LUNCH CRUISES

Blue Boat Company

LUNCH CRUISES

at a minimum of 25 people

Relax and enjoy a delicious lunch as you pass the beautiful scenes of Amsterdam's canals. Hop on board one of our luxurious private boats for a unique tour of the city. Your boat can be reserved exclusively for your group, which enables you to plan your own route, departure time, as well as how long it lasts and even where it starts and ends

Package includes:

- 1,5 hour sailing time
- Pick-up and drop-off in the city centre
- Service
- Soft drinks, beer, house wine, coffee and tea
- Menu as described



BOAT SET-UP OPTIONS

STANDARD	max. 60 people
ONE TABLE	max. 34 people





DELUXE SANDWICH LUNCH

- Focaccia bread with smoked rib-eye, pesto mayonnaise, rocket and pine nuts
- Sandwich of hand-sliced brown country bread with Frisian clove cheese
- Wrap with smoked salmon, bok choy and fresh cream cheese

- Tumbler filled with a fresh fruit salad
- Tumbler with Greek salad

BUFFET LUNCH CRUISE

- Dutch tomato soup with vegetables and beef meatballs

- Sandwich with smoked mackerel with red onion on white bread
- Sandwich with serranoham, arugula, smoked nuts and pesto
- Multigrain bread with salmon salad
- Sandwich with sausage and piccalilli
- Vitello tonnato sandwich
- Boiled egg and tomato sandwich

- Tumbler fruit salad
- Savoury tart with salami and leak
- Panna cotta of mandarin served in small glasses

DUTCH LUNCH CRUISE

- 3 sandwiches per person

- Mustard soup

- White sourdough bread filled with roast turkey, arugula, roasted seeds and ginger curry paste.
- Brown sandwich topped with young mature Beemster cheese, frisee salad and mustard dressing
- Sandwich with homemade tuna salad, red onion and capers

DRINKS CRUISE

Blue Boat Company

DRINKS CRUISE

at a minimum of 25 people

Package includes:

- 1,5 hour sailing time
- Pick-up and drop-off in city centre
- Service
- Heineken beer, house wine, soft drinks (incl. mineral water and fruit juices)
- Dutch cheese with mustard dipping
- Assorted bar nibbles
- Various drinks arrangements possible. Please contact us for more information.



BOAT SET-UP OPTIONS

STANDAARD	max. 60 people
ONE TABLE	max. 34 people
RECEPTION	max. 80 people



HIGH TEA CRUISE

Blue Boat Company

HIGH TEA CRUISE

at a minimum of 25 people

Served on étagéres and plates divided into 3 courses. Pick a different tea for each course.

- Savoury pie of ham and leek in puff pastry
- Luxury finger sandwich with Scottish salmon, cream cheese and mixed lettuce
- Luxury finger sandwich with ched-dar, mixed lettuce and cucumber

- Natural and raisin scones
- Vanilla and chocolate muffins
- Lemon curd and tip tree orange
- Clotted cream

- Butter cookies
- Chocolates
- Little sweet buns



BOAT SET-UP OPTIONS

STANDARD	max. 60 people
ONE TABLE	max. 34 people

DINNER CRUISES

Blue Boat Company

DINNER CRUISES

at a minimum of 25 people

Sit back and enjoy the beautiful canals of Amsterdam while we serve you a delicious dinner. Did you know that Blue Boat Company's vessels are equipped with flexible furniture and kitchen facilities? This allows us to provide you with high-quality catered dinner cruises. Choose from one of our specially selected arrangements or inform us about your wishes- our caterer will be happy to compose a tailored menu.

Package includes:

- 2 hours sailing time
- Pick-up and drop-off in the city centre
- Service
- Soft drinks, Heineken beer, house wine
- Coffee and tea
- Menu as described



BOAT SET-UP OPTIONS

STANDARD	max. 60 people
ONE TABLE	max. 34 people







3 COURSE DINNER CRUISE

Appetizer
- Spicy soup of roasted bell pepper, chipotle, curry cream and hazel crunch
- Served with white and dark baguette, butter, dried tomato paste, hummus with coriander

Main course
- Beef roulade cooked for 24 hours, sweet potato puree, romanesco, pepper gravy, crispy capers and Japanese breadcrumbs
- Seasonal salad, fried potato moons with thin sliced spring onions

Dessert
- Trifle of vanilla cream
- Strawberries, mint, cake, white chocolate and raspberry foam

Coffee/tea
- Handmade bonbon, stroopwafel and peppermint

DINNER CRUISE DE LUXE

Amuse bouche
- Tortilla of wagyu beef and bulrush garlic
- Parsnip cream

Appetizer
- Salmon, potatoes, chives, créme fraiche, marigold and nasturtiums
- Served with bread with tapenade, butter and cream of artichoke

Side dish
- Velouté cabbage, coffee and almond

Main dish
- West Frisian stew, veal cheek cooked for 24 hours in its own gravy, cauliflower, mushrooms and peas

Dessert
- Cheesecake, strawberries and spice crumble
- Marinated red fruit, meringue and champagne sabayon

Coffee/tea
- Handmade bonbon, stroopwafel and peppermint

DINNER CRUISES

Blue Boat Company

ITALIAN BUFFET

Cold dishes

- Parmaham with sweet honeydew melon
- Tricolore pasta salad, olive oil, salami, shaved parmesan, black olive and arugula
- Salad of fried king prawns, in a sauce of mascarpone and dried tomato
- Salad caprese, salad mesclun tomato mozarella, capers and basil
- Baguette with pomodorie butter

Warm dishes

- Pasta rigate, with zucchini and cheese sauce
- Fusili pasta with roast chicken and spinach
- Mediterranean fish with cod and mussels in white wine and oregano sauce
- Vegetable dish of zucchini, eggplant, tomato and mozzarella drizzled with olive oil, oregano and basil

SPANISH BUFFET

Cold dishes

- Spanish charcuterie platter; chorizo and fuet with olives and capers
- Tuna tortilla, dots of potato omelette with tuna
- Cave mushrooms marinated in sherry vinegar, fried with red onion and garlic
- Marinated mussels and squid, spicy fried with a Spanish pepper
- Artichoke hearts with lemon, spring onion and coriander
- Salad of roasted pointed pepper, chickpeas and oregano
- Baguette with aïoli

Warm dishes

- Albondiga's, meatballs in a spicy tomato sauce
- Pollo con limon et estragon, cooked chicken thigh fillets with tarragon and lime
- Chorizo merquez sausages
- Paella Valenciana

INDONESIAN BUFFET

Cold dishes

- Shrimp salad
- Mixed fish salad with coconut tomato chutney
- Chicken salad with peanuts
- Cucumber salad
- Gado gado (vegetarian vegetable dish with peanut sauce)

Warm dishes

- Sateh Ajam (chicken satay)
- Ajam Pedis (chicken thigh fillet stewed in sambal sauce)
- Daging smoor (braised beef)
- Ikan pedis (spicy fish fillet)
- Sambal goreng boontjes telor (princess beans in spicy sauce)
- Tahu-Tempeh
- Sojoer lodeh
- Yellow rice

- Atjar tjampur, seroendeng, katjang, sambal
- Krupuk, spekkoek







DUTCH BUFFET

Cold dishes

- Dutch gardener salad of carrot, onion, potato, pickle, mustard and parsley
- Willig cheese board with rye bread and mustard dip
- Beef salad with ham, eggs, tomato and mixed pickles
- Fresh cabbage salad with raisins
- Waterlands Farmers bread, butter and herb butter

Warm dishes

- Red beets with vinegar, beet sugar and chives
- Beef funches in tomato gravy
- Soft mashed potatoes au gratin with cumin cheese
- Slowly cooked slices of West Frisian ham
- Stew of fried leek with smoked sausage and coarse mustard

FINGERFOOD BUFFET

Cold dishes

- FCrêpes filled with smoked salmon, pak choi and horseradish mayonnaise
- Sourdough bread with crab salad, banana and avocado
- Tortilla with tuna
- Oregano focaccia with smoked ribeye pesto mayonnaise
- Terrine of duck and duck liver on fries sugar bread

Warm dishes

- Beef meatballs filled with green olives and rolled in sesame seeds
- Crab pie with chili peppers
- Fish fillet wrapped in parma ham with tomato tapenade and basil
- Skewer of king prawns prepared in oil with garlic cloves and a pepper in lobster sauce
- Chicken thigh satay served with teriyaki sauce
- Including handmade bonbons

STAMPPOT BUFFET

- Pea soup with sausage
- Stew
- Stew raw endive with fried bacon

- Shoulder chop in its own gravy
- Beef meatballs
- Raw vegetable salad with fresh herb dressing

- Including handmade bonbon

EXTENSIONS

All buffet arrangements are available including dessert

BBQ CRUISES

Blue Boat Company

BBQ CRUISES

at a minimum of 25 people

Do you always crave BBQ when the sun is shining? Or do you also appreciate a nice grilled hamburger? Then our BBQ cruise is for you. During this two-hour cruise through the Amsterdam canals, you will not only enjoy the view, but also all kinds of goodies from the barbecue.

Including:

- 2 hour sailing time
- Pick-up and drop-off in the city centre
- Service
- Heineken beer, house wine and soft drinks
- Menu as described



BOAT SET-UP OPTIONS

STANDARD	max. 60 people
ONE TABLE	max. 34 people







BBQ CRUISE

Warm dishes

- Juicy beef burger with several toppings to build your own burger: cheddar cheese, tomato, red onion, jalapeno, bacon and pickles
- Tandori seasoned chicken thigh skewer
- BBQ sausage

Cold dishes

- Fresh vegetable salad with lemon dressing
- Salad of baked roseval potatoes, garlic, spring onion and créme fraiche
- Tuscan pasta salad with olives, roasted peppers, pecorino and pesto

- Barbecue sauce
- Garlic sauce

- Fresh Turkish bread with garlic butter and hummus
- Sesame balls
- Handmade bonbon

BARBECUE DE LUXE

Cold dishes

- Gamba with lemon, coriander and garlic
- Marinated wild salmon with spring onions
- Turkey fillings with spicy tomato seasoning
- Chorizo, serano ham and fuet
- Turkish bread with hummus, baba ganoush and garlic butter

Warm dishes

- Fajitas to be filled with chicken seasoned in chili, bell pepper, ginger, oregano, cumin, garlic, thyme and cayenne pepper
- Turkish meatballs skewers
- Seasoned fish of the season
- Beef burger with various toppings
- Rack of lamb marinated with green pesto

- Coleslaw
- Couscous salad with chickpeas, pepper, cucumber and coriander
- Roasted bell pepper salad
- Greek salad with feta

- Tzatziki
- Barbecue sauce