



GUSTAVINO

restaurant & vinoteca

Private hire & events



INTRODUCTION

Nestled within Gustav Mahler Square, the heart of the Zuidas, Gustavino offers an ideal setting for your business lunch or dinner, a leisurely drink at the bar to unwind after a long day, or a friendly chat with a colleague on our beautiful terrace.

Our kitchen boasts an authentic wood-burning oven, where we craft wafer-thin pizzas on ash wood for that perfect balance of flavour and texture. In addition to this Italian favourite, our menu showcases a rich array of classic Italian dishes. And if you're a wine enthusiast, you are in for a treat. With our dedicated wine bar, we curate the perfect wine-food pairing, tailored to your personal preferences.

As the Italians wisely say, 'Chi ben comincia è a metà dell'opera,' which translates to 'A good start is halfway the completing work.' At Gustavino, we believe that beginning your dining experience with us is asking to achieve that essential initial success. To enhance your experience, we've thoughtfully arranged a variety of group menus to cater to your tastes and preferences.

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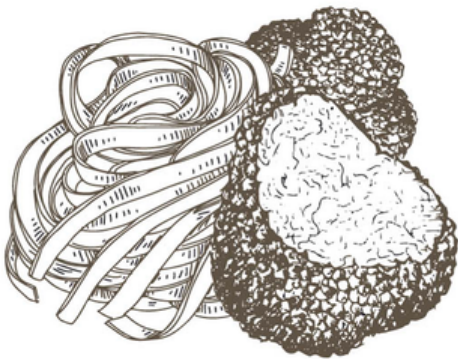
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OUR RESTAURANT

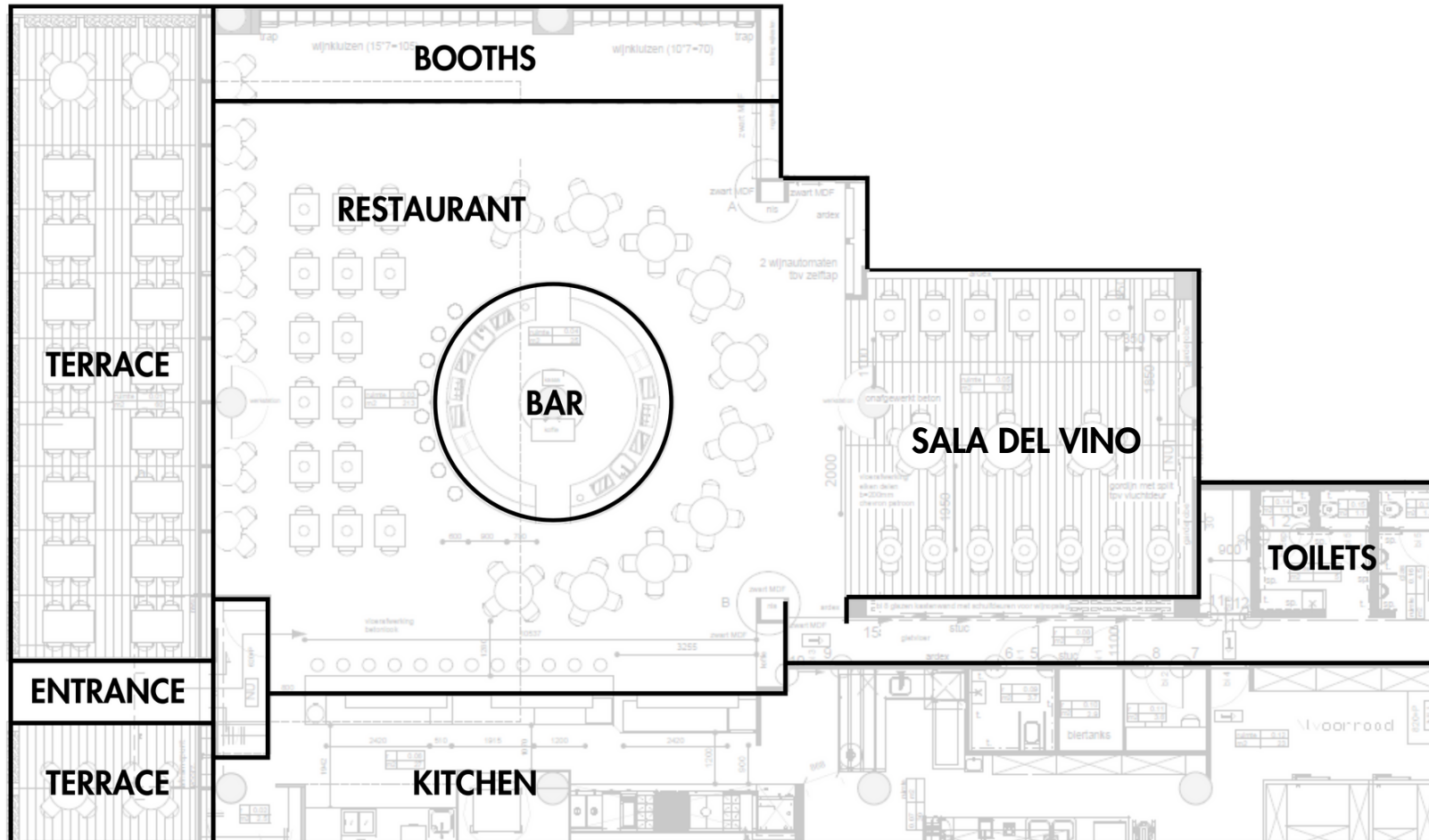
At Gustavino, we're all about flexibility! When you rent our venue exclusively, the possibilities are endless. Want a theater-style setup with standing tables for a walking dinner afterward? No problem! Prefer a full-on party setup with all the extra touches to make it unforgettable? We've got you covered.

But don't worry—even if you don't need the whole place to yourself, we can still arrange something special for your group. Hosting international guests? We can set up a long table for you in our **Sala del Vino**, a cozy, semi-private space where you'll have just the right amount of privacy while still enjoying the restaurant's vibe.

Let us know what you have in mind, and we'll make it happen!



FLOORPLAN





LUNCH OR DINNER

Our set menus are available for groups starting from 9 guests. Please note that it is not possible to combine different menus. For groups ranging from 9 to 25, you will have the flexibility to make the selection of starters, main courses and dessert on the day itself. For groups bigger than 25, we kindly ask for the selection of starters, main courses and desserts 5 working days prior to the event.

All our menus can be adjusted to accommodate both vegetarian and vegan diets, with our vegetarian dishes clearly marked as (v). We kindly request that you inform us of any dietary requirements or allergies up to 2 working days prior to the event.

GROUP MENUS

All our menus can be served for lunch and dinner, except for the business lunch and menu Barolo, which can only be served during dinner. Whether you are in a rush or have more time to spare, we can accommodate your needs.

All our rates include VAT and are valid until April 2026. The Uniform Terms & Conditions for the Hotel and Catering Industry (UVH) apply. We work with seasonal products, so the menu may differ per season.

OUR MENUS

BUSINESS LUNCH MENU €35,-

Bi-weekly changing 2-course menu with a fixed starter and a choice between fish, meat or pasta as a main course.

MENU PRIMITIVO

€47,50

Antipasti Misto (shared)

Selection of delicacies from our Italian cuisine

Ravioli

Ravioli filled with ricotta and spinach, served with tomato sauce

&

Pizza del Giorno

A selection of all our favourite pizzas to share,
½ pizza per person

Tiramisu Gustavino

Mascarpone, espresso & lady fingers

MENU SANGIOVESE

€49,50

Burrata

Soft Puglian cheese with tomato & basil

or

Carpaccio di Manzo

Carpaccio of beef with rucola, Parmesan, lemon & pinenuts

Orata

Sea bream with roasted fennel & purree of celeriac

or

Bistecca di Manzo

Black Angus steak with red wine sauce

or

Trofie allo zafferano

Trofie, saffron, zucchini, red onion, olives & almonds

Tiramisu Gustavino

Mascarpone, espresso & lady fingers

or

Panna Cotta

Panna cotta with strawberry & balsamico



MENU BAROLO

€65,-

Antipasti Misto

Selection of delicacies from our Italian cuisine

Risotto di stagione

A seasonal risotto selected by our chef

Filetto di Manzo

Fillet steak of beef with red wine sauce

or

Tonno alla Griglia

Grilled tuna with tomato, oregano and olive sauce

or

Ravioli

Ravioli filled with ricotta and spinach, served with tomato sauce

Torta Caprese al Limone

Lemon almond cake with white chocolate and pistachios

or

Tiramisu Gustavino

Mascarpone, espresso & lady fingers

If you're interested, we offer the option to include an additional 5th course, just before dessert, featuring a variety of Italian cheeses for an additional cost of €7,50 per person.



STEP IT UP... OUR WALKING DINNER

For groups bigger than 30 we can organise a walking dinner.

A great way to mingle with your guests and a bit more informal than a sit-down dinner.

5-courses: €47,-

6-courses: €56,-

7-courses: €64,-

COLD

Carpaccio di Manzo
Carpaccio di Sedano Rapa
Vitello tonnato
Tartare di tonno

WARM

Pesce del giorno
Polpette al Sugo
Bistecca di Manzo
Farinata di Ceci

PASTA

Ravioli
Risotto alla Milanese
Trofie allo Safferano
Lasagna

DESSERT

Tiramisu
Panna cotta

WHERE IS THE PARTY?

YOUR EVENT AT GUSTAVINO

Think big! Gustavino offers you the opportunity to reserve our restaurant, bar and/or terrace exclusively for your event, whether it is day or night. If you are aiming for something truly grand, the entire building can also be at your disposal. Feel free to reach out to our event manager, and we will be delighted to explore the available options based on the day and season.

Your ambitions, our space – let's make it happen!

I NOSTRI SPUNTINI

All of our snacks to add to your get to together, to make it an unforgettable experience

Panne & olio: bread & olive oil	€6.00
Olive miste: marinated & mixed olives	€6,00
Focaccia tradizionale: focaccia with salt, pepper, olive oil & oregano	€7,00
Focaccia Prosciutto: focaccia with prosciutto	€15,00
Salume et salami: selection of Italian sausage and dried ham	€15,00
Formaggi misti: selection of Italian cheeses	€15,00
Stuzzi gruppo: selection of Italian dried ham, cheese & olives	€15,00 p.p.
Antipasti misti: selection of delicatessen from our kitchen	€20,50 p.p.
Pizza Gustavino: selection of pizzas	€18,00 +/-
Bruschetta misti: mixed bruschettas (20 pcs)	€49,50



DRINKS

At Gustavino we love wine. Every dish on the menu is provided with a wine suggestion by our sommelier. Perfect combinations that really deserve to be tasted. Of course, these are suggestions only. Our staff can provide you with plenty alternative wine-food combinations, keeping your personal preferences and budget in mind. Our sommelier is more than happy to give you some advice.

SET DRINKS MENU €30,- P.P.

You can choose a fixed drinks menu to go with your lunch or dinner. This consists of: ½ bottle of red or white house wine, ½ bottle of water and a cup coffee or tea. Not a wine lover? You can also choose beer and soft drinks.

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.



ADD SOME BUBBLES

In a festive mood? Why don't you add a glass of bubbles to celebrate. Prosecco Superiore Brut (€8,-), Franciacorta cuvee brut (€11,-) Gustavino favorite or Pol Roger (€16,-).



OUR CONDITIONS

Up to 24 hours before the event, you have the flexibility to adjust the number of guests, free of charge. Adjustments upwards are unlimited, as long as they remain within the capacity of the reserved rooms. Adjustments downward are limited to 15% of the total number of reserved guests.

PAYMENT TERMS

Upon acceptance of the quotation, we may request a credit card number for guarantee 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 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, Herengracht Restaurant & Bar, and d’Vijf Vlieghe, which are affiliated with UVH.

You are welcome to request these conditions at any time for your reference.

FROM A TO US

HOW TO GET TO GUSTAVINO?

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 50, 51 or 52 to Amsterdam-Zuid station**—we're just a 2-minute walk from the stop. Couldn't be easier.

PARK IT!

Prefer to drive? Nearby parking is available at:

- **Q-Park Mahler** (Aaron Coplandstraat 8, 3 min walk)
- **Q-park Symphony** (Leo Smitstraat 4, 3 min walk)



AND THERE'S MORE...

Aside from Gustavino we offer twelve other restaurants in Amsterdam. While they each come with their own style, they are all reflecting the local neighbourhood and are designed to make your guests feel right at home.

CAFÉ
GEORGE

GEORGE
W.P.A.
WILLIAMS PARK AVENUE
Amsterdam

PLACE
LE
GUSTAV
GRAND
MAHLER
GEORGE

GEORGE
MARINA

LE PETIT
GEORGE

BRASSERIE
GEORGE
Houthavens

MAISON
DE QUALITÉ
DEPUIS 1911
GEORGE
DELI
CAFFE / DELATO / RAGNETTE

GEORGE
L.A.

BISTRO
G.P.
GELDERLANDPLEIN
BY GEORGE

CAFÉ
GEORGE
CURACAO

RESTAURANT
D'VIJFF VLIEGHEN

HERENGRACHT
RESTAURANT & BAR

GEORGETTE
CAFÉ
PC. Hoofstraat · Amsterdam



GUSTAVINO

restaurant & vinoteca

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