We add flavour to your event.

Showcase

famous flavours

Welcome @ famous flavours

Famous flavours creates, with a network of event locations and leading chefs, creative customization to exceed the demands and wishes of our clients. Our aim is to unburden and amaze all guests. In our eyes, only the very best is good enough. We want to excite and inspire all senses with the finest flavors, at exceptional locations.

With our executive chef Jasper Gronert, our kitchen team prepares and creates unique dishes that fit seamlessly with the concept or theme of the event.
Everything at famous flavours is about taste. Great taste comes from using pure ingredients and traditional products, but also with respect for the environment and nature. That's why we always choose local and seasonal products.

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Bitvavo

Bitvavo wanted to host a walking dinner for its employees in a Cirque de Soleil theme. We were eager to give our creativity free rein and translated the theme into the entire concept. When you think of Cirque de Soleil, you think of striking, dramatic blends of circus arts and street entertainment, eye-catching costumes and lighting, and circus music.

For the entertainment, we chose to use the popcorn ladies and candy girls who were dressed up in a colourful outfit. Even our waitresses wore eye-catching hats while they carried delicious treats with them, such as mini cotton candy.

Nothing was too crazy for Bitvavo. Candy girls stole the show and paraded with popcorn, drinks and cotton candy all afternoon. We've pulled out all the stops to create the magical and mysterious atmosphere of Cirque de Soleil to give the guests an unforgettable experience.

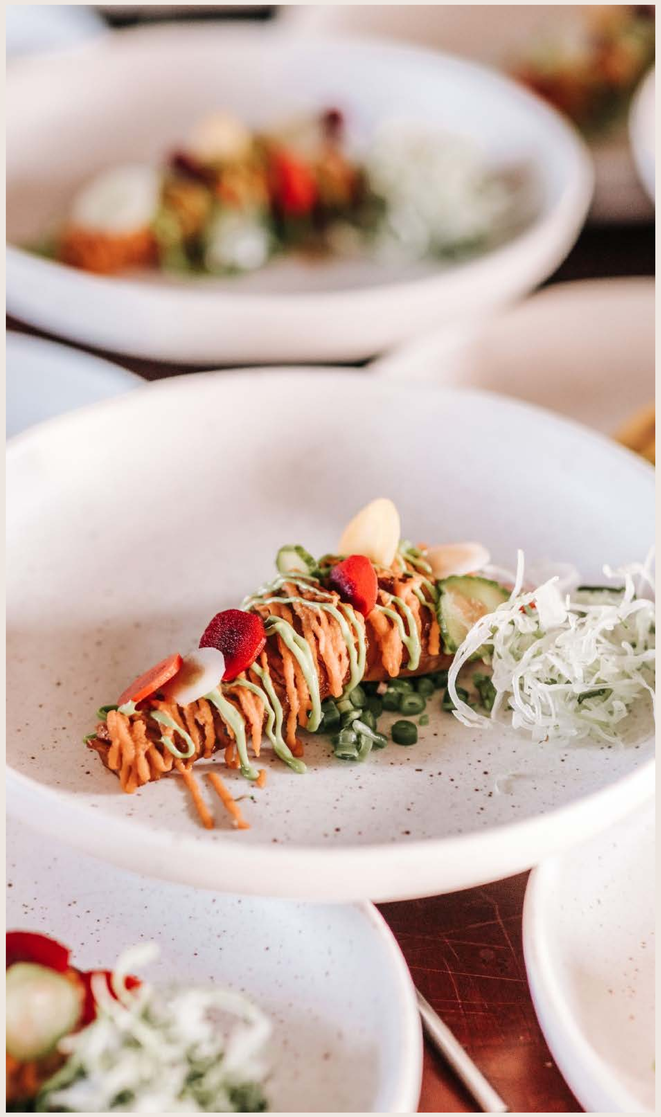
Impression

Garden wedding

This garden wedding had a personal and intimate atmosphere, in which we reflected the specific wishes of the bride and groom in every aspect. Their love story was shown in the decoration of the table, the handwritten name cards and the favorite dishes of the bride and groom.

During this wedding, the 80 guests were seated in a special set up decorated tent in the garden of the family home. Surrounded by flowers, tall trees and the lush garden, an intimate and magical setting was created. The guests were served a nice 3-course dinner, with three luxury canapees before and three during dinner. Think of a brioche with truffle and veal tartare, lobster with tandoori and apple and bapao with pork belly and kaffir lime.

Impression



Harper's Bazaar

At the Posthoornkerk in Amsterdam, the Woman of the Year event was organized together with Harper's Bazaar. A gathering of 150 driven women provided a modern-day of inspiration.

STARTER
Mille feuille of beetroot | tartare of beetroot | ice pearls of yuzu | vinaigrette rose and hibiscus

MAIN COURSE
Ravioli of celeriac | lovage | bulgur | girolles | cloud of curry

DESSERT
Nashi pear | cocoa | star anise panna cotta | coconut sorbet

Impression

Rond de tafel

In cooperation with Les Patron Cuisiniers, a culinary society to which 23 star chefs belong, we creatively took advantage of COVID-19 conditions. This created the largest one-and-a-half-meter restaurant in the Westergasfabriek. Led by several Michelin-star chefs, guests enjoyed culinary dishes at the highest level combined with world-class wines.

9 weeks

13,000 guests

65,000 dishes

8 Michelin stars
*Soenil Bahadoer ***
*Erik van Loo ***
*Wilco Berends **
*Egon van Hoof **
*Richard van Oostenbrugge ***

Impression

Bacardi

Bacardi requested an intimate dinner for the 50 most important influencers of the Benelux to introduce their new Bacardi vintages. In the Spiegelatelier in Amsterdam we served a custom-made five course dinner complementing different Bacardi cocktails.

MENU

Ceviche | salmon | corn | mango | avocado | kaffir lime

Arroz de Marisco | scallop | salsa verde | mousseline I sauce with Bacardi Ocho

"Jerk Chicken 2021" | spring onion | madame Jeanette | Pom | ginger puree | pak choi | gravy with Jamaican pepper and Bacardi Diez

"Pina Colada Famous Style"
Coconut flan in Bacardi logo | pineapple |
crumble | coconut ice | passion fruit

Impression

Wajer Yachts

Is it also possible for famous flavours to provide the culinary interpretation in sunny Saint Tropez? Of course! We were happy to work on and event there in 2019, 2021 and 2023.

The most important customers of Wajer Yachts were invited to the Wajer Owners Day in the south of France. After the unveiling of the new Wajer and an afternoon of water fun, we welcomed the guests with a good glass of rosé and various culinary bites.

Impression

Moco museum

In Moco we wear pink! At least, during the opening of the exhibition "Reflecting Forward". Famous flavours was asked to provide the 70 guests with canapés and drinks. This was a fun and creative challenge for our Executive Chef.

In the Moco Museum, Studio Irma uses this exhibition to portray the endless, possible connections that are waiting to be made. We go along with this vision of the future with our own culinary art pieces!

For example, our savory lollipops that we presented to the guests on LED lit crushed ice.

Impression

Van Mossel

Van Mossel, a family business active in the world of mobility, celebrated its 75th anniversary with all 760 guests at their new head office in Waalwijk. Famous flavours had the assignment to provide a beautiful 4-course dinner. We were responsible for the reception, appetizers, dinner and the matching wines.

Together with Soenil Bahadoer we were asked to prepare a 4-course dinner. The day started with a tour in the new headquarters. After the tour, they guests arrived in the pavilion for a great dinner, where they were serenaded by Jan Smit, Diggy Dex, Waylon and many others. "It was a night I will never forget," said the guests.

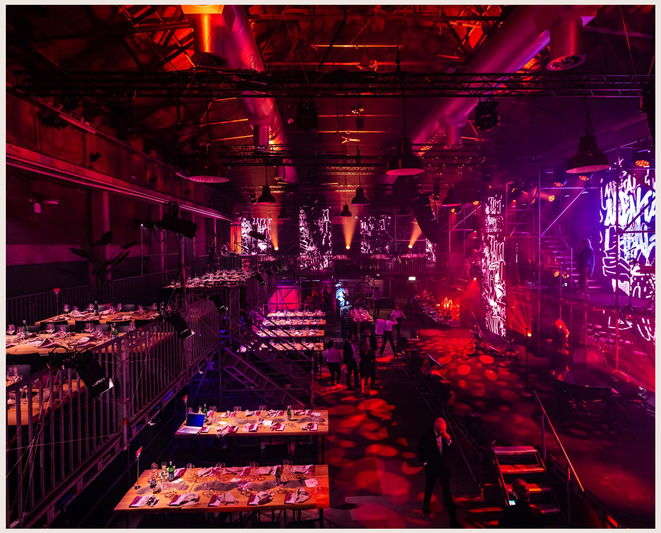
Impression

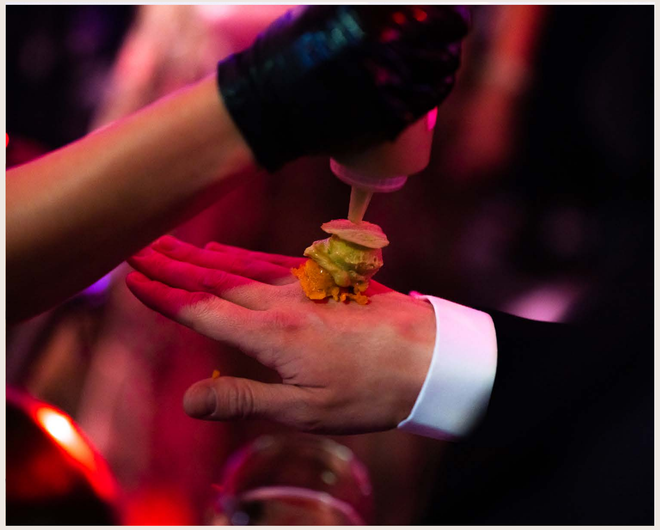
EmmaNext.gala

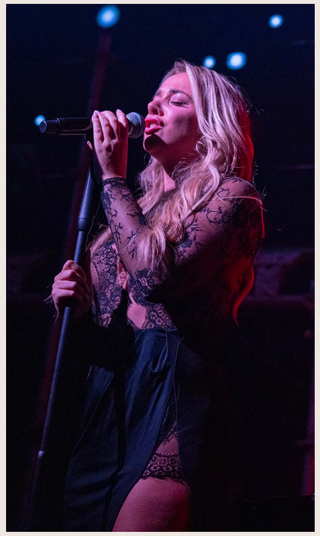
This year we once again had the honour of organising the EmmaNext.gala, and of course we wanted to exceed expectations! The gala was all about mental health among children and young people. For this reason, we have integrated the keywords 'pure' and 'raw' into the concept of the food. At the Transformatorhuis in Amsterdam we provided a beautiful dinner for around 300 guests. Our chef has created a menu in which the pure ingredients have been transformed into striking plant-based dishes. The table was transformed into a work of art made of raw serving materials and pure ingredients.

As icing on the cake, the Emma Children's Hospital raised no less than 1 million euro on this evening. An unforgettable evening with an even better contribution to an important charity.

Impression







Meijers

For Meijers we had the honor of preparing the culinary celebration of their 50th anniversary. Our Executive Chef, Jasper Gronert, and his team provided a suitable interpretation of the gold theme. This time the location was the Hallen Studio's in Amsterdam, where all 330 guests could be seated in a dinner setup.

The menu consisted of a sea bream tartare, slow-cooked veal and a "Banana Royale" with a golden touch! The appetizers were served on large plateaus, where all guests could easily grab the appetizer of their choice. And of course the gold theme includes a cocktail wall! Here guests could ring the golden bell and order a delicious cocktail, in addition to the wines served by the staff throughout the evening.

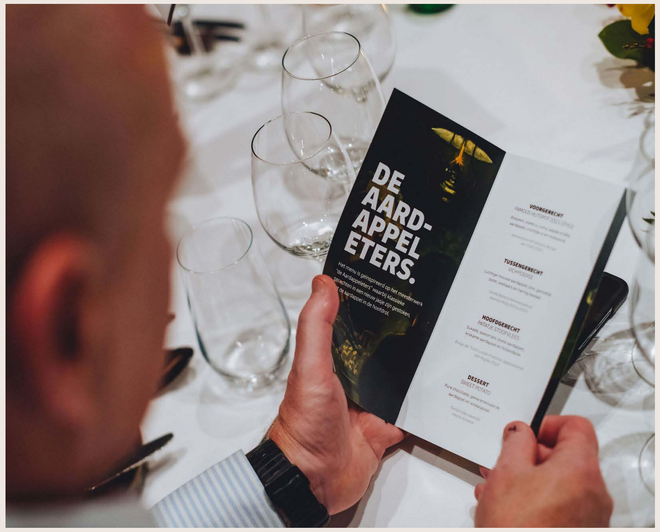
Impression

DHL

The Van Gogh Museum is a special partner of famous flavours. The inspiring environment with international allure is often the stage for great events. Previously, the reception hall was an impractical space in the architectural ensemble of the museum. Thanks to a new structured design, the space now has a fully-fledged destination where guests can get to know Vincent van Gogh and his working method.

The sponsors who made the redesign possible wanted to celebrate the realization in a special way. For DHL, one of the main sponsors, we provided a culinary 4-course dinner entirely in the style of Vincent van Gogh. Among other things, the artworks "De Aardappeleters" and "Zonnebloemen" were highlighted in the menu.

Impression



famous flavours

Down to the smallest detail.

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