



CATERING ONBOARD

- Minimum quantity – 9 people
- The menu choice must be the same for the entire group.
- Place your order at least 3 working days before the trip.
- The cost of ordered catering is non-refundable, even if the trip is canceled due to stormy weather.
- Disposables, utensils and cleaning fee are included in the price.

№	MENU
1	MENU 1 (snacks) (395 g pp) – 24€ pp
	Antipasti (choice of hams and cheeses, crackers, nuts, melon and grapes) Mini-burger with chicken Bruschetta with Parma ham and onion marmalade Profiterole with duck paté Profiterole with guacamole sauce and chorizo sausage Profiterole with pulled BBQ-pork Quiche with spinach and feta cheese Carrot cake
2	MENU 2 (gourmet-snacks) (400 g pp) – 29€ pp
	Antipasti (cold cuts, patés, cheeses, olives, nuts, grissini, crackers) Mini open sandwich with baked salmon, quail egg and aioli Bruschetta with shrimp, sweet potato cream and fresh cucumber Tartlet with smoked fish salad Brioche with poultry liver paté and caramelized fig Mini-bruschetta with gorgonzola, glazed pear and walnut Fruit selection Macaron
3	MENU 3 (coffee break) (425 g pp) – 21€ pp
	Croissant with chicken fillet and vegetables Quiche with feta cheese and spinach Mini-pita bread with pulled bbq-pork Fruit selection Savory and sweet mini-pastries Carrot cake

4	MENU 4 (gourmet coffee break) (400 g pp) – 28€ pp
	<p>Small sandwich with salmon and Japanese omelette</p> <p>Spinach pastry with fried shrimp</p> <p>Small sandwich with chicken and Caesar dressing</p> <p>Mini-croissant with mozzarella and tomato</p> <p>Bruschetta with hummus and roasted pepper</p> <p>Goat cheese & vegetable quiche</p> <p>Fruit selection</p> <p>Mini-éclair</p>
5	MENU 5 (lunch option) (595 g pp) – 25€ pp
	<p>Bruschetta with goat cheese and beetroot paté</p> <p>Mini-croissant</p> <p>Teriyaki chicken poke bowl</p> <p>Fruit cup</p> <p>Carrot cake</p>
6	MENU 6 (gourmet-lunch option) (500 g pp) – 31€ pp
	<p>Potato, tomato and cucumber salad with shrimp</p> <p>Small pastry with salmon, egg and chives</p> <p>Small sandwich with roast beef and cornichons</p> <p>Maroccan-style chicken skewer</p> <p>Bavarian potato salad</p> <p>Goat cheese and vegetable quiche</p> <p>Bread selection with spreads (herb pesto, hummus, whipped butter etc)</p> <p>Fruit selection</p> <p>Passionfruit mini-cake</p>
7	MENU 7 (kids menu) (500 g pp), minimum for 10pax – 19€ pp
	<p>Mini-burger with chicken</p> <p>Potato salad</p> <p>Nachos with dips</p> <p>Vegetable selection</p> <p>Savory and sweet mini-pastries</p> <p>Mini-donut with jam filling</p> <p>Fruit selection</p>
8	MENU 8 (snacks for a smaller group, ca 3 kg total) – 180€ /group
	<p>Nachos with dips</p> <p>Gourmet selection of antipasti (cold cuts, cheeses, fruits)</p> <p>Selection of quiches</p> <p>Savory and sweet mini-pastries</p>

DRINKS ONBOARD

- Let us know your preferred drinks (not limited to the below-mentioned), and we'll order them onboard as per your request.
- Minimum quantity – 2 people
- Place your order at least 3 working days before the trip.
- The cost of ordered catering is non-refundable, even if the trip is canceled due to stormy weather.

№	DRINKS MENU
1	DRINKS PACKAGE – 20€ pp <i>Choose one of the following</i> (can be combined): <ul style="list-style-type: none"> - White wine (Vinho Verde, PT) 375 ml - Sparkling wine (Prosecco, IT) 375 ml - Craft beer 660ml - Cider 660 ml - Craft lemonade 375ml <i>plus:</i> Premium juice 500 ml Water still / sparkling Coffee / tea
2	SPARKLING WINE, Prosecco (semi-dry), Glera, Spumante Extra Dry, Friuli-Venezia Giulia, Italy – 20€ / btl 0,75l
3	SPARKLING WINE, Cava DO, classical method (dry), Macabeo / Chardonnay, Brut, Penedés, Spain – 25€ / btl 0,75l
4	ROSÉ SPARKLING WINE, Trento DOC, classical method (dry), Chardonnay / Pinot Noir, Brut, Trentino-Alto Adige, Italy – 30€ / btl 0,75l
5	CHAMPAGNE AOC, classical method (dry), Pinot Noir / Meunier, Brut, France – 80€ / btl 0,75l
6	WHITE WINE (dry), Vinho Verde DOC, Portugal – 20€ / btl 0,75l
7	Craft beer / soft drinks / ciders / cocktails – 5€ / btl or can