

AMSTERDAM BOAT EXPERIENCE

CATERING LIST 2026

prices are excluding 9% VAT

DRINKS

Basic Package **€10,- p.p.p.h**

Beer
White wine
Red wine
Rosé
Water
Soft drinks

Medium Package **€12,- p.p.p.h.**

Beer
White wine
Red wine
Rosé
Prosecco
Water
Soft drinks

Luxury Package **€15,- p.p.p.h.**

Beer
White wine
Red wine
Rosé
Prosecco
Water
Hard liquor (vodka/whiskey/rum/gin)
Soft drinks

*All prices are excl. 21% VAT



DRINKS

Champagne

Moët & Chandon - Brut Impérial 0,75L

€75,- per bottle.

Special Wines

Please enquire about our special wine list.

€ on request.

*All prices are excl. 21% VAT



SMALL BITES

Snack mix* — **€9.50**
Nut mix, cheesy butterflies and olives
*From 6 portions

Bread basket — **€9.50**
Tear-and-share bread with beet hummus and aioli

Hot snack platter — **€ 12,00**
2x Bitterballen, 2x Cheese sticks, 2x Spicy snacks, 2x Mini spring rolls, 2x mini frikandellen + dipping sauces

Hot snack platter deluxe — **€ 14,50**
2x Shrimp croquettes, 2x Goat cheese croquettes, 2x Kara Age, x2 Bitterballen + dipping sauces

Dutch classics — **€ 11,50**
2x Old Amsterdam cheese, 2x young cheese, 2x liver sausage with pickles, 2x beef sausage with mustard

Bitterballen (optionally vegan) — **€ 11,50**
Dutch meat ragout croquettes, 8 pieces + mustard

Cheese sticks — **€ 11,50**
8 pieces with chili sauce



SMALL BITES

Vlammetjes — **€9.50**
Spicy meat rolls, 8 pieces with chili sauce

Shrimp croquettes — **€14.95**
8 pieces with chili sauce

Karaage — **€ 14,50**
Japanese fried chicken, 6 pieces with chili sauce

Chicken gyozas — **€ 11,50**
6 pieces with soy sauce

Canapés — **€ 15,95**
Mix of small culinary bites

Oysters per 6 pieces — **€ 37,50**
Gillardeau with lemon and shallot vinaigrette



PLATTERS

Snack Platter (for 10 pax) **€99.50**

2 types of cheese
2 types of sausage
Freshly roasted nuts
Olives
Various dips
Breadsticks
Artisan bread

Charcuterie **€14.95 per portion**

50gr Coppa di Parma
50gr Iberico ham
40gr Brandt & Levie fennel sausage
Smoked almonds
Marinated olives
40gr wild boar pate
Crackers

Cheese platter by Kef **€14.75 per portion**

4 different cheeses from Kef
Fig bread (Kletzenbrood)
Fig jam
Grapes



PLATTERS

Tapas (2/3 pax) **€27.50**

4x Chicken drumettes
4x Albondigas (Spanish meatballs)
4x Shrimp croquette
Olives
Bread with hummus and aioli
8x Coppa di Parma (Parma ham)
4x French cheese

Vegan platter (2/3 pax) **€27,50**

Bread with dips (hummus, olive tapenade)
Snack tomatoes
Cucumbers
Grapes
4x vegan bitterballen
4x mini springrolls
4x eggplant ceviche



FISH

Oysters per 6 pieces **€ 37.50**

Gillardeau with lemon and shallot vinaigrette

Sushi **€ 99.95**

Soft Shell Spicy Tuna Roll (8x)
Soft Shell Salmon Roll (8x)
Tempura Ebi Roll (8x)
California Roll (8x)
Maki Mix (24x)
Nigiri Sake (4x) – Salmon Nigiri
Nigiri Maguro (4x) – Tuna Nigiri



BBQ with chef

Luxury BBQ with chef **€ 28.50 p.p.**

Hamburger
2 satay skewers
Pepper steak
Shashlik
Merguez sausage
Potato salad
Various sauces
Bread and garlic butter.
*Vegetarian and Halal optional
*Excl. €75,- for the chef (excl. 21% VAT)





PIZZA

Italian pizza's **€ 14,45 p.p.**

Margherita
Quatro Formaggi
Pepperoni
Hawaii
Funghi
*Glutenfree and vegan optional



BURGERS

Black Angus burger with fries **€ 19,00 p.p.**

Brioche bun, butterhead lettuce, bacon, tomato, caramelized onion, pickle, mayo, cheddar cheese, fries

Beyond Meat burger (vegan) with fries **€ 19,00 p.p.**

Brioche bun, butterhead lettuce, tomato, caramelized onion, pickle, vegan mayo, fries



BREAKFAST/LUNCH

Deluxe filled sandwiches (2 per person) **€ 12.95 p.p.**

Vitello tonato
Caprese
Carpaccio
Chicken breast
Ham
Club sandwich

"Twelve o'clock" **€ 19.50 p.p.**

A “twaalfuurtje” is a Dutch term that literally translates to “twelve o’clock.” In the context of Dutch cuisine, it refers to a traditional lunch or brunch meal that typically consists of various small dishes or snacks:

Soup of the day
3 different richly filled mini sandwiches per person
Petit grand dessert

Luxury Lunch **€ 23.50 p.p.**

Salad of the day
2 open-faced richly filled sandwiches
Frittata: sweet potato, red onion, feta, and rosemary
Fresh smoothie



BUFFET

Italian buffet **€ 31.50 p.p.**

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

Indonesian buffet **€ 31.50 p.p.**

Nasi Goreng (Fried Rice)
Bami (Stir-fried Noodles)
Sajoer Iodeh (Mixed Vegetables in a Spicy Coconut Sauce)
Terong Belado (Spicy Sticky Eggplant)
Rendang (Stewed Beef in Coconut)
Satay Ayam with Satay Sauce (Chicken Satay with Peanut Sauce)
Telor Ketjap (Egg in Sweet and Spicy Sauce)
Sambal Goreng Boontjes (Spicy Green Beans)
Served with krupuk (prawn crackers), fried onions, and sambal (spicy sauce)

Dutch Stew Buffet **€ 24.50 p.p.**

Kale
Sauerkraut
Hutspot
*Served with Gelderland smoked sausage, meatballs in gravy and bacon. With mustard piccalily

Dessert **€ 5,95 p.p.**

Choice of Tiramisu or Spekkoek (Sweet Indonesian Delicacy)



DINNER Á LA CARTE

*This menu is seasonal and switches up to 4 times a year (Excl. 9% VAT)

What to choose from

Two-course menu (main/dessert)	**€ 40 p.p.**
Two-course menu (starter/main)	**€ 42,40 p.p.**
Three-course luxury menu & walking dinner	**€ 54,50 p.p.**
Three- course menu exclusive - (Restaurante le Hollandaise, NIM, Ambassade hotel)	**€ 85- p.p.**
Four-course menu	**€ 62,50 p.p.**



DINNER Á LA CARTE

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Dessert

Classic pavlova (vegan)
Cheese platter from Kef
Speculaas parfait

Walking Dinner

Cold:
Cocktail of crayfish and Dutch shrimps with lettuce and cocktail sauce
Beef carpaccio with capers, truffle dressing and Parmesan cheese
Hot:
Richly filled risotto with salmon, cod and seafood
Seasonal stew with veal meatballs and a homemade gravy
Desserts:
Dessert surprise
3 types of Dutch cheese with fig bread, walnuts and apple syrup
*Assortment is seasonal



DINNER Á LA CARTE

Walking Dinner Vegetarian

Cold:

Tabouleh salad of couscous tabbouleh with feta, cilantro salsa and green olives

Antipasti

Hot:

Green herb risotto with falafel and tahini sauce

Seasonal stew with various vegetables and olive oil

Desserts:

Dessert surprise (fruit salad if vegan)

3 types of Dutch cheese with fig bread, walnuts and apple syrup

*Assortment is seasonal



DESSERT

Choice from:

€ 12.95 p.p.

Classic pavlova (vegan)
Cheese platter from Kef
Speculaas parfait

