



de kade

Private Event Information

Dunne Bierkade la 2512 BC Den Haag Nederland +31 70 889 3330 info@dekade.online

www.dekade.online

De Kade is a natural wine bar and restaurant situated in the picturesque Dunne Bierkade, in the city of The Hague. De Kade is housed in a monumental building, which has functioned as a café, restaurant, or infamous bar since the turn of the 20th century. The furniture is eclectic, both tables and chairs are representative of the haagse and amsterdamse school style.

The kitchen at De Kade is focused on cooking season-driven, contemporary, down-to-earth, food with diverse international influences. Whenever possible we try to source our ingredients from local farms. De Kade inhabits a genre that might be called a *barstaurant*; small plates are served to accompany our selection of wines. The approach to hospitality is carefully studied, warm and informed.

AREAS

There are three distinct spaces at De Kade; the main dining room/bar, the large terrace, and upstairs.

Dining Room

30 sitting guests

50 standing guests



The main dining room sits 26, bar seats 4, standing for 50

The main dining room is available for full buyouts of the restaurant. Tables and furnishings can be arranged for casual standing events. The bar makes an ideal plateau for food and beverages, and additionally standing tables can be placed for more comfort.

Terrace

50 sitting guests

80 standing guests



The terrace can sit about 50 guests, or approximately 80 people standing.

The terrace is the recommended space for summer events. [Photo]

Upstairs

Upstairs can sit around 20 guests, or 35 people standing.

EVENT PLANNING

Staffing

Allocation of staff for large groups bigger than 10 people require some planning, so a week's notice is advised.

Food

Groups bigger than 10 people will receive the Chef's menu (4 course dinner including dessert, each course 2 to 3 dishes are presented). We can accommodate dietary preferences and restrictions as long as they are informed well in advanced.

Music

With full buyouts you can bring your own DJ or bring in your own playlist.

Outsourced food and beverages

There might be instances where a client may want to bring in a cake or other special dessert for an event. De Kade will accommodate and service cake plating for a small fee per person. Other outsourced foods that may be of a celebratory or nostalgic nature may be permitted in conjunction with an indemnity waiver.

Day of the event access

The client and guests are granted access to the space 15 minutes prior to the event. With advanced planning early access may be granted depending on the day of the week, timing of service and other service obligations. Decorating the space should be specified with the restaurant manager in advance.