

SHARE MOMENTS AT CAPITAL KITCHEN

at capital kitchen, we know that good food and great company go together like fries (or should we say patat?) and mayo. whether you're planning an intimate dinner or a get-together that's a little more lively, we've got the perfect spot to spoil your group.

and let's be honest - no meal is truly unforgettable without great food. together with our chef dave wijnschenk and his kitchen team, we create dishes that surprise, flavours that stick with you, and an experience your guests won't forget.

explore our group options and let's create something unforgettable together.

info@capitalkitchen.amsterdam
[+31 20 247 7040](tel:+31202477040)



PRIVATE DINING

RESERVED FOR: THE PEOPLE YOU ACTUALLY INVITED

Not every gathering belongs in the restaurant. Some deserve a room of their own. From board dinners and client lunches to milestone celebrations, our private dining rooms are designed to bring people together in just the right setting. Needless to say, the room matters almost as much as who's in it.

PRIVATE DINING SPACES

the backbone, up to 20 guests

the skyscape, up to 50 guests





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THE SKYSCAPE | UP TO 50 GUESTS

ideal for: round -table dinners, business gatherings, company dinners, product launches

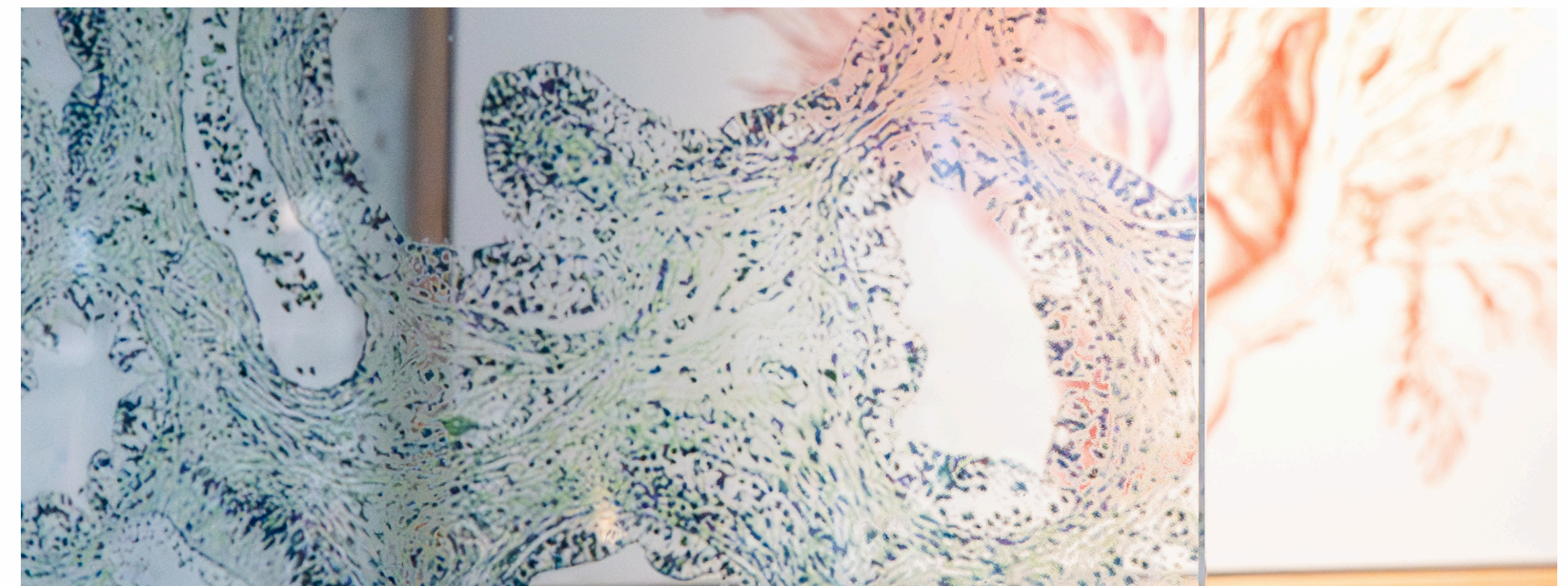
designed by :richard hutten

inspired by: the belief that great ideas begin with your head in the clouds



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THE BACKBONE | UP TO 20 GUESTS

ideal for: intimate, board dinners, client lunches, milestone celebrations
designed by: maarten spruyt
inspired by: the inner human being, inviting you to turn inward,
encouraging introspection and sparking creativity



TERMS AND CONDITIONS

menus and products are based on the season and therefore subject to change, all prices include vat.

CAN'T DECIDE?

would you prefer a different course arrangement than the one suggested? that's absolutely possible!

for each adjusted course, a fixed surcharge of 5 euros per person applies. in addition, certain luxury or seasonal dishes may carry a supplement of 1.50 to 7.50 euros per person due to higher ingredient costs, these supplements are clearly indicated on the menu.

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