

Eat2Gather

koken | proeven | vergaderen



BANQUETING FOLDER

High-end & High-level location

Fun fact: Do you know how long Eat2Gather exists?

Eat2Gather was founded early 2007 by Karien Olthof. She grew up in an entrepreneurial family and after graduating from the Hotel Management School Maastricht, with a specialisation in new business creation, she had various jobs in tourism, advertising and PR & marketing. Karien has combined her passion for food and hospitality with her organizational talent in this culinary organization office.

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Welcome

Eat2Gather is the culinary organization agency on taste, which has been connecting people through culinary activities for more than 15 years. We organize corporate events, team building, culinary workshops, tastings and walks throughout the Netherlands.

Since 2023, *Eat2Gather* also has its own location, uniquely located on the top floor of our monumental canal houses in the center of Amsterdam.

Our location, with a magnificent view over Amsterdam, has a cooking studio, a presentation room and board & tasting rooms at a great height. For all your meetings, gatherings and culinary workshops or tastings. May we welcome you soon?

With tasteful greetings, Karien Olthof, owner of *Eat2Gather*





Cooking studio

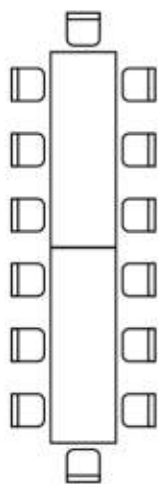
Our cooking studio is located on the 4th floor of our building on the Egelantiersgracht. The space is equipped with modern appliances and has atmospheric wooden tables and comfortable chairs. The bar also offers a spectacular view over the canals. The building has an elevator and the studio has two separate toilets. The cooking studio is multifunctional and is used, among other things, for cooking workshops and private dinners. However, much more is possible, such as giving presentations, organizing a PR event or attending a champagne tasting or cocktail workshop.

Set-ups

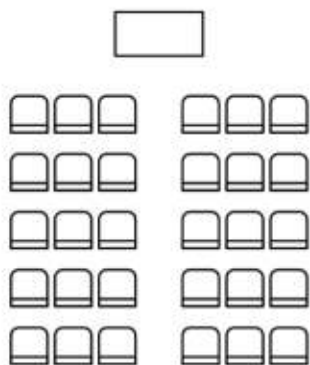
cooking	30 persons
standing tables	60 persons
sit-down	40 persons
presentation	40 persons

Set-ups

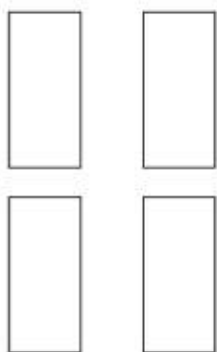
The cooking studio can be organized in different set-ups, with our own furniture. If you have other wishes, the necessary furniture can be rented.



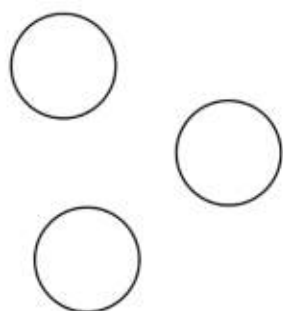
sit-down



presentation



cooking



standing tables



Presentation room Prins IV

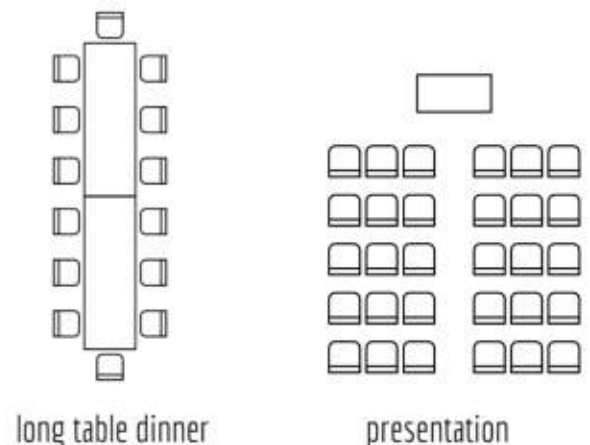
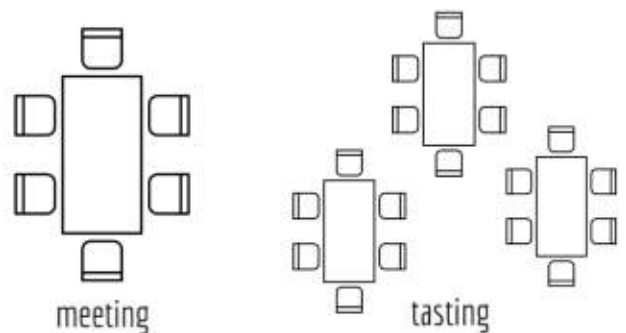
Prins IV is a special space located on the fourth floor on the Prinsengracht and offers a spectacular view over the canals of Amsterdam. The high ceiling, the beam construction and the décor gives the space a "speak-easy-bar meets orient express" atmosphere. The presence of a beamer and large screen makes the room very suitable for presentations or product launches, training courses or to play a movie. The space is also ideal for an attractive reception with a cocktail bar during an event or a nice place to retreat for a day for a board meeting. The chesterfield chairs, the bar globe, mood lighting behind the beams and the historical decorations ensure that this is a "hidden gem" in the city.

Set-ups

standing tables	50 persons
tasting	30 persons
meeting	25 persons
presentation	40 persons



Set-ups





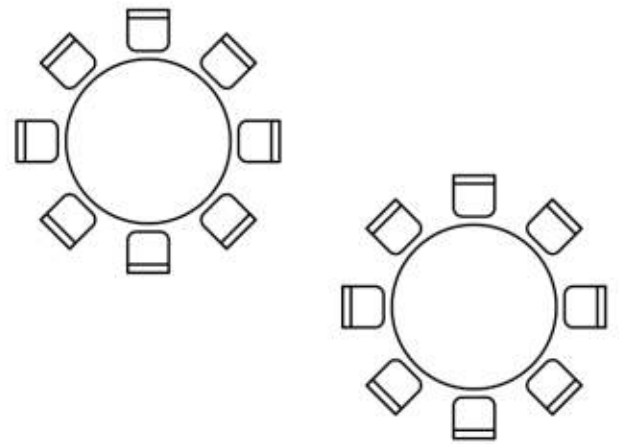
Fun fact: How did the Prinsengracht get its name?

On the initiative of mayor Frans Hendricksz, three canals were built in the 17th century: the Herengracht, the Keizersgracht and the Prinsengracht. These were named after the 'lord rulers of the city of Amsterdam', the Holy Roman Emperor Maximilian I and the Prince of Orange. From our Prins IV room you have a beautiful view over the center of Amsterdam, the Westertoren (Church), Paleis op de Dam (Royal Palace on Dam Square) and the Prinsengracht. When will you come by to admire this view?

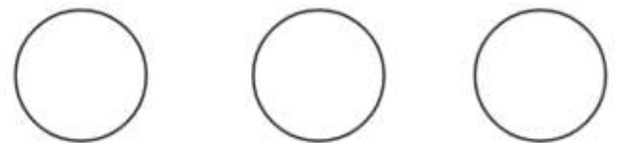


Set-ups

We can organize the Board and Tasting rooms for you in different set-ups. We have our own furniture. If you would like a different atmosphere, furniture can also be rented by us.



sit-down



informal reception



Board and Tasting rooms Olijf & Citroen

Located on the third floor of our building at the Prinsengracht (canal) side, you find our two Board and Tasting Rooms: Olijf & Citroen (Olive & Lemon). Both rooms are tastfully furnished for meetings with a large round table and comfortable chairs. Citroen also has a kitchenette with a fridge, sink and dishwasher; ideal for tastings. This floor has a separate toilet and beautiful steel sliding doors. Therefore, you can also use the boardrooms on this floor as a reception area with standing tables, break-out rooms or for private dining on Michelin star level.

Set-ups	Olijf	Citroen
sit-down	11 persons	11 persons
standing tables	15 persons	15 persons
presentation equipment	whiteboard	whiteboard and tv
kitchenette	no	yes



Fun fact: Where does the cocktail come from?

Drinking a delicious cocktail or a cocktail shaking workshop is always a festive occasion moment. The glasses are beautifully decorated with fruit, an umbrella or a sugar rim. But where does the cocktail actually come from? During Prohibition in USA, alcohol was very scarce and the small amounts of alcohol were diluted with fruit juice. As a result, the composite drinks became very popular and all kinds of alcoholic and non-alcoholic drinks were mixed.



Food & Beverages

Meet	coffee tea water home made delicacy fruit
Drink	beer soft drink wine bits & bites
Lunch	sandwiches juices salads quiche soup
Dinner	Italian Asian Tapas Mezzes French Michelin star level

Culinary customization

Do you have a wish, such as fresh ginger and mint tea, oat milk, friandises, macarons, champagne or appetizers? Or do you want to expand your event with your own barista, your own cocktail bar, a personal Michelin star chef or do you have another culinary wish? Please let us know, we love to deliver culinary customization.



PRINSEN-
GRACHT

CENTRUM

CUNTERS en MEUSER

108

Fun fact: How old is the property of our location?

The building on the Egelantiersgracht has perhaps one of the most famous facades of the Jordaan district. The national monument, built in the period 1916-1917, has the characteristic Amsterdam School architectural style and a rich history. Many handymen in Amsterdam come to the Gunters & Meuser store on the groundfloor to buy hinges and locks, tools and building hardware. The connecting building on the Prinsengracht is older and dates from 1881. Although the cooking studio and meeting rooms have been given a fresh and modern atmosphere, the authenticity of the building has been perfectly preserved.

The history of the property



1826 - 1874

With a handcart through the Jordaan

A bricklayer during the day, through the city with a box of shoemaker's tools in the evening.

Founder J.P. Gunters, with his handcart, sold the goods in this way.



1875 - 1917

Growth and prosperity

Amsterdam is developing at a rapid pace and Gunters & Meuser had the monumental building built on the Egelantiersgracht.



1918 - 1945

Challenging years

Around its 100th anniversary, the company managed to get through times of disappointing figures and also get through the war relatively unscathed.



1945 - 2001

Moving with the times

A new partner is found in André Olthof who introduces various developments that bring both the store and the hardware industry forward.



2002 - 2023

The building today

After almost 200 years, the hardware store is still situated on the bottom floor of our building. Above that you will find the gastronomic center of Eat2Gather with a cooking studio, two meeting & tasting rooms and a presentation room.

Culinary experiences

Team building before or after your meeting



Walks



Tastings



Workshops



Privat dinners



Team building



Cooking workshops

Eat2Gather

Culinary experiences

Eat2Gather organizes events for small and large groups, mainly for the business market. If you are looking for a team building activity with a culinary touch, a cooking workshop with colleagues or just have something to celebrate, Eat2Gather is the right place. All the Eat2Gather activities have to do with gastronomy, pure products and culinary, but above all special experiences. Our approach is professional, personal and original. We like to think along with you, so if your wishes do not quite match the various experiences we offer, we are happy to provide a tailor-made workshop, event or tasting.

An example of your event



Reception with coffee and tea



Presentation



Everybody on board



A toast with drinks & fingerfood



Cooking workshop

14:30 p.m.



Meeting & food experience

"As an agency close to Rotterdam, we took the plunge and went to Amsterdam for a great meeting & food experience on the canals at Eat2Gather. Under the guidance of a hostess and a chef, we cooked with our team and dined together... Buro ZP and Eat2Gather, was a good combination.."

Serge - Buro ZP

15:00 p.m.



16:55 p.m.



Eat2Gather brings people together through culinary activities. Cooking and tasting together is not only fun, but also the best way to bond people. That is why we organize, among other things, team building days, corporate events, culinary walks and workshops in which food plays an important role.

17:00 p.m.



Check out www.eat2gather.nl for even more culinary experiences and to request a tailor-made quote for your event.

18:00 p.m.



Eat2Gather
culinair organisatiebureau

Eat2Gather is a culinary organizational office with a permanent location in Amsterdam. From 2007, we bring people together through culinary activities. We organize corporate events, team building, culinary workshops, tastings and walks throughout the Netherlands.



Eat2Gather
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