

A large, whimsical boat shaped like a burger is floating on a canal. The boat's hull is the bottom bun, and the cabin is the top bun. The cabin has several windows and a small antenna. The boat is filled with various burger ingredients like lettuce, tomato, and cheese. The name 'Rietveld' is written on the side of the hull. The background shows a canal with trees and a house.

RONDVAART REDERIJ SCHUTTEVAER

Catering

Information and price lists from 01 - February 2026

Rietveld

POSSIBILITIES

CATERING

We offer a variety of options on board, from snacks to lunch! You'll find all the necessary information in the following document.

We're happy to help. Contact us at:



+31 (0) 30 - 272 01 11



info@schuttevaer.com



PRICE LIST HOSTESSES

Host/Hostess Rates

During your cruise, Rederij Schuttevaer can provide a host(ess).

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

If you would like a wedding cake to be cut on board, two hostesses/hosts will always accompany you.

Number of hours	1st host/hostess	2nd host/hostess
1	€ 64,95	€ 35,00
1,5	€ 82,45	€ 52,50
2	€ 99,95	€ 70,00
2,5	€ 117,45	€ 87,50
3	€ 134,95	€ 105,00
3,5	€ 152,45	€ 122,50
4	€ 169,95	€ 140,00
4,5	€ 187,45	€ 157,50
5	€ 204,95	€ 175,00

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

CATERING OPTIONS



WEDDINGCAKE

For a traditional wedding cake, visit Bakkerij Blom at Zadelstraat 23 in Utrecht.

Once you've chosen your wedding cake, it will be delivered to your ship on the day of your wedding.

Payment is made through Rederij Schuttevaer.



SET-UP ONLY

We can also arrange the set-up of the catering for you; in that case, no hostess will be present.

The cost for basic catering is €64.95.



OWN CATERING

You also have the option of providing your own catering; this involves providing all the catering, including tableware and other items.

For bringing your own catering, we charge a fee of €60.00.



If you bring your own wines, we charge a corkage fee of €10.00 per bottle.

PRICE LIST DRINKS

Prices include VAT.

STANDARD ASSORTMENT

When booking, please let us know if you expect to need a large (or small) selection of a particular drink. We'll make sure there are plenty on board!

Soft Drinks	€ 2,75
Beer	€ 3,25
Wine	€ 3,95
Port	€ 3,95
Gin	€ 3,50
Bacardi Rum	€ 4,50

SPECIALS

Can be ordered separately when making your booking!

Cava (by the 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

HOT BEVERAGES

Can be ordered separately when making your booking!

Coffee* 10 cups	€ 25,00
Tea	€ 2,50
Hot chocolate* 6 cups	€ 39,50
Mulled wine* 6 cups	€ 39,50

** These items are charged per thermos*

Complete the tour with
a cocktail!

Also available on a subsequent-calculation
basis, see range under 'specials'

PRICE LIST FOR APPETIZERS

Prices include VAT.

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

OLD SCHOOL ASSORTMENT

Can be ordered per tray of 30 and tray of 60 mixed pieces.

- Cucumber stuffed with cream cheese and walnut 🌿
- Cheese cube with pearl onion 🌿
- Mini Caprese skewer 🌿
- Cervelat sausage with gherkin and Amsterdam onion
- Mini smoked salmon and cream cheese wrap
- Deviled egg 🌿

30 pcs € 88,50

60 pcs € 176,95

CHEESE & SAUSAGE

Available in trays of 48 and 72.

- Grilled sausage with cheese
- Cervelat
- Butcher's smoked sausage
- Aged cheese
- Cumin cheese
- Young cheese

48 pcs € 110,00

72 pcs € 164,95



WARME BITTERGARNITUUR*

*An assortment of 16 hot snacks
Can also be ordered vegetarian*

Per portion € 18,00

SALTY SNACKS

Luxury nuts and salty (cheese) biscuits

€ 3,95 p.p.

Provencal cocktail nuts

€ 2,95 p.p.

🌿 = **VEGETARIAN**

*A bittergarnituur is an assortment of typical Dutch fried appetisers

PASTRY PRICE LIST

Prices include VAT.

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

PASTRY

Prices are per piece

Wharf chunks	€ 3,95
Dom Towers	€ 3,95
Petit Fours	€ 3,95
Assorted Pastries	€ 5,95

LUNCH PRICE LIST

Prices include VAT.

Any drinks must be ordered in advance and are charged individually. Please indicate any dietary requirements when ordering! (Allergen) adjustments may be available at an additional cost.

ETAGÈRE LUNCH

4 ITEMS P.P.

Assortment of luxury mini rolls served on tiered stands.

Available for groups of 8 or more.

Vegetarian

- Crispy multigrain rolls - Brie, tomato, arugula
- Smoked paprika sandwich - Muhammara, cucumber, romaine lettuce, pomegranate seeds
- Turmeric/black pepper sandwich - Mustard mayonnaise, aged cheese, tomato, arugula
- Carrot Wrap - Spicy mango hummus, spinach, cucumber, pine nuts

Meats

- Red Hot Chili Pepper - Tomato tapenade, Serrano ham, tomato, arugula
- Vadouvan bun - Smoked chicken breast, muhammara, cucumber, arugula
- Caraway seed roll - Red lettuce, chicken curry salad, bell pepper, chives
- Beetroot wrap - Pesto mayo, Romano spinach, gherkin, jalapeño, Romano lettuce

Fish

- Mini dill/sea salt brioche bun - Avocado cream, smoked salmon, arugula
- Mini waldkorn bun - Rosso lettuce, crab salad
- Mini corn bun - Romaine lettuce, tuna salad, gherkin
- Wrap - Cream cheese, smoked salmon, cucumber, capers, Romaine lettuce

€ 17,50 p.p.

LUNCH PRICE LIST

Prices include VAT.

Any drinks must be ordered in advance and are charged individually. Please indicate any dietary requirements when ordering! (Allergen) adjustments may be available at an additional cost.

ITALIAN LUNCH

Assortment of Italian breads with matching toppings and garnishes (3 per person). **Available for groups of 5 or more.**

- **Focaccia Flatbread** - Mozzarella, pesto, tomato, arugula
- **Whole Wheat Ciabatta** - Spinata Romana, mascarpone, sun-dried tomatoes, arugula
- **Tomato Ciabatta** - Tomato tapenade, Parma ham, tomato, Parmesan cheese, arugula
- **Focaccia Flatbread** - Mortadella, mascarpone, grilled bell pepper, pistachio crumb
- **Wrap** - Smoked salmon, pesto, cucumber, arugula

€ 14,95 p.p.



LUNCH PRICE LIST

Prices include VAT.

Any drinks must be ordered in advance and are charged individually. Please indicate any dietary requirements when ordering! (Allergen) adjustments may be available at an additional cost.

LUXURY MINI DESEMLUNCH

4 ITEMS P.P.

Deluxe mini sourdough slices, open-faced. Available for orders of 6 or more.

- Smoked salmon, avocado cream cheese, cucumber, cress, little gem lettuce
- Muhammara, apple and beetroot salad, spring onion, roasted sunflower seeds 🌿
- Mozzarella, Coppa di Parma, fig chutney, sun-dried tomato, chives, black pepper
- Smoked ribeye, pesto, Parmesan cheese, pickled red onion, pine nuts, arugula
- Smashed avocado, little gem lettuce, boiled egg, sun-dried tomato, cress 🌿
- Pulled chicken tandoori, romaine lettuce, tzatziki, fresh atjar tjampoer

€ 21,95 p.p.



This lunch is not available on Sundays

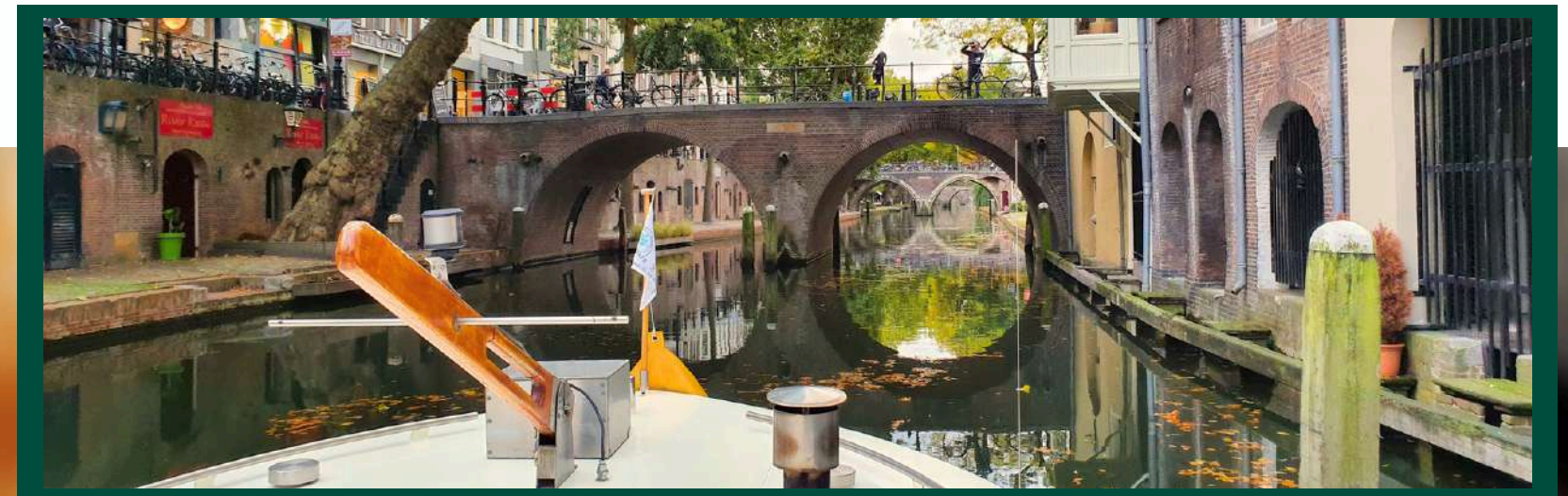
BASIC ROLLS LUNCH

2 ITEMS P.P.

Can be ordered from 5 persons.

Soft white and brown rolls with toppings. Topped with a variety of cheeses and cold cuts.

€ 10,50 p.p.



PRICE LIST FOR PACKED LUNCHES

Prices include VAT.

A complete lunch, neatly and individually packaged. **Orders can be placed from 10 pieces.**
Please specify any dietary requirements when ordering!



BASICS OLDSCHOOL

- Soft white bun topped with smoked chicken fillet, matching dip, and garnishes
- Soft brown bun topped with aged cheese, matching dip, and garnishes
- Small carton of milk, buttermilk, or bottle of water
- Apple
- Napkin & peppermint

€ 17,50 p.p.

LUXURIOUS

- 3 deluxe mini rolls topped with
 - smoked salmon,
 - cream brie,
 - smoked chicken fillet
 - with matching dips and garnishes
- Fresh fruit salad
- Schuffel fruit juice
- Napkin & peppermint

€ 26,95 p.p.

HIGH TEA PRICE LIST

Prices include VAT.

Coffee and tea are included.

Any additional drinks must be ordered in advance and are charged separately.

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

HIGH TEA

Sweet and savory treats served on tiered stands. 6 items p.p.

Can be ordered for 20 or more.

€ 31,50 p.p.



This option is not available on Sundays

- Scones with clotted cream
- Mango-passion fruit cheesecake
- Luxury bonbons
- Petit glace
- Macarons
- Brownies
- Red velvet
- Mini sandwiches with aged cheese and mustard mayonnaise
- Mini sandwiches with smoked salmon and cream cheese
- Mini roll of cream brie
- Mini roll of Serrano ham and tomato tapenade
- Mini wrap of hummus and grilled vegetables
- Mini wrap of avocado, cream cheese, and spinach





PRICE LIST DESSERTS

Prices include VAT.

Please specify your dietary requirements when ordering!
(Allergen) adjustments may be available for an additional fee.

DESSERTS

*Can be ordered from a **minimum of 10 per type***

Served per person in a glass.

- Milk chocolate mousse with butterscotch and raspberry coulis
- Mango Passion - Mascarpone cream, pomegranate, mango, passion fruit coulis, and a "kletskep" (little biscuit)
- Tiramisu - Ladyfingers, amaretto, espresso, mascarpone
- Fresh fruit salad
- Spekkoek duo - original & banana

€ 6,95 p.st.

DISCLAIMER

Not every ship offers all catering options. Ask about the possibilities!

Subject to change.

Orders and changes to catering services regarding food can be submitted up to six business days before the sailing date. After this time, only after consultation.

Cancellations of lunches and snacks

You can cancel catering orders up to three business days before the sailing date, before 2:00 PM.

For cancellations received two business days before 2:00 PM, we will charge 50% of the order.

For cancellations received after 2:00 PM, two business days before departure, and cancellations on the day of departure, we will charge 100% of the order.