

# TOBACCO THEATER

MAGAZINE

## LOCATION WITH ADDED VALUE

Details, Details, Details

Beautiful cultural performances  
and powerful commercial events

## NO ONE NIGHT STAND BUT A RELATIONSHIP

We do nothing for less!

## UNIQUE VENUE OF AMSTERDAM

9.4  
SCORE

An impressive venue in the  
cultural main street of Amsterdam  
Industrial, fresh, tough with love for detail and history!

FOUNDATION  
'IMAGINE'  
Our own foundation

M O S T  
INSPIRING  
LOCATION



cover photography: Richard Terborg



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

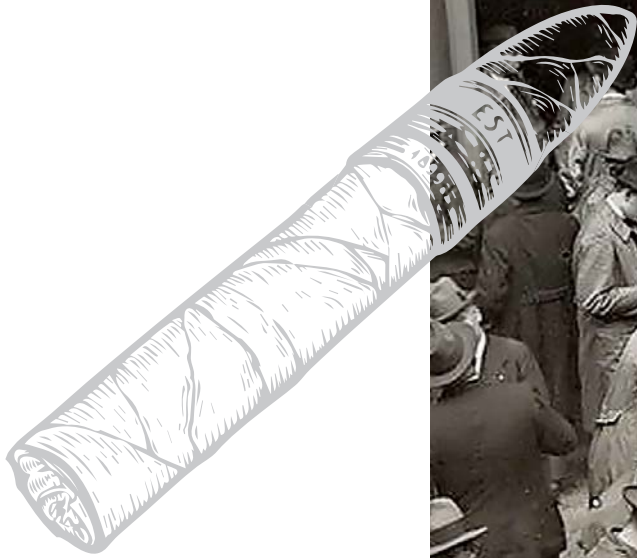
We have chosen for a separation: a clear quotation with prices that align with the request and a separate document covering all additional information in a magazine. A magazine with a clear table of content, meaning you can find specifically what information you are looking for immediately. Besides that, it is always interesting to read through this magazine and read that we own the only water sommelier in the Netherlands: 'Water tasting'.

We like to express, show and feel that we are not just a venue where you can organise an event. We are a venue with multiple faces, all looking in the same direction. To a place on the horizon where SUCCESS is written in big letters. Because that is what we aim for, 100% each and every time. With our entire, proud TOBACCO Team. From Naomi, our enthusiastic cultural manager, to our experienced AV professional Ruben and our event manager Laura. We go above and beyond. From romantic candles on our tables to the signature menus from our own top-chef Dennis Huwäë.

In addition, we want to take our social responsibility into consideration, through for example using products that matter. This includes recycled toilet paper, but also the use of as much LED lights in our different spaces, coffee that is hand-picked and serving Thijsthee ice tea that is produced using damaged fruits.

We are also extremely proud of our cultural events. We subsidise ourselves and finance around sixty cultural events per year with love for art and theatre. A large 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 in the cultural main street of Amsterdam: De Nes.

Nina Pedrolì | Commercial Director



# 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

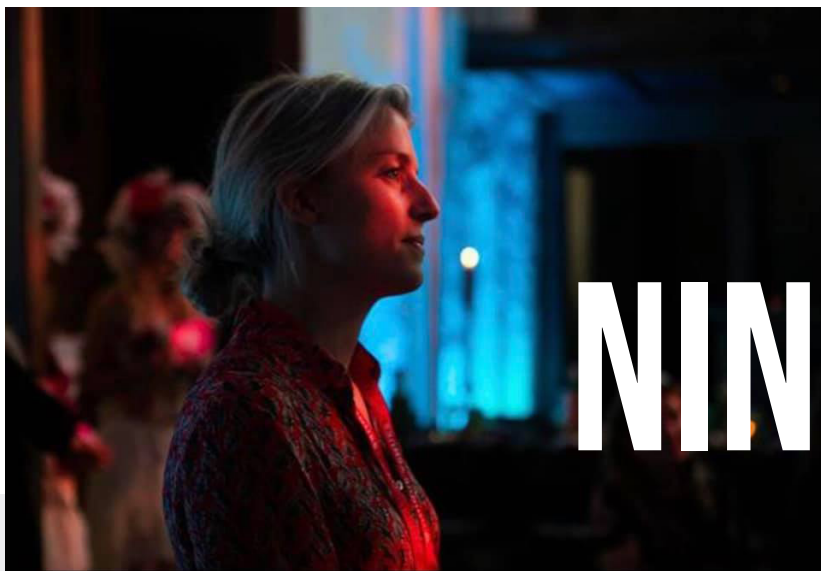
brothels, you could find café-chantants, cabaret, the **Salon des Variétés**, Tivoli and artist cafés. Until the 1930's, one of the first and only gay cafes was located in the Nes: The Empire. In 1824 coffee-house Frascati even opened a salon with fountains, trees and a capacity of around 1500 people.

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**.

In 2019 the pavement of the Nes was tackled after 17 years (!) of consultation. In 2020 a few of Wisteria Sinensis got planted. We are on our way of becoming the most green street of Amsterdam!





# NINA'S DAY

**Nina Pedrolí, commercial manager of TOBACCO Theater, will bring you along in a day at her work. Since march 2020 the days are a little different than the past five years of Nina's dreamjob at the Theater. She will look back on an old school pre-corona day at the job.**

## 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 location. 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 elaborately discuss 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 location 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 premises. I feel our client getting more enthusiastic by time. 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 crumble). I'm getting a goat cheese sandwich and a carrot/ginger drink with a colleague 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 playing a magic trick he wanted to show. Never a boring day at TOBACCO!

## 14:30

With cultural manager Naomi and Erik (D'Erikteur/ our magician) I talk about the upcoming cultural events so I know what days are not available for our commercial clients. There are coming up a few beautiful performances such as Red Light Jazz

festival. I already assure myself and my love Derk a place in the Theatre Hall.

## 15:00

My last appointment of today is with our chef de cuisine Jasper and event manager Laura 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 Lukas to see if everything is put up for tomorrow. Tomorrow morning we welcome the sales department of Bacardi for their kick off meeting, I'm already excited for tomorrow!

# OUR CREATIONS

WATCH OUR 360°  
TOUR ONLINE



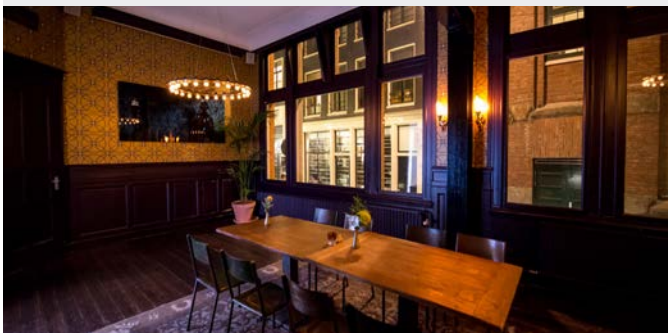
Grand Theatre Hall

450 Guests



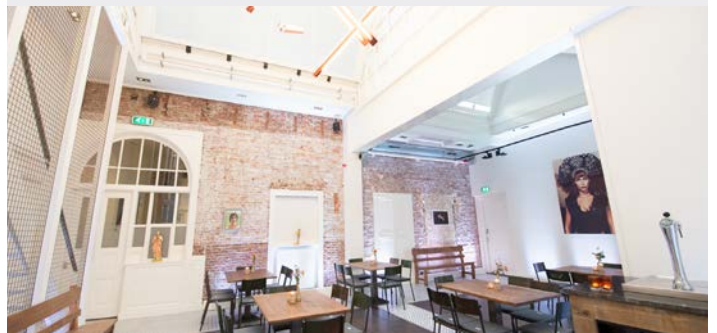
The Foyer

50 Guests



The Bank's Secret

50 Guests



The Studio

100 Guests



The Red Danger

40 Guests



The Wine Cellars

40 Guests



The Library

20 Guests



The Lodge & Balcony

40 Guests



The Boiler Room

10 Guests



Chef's Table

20 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 and business meetings.

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. Yes we know. We love performances and we want to provide the city of Amsterdam with performances that cannot be seen or experienced anywhere else. And we are proud of that. We have had the pleasure of organising many amazing performances over the past years. Giving young artists and performers a chance, that is one of our biggest passions.







# OUR FOUNDATION

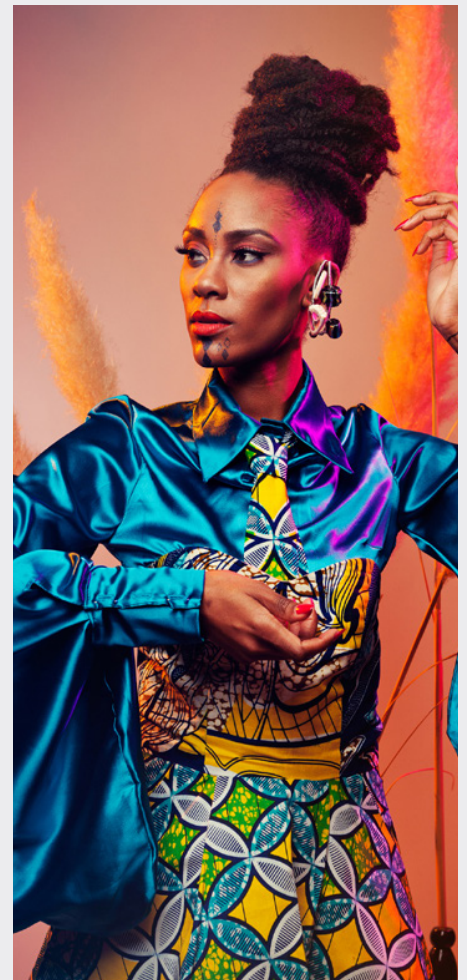
Our foundation: "Stel je voor!" (Imagine) has one purpose: Giving young, talented artists a chance to introduce themselves to a larger audience. This could be in many shapes and sizes: theatre, photography, fashion, art, media and more. We aim to achieve large things, this is what makes our search exciting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





# FOODBOOK |

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 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, we will gladly learn of your wishes, so we can incorporate this in a **personalised proposal**.



Dennis Huwaë en Jasper van den Berg

## BREAKFAST



### BREAKFAST 1

€9,50

Selection of croissants with creambutter, coffee buns, cheese croissants and chocolate croissants

Vegan coconut yoghurt with granola

Bread from Kaandorp topped with Jong Belegen Beemster cheese

### BREAKFAST 2

€16,50

Selection of croissants with creambutter, coffee buns, cheese croissants and chocolate croissants

Cereal bar: different sorts of yoghurt with home made granola, toasted granes, fresh fruit and seeds

Eggs benedict with turkey bacon

Cereal infused shake with granes and fruits



# LUNCH



## LUNCH 1

€24,50

### Variation of sourdough bread with:

Beef Teriyaki, spring onion and cashew nuts

Salmon chips, cauliflower and horse radish

Grilled eggplant, miso, sesame, spring onion

Soup from carrot, ginger and orange

Ceasar salad with chicken thigh and parmesan cheese

Waffle with strawberries, marmelade and vanilla

### Addition to lunch 1

- Brioche, scrambled eggs, truffle, mushroom Du Paris €6,50
- Carrot cake with glaze of ginger €4,50
- Shake of carrot, turmeric, orange €3,50

## LUNCH 2

€28,50

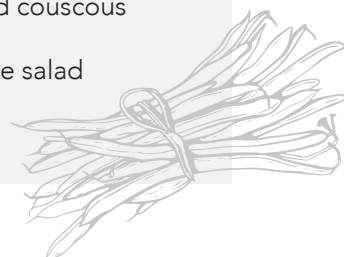
Melanzane with eggplant and tomatoes

Red curry, with chicken or vegetarian with vegetables and coconut

Moroccan lamb stew with cumin and couscous

Ceasar salad, parmesan and romaine salad

Sticky toffee with banana and citrus





# MICHELIN CHEF DENNIS HUWAË

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

– Dennis Huwaë



**Talentfull Chef** of the year 2018

**Chef Of the Year 2019** Nomination

**Michelinstar** 2021

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 stated by Gault Millau, who named him **Talentfull 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 loves to be inspired by street food from all over the world.

As he says himself, the classical cooking techniques 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 leads our fantastic kitchen team at TOBACCO since 2018. He also wrote this 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 Huwaë.

# AMUSES

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## AMUSES 1

€4,75 PER AMUSE PER PIECE

- Steak tartare, calf and Piccalilly crackers
- Pickled salmon with sauerkraut and horseradish
- Caramelised onion soup with licorice root and almonds
- Tostada with chicken, cola and chimmichurri

## AMUSES 2

€5,75 PER AMUSE PER PIECE

- Bisque, red curry and tropical fruits
- Crackers 'fish 'n chips'
- Baked pumpkin, kimchi and red cabbage
- Flatbread, pulpo, corn, tomatoes and coriander

## AMUSES 3

€6,75 PER AMUSE PER PIECE

- Chawanmushi, gillardeau en XO
- Truffle cappuccino
- Prawn crackers, eel, cracklings and eel foam
- Nigiri salmon, meringue, ponzu and furikake





# SIT DOWN DINNER



## SIT DOWN DINNER 1

€39,50

Steak tartare, tzatziki, sea weed and coffee

Codfish, cauliflower, beurre Noisette, risotto

Pistachio pie, white chocolate sorbet, poached pear, lemon

### Optional side dish

(supplement €7,50)

Fregola, paprika, bundle fungus and leek of the Big Green Egg

## SIT DOWN DINNER 2

€42,50

Ceviche of seabass with sweet potato, red onion and lovage

Braised veal cheek with beetroot, Jerusalem artichoke and rendang gravy

Mandarin with ice, basil, currant and citrus crumble

### Optional side dish

(supplement €7,50)

Perfect egg, cepes, curry and kaffir



# WALKING DINNER

## WALKING DINNER 1

€39,50

Gently cooked chicken thigh, pumpkin and crispy Baharat

Oxtail broth, parsley root and sambal

Gnocchi, cevenne onion, reblochon and hazelnut

Roasted dorade, Som Tam, rice and chili garlic oil

Chocolate moelleux, pistachio and pineapple

## WALKING DINNER 2

€42,50

Ceviche Cobia with sweet potato, passion fruit and Aji Amarillo

Lobster bisque, kaffir and algae

Creamy polenta, smoked mushroom and crispy corn

Braised veal cheek with salsify, coffee and black walnut

Eclair, Mont Blanc, chestnut and passion fruit

# NINA PEDROLI



***'We will  
exceed your  
expectations'***

is one of our core values and we do expect this from our suppliers. Therefore, Michelinchef Dennis Huwaë leads our kitchen brigade of TOBACCO. Make a culinary trip along the dishes in our Food-book and make sure that your clothes stay clean while the water runs through your mouth. We are happy to set up a tailor made menu in co-operation with Dennis Huwaë. We will keep the diet wishes of your guests in mind.

We purchase most of our products locally and sustainable. Soup with ginger and wild garlic, clafoutis with rhubarb and strawberries, everything is freshly and homemade in our own kitchen.

Please do not hesitate to contact us for a quotation for your breakfast, lunch or dinner. We will do anything to surprise you even more.

*- Nina Pedrolí, commercial manager*





# FOODSTATIONS



## SALAD BAR

€8,50

### Mix of young salad types

Cesar salad, chicken thigh and parmesan cheese

Salad of pearl couscous with mediterranean vegetables

Fresh green salad with French dressing

## SIDE DISH BAR

€7,50

Salad of baby potatoes, green apple and tarragon

Roasted root vegetables, sesame and humus

Quinoa salad, pomegranate, coriander and red onion

Gratin of beetroot, lovage and orange

## VEGAN HEAVEN

€11,50

Soup of sweet potato and yellow curry

Roasted vegetables with hummus and sesame

'Du Puy' lentils with cumin and popped carrot

Salad of tomato, basil and raspberries

Peas, broad beans and pesto of pistachio

## NOODLE BAR

€11,50

Ramen broth with miso, cooked egg, chicken, coriander, baby bok choy, shrimps, oil of chili and garlic and baked tempeh

## SEAFOOD BAR

€16,50

Sesame crab salad

Thai mussels

Salad of razor clams

Shrimp cocktail with celeriac and chives

Gillardeau oysters with mignonette



## POKÉBOWL BAR

€12,50

Sushi rice with Kimchi-sesame, mango, tuna, avocado, edamame and sriracha

# FOODSTATIONS

## BURGER BAR

Beefburger on a brioche bread, cheddar and homemade barbecue sauce

Thai fish burger, steamed bun, papaya and lime

Vega burger on a brioche bread and smokey cocktail sauce

## CÔTE DE BOEUF BAR

€16,50

Côte de boeuf

Béarnaise sauce

Popped potato with sour cream and chives

Lettuce with a homemade French dressing

## PASTA BAR

€11,50

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 € 9,50 p.p.

## CHEESE BAR

€14,50

### Various cheeses

Comte - Bleu d' Auvergne - Epoisses - St Maurice de Tourraine - old crumbled cheese - figs and nut bread - olive marmelade - compote of pear and en rough mustard

## DESSERT BAR

€9,50

Puffs filled with chocolate and vanilla

Tompouce / crème patisserie

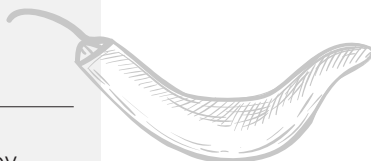
Sticky toffee met banana and caramel

Carrot cake with orange and ginger

Triple chocolate brownie

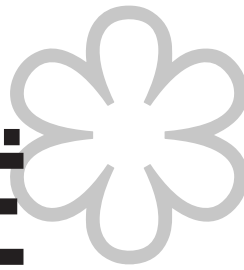
Prices of our foodstations are based on a minimum of 80 persons and a minimum of three foodstations.

In addition to the above mentioned prices, €175,- per foodstation will be charged for the rental of materials.





# SIGNATURE DENNIS HUWAË



## SIGNATURE BREAKFAST

€45,00

Champagne of Billecart Salmon  
Blinis with caviar and crème fraîche  
Eggs benedict with smoked salmon and spinach  
Clafoutis with pickled cherries  
Sourdough bread with halal charcuterie and various cheeses  
Croque monsieur  
Croissant with soft egg and matbucha  
Crepe Suzette  
Sorbet and yogurt with red fruit compote

## SIGNATURE SEAFOOD BAR

€35,00 P.P.

### Plateau Fruits de Mer

Oysters - shrimp cocktail - crab - lobster (surcharged daily price) - shells from the season - sunflower bread from Kaandorp - head lettuce with red onion and lemon

## SIGNATURE SIT DOWN DINNER

€55,00

Terrine of duck, blueberry, salsify and Vadouvan vinaigrette  
Bisque with carrots, yellow curry and coriander  
Monkfish, jasmine, kalamansi and romanesco  
Sukade with parsnip, Mona Lisa and black curry  
Cheesecake with lime, stewed pear and star anise

## SIGNATURE WALKING DINNER

€55,00

Oyster sauce foyot  
Carpaccio, scallop, corn, orange and Enoki  
Roasted cod, jasmine, kalamansi, carrot, raisin  
Shiitake broth, coconut rice, couscous and Cauliflower  
Sukade steak, black garlic, pommes fondant, parsnip, Noric gravy  
Millionaire cake, caramel, ganache, bastogne and lime

# OUR EXTRAS

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## BREAK SNACKS SWEET

€3,50 PER PIECE

- Puffs with vanilla and chocolate filling
- Tompouce / crème pâtisserie
- Sticky toffee with banana and caramel
- Carrot cake, orange and ginger
- Triple chocolate brownie

## BREAK SNACKS SAVORY

€3,50 PER PIECE

- Quiche of puff pastry and leek
- Croque monsieur, red onion and Gruyère
- Savory puff, shallot and Reypenaar

## MIDNIGHT SNACKS

- |  |       |
|--|-------|
| • Parmesan fries with aioli                              | €3,50 |
| • Mini roti rolls with madame Jeanette piccalilly        | €4,50 |
| • Mini brioche with beefburger and smokey cocktail sauce | €5,50 |
| • Lahmacun with garlic yoghurt                           | €3,50 |

## APPETIZERS

€3,90 P.P. (3 ROUNDS)

Van Dobben bitterbal

Cheese sticks

Shrimp croquette

## LUXURY APPETIZERS

- Three different dim sum with fish sauce, lime coriander €5,50
- Chicken beef and vegetarian yakitori with soy sauce and sesame €5,50
- Chicken chunks with chilidip €5,50





# WATER

## WATER

Flat & sparkling

We serve TOBACCO Theater bottles of water. The water is cooled by the sustainable machine of BRITA Vivreau and can be served either flat or sparkling. If you prefer another type of water, our colleagues at the 'Waterproeverij (Water tasting)' will gladly provide you with a suitable advice.



The watersommelier - Marielle Thiadens

# WATER TASTING

*There will always be enough things to talk about when it comes to water.*

*Do you serve tapwater in a restaurant, or not?*

*The opinions are divided, I get that, but if we look a bit further, we see all comments are based on different grounds.*

My opinion is very simple: when you expect the best of your restaurant/establishment, it shouldn't be normal for your guests to (be able to) just order tap water. Tap water in that sense is an ingredient and therefore should not just be mentioned on each menu card. And here it is: with a very big however!

When a restaurant doesn't make a conscious decision for a certain type of mineral water, doesn't know anything about the taste, composition and the way that different types of carbonation can optimally be paired with certain dishes and therefore keep on calling each type of water SPA red or SPA blue, there

is absolutely no knowledge on the contribution many types of mineral water can make to the experience. This makes it difficult to convince a guest that, just like the choice of the served wines, the choice of the mineral water served is made with love and there is a good reason for not serving tap water.

Is there something wrong with our tap water? I can for 100% say there isn't. We have perfect tap water and this could be the number 1 drink in the Netherlands to quench our thirst.

I am just saying, try to look a bit further, especially in areas of possibility within a restaurant. Water has a taste and is so much more than just a drink to quench thirst. There are certain types of mineral water with a unique composition that can complement the taste of a dish perfectly, mineral water that positively influence a disrupted pH value, mineral water that has a good influence on digestion or on the entire experience of the

evening. And please don't say that doesn't matter, that romantic burning candle on the table also influenced your experience right? Still not convinced?

During the tasting the 'Waterproeverij' offers, we would like to introduce you to the amazing flavour of pure, natural mineral water with no unnecessary additions and thus comes directly from the ground without any (negligible or not) pollution or chemical cleaning procedures.

What can you taste? A lot. The only thing we have to do is allow our eyes to be opened, because the ball is in the court of the hospitality industry.

More information:  
[www.waterproeverij.nl](http://www.waterproeverij.nl)

# 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

Té de Origen

Next to our fresh mint tea we also serve 10 different varieties of tea from Té de Origen: Lemon, Cinnamon, English Breakfast, Green Tea, Green tea Mint, Earl Grey, Starmix, Forrest Fruit, Rooibos and Jasmin. This is one of the only tea producers that let the entire production process take place in the country of origin: Sri Lanka. Here the tea leaves are biologically grown on local farms, bought fairtrade, processed and packaged, ensuring as much revenue as possible remains in the country.

## JUS D'ORANGE

Freshly pressed daily

The oranges are bought on Albert Cuyp freshly every day and pressed by our equippe. 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 Gingerale, Gingerbeer and Tonic (elderflower/lemon), Coca-Cola (light/zero) 7-up, Fanta (orange/cassis), iced tea (ThijsJuice) and Kombucha



## ICED TEA

ThijsJuice

ThijsJuice is a special iced tea made from black tea and fruit that is on the verge of being thrown away because it is too old or ugly to be sold. This fruit is used to be more sustainable and support a 'no waste' policy. The company started out small in Utrecht but has now found its way to Amsterdam and TOBACCO Theater with the following flavours: Dutch Apple and Ginger Lemon! More information: [www.thijs-juice.nl](http://www.thijs-juice.nl)

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

- Coffee, Catunambú



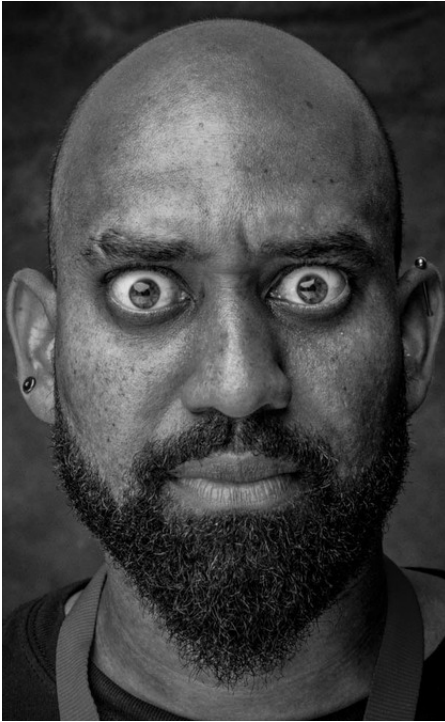
All these drinks are a part of the 'Coffee, tea and soda package'.

1 daypart: €10,-  
2 dayparts: €17,50



# IN THE SPOTLIGHT

## RICHARD TERBORG



Richard is a Conceptual Fashion, Portrait and Fine-Art photographer. His background in media and design helps his overactive brain keep up with the many things he does at the same time. Add a drive for getting people to 'stop talking and start doing', and you've got Richard Terborg in a nutshell.

His experience as a multimedia engineer gives Richard the sharpened ability of finding the most creative solution to every problem. By specializing in everything the media world has to offer, he taught himself the art of multitasking several ventures at a time... and rocking them.

Immersing himself into the world of photography is no different. His growing affinity for directing, producing, casting, arranging models, building sets, collaborating with other artists, to shooting and post-production makes continuously learning and growing within his craft a force of habit. His unconventional mixture of evocative and editorial photography makes working with him an experience you take with you on all your endeavors. Not to mention his highly contagious energy that will make you feel on a caffeine high without the caffeine.

However, a camera is just a camera. The people/clients he connects with and their stories are the drive behind the popularity of his work. High engagement with every person behind the camera makes the work in front of the camera seem effortless. The core of what he does goes beyond taking a photo: he tells a story through his images by bringing people together and motivating them to collaborate and create.

**More information: [www.richardterborg.com](http://www.richardterborg.com)**



# BEERS, LIQUOR

## 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 BEER

De Prael

At TOBACCO Theater we proudly serve I.P.A., Weizen, Bitterblond, Quadrupel and Lente- and Herfstbock from De Prael. The people that work at De Prael have a distance from the labor market. One works seven days, another seven minutes, but everyone is part of the same big family. And their craft beer? That is the best by far! We serve Barley Wine, Bitterblond and Weizen beer.

## DUTCH DISTILLED

Liquors served as a part of the Dutch bar are Coebergh, Berentzen Apfelfkorn, 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.

## 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, Amsterdam Republic vodka and Belvedere vodka.

## 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.



# & COCKTAILS



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

Dutch bar

€8,50 per person per hour (package price from 4 hours)

International bar

€12,50 per person per hour (package price from 4 hours)



# WHITE WINES

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## **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.

## **Pinot Grigio Villa di Mare**

Mondo del Vino, MGM - Sicilie, Italy

*Dry - fresh - fruity - mineral*

Biological pinot grigio from Sicily. Smells really fruity and makes you think of pear candy and yellow apple. The wine tastes dry and crispy fresh.



The wines are individually selected to be combined with the dishes of Dennis Huwaë

These wines are serverd as a part of the Drinks buy-off **Hollandse Bar**.

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# RED WINES

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## **Negroamaro, Villa di Mare**

Mondo del Vino, MGM - various areas in Italy

*Red fruit - smooth - elegant- juicy- aromatic*

A wine from the south of Italy with a lot of red fruit, a bit braised fruit but especially juicy. A hint of laurel and a slight taste of bitterness. A smooth and elegant wine with a medium body and soft tannins.

## **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.

# ROSÉ

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## **Rosé Domaine les Charmettes**

Domaine les Charmettes - Languedoc, France

*Strawberries - raspberries - fresh*

Juicy and fresh light-colored rose wine form the lakes of the Étang de Thau. Fine fruits like strawberries and raspberries, a little aromatic and even has a slight mineral tone which comes from the nearby Méditerranée. An elegant rose made in Provencal style.



# WINE LIST



## WHITE WINES

### Ried Pletzengraben Terraslage 2017

Tom Dockner - Traisental, Austria

A powerful, ripe wine made from 100% Grüner Veltliner grapes with a beautiful length. Since 2007 Tom Dockner, the head of the vineyard, has decided to pursue a more natural way of producing his wines.

### Sophie te Blanche 2017

Iona - Elgin, South Africa

Sophie, which is the nickname for Sauvignon Blanc in South Africa, is a fresh, crispy wine made from 100% Sauvignon Blanc grapes. Iona is currently working on a switch to more biodynamic production of grapes.

### Chardonnay Fleur 2017

Colombette - Languedoc, France

Domaine Colombette is a wine domain that became known for making fantastic Chardonnay wines. It is an innovative domain that is constantly developing ways of producing healthy wines. Fleur Chardonnay is a ripe, creamy wine with tones of almond.

### Fairhead White 2017

Viognier, Chenin en Roussanne - Joostenberg, South Africa

The Fairhead White is made from grapes from various vineyards in and around the Joostenberg farm. Joostenberg produces their wines organically since 2005.

### Majuelo del Chivitero 2016

Verdejo - Isaac Cantalapiedra, Spain

A wine made from 100% Verdejo grapes with an intense and ripe flavour and deep sour notes. A complex wine with tones of apricot, wild flowers and bitters.

### Flower and the Bee 2017

Treixadura - Coto de Gomariz, Spain

A wine that originates from the north-western province of Galicia. A very crisp white wine with enough body. This wine can be combined greatly with seafood.

## BIOLOGIC WINES

### Vi de OT Blanc 2018 (wit)

Xarel.lo & Chardonnay - Penedès - Spain

A diverse wine yeasted and aged sure lee on stealtank. The wine contains the fine sour hints and a brine-cured taste of Xarel.lo but also carries the creamy, soft character of a Chardonnay. Pear and fennel can be recognized in the palette of the wine which make the taste pure and full-circle. This wine is ideally paired with raw shellfish.

### Vi de OT Rosat 2018 (rose)

Macabeo & Tempranillo - Penedès - Spain

A versatile wine which has been bruised before pressing. The yeasting process on stealtank with natural yeasts brings a rose wine with deep tones.

### Vi de OT Negre 2018 (red)

Merlot, Syrah, & Tempranillo - Penedès - Spain

A soft, easy-going wine which has been bruised and additionally doused cold before pressing. The natural yeasting process on stealtank in combination with the aging process on oak-wood makes for a herby overall scale. Soft hints of cassis can be recognised in the palette of this wine.

## DESSERT & CHEESE WINES

### Moscatel d'Alexadria

Vino Dolce Naturel - Garriguella, Spain

### Garnaxta Ambré Roja

Vino Dolce Naturel - Garriguella, Spain

## RED WINES

### Barbera d'Alba Barriques 2016

Fiore - Piemonte, Italy

A full, juicy wine made from Barbera grapes with tones of blackberries, mokka and oak. The wine is exclusively made in Barolo, a small village in the Piëmonte region in Italy.

### Mister P. 2016

Pinot Noir - Iona, South Africa

A wine made with 100% Pinot Noir grapes from the Langerug farm. A real pinot from a warmer climate with beautiful sour tones and ripe fruit. An earthy, juicy wine.

### Abadia de Gomariz 2013

Sousón, Ferrol, Mencia en Braccelao - Coto de Gomariz, Spain

A blend of all blue grape varieties in Rbiero. Ripened in Grianza style for 12 months on oak. A powerful, full wine with ripe tanines and an earthy flavour.

### Kepos 2016

Alicante Nero, Mourvedre, Alicante Bouscet, Carignan - Apaleia, Italy

A wine made from multiple grapes varieties that are picked simultaneously and ripened using a cement barrel. A wine with a spicy flavour and tones of blackberry.

## SPARKLING

### L'alzinar Brut Cava

Xarel.lo en Macabeo - Vins el Cep / Marques de Gelida, Spain

### Champagne Lilyale BDB GC

Chardonnay - Waris&Hubert, France

# 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 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 GOT A **MICHELIN STAR** IN 2021

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

**43** IT ONLY TOOK **11 YEARS** TO GO THROUGH  
**RED CARPETS**

We serve **3** different kinds of icetea made of damaged fruits

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

**Queen Maxima** visited TOBACCO Theater in **2015**

And Prime Minister Rutte in **2021**

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

**1268** beautiful cultural and powerful commercial events  
were hosted in our theatre.

**53.215** GUESTS HAVE VISITED OUR CULTURAL EVENTS



# OUR ART



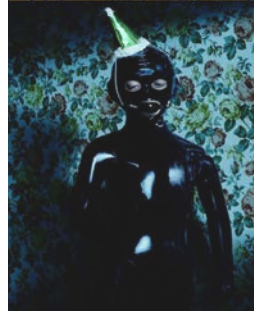
Claude van Heye - MJ in Jordaan



Donkersloot - Keith Richards



Ellen Davidzon - Johan Crujff



Erwin Olaf - Separation 4



Anton Heijboer - De Can danseres



Ger Doornink - Pracht



Jordi Gomez - Last Supper



Meeus van Dis - Het JipSierRijk



Marilyn & Marlo - Cruz



Linda de Jong - Intuition



Marijn van Wilsum - Mist



Julie Arphi - De Clown



Erwin Olaf - Berlijn



The Cuban Lady



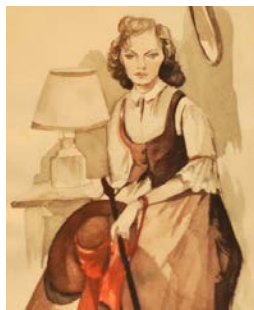
Richard Terborg - Le Bouffon



Ruud de Wild - The show



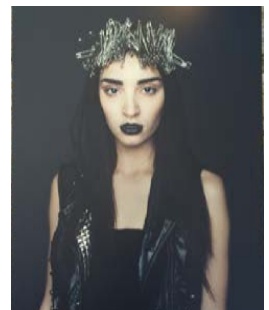
Nico Koster - John Lennon



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/tobacco theater](https://www.instagram.com/tobacco_theater)**  
and on our website: **[www.tobacco.nl](http://www.tobacco.nl)**



# TECHNICAL SPECIFICATIONS

## FOH console

1x Midas M32  
Local: 32 in, 8 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 balcony)

## Amplifiers

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

## Monitors

2x JBL  
On request

# SOUND

## Microphones handhelds

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

## Microphones headset

On request  
1x Shure ULXD4D  
2x Shure ULXD1 beltpack  
2x DPA 4066F beige headset

## DI's

4x Radial ProD2 stereo DI box

## DJ set

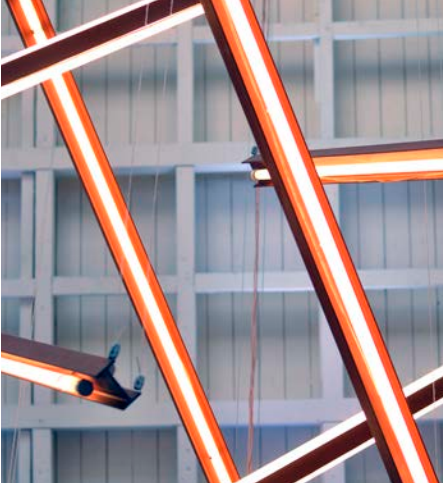
2x Pioneer CDJ2000Nexus  
1x Pioneer DJM900  
1x QSC K8 monitor (on tripod)



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. The following consequences and costs are met by the client.

# LIGHT

---



Details, Details, Details.

De Studio

## 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 CLF Conan RGBW ledspot zoom 11-58gr  
2x Robe 300

## Ceiling

4x 13m TDE ledstrip integrated in the ceiling

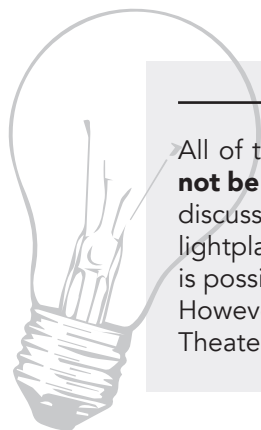
## Walls

28x CLS Pixelbar tri-colore integrated in plinth



Details, Details, Details.

Entree



➤ 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.



# VIDEO

## Projector (main)

1x Barco RLM-W12 WUXGA 3-chip DLP projector.  
The light output ratio is 11.500 ansilumen  
(The projector is hanging from the grid in the middle of the room)

## Projectorscreen

1x Stumpfl Magnum 6m electrical screen providing 16:9 A.R. imagery. 4:3 A.R. is not screenfilling.  
(The projectionscreen is hanging behind/above the stage)

## Side-wall projections

On request  
2x Panasonic VZ570EJ LCD projector 4800 ansilumen

## Presentation screen stage

On request  
1x Philips 27 inch LED display Full HD IPS (black case included)

## Video controls

1x Barco/Folsom PDS902-3G switch/scaler  
(9 inputs and possible logo projection)  
1x Philips 17 inch LCD preview display

## Laptop

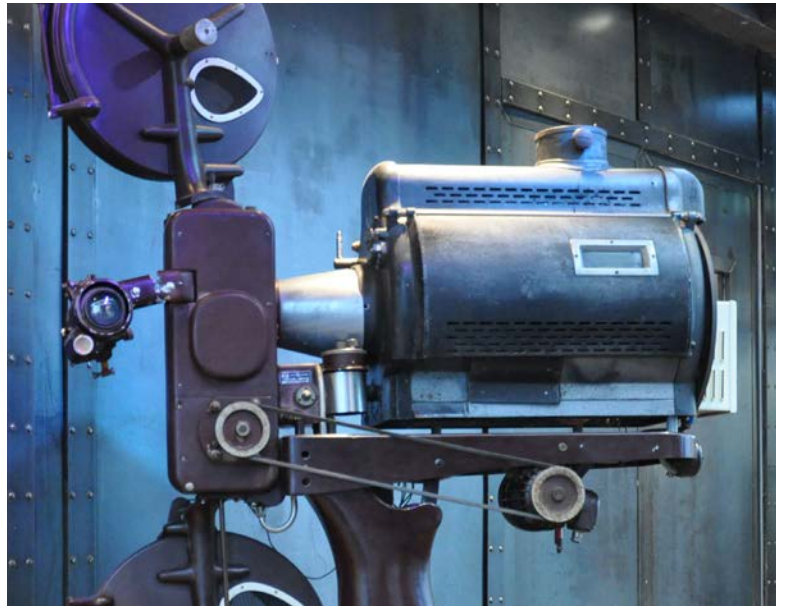
1x Apple Macbook Pro 13 inch retina-SSD (office-PVP)

## Presentation tools

1x DSAN Perfect Cue mini (presentation switch, 2x presentation switch laser, 1x receiver)

## Video screen

2x 58" Samsung



Details, Details, Details.

The Grand Theatre Hall

# STAGE

## Stage 4x2m

Standard set-up  
(4m long x 2m deep x 40cm high)  
Lining with black ballet floor

## Stage 6x3m

On request  
(6m long x 3m deep x 40cm high)  
Lining with black ballet floor

## Stage 8x3m

On request  
(8m long x 3m deep x 40cm high)  
Lining with black ballet floor

## Stage ...x...m

On request

We advice the height of the **stage to be 40cm** for the purpose of a good videoprojection.

# OTHER SPECIFICATIONS



## **Sizes 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**

Loading and unloading is only permitted 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**

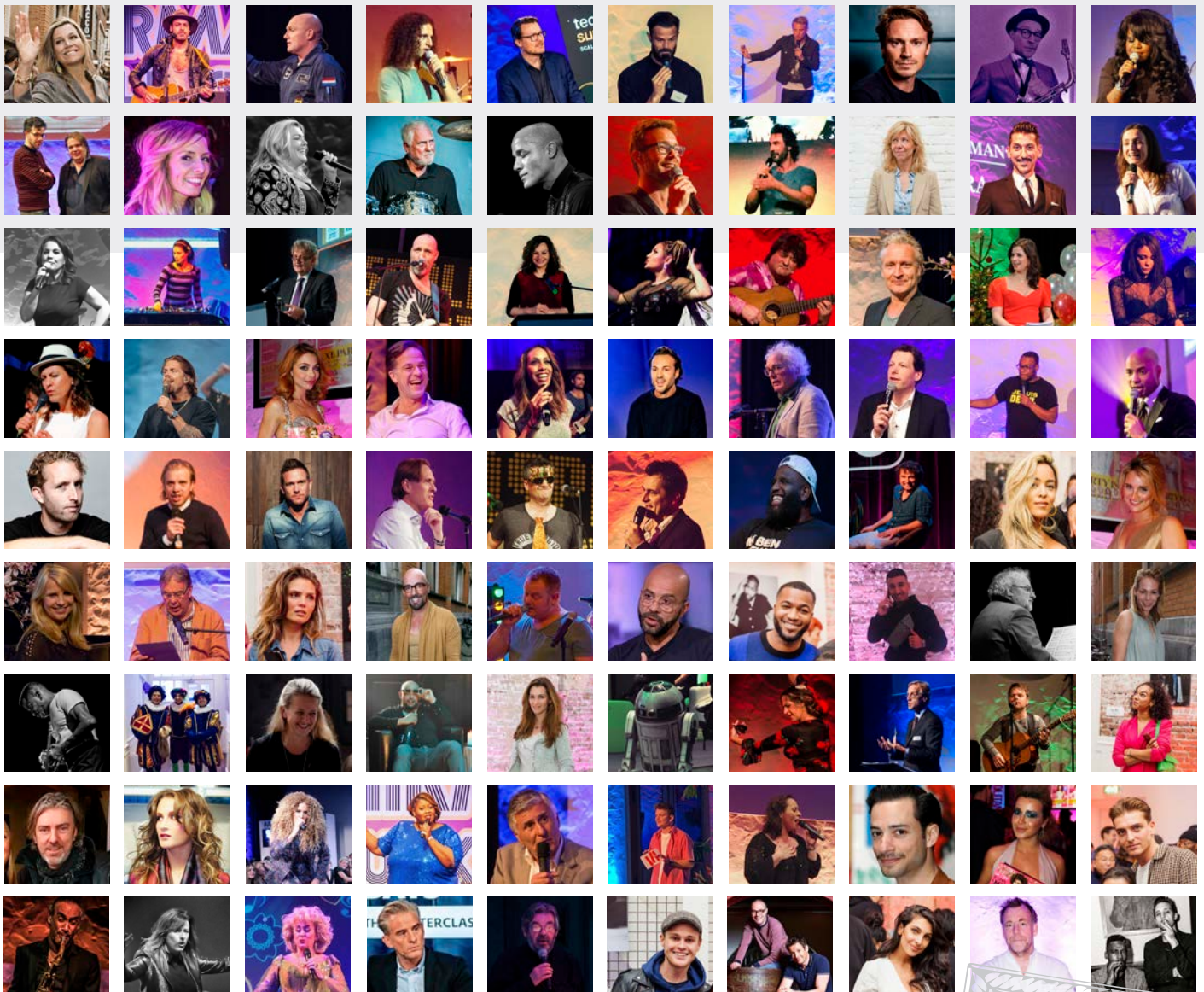
Use of confetti, pyrotechnique and unflammable decorations. Streamers are permitted when discussed with TOBACCO Theater.

## **Damage or loss**

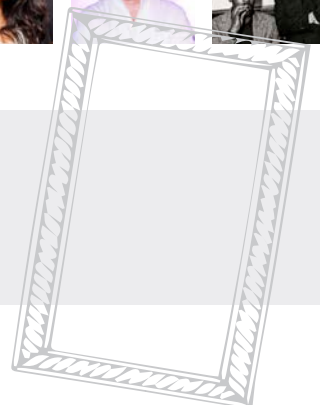
Damage or loss is the responsibility of the client at all times. TOBACCO Theater will hire a professional party to repair any damages and will charge the full amount to the client. This includes the art within TOBACCO Theater. When moving the art additional expenses might be charged.



# OUR FRIENDS WALL OF FAME



Our entire Wall of Fame can be admired in the hallway leading to the dressing rooms, in our story 'Friends' on instagram: [www.instagram.com/tobaccotheater](https://www.instagram.com/tobaccotheater) and on our website: [www.tobacco.nl](http://www.tobacco.nl)





# TECHNICAL PACKAGES



Details, Details, Details.

The Bank's secret

## **Standard light and sound** €995,00

Sound with 2x handheld microphone  
Light (total set-up)  
Stage 4m x 2m on 40cm

## **Standard video** €375,00

Projector 11.500 ansilumen  
Screen 16:9 resolution 6m wide  
Apple Macbook  
Presentation switch

## **Standard DJ set** €325,00

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

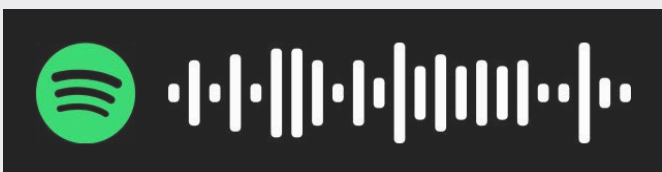
## **Technical staff**

Allround technian €45,00 per hour  
(minimum six hours, maximum 10 hours)

Sound technician €500,00 per day  
(maximum 10 hours)

Lightoperator €500,00 per day  
(maximum 10 hours)

*The above mentioned prices are including the costs  
for transportation and parking*



Tobacco spots

Our TOBACCO spots playlist with beautiful music.  
Open spotify - Click twice on search - Click on the camera - Make a photo of this code - Listen to our playlist full of wonderful music!

# ADDITIONAL POSIBILITIES

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## Sound extra

Wireless microphone handheld  
€80,00 each

Wireless microphone headset  
€95,00 each

Monitor (per 2 incl. amplifier)  
€175,00

Catchbox including microphone  
(*additional interaction audience*)  
€175,00

Extra Pioneer CDJ2000NXS  
€175,00 per piece

Additional sound  
On request

## Light extra

Chandelier Medium  
(105cm wide x 90cm high)  
€275,00 per piece

Chandelier Large  
(125cm wide x 145cm high)  
€375,00 per piece

Additional light  
on request

## Video extra

Projections on side-walls per  
beamer  
€95,00

Cheatscreen on stage  
€105,00

Livestream  
On request

## Stage extra

6m x 3m on 40cm in black  
€175,00

8m x 3m on 40cm in black  
€250,00

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Prices mentioned above are excluding VAT, but **include the costs for labour and transport**. Besides the standard possibilities, we are able to provide you with a lot more in regards to AV. We work closely with our suppliers hence making it possible to provide you with all different kinds of technical equipment. **Therefore, are you looking for a specific item, please do not hesitate to ask.**



# SPECIFICATIONS THE STUDIO



Ellen Davidzon - "Johan Cruijff"  
Te bewonderen in De Studio

*"One person puts music on, the other dances along"*

- Johan Cruijff.





# SOUND

---

Besides the details mentioned above, we are able to provide you with **a lot more in regards to the technique**. Therefore, are you looking for a specific item, **please do not hesitate to ask**.

## Mixer

1x Dateq Crew 7 channel mixer  
(19 inch rack on the wall)

## Speakers

6x JBL Control 25  
1x JBL SB-2 Sub

## Amplifier

1x Crown XLS2000

## Microphone

1x AKG WMS wireless handheld

# LIGHT

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## Walls

18x CLS pixelbar tri-colore integrated in plinth along the walls

## Operations

1x Showtex Easy16 DMX  
(19 inch rack on the wall)  
*Dimming on request*

# VIDEO

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## Projector

1x Panasonic VZ570EJ LCD projector 4800 ansi-lumen

## Screen

no screen, direct projection on white wall  
(maximum width 3,8m, 16:9 resolution).  
Possible on request

## Operations

On request  
Standard possibilities to connect a laptop via  
VGA or HDMI next to the screen projection



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

*tobacje*

**SUBSCRIBE TO OUR NEWSLETTER!**



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