

BANQUETING MAP



LUNCH CRUISE

Relax and enjoy a delicious lunch as you pass the beautiful scenes of Amsterdam's canals. Hop on board one of our luxurious private boats for a unique tour of the city. Your boat can be reserved exclusively for your group, which enables you to plan your own route, departure time, as well as how long it lasts and even where it starts and ends.

The starter is a Dutch mustard soup. Minimum order is 3 liters. For 25 people, you would have to order 6 liters.

Lunch consists of a mix of rustic sandwiches with daily varying fillings of cheese, meats and vegetarian alternatives, with garnish. Three items per person.

INCLUDING

- 1,5 hour sailing time
- Pick-up and drop-off in the city centre
- Service
- Soft drinks, beer, house wine, coffee and tea
- Menu as described

BOAT SET-UP OPTIONS

STANDARD	max. 60 people
ONE TABLE	max. 34 people

PRICES

From 25 people: from € 57,50

**Prices are excl. € 2,50 city tax per person and are subject to change.*



BORREL CRUISE

During this one and a half hour cruise, you'll enjoy the beautiful views that Amsterdam has to offer and a delicious drink arrangement! Your boat can be reserved exclusively for your group, which enables you to plan your own route, departure time, as well as how long it lasts and even where it starts and ends.

INCLUDING

- 1,5 hour sailing time
- Pick-up and drop-off in city centre
- Service
- Heineken beer, house wine, soft drinks (incl. mineral water and fruit juices)
- Dutch cheese with mustard dipping
- Assorted bar nibbles

BOAT SET-UP OPTIONS

STANDARD	max. 60 people
ONE TABLE	max. 34 people
RECEPTION	max. 80 people

PRICES

From 25 people: from € 49,50

**Prices are excl. € 2,50 city tax per person and are subject to change.*

ADDITIONAL SNACKS

Dutch classics á € 8,50 per person

- Old Amsterdam
- Young cheese
- Liver sausage with pickles
- Beef sausage with mustard

Finger food á €9,50 per person

- Bitterballen (Dutch croquettes)
- Cheese sticks
- Mini frikandel (Dutch deep-fried sausage)
- Vlammetjes (Dutch deep-fried snack food)
- Mini spring roll



DINNER CRUISES

Sit back and enjoy the beautiful canals of Amsterdam while we serve you a delicious dinner. Did you know that Blue Boat Company's vessels are equipped with flexible furniture? This allows us to provide you with high quality catered dinner cruises. Choose from one of our specially selected arrangements or inform us of your wishes - our caterer will be happy to compose a tailored menu for you.

INCLUDING

- 2 hour sailing time
- Pick-up and drop-off in the city centre
- Service
- Soft drinks, Heineken beer, house wine
- Coffee and tea
- Menu as described

BOAT SET-UP OPTIONS

STANDARD	max. 60 people
ONE TABLE	max. 34 people





ITALIAN BUFFET

Cold dishes

- Antipasti: a selection of Italian cold cuts such as Prosciutto di Parma, mortadella, salami Milano and Napoli cheese
- Anti-pasta salad with aubergine, artichoke, marinated olives, mushrooms, dried tomatoes and a fresh homemade dressing

Pastas

- Penne rigata
- Spaghetti
- Pastasauces
- Bolognese sauce with 100% minced beef and a homemade tomato sauce
- Quattro formaggi sauce with mascarpone, gorgonzola, pecorino and Grana Padano

Italian forno & griglia dishes

- Vegetable lasagna with ricotta pesto, roasted garden vegetables, onion, garlic, parsley and basil

Various table garnishes

- Focaccia bread plate
- Italian board with cups of extra virgin olive oil, sea salt and tapenade of olives
- Pasta garnish: capers, croutons, arugula, block of Parmesan cheese with a slicer and fresh basil

PRICES

From 25 people: from € 99,50

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DUTCH BUFFET

Cold dishes

- Dutch salad of lettuce, cucumber, tomato, eggs etc.
- Roseval potato salad prepared with crème fraîche and smoked salmon

Hot dishes

- Assortment of Dutch hotchpotch such as sauerkraut hotchpotch and kale hotchpotch
- Seasoned bacon
- Smoked sausage
- Homemade meatball
- Fresh homemade gravy

Dessert

- Carrot pie with whipped cream

Miscellaneous

- Freshly baked bread
- Salted butter with cress
- Garnish of fried bacon, grated cheese, pineapple and mustard

PRICES

From 25 people: from € 85,50

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HOT AND COLD BUFFET

Cold dishes

- Quinoa salad with almonds, edamame beans, coriander and a soy dressing

Hot dishes

- Pomme gratin; classic French potato dish, au gratin in the oven
- Wild rice; combination of aromatic white rice with wild rice
- Moroccan vegetable pot; a mix of eggplant, zucchini and chickpeas, roasted with Moroccan herbs
- Flemish sour meat; beef stew prepared with dark Flemish beer
- Fish pot of fish and shellfish, prepared in a spicy tomato sauce

Dessert

- Tiramisu; airy mascarpone dessert with fine brownie cubes

PRICES

From 25 people: from € 95,-

**Prices are excl. € 2,50 city tax per person and are subject to change.*

SPANISH BUFFET

Cold dishes

- Marinated anchovies with bell pepper and olive oil
- Salad of grilled bell pepper and zucchini and ras el hanout herbs
- Various types of marinated olives
- Spanish tuna salad
- Couscous salad with grilled vegetables and fresh mint
- Spanish sausage and ham varieties such as, among others, chorizo and serrano ham
- Ensalada de pimiento y tomato pimiento tomato salad)
- Lavish plate of bread
- Bread with green olive tapenade and aioli

Hot dishes

- Albondigas; hot meatballs in spicy tomato sauce
- Catalan paella
- Tortilla omelette with potato and onion
- Falafel balls with garlic
- Cucumber sauce
- Tuscan tapenade

Prices

From 25 people: from € 99,50

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STANDARD INDONESIAN BUFFET

- Nasi putih (fragrant white pandan rice)
- Daging rendang (spicy braised beef)
- Ayam besengeh (chicken fillet in gently spiced Javanese coconut sauce)
- Tempeh kecap (tempeh prepared with sweet soybean sauce)
- Sambal goreng beans (spicy beans)
- Acar ketimun (Javaanse komkommersalade in zoetzure saus)
- Acar ketimun (Javanese cucumber salad in sweet and sour sauce)
- Serundeng (fried spiced coconut with peanut)
- Opak pedis (cassava cracker)
- Krupuk udang (shrimp cracker)
- Sambal bajak (fried sambal with onions)
- Spekkoek (layered baked spicy Indonesian cake)

Prices

From 25 people: from € 72,50

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DELUXE INDONESIAN BUFFET

- Nasi putih (fragrant white pandan rice)
- Sate ayam (marinated chicken thigh fillet with spiced peanut sauce)
- Daging rendang (spicy braised beef)
- Ayam besengeh (chicken fillet in gently spiced Javanese coconut sauce)
- Tempeh kecap (tempeh prepared with sweet soybean sauce)
- Sambal goreng telur (egg in spicy sambal sauce)
- Sayur lodeh (mixed vegetables in coconut milk)
- Sambal goreng beans (spicy beans)
- Acar ketimun (Javanese cucumber salad in sweet and sour sauce)
- Sambal goreng kentang (mildly spicy potato sticks)
- Serundeng (fried spiced coconut with peanut)
- Opak pedis (cassava cracker)
- Krupuk udang (shrimp cracker)
- Sambal bajak (fried sambal with onions)
- Spekkoek (layered baked spicy Indonesian cake)

Prices

From 25 people: from €80,-

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Please contact us for more information

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