



welcome on board!

The supperclub cruise was built in 1960 and formerly owned by the Rotterdam port authority, this colossus used to be Queen Juliana's first choice when it came to showing her guests the impressive Rotterdam harbours. Whenever she felt like cruising, the Pieter Caland (supperclub cruise's name back then) would be decked out to carry her Majesty and VIP guests over the Rotterdam waters in style.

The exact same way we're planning on carrying you too tonight. Keep track of our journey through the Amsterdam waters via the several screens and don't forget to pay a visit to the captain's cabin while you're at it!

Events

The basic ingredients of supperclub cruise are to a great extent the same as the club in the city centre: extravagant drinking, dining and partying in a sense-serving entourage. Even so, there are a number of important factors, which make the cruise a unique, sensational location for a party, a company event, a presentation ora wedding.

Whatever you want, everything is possible at supperclub cruise. We have a professional creative team at your disposal ready to make your (party) dream come true. Better and more beautiful than you ever could have imagined!

A few ideas: marry in the open air, throw yourself or a loved one an awesome birthday party, organize trendy and/or functional meetings, inspiring meetings, original team building events, personnel parties and much more!

house wines

	glass	bottle
red	5.50	28.50
white	5.50	28.50
rosé	5.50	28.50

house aperitives

prosecco <i>delicious and very elegant prosecco</i>	7.50	39.50
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champagnes

moët grand vintage	16	90
moët rose		95
dom perignon		275

white wines

	bottle
sideway's, sauvignon blanc, south africa fruity with a crisp until the last sip	34
windspiel, grüner veltliner, austria exotic and fruity with peaches	46
touraine sauvignon l'aumonier, france blowsy and grassy character	38
martin codax, albarino salterio, spain juicy and fresh with elegant minerals	45
tiefenbrunner, pinot grigio, italy notes of apricot and peach	49
chablis 'gilbert picq', france delicate with vivid notes of citrus	54
spier, chardonnay, south afrika aromatic and soft with soft tone of lime	33



red wines

spier, merlot, south africa	35
lots of red fruit and a touch of chocolate	
carmen cabernet sauvignon reserve, chile	38
concentrated, with aroma of blackcurrants	
conde de valdemar rioja crianza, spain	46
elegant, tasteful rioja, full of flesh and spices	
deakin estate, shiraz, australia	31
rich with dark berries and well balanced oak	

cocktails

moscow mule	8.50
absolut vodka, fresh lime, ginger beer	
dark&stormy	9
goslings rum, fresh lime, ginger beer	
double trouble	8.50
absolute vanilla fresh lime, bio apple juice	
cocktail of the day	8.50
bartenders choice	
lillet vive	
lillet blanc, tonic, cucumber	
nonalcoholic cocktail	6.50
bartenders choice	

shots

battery acid	8
Jägermeister, redbull	
lady finger	5
cointreau, lime juice, cranberry	

sodas and juices

pepsi cola (light), 7-up, sisi	3
royal club cassis	3
royal club bitter lemon	3
royal club ginger ale	3
royal club tonic	3
fever tree tonic	4.50
crystal clear	3
mineral water sparkling / still	3
lipton ice tea sparkling lemon	3
lipton ice tea green	3
apple juice	3
orange juice	3
cranberry juice	3
red bull	4.50
mineral water still /sparkling (75cl)	6

beer

heineken (bottled)	4.50
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