

RONDVAART REDERIJ SCHUTTEVAER

Catering



Information and price lists 2022



POSSIBILITIES

CATERING

There are various options on our boats, from a tasty appetizer to a wonderful lunch; even a buffet is possible on board. In the following document you will find all the necessary information for 2022.

We are happy to discuss all of our options with you!

Reach us at:

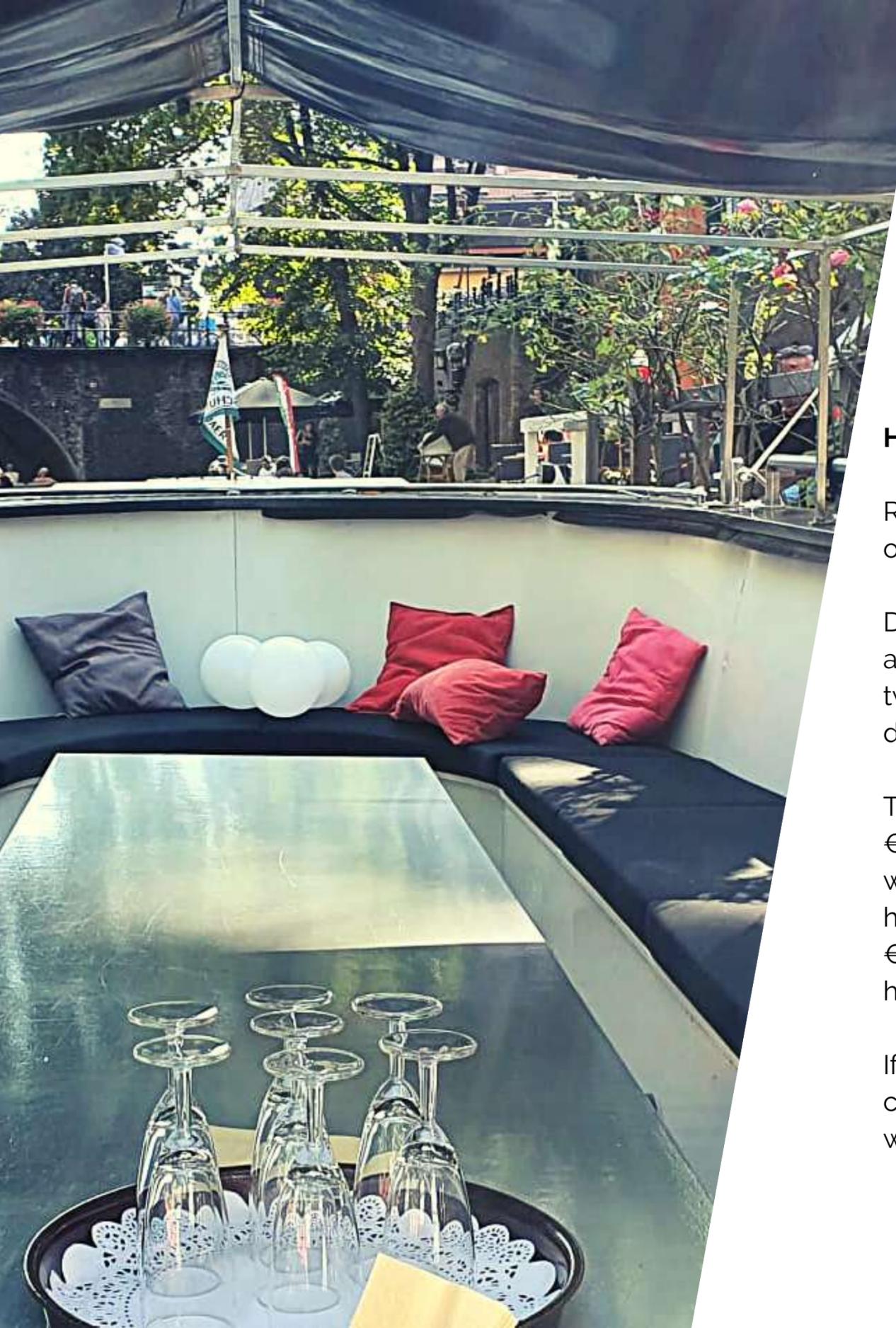


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SERVICE PRICE LIST

Host/hostess rates

Rederij Schuttevaer can take care of the service during your trip.

Depending on the type of catering and the size of your party, one or two hosts/hostesses will be deployed.

The costs for a host/hostess are € 60.00 for the first hour, after which an additional € 25.00 per hour.

€ 25.00 is charged for the second hostess / host.

If you want to have your wedding cake cut on board, two hostesses will always accompany you.

Number of sailing hours	1st hostess / host	2nd hostess / host
1	€ 60,00	€ 25,00
1,5	€ 72,50	€ 37,50
2	€ 85,00	€ 50,00
2,5	€ 97,50	€ 62,50
3	€ 110,00	€ 75,00
3,5	€ 122,50	€ 87,50
4	€ 135,00	€ 100,00
4,5	€ 147,50	€ 112,50
5	€ 160,00	€ 125,00

CATERING OPTIONS



WEDDING CAKE

You can enjoy a traditional wedding cake from Bakery Blom.

Once you have selected your wedding cake, it will be delivered on board on the day of your weddingparty.

Payment goes through Rederij Schuttevaer.



OWN CATERING

You also have the option to provide the catering yourself; it is asked that you provide the entire catering, including crockery and the like.

We charge an amount of € 60.00 for bringing your own catering.



SET UP

We can also prepare the catering for you; no hostess will accompany you in this case. Having a simple catering set up costs € 60.00.

PRICE LIST DRINKS

Prices include VAT.

DUTCH BAR

Soft drinks	€ 2,75
Beer	€ 3,25
Wine	€ 3,95

DRINK PACKAGE

Unlimited enjoyment of the drinks from the Dutch Bar

1 hour sailing	€ 9,95 p.p.
1½ hour sailing	€ 11,95 p.p.
2 hours sailing	€ 13,95 p.p.
2½ hours sailing	€ 15,95 p.p.

SPECIALS

To be ordered separately when making your booking!

Cava (by glass)	€ 4,50
Champagne	€ 8,50
Gin and tonic	€ 9,50
Aperol spritz	€ 9,50
Pierre Zero <small>(bottle of non-alcoholic champagne)</small>	€ 8,95
Baccardi rum	€ 4,50
Port wine	€ 3,95
Jenever	€ 3,50

WARM DRINKS

To be ordered separately when making your booking!

Coffee	€ 2,50
Tea	€ 2,50
Hot chocolate	€ 3,95
Mulled wine	€ 3,95

PRICE LIST SNACKS, PASTRIES AND TASTINGS

Prices include VAT.

Please specify dietary requirements when ordering!

WARM

BITTERGARNITUUR*

An assortment of 16 warm snacks
€ 14,50 per portion

TASTING

Cheese Tasting

Four different cheeses in
combination with a delicious
mustard

€ 8,50 p.p.

PASTRY

Werf chunks € 2,75

Dom towers € 2,75

Petit fours € 2,75

Apple pie € 3,60

Assorted Pastries € 3,75

Wedding cake Bakker € 8,80 p.p.

Blom

*A bittergarnituur is an assortment of typical Dutch fried appetisers

PRICE LIST BORRELGARNITUUR*

Prices include VAT.

Please specify dietary requirements when ordering!

Old School range

Dish of 24 or 60 snacks

- Mini wrap with pesto, chicken fillet, raw vegetables and mixed lettuce types
- Cubes of cheese with pineapple
- Grill sausage with cucumber and Amsterdam onion
- Stuffed egg with soft mousse and garnish
- Mini wrap with goat cheese cream, honey, walnut and mixed lettuce varieties
- Cucumber filled with cream cheese

24 pcs. € 54,50

60 pcs. € 136,00

Cheese and Sausage

3 pcs. p.p.

Cooked sausage, grilled sausage, salami, mature cheese, herb cheese and young cheese, served with mustard

€ 4,95 p.p.

Cheese and Sausage Luxury

3 pcs. p.p.

Cream brie, Port salut, Danish Blue, Zeeland bacon, Spanish Fuet and Parma ham. Served with olives and toast

€ 6,75 p.p.

Tapas

Can be ordered from 10 people, then increase by 5

2.5 pcs. p.p.

- Stuffed peppers
- Dates and fruits
- Mozzarella sticks
- Spicy meatballs
- Seasoned and roasted mushrooms
- Olives with feta
- Supplemented with dips and bruschettas

€ 6,25 p.p.

*A borrelgarnituur is an assortment of typical Dutch cold appetisers

PRICE LIST LUNCHESES

Prices include VAT.

All large lunches include coffee and tea and optionally milk.
Please specify dietary requirements when ordering!

ETAGÈRE LUNCH

4 ITEMS P.P.

Luxury mini sandwiches served on etagères.

Cheeses

- Raisin-cranberry sandwich with butter and mature cheese
- Cheese sandwich, rosso lettuce, cheese salad, tomato
- Dark sourdough cube, apple syrup butter, cream brie, tomato, arugula
- Green wrap, goat cheese cream, honey, cabbage mix salad, walnut crumb, baby leaves

Meats

- Tomato sandwich, tapenade of sun-dried tomato, serrano ham, parmesan and arugula
- Fig-apricot wholemeal bread, smoked chicken breast, mango chutney
- Brioche sandwich vadouvan, tzatziki, Roman lettuce, pulled chicken
- Mushroom, pesto mayonnaise, roast beef, sundried tomato, arugula

Fish

- White sourdough cube, cream cheese, smoked salmon and arugula
- Rosemary-olive sandwich, Roman lettuce, tuna salad
- Dark multi-seed roll, Roman lettuce, crab salad
- White wrap, horseradish mayonnaise, smoked salmon, capers, baby leaves

€ 15,50 p.p.



PRICE LIST LUNCHEES

Prices include VAT.

All large lunches include coffee and tea and optionally milk.
Please specify dietary requirements when ordering!

MINI SOURDOUGH LUNCH

3 ITEMS P.P.

Granary- and corn sourdough bread; presented open.

- Smoked ribeye, pesto mayonnaise, green asparagus, Parmesan, arugula
- Romaine lettuce, tuna salad, beetroot shoots, chives, Caprese, mozzarella, pesto, arugula, tomato, basil
- Smoked salmon, horseradish mayonnaise, capers, Norwegian shrimps, dill, frisée lettuce
- Goat cheese cream, pomegranate seeds, grilled courgette, walnut and chives
- Smoked chicken breast, curry mayonnaise, cashew nuts, sun-dried tomato, corn, Roman lettuce
- Veal fricandeau, tuna mayonnaise, sundried tomato, capers, arugula

€ 13,95 p.p.

BREAD ROLL SANDWICHES

2 ITEMS P.P.

Soft white and brown bread rolls with toppings (cheese and meats), served with garnish.

€ 10,50 p.p.

ADDITIONAL OPTIONS

- Bowl of fresh fruit salad € 4,65 p.p.
- Side salad € 5,40 p.p.
- Meal salad (replacing a sandwich) € 10,00 p.p.
- Desserts (see dessert menu)





PRICE LIST HIGH TEA

Prices include VAT.

High Teas include unlimited coffee and tea. Any other drinks must be ordered in advance and charged per item.

Please specify dietary requirements when ordering!

HIGH TEA

2 savory and 2 sweet items

- Sandwiches with salmon and cream cheese, chicken breast and curry mayonnaise and old cheese with mustard mayonnaise with whipped garnishes
- Applepie pieces, mini muffins, cream puffs, bonbons, peanut rocks and butter cake pieces

€ 19,50 p.p.

LUNCH HIGH TEA

4 savory and 2 sweet items

- Sandwiches and luxury mini rolls topped with smoked salmon and horseradish, roast beef and pesto, chicken breast and curry mayonnaise, Ardennes ham and tapenade, cream brie and apple syrup butter and mozzarella and pesto, with matching garnishes
- Various mini petit fours, chocolate brownies, an assortment of luxury bonbons, luxury biscuits and homemade Dutch 'arretjes' cake

€ 28,50 p.p.

PRICE LIST BUFFETS

Prices include VAT.

Buffets are possible from a **minimum of 15 people**. Please specify dietary requirements when ordering!

ITALIAN

- Spaghetti Bolognese
- Vegetarian lasagne
- Mixed green salad with mozzarella and roasted tomatoes with basil oil
- Rosemary sourdough bread with pesto and tapenade

€ 27,25 p.p.

DUTCH STEW

- Stew of carrots and onion
- Sauerkraut
- Roasted meatballs in gravy
- Coarse smoked sausage
- Piccalilly
- Apple compote

€ 25,50 p.p.

ASIAN

- Ajam Pedis: tender chicken thigh fillet in spicy sauce
- Babi Pangang: roast pork in sweet and sour tomato ginger sauce
- Foe Yong Hai: omelette in tomato-ginger sauce with peas
- Nasi Goreng: fried rice with egg and vegetables
- Cassava and atjar tjampoer

€ 27,25 p.p.



PRICE LIST DESSERTS

Prices include VAT.

Please specify dietary requirements when ordering!

LUXURY DESSERTS

Can be ordered from a **minimum of 10 people**

Served per person in a glass; one glass per person.

- Mango snow
- Trifle of red fruit, mascarpone and Bastogne crumb
- Panna cotta with raspberry
- Mousse of pure fair trade chocolate
- Chipolata bavaroise
- Fresh fruit salad with Turkish yogurt
- Tiramisu
- Advocaat bavaroise with dark chocolate

€ 5,25 per item

AROUND THE WORLD

The Around the World dessert is an extensive dessert that can be ordered **from 25 people**

- Banoffee Pie, Classic Australian Banana Caramel Pie
- Tiramisu, based on ladyfingers, mascarpone and amaretto
- Chipolata bavaroise of fruits, macaroons and liqueur
- Fresh fruit salad with whipped cream and roasted almond shavings

€ 14,25 p.p.