

WELCOME

Be welcome in The Lobby Fizeaustraat on every moment of the day. You dive into a warm and stylish interior inspired by the 70's. A vibe which is relaxed and the feeling of being home is created immediately. The hotel and its restaurant is on a calmer side of Amsterdam East. It has private parking and is on walking distance of the Amstel station.

Hotel V Fizeaustraat B.V.
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THE PRIVATE

SPACE

The Private has a lot of daylight and the stylish interior creates a spacious feeling. The Private can be used for many occasions like a meeting and private dining room.

CHARACTERISTICS

Much daylight and a glass wall to deliver access and a view to our restaurant, The Lobby.
Ground floor.

CAPACITY

Space	96 m ²
Boardroom	14 guests
Theater	80
Cabaret	30
Dinner	75
Standing reception	120

PRICES START AT (EXCL. 21% VAT)

Day part 750,-
Complete day and evening 1550,-







THE PALM

SPACE

The Palm is edgy and has a great design. Multiple set ups are possible. From board meetings to big parties. The room is suited for any group size.

CHARACTERISTICS

The space is in the souterrain of the hotel. Not much day light to emphasize its privacy. The Palm has its own bar and includes its own draft system. There are two large lounges to be found here.

CAPACITY

Space	116 m ²
Boardroom	14 guests
Theater	60
Cabaret	25
Dinner	60
Party	120

PRICES START AT (EXCL. 21% VAT)

Day part 700,-

Complete day and evening 1300,-





THE LOBBY FIZEAUSTRAT

The kitchen of Hotel V Fizeaustraat's restaurant; The Lobby is a charming bistronomy.

All dishes are elegant by themselves but not old fashioned. The menu is exclusive, the wine list tremendous but affordable at the same time.

The Lobby Fizeaustraat is for everybody at any moment. It creates accessible events to never forget.



MEETING PACKAGES - PRICES START AT:

PACKAGE A: THE CLASSIC

Per person 22,50

Coffee & Tea (unlimited)*
Water - tap / sparkling
Granola bars

PACKAGE B: SANDWICH LUNCH

Per person 49,50

Coffee & Tea (unlimited)*
Water - tap / sparkling
Granola bars

Sandwich lunch includes:
Sandwiches, salad and soup
Warm snack in the afternoon

*From 16 persons only in buffet set-up

PACKAGE C: CHEF'S MENU

Per person 65,50

Coffee & Tea (unlimited)*
Water - tap / sparkling
Granola bars

2 course lunch menu:
Starter & main course

Dessert + 10,-

À la carte menu up to 10 persons
Set menu from 11 persons

EXTRA'S - ADD THIS TO YOUR PACKAGE

Fried egg	2,50
Croquette	3,75
Smoothie	7,50
Oyster	4,25
Champagne	10,-
Hamburger	+10,- suppl.
Side salad	5,25
Pairing wines starting at	19,50



EVENT MENUS

MENU 1

3-Courses 53,-
Starter-Main-Dessert

4-Courses 64,50
Starter-Entrée-Main-Dessert

Steak tartare – pickled onions –
brioche – piccalili mayonnaise

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BBQ celeriac – 63°C egg yolk
– roasted onion broth – seeds

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Sea bass – broccoli cream –
Zeeland cockles – parmesan
beurre blanc

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Dessert

MENU 2

3-Courses 58,-
Starter-Main-Dessert

4-Courses 69,50
Starter-Entrée-Main-Dessert

Scallop – green gazpacho –
sourdough toast - sour cream –
tarragon

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Short rib 24H – sweet potato –
XO shiitake – black garlic gravy

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Farm fowl – BBQ onion cream -
mini corn – chicken liver cream –
mustard seed gravy

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Dessert

MENU 3 VEGA(N)

3-Courses 48,50
Starter-Main-Dessert

4-Courses 60-
Starter-Entrée-Main-Dessert

Roasted beetroot – butter bean
hummus – orange – red chicory

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BBQ celeriac – 63°C egg yolk –
roasted onion stock – seeds

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Eggplant – XO shiitake – sweet
potato cream – black garlic
vinaigrette

OR

Gnocchi – cale pesto –
mushroom – cèpes beurre blanc

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Dessert

Dessert

Per group to select:

Lemonpie – Italian meringue
– blood orange parfait

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Tartelette – Gianduja
chocolate – hazelnut ice
cream

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Arroz con Dulce – vanilla
rice pudding – almond
– mango

Cheeses from Kef – 3 pcs –
fig compote – bread from
Bakkerij Mama
+8,- suppl.
+18,- extra course

We work with a set menu per group. Please inform us about your menu choice one week prior to the event.
A change of dishes between menus is possible. The highest menu price will be calculated with. We will always take into
account any allergies and dietary requirements. Please communicate these at least one week in advance. Thank you - the Chef.

EVENT APPETIZER MENUS

WALKING DINNER MENU

Head chefs advice:
to pick 5 dishes for a dinner

Savory

Brioche - smoked eel -
miso sour cream 9,-

Albacore tuna crudo -
wasabi mayonnaise - spring onion
- seaweed tempura crisp 12,-

Tartelette - steak tartare -
piccalilly mayonnaise 10,-

Lemon risotto – n’duja -
Dutch shrimp 13,-

Tabouleh - lamb stew - rasin -
pink pepper 15,-

Soba noodle - glazed pork belly -
gyoza - spring onion 15,-

Sweet

Lemon pie - Italian meringue (v) 7,-

Crème brûlée (v) 7,-

WALKING DINNER MENU VEGETARIAN

Head chefs advice:
to pick 5 dishes for a dinner

Savory

Inca tomato- ajo blanco -
pistou - grape 9,-

Roasted beetroot - beetroot
gazpacho - ricotta 9,-

BBQ leek – mustard vinaigrette -
macadamia - barilotto 10,-

Lemon risotto - buratta - pumpkin 11,-

Gnocchi - mushroom -
pecorino cheese 11,-

BBQ celeriac - 63°C egg yolk -
pangrattato - sauce hollandaise 13,-

Sweet

Lemon pie - Italian meringue (v) 7,-

Crème brûlée (v) 7,-

SNACKS

Luxurious Snacks- prices per pcs

- Cone of fries from the 'Frietboutique' 6,-
- Mini burger - cheddar - onion – pickle 11,-
- Steamed bun - glazed porkbelly - spring onion 9,-
- Yakitori chicken - soy sauce - sesame seeds - spring onion 2,50
- Steak tartare on toast 7,50
- Blini salmon 4,-
- Blini vegetarian 4,-

Fried snacks - prices per pcs

- Goat cheese croquette 2,-
- Bitterbal, vegan 2,-
- Bitterbal, meat 2,-
- Crispy chicken 2,-
- Samosa 1,50

Prices per portion

- Mixed nuts (v) 6,50
- Kalamata olives (v) 6,50
- Padrón pepers (v) 8,-
- Fried squid 9,-

MATERIAL & SUPPORT (EXCL. 21% VAT)

RENTAL

The cost of renting extra items will be agreed upon further.

LCD screen 75" inch
Including HDMI connection 75,-

Microphone + stand
Lenco MCW-011BK
with 6.3 mm receiver
(2 pcs available) 12,50

Flipchart incl. writing materials 10,-

FURNITURE

Round tables (external) from
6-12 people 36,-

Rectangular tables included

STAFF

Event manager from 250,-
Depending on size of event

Inhouse stylist from 250,-
Depending on size of event

Additional bar staff from 50,- ph.

Toilet host from 50,- ph.


PARKING

Private parking is available in our indoor parking garage. Here a 'First come first served' policy applies.

Hourly rate 3,50 per hour
first two hours for free

Daily rate 30,-



The page features decorative geometric patterns in the corners, consisting of multiple parallel lines forming V-shapes. The colors used are various shades of brown, tan, and olive green. The background is a solid light beige color.

For more information,
please contact us

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