



RONDVAART REDERIJ SCHUTTEVAER

Catering



Information and price lists from January 1st, 2024

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.

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

Reach us at:



030 - 272 01 11



info@schuttevaer.com



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

Ordering catering through us means that you also purchase service or agree to the set-up costs (described on the next page)

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.



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.



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.



For bringing your own wines we charge € 10.00 corkage per bottle

PRICE LIST DRINKS

Prices include VAT.

DUTCH BAR

When making your booking, please indicate when you expect to wish for a lot of one type of drink. Then we make sure there is enough on board!

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

SPECIALS

To be ordered separately when making your booking!

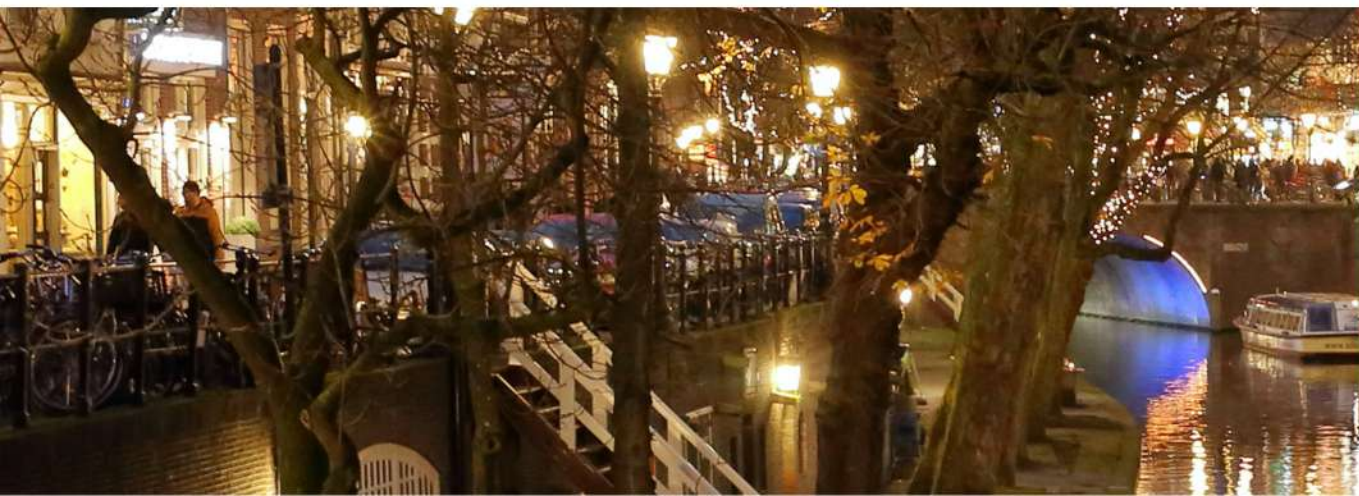
Cava (by glass)	€ 4,50
Champagne	€ 8,50
Gin and tonic	€ 9,50
Aperol spritz	€ 9,50
Pierre Zero	€ 8,95
(bottle of non-alcoholic champagne)	

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! (Allergen) adjustments may only be available at an additional cost.

WARM

BITTERGARNITUUR*

An assortment of 16 warm snacks

Per portion € 16,00

PASTRY

Prices are a piece

Werf chunks	€ 2,80
Dom towers	€ 2,80
Petit fours	€ 2,80
Assorted Pastries	€ 4,25



A bittergarnituur is an assortment of typical Dutch fried appetisers.

PRICE LIST BORRELGARNITUUR*

Prices include VAT.

Please specify dietary requirements when ordering! (Allergen) adjustments may only be available at an additional cost.

Old School assortment bites

Can be ordered from 40 pieces

- Mini wrap with smoked salmon and cream cheese
- Piece of butcher sausage with sour
- Slice of cheese with pineapple
- Mini wrap with humus and healthy trimmings
- Filled Cucumber
- Stuffed egg

€ 2,50 a piece

Cheese and Sausage

3 pcs. p.p.

Can be ordered from 10 people.

Grilled sausage, cervelat and boiled sausage, aged cheese, cumin cheese and mature cheese.

€ 6,00 p.p.

Cold Tapas

Can be ordered from 10 people, then increased by 5

4 pcs. p.p. + bread

- Stuffed peppers and fruits
- Mozzarella skewers and Machengo
- Spicy meatballs and chorizo sausages
- Spanish tortilla and olives
- Foccacia bread with dips

€ 14,75 p.p.



PRICE LIST LUNCHES

Prices include VAT.

All large lunches include coffee and tea and optionally milk. Please specify dietary requirements when ordering! (Allergen) adjustments may only be available at an additional cost.

ETAGÈRE LUNCH

4 ITEMS P.P.

Luxury mini sandwiches served on etagères.

Fish

- Dill / sea salt brioche tip: smoked salmon, cream cheese, capers and arugula
- Samphire ball: tuna salad
- Waldkorn ball: crab salad
- Mini wrap: smoked salmon, cream cheese, cucumber and arugula

Vegetarian

- Campilano: mozzarella, pesto, tomato and arugula
- Cranberry cube: old cheese
- Dark tip: cream brie, tomato and arugula
- Mini wrap: spicy mango humus, cucumber strips, pine nuts and spinach

Meats

- Chimmichurri corn sandwich: smoked chicken breast, mango chutney
- Red hot chili pepper: serrano ham, tomato tapenade, cucumber
- Vadouvan tip: roast beef, pesto, Parmesan, arugula
- Mini wrap: pulled chicken, tzatziki

€ 17,25 p.p.



PRICE LIST LUNCHES

Prices include VAT.

All large lunches include coffee and tea and optionally milk. Please specify dietary requirements when ordering! (Allergen) adjustments may only be available at an additional cost.

MINI SOURDOUGH LUNCH

3 ITEMS P.P.

Delicious bread with sourdough in 2 variants

- Smoked salmon, cream cheese, radish and cucumber
- tuna salad
- Smoked ribeye, pesto, parmesan and pine nuts
- Smoked chicken breast, curry mayonnaise and cashew nuts
- caprese
- Goat cheese cream, grilled zucchini, walnut and pomegranate seeds
- Red beet salad with feta cubes and roasted almond shavings

€ 16,00 p.p.



This lunch is not possible on sundays

OLD SCHOOL LUNCH

2 ITEMS P.P.

Soft white and brown buns with topping and topped with various types of cheese and meats.

€ 10,50 p.p.

ADDITIONAL OPTIONS

- Bowl of fresh fruit salad € 5,10 p.p.
- Side salad € 6,10 p.p.
- Meal salad (replacing a sandwich) € 11,00 p.p.





PRICE LIST HIGH TEA

Prices include VAT.

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

Please specify dietary requirements when ordering! (Allergen) adjustments may only be available at an additional cost.

HIGH TEA

Sweet and savory treats served on etagères. 6 p.p.

Can be ordered from 10 people.

- Assortment of chocolates
- Brownies
- Scones
- Fruit shells
- Chocolate cups
- Cupcakes
- Butter cookie dots
- Mini sandwiches with smoked salmon & humus with vegetable garnish
- Mini cranberry sandwiches with old cheese & tomato sandwiches with serrano ham
- Mini wraps with roast beef & goat cheese cream

€ 26,95 p.p.



This lunch is not possible on Sundays

PRICE LIST BUFFETS

Prices include VAT.

Buffets are possible from **a minimum of 20 people**. Please specify dietary requirements when ordering! (Allergen) adjustments may only be available at an additional cost.

ITALIAN

- Lasagne bolognese
- Cannelloni with ricotta, spinach, bechamel- and tomato sauce
- Wild mushroom risotto with Parmesan cheese and crispy bacon (separate)
- Classic rice salad
- Caprese salad
- Melon and ham

€ 36,55 p.p.

DUTCH

- Carrot & onion stew
- Sauerkraut stew
- Endive stew
- Beef meatball in gravy
- Smoked sausage
- Apple compote and picalilli

€ 34,75 p.p.

ASIAN

- Nasi Goreng (nasi with fresh vegetables and omelette)
- Ayam Assem Manis (chicken thigh fillet in sweet and sour sauce)
- Daging Smoor (soft braised beef in sweet soy sauce)
- Foe Yong Hai (omelette in tomato-ginger sauce with peas)
- Sayur Lodeh (vegetable mix in mild coconut milk)
- Cassava and Atjar tjampoer

€ 36,55 p.p.

A buffet is unfortunately not possible on every boat: ask about the possibilities!



PRICE LIST DESSERTS

Prices include VAT.

Please specify dietary requirements when ordering!
(Allergen) adjustments may only be available at an additional cost.

DESSERTS

Can be ordered from a minimum of 10 people per type

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

- Classic Tiramisu
- Chocolate mousse with hazelnut crunch
- Strawberry trifle with bastogne crumb
- Fresh fruit salad
- Fresh fruit salad with Greek yogurt

€ 6,00 p.pc.