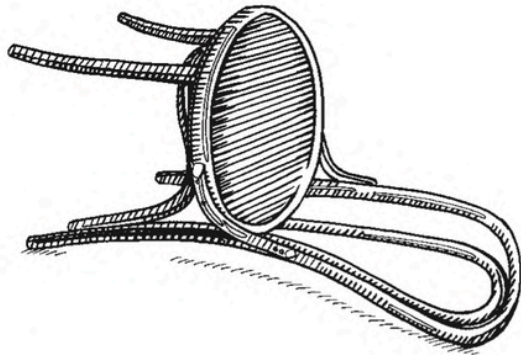




BRASSERIE
GEORGE
Houthavens
—

**PRIVATE DINING,
EXCLUSIVE HIRE,
GROUPS &
EVENTS**

HOUTHAVENS



THIS IS US

Located in the vibrant Houthavens, Brasserie George blends the charm of a French brasserie with the cozy, laid-back vibe of a local hangout. The space is divided into a welcoming bar area — Le Café — great for afterwork drinks or a casual get-together, and a relaxed yet elegant restaurant, giving you the best of both worlds.

So whether you're planning a get-together for 10 or 250 people, discover our range of dining and hire-options in the heart of the Houthavens in Amsterdam.

Our expert team will look after you with whatever you may need.

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BRASSERIE GEORGE LE RESTAURANT

The Restaurant at Brasserie George is the ideal setting for an exclusive event – with up to 100 guests seated or up to 250 for a standing reception.

Le Restaurant is easily divided in separate parts, and our vide is the perfect place for a semi-private dining experience. For groups over 12 people our British chef made special menus, from sharing to casual walking dinner. [See our menus on page 10.](#)

DAYS

Seven days a week

FOOD

Sit-down or walking dinner

DRINKS

Boundless bar or based on consumption

GUESTS

From 20 to 250



BRASSERIE GEORGE LE CAFÉ

The Café at Brasserie George is the ideal setting for an exclusive event – with up to 40 guests seated or up to 100 for a standing reception.

A great option is the 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.

DAYS

Seven days a week

FOOD

Bar snacks or walking dinner

DRINKS

Open bar or based on consumption

GUESTS

From 40 to 100



BRASSERIE GEORGE GEORGE DELI

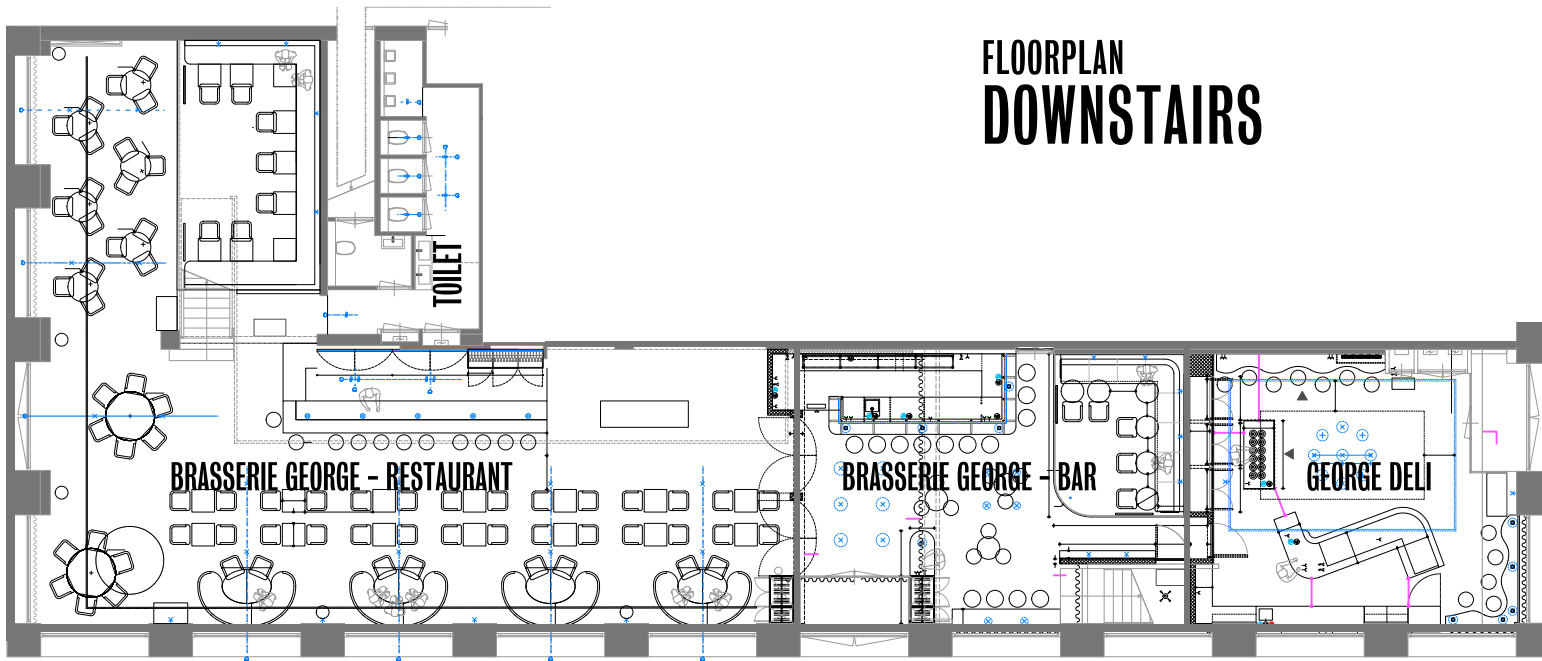
Let your guests scoop their own George Gelato, or serve special bites from our vintage Deli counter. It's a pastel-coloured paradise with a hidden entrance into Le Café. Perfect for a memorable end of the night, or the best way to begin your evening.

You'll fit 50 people in our Deli at the same time, but a line outside the door is never a bad sign...

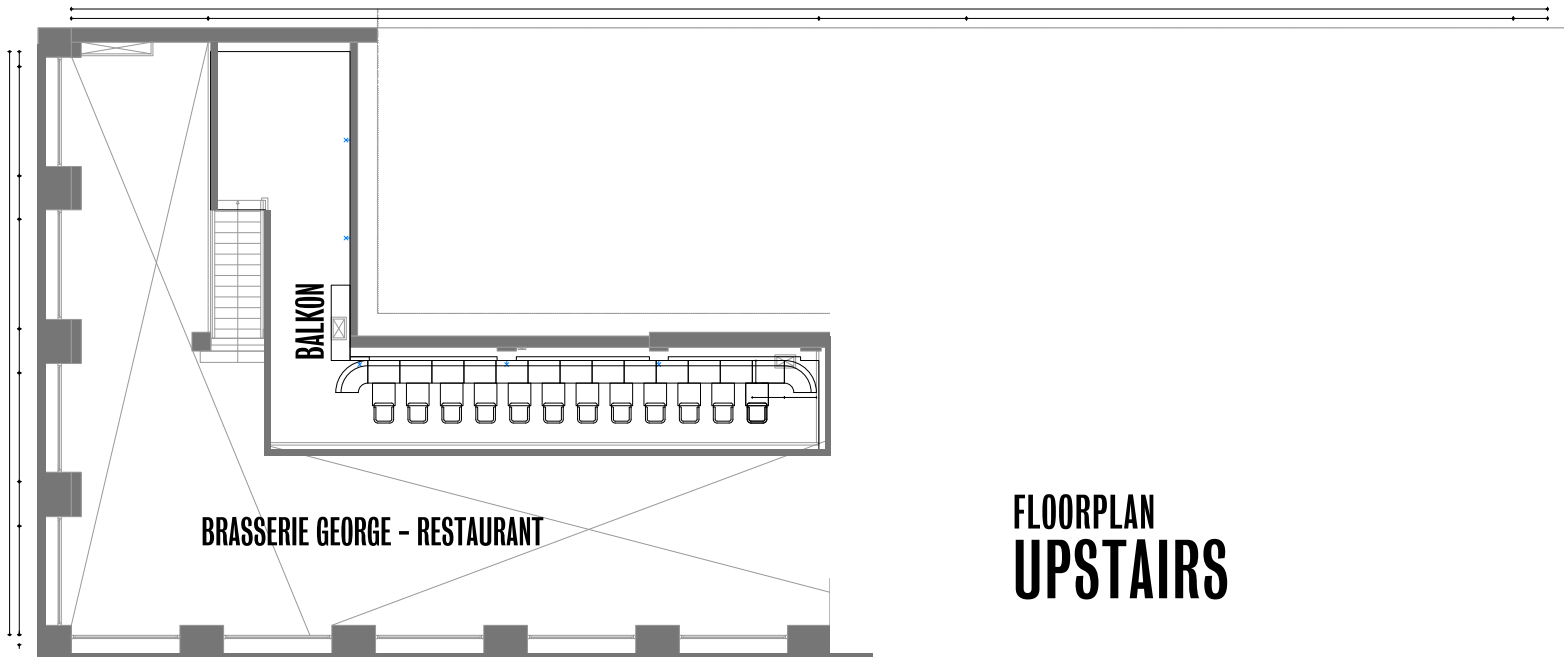
DAYS	FOOD	DRINKS	GUESTS
<i>Seven days a week after 5pm</i>	<i>George Gelato</i>	<i>No bar</i>	<i>Up to 50 people at the same time</i>

FLOORPLAN DOWNSTAIRS

**BRASSERIE
GEORGE**
Houthavens



FLOORPLAN UPSTAIRS





GROUP BOOKINGS

Brasserie George gladly takes group bookings for parties over 12 people.

Designed by our Head Chef, our Anglo-French group menus feature a selection of fish, meat and vegetarian dishes perfect for dining with friends, family or colleagues alike.

Our menus are available for both lunch and dinner. Please keep in mind that it is not possible to combine different menus.

DAYS

Seven days a week

FOOD

Sit-down set group menu

DRINKS

Open bar, based on consumption or wine package

GUESTS

From 12 guests



SEMI-PRIVATE DINING

For parties up to 60 guests, we offer semi-private dining within a designated area of the restaurant or bar. Perfect for celebrations, team dinners and entertaining clients, this option offers a little more exclusivity, whilst still enjoying the atmosphere from the main restaurant.

Designed by our Head Chef, our group menus feature a selection of fish, meat and vegetarian dishes perfect for dining with friends, family or colleagues alike.

DAYS

Seven days a week

FOOD

Lunch and dinner sit-down set group menu

DRINKS

Open bar, based on consumption or wine package

GUESTS

From 15 to 60 guests

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)

Deviled Eggs 3 pcs. (5,50)

Bread & butter (6,50)

Olives w/ anchovy (5,50)

Roasted & toasted nuts (5,-)

All our rates include VAT and are valid until June 2025.

The Uniform Terms & Conditions for the Hotel and Catering Industry (UVH) apply. Please inform us if you have any food allergies or special dietary needs.

SET MENU HOUT 47,50

starters **GRILLED LEEK**
w/ egg & mustard vinaigrette
—or—
ROAST BEEF
w/ horseradish & rocket

mains **ROASTED DUCK BREAST**
w/ summer beets, raspberry & hazelnuts
—or—
GRILLED HISPI CABBAGE
w/ romesco & smoked almonds

desserts **CHOCOLATE MOUSSE**
w/ orange, hazelnut & crème fraîche
—or—
STICKY TOFFEE PUDDING
w/ toffee sauce & vanilla ice cream

extra course
GEORGE “PIZZA” TUNA +17,-
w/ crispy thin filo, cucumber, ricotta & wasabi mayonnaise

CHEESE SELECTION +14,-
*‘De Kaaskamer van Amsterdam’,
quince & raisin bread*

SET MENU HAVENS 52,50

starters **GEORGE “PIZZA” TUNA**
w/ crispy thin filo, cucumber, ricotta & wasabi mayonnaise
—or—
STEAK TARTARE
w/ quail egg

mains **GEORGE HOUSE STEAK**
w/ peppercorn sauce & barbecued onion
—or—
ROASTED COD
w/ artichoke, carrots & saffron

desserts **STICKY TOFFEE PUDDING**
w/ toffee sauce & vanilla ice cream
—or—
STRAWBERRY PAVLOVA
merengue w/ strawberries & elderflower

extra course
MUSSELS +13,-
w/ fennel sauce

CHEESE SELECTION +14,-
*‘De Kaaskamer van Amsterdam’,
quince & raisin bread*

**OUR SET MENUS COME WITH 1 SIDE OF FRIES
AND 1 SIDE OF GREENS, PER 3 PEOPLE**

SHARED MENU

57,50

Our shared menu offers a selection of carefully curated dishes, perfect for creating a relaxed, communal atmosphere, where guests can enjoy a variety of flavors without the need for individual choices.

STARTERS

Steak Tartare w/ quail egg

George "Pizza" Tuna w/ crispy thin filo, cucumber, ricotta & wasabi mayonnaise

Roast beef w/ horseradish & rocket

Grilled leek w/ egg & mustard vinaigrette

MAINS

Roasted duck breast w/ summer beets, raspberry & hazelnuts

Roasted cod w/ artichoke, carrots & saffron

Grilled hispi cabbage w/ romesco & smoked almonds

Our shared menu comes with 1 side of fries and 1 side of greens, per 3 people

DESSERTS

Strawberry Pavlova merengue w/ strawberries & elderflower

Sticky Toffee Pudding w/ toffee sauce & vanilla ice cream

Chocolate Mousse w/ orange, hazelnut & crème fraîche

PICK YOUR SIDE

5,50

Our menus are served without side dishes, allowing you to personalize your experience. For an additional €5½ per side you can select a side dish from the following options:

FRENCH FRIES

MASHED POTATOES

BBQ GREENS

GREEN SALAD

MAKE IT EXTRA, BABY

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

GEORGE "PIZZA" TUNA +17

w/ crispy thin filo, cucumber, ricotta & wasabi mayonnaise

MUSSELS +13

w/ fennel sauce

Or... add a cheese between the main & dessert

CHEESE SELECTION +14

'De Kaaskamer van Amsterdam', quince & raisin bread

All our rates include VAT and are valid until June 2025.

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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 45,- P.P.

6-COURSES 54,- P.P.

7-COURSES 63,- P.P.

COLD

Mackerel Rillettes w/ sweet and sour onions & cornichons on a crostini

Steak Tartare w/ toast

Roast beef w/ horseradish & rocket

Grilled Leek w/ egg & mustard vinaigrette

HOT

Roasted duck breast w/ summer beets, raspberry & hazelnuts

George House Steak w/ peppercorn sauce & barbecued onion

Grilled hispi cabbage w/ romesco & smoked almonds

DESSERTS

Strawberry Pavlova merengue w/ strawberries & elderflower

Sticky Toffee Pudding w/ toffee sauce & vanilla ice cream

Chocolate Mousse w/ orange, hazelnut & crème fraîche

KEEP ON SNACKIN'

NO EMPTY TABLE | 9,50

Olives, roasted nuts & salty cheese sticks (+/- 4 pers)

PLATEAU BRASSERIE | 32,-

Bitterballen, spring rolls & cheese croquettes (22 pcs.)

PLATEAU GEORGE | 40,-

Crostinis w/ mackerel rilette, pate & caramelized shallot and goats cheese (30 pcs.)

PLATEAU CHEESE & CHARCUTERIE | 27,-

Comté Reservé, Pierre Robert, Coppa di Parma, Spianata Romana, Roquefort le Favori, pickles, grapes, walnuts & crackers (+/- 4 pers)

DUTCH BITTERGARNITUUR | 20,-

Bitterballen, cheese and sausage (+/- 3 pers)

DEVILED EGGS | 5,50

3 pcs.

OLIVES | 5,50

w/ anchovy

BITTERBALLEN | 9,50

7 pcs.

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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.

All our rates include VAT and are valid until June 2025.

The Uniform Terms & Conditions for the Hotel and Catering Industry (UVH) apply. Please inform us if you have any food allergies or special dietary needs.





EXCLUSIVE TOTAL HIRE

A wedding, company dinner or just a lot of friends? Why not have the complete venue to yourself! We can seat up to 150 people, and if we remove some of our (beautiful, we must add) furniture you can have a guest list up to 200 guests.

Our chef & team will work with you to design a menu that compliments your event.

DAYS

Seven days a week

FOOD

Custom menu

DRINKS

Open bar or based on consumption

GUESTS

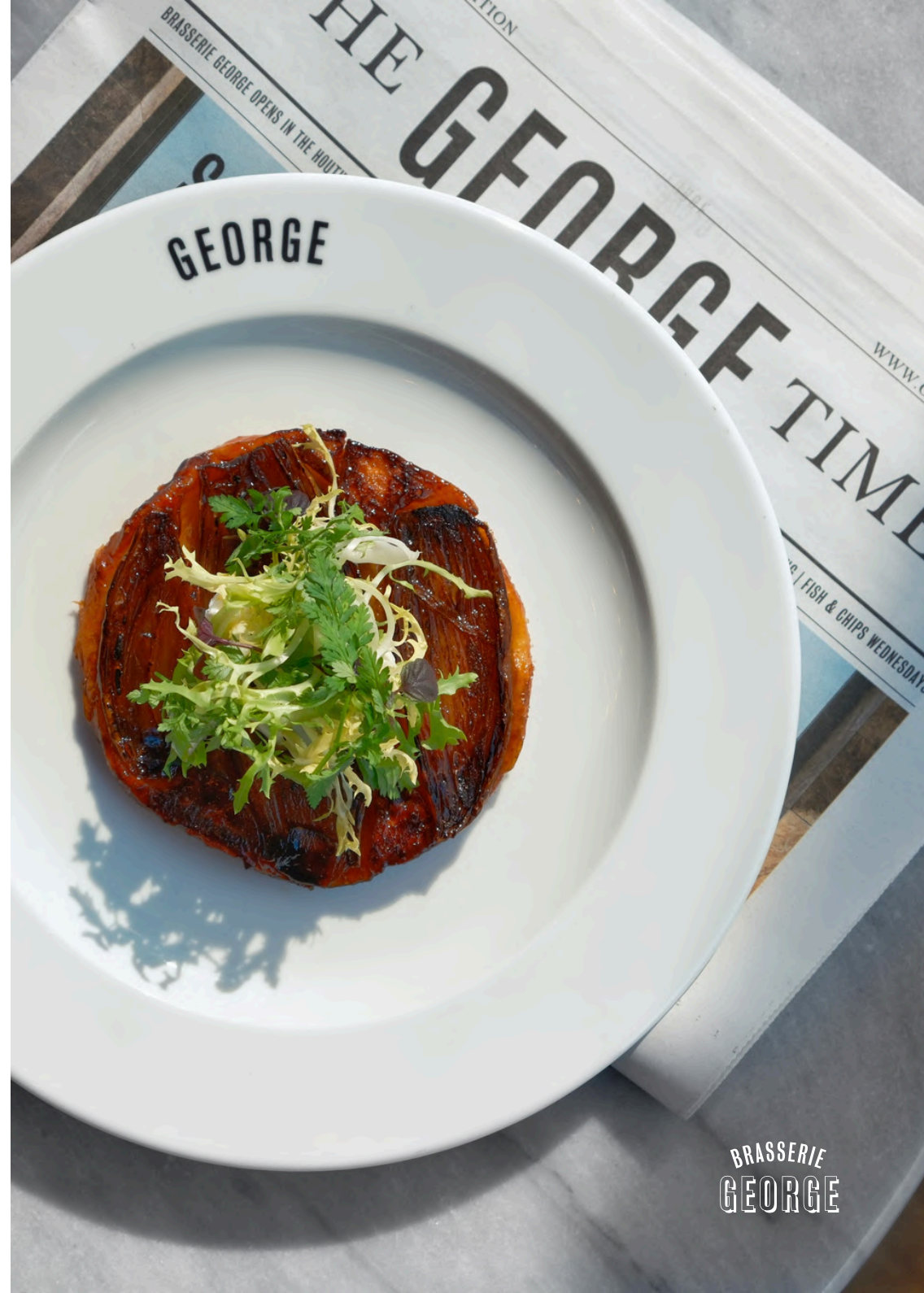
Anywhere between zero and 200

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 Vlieghen, which are affiliated with UVH.

You are welcome to request these conditions at any time.



BRASSERIE
GEORGE

FROM A TO US

HOW TO GET TO BRASSERIE GEORGE?

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.

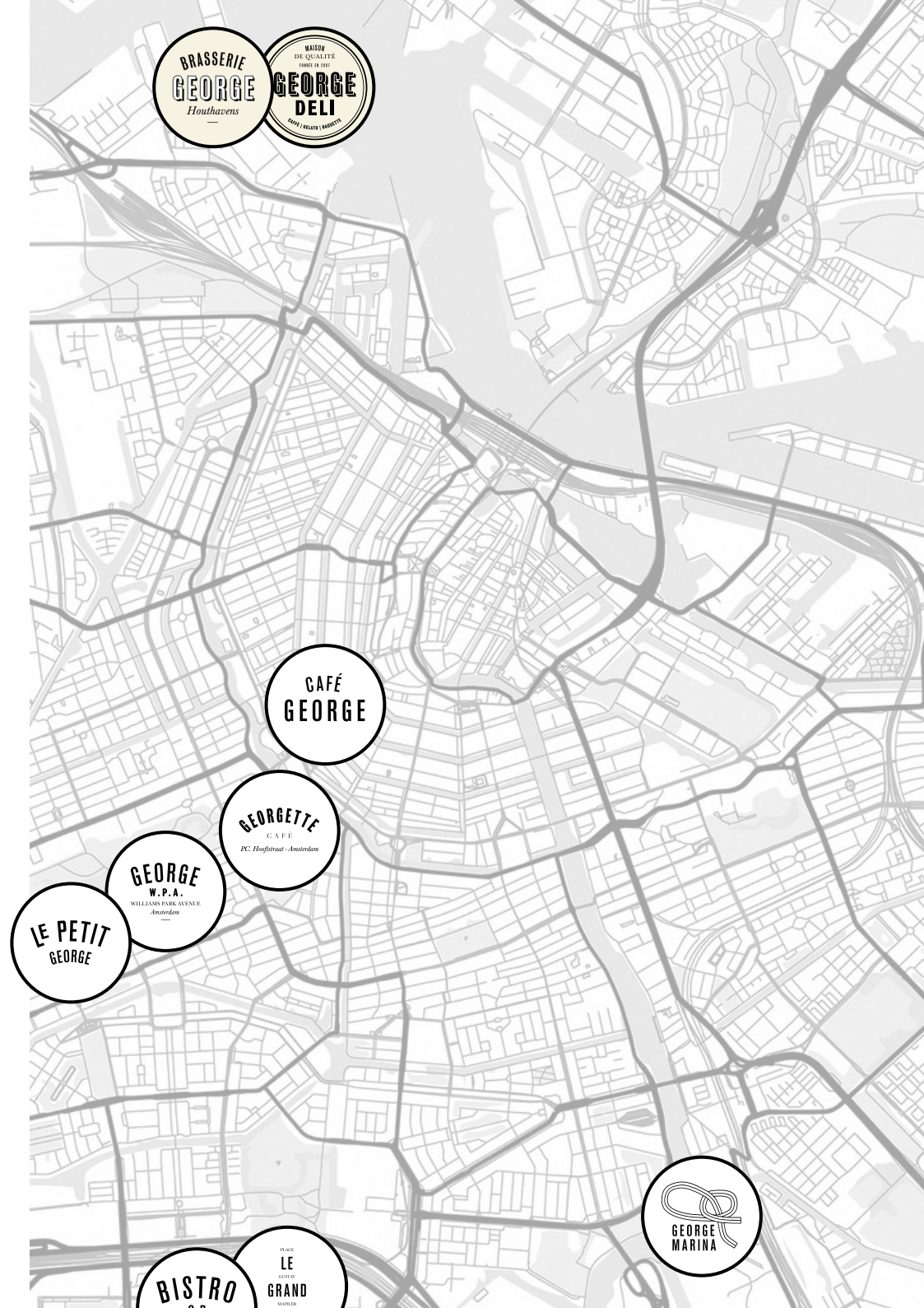
PUBLIC TRANSPORT

Coming by public transport? **Take bus 48 to Haparandaweg**—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 Theater Amsterdam**
(Danzigerkade 5, 4 min walk)
- **My Way Parkeren Rigakade**
(Rigakade 10, 8 min walk)



The background of the image is a dark wood wall with vertical panels. In the foreground, three stainless steel beer taps are visible, each with a cylindrical body and a handle. The taps are mounted on a wooden surface, and their shadows are cast on the wall behind them.

BRASSERIE
GEORGE
Houthavens

BRASSERIE GEORGE

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