

*Gourmet catering can be provided on board. You may choose from various packages.*

### **Half board**

Half board service consists of breakfast, coffee and cake, lunch and tea or another drink with a tasty snack. Breakfast consists of various sandwiches, cheese, meat products, a fresh egg, fruit juice, milk, coffee and tea.

A few hours after finishing breakfast it is time for a nice cup of coffee or tea with a cake. At noon you will have a lunch consisting of farmers' vegetable soup, a warm sausage roll, cheese, various types of meat products, fruit and (butter) milk.

To finish the afternoon, you can enjoy another cup of tea or a different drink, possibly with some tasty snacks such as chocolate and nuts.

The half board service costs €33 per day. The service costs for the cook are €165. Prices are incl. tax.

### **Full board**

Full board service consists of breakfast, lunch and snacks. In addition, a two-course dinner or a three-course dinner will be served, including a side dish of potatoes or rice and a delicious salad.

You may choose from the following main dishes:

- BBQ: four types of meat, three sauces and baguette
- Chicken tandoori
- Pork roast in mushroom sauce
- Meatballs in pepper sauce
- Stew made from Frisian beef
- Vegetarian balls with mushrooms
- Casserole with salmon and samphire and seasonal vegetables

In addition, you may choose from the following desserts:

- Farmers' vanilla ice cream with strawberries and whipped cream
- Tiramisu
- Tropical fruit yoghurt

A full board service costs €48/ € 52 per person per day. The service costs for the cook are €195.

### **Weekend package**

When you go sailing for a weekend on one of our clippers and choose Zonnwind catering, you will have a full board service on Saturday and a half board service on Sunday. The price for this is €19 per person. Service costs for the cook amount to €360.



### Welcome menu

Upon arrival, you will be welcomed on board with a delicious dinner. You may choose from the following dishes:

- Italian pasta dish, and various types of ice cream with whipped cream as dessert
- Hungarian goulash with rice, and bavarois as dessert
- Chicken curry with rice, and fresh fruits with whipped cream as dessert

The cost of the welcome menu is €19 per person.  
The service costs for the cook amount to €78.

### Drinks package

Beverages are provided below:

- Draftbeer
- Red and white wine
- 3 juices
- Coca cola
- Mineral water

Would you not use the drink offer, it is also possible to bring your own drinks.  
Per day: € 20

### Extensions

All dishes consist of fresh and regional products.  
You can extend necessary salads, appetizers and soups for € 9 p.p.  
The order runs entirely through Zonnewind Zeilreizen.



### Gamerules

You can communicate your wishes up to 21 days before sailing.  
You can notify Zonnewind Sailingtours of any last-minute changes to the group size up to 5 days before sailing.  
The payment for catering must be transferred before sailing to bank account **IBAN NL27 ABNA 04 9192 9463 / BIC ABNA NL2A** in the name of Zonnewind Zeilreizen.

In case of cancellation, the following payment conditions apply:

- After booking 15%
- 1 week before sailing 30%
- Less than 1 week before sailing 100%

If catering is required for multiple days one hut is reserved for the caterer. Please take this into account when booking. If the caterer does not sleep on board, this hut becomes available for your group and a surcharge of € 50 per night applies to cover the hotel costs of the caterer.  
Please pass on any specific dietary requirements when making your booking.