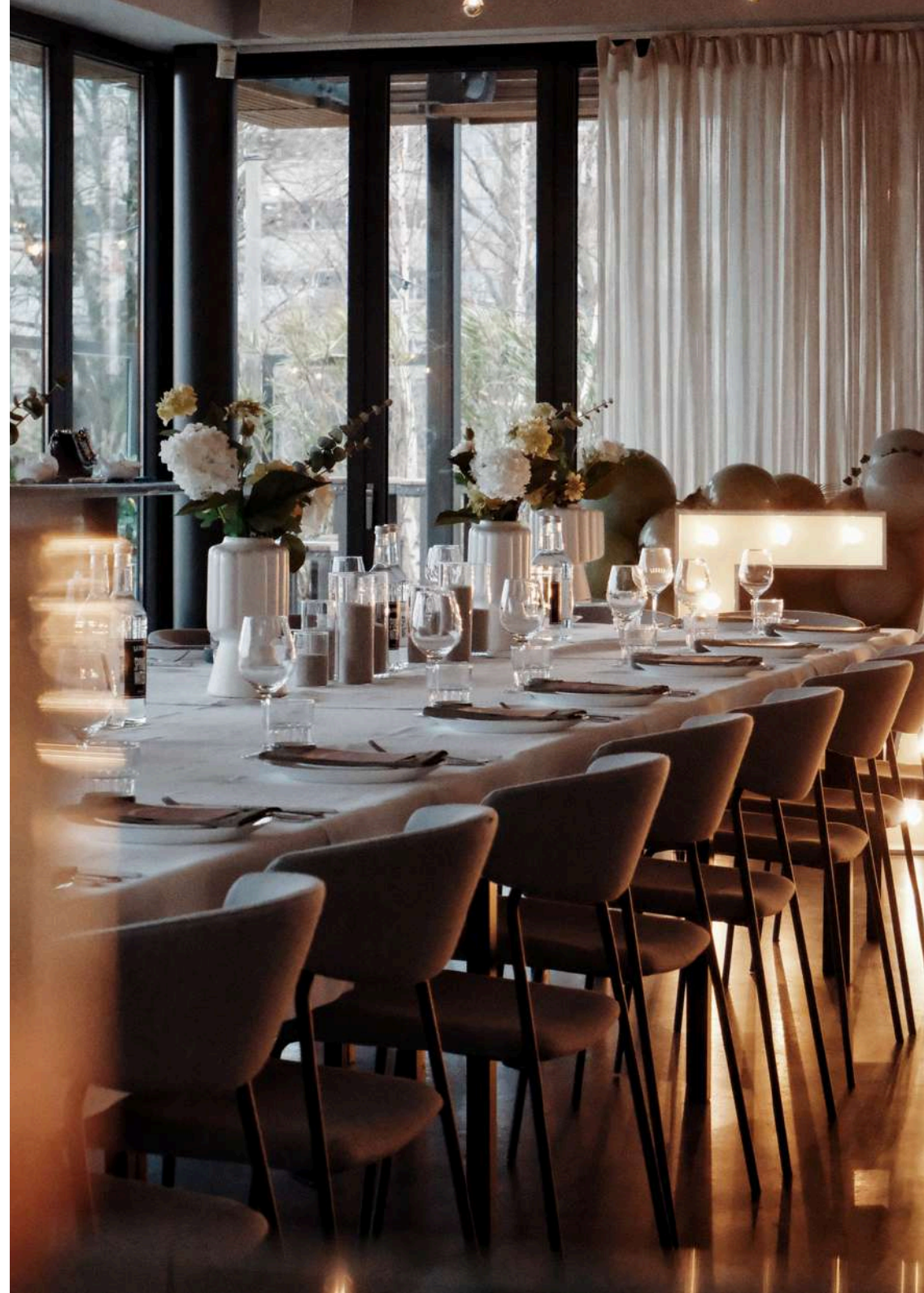


PRIVATE HIRE & EVENTS AT

GEORGE  MARINA

AMSTELKWARTIER



A STUNNING SPOT FOR YOUR CREATIVE MEETINGS & EVENTS

George Marina is located in the Amstelkwartier district. Our restaurant is the go-to venue for those seeking a stylish and inspiring event space. We're easily accessible by bike, train and even boat! Plus: we offer parking in our private garage.

Our bright venue has large windows overlooking the marina, an open kitchen with sushi counter, a striking 360 marble bar and an eye-catching staircase right in the middle of the restaurant. It goes without saying that big or small, we will fully take care of the creation and production of your event, taking all your wishes and ideas into account.

Oh, and did we mention our amazing terrace?
The perfect backdrop for a cocktail party or deluxe outdoor event – Marina style.

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DOWN TO BUSINESS: CORPORATE MEETINGS AT GEORGE MARINA

Located close to the Amstel station and with a private parking, George Marina is the ideal setting for all types of corporate meetings. Offering three (flexible) rooms and breakout areas on the first floor, a huge restaurant and sunny terrace, also available for private hire.

We'll make sure your guests feel relaxed, engaged and ready to roll. We offer various business packages, all containing the perfect ingredients for a successful meeting. Every practical necessity is available, such as WiFi, flip charts and a 65" LED TV screen.

Needless to say, we also have endless choices for healthy snacks, lovely Asian food and uplifting drinks.



MEETING PACKAGES

All meeting packages include a suitable room for the number of attendees. If additional space is needed, you can add a breakout room.

Every meeting comes with our energizing Start-Up package, including: Private space, service, George coffee, organic tea, still & sparkling water, selection of artisanal cookies & candy.

HALF DAY MEETING EXCL. LUNCH € 51,50 P.P.

Including George Start-Up meeting package and our morning or afternoon break.

HALF DAY MEETING INCL. BENTOBX LUNCH € 78,50 P.P.

Including George Start-Up meeting package, the Bentobox lunch and our morning or afternoon break.

ALL DAY MEETING € 98,50 P.P.

Including George Start-Up meeting package, our morning break, Bentobox or the sandwich lunch and our afternoon break.

OUR MORNING BREAK

- Flavoured water
- Banana & carrot cake
- Power smoothie & ginger shots
- Fresh fruit

BENTOBX

- Salmon handroll
- Hoisin noodle salad
- Rock shrimp tempura
- Katsu chicken sandwich
- Fragrant rice

BENTOBX VEGAN

- Tempura vegetable handroll
- Hoisin noodle salad
- Jackfruit bao bun
- Nasu Dengaku
- Fragrant rice

OUR AFTERNOON BREAK

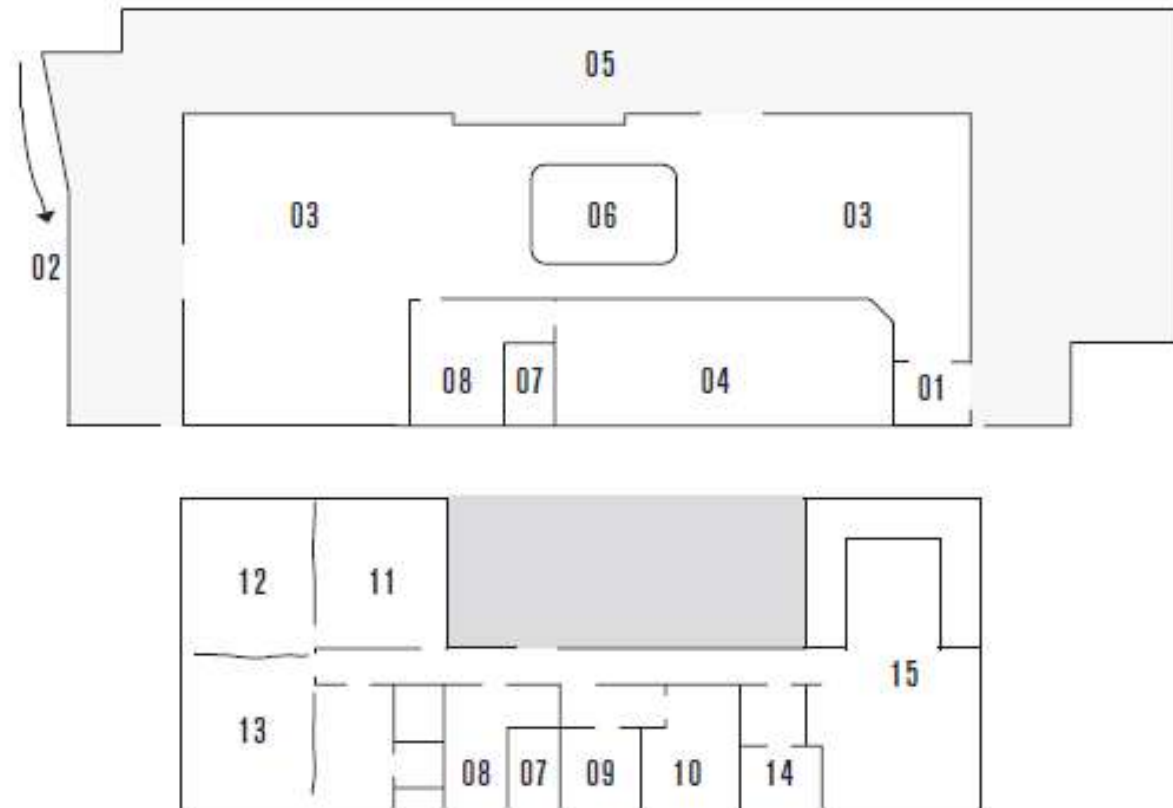
- Flavoured water
- Chocolate brownie
- Homemade quiche Lorraine
- Wasabi nuts & peas

THE SANDWICH LUNCH

- Still & sparkling water
- George coffee & organic tea
- Assortment of sandwiches
- Vegetarian chef's salad
- Seasonal soup

FLOORPLAN

Entrance restaurant	1	Mens toilet	9
Entrance garage	2	Womens toilet	10
Restaurant	3	The Yacht Room	11
Open kitchen	4	The Anchor Room	12
Terrace	5	The Cabin	13
Bar	6	Private office	14
Elevator	7	Upperdeck	15
Stairwell	8		



OUR PRIVATE SPACES

THE ANCHOR ROOM | 42m²

Boardroom setup: 16

Theater setup: 42

Classroom setup: 16

€ 363,- half day | € 605,- full day



THE YACHT ROOM | 30m²

Boardroom setup: 10

Theater setup: 24

€ 242,- half day | € 424,- full day



Our rates start from the prices mentioned and are including VAT.

OUR PRIVATE SPACES

THE CABIN | 25m²

Boardroom setup: 8

Theater setup: 20

€ 206,- half day | € 363,- full day



THE UPPER DECK | 70m²

Boardroom setup: 20

Dinner: 15

Reception setup: 70

€ 363,- half day | € 605,- full day



Our rates start from the prices mentioned and are including VAT.

COMBINE OUR PRIVATE SPACES THE DOCK | 75m²

Boardroom setup: 22

U-Shape: 26

Dinner: 40

Reception: 70

€ 454,- half day | € 787,- full day

Our rooms come in all shapes and sizes. By simply removing the flexible walls we can combine our meeting rooms into larger meeting or conference spaces and breakout areas.

The Dock Room combines the Yacht and Anchor spaces into one larger meeting room. It's ideal for business meetings or private dinners, with a great view of the harbor. A practical and professional setting with a relaxed vibe.

Our rates start from the prices mentioned and are including VAT.



COMBINE OUR PRIVATE SPACES THE STERN | 70m²

Boardroom setup: 26

U-Shape: 28

Dinner: 35

Reception: 60

€ 484,- half day | € 817,- full day

Our rooms come in all shapes and sizes. By simply removing the flexible walls we can combine our meeting rooms into larger meeting or conference spaces and breakout areas.

The Stern brings together the Anchor and Cabin spaces into one inviting and flexible room. It's the perfect spot for a business presentation or a romantic ceremony, offering just the right mix of professionalism and warmth. Whether you're pitching ideas or saying "I do," this space sets the stage for a memorable moment.

Our rates start from the prices mentioned and are including VAT.



COMBINE OUR PRIVATE SPACES THE BRIDGE | 95m2

Boardroom setup: 40

Theatre: 60

Dinner: 65

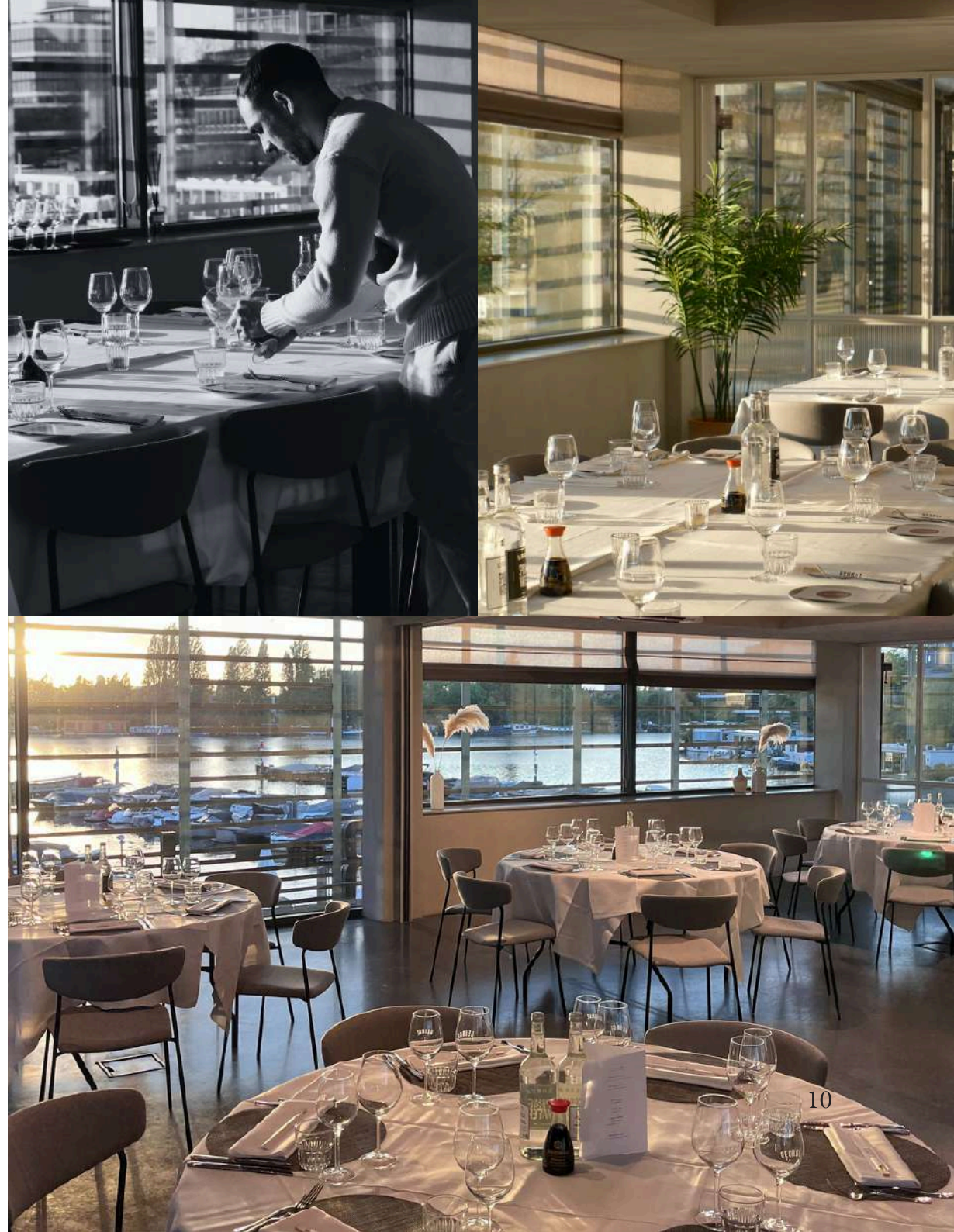
Reception: 85

€ 666,- half day | € 968,- full day

Our rooms come in all shapes and sizes. By simply removing the flexible walls we can combine our meeting rooms into larger meeting or conference spaces and breakout areas.

The Bridge combines the Yacht, Anchor, and Cabin spaces into one spacious venue. It's perfect for a large dinner, whether you prefer round tables for a cozy atmosphere or long tables for a more grand setup. A versatile space that brings people together in style!

Our rates start from the prices mentioned and are including VAT.



THE RESTAURANT



THE TERRACE





LET'S DO LUNCH OR DINNER!

Our group menus are both available for lunch and dinner. All of our dishes can be amended for dietary requirements and preference, including vegetarian and vegan options. Our creative chef is more than happy to produce something delicious.

We kindly like to request you to provide us with the menu choice, depending on the menu, the individual choices, as well as any dietary restrictions or allergies we should know of, the latest, one week prior to the event.

Our set menus are thoughtfully crafted and available starting from a minimum of 15 guests. Please note that it is not possible to combine different menus.

TO GET YOU STARTED

To kick off your dining experience and ensure a delightful start for you and your guests, we offer a Georgeous range of dishes

Fine de Claires No. 3. | 4,50 a piece

Fine de Claires No. 3. | 5,50 a piece
w/ soy, wasabi & yuzu pearls

Edamame | 6,50

w/ spicy salt flakes

Wasabi nuts & peas | 5,-

NO EMPTY TABLE | 9,50 (+/- 4 PERS)

Cassava crackers, wasabi nuts & peas



SHARED COI CARPER MENU | 57,50 P.P.

Salmon maki w/ salmon & nori

Crunchy prawn roll w/ ebi fry, avocado, cucumber & tanuki

Spicy tuna roll w/ tuna, cucumber, avocado & chili

Green maki roll w/ savoy, mixed vegetables in tempura & avocado cream

Vegetable gyoza w/ ponzu

Crispy duck bao w/ Hoisin sauce & sweet and sour vegetables

Siu mai chicken dumpling w/ sweet & sour sauce

Nasu Dengaku miso glazed eggplant

Miso salmon w/ pak choi

Beef Rendang w/ seroendeng

Served w/ fragrant rice & stir-fry greens to share

Chocolate mousse w/ salted caramel mochi & chocolate crumble

TIGRE MENU | 47,50 P.P.

Kale avocado salad

w/ apple, green asparagus, corn crunch & yuzu dressing

or

Spicy tuna roll

w/ tuna, cucumber, avocado & chili

or

Chicken skewers

w/ peanut sauce

Nasu Dengaku

miso glazed eggplant

or

Miso Salmon

w/ pak choi

or

Grilled chicken

¼ boneless chicken w/ barley miso marinade

Served with fragrant rice & stir-fry greens to share

Crème brûlée

w/ lemongrass & lime leaf

DRAGON MENU | 57,50 P.P.

Green maki roll

w/ savoy, mixed vegetables in tempura & avocado cream

or

George 'Pizza tuna'

w/ tuna, cucumber, avocado & chili

or

Beef tataki roll

w/ beef tataki, avocado, cucumber, tamago & truffle teriyaki

Nasu Dengaku

miso glazed eggplant

or

Blackened tuna

w/ soy foam

or

Beef Rendang

w/ seroendeng

Served with fragrant rice & stir-fry greens to share

Chocolate mousse

w/ salted caramel mochi & chocolate crumble

WOULD LIKE TO ADD ANOTHER COURSE?

Would you like to add an extra course? No problem!
Add one of the following dishes to your menu:

RICE PAPER ROLLS +8

w/ raw vegetables & nuoc cham dip

SALMON SASHIMI +16

w/ soy, lime & spring onion

STEAK TARTARE +13

w/ crispy rice & sesame dressing

PRAWN TOAST +14,5

w/ sesame seeds & garlic chili sauce



SUMMERTIME BLISS MARINA'S ROAST & GRILL

Our huge and sunny terrace with view over the marina and Amstel river makes a wonderful backdrop for enjoying a long summer night with your friends and guests, while our high-level BBQ-chefs prepare you beautiful, freshly grilled dishes and our waiting staff circles around the terrace to serve you.

This way of hosting your guests is ideal for groups of 40 or more. Let us light your fire with the following Marina roast & grill-option:

GRILL DELUXE | 55,- P.P.

BBQ tiger prawn skewer
Grilled chicken skewer
Beef burger w/ kimchi
Miso glazed eggplant
Green mizuna salad
Green grilled asparagus

DESSERT | +7

Chocolate popsicles

TIME TO MINGLE! OUR WALKING DINNER

A great way to mingle with your guests and more informal than a sit-down dinner: let us be the host of your walking dinner, where our passionate crew will walk around with bite-sized dishes.

This way of serving your guests is ideal for groups of 30 or more.

5-COURSES 47,- P.P.

6-COURSES 56,- P.P.

7-COURSES 64,- P.P.

COLD DISHES

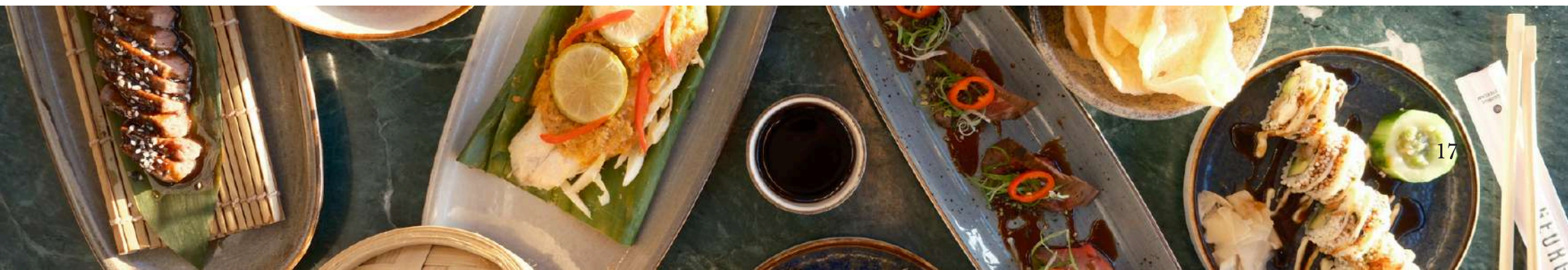
- *Beef tataki w/ ponzu*
- *Rice paper rolls w/ nuoc cham dip*
- *Peking duck salad w/ peanut, rice noodles, cucumber & hoisin dressing*
- *Kale avocado salad w/ apple, green asparagus, corn crunch & yuzu dressing*
- *George “pizza” tuna w/ cucumber & wasabi dressing*
- *Steak tartare w/ crispy rice, sesame dressing & oyster sauce*

HOT DISHES

- *Rock shrimp tempura w/ sriracha aioli*
- *Kung-Pao calamari w/ sweet peanut sauce*
- *Nasu Dengaku miso glazed eggplant*
- *Chicken skewer w/ peanut sauce*
- *Miso salmon skewer w/ pickled daikon*
- *Chicken karaage w/ Asian slaw*
- *Beef Rendang w/ fragrant rice*

SUSHI

- *Green maki roll w/ savoy, vegetables in tempura & avocado cream*
- *Spicy tuna roll w/ tuna, cucumber, avocado & chili*
- *Crunchy prawn roll w/ ebi fry, cucumber & tanuki*
- *Beef tataki roll w/ beef tataki, avocado, cucumber, tamago & truffle teriyaki*
- *Flamed salmon roll w/ avocado, cucumber, sesame & wasabi*
- *California roll w/ soft shell crab, avocado, cucumber, tobiko, goma dressing & mayonaise*



KEEP ON SNACKIN'

NO EMPTY TABLE | 9,50 (+/- 4 PERS)

Cassava crackers, wasabi nuts & peas

PLATEAU MARINA | 28,- (24 PCS.)

Chicken karaage, spring rolls & fried prawns

PLATEAU SUSHI | 60,- (24 PCS.)

Selection of sushi

CHICKEN SKEWERS | 3,50 A PIECE

w/ peanut sauce

MISO SALMON SKEWERS | 4,75 A PIECE

w/ pickled daikon

VEGETABLE GYOZA | 2,- A PIECE

w/ ponzu

CRISPY DUCK BAO | 6,50 A PIECE

w/ Hoisin sauce & sweet and sour vegetables

PRAWN TOAST | 7,- A PIECE

w/ sesame seeds & garlic chili sauce



DRINKS

DRINKS BASED ON CONSUMPTION

At your event, drinks can be charged based on actual consumption, ensuring flexibility and transparency. If you have a preference for specific wines from our wine menu, simply let us know at least 2 weeks in advance, and we'll ensure they're served to your guests.

DINNER DRINKING ARRANGEMENT | 27,50

With your lunch or dinner, we can offer a set drinks menu. This consists of: ½ bottle of red or white house wine, ½ bottle of water, and a cup of coffee or tea. Not a wine lover? You can also order beer and soft drinks.

BOUNDLESS BAR

A great option for your party would be to choose for an open bar – the boundless bar, as we like to call it. For a set amount of time and a fixed rate, your guests will enjoy unlimited beverages, depending on the assortment you choose. This way of serving your guests is ideal for groups of 30 or more. We have the following options:

DUTCH OPEN BAR

Pilsener, house wine, soft drinks, mineral water, jenever and Lillet.

Price for the first 2 hours: 35,- p.p.

Price for next 2 hours: 12,- p.p. per hour

Every next hour: 8,- p.p.

PREMIUM OPEN BAR

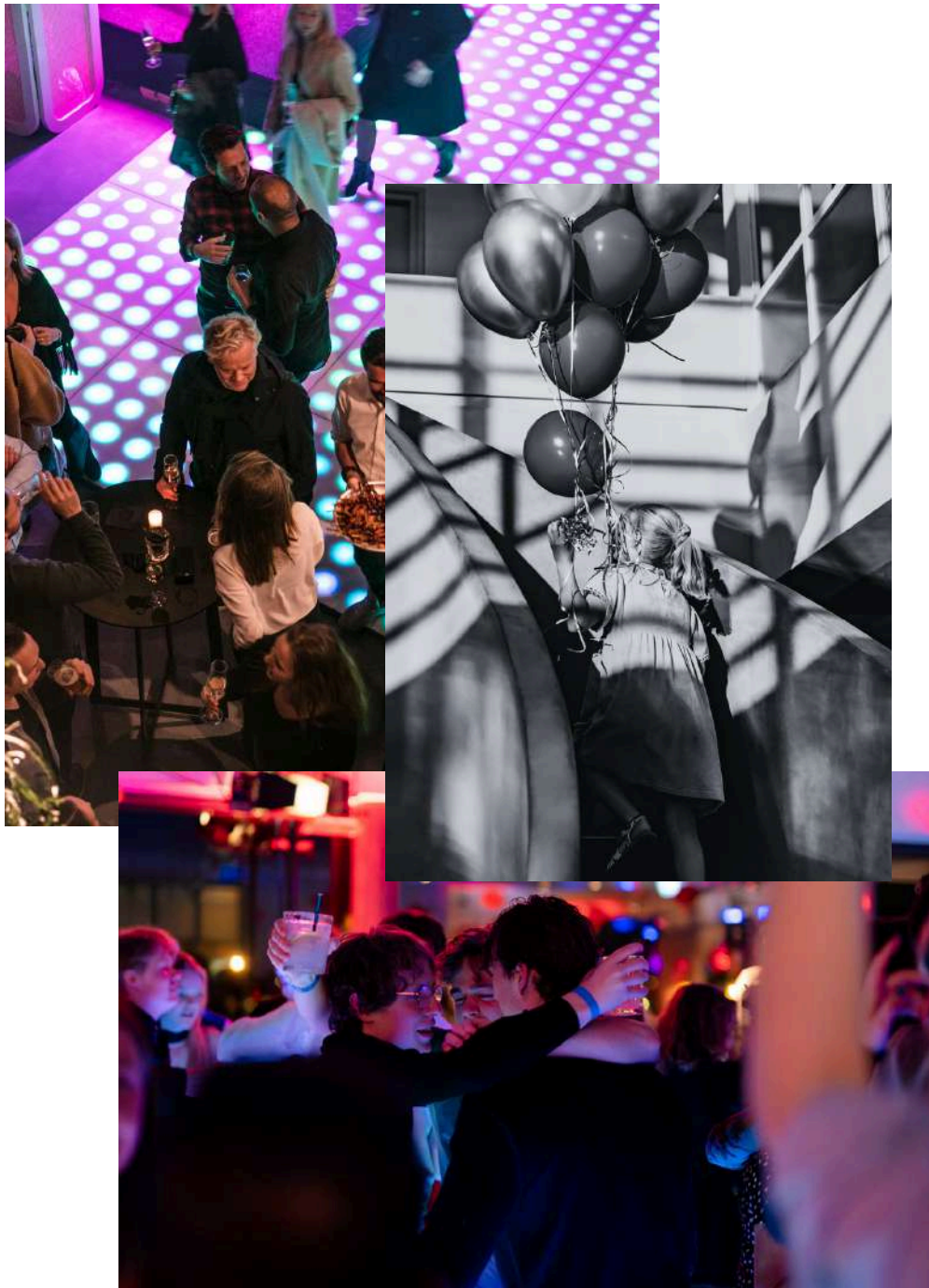
Pilsener, house wine, soft drinks, mineral water, jenever, Lillet, Campari and house pours rum, gin, vodka and whiskey.

Price for the first 2 hours: 45,- p.p.

Price for next 2 hours: 17,- p.p. per hour

Every next hour: 13,- p.p.





WHERE'S THE PARTY? YOUR EVENT AT GEORGE MARINA

George Marina is a fantastic location for an unforgettable company get-together, an intimate wedding, gender reveal party or New Year's reception. Any kind of celebration really, all set in a spectacular venue that is simply like no other.

Thinking about hosting a cool cocktail party with a dancefloor and DJ? What about a BBQ-deluxe on our waterfront terrace, or arriving by boat for your wedding ceremony followed by a beautiful walking dinner? We have countless possibilities and can also provide you with fun extra's like a photo booth, a Sake Bar or the infamous George oysters girls – you name it, we'll get it done and always go the extra mile.

THINK BIG OR KEEP IT INTIMATE

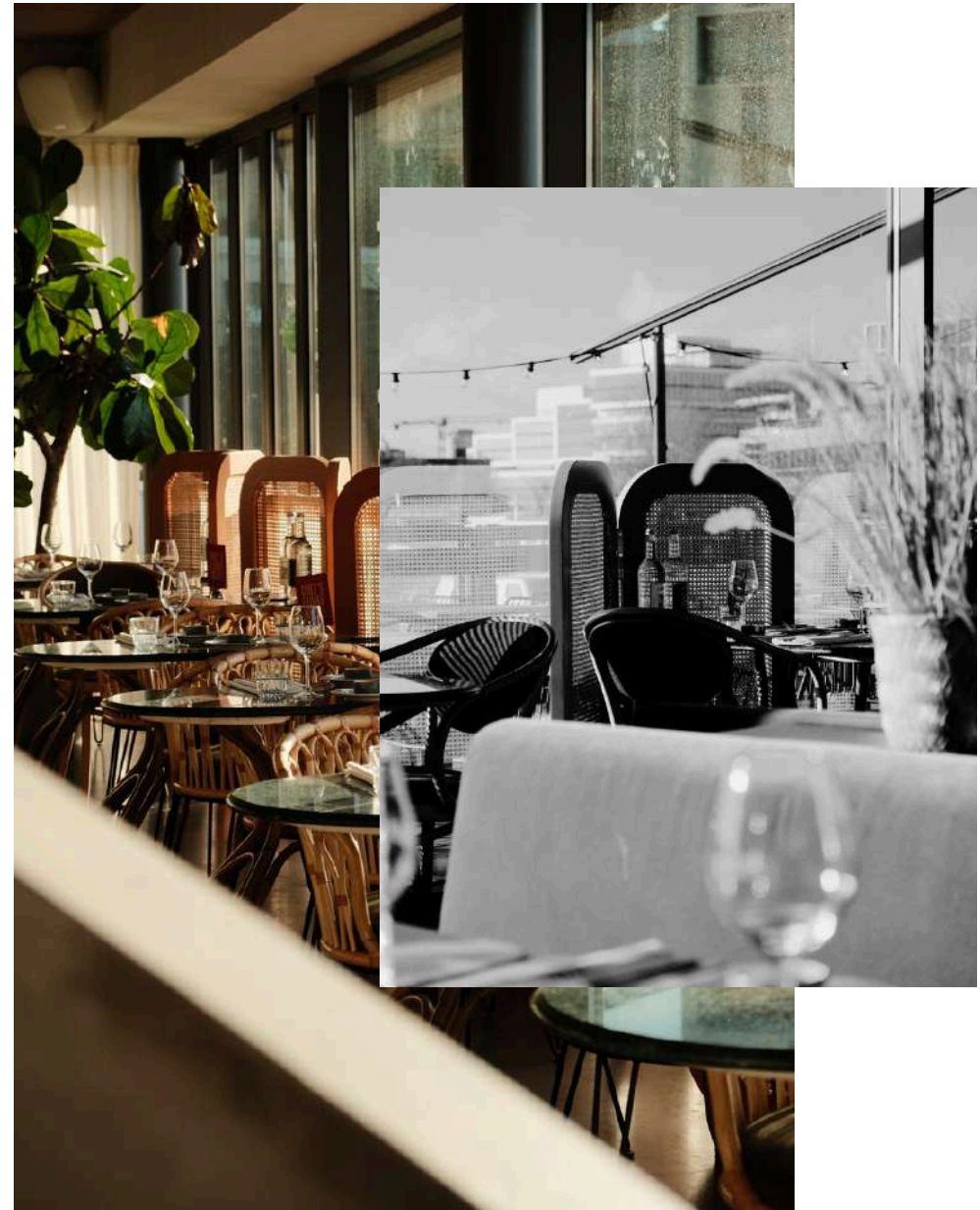
At George Marina, you can enjoy any kind of party or event, big or small. We can host from 20 up to 500 guests. You can hire the whole venue, or choose a romantic, private section in the restaurant or on the terrace.

PAYMENT TERMS & CONDITIONS

Upon acceptance of the quotation, we may request a credit card number for guaranteed purposes. Costs are typically settled on the same evening and can be paid conveniently by either debit or credit card unless we previously discussed an alternative invoicing arrangement. For group reservations, we require a deposit of €15,- per person.

For further details and additional terms and conditions, please refer to the Uniform Conditions of the Hotel and Catering Industry (UVH), established by Koninklijke Horeca Nederland. These conditions apply to all George restaurants, including Gustavino Restaurant & Vinoteca, Herengracht Restaurant & Bar, and d’Vijff Vlieghe, which are affiliated with UVH.

You are welcome to request these conditions at any time.



FROM A TO US

HOW TO GET TO GEORGE MARINA?

Your comfort starts before you walk through our doors. Arriving by car, metro, tram or bus? No problem! We've taken care of the logistics so your only focus is enjoying the experience.

PUBLIC TRANSPORT

Coming by public transport? **Take metro 51, 53 or 54 to Spaklerweg**—we're just a 5-minute walk from the stop. Couldn't be easier.

PARK IT, BABY!

Prefer to drive? Nearby parking is available at **My Way Parkeren George Marina** (underneath the restaurant)



AND THERE'S MORE...

CAFÉ
GEORGE

GEORGE
W.P.A.
WILLIAMS PARK AVENUE
Amsterdam

PLACE
LE
GUSTAV
GRAND
MAHLER
GEORGE

GEORGETTE
CAFÉ
PC. Hoofstraat · Amsterdam

LE PETIT
GEORGE

BRASSERIE
GEORGE
Houthavens



GEORGE
L.A.

BISTRO
G.P.
GELDERLANDPLEIN
BY GEORGE

CAFÉ
GEORGE
CURACAO



HERENGRACHT
RESTAURANT & BAR



Aside from George Marina we offer nine other George restaurants in Amsterdam. While they all have that French-brasserie-in-New-York vibe we are famous for, they each come with their own style, reflecting the local neighbourhood and designed to make your guests feel right at home.


Did you already hear about our other locations? Restaurant D'Vijff Vlieghe, Herengracht Restaurant & Bar and, Gustavino Restaurant & Vinoteca. All with their own unique style and cuisine but like our George restaurants designed to make your guests feel right at home.

GEORGE MARINA

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