



BLUE BOAT COMPANY 2020



INDEX

LUNCH CRUISES	2
HIGH TEA CRUISES	3
DRINKS CRUISES	4
DINNER CRUISES	4
BUFFET CRUISES	6
BBQ CRUISES	15
A LA CARTE ITEMS	18
LUNCH & BREAKFAST BOXES	20
TERMS & CONDITIONS	21



LUNCH CRUISES BLUE BOAT COMPANY

DUTCH LUNCH CRUISE

1,5 hour cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service

Menu:

Mustard soup 'Zaanse' style
3 sandwiches per person
White unleavened bread sandwich, filled with roast turkey, rocket, roasted seeds and ginger-curry balsam
Brown whole grain roll filled with young Beemster cheese, frisee salad and mustard dressing
Double sandwich with home-made tuna salad, red onion and capers

Prices:

Minimum 25 persons
Price 25-34 persons: € 43,00 per person.
Price 35 persons & up: € 38,00 per person.

SANDWICH DELUXE LUNCH CRUISE

1,5 hour cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service

Menu:

Mustard soup 'Zaanse' style
Focaccia with smoked rib-eye, pesto mayonnaise, rocket and pine nuts
Sandwich of hand-sliced artisan brown bread with Frisian clove-cheese
Wrap with smoked salmon, bok choy and fresh cream cheese

Tumbler filled with a fresh fruit salad
Tumbler filled with a composition of lettuce leaves, vine tomatoes, cucumber, feta cheese, olives, green paprika, red onion, large capers, sun-dried tomatoes and served with fresh herb dressing

Prices:

Minimum 25 persons
Price 25-34 persons: € 53,00 per person.
Price 35 persons & up: € 50,50 per person.



BUFFET LUNCH CRUISE

1,5 hour cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service

Menu:

Dutch style tomato soup, with vegetables and minced beef meatballs

White sandwich with smoked mackerel, red onion and coarse pepper
Brown bread sandwich with serrano ham, rocket, roasted seeds and pesto
Multi-grain roll with salmon salad
'Woudbol' brown bread roll with luncheon meat and piccalilli
White bread roll with vitello tonato
Brown bread roll with boiled egg and tomato

Tumbler of fruit salad
Leek and salami quiche
Pannacotta of mandarin, served in small glasses

Prices:

Minimum 25 persons
Price 25-34 persons: € 58,00 per person.
Price 35 persons & up: € 53,00 per person.

HIGH TEA CRUISE

1,5 hour cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service

Menu:

*Served on cake stands and amusing plates, divided into 3 courses.
A different tea can be served with each course.*

Savoury puff pastry leek & ham flan
Luxury "finger" sandwich with Scottish salmon, cream cheese & mixed salad.
Luxury "finger" sandwich with Cheddar, mixed salad and cucumber.

Plain and raisin scones
Vanilla and chocolate muffins
Lemon curd & tiptree orange, preserves from Essex in the UK with only the best ingredients.
Clotted cream

All-butter cookies, Bonbons & Small sweetbreads

Prices:

Minimum 25 persons
Price 25-34 persons: € 49,00 per person.
Price 35 persons & up: € 45,50 per person.



BORREL CRUISES BLUE BOAT COMPANY

DRINKS CRUISE

1,5 hour cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Dutch cheese (regular & cumin) with mustard dip sauce
Mixed nuts, cocktail snack and luxury cheese cookies

Prices:

Minimum 25 persons
Price 25-34 persons: € 42,50 per person.
Price 35 persons & up: € 37,50 per person.

DINNER CRUISES BLUE BOAT COMPANY

3 GANGEN DINNERCRUISE

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Starter:

Cabbage soup with coffee & almonds,
served with homemade bread, salted butter, artichoke crème & black olive tapenade.

Main course:

Poultry roulade with a filling of nuts and fruit in a red wine reduction. Served with haricots verts, potato gratin, fired roseval potatoes with herbs and salade.
Redfish fillet in shellfishy, fennel & salicornia gravy. Served with potato gratin, fired roseval potatoes with herbs and salade.

Dessert:

Panna cotta of rhubarb, lemon cake & chocolate mousse

Price:

Minimum 25 persons
Price 25-34 persons: € 69,00 per person.
Price 35 persons & up: € 65,50 per person.

If you prefer for your guests to have a choice between meat & fish on board, w charge a € 10,00 surcharge per person.



BLUE BOAT DINNERCRUISE DE LUXE

Composed according to recipe of Onno Kokmeijer and Erwin Hendriks

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Starter:

Tortilla with wagyu beef and garlic.
Served with a parsnip crème

Main course:

Dutch salmon with potatoes, chives, crème fraiche, marigold & nasturtium.
Served with fresh bread, tapenade, butter and artichoke crème
West-Fries stoofvlees, 24 uur gegaarde kalfswang in eigen jus, bloemkool, bundelzwammen en erwtes

Intermediate dish:

Velvet cabbage creme with coffee & almond

Dessert:

Cheesecake with strawberries & spice-crumble
Marionated red fruits, merengue and champagne-sabayon

Price:

Minimum 25 persons

Price 25-34 persons: € 93,00 per person.

Price 35 persons & up: € 88,00 per person.

If you prefer for your guests to have a choice between meat & fish on board, w charge a € 10,00 surcharge per person.



BUFFET CRUISES BLUE BOAT COMPANY

ITALIAN BUFFET

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Cold dishes:

Parma ham with honey melon
Salad of fried shrimp in mascarpone & dried tomato sauce
Caprese salad
Fried mushroom
Pasta Tricolore
French bread with pomodori-butter

Hot dishes:

Pasta rigate with zucchini and cheese sauce
Fusili pasta with chicken & stir fried vegetables
Mediterranean fish stew with white wine
Vegetable casserole with zucchini, eggplant, tomato & mozzarella

Price:

Minimum 25 persons
Price 25-34 persons: € 73,50 per person.
Price 35 persons & up: € 70,00 per person.

ITALIAN BUFFET INCL. DESSERT BUFFET

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Hot & cold dishes as stated at the above Italian Buffet description.

Italian dessert buffet :

Tiramisu-cake
Cappuccino-panna cotta
Amaretto-mousse with almonds
Lemon cheese cake

Price:

Minimum 25 persons
Price 25-34 persons: € 79,50 per person.
Price 35 persons & up: € 75,00 per person.



SPANISH BUFFET

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Cold dishes:

Spanish cold cuts (chorizo, fuet & iberico ham)
Tuna tortilla's (Spanish omelet)
Marinated mushrooms with red onions & garlic
Fried, marinated mussels & squid with Spanish red pepper
Artichokes with lemon & coriander
Salad of roasted red peppers, chickpeas and oregano
Bread with aioli

Hot Dishes:

Albondigas (Spanish meatballs in tomato salsa)
Chicken thigh fillets with dragon & lime
Chorizo- en merguez sausages
Paella

Price:

Minimum 25 persons
Price 25-34 persons: € 73,50 per person.
Price 35 persons & up: € 70,00 per person.

SPANISH BUFFET INCL. DESSERT BUFFET

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Hot & cold dishes as stated at the above Spanish Buffet description.

Spanish dessert buffet :

Bavaroise cake with pear & caramel
Vanilla flan
Almond mousse with dried fruit
Fresh fruit in lime liqueur

Price:

Minimum 25 persons
Price 25-34 persons: € 79,50 per person.
Price 35 persons & up: € 75,00 per person.



DUTCH BUFFET SPRING, SUMMER, AUTUMN

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Cold dishes:

Dutch garden salad with carrot, onion, potato, pickle, mustard & parsley
Cheese board: feta, goat cheese, Jersey cow & Old Willig. Served with rye bread & mustard
Beef salad with ham, eggs, tomato & pickles from Amsterdam
Cole slaw
Home made bread served with butter & herb butter

Hot dishes:

beetroot with chives
Beef rolls in tomato gravy
Smooth mashed potato with cumin cheese gratin
Dutch ham
"Stamppot" (mashed potato with) leek, served with Dutch smoked sausage & mustard

Price:

Minimum 25 persons
Price 25-34 persons: € 73,50 per person.
Price 35 persons & up: € 70,00 per person.

DUTCH BUFFET SPRING, SUMMER, AUTUMN INCL. DESSERT BUFFET

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Hot & cold dishes as stated at the above Dutch Buffet description.

Dutch dessert buffet :

"Stroopwafel" (a waffle filled with caramel sirup) Pannacotta
Custard with red fruit
Bavarois of "Bitterkoekjes" (Dutch chewy almond cookie)
Creamy rice with cinnamon, cardamom and raisins

Price:

Minimum 25 persons
Price 25-34 persons: € 79,50 per person.
Price 35 persons & up: € 75,00 per person.



DUTCH BUFFET SPRING, SUMMER, AUTUMN INCL. CHEESE PLATTER

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Hot & cold dishes as stated at the above Dutch Buffet description.

Henry Willig cheese platter:

Baby sheep
Fenugreek
Herb cheese
Old Willig
Extra aged goats cheese
Served with rye bread & mustard-beer dip

Price:

Minimum 25 persons
Price 25-34 persons: € 82,50 per person.
Price 35 persons & up: € 77,50 per person.

DUTCH BUFFET WINTER

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Cold dishes:

Fish salade from: Dutch herring, Dutch shrimp, smoked salmon, smoked mackerel & pickled mussels
Honey mustard ham
Potato salade with bacon
Dutch cheese platter
Bread rolls, rye bread, butter & herb butter

Hot dishes:

Meatballs in gravy
Sauerkraut "stamppot" with Dutch smoked sausage & bacon
Kale "stamppot"
"Stamppot" andive with bacon

Price:

Minimum 25 persons
Price 25-34 persons: € 73,50 per person.
Price 35 persons & up: € 70,00 per person.

* *Stamppot = Dutch mashed potato & vegetable dish*



DUTCH BUFFET WINTER INCL. DESSERT BUFFET

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Hot & cold dishes as stated at the above Dutch Buffet Winter description.

Dutch dessert buffet :

“Stroopwafel” (a waffer filled with caramel sirup) Pannacotta
Custard with red fruit
Bavarois of “Bitterkoekjes” (Dutch chewy almond cookie)
Creamy rice with cinnamon, cardamom and raisins

Price:

Minimum 25 persons
Price 25-34 persons: € 79,50 per person.
Price 35 persons & up: € 75,00 per person.

HOLLANDS BUFFET WINTER INCLUSIEF KAASPLANK

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Hot & cold dishes as stated at the above Dutch Buffet Winter description.

Henry Willig cheese platter:

Baby sheep
Fenugreek
Herb cheese
Old Willig
Extra aged goats cheese
Served with rye bread & mustard-beer dip

Price:

Minimum 25 persons
Price 25-34 persons: € 82,50 per person.
Price 35 persons & up: € 77,50 per person.



“STAMPPOT” BUFFET

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Cold dishes:

Crudit  with herb dressing

Hot dishes:

Pea soup with sausage

“Hutspot” (mashed potato with carrots & onions)

“Stamppot” andive & bacon

Porc chops in gravy

Beef meatballs

** Stamppot = Dutch mashed potato & vegetable dish*

Price:

Minimum 25 persons

Price 25-34 persons: € 67,50 per person.

Price 35 persons & up: € 65,00 per person.



INDONESIAN BUFFET

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Sateh babi; (Porc saté)
Ajam Pedis: (Stewed chicken in sambal sauce)
Daging: (Beef stew)
Ikan pedis: (Spicy fish fillets)
White rice & Yellow rice
Sambal goreng beans (Spicy green beans)
Tahu-Tempeh
Sajoer Lodeh (Mixed vegetables cooked in coconut milk)
Gado Gado

Side dishes:

Atjar tjampur
Seroendeng
Katjang
Krupuk
Sambal
"Spekkoek" (Indonesian sweet, layered cake)

Price:

Minimum 25 persons
Price 25-34 persons: € 70,00 per person.
Price 35 persons & up: € 67,50 per person.

INDONESIAN BUFFET INCL. DESSERT BUFFET

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Hot & cold dishes as stated at the above Indonesian buffet description.

Eastern dessertbuffet:

Bavarois with spices
Creamy rice with cinnamon, cardamom and raisins
Lemon pie with candied kumquats
Chocolate bavarois with mandarin

Price:

Minimum 25 persons
Price 25-34 persons: € 75,00 per person.
Price 35 persons & up: € 72,50 per person.



INDONESIAN HOT & COLD BUFFET

Inhoud:

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Cold dishes:

Shrimp salad
Fish salad with coconut-tomato chutney
Chicken peanut salad
Cucumber salad
Gado gado

Warme gerechten:

Sateh babi (Porc saté)
Ajam Pedis (Stewed chicken in sambal sauce)
Daging smoor (Beef stew)
Ikan pedis (Spicy fish salad)
Sambal goreng beans (spicy green beans)
Sajoer Lodeh (Mixed vegetables cooked in coconut milk)
Tahu-Tempeh
Yellow rice

Side dishes:

Atjar tjampur
Seroendeng
Katjang
Krupuk
Sambal
"Spekkoek" (Indonesian sweet, layered cake)

Price:

Minimum 25 persons
Price 25-34 persons: € 73,50 per person.
Price 35 persons & up: € 70,00 per person.



FINGERFOOD BUFFET

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Cold dishes:

Crepes with smoked salmon, bok choy & horseradish mayonnaise
Sourdough bread with crab salad, banana & avocado
Tuna tortilla
Oregano focaccia with smoked rib-eye & pesto mayonnaise
Duck terrine with duck liver on sugar bread

Hot dishes:

Beef meatballs with olive stuffing & sesame seeds
Crab cake with Spanish peppers
Fish fillets wrapped in Parma ham with tomato tapenade & basil
Shrimp skewer with garlic & spicy peppers in lobster sauce
Chicken saté with Teriyaki sauce

Price:

Minimum 25 persons
Price 25-34 persons: € 67,50 per person.
Price 35 persons & up: € 65,00 per person.



BBQ CRUISE A

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Cold dishes:

Crudit  salad with lemon dressing
Potato salad
Italian Pasta salad

Hot dishes:

Beef burger with an assortment of toppings to create your ideal burger
Chicken Tandoori skewer
BBQ sausages

Toppings & sauces:

Cheddar, tomaat, red onion, jalapeno peper, bacon & pickles
BBQ sauce, Garlic sauce

Fresh bread with garlic butter & humus
Burger buns

Price:

Minimum 25 persons
Price 25-34 persons: € 70,00 per person.
Price 35 persons & up: € 65,00 per person.

BBQ CRUISE INCL. DESSERT BUFFET

2 hours cruise on the canals of Amsterdam
Unlimited drinks (Heineken beer, house wines & soft drinks)
Waiter service
Chef on board

Menu:

Hot & cold dishes as stated at the above BBQ menu description.

Dessert buffet:

Fresh fruit salad
Baked banana with brown sugar & rum
Mango bavaroise with passion fruit an orange pepper
Whipped cream

Price:

Minimum 25 persons
Price 25-34 persons: € 75,00 per person.
Price 35 persons & up: € 70,00 per person.



EXTRA'S TO ADD TO BBQ CRUISE

Chicken skewer (50 grams): € 2,00 per person

BBQ sausage: € 3,00 per person

ALTERNATIVE MENU'S FOR VEGETARIANS (OR NON-MEAT)

Vegetarian

Tahu skewer with mushrooms

Vegetable burger

Corn on the cobb

Stuffed pepper with nut rice & vegetables

Fish

Fish filet with herbs

Salmon with fresh vegetables (in foil)

Baked potato

BBQ CRUISE (B)

Cold dishes:

Meat board: Chorizo, Serano ham & Fuet

Hot dishes:

Shrimp with lemon, coriander & garlic

Marinated wild salmon with spring onion

Turkey filets in spicy tomato marinade

M.Y.O. Chicken Fajita'

Turkish meatballs on a skewer

Fish of the season

Beef burger with your choice of toppings (crispy bacon, cheddar, tomato, onions, pickles & Jalapeno peppers)

Salads:

Cole slaw

CousCous salade

Grilled pepper salad

Greek feta salad

Sauces: Tzatziki , BBQ sauce

Bread: Turkish bread met humus, baba ganoush en butter

Price:

Minimum 25 persons

Price 25-34 persons: € 85,00 per person.

Price 35 persons & up: € 80,00 per person.



BBQ CRUISE (B) INCL. DESSERT BUFFET

Menu:

Hot & cold dishes as stated at the above BBQ (B) menu description.

Barbecue dessert buffet:

Fresh fruit salad

Baked banana with brown sugar & rum

Mango bavaroise with passion fruit an orange pepper

Whipped cream

Price:

Minimum 25 persons

Price 25-34 persons: € 90,00 per person.

Price 35 persons & up: € 85,00 per person.



F&B ITEMS

PASTRIES/PIES:

Assorted cakes/pastries € 5,00 per person.

Petit-Fours € 4,50 per person.

COLD CANAPÉS:

Served in little glass tumblers

Canapé mix 1 á € 3,00 per person.

Vegetable sticks with curry dip

Dutch pickles

Cervelaat sausage

Canapé mix 2 á € 3,50 per person.

Vegetable sticks with curry dip

Bread sticks

Peppadews

Canapé mix 3 á € 4,75 per person.

Vegetable sticks with curry dip

Mature Dutch cheese

Groninger sausage

Mussels in a garlic mayonnaise

Canapé mix 4 á € 5,50 per person.

Vegetable sticks with curry dip

Stuffed peppadews

Bread sticks

Greek olives with Feta cheese

Dutch pickles

Canapé mix 5 á € 6,50 per person.

Vegetable sticks with curry dip

Mature Dutch cheese

Spicy chorizo sausage

Assorted olives

Assorted nuts



CANAPÉS SERVED ON TRAYS:

Canapé mix 1 € 7,50 per person.

3 hot canapés per person

Sausage with garlic dip

Mini quiche lorraine

Shrimp skewer

Canapé mix 2 € 7,50 per person.

3 hot canapés per person

Thais chicken skewer with roasted sesame seeds

Leek pie with ricotta cheese

Bandarilles with fried mussels

Canapé mix 3 € 5,00 per person.

3 cold canapés per person

Couscous with chickpeas and mint

Carpaccio wrap with pesto & rocket

Deviled egg with shrimp filling

Canapé mix 4 € 7,50 per person.

3 cold canapés per person

Crostini with smoked salmon

Profiterolle with beet crème & pickle relisch

Sandwich coppa di parma, red pesto & lettuce

Canapé mix 5 € 9,50 per person.

5 cold canapés per person

Olive & anchovies skewer

Deviled egg with goats cheese cream & cress

Smoked mackerel salad

Sausage & mustard skewer

Turkey wrap with curry

Organic Canapé mix 1 €9,50 per person.

3 cold canapés per person

Mozzarella, dried tomato & basil skewer

Vitello tonnato rollsmeiraapjes van puur

Blanched turnip with hummus

Organic Canapé mix 2 € 11,00 per person.

3 cold canapés per person

Pumpkin & goats cheese salad with nuts

Beef sausage with egg & lemon mayonnaise

Wild salmon on toast



LUNCH & ONTBIJTBOXEN BLUE BOAT COMPANY

BREAKFAST

Breakfast € 16,50 per person

Croissant
Pain au chocolat
Wholwheat roll with Dutch mature cheese
Fresh fruit salad
Fruit yoghurt
Steamed egg with herbs & cream (hot)

LUNCH BOXES

Lunch Box A € 11,00 per person

White roll with smkoed sausage
Multigrain roll with Dutch cheese
Currant bun with butter
Piece of fruit (seasonal)
Bottle of water
Paper napkin

Lunch box B € 16,50 per person

Multigrain roll with mature Dutch cheese
Sourdough roll with serano ham, pesto, rocket & balsamico
Piece of fruit (seasonal)
Candy bar
Orange juice
Bottle of water
Paper napkin
Toothpick, mint & wet wipe

Lunchbox Biologisch € 17,50 per person.

Flat bread with organic goats cheese
Wholegrain roll with roast beef
Organic apple juice
Yoghurt
Piece of fruit (seasonal)
Fairtrade chocolate
Paper napkin
Toothpick

Lunchbox De Luxe € 20,00 per person

Multigrain roll with mature Dutch cheese
Brioche bread with smkoed salmon, red onions & rocket
Balisto (Candy bar)
Piece of fruit (seasonal)
Can of soda
Paper napkin

TERMS & CONDITIONS

Reservations:

1. All reservations must be confirmed in writing by the client.
2. All catering agreements made by Blue Boat Company are based on the terms and conditions of the "Federation Horeca" (UVH) set by the District for Court and Chamber of Commerce and Industry in The Hague. These are available for perusal and will be sent immediately on request free of charge.
3. If other general hotel terms and conditions besides these (UVH) are actually in force, the hotel terms and conditions shall prevail where any conflict arises.
4. For all Group reservations booked longer than 3 months prior to the date of arrival and which blocked more than 50% of our total fleet, a 10% non-refundable, good-faith deposit might be required, subject to Blue Boat Company occupancy levels.

No Show / Cancellation Policy:

5. In the event of No-show, the Client is in all cases required to pay the total Reservation Value.
6. Cancellations should take place in writing and be dated. The Client cannot derive any rights from a verbal Cancellation.
7. The date on which the written confirmation of the cancellation is received will be considered the definite date of cancellation.
8. The cancellation fee will be based upon the total value of the reservation, as within the most recent confirmation letter of the individual reservation, group event or conference.
9. The Client is not entitled to cancel an agreement, unless he at the same time makes a binding offer to pay the amounts fixed below. Every Cancellation is considered to include such an offer. Such an offer is considered to be accepted if Blue Boat Company does not reject the offer forthwith.
10. Any amounts which Blue Boat Company already owes to third parties at the time of Cancellation based on the cancelled agreement must at all times be fully reimbursed by the Client to Blue Boat Company, provided Blue Boat Company has not acted unreasonably in entering into the commitments in question. The amounts involved shall go towards a reduction of the Reservation Value referred to in the following clauses.
11. In the event that not all the agreed Catering Services are cancelled, the conditions below apply pro rata to the Catering Services that are cancelled.
12. If one or more agreed Catering Services are completely or partly cancelled, the conditions below apply pro rata to the Catering Services that are cancelled.

Cancellation of boat rental & other Catering Agreements

13. Groups boat rental & other Catering Agreements

Group and/or catering cancellations are conform UVH rules and regulation, unless it has been explicitly stated and agreed upon in writing, in the individual group or catering contract. Otherwise the below mentioned schedule applies.

- a) In case of Cancellation more than 6 weeks before the time when the first Catering Service should be provided under the terms of the Catering Agreement, hereinafter called "the Commencement Date", the Client is not obliged to make any payment to Blue Boat Company.
- b) In case of Cancellation between 6 and 4 weeks before the Commencement Date, the Client is obliged to pay 10% of the Reservation Value (= non-refundable, good-faith deposit; only if mentioned in the specific contract) to Blue Boat Company
- c) In case of Cancellation between 4 and 3 weeks before the Commencement Date, the Client is obliged to pay 15% of the Reservation Value to Blue Boat Company.
- d) In case of Cancellation between 3 and 2 weeks before the Commencement Date, the Client is obliged to pay 35% of the Reservation Value to Blue Boat Company
- e) In case of Cancellation between 14 and 10 days before the Commencement Date, the Client is obliged to pay 60% of the Reservation Value to Blue Boat Company
- f) In case of Cancellation between 10 and 5 days before the Commencement Date, the Client is obliged to pay 85% of the Reservation Value to Blue Boat Company
- g) In case of Cancellation 5 days or less before the Commencement Date, the Client is obliged to pay 100% of the Reservation Value to Blue Boat Company

Attrition policy

16. A significant Reduction (=more than a 45% change, compared to the original request) of blocked boats and/or other Catering Services might lead to cancellation by Blue Boat Company.

In case of a Reduction of Groups and / or other contracted Catering Services, the following allowance scale shall apply:

- a) In case of a Reduction more than 6 weeks before the Commence Date, the Client is allowed to reduce up to a maximum of 50% of the total number of guests or participants, free of charge. Reduction is only free when turnover guarantee is still met after the reduction.
- b) In case of a Reduction between 6 and 4 weeks before the Commence Date, the Client is allowed to reduce up to a maximum of 30% of the remaining number of guests or participants, free of charge. Reduction is only free when turnover guarantee is still met after the reduction.
- c) In case of a Reduction between 4 and 3 weeks before the Commence Date, the Client is allowed to reduce up to a maximum of 25% of the number of guests or participants, free of charge. Reduction is only free when turnover guarantee is still met after the reduction.
- d) In case of a Reduction between 3 and 2 weeks before the Commence Date, the Client is allowed to reduce up to a maximum of 20% of the remaining number of guests or participants, free of charge. Reduction is only free when turnover guarantee is still met after the reduction.
- e) In case of a Reduction between 14 days and 7 days before the Commence Date, the Client is allowed to reduce up to a maximum of 10% of the remaining of guests or participants, free of charge. Reduction is only free when turnover guarantee is still met after the reduction.
- f) In case of a Reduction 7 days or less before the Commence Date, the Client is allowed to reduce up to a maximum of 5% of the remaining number of guests or participants, free of charge. Reduction is only free when turnover guarantee is still met after the reduction.