

Barbecue Boat



10 to 45 persons, duration two hours

The barbecues

During the tour your meal will be prepared. Right from the grill to your plate. You can choose between a *Traditional*, an *Asian* or an *Arabic* barbecue

Traditional barbecue

- Small greek burgers
- Chicken saté
- Merquez sausages
- Cajun- and tandoorichicken
- Fish (catch of the day)
- Russian salad
- Greek farmers salad
- Aioli, sate sauce, fresh greenherbsauce and Turkish bread
- Oven baked rosemarypotatoes

Asian barbecue

- Indonesian style marinated chicken skewers
- Skewers with shi-take mushroom
- Marinaded Tempehskewers with sesamy
- Thai burgers
- Marinaded jumbo shrimps
- Fish in banana leaves
- Chinese noodles with vegetables in sesamysauce
- Cucumber salad
- Satesauce, shrimp crackers, emping

Arabic barbecue

- Turkish farmers salad
- Houmous/bread, Babaganoush
- Lambskebab
- Suzuk sticks
- Lamb chops
- Chicken

- Yoghurt sauce, dill, cucumber, eggs and nuts
- And the dessert is: Iranian cookies or Baklava

Prices

- 10 people € 110,00 p.p.
- 15 people € 83,00 p.p.
- 20 people € 69,00 p.p.
- 30 people € 58,00 p.p.
- 40 people € 51,00 p.p.
- 45 people € 49,00 p.p.
- Prices are including boat, crew, food and VAT, but excluding drinks.

Boarding location

You can choose from the following boarding locations: Westerdokplein 20 (behind Central Station), Music building at the IJ, Centraal Station opposite the Schreierstoren, Stopera (City Hall), Prinsengracht near the Westerkerk.

Other embarking locations possible for extra costs.

Lunch Boat

For 10 to 45 persons, duration two hours

Two hour boat cruise through Amsterdam with lunch and staff on board.

The lunch consists of two sandwiches and soup. Of course coffee, tea, orange juice and milk are included in the lunch. Additionally, a salad or tasty starter can be ordered.

You can choose from these soups

Potato/leek soup with blue cheese
 Irish smokes salmon soup with sour cream
 Vegetable soup

This is our choice of sandwiches

Ham with green asparagus and wasabi mayonnaise
 Smoked salmon with cream and dill
 Mackerel mousse with horseradish
 Blue cheese with cucumber and walnut

Salads (€ 4,90 p.p.)

Crabsalad with egg and chives
 Greech noodelsalad with smoked trout, sheep cheese, mint and dill
 Chicken salad with honey, soya sauce, cashew nuts and tomato

Tasty starter (€ 2,95 p.p.)

Bacalhou kroketje

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Other embarking locations possible for extra costs.

Buffet Boat

10 to 45 persons, duration 2 hours

An boat tour of two hours through the Amsterdam canals and harbor. In the meantime you will enjoy a delicious Buffet. We have 4 different menu's, please see below.

Boarding location

You can choose from the following boarding locations: De Ruyterkade opposite nr. 15 (Chamber of Commerce), Music building at the IJ, Centraal Station opposite the Schreierstoren, Stopera (City Hall), Prinsengracht near the Westerkerk.

Arabian mezze

- Khibbez: Lebanese bread
- Humus: chickpea and sesame oil paste
- Baba Ganough: grilled aubergine paste
- Labné: yoghurt with mint, cucumber and walnuts
- Tabouleh: burghul salad with parsley and mint
- Lebanese seafood salad
- Kebab Habra: grilled beef skewers with tahini and a walnut salsa
- Roasted chicken Arabian style with lemons, nuts, dried fruit
- Tahini with fish catch of the day
- Dolmas with feta and olives
- Baklava

Indonesian rice table

- Gado-Gado: crisp vegetables with katjang/ kemiri sauce
- Sateh ayam: chicken filet skewers
- Rendang Daging: stewed beef
- Ayam Pedis: spicy stewed chicken
- Bajem Palembang: spinach with potato, shrimp and peteh beans
- Sambal Goreng beans: spicy green beans with tempeh
- Atjar tjampoer: sweet & sour pickled vegetables
- Nasi putih: white rice
- Bami goreng: fried noodles
- Ketan goreng pedis: spicy fried potato
- Kroepoek: prawn crackers

- Seroendeng: fried coconut with peanuts
- Sambal: chilli paste
- Spekkoeke: layered spice cake

Italian buffet

- Tuscan tomato soup
- Ciabatta
- Prosciutto di parma: thin slices of Parma ham
- Insalata di mare: seafood salad
- Vitello tonnato: veal tenderloin with a sauce of tuna, capers and olives
- Scampi
- Asparagi alla primavera: green asparagus au gratin
- Marinated steak filet on a brochette
- Vegetarian pasta with mushroom sauce
- Insalata pommedori: tomato salad
- Tiramisu

Spanish buffet

- Spanish olives
- Spanish cured ham and sausages
- Seafood salad with calamari
- Pan al aïoli en tapenade: bread with garlic sauce and tapenade
- Pinchos: small skewers of meat and fish
- Gambas al ajillo: shrimp with garlic
- Pollo en salsa : chicken drumsticks simmered in Spanish cognac, olives and
- chorizo
- Pears dressed with blue cheese and sage
- Patatas bravas: oven-roasted potatoes with rosemary, garlic and coarsely ground sea salt
- Albondigas; Spanish meatloaf

Prices

- 10 people € 107,- p.p.
- 15 people € 83,- p.p.
- 20 people € 70,- p.p.
- 30 people € 61,- p.p.
- 40 people € 53,- p.p.
- 45 people € 51,- p.p.

Prices are including boat, crew, buffet and VAT but excluding drinks.

You can choose from the following boarding locations[b/] Westerdoksplein 20 (behind Central

Station), Music building at the IJ, Centraal Station opposite the Schreierstoren, Stopera (City Hall), Prinsengracht near the Westerkerk.

Cooking Crew

10 to 20 persons, duration 3 hours

Sign on to the Cooking Crew and prepare your own feast during a sailing cooking course. Our experienced ship's cook will help you preparing your meal in a laid back atmosphere. Though informative, the emphasis is on having an enjoyable time on board, rather than learning the finer points of onboard cuisine.

While you're enjoying cooking and having a drink from the bar, the captain steers the boat through the historical canals of Amsterdam.

You can choose to prepare Tapas, Thai or Sushi.

Spanish tapas

Lemons filled with sardine

Spiced chicken garlic

Minced meat in spicy tomato sauce

Rosemary potatoes from the oven

Tomato salad

Small melon balls in Cava

Goat cheese wrapped in courgette

Prawns of the grill

Seasonal fruit in puff paste

Workshop Far East

The cooking team will make you acquainted with the taste and colors of Singapore, Japan and Thailand.

Wraps with prawns and coriander

Vegetable tempura

Fresh salad with creamy coconut milk

Vegetable skewer with shii-take mushroom

Chicken-skewer teriyaki sauce

Singapore bbq-sticks

Workshop Sushi making

In this workshop you'll learn to make delicious Japanese sushi in a trice. Your sushi-chef enjoys telling you the fun and interesting facts about sushi and using chop-sticks.

If you don't like fish, no problem, as vegetarian products can also be used for preparing excellent sushi. We offer this workshop in cooperation with Sushi and Sake.

Prices

- 10 people € 158,00 p.p.
- 15 people € 127,00 p.p.
- 20 people € 107,00 p.p.

Prices are including boat, crew, food, drinks and VAT.

Larger groups?

No problem. We can accommodate on a location at the waterside. We will get you there with our ship.

Boarding location

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Other embarking locations possible for extra costs.

Dinner Boat



On board your three-course dinner is being prepared as you enjoy an aperitif and the historic scenery of the canals of Amsterdam.

Please let us know your menu choice a week before your cruise.

All starters are served with biological bread from Carl Siegert

- Lamb steak in cognac cream sauce with spinach mashed potatoes and seasonal vegetables
- Bass in dough crust with spinach mashed potatoes and seasonal vegetables

All main dishes are served with apple compote with calvados

Summer menu

- White chocolate mousse and raspberry sauce
- Profiteroles with warm chocolate sauce

Prices

- 10 people € 192,- p.p.
- 15 people € 147,- p.p.
- 20 people € 126,- p.p.
- 25 people € 112,- p.p.
- 30 people € 107,- p.p.
- 35 people € 97,- p.p.

Prices are including boat, crew, food, use of the national bar and VAT.

Boarding location

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Cheese fondue Boat

10 to 36 persons, duration two hours

Sailing through historical Amsterdam while enjoying a cheese fondue with original recipe.
The fondue is served with bread and fresh salad

Prices

- 10 people € 102,- p.p.
- 15 people € 76,- p.p.
- 20 people € 67,- p.p.
- 30 people € 55,- p.p.
- 35 people € 50,- p.p.

Prices are including boat, crew, snacks, use of the national bar and VAT.

Boarding location

You can choose from the following boarding locations: Westerdoksplein 20 (behind Central Station), Music building at the IJ, Centraal Station opposite the Schreierstoren, Stopera (City Hall), Prinsengracht near the Westerkerk.

Other embarking locations possible for extra costs.

Give us a call or send an e-mail

Our sales-team will gladly inform you of all possibilities or provide you with a custom made quotation.