artists by giving them a large stage.

Keep your head cool and your heart warm

Nina Pedroli | Commercial Manager



HISTORY OF THE VENUE

An old **tobacco auction** house transformed into a modern, industrial theatre and event location, with a high focus on detail and multifunctionality. TOBACCO Theater offers a robust theatre hall, with nine other, varying spaces surrounding it. It's an experience in itself!

Beautiful piece of history

The name Nes shows the area used to consist of swampy land. Only six centuries ago, the only thing you would see here were a couple of sheep and geese, on a small piece of swamp, which was called a 'nesse' in old Dutch. **The current street the Nes** was created in 1342, when it became a part of Amsterdam. In the following centuries, the Nes would develop into an area consisting of shops and companies. And where there is business, cafés will undeniably follow. In addition to

brothels, you could find café-chantants, cabaret, the **Salon des Variétés**, Tivoli and artist cafés. Until the 1930's, one of the first and only gay cafes was located in the Nes: The Empire. In 1824 coffee-house Frascati even opened a salon with fountains, trees and a capacity of around 1500 people.

Around 1900, however, the Nes degraded and was thus avoided by the elite. Where pleasure once ruled, the tobacco industry emerged, resulting in the street seeming deserted in the evening. The Nes changed from a **'street of fun'** to a trade centre for tobacco. It was even called "the Hell": Hundreds of people were falling over each other and were not afraid to stand on balcony rims or climb over chairs and tables to get to the best tobacco leaves.

It would still take a couple of decennia, but slowly the pleasure and variété came back to the Nes. Eventually, theatres were able to restore the street in all its glory, among which Frascati, De Brakke Grond and also **TOBACCO Theater**.

As of 2023, the Nes has become the greenest street in Amsterdam. With in the planning the placing of 3 artworks of Street Art Frankey in the Nes.



NINA'S DAY

Nina Pedroli, commercial manager of TOBACCO Theater, has been performing her dream job in her beloved theater since 2017. She takes you through her day with activities full of site visits, meetings by the fireplace with a glass of wine and magic tricks...

09:00

After a bike ride from Amsterdam Oud-West through the Vondelpark and over the canals, I arrive around 9 am on the Nes in the heart of Amsterdam. When I walk through the theater doors all the candles are already burning and the TOBACCO Spots playlist is softly playing. I grab a fresh mint tea and get to the office to start the day with my team. Today we talk about the great event of yesterday. A diner and a party for around 300 employees of Netflix through the whole building. There was a silent disco, a candy shop and a walking diner with five courses. Our client was really enthusiastic and told us he never experienced such a nice cooperation with an event venue. BOOM! Good start of the day.

10:00

I'm checking my e-mails and put some attention to three requests that I received for this year. I directly call the client and we discuss the details of the upcoming event so we can perfectly respond and prepare for the wishes of our client. After that I ask my sweet sales colleague to set up a great quotation, so that we can strive to send out our quotations in 24 hours.

12:00

Time for a tour through our venue with a client. D&B Eventmarketing does book our location more often and they are visiting today with one

of their clients to see if our location fits for a two-day congress in November. While we walk through are 10 spaces, I tell more about the history and the possibilities of our venue. I feel our client is getting more enthusiastic by the minute. I always get so much energy of these tours and after this appointment I get back in the office with a big smile!

13:00

I'm looking forward to a nice lunch so I walk to the cute bakery around the corner of TOBACCO Theater: De Laatste Kruimel (the last crumb). Together with a colleague, I am getting a goat cheese sandwich and carrot/ginger drink and we walk around 'The Wallen' in the sun.

13:30

Time for some administration, not my favorite thing to do but it also has to be done! In between I get distracted by our D'Erikteur, who is performing a magic trick he wanted to show. Never a boring day at TOBACCO!

14:30

With Erik, I talk about the upcoming cultural events so I know what days are not available for our commercial clients. A few beautiful performances coming up.

15:00

My last appointment of today is with our chef de cuisine Jasper and colleagues Rosalie and Gerwin to discuss the autumn/winter Foodbook. We settle ourselves at the fireplace in our wine cellars. We critically discuss if the dishes we want to serve fit the wishes of our clients. We also taste here and there, and the wine bottles are getting pulled open, which I am not having any problem with.



16:30

My mailbox is filled with 32 unread e-mails and I get myself back to the office work.

17:30

Before I head home, I check in on party manager Andy to see if everything is put up for tomorrow. Tomorrow morning at 09:00 we welcome the sales department of Bacardi for their kick-off meeting, I'm already excited for tomorrow, but first I am going home quickly for a firm cuddle session with my sweet son Teun.

OUR ROOMS

WATCH OUR 360°
TOUR ONLINE



Grand Theatre Hall

Max 500 Guests



Grand Theatre Hall



Grand Theatre Hall



The Balcony & The Lodge

Max 60 Guests



The Studio

Max 100 Guests



The Studio



The Foyer

Max 50 Guests



The Bank's Secret

Max 50 Guests



The Red Danger

Max 40 Guests



The Black Danger

Max 20 Guests



The Library

Max 20 Guests



Chef's Table

Max 20 Guests



The Wine Cellars

Max 30 Guests



The Wine Cellars

Max 30 Guests

CULTURAL & COMMERCIAL

TOBACCO Theatre is an industrial venue filled with history, inspiration and culture. An environment where cultural and business gatherings aimlessly find their way together.

We are a non-subsidized theatre and financially support our cultural programming from our own profits. We earn these profits with commercial activities, including product presentations, conferences, corporate parties, business meetings and dinners.

As an organisation or company, you can choose for a business environment, but you can also say: "We want to be inspired by the environment in which we organise our

event. We want to feel the applause and feel the magic of this theater." Because that is TOBACCO Theatre. A venue with 10 different, inspiring spaces and an amazing kitchen team led by patron de cuisine Dennis Huwaë.

Culture costs money, and we understand that like no one else. Yet the city of Amsterdam wants to enjoy initial performances that cannot be seen or experienced anywhere else. World music, Jazz & Soul are high in our musical banner. But capturing unexpected opportunities is our creative passion!



SUSTAINABLE ENTREPRENEURSHIP

DO NOT BE SURPRISED THAT WE EVEN THINK ABOUT SUSTAINABILITY IN OUR SMALLEST ROOMS. **THE GOOD ROLL** IS 100% MADE OF RECYCLED PAPER. 50% OF THE NET PROFIT IS INVESTED IN THE CONSTRUCTION OF TOILETS IN VARIOUS COUNTRIES IN AFRICA. THAT'S HOW THEY ROLL. AND WE ROLL ALONG WITH LOVE!



WE WORK WITH **LOCAL SUPPLIERS** AND SEASONAL PRODUCTS AS MUCH AS POSSIBLE.

WITHIN OUR VENUE, THE LIGHT IS ESSENTIAL TO CREATE THE INTIMATE ATMOSPHERE. HERE TOO, WE PAY ATTENTION TO SUSTAINABILITY BY USING **LED** LIGHTS.



FOR OUR FINANCES, WE MAKE USE OF **TRIODOS BANK**. ONE OF THE MOST DURABLE BANKS IN THE WORLD.

TOBACCO SERVES AMSTERDAM '**MINERAL WATER**' FROM THE TAP.

THE PROCEEDS OF OUR CARTRIDGES GO TO **CLINI CLOWNS**.

TOBACCO CONTRIBUTES TO A **GREEN NES**, BY PLANTING 35 WISTERIA.

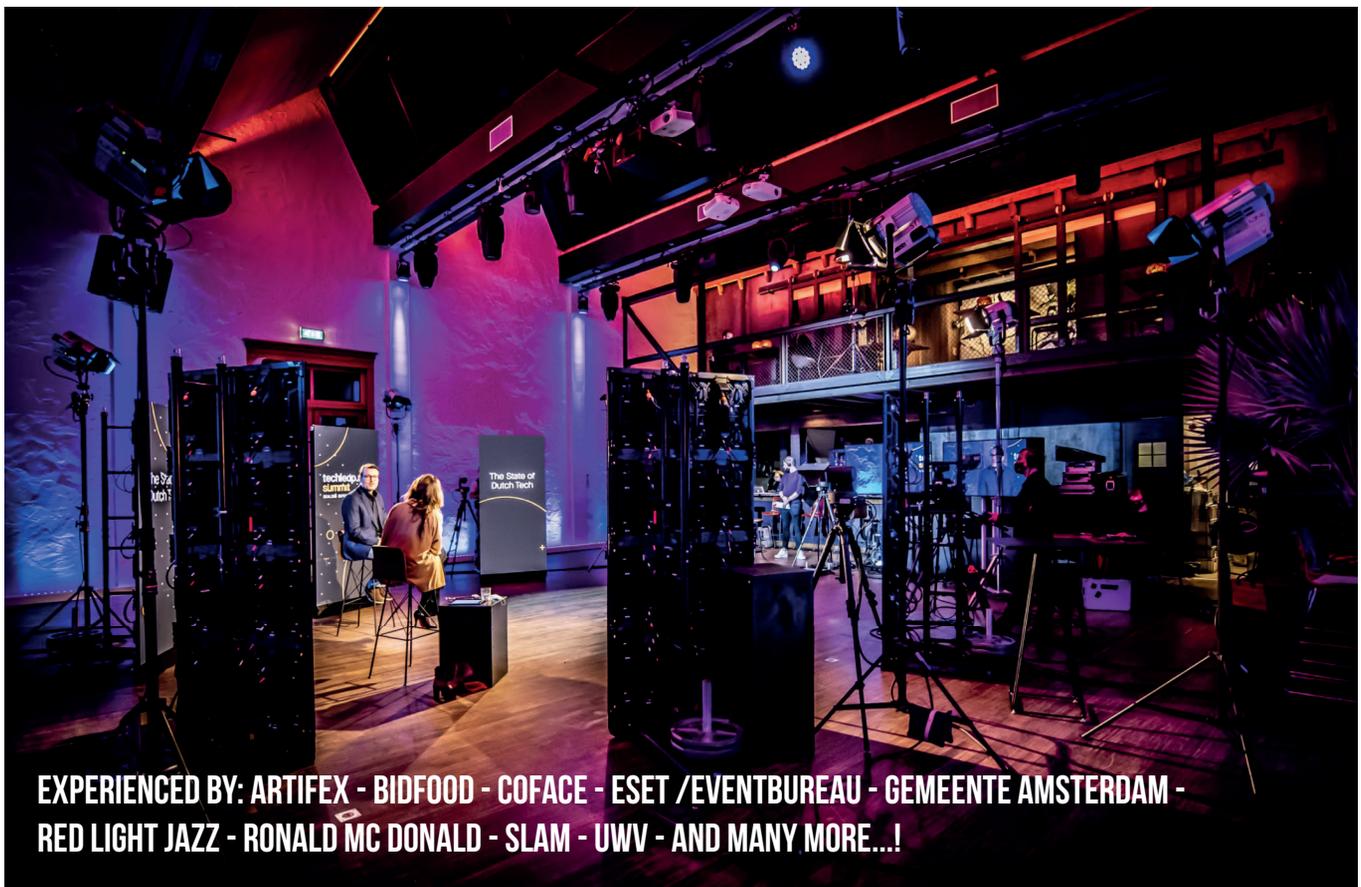
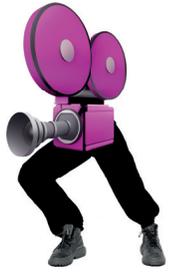
ALL EMPLOYEES OF TOBACCO COME TO WORK BY **BICYCLE OR BY PUBLIC TRANSPORT**.

CATUNAMBÚ DOES NOT ONLY SUPPLY TOP QUALITY COFFEE, BUT ALSO STRIVES TO ENSURE THAT THE COFFEE BEANS THEY WORK WITH ARE OF FAIR AND SUSTAINABLE ORIGIN. THE COMPANY WAS FOUNDED TO IMPROVE THE EDUCATION AND LIVING CONDITIONS OF THE LOCAL COFFEE FARMERS.

AT TOBACCO, WE ARE THE FIRST EVENT LOCATION TO SERVE THE WINES OF **CHATEAU AMSTERDAM**. THEY ONLY WORK WITH CAREFULLY SELECTED (ORGANIC) FRUIT FROM THEIR GRAPE PARTNERS.



LIVESTREAM STUDIOS



EXPERIENCED BY: ARTIFEX - BIDFOOD - COFACE - ESET /EVENTBUREAU - GEMEENTE AMSTERDAM - RED LIGHT JAZZ - RONALD MC DONALD - SLAM - UWV - AND MANY MORE...!

FOODBOOK

It's all about passion 

In the catacombs of our monumental city premises lies our chef's (catering) kitchen. A very rich equipped kitchen where our chef himself processes the **freshly imported products**. The kitchen brigade is led by Michelin Chef Dennis Huwaë.

TOBACCO serves your breakfast, lunch and dinner with love. All of our products are imported freshly and processed in our homemade dishes. Therefore, we can always guarantee the highest quality of cooking. Our chef personally composed these options. Would you wish a different completion or are there dietary requirements, we will gladly learn of your wishes, so we can incorporate this in a **personalised proposal**.



Photographer: Lyan van Furth

BREAKFAST



BREAKFAST 1

- ⊗ Selection of sandwiches and croissants with Dutch cheese, jam, yogurt & Charcuterie
- ⊗ coconut yogurt with granola and fresh fruit
- ⊗ Eggs benedict or pancakes with syrup

BREAKFAST 2

- ⊗ Selection of croissants with butter, coffee rolls, cheese & chocolate croissants
- ⊗ Cereal bar: different types of yogurt with homemade granola, roasted grains, fresh fruits and seeds
- ⊗ Eggs benedict with turkey bacon and hollandaise sauce
- ⊗ Cereal infused shake with grains and fruit



LUNCH



LUNCH 1 MIX & MATCH

For lunch, choose three sandwiches, one soup, one salad and one sweet item.

SANDWICHES 1

Meat

- ⊗ Pastrami with sauerkraut and green mustard
- ⊗ Grilled chicken breast with arugula and avocado
- ⊗ Surinamese chicken with pickle and sweet potato
- ⊗ Beef teriyaki with spring onions and cashews
- ⊗ Carpaccio with truffle mayonnaise, parmesan cheese, pine nuts and arugula

Vegan

- ⊗ Grilled eggplant with miso, sesame, spring onion, pomegranate and cashew nuts
- ⊗ Spicy mango humus with grilled vegetables, avocado and mesclun
- ⊗ Vegan filet american with shallot, tabasco and arugula

Vegetarian

- ⊗ Egg salad with chives and truffle
- ⊗ Cheese with mustard mayonnaise and arugula
- ⊗ Manchego with apple chutney, tomato and baby spinach

Fish

- ⊗ Mediterranean tuna salad with capers, red onion, grilled bell pepper and arugula
- ⊗ Salmon flakes with cauliflower and horseradish
- ⊗ Shrimp salad with green apple, salted lemon and smoked almond

SOUPS 2

- ⊗ Carrot with yellow curry and orange
- ⊗ Green pea with coconut and basil
- ⊗ Cold zucchini with spinach, spicy peppers and roasted kernels

SALADS 3

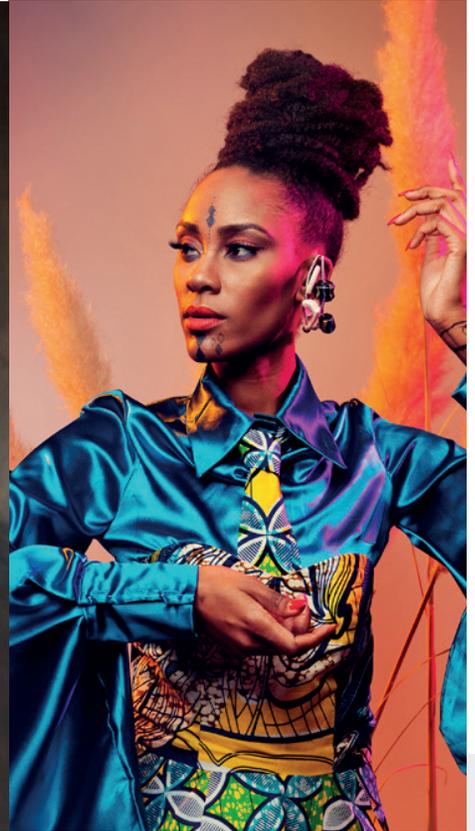
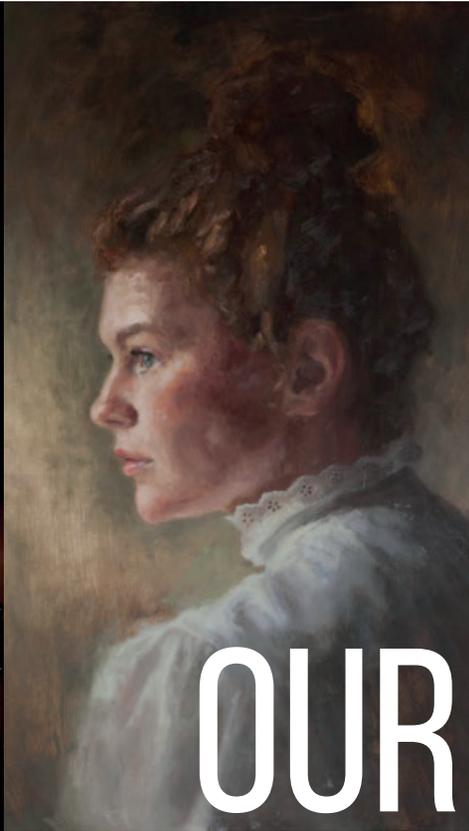
- ⊗ Nicoise with haricot verts, egg, tuna and french dressing
- ⊗ Pearl couscous with baharat, raisins, arugula and seeds
- ⊗ Caesar salad with chicken thigh and parmesan

SWEET 4

- ⊗ American pancakes with maple syrup
- ⊗ Waffle with marmalade and cream
- ⊗ Bread and butter pudding with creme patissiere
- ⊗ Seasonal fruit with granola and coconut yogurt

LUNCH 2

- ⊗ Orecchiette salad with raspberry, feta and tomato
- ⊗ Pearl couscous with pumpkin, raisins, harissa and coriander
- ⊗ Cannelloni with spinach, ricotta and parmesan cheese
- ⊗ Lamb kebab with raita
- ⊗ Chili sin carne with vegan minced meat, black beans and corn
- ⊗ Caesar salad
- ⊗ Grilled vegetable salad
- ⊗ Flatbread with baba ganous, eggplant and curry
- ⊗ Thinbread with goat cheese, beetroot and spinach



OUR FOUNDATION

Our foundation: "Stel je voor!" (Imagine) has one purpose: giving young, talented artists a chance to introduce themselves to a larger audience. This could be in many shapes and sizes: theatre, photography, fashion, art, media and more. We aim to achieve large things, this is what makes our search exciting and provides a chance for unexpected types of art to show themselves.

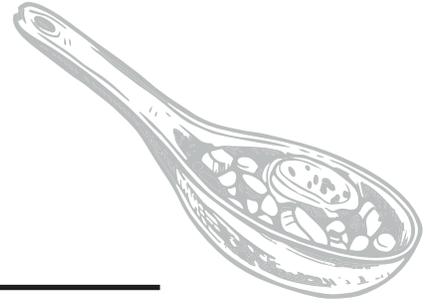
For this goal we want our entire theater, staff and technical facilities to be available for free. This way the lucky people that get this chance can display themselves pontifically in the spotlight. In the past few years

we have given some young people a push, a larger audience and a good experience. And we're very proud of that! Examples include director Stein Jansen with his performance "De Minnaar", Photographer Richard Terborg with his exhibition "Freak out", Singer YOUANDI, fashion designer Nathaly Pater with her fashion show, Merel Halfweeg with the show of her own clothing line 'Halfway there...' and stylist Kimberley Wenas with her exhibition 'Dreams money can't buy'.

For more information, you can contact Erik van Wilsum: erik@tobacco.nl. He would love to



AMUSES



AMUSE NICE TO MEAT YOU

- ✿ Poultry mousse with brioche and macedamias
- ✿ Veal tartare with prawn crackers and piccalilli
- ✿ Mini roulloux corn chicken with vadouvan and chicken skin

AMUSE A FISH NAMED WANDA

- ✿ Fregola with fermented pepper and celery
- ✿ Oyster jus de veau Tabasco
- ✿ Salmon salted in lemon with a potato greaves and kombu

AMUSE-KOOL WIT-LOF

- ✿ Cabbage with hazelnut, kumquat and chives
- ✿ Curry with kaffier cream, pomegranate and bell pepper
- ✿ Tostada with vegan chicken, chimi churry and avocado



SIT DOWN DINNER

SIT DOWN MENU 3 COURSES

- ⊗ Hamachi tartare with dashi, horseradish and radish
- ⊗ Flat iron steak with pointed cabbage, summer mushroom and gravy with nori
- ⊗ Pistachio tart with marinated strawberry, verbena and vanilla ice cream

SIT DOWN MENU 5 COURSES

- ⊗ Hamachi tartare with dashi, horseradish and radish
- ⊗ Gently cooked cod with brandade, fennel and vichyssoise sauce
- ⊗ Perfect egg with cepes salad, kaffir and brioche
- ⊗ Flat iron steak with pointed cabbage, summer mushroom and gravy with nori
- ⊗ Pistachio tart with marinated strawberry, verbena and vanilla ice cream

SIT DOWN VEGAN MENU

- ⊗ Jacket beetroot with raspberry, avocado and horseradish
- ⊗ Green pea soup with strawberry and coriander soffrito
- ⊗ Grilled carrots with carrot cream, orange and vadouvan
- ⊗ King boletus with polenta, corn and mushroom bordelaise
- ⊗ Limoncello cake with green tea and citrus ice cream



FLYING DINNER



FLYING DINNER MENU 1

- ⊗ King bass ceviche with smoked avocado, passion fruit vinaigrette and jalapeno peppers
- ⊗ Lobster bisque with yellow curry, crayfish and green apple
- ⊗ Gnocchi with cevenne onion, reblochon and hazelnut
- ⊗ Braised veal cheek with ginger gravy, potato terrine and celeriac
- ⊗ Moelleux with pistachio cream and vanilla ice cream

FLYING DINNER MENU 2

- ⊗ Veal tartare with Amsterdam pickles, mustard and sourdough bread
- ⊗ Boullion of shiitake with tarragon, green peas and carrots
- ⊗ Pearl barley risotto with Gouda cheese and herb salad
- ⊗ Dorade with basmati, Thai salad, chili oil and garlic
- ⊗ Cheesecake with rhubarb compote and raspberry sorbet

FLYING DINNER VEGAN MENU

- ⊗ Roasted beetroot salad with horseradish, avocado and raspberry
- ⊗ Pearl barley risotto with cauliflower, hazelnut and salted lemon
- ⊗ Bulgur with broccoli, gravy of roasted onions and tandoori
- ⊗ Pointed cabbage from The Big Green Egg with cream of chives and sorrel
- ⊗ Hazelnut parfait with passion fruit, chocolate and almond crumble

ROSALIE & GERWIN

**'We do
nothing
for less'**



is one of our core values and we also expect this from our suppliers. Therefore, Michelin chef Dennis Huwaë stands in the lead of our kitchen brigade of TOBACCO. Make a culinary trip along the dishes in our Foodbook and make sure that your clothes stay clean while the water runs through your mouth. Besides these menus we love to bring you a tailor-made offer in co-operation with Dennis Huwaë. We obviously keep the dietary wishes of your guests in mind. We purchase most of our products locally and sustainable. Soup with carrot, orange and curry, and pistachio cake with white chocolate sorbet, everything is freshly and homemade in our own kitchen. We are happy to create a quotation for your breakfast, lunch or dinner. We will do anything to surprise you even more.

- Rosalie Suurmeijer, Operational Manager
- Gerwin Hazeleger, Account Manager



FOODSTATIONS



VEGAN HEAVEN

- ✿ Roasted vegetables with hummus and sesame
- ✿ Salad of pearl couscous and Mediterranean vegetables
- ✿ 'Du Puy' lentils with cumin and roasted carrots
- ✿ Tomato, basil and raspberry salad
- ✿ Green peas, broad beans and pistachio pesto

POKEBOWL & NOODLE

- ✿ Poké bowl with mango, tuna, avocado, edamame and sriracha
- ✿ Ramen broth with miso, boiled egg, plucked chicken, coriander, baby bok choy, shrimps, oil of chili and garlic and fried tempeh

SIDE DISH BAR

- ✿ Salad of baby potatoes, green apple and tarragon
- ✿ Roasted root vegetables, sesame and hummus
- ✿ Quinoa salad, pomegranate, coriander and red onion
- ✿ Gratin of beetroot, lovage and orange
- ✿ Caesar salad with chicken thigh and parmesan cheese

SEA YOU HERE

- ✿ Sesame crab salad
- ✿ Thai mussels
- ✿ Salad of mackerel, piccalilli, green apple and corn
- ✿ Shrimp cocktail with celeriac and chives
- ✿ Gillardeau oyster mignonette

RANTANG

- | | |
|-----------------|-------------------|
| ✿ Bami goreng | ✿ Atjar |
| ✿ Nasi goreng | ✿ Shrimp crackers |
| ✿ Chicken Semor | ✿ Sambal |
| ✿ Sate | ✿ Ketimoen |

STREETFOOD

- ✿ Taco al pastor made with red onion, pineapple cubes, red pepper and cumin
- ✿ Bao bun with chicken or jackfruit
- ✿ Choripan of chicken chorizo and chimichuri
- ✿ Bibimbap with rice, carrot, kimchi, bean sprouts and egg



FOODSTATIONS

BURGER QUEEN

- ⊗ Beefburger on brioche bun, cheddar and homemade barbecue sauce
- ⊗ Thai fish burger, steamed bun, papaya and lime
- ⊗ Vega burger on a brioche bun and smokey cocktail sauce

CÔTE DE BOEUF

- ⊗ Cote de boeuf with béarnaise sauce
- ⊗ Baked potato with sour cream and chives
- ⊗ Dutch butter lettuce and French dressing

HASTA DI PASTA

- ⊗ Pappardelle "Al Ragú" - Bolognese as it's supposed to be
- ⊗ Fusilli with burrata, tomatos, basil en balsamic vinegar
- ⊗ Tagliatelle with truffle and Parmesan

Optional pasta bar

Tagliatelle with truffle and Parmesan prepared by chef Dennis in a wheel of Parmesan Supplement.



FROMAGERIE

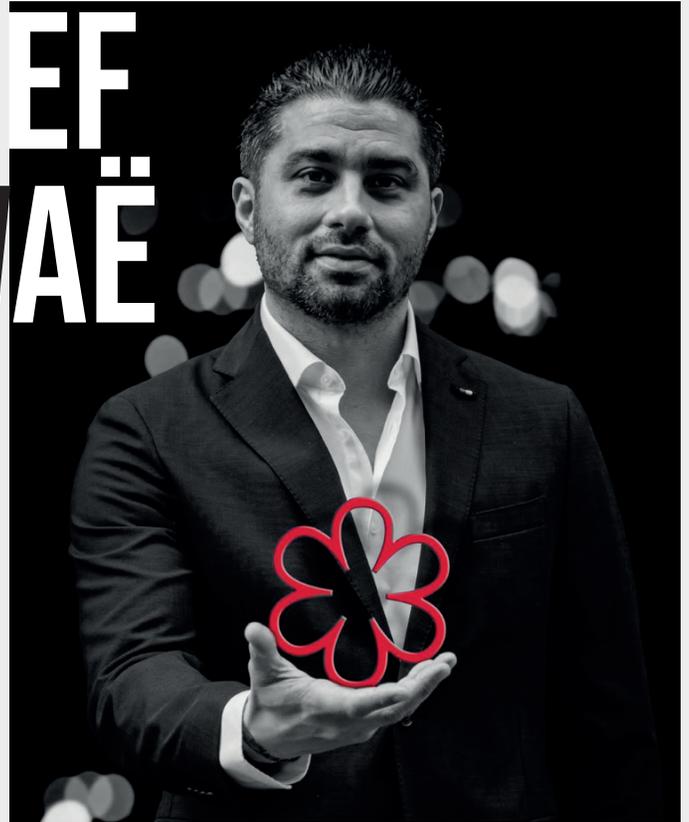
Various cheeses

Comte, Bleu d'Auvergne, Epoisses, St Maure de Touraine, aged crumbly cheese, fig and nut bread, olive jam, compote of quince and coarse mustard

SWEETS FOR MY SWEET

- ⊗ Mandarin cheesecake
- ⊗ Pie of dates and pistachio
- ⊗ Chocolate mousse cake
- ⊗ Tiramisu Cake
- ⊗ Vegan orange brownie

MICHELIN CHEF DENNIS HUWAË



"Let nature do it's work. Choose beautiful products and treat them with love and respect. In the end it is all about the love for the products and the time and effort you put in for creating your dishes."

– Dennis Huwaë

Talented Chef of the year 2018

Chef Of the Year 2019

Michelinstar 2021/2022/2023

Chef of the world 2022, number 64

During his career, Dennis mainly was the head chef of catering kitchens with **two Michelin Stars**. In those restaurants he developed his flawless gastronomic feelings. As said by Gault Millau, who named him **Talented Chef of the year 2018**. In 2021 the hard work paid off and our chef got a **Michelinstar with his restaurant Daalder** in Amsterdam. That makes **TOBACCO the first event location with a Michelin chef**.

For Huwaë creating a dish, is a search for the perfect combination of ingredients that amplify and complement each other. He gets gladly inspired by street food from all over the world.

As he says himself, the classical cooking techniques always are the basis. He translates those techniques in his head into his own signature. His pursuit for perfection goes far into the creation

of a new dish. He looks for inner beauty in every ingredient and tries to bring the best of the ingredients to the front. Besides patron cuisinier at Michelin restaurant Daalder in Amsterdam, he also is since 2018 the leader of our fantastic kitchen team at TOBACCO. He also wrote a Foodbook for our different events. If it's an easy lunch or a three-course dinner, he will always put a stamp on what is offered to our guests. A sandwich or a Caesar salad from Huwaë, will always radiate his signature.

However, in the signature menu, you will really recognize the hand of the master chef himself.

TOBACCO is the only event location in The Netherlands with a Michelin Chef. So when you are hosting an event you can choose for a Michelin signature breakfast, lunch or dinner of Dennis

SIGNATURE DENNIS HUWÄË



SIGNATURE BREAKFAST

- ✿ Billecart-Salmon champagne
- ✿ Blinis with caviar and crème fraîche
- ✿ Eggs benedict with smoked salmon, spinach and Hollandaise sauce
- ✿ Clafoutis with pickled cherries
- ✿ Sourdough bread with halal delicacies and a variety of cheeses
- ✿ Croque monsieur
- ✿ Butter croissant with a light boiled egg and matbucha
- ✿ Crêpe suzette
- ✿ Sorbet and yoghurt with red fruit compote and granola

OPTIONAL EXTENSION

- ✿ Croissant filled with matbucha, tomato, bell pepper, garlic, boiled egg and poultry
- ✿ Eggs benedict with smoked salmon and brioche

SIGNATURE WALKING/SIT DOWN DINNER

- ✿ Hamachi with shiso, tofu and yuzu
- ✿ Cod with jasmine beurre blanc, young carrots and kalamansi
- ✿ Pulpo with fregoli, gochujang and grapefruit
- ✿ Duck breast with mascarpone sauce, mole and corn
- ✿ "Daalder stroopwafel"

SIGNATURE LUNCH

- ✿ Scallop with cauliflower and Macadamia nuts
- ✿ Lasagna with celeriac, steamed leeks and Parmesan cheese
- ✿ Calf cheek, fermented garlic, spinach and potatomousseline
- ✿ 'Stroopwafel', salted caramel and parfait

SIGNATURE CHEF'S SEA SPECIAL

Plateau Fruits de Mer

Oysters - shrimp cocktail - crab - lobster (surcharge daily rate) - seasonal shells - sunflower bread of Kaandorp - lettuce with red onion and lemon

OUR EXTRAS

BREAK SNACKS SWEET

- ✿ Vegan brownies
- ✿ Triple chocolate brownies
- ✿ Vegan apple nut pie
- ✿ American Cookies
- ✿ Assortment of macarons

BREAK SNACKS SAVORY

- ✿ Puff pastry quiche with leek
- ✿ Croque monsieur with red onion and Gruyère
- ✿ Steam bun with jackfruit

HEALTHY SNACKS

- ✿ Peanut and granola bars
- ✿ Oat and muesli cookies
- ✿ Mix of nuts roasted and unroasted
- ✿ Banana bread
- ✿ Dried fruit
- ✿ Vegetable Chips
- ✿ Hand fruit
- ✿ Fresh fruit salad

GUILTY PLEASURES

- ✿ Fries with Parmesan cheese and aioli
- ✿ Mini brioche with beefburger and smokey cocktail sauce
- ✿ Lahmacun with garlic and yogurt
- ✿ Falafel in cone bag with garnish
- ✿ Chicken chunks with chilli dip

FINGER FOOD

- ✿ Van Dobben bitterballen
- ✿ Cheese sticks
- ✿ Shrimp croquettes

LUXURY SNACKS / TABLE GARNISH

- ✿ 3 different dim sum with fish sauce, lime and cilantro
- ✿ Platter of hard cheeses with Amsterdams sour for 4 people
- ✿ Halal charcuterie for 4 people
- ✿ Grissini's with 3 different dips for 4 persons
- ✿ Selection of topped vegetarian crostinis
- ✿ Crudité with hummus
- ✿ Vegan spring rolls and bitterballen

SHAKES & SMOOTHIES

- ✿ Avocado, cucumber, spinach and granny smith
- ✿ Yoghurt, red fruit and chia seed
- ✿ Orange, passion fruit, mango and red pepper
- ✿ Blueberry, soy milk, lime and agave
- ✿ Carrot, turmeric and orange
- ✿ Cucumber, white grape, mint and almond
- ✿ Strawberry, rose water, basil and red pepper

COFFEE, TEA, JUICE & SODA

COFFEE

Catunambú

Catunambú is a Spanish family company from Andalucia that puts their heart and soul in roasting the best, most qualitative coffee beans from all the corners of the world since 1897. The coffee beans are directly purchased from local coffee farmers in, among others, Guatemala, Honduras, Colombia and Brasil.

TEA

Legends

In addition to our fresh ginger and mint tea, we serve all 9 different tea flavours from Legends. Which are Lemon and Ginger, Sencha, Peppermint, Early Grey, English Breakfast, Black Tea Pomegranate, Jasmine, Rooibos and Chai Black Tea.

All Legends Tea is fair trade and FSC certified. Natural inks have even been used to produce packaging materials.

JUS D'ORANGE

Freshly pressed daily

The oranges are bought on Albert Cuyt freshly every day and pressed by our equipe. This fresh-pressed Jus d'orange is served during breakfast and lunch.

FRUIT JUICES

Organic - 'Van Schulp' since 1861

The apple, orange and elderberry juices are organic juices made by Schulp, a specialist in healthy juices since 1861. Directly from nature. The secret recipe from Schulp? Just fruit! So no additional ingredients.

SODAS

Various kinds

We serve Fever Tree Ginger ale, Gingerbeer and Tonic (elderflower/lemon), Coca-Cola (regular/zero), 7-Up, Fanta (orange/cassis) and Lipton Ice Tea (sparkling and green).



OUR BUFFETS

Stylish & Tasteful

Our coffee, tea, juice and soft drinks are served in an elegant and tasteful manner at our buffets.

We can provide such a delicious buffet to all areas of the location.



*"El buen café debe ser negro como el azabache,
caliente como el sol, puro como un ángel y dulce como el amor."*

- Koffie, Catunambú

INTERVIEW

CELEBRATE LIFE & POUR THE WINE!



Hi Carlijn! Tell me, who are you and what do you do at Chateau Amsterdam? Sounds like a dream job!

I know right, a real dream job! At Chateau some are connected by blood, others by wine, but at least we operate as one family. And that's how it feels every day. When the grapes come in from all over Europe, when we continue tasting the wines on Monday, when we decide which labels to produce this year, when we celebrate selling our 50,000th bottle and when we make new customers happy together. At Chateau Amsterdam I am responsible for the relationship management of our catering and retail partners.

What exactly does an Urban Winery entail?

Urban wineries are especially popular in America. In Europe there are a few urban wineries, and, in the Netherlands, we are the first. Making wine in the city when there are no grapevines in the fields or roads to be seen. An 'Urban Winery'. How do we do that exactly? By moving the grapes, instead of the wine, we bring the production process closer to the people and the people closer together. We want to share our enthusiasm for wine with free spirits from Amsterdam and surrounding areas. Furthermore, making wine on neutral ground also gives us the unique opportunity to bring all grape varieties, countries and styles together under one roof.

What makes Chateau Amsterdam unique?

Chateau aims to create a free world of wine which will bring wine closer to the people. Doing this, we bring the craft closer to our urban communities, where we connect opposing energies of life and invite everyone to join our (wine) journey. We produce local wines in Amsterdam together with our grape partners from all over Europe. We believe that wine can function as a connector, inspiring love, trust and celebration. Our bottle provides, the customer enjoys.

TOBACCO Theatre is the first event location in the Netherlands who's serving your wine. What do you value most about the collaboration?

Everyone at TOBACCO can now enjoy a local Amsterdam glass of wine. Together with team TOBACCO we tell stories and share adventures about wine, art and (cultural) events. You chose Chateau as wine supplier; in return we also chose you as the first theatre and event location. To challenge the status quo together. Celebrate life & pour the wine!

Carlijn Drenth | Trade manager Chateau Amsterdam

Share the love

NATIONAL BAR



SODAS

Various kinds

We serve Fever Tree Ginger ale, Gingerbeer and Tonic (elderflower/lemon), Coca-Cola (regular/zero), 7-Up, Fanta (orange/cassis) and Lipton Ice Tea (sparkling and green).

BEER FROM THE TAP

Heineken

In 1864 founded by the Heineken family in Amsterdam. Today, Heineken is the largest brewery in Europe, the second biggest in the world and the favourite and most served beer in Amsterdam. We also serve Heineken 0.0.

LOCAL BEERS

The Eeuwige Jeugd

At TOBACCO Theatre we proudly serve Lellebel blond, Gladjanus white IPA, Bokkelul Bok beer, Bullebak Tripel, Belhamel IPA and Conjo cerveza.

Lowlander

At TOBACCO we serve the Lowlander IPA and a non-alcoholic variant. The brewery aims to broaden the horizon of beer by brewing using plant-based ingredients.



WHITE WINES

Cevennes Chardonnay

Les Claux des Tourettes, Cévennes, France

Pear-floral-honey-widely applicable

This gold-colored chardonnay from the les claux des tourettes is a fresh, easy going wine, In the nose a bit floral. In the mouth lots of white fruit, pear, flowers and honey but with a fresh aftertaste.

Chateau Amsterdam

Vin de l'Europe

Citrus fruit-green apple-minerality

All your favorite grape varieties united in one bottle. No worries be happy white, made for joyful drinking. Verdejo takes the lead with spicy green apple, sauvignon follows with happy citrus and the sultry pinot blanc completes the perfect glou glou profile.

ROSÉ

Chateau Amsterdam

Vegan wine

Raspberry-red apple-citrus

Opening at your own risk: this one is dangerously delicious. Very elegant and profound rosé, disguised as pink lemonade. Don't let the nose fool you, the dornfelder delivers in multiple layers of taste and complexity. Rich, fruity red apple, ripe citrus, blossoms, and a long finish.

Pear
Apple
Raspberry
Citrus
Honey
Floral

DUTCH DISTILLED

Liquors served as a part of the Dutch bar are Coebergh, Berentzen Apfelkorn, Martini Bianco, Martini Rosso, Bols very old Genever, Hoppe Vieux, Hoppe jonge Jenever, Dow's Ruby Port, Domeco medium dry Sherry and Tio Pepe Sherry Palomino Fino.

RED WINES

Syrah, Il Sole

Mondo del Vino, MGM - Sicilie, Italy

Black fruit- powerful- subtle

The syrah grape is doing really well on the warm island Sicily. This exciting wine has a lot of red fruit in the nose and some powerful notes. The taste is full and aromatic. The aftertaste gives a hint of pepper and some sour freshness from the berries.

Chateau Amsterdam

Vin de l'Europe

Dark fruit-rose-spices

This one is the perfect match for plenty of different dishes. Brings smooth strawberry, roses and spiciness to the table. The secret ingredient: the rubin grape - love child of nebbiolo and syrah. We're already considering a rubin tattoo...



& COCKTAILS

COCKTAILS

The Shakers

Our qualified shakers create the true classics such as Cosmopolitan, Pina Colada, Mojito, Whisky Sour, Purple Kamikazi, Diablo, Caipirinha, Pirate Rum Ounch, Long Island Iced Tea and Inspiration Sour.

Our cocktail shakers are also happy to develop a **'customized cocktail'** for you.

INTERNATIONAL BAR

Our international drinks selection consists of Tanqueray No. TEN gin, Busnel Calvados, Calvados Duc de Normandie, Disaronno Originale, Licor 43, Hennessy very special Cognac, Johnny Walker Black Label, The Famous Grouse whisky, Highland Park whisky, Hendricks gin, Bacardi Carta Blanca and Grey Goose vodka.



WINE LIST



WHITE WINES

Ried Pletzengraben Terraslage 2017

Tom Dockner - Traisental, Austria

A powerful, ripe wine from 100% Grüner Veltliner grapes with a nice length. Since 2007, Tom Dockner, the driving force behind the vineyard, has opted for a more natural production of his wines.

Sophie te Blanche 2017

Iona-Elgin, South Africa

Sophie, which is the nickname for Sauvignon Blanc in South Africa, is a fresh, crisp wine made from 100% Sauvignon Blanc grapes. Iona has made a name for themselves as one of the best Sauvignon Blanc makers of the new world since their first wines. The farm is currently in the process of switching to a biodynamic way of growing grapes.

Chardonnay Fleur 2017

Colombette- Languedoc, France

Domaine Colombette is a wine estate that has become known for making fantastic Chardonnay wines. It is an innovative domain that is always evolving in order to create the healthiest glass of wine possible. Fleur Chardonnay is a ripe, creamy wine with notes of almond.

Fairhead White 2017

Viognier, Chenin en Roussanne- Paarl, South Africa

A creamy wine, fermented on a mix of wood, concrete and amphorae. Ripe peach and apricot, with a fresh finish. Joostenberg has been growing their grapes organically since 2005.

Majuelo del Chiviritero 2016

Verdejo - Isaac Cantalapiedra, Spain

A wine made from 100% Verdejo grapes. Due to the long maturation and cold soaking, an intensely ripe taste with deep acids. A complex wine with notes of apricot, wildflowers and a fine bitter.

RED WINES

Les Mûriers Rouge 2019

Capitelles des Fermes - Upper Aude Valley, France

A blend of mostly Merlot, with some Syrah and Cabernet Sauvignon, makes this wine soft and fruity. Originating from the south of France, where this generous wine is partly aged in oak barrels.

Mister P. 2016

Pinot Noir - Iona, South Africa

Mister P. comes from Elgin, a perfect area in South Africa for Pinot Noir grapes. A wine with nice acidity and ripe red fruit. An earthy, juicy wine.

Abadia de Gomariz 2013

Sousón, Ferrol, Mencía - Braccelao - Coto de Gomariz, Spain

A blend of all blue grape varieties from Ribeiro. Crianza style, so aged for 12 months in oak, which makes it a sturdy, powerful wine. Concentrated fruit with ripe tannins.

Kepos 2016

Alicante Nero, Mourvedre, Alicante Bouschet, Carignan - Tuscany, Italy

This biodynamic Tuscan winery was founded by Elisabetta Foradori, known for her wines in the Dolomites, Italy. This Mediterranean blend is made with the same philosophy. A wine with a spicy taste, and notes of blackberry, currant and rosemary.

MOUSSEREND

L'alzinar Brut Cava

Xarel.lo en Macabeo - Penedès, Spain

Champagne Racines de trois

Waris Lamandier

Sizzling sensual purity in the taste with crunchy acidity linked to the creamy mousse that slides over the tongue, harmonious and refined at its peak!

Champagne Veuve Clicquot La Grande

Dame 2008

The champagne, which always consists largely of pinot noir, is made from grapes from grand cru vineyards. The 2008 growing season started off chilly, but a sunny, not too warm summer gave champagne grapes a chance to ripen well. Relatively Cool 2008 is considered one of the best years of the new millennium.

ORGANIC WINES

Vi de OT Blanc 2020 (white)

Xarel.lo - Penedès - Spain

A Mediterranean wine with fine acidity, a salty touch and aromas of white flowers. Recognizable in the wine are hints of pear and fennel, which make the aftertaste a pure whole. This wine pairs ideally with raw seafood.

Vi de OT Rosat 2020 (rosé)

Pinot Noir - Penedès - Spain

Summer in your glass! Light, juicy and refined style rosé. A dry wine, made from Pinot Noir grapes, from the vineyard 'Can Prats' in Penedès.

Vi de OT Negre 2020 (red)

Merlot, Syrah, & Tempranillo - Penedès - Spain

The Vi de OT Negre is a soft and friendly wine, a blend of Merlot, Syrah and Tempranillo. Fermented and matured on stainless steel, so that the pure and juicy character is preserved. Cassis, slightly spicy, with round tannins.

DESSERT & CHEESE WINES

Moscatel d'Alexadria

Vino Dolce Naturel - Garriguella, Spain

Garnatxa Ambré

Vino Dolce Naturel - Garriguella, Spain

Piquette d'Amsterdam

Bubbly, natural & refreshing drink

Refreshing, low in alcohol (5%), with a nice bubble and completely circular. And for us as winemakers the discovery of the century. Piquette is the perfect summer drink, but also delicious as an aperitif.

Share
the love

FACTS

IN TOBACCO THEATER ON AVERAGE **160 ROLLS** OF TOILET PAPER PER MONTH ARE USED
(LUCKILY OUR TOILET PAPER IS FROM THE GOOD ROLL AND IS **100%** SUSTAINABLE)

1012 TOBACCO Theater is located in the popular
area in the centre of Amsterdam

THERE ARE **54 ART PIECES** IN THE THEATER,
WHERE OF **3** OF ROYAL PHOTOGRAPHER ERWIN OLAF

The Nes, as it currently is, started in **1342**.
A mere **6 centuries** ago you only saw a couple of sheep and geese.

OUR CHEF DENNIS HUWAË ALSO GOT A **MICHELIN STAR** IN 2023

It only takes **98 steps** to go from
TOBACCO Theater to metrostop 'Rokin'.

76 IT ONLY TOOK **17 YEARS** TO GO THROUGH
RED CARPETS

ON A DAILY BASIS **88** CANDLES ARE LIT
IN TOBACCO THEATER

Queen Maxima visited TOBACCO Theater in **2015**

And Femke Halsema in **2022**

THE RECORD OF VIEWERS FOR A LIVESTREAM IN TOBACCO THEATER IS **40.000**

1982 beautiful cultural and powerful commercial events
were hosted in our theatre.

63.103 GUESTS HAVE VISITED OUR CULTURAL EVENTS

STREET ART FRANKEY



'Every child is an artist. The problem is how to remain an artist once we grow up.'

For Frank de Ruwe, also known as Frankey, this problem simply doesn't exist. Drawing inspiration from both childhood memories and a youthful fascination with present-day life and culture, his work takes many forms yet is always recognisable through its playful creativity and light touch of mischief.

Although he acknowledges the differences and thin lines between styles, trades and professions, he is equally happy to ignore boundaries while smiling politely.

Such is the life of a designer/inventor/artist/advertising creative/technician/food critic who brings his creative mind and broad skillset to bear on creating truly distinctive work. Frankey currently lives and works in Amsterdam, with his work having been displayed across the Netherlands, including the Stedelijk Museum Amsterdam, and in various exhibitions in the United States, Italy and Germany. Soon also to be seen in **the Nes**.



More information:
Instagram: www.instagram.com/streetartfrankey
Website: www.frankey.com

IN THE SPOTLIGHT

ADRIAAN DE WOLF



Adriaan de Wolf (Groningen, 1986) lives and works in Amsterdam. An enthusiast with a healthy fascination for portraits. Within this genre, he captures the fragility of his model's soul on the canvas. Adriaan reasons, if you go back to the core of something, you always end up at the point of vulnerability. He gives the viewer the feeling that you also show the strength and beauty of him or her from the vulnerability of the model. His works often depict a stillness, with an emotion behind it that may not always be directly on the surface.

Adriaan Wolf builds up his works from a basis of technique, composition and fidelity to create a realistic image. He then elaborates further with influences of abstraction, mysticism and blurring in order to create a complete image, a story.

Adriaan strongly believes in a statement that is probably best known by Picasso: 'learn the rules as a pro, so you can break them as an artist'. This is not limited to traditional painting. Every painting is therefore an experiment for him. The rules have now been learned and it is time to break them now.

Adriaan Wolf exhibited his works with great success in the weekend of October 23/24, 2021 at the **TOBACCO Theater**.



His art can be seen on:
Instagram: www.instagram.com/adriaandewolf
and on his website: www.adriaandewolf.com.

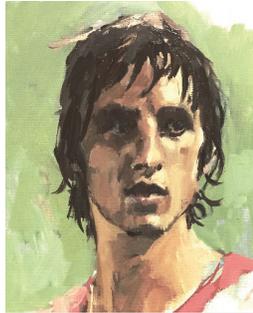
OUR ART



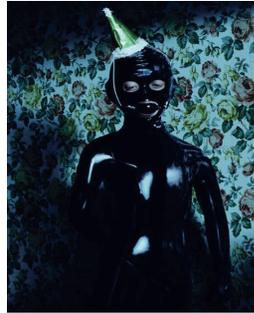
Claude vanHeye - MJ in Jordaan



Donkersloot - Keith Richards



Ellen Davidzon - Johan Crujff



Erwin Olaf - Separation 4



Adriaan de Wolf - Lokke



Ger Doornink - Pracht



Jordi Gomez - Last Supper



Meeus van Dis - Het JipSieRijk



Ranjani Nirosha



Linda de Jong - Intuition



Marijn van Wilsum - Mist



Julie Arphi - De Clown



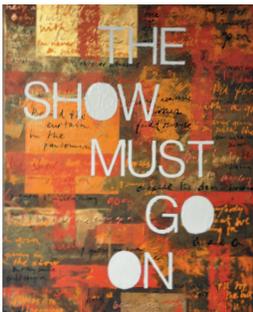
Erwin Olaf - Berlijn



The Cuban Lady



Richard Terborg - Le Bouffon



Ruud de Wild - The show



Nico Koster - John Lennon



Fiep Westendorp - Amo



Erwin Olaf - Blonde Sien



Richard Terborg - Goth girl

Our entire art can be admired in our story 'kunst' on Instagram: www.instagram.com/tobaccotheater and on our website: www.tobacco.nl > **about us** > **artworks**



THEATRE HALL PACKAGE

SOUND, LIGHT AND STAGE

SOUND

FOH console

1x Midas M32
Local: 32 in, 16 out
Stage: 32 in, 16 out (Midas DL32)

Speakers

4x L-Acoustics ARCS Wide (main)
2x L-Acoustics ARCS Focus (main)
2x L-Acoustics SB18 sub (main)
2x L-Acoustics X8 (infill stage, on tripod)
2x L-Acoustics X8 (delay balkon)

Amplifiers

1x L-Acoustics LA4X
1x L-Acoustics LA8

Monitors

2x JBL
On request

Microphones handhelds

1x Shure ULXD4D
2x Shure ULX2D / beta87 wireless microphone
2x K&M microphone tripod

Microphones headset

2x Shure ULXD4D
2x Shure ULXD1 beltpack
2x DPA 4066F beige headset

DI's

2x Radial ProD2 stereo DI box



In TOBACCO Theater we have a sound limit of **90 decibel before 23.00 and a limit of 89 decibel after 23.00**. Violation of this restriction gives TOBACCO Theater the right to stop the performance.

LIGHT

Desk

GrandMA 2 OnPC with commandwing
Faderwing
2x Touchscreen

Dimmers

1x TTL 12 channel dimmer for the purpose of the halogen spots (home lightning)

Controls

1x ELC DMXLAN switch 8
1x ELC Node 8
1x ELC AC612 XUB
(standard presets, behind the bar)

Hazer

1x JEM K1

Grid

8x Robe DL4S led profile
8x Robe DL4F led wash
6x Robe LEDbeam 150
6x Robe Point
6x CLF Conan RGBW ledspot zoom 11-58gr

Ceiling

4x 13m TDE ledstrip integrated in the ceiling

Walls

28x CLS Pixelbar tri-colore integrated in plinth

Laser

Lasershow



Details, Details, Details.

Entrance

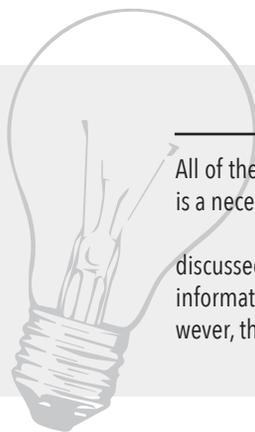
STAGE

Stage 4x3m

Standard set-up stage
(4m long x 3m deep x 40cm high)
Lining with black ballet floor

Stage 6x4m

On request
(6m long x 4m deep x 40cm high)
Lining with black ballet floor



All of the light fittings in TOBACCO Theater have a fixed position and can not be changed. In case it is a necessity to change the position, this should be

discussed with, and approved (on paper) by TOBACCO Theater. there is a lightplan present for more information about the light fittings. Additionally, it is possible to add extra material to the grid. However, this should be discussed and approved (on paper) by TOBACCO Theater.

TECHNICAL SPECIFICATIONS



Size Grand Theatre Hall

15m long x 13m wide x 5,5m high
(5,5m is the height measured from the floor to the grid)

Powercapacity

1x 32A CEE connection left side of the stage

1x 32A CEE connection above the technical control panel

Basketlift

TOBACCO Theater is in possession of a basket lift (Alplift). In agreement you are able to use this.

Loading and unloading

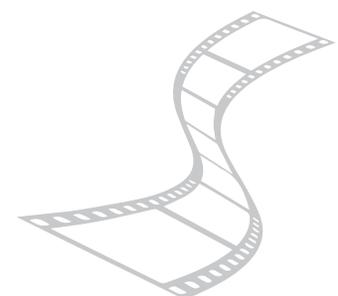
between 07:00 and 11:00 at the front door on Nes 75. Note: The Grand Theatre Hall is only reachable via the stairs (seven steps).

Not permitted

Use of confetti, pyrotechnique and unflam-
mable decorations. Streamers are permitted when
discussed with TOBACCO Theater.

Damage and/or loss

This is at all times the responsibility of the tenant / client. TOBACCO Theater will have damage repaired by a professional party and fully charged. Additional costs will be charged for moving the art in the TOBACCO Theater.



TECHNICAL SPECIFICATIONS

Projector (main)

1x Barco RLM-W12 WUXGA 3-chip DLP projector, light output is 11,500 ansilumen
(Projector hangs in the grid in the middle of the room)

Projection screen

1x Stumpfl Magnum 6m wide electric roller screen
16:9 full screen aspect ratio
4:3 aspect ratio not full screen
(Projection screen hangs behind/above stage)
6m wide

Projectors side walls

On request
2x Panasonic VZ570EJ LCD projector 4800 ansilumen

Viewing screen stage

On request
1x Philips 27 inch LED display Full HD IPS (including black housing)

Video directing

1x Barco/Folsom PDS902-3G switch/scaler
(9 inputs and option for logo display)

Laptop

1x Apple Macbook Pro 13 inch retina SSD
(office PVP)

Presentation tools

1x DSAN Perfect Cue mini (presentation clicker,
2x hand clicker, 1x receiver)



ADDITIONAL OPPORTUNITIES

SOUND

DJ set

DJ booth/furniture
2x Pioneer CDJ2000NXS
1x Pioneer DJM900
1x QSC K8 active DJ monitor on tripod

Wireless Microphone Handheld

Wireless microphone headset

Monitor (per 2 incl. amplifier)

Catchbox including microphone

(extra interaction with audience)

Additional Pioneer CDJ2000NXS

Other noise

On request

LIGHT

Chandelier Large

(125cm wide x 145cm high)

Chandelier Traditional

(125cm wide x 145cm high)

Chandelier LED

(125cm wide x 145cm high)

Other light

On request

STAGE

6m x 3m by 40cm in black

8m x 3m by 40cm in black

Stage ...x...m

On request

The above prices are exclusive of VAT but **include the costs for labor and transport.**

In addition to these standard options, we also supply **customized light.** We work closely with a number of **professional suppliers**, making it possible to supply all conceivable materials and brands.

TECHNICIAN

All-round technician

(minimum six hours, maximum 10 hours)

sound engineer

(maximum 10 hours)

light operator

(maximum 10 hours)

The prices include travel and parking fees



Technic

The Foyer

VIDEO

Main projection theater hall

Projector 11,500 ansilumen

Screen 16:9 resolution 6m wide

Apple MacBook

Presentation switch

Viewing screen on stage

Projection on side wall per beamer (2x)

Video screen

2x 58" Samsung

Live stream

On request

Other video

On request



Details, Details, Details.

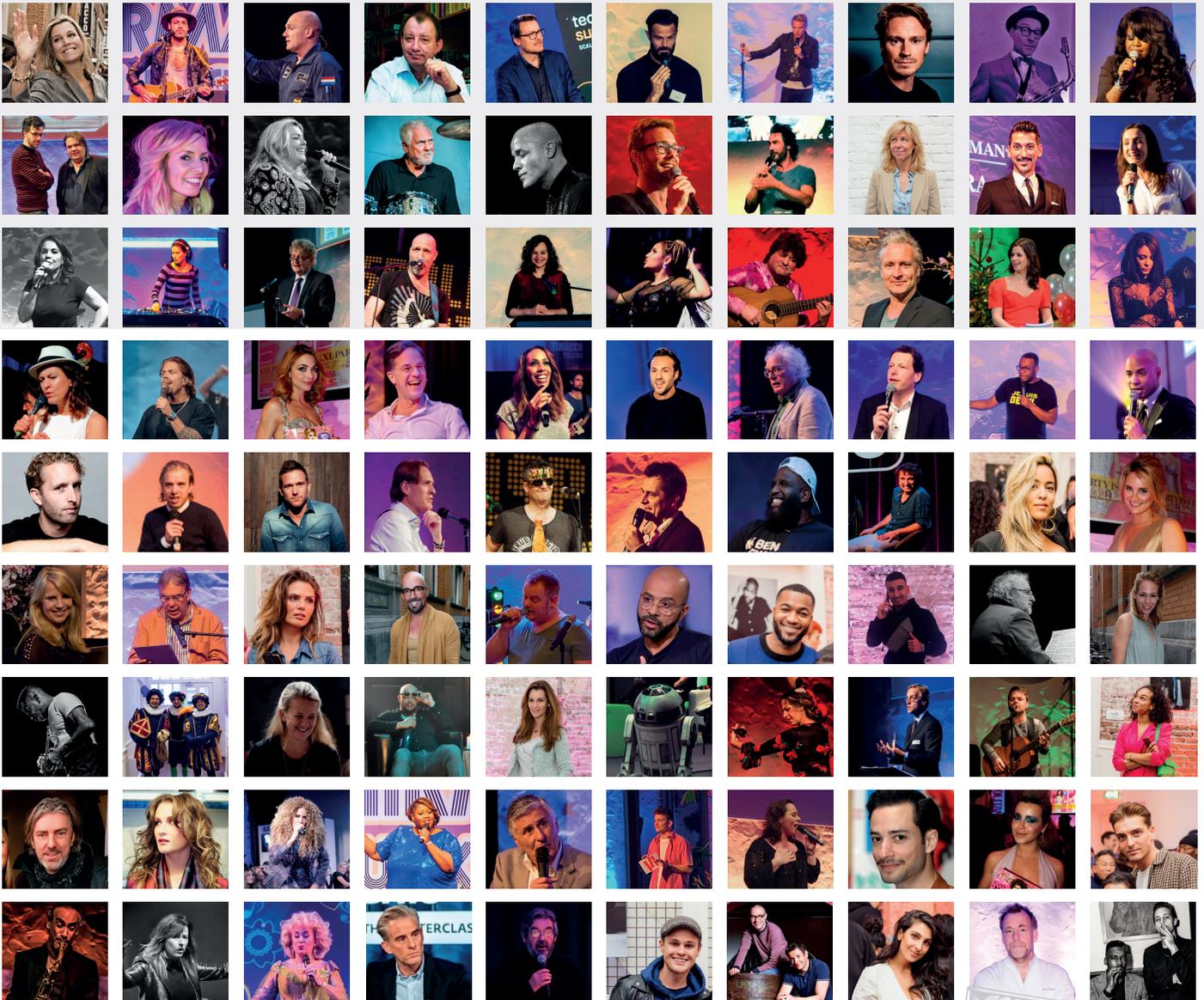
The Theater Hall



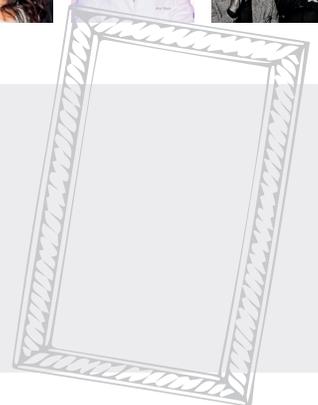
TOBACCO spots

Our TOBACCO spots playlist with lots of world music. Open spotify - Click on search - Click on the camera at the top right - Take a picture of the code on the right - Listen to our playlist with wonderful world music, you can follow!

WALL OF FAME



Our entire Wall of Fame can be admired in the hallway leading to the dressingrooms, in our story 'Friends' on instagram: www.instagram.com/tobaccotheater and on our website: www.tobacco.nl.



ENTERTAINMENT

In addition to great catering, entertainment cannot be missed in our theatre. You could think of an acrobatic act at great height during a dinner, hostesses in 'speakeasy' or the heavenly Angel of Amsterdam. We also have a large network of jazz artists, bands, DJs and other performers who are happy to entertain you. We are a theatre, so we know our way around the entertainment industry very well. For inspiration, we have put together an Entertainment book for you. We are happy to bring you in touch with the right artists or agency, so that you are assured of a professional performance during your event.



TAKE A LOOK
AT OUR EN-
TERTAINMENT
BOOK ONLINE





“LET’S JUST KISS AND SAY HELLO AGAIN”

KEEP YOUR HEAD COOL
AND YOUR **HEART** WARM

tobacje

SUBSCRIBE TO OUR NEWSLETTER!

