

A romantic wedding scene set against an industrial backdrop. A bride in a long white gown and a groom in a dark suit stand on a dark pier, looking out at the water. The sun is low on the horizon, casting a warm, golden glow. In the background, a large red ship is docked, featuring several large cranes and a prominent archway structure. The overall mood is serene and unique.

YOUR WEDDING AT HELLING 7

HELLING 7 - TT. MELISSAWEG 57 - 1033 SP AMSTERDAM - 020 218 4556 - WWW.HELLING7.NL



On the old shipyard, surrounded by the steel of ships and cranes, our restaurant reflects the rugged beauty of the harbor. Built with reclaimed materials, each element in the building emphasizes the authentic atmosphere. By the IJ, overlooking the bustling waterway, we prepare dishes over open fire, bringing to life the strength and purity of the surroundings through local ingredients. Where fire, authenticity, and hospitality come together, we create an experience you won't forget.





TABLE OF CONTENTS

1 The restaurant

2 The terrace

3 The basement

4 The garden

5 Floorplan

6 Bites & snacks

7 Seated dinner

8 Ultimate buffet

9 Walking dinner

10 Drink packages

11 Additional options

12 Practical information



THE RESTAURANT



We are happy to brainstorm with you about the possibilities for different setups and furniture. In addition to our standard furniture, it's also possible to discuss and rent various styles of furniture with us. We're also here to assist you with practical matters; we have the entire parking lot at your disposal with space for 85 cars, and over the years, we have met fantastic florists, DJs, and photographers. You can always come to us for advice on these aspects too.

THE TERRACE



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. With our spacious terrace that can be fully covered, so we are always ready for the weather in the Netherlands. We can accommodate approximately 250 people for a drinks reception, BBQ, or walking dinner.

THE BASEMENT



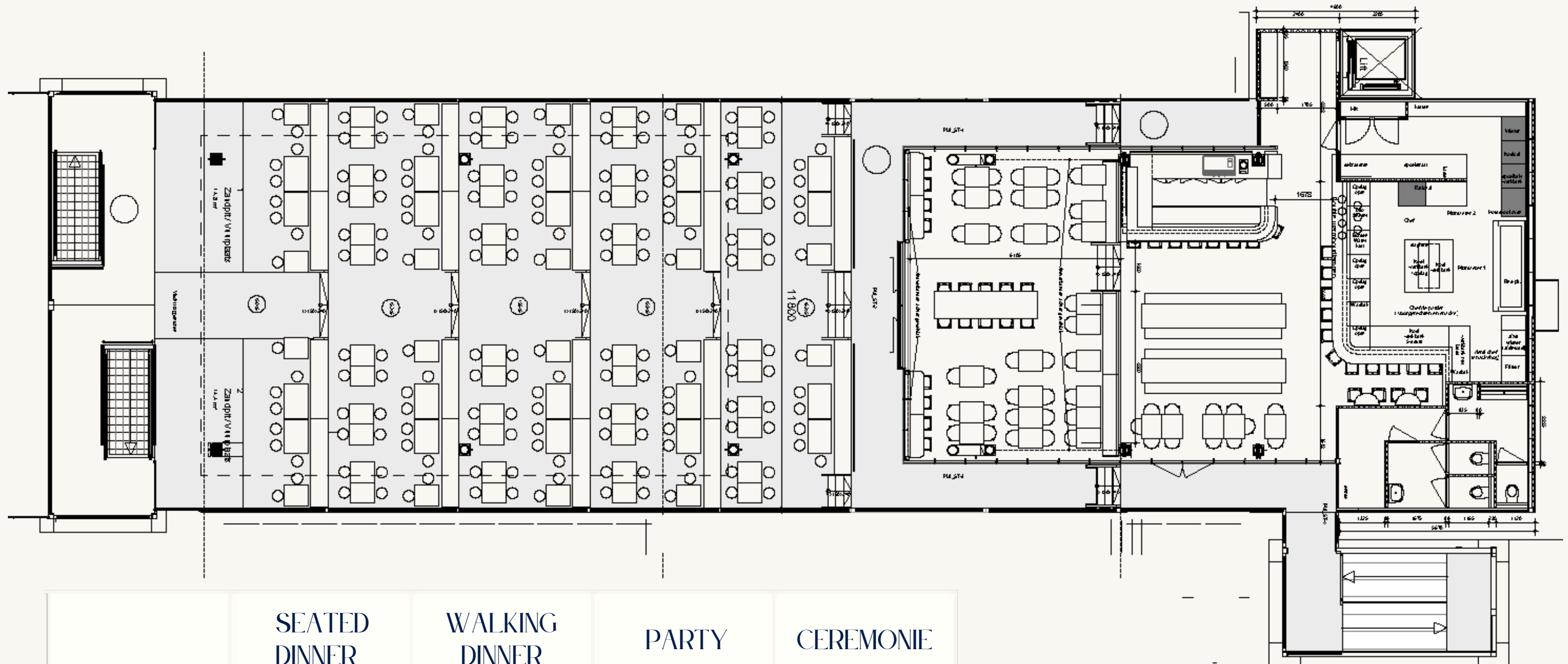
The basement is originated from a passion for conviviality. And we mean that. For us, it means that we enjoy bringing people together with events, delightful drinks, and easy-going food. In the summer of 2023, we opened our doors in Amsterdam North, at an amazing location where you have a view of the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

THE GARDEN



A large terrace with all amenities. 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.

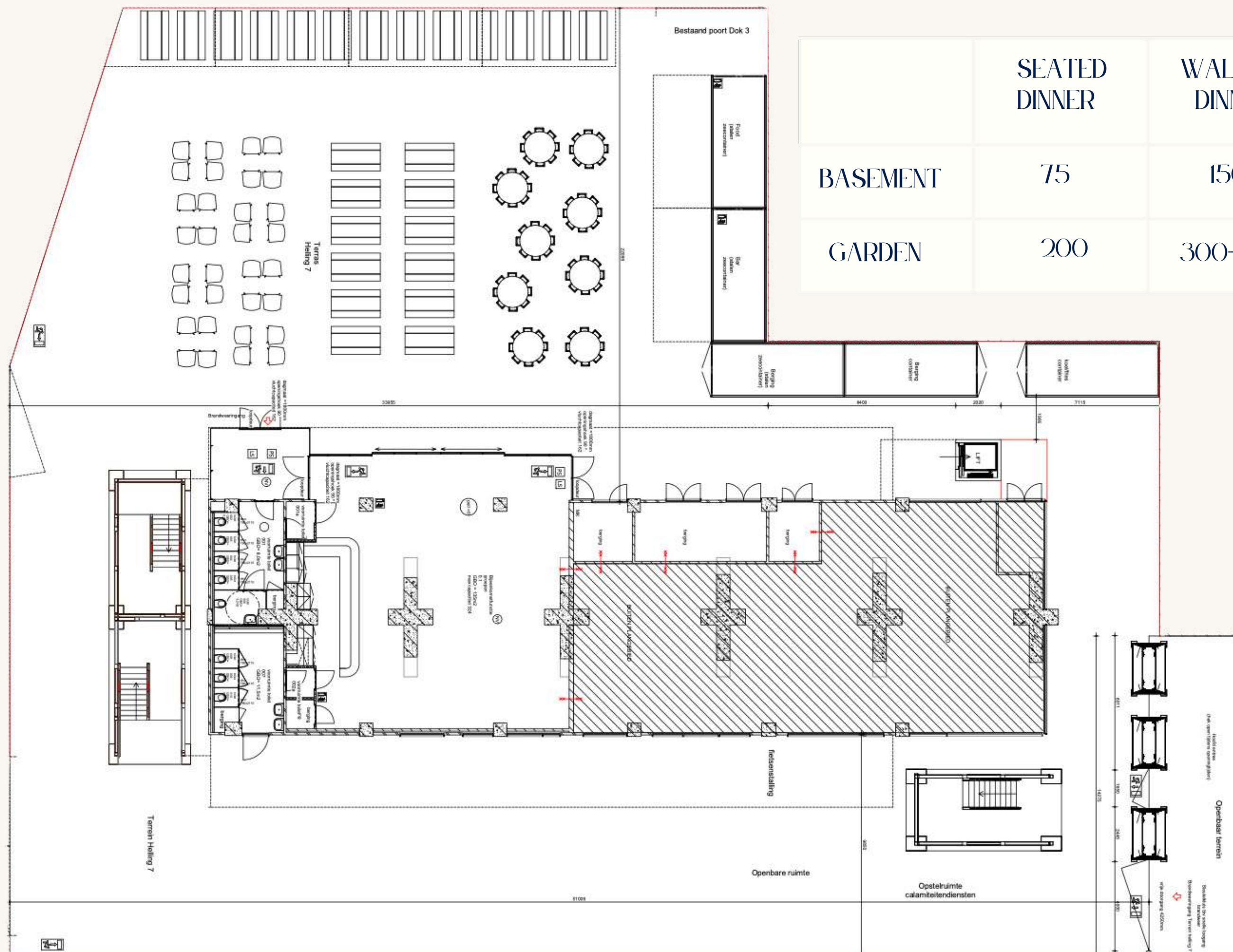
FLOOR PLAN THE RESTAURANT & THE TERRACE



	SEATED DINNER	WALKING DINNER	PARTY	CEREMONIE
HELLING7	130	200	250	YES
TERRACE	150	200	X	YES

TT.MELISSAWEG. 57

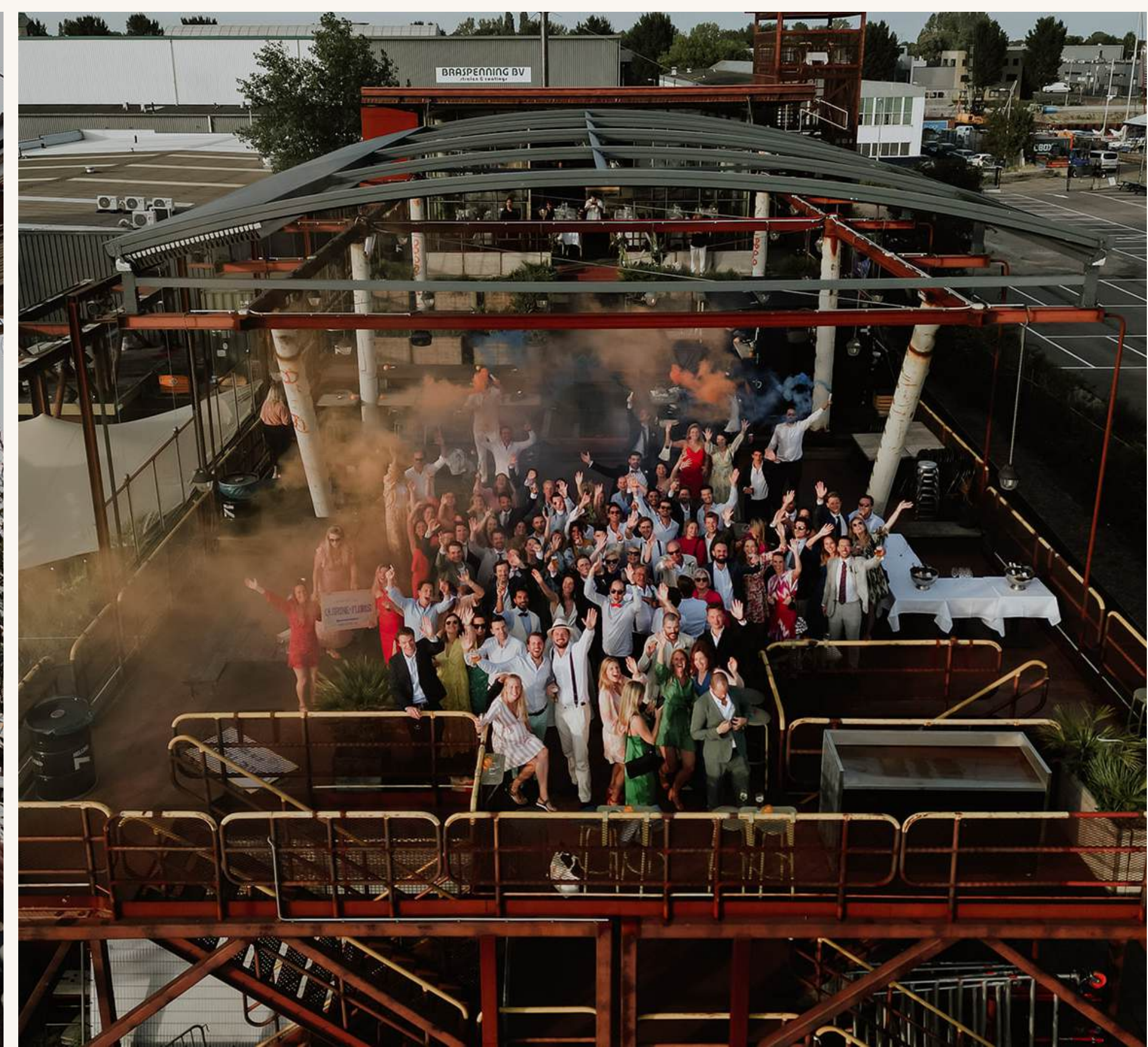
FLOOR PLAN THE BASEMENT & THE GARDEN



	SEATED DINNER	WALKING DINNER	PARTY	CEREMONIE
BASEMENT	75	150	250	YES
GARDEN	200	300-500	500	YES

TT.MELISSAWEG. 57





Our bites and snacks selection combines creativity with classic flavors, perfect for sharing and savoring. Thoughtfully prepared, these options are designed to complement any occasion.

BITES & SNACKS

- Blini - fish roe
- Bitterball - mustard
- Kimchi croquette - lemon mayo
- Crispy chicken
- Mixed nuts - olives

TO ADD ON

- Oysters natural | beurre blanc
- Breadsticks - bean dip
- Crudités - dip
- Tartlet - Dutch shrimp
- Tartlet - steak tartare
- Pata negra

LATE NIGHT SNACK

- Fries - mayo
- Fries - rendang
- Sausage roll
- Cheese roll



Our shared dining menu brings a communal experience to your table, featuring vibrant, seasonal dishes to enjoy together. Below is a sample menu, with adjustments based on availability and preference. All dietary needs and preferences will be taken into account and shared in advance.

SHARED DINING MENU

STARTERS

- Stracciatella – apricot – zucchini – turnip – pistachio
- Pulpo – chive sabayon – cauliflower – black olive
- Steak tartare – egg yolk – chive emulsion – beet chips

MAINS

- Sea bass – beurre blanc – lemon
- Côte de Boeuf – jalapeño salsa – bone marrow
- Carrot – endive – grapefruit – tofu

SIDES

- Fries – lemon mayo
- BBQ little gem – chicken skin – cucumber
- Roasted vegetables

DESSERT

- Chocolate – hazelnut – dulce de leche – Laphroaig



Chef Carl Gast has crafted a seasonal tasting menu, cooked over an open flame. With our seated dinner you create the ultimate Helling 7 dinner experience for your group. Below is a sample menu, subject to seasonal ingredient availability. All dietary needs and preferences will be taken into account and shared in advance.

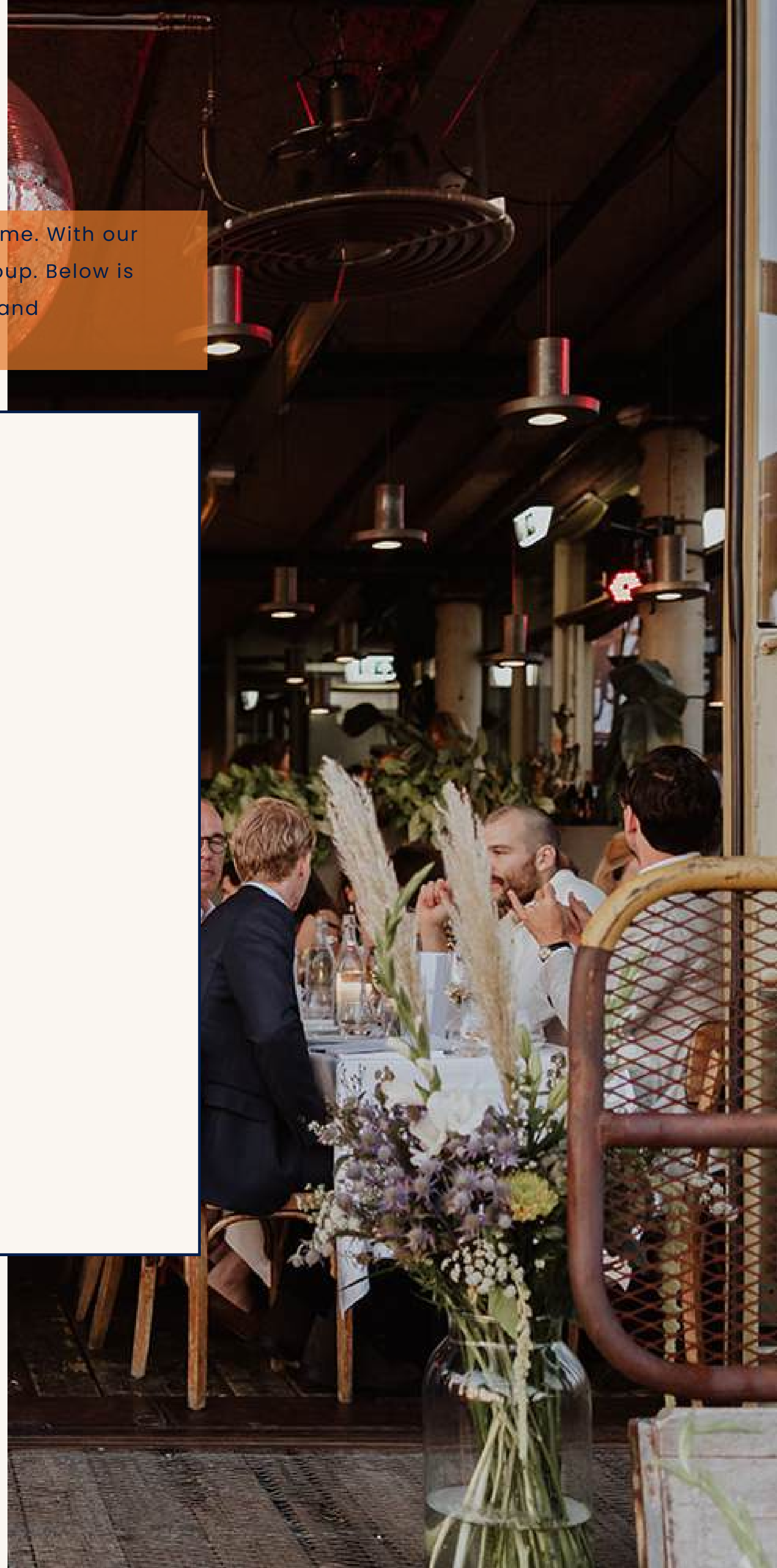
SEATED DINNER

MENU

- Cherry tomato – wasabi – ginger – cilantro – amaranth
- Steak tartare – egg yolk – beet – lovage
- Jerusalem artichoke – scallop – sea lettuce – shiitake – fennel cress
- Short rib – broccolini – truffle potatoes – chanterelle jus
- Chocolate – hazelnut – dulce de leche – Laphroaig

VEGETARIAN MENU

- Cherry tomato – wasabi – ginger – cilantro – Amaranth
- Stracciatella – peach – apricot – zucchini – pistachio – tarragon
- Jerusalem artichoke – sea lettuce – shiitake – fennel cress
- Endive – broccolini – truffle potatoes – chanterelle jus
- Chocolate – hazelnut – dulce de leche – Laphroaig





Experience the ultimate buffet with creative dishes prepared on fire, creating a feast for the eye and the mouth for all your guests. When the circumstances let us, there is a possibility to include our Big Bastards to give an even more wow-effect to our presentation.

ULTIMATE BUFFET

MENU

- Kebab skewer - pita - tomato salsa - cilantro
- Rotisserie chicken - roseval potatoes
- Merguez sausage - sautéed onions - yogurt/mint sauce
- Veal spare ribs - cajun flavor - pickled cucumber

VEGETARIAN

Each dish can be replaced with a high quality meat substitute or we offer a variety of flavorful vegetarian options, such as cauliflower steak, grilled pointed cabbage, or roasted eggplant.

SIDES

- Couscous salad
- Roasted vegetable salad
- Corn salad
- Breadsticks - bean dip
- Baguette - herb butter
- Sliced fruit

TO ADD ON OR REPLACE

- Côte de Boeuf
- Butterflied dorade
- Chicken saté
- Gambas Pil Pil





Experience a relaxed yet refined dining style with our walking dinner. Perfect for mingling, this format offers a sequence of small, artfully crafted dishes. A sample menu is below, with seasonal updates to highlight fresh ingredients. All dietary needs and preferences will be taken into account and shared in advance.

WALKING DINNER

MENU

- Cherry tomato – wasabi – ginger – cilantro – amaranth
- Steak tartare – egg yolk – beet – lovage
- Jerusalem artichoke – scallop – sea lettuce – shiitake – fennel cress
- Short rib – broccolini – truffle potatoes – chanterelle jus
- Chocolate – hazelnut – dulce de leche – Laphroaig

VEGETARIAN MENU

- Cherry tomato – wasabi – ginger – cilantro – amaranth
- Stracciatella – peach – apricot – zucchini – pistachio – tarragon
- Jerusalem artichoke – sea lettuce – shiitake – fennel cress
- Endive – broccolini – truffle potatoes – chanterelle jus
- Chocolate – hazelnut – dulce de leche – Laphroaig

TO ADD ON

- Fries – mayo
- Bread – bean dip
- Crudités – dip





DRINK PACKAGES

Take control of your event by opting to buy out the bar, ensuring you know your financial commitment in advance. Choose from four different drink packages to suit your style and preferences. These packages allow you to manage your budget while offering a variety of drink options for your guests. A minimum booking of 4 hours is required for this option,



BRONZE

Coffee & Tea
Soft Drinks
House Wines
Heineken
Heineken 0.0

SILVER

Coffee & Tea
Soft drinks
House wines
Cava
Heineken
Heineken 0.0
Specialty beers

GOLD

Coffee & Tea
Soft drinks
House wines
Cava
Heineken
Heineken 0.0
Specialty beers
Gin & Tonic
Moscow Mule
Aperol Spritz
Non shaken cocktails

PLATINUM

Coffee & Tea
Soft drinks
House wines
Champagne
Heineken
Heineken 0.0
Specialty beers
All Domestic and
international distilled
spirits & cocktails

THE ULTIMATE DRINK EXPERIENCE

In addition to our drink packages, we also offer the option to elevate your experience with unique add-ons. From curated wine pairings and a welcome bubbly to exclusive themed bars. Our offerings bring a personalized touch to any event. Make your drink selection an unforgettable experience crafted to suit your taste and occasion.



WELCOME DRINK

Start your event with a festive welcome drink. Each guest is greeted with a refreshing glass of bubbles, setting a celebratory tone.

Whether it's Prosecco, Champagne, craft beer, or your own signature drink, we offer a variety of options to suit your style.

WINE PAIRING

Enhance your dining experience with expertly curated wine pairings, selected by our experienced sommeliers.

Our sommeliers bring a world of knowledge to your table, offering insights and recommendations that suit every palate.

PERSONALIZED DRINK

Make your event truly one-of-a-kind with a custom-designed drink crafted just for you. Our mixologists can create a signature cocktail that captures the essence of your celebration—whether inspired by your event's theme, color palette, or personal taste.

THEMED BAR

Turn your event into a true celebration with a themed bar designed to highlight your favorite drinks. Whether it's a craft cocktail station, a specialized rum bar, or a premium gin experience, our themed bars allow you to bring a unique touch to your event.





ADDITIONAL OPTIONS

LIGHT AND SOUND

In all our available spaces we have a professional sound system installed and options to enhance further.

- Light and Sound
 - Microphones 2x wireless
 - DJ set:
 - Pioneer XDJ RX
 - Pioneer CDJ 3000 2x + 1x DJM A9
 - DJ Monitor
 - TVs or Beamer with Screen
 - Sound/Light Technician
- *Depending on the request, mandatory

ENTERTAINMENT

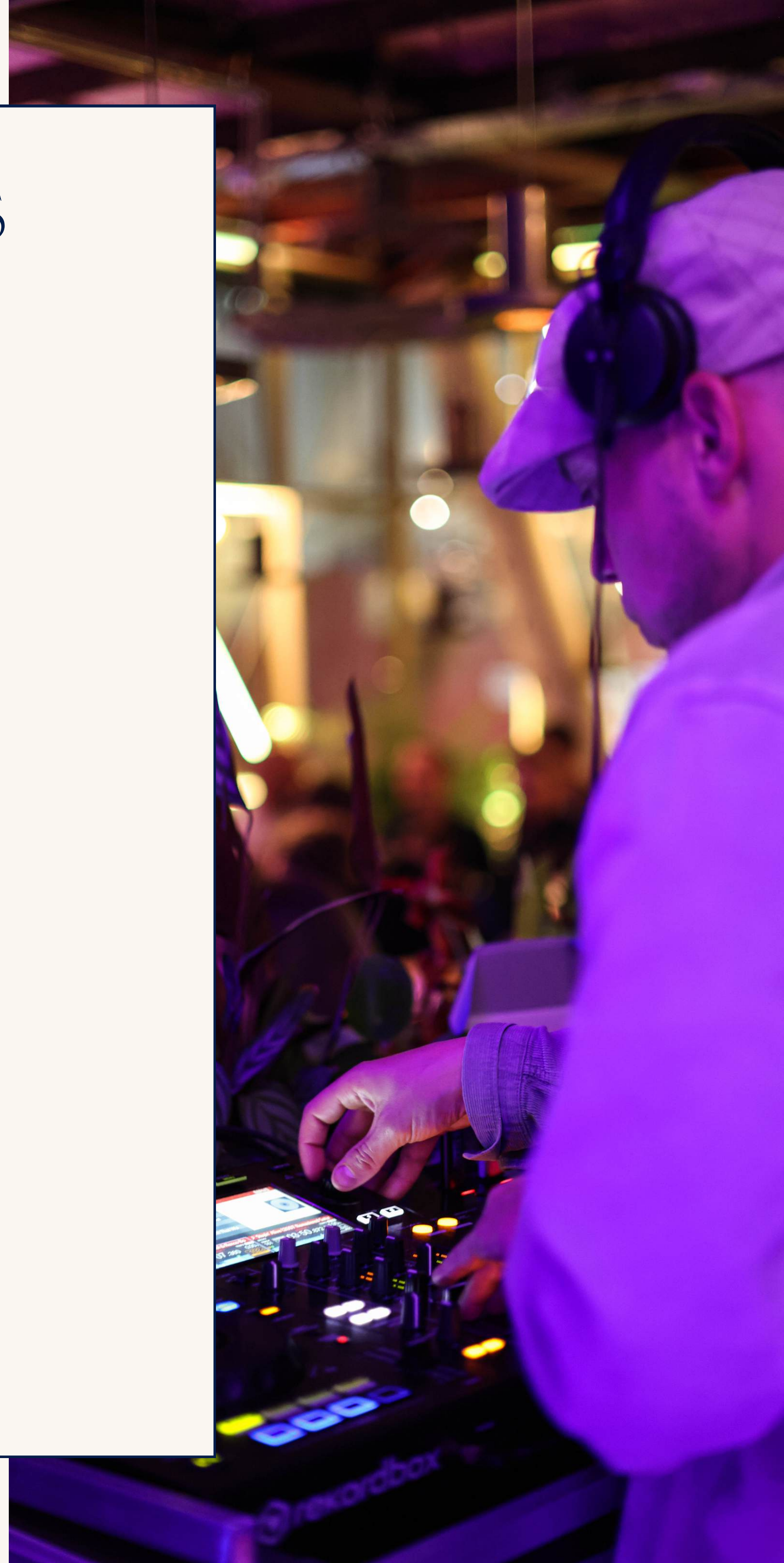
- DJ all-round 4 hours
- Saxophonist
- Photobooth
- Photographer
- (Dutch) Singer
- Jazz performer
- Specialist LED & Fire dance on stilts
- Magician

FIRMA WAUW

- Ball pit on wheels
- PianoKARaoke
- Cafe Rol - a brown karaoke pub on wheels
- Après-ski bar on wheels.

EXTRA'S

- Balloons (On request)
 - Patio Heater
 - Fire Pit
 - Security/Host
- *Depending on the request, mandatory





PRACTICAL INFORMATION

PRIVATE PARKING

Guests have the option to reserve a private parking space.

FREE PARKING

Free parking available in the surrounding area.

ELEVATOR ACCESS

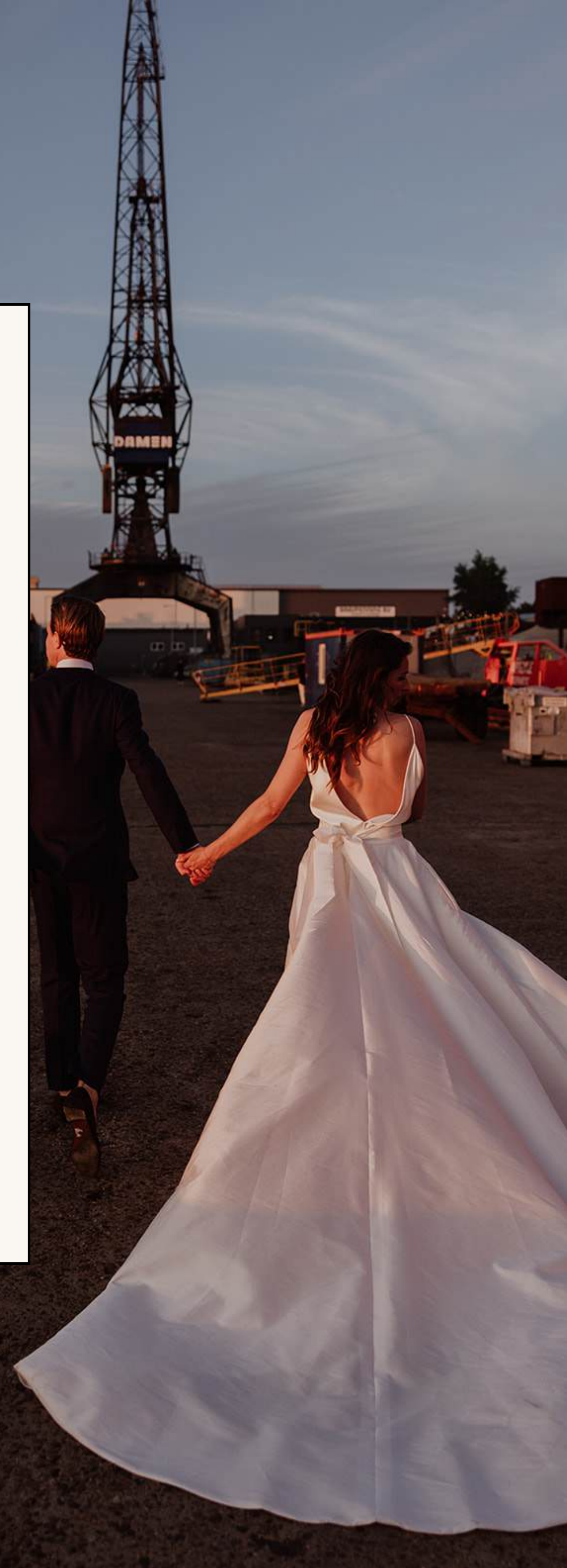
Our facility is equipped with an elevator for easy accessibility.

DAMEN SHIPYARD TOUR

We offer the opportunity to arrange a guided tour of the Damen Shipyard premises

PRIVATE DOCK ACCESS

When hosting an event with us, you can take advantage of our private docking area for easy and direct access by boat.







CONTACT

EVENTS@HELLING7.NL

