

# GROUPS & EVENTS

**BISTRO**  
G.P.  
GELDERLANDPLEIN  
BY GEORGE



# OUR MENU OF POSSIBILITIES

*All our rates are including VAT and are valid until September 2024. The Uniform Terms & Conditions for the Hotel and Catering Industry (UVH) apply.*

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# A STUNNING SPOT FOR YOUR GROUPS & EVENTS

## THIS IS US

Bistro G.P. by George is located at luxury shopping mall Gelderlandplein, in one of the most cosmopolitan parts of town.

At just a few minutes walking distance from the RAI convention center and Zuidas International business district, with its stately buildings and residential towers giving character to the neighborhood, you're right in the middle of the dynamics of the city, while at the same time having a pleasant break from the hustle and bustle.

With thousands of corporate people working and living in this urban area, it's no surprise that our cutting edge, airy restaurant and large, sunny terrace are perfect for a hassle-free business lunch or dinner. However, families and kids love us too!

## STAND OUT FROM THE CROWD

With great food, cool architecture and an experienced crew, your guests will love connecting at Bistro G.P. by George. An inspiring environment for all those game changers, goal getters and merrymakers out there.

Interested? Have a look at our various menus or contact us directly. And don't forget: for George, the sky is the limit. We're open to all kinds of suggestions and can create an ambiance that will impress your audience.

xoxo  
GEORGE

AND THERE'S MORE...

CAFÉ  
GEORGE

GEORGE  
W.P.A.

GEORGE  
MARINA

GEORGE  
L.A.

D'VIJFF VliegHEN  
RESTAURANT

GEORGETTE  
CAFÉ

LE PETIT  
GEORGE

BISTRO  
G.P.

HERENGRACHT  
RESTAURANT & BAR

GUSTAVINO  
restaurant & vinoteca

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

XOXO  
GEORGE



# GROUPS

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Our menus are suitable for groups from 8 up to 60 people. Groups until 30 guests can choose their starter, main and dessert from within this menu in the restaurant self. On the spot we can cater to any allergies, intolerances and/or dietary requirements. For groups of more than 30 people we will need to know the number of each dish upfront. Also please provide us with any allergies or dietary restrictions upfront so our chef can cater to them. All our menus are both available for lunch and dinner, except from the 2-course Lunch menu

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## CANCELLATION CONDITIONS

For all reservations from 7 guests onwards we ask for a deposit. This deposit will be deducted from your final invoice. A credit is only possible if the amount of guests or the cancellation is done up to 3 days prior to the dinner. When the cancellation is done within 3 days prior to the reservation it is not possible anymore to cancel free of charge.

*The uniform Terms & Conditions for the Hotel and Catering Industry (UVH) apply.*



# GROUP MENUS

*All our menus are available for lunch and dinner, except the 2-course lunch.*

*As promised: the sky is the limit. Feel free to ask us about any adjustments or extras. Like oysters to get you started or French cheese platter. Prefer something else, let's ask the chef!?*

## GEORGE VEGGIES

Are you a vegetarian, vegan or just 'veggie curious'? Great, we love veggies too! Our creative chef is happy to come up with something delicious.

### THE CHOICE IS YOURS MENU

If you can't or don't want to decide in advance, we offer you this flexible menu. We offer you the possibility to make a pre selection of our a la carte menu by selecting 3 dishes in each course. During the lunch or diner event your guests can choose from the pre selected menu. This is available for groups up to 30 guests.

### MENU 'GEORGE' € 45 P.P.

#### BURRATA

WITH HEIRLOOM TOMATOES & FRESH BASIL

*Wine suggestion: Pinot Grigio, Pizzolato*

OR

#### CARPACCIO

THINLY SLICED BEEF, PARMESAN, PINENUTS,  
ARUGULA & TRUFFLE MAYONNAISE

*Wine suggestion: Pinot Noir 'Italo Cescon'*

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#### FLAT IRON STEAK

5.7 OZ. GRAIN FED BLACK ANGUS & HERB BUTTER

*Wine suggestion: Malbec 'la Consulta'*

OR

#### SALMON MISO

SALMON FILLET IN MISO MARINADE, GRILLED  
LITTLE GEM LETTUCE & CRISPY CORN

*Wine suggestion: Chardonnay 'Le George Bourgogne Blanc'*

*Charnay-lès-Mâcon*

OR

#### GRILLED ASPARAGUS

GREEN ASPARAGUS, POACHED EGG, HOLLANDAISE,  
BLACK TRUFFLE & NUTS

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#### CHEESECAKE

CREAMCHEESE CAKE WITH STRAWBERRY JELLY,  
LEMON SORBET & FRESH FRUITS

OR

#### LEMON MERENGUE

LEMON MERINGUE PIE, VANILLA ICE CREAM &  
FRESH FRUITS

## MENU 'GP' €55 P.P.

### 'GEORGE PIZZA' TUNA

CRISPY FILO PASTRY, FRESH TUNA, CUCUMBER,  
RICOTTA, SOYSAUCE & WASABI

*Wine suggestion: Sancerre 'les Baronnes'*

OR

### STEAK TARTARE

SEASONED RAW BEEF & SHALLOTS

*Wine suggestion: Fleurie 'Maison Louis Latour'*

OR

### BURRATA

WITH HEIRLOOM TOMATOES & FRESH BASIL

*Wine suggestion: Pinot Grigio, Pizzolato*

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### TOURNEDOS

6.4 OZ. 'DUAL PURPOSE' BEEF TENDERLOIN & PEPPERSAUCE

*Wine suggestion: Château Fougueyrat grand cru St.Émilion*

OR

### BLACKENED TUNA

FRESH TUNA, GROUND BLACK PEPPER, SOYFOAM, PICKLED  
GINGER & WASABI

*Wine suggestion: Chardonnay 'Bernardus'*

OR

### GRILLED ASPARAGUS

GREEN ASPARAGUS, POACHED EGG, HOLLANDAISE,  
BLACK TRUFFLE & NUTS

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### GATEAU CHAUD

WARM CHOCOLATE FONDANT, VANILLA ICE CREAM &  
FRESH FRUITS

OR

### TARTE TATIN

UPSIDE DOWN APPLE PIE, CARAMEL & VANILLA ICE CREAM

## MENU 'DELUXE' €75,- P.P.

### PLATEAU 'MER DU NORD'

SMOKED SALMON, SMOKED EEL, DUTCH SCHRIMPS,  
TOAST, BEURRE D'ISIGNY & COCKTAIL SAUCE

*Wine suggestion: Viognier Condrieu 'Yves Cuilleron'*

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### SURF & TURF

HALF GRILLED LOBSTER, HALF TOURNEDOS  
(3.2OZ. 'DUAL PURPOSE' BEEF TENDERLOIN) & BÉARNAISE  
SAUCE

*Wine suggestion: Barolo 'Pio Cesare'*

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### ESPRESSO MARTINI

VODKA, COFFEE LIQUEUR, ESPRESSO

## LUNCHMENU €23,50,- P.P.

### SOUP DU JOUR

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### AVO TOAST GRILLED CHICKEN

GRILLED CHICKEN THIGHS, AVOCADO, RADISH & WASABI  
MAYONNAISE

OR

### AVO TOAST FETA CHEESE

GREEK FETA CHEESE, AVOCADO, POMEGRANATE & FRESH  
HERB OIL

# SOMEBODY SAID WINE?

A beautiful lunch or private dinner is not complete without a lovely drink. Besides the standard range of drinks and cocktails, we also have a wonderful wine list composed of wines from different regions around the world. They are served by the glass or bottle. Now serving: our signature George Rosé wine label, straight from the sunny South of France. A phenomenal and tantalizing wine experience, combining fresh, bright fruitiness and style together in a bottle.

## WINE PAIRINGS

If you wish we can suggest some seriously sublime wines to match your lunch or dinner courses, varying from simple but elegant wines to the more exclusive ones.

## SET DRINKS MENU €26.50 P.P.

You can also 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 coffee or tea. Not a wine lover? You can also choose for beer and soft drinks.

## EXTRA'S

Want something extra? We've got you covered! Start with some bubbles as aperitif or expand your menu with extra courses.

## BUBBLES

Crémant de Bourgogne, Bailly Lapierre € 9 p.p.  
Champagne Brut Réserve, Pol Roger € 16 p.p.

## SIDES

Go for the full experience and add some side dishes to your main course:

- *French Fries & Homemade Mayonnaise* € 6
- *Sweet Potato Fries, Maldon Salt & Truffle Mayonnaise* € 7.5
- *Green Salad, Radish, Walnut, Red Onion & Housedressing* € 6.5
- *Green Asparagus & Fresh Herb Oil* € 8.5
- *Pan-Fried Spinach* € 6.5
- *French Green Beans In Butter & Shallots* € 6.5

## BREAD & BUTTER SERVICE

Unlimited sourdough baguette 'van menno' and beurre d'isigny during your lunch or dinner € 3.50 p.p

## TABLE BITES

Mixed roasted nuts & 'Ybarra' Spanish anchovy filled olives € 4.50 p.p

## FESTIVE START: DUTCH BITES

Dutch 'bitterballen', cheese croquettes, shrimp croquettes € 9.50 p.p.

## EXTRA COURSE: SOUP

Soup du jour € 11 p.p. lobster bisque € 14.50 p.p.

## EXTRA COURSE: CHEESE PLATTER

3 cheeses: Delice de Bourgogne, Reblochon, Bleu d'Auvergne, nuts&figs bread & apple syrup € 16 p.p



## GEORGE ❤️ ROSE

Now serving: our signature George Rosé wine label, straight from the sunny South of France. A phenomenal and tantalizing wine experience, combining fresh, bright fruitiness and style together in a bottle.





BISTRO G.P.P.





## TAKE AWAY

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You probably know we've got your food cravings covered with Uber Eats. But did you know that you can also order takeaway food with the Uber Eats pickup option?

If you're more of a delivery person, we don't blame you. After all, what's better than getting George takeaway delivered directly to your doorstep.

Sometimes, though, picking up some takeaway food might be a better fit for your schedule.

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# CONTACT

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📷 [bistro.gp](https://www.instagram.com/bistro_gp)

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