



SAIL ALONG WITH THE AMSTERDAM LIGHT FESTIVAL 2025/2026

Step aboard a luxurious private boat and experience the Amsterdam Light Festival in a way you'll never forget.

As the light artworks come to life around you, enjoy a delicious glass of warm mulled wine, tasty snacks, or a full dinner, all freshly prepared and served on board.

Whether you're planning a romantic evening, celebrating a special occasion, or simply looking for an exclusive night out with friends or colleagues, a private cruise during the Light Festival combines comfort, ambiance and culinary indulgence into one unforgettable experience.



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OPTIONS ON BOARD

Dinner

- A well-catered three-course dinner
- A luxurious, covered and atmospheric salon boat
- A three-hour canal cruise*
- The unique exhibition of the Amsterdam Light Festival

Buffet

- A well-catered buffet with a choice of Italian, Indonesian or traditional Dutch dishes
- A two-hour canal cruise*
- A luxurious, covered and atmospheric salon boat

Drinks

- Delicious snacks and unlimited drinks
- A one-and-a-half-hour canal cruise*
- A beautiful, atmospheric open boat or salon boat
- The unique exhibition of the Amsterdam Light Festival

DINNER

Starters

- Sea bass ceviche served with grapefruit, red onion, fennel and mint
- Roasted beet carpaccio (vegan) served with toasted hazelnuts, arugula, “feta” and aceto dressing
- Smoked rib-eye carpaccio served with almond crumble, Parmesan, arugula and truffle mayonnaise

Main courses

- Bavette steak served with sweet potato purée, grilled vegetables and chimichurri
- Ravioli (vegetarian) served with truffle cream sauce, wild mushrooms, crispy hazelnuts and Parmesan cheese
- Lobster ravioli in creamy bisque sauce, served with Parmesan cheese and green asparagus
- Pearl couscous with roasted pumpkin (vegan) served with dried apricot, curry-chive and soy yoghurt
- Free-range chicken (“Polderhoen”) served with creamy mashed potatoes, glazed carrots, roasted corn and pepper sauce

Desserts

- Dark chocolate mousse tart with almond crisp crumble
- Kef cheese platter
- Vegan cheesecake



BUFFET

Italian Buffet

- Vitello Tonnato
- Vegetarian arugula salad
- Freshly baked focaccia with tapenade and aioli
- Lasagna Bolognese
- Chicken in Italian cream sauce
- Tuscan rosemary potatoes

Dessert (optional)

- Choice of Tiramisu or Spekkoek

Dutch Stampapot Buffet

- Traditional mashed potatoes with kale (Boerenkool stampot)
- Hutspot with carrots, onions and potatoes
- Endive stampot with crispy bacon bits

Served with: Meatballs in gravy,
Smoked sausage (rookworst),
Mustard and pickles

Dessert (optional)

- Apple pie with whipped cream
- Spekkoek

Indonesian Buffet

- Chicken satay with peanut sauce
- Beef rendang (slow-cooked spicy beef)
- Atjar tjampoer (pickled vegetables)
- Gado gado (Indonesian vegetable salad with peanut sauce)
- Nasi goreng (Indonesian fried rice)
- Bami goreng (stir-fried noodles)
- Krupuk (prawn crackers)
- Sambal and fried onions

Dessert (optional)

- Spekkoek or tropical fruit salad



DRINKS

We offer a variety of drink & snack options:

- Dutch “bittergarnituur” (mixed hot snacks)
- Snack platters
- Cheese boards
- Charcuterie boards
- Tapas

*The duration is flexible and can be adjusted to your preferences.

