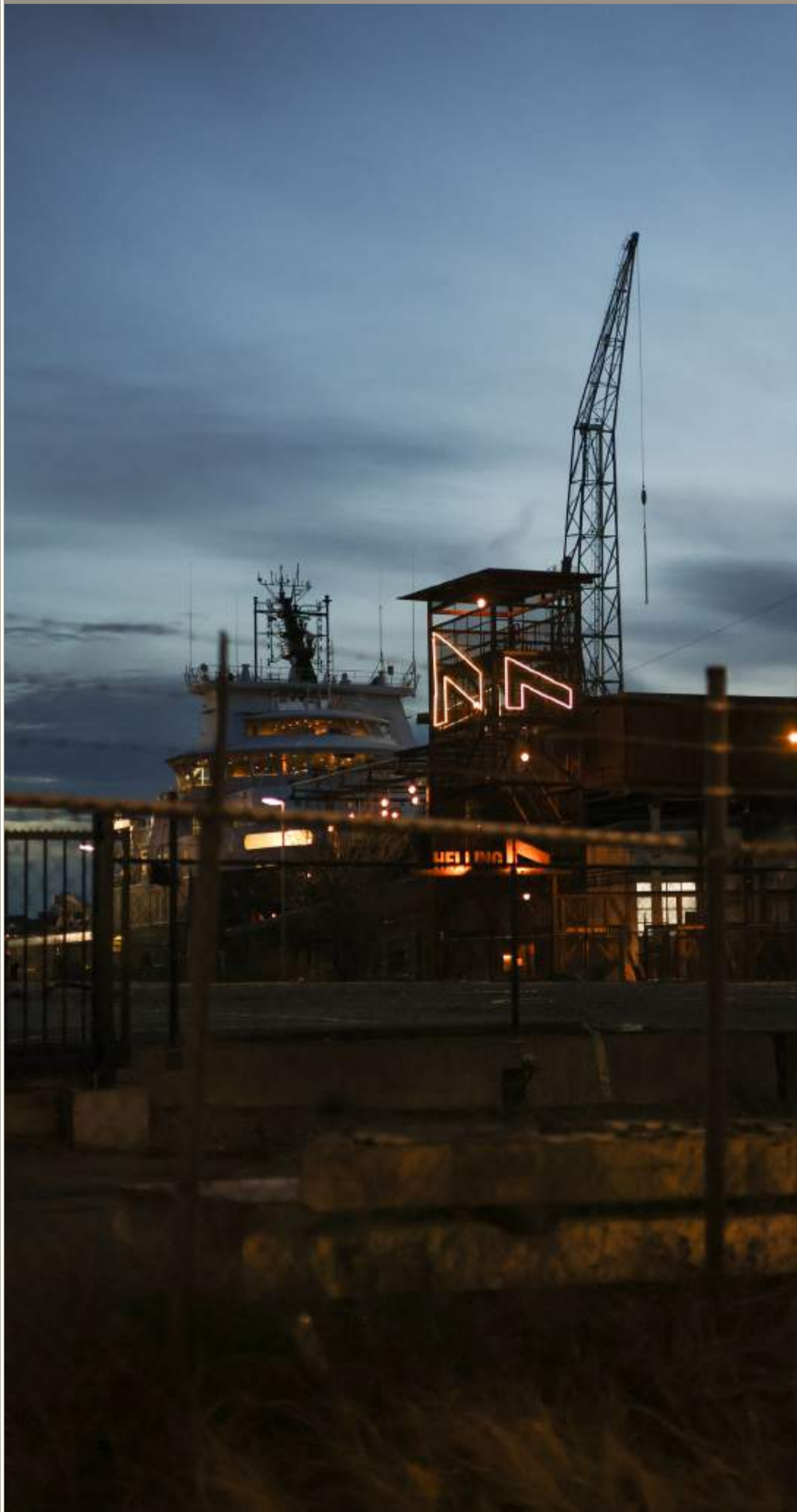


YOUR  
EVENT  
AT HELLING7

WWW.HELLING7.NL

HELLING  
7



# HELLING7

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On the corner of Damen Shiprepair, on the old NDSM site, amidst steel, cranes, and ships, next to Amsterdam Marina, opposite the Kraanspoor, by the IJ, on the Werf, next to the Melissapier... yes, right there, we have built a restaurant with a delightful large terrace on an old ship slipway, offering a view of the entire city.



# HELLING7- THE RESTAURANT

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At Helling 7, we work intuitively with fire and ingredients. In and around our open kitchen, we take people on a journey of how beautiful and simple cooking over real fire can be. Chef Carl Gast is fascinated by fire, and his dedication and creative approach ensure that dining at Helling 7 is unlike anywhere else in the city. The transformative power of grilling high-quality ingredients over a wood fire results in extraordinary dishes.

# HELLING7 TERRACE

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"Guests at Helling 7 in North have front-row seats to the city's last active shipyard. From the terrace, they can witness the sparks flying at Damen Shiprepair." Parool – 2023. With our spacious terrace that can be fully covered, we can accommodate approximately 250 people for a drinks reception, BBQ, or walking dinner.





# LAGERWAL

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Lagerwal originated from a passion for conviviality. And we mean that. For us, it means that we enjoy bringing people together with events, delightful drinks, and easy-going food. In the summer of 2023, we opened our doors in Amsterdam North, at an amazing location where you have a view of the boats.

In collaboration with local artists, our location was designed. A sunny terrace with lots of greenery, cool wall art, and bistro tables. And an indoor area where the parties can continue well into the night.

# LAGERWAL TERRACE

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A large terrace with all amenities. The restaurant is always rented including the event space. Space for dinners, drinks and parties. Our terrace is a little paradise with cozy and snug corners. Take a seat at one of the picnic tables on our premises and enjoy a beer with friends. Or step into one of the containers and, sitting at a bistro table, savor the view of the boats. We have recently covered a large part of the terrace, so it's never a problem when bad weather approaches



# DRINKS & BITES

## PACKAGE 1.

€17.50 PP  
MIXED SNACKS

- Bitterballen
- Gamba roja
- Kimchi croquette (vegg)
- Yakitori (chicken)
- Cauliflower Mushroom

## PACKAGE 2

€28.00 PP  
MIXED SNACKS

- Oysters
- Blini, fishroe, crème fraîche
- Charcuterie
- Gamba roja
- Fried shiso

## SNACK

### LATE NIGHT SNACK

Fries Rendang (Veggie option available) +€7.50

# SEATED DINNER

We can cater for up to 130 people with a seated dinner, which includes a shared three-course meal.

## SHARED DINING MENU:

€59.95 P.P

### STARTERS

- Salmon, kimchi, raddish, nori
- Steak tartare, savoy, egg, red onion
- Jeruzalem artichoke, nashi pear, freekeh, walnut

### MAINS

- Seabass, buerre blanc, lemon
- Cote du boeuf, chipotle, bone marrow
- Cauliflower, white beans, buerre noisette

#### SIDES

- Fries - chipotle mayonaise
- Kale, Brussels sprouts, red pepper

### DESSERT

- Dessert du chef



# SEATED DINNER

SIT DOWN CHEFS - UP TO 75 PERSONS

€49.95 P.P

## 1ST COURSE

1st Course

- Steak tartare, savoy cabbage, egg, red onion

Or

- Jerusalem artichoke, nashi pear, freekeh, walnut

## 2ND COURSE

2nd Course

- Ribeye, parsnip, chicory, plum

Or

- Kohlrabi, pumpkin, lentils

## 3RD COURSE

3rd Course

- Dessert du chef

Optional additional course + €10:

- Langoustine, bisque, black garlic, lime
- or
- Cauliflower, white beans, beurre noisette (Vegetarian)

# WALKING DINNER

Our Chef Carl Gast has designed a menu based on taste and season, prepared on an open fire.

It's a dinner without fixed seating, filled with small culinary dishes per person. Below is an example of a composed walking dinner menu. Dishes may vary depending on the season and availability of ingredients. Of course, we take into account any allergies and dietary preferences indicated in advance.

## WALKING DINNER MENU

4 courses €57.50

5 courses €65.00

- Salmon, kimchi, radish, nori
- Steak tartare, savoy cabbage, egg, red onion
- Scallop, Jerusalem artichoke, soy \*
- Short rib, baby potatoes, seasonal vegetables
- Chef's dessert

## VEGETARIAN OPTIONS

4 courses €57.50

5 courses €65.00

- Jerusalem artichoke, nashi pear, ginger, freekeh
- Cauliflower, white beans, vadouvan
- Salsify, pumpkin, kohlrabi \*
- Fregola, Brussels sprouts, chipotle"
- Chef's dessert

# BBQ BUFFET

Since Helling 7 already does everything on an open fire, a BBQ fits perfectly with our concept. Our chefs will be grilling live for an extra spectacular dinner, while everyone enjoys the beautiful view.

## MENU 1

€35.00 P.P

- Beef Tri-Tip, 150g
- Spare Ribs 150g
- Chicken Thigh Skewer 2x
- Prawn Skewer 2x
- Merguez Sausage

### Sides:

- Baguette with Herb Butter
- Coleslaw
- Baked Sweet Potato, Creme Fraiche, Spring Onion
- Corn Cob
- Watermelon Feta Salad
- Green Salad
- Optional: Dessert (+€5 pp)

## MENU 2

€45.00 P.P

- Flat Iron Steak
- Lamb Chop
- Black Angus Skewer
- Beef Tri-Tip
- Yakitori

### Sides:

- Baguette with Herb Butter
- Corn Cob
- Baked Sweet Potato
- Coleslaw
- Watermelon Feta Salad
- Green Salad
- Optional: Dessert (+€5 pp)

## VEGGIE MENU

€35.00 P.P

- Flat Iron Steak
- Lamb Chop
- Black Angus Skewer
- Beef Tri-Tip
- Yakitori

### Sides:

- Baguette with Herb Butter
- Corn Cob
- Baked Sweet Potato
- Green Salad
- Optional: Dessert (+€5 pp)
- Watermelon Feta Salad
- Green Salad
- Optional: Dessert (+€5 pp)

# DRINK PACKAGES

Buy out the bar and know your financial commitment in advance. If you want to have control over your budget, choose to buy out the bar. These packages must be booked for a minimum of 4 hours.

Drink packages:

## BRONZE

€12.00  
P.P.PER HOUR

- Coffee & Tea
- Soft Drinks
- House Wines
- Heineken / Heineken 0.0

## SILVER

€15.00  
PP PER HOUR

- Coffee & Tea
- Soft Drinks
- House Wines
- Cava
- Heineken / Heineken 0.0
- Special Beers

## GOLD

€17.50  
PP PER HOUR

- Coffee & Tea
- Soft Drinks
- House Wines
- Cava
- Heineken / Heineken 0.0
- Special Beers
- Local and International spirits

## PLATINUM

€30.00  
PP PER HOUR

- Coffee & Tea
- Soft Drinks
- House Wines
- Champagne
- Heineken / Heineken 0.0
- Special Beers
- Local and International spirits
- Premium Spirits
- Cocktails

# ADDITIONAL OPTIONS

- Light and Sound from €250

In our restaurant, we have a professional sound system installed, and our 1-meter diameter disco ball is beautifully illuminated.

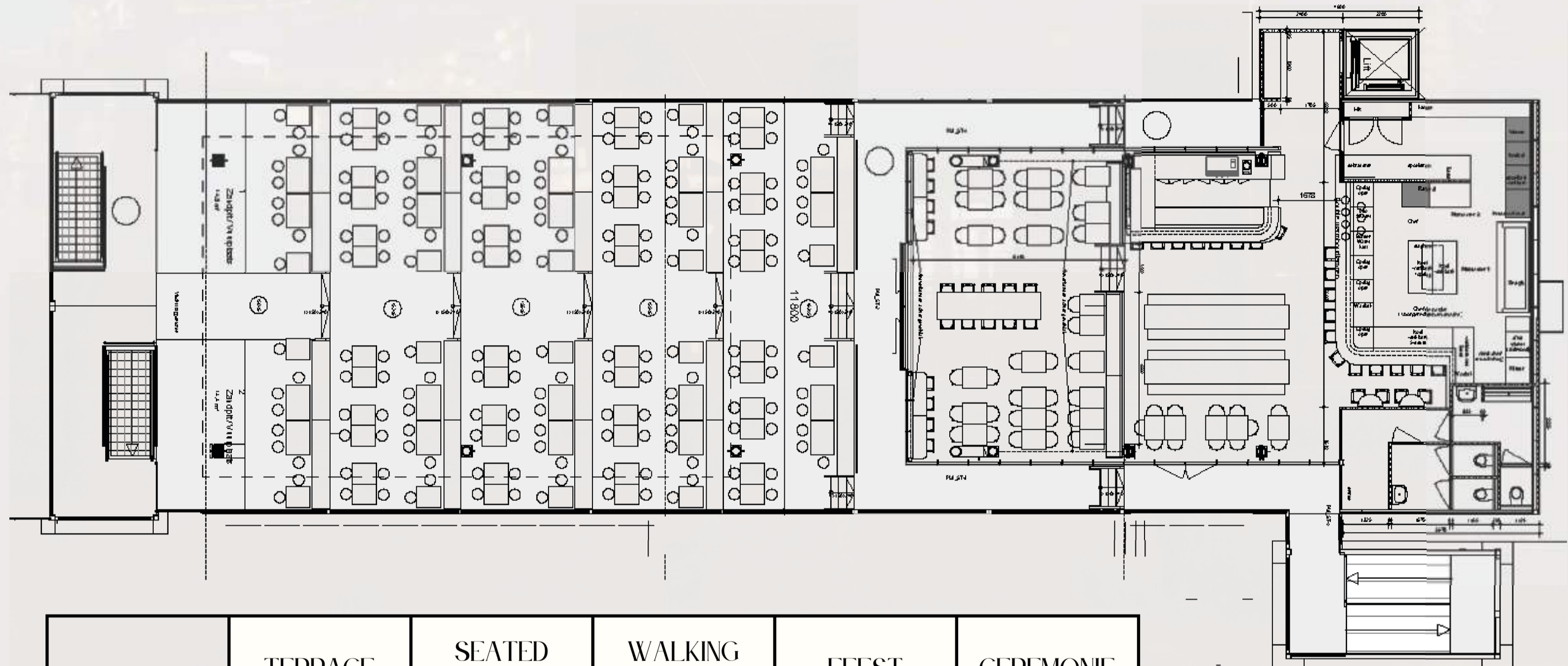
- Microphones (2x wireless) €140
- DJ set: €250
- Professional Dj set from Pioneer
- DJ all-round from €450

We can arrange a DJ for your event, playing music from the 80s to the present, from background tunes to creating a real party atmosphere. Anything is possible.

- Saxophonist on request, from €450
- Projector including screen €250
- Photobooth from €450
- Photographer from €450
- Balloons (On request)
- Patio Heaters €80 each
- Fire Pit: €50 per pit
- Security/Host (Depending on the request, mandatory) €50 per hour
- Sound/Light Technician (Depending on the request, mandatory) €45 per hour



# FLOOR PLAN HELLING7



	TERRACE	SEATED DINNER	WALKING DINNER	FEEST	CEREMONIE
HELLING7	YES	130	200	200	YES
LAGERWAL	YES	75	175	250	YES