Standard included

Soft drinks

Still / sparkling water ~ Coca Cola (zero) ~ Fanta ~ Tonic ~ Orange juice Apple juice ~ Tomato juice

Hot drinks

Coffee ~ Tea ~ Hot chocolate

Spirits

White wine (Viognier) ~ Red wine (Merlot) ~ Beer (Jupiler) Gin ~ Wodka ~ Whiskey

Snacks

Pringles chips ~ Selection of nuts ~ Healthy bars - VIP sandwiches

Additionals

Champagne

Moët & Chandon Ruinart Blanc de Blanc Dom Perignon

€50 per bottle € 100 per bottle € 125 per botle





Catering upgrades

Breakfast

Standard breakfast

Croissant, two breadrolls, mini preserve, butter, sliced meats and cheese (served on 1/2 size tray)

VIP breakfast

Croissant, two breadrolls, jam, butter, sliced meat, fresh fruit, yoghurt with granola and fresh orange juice (served on full-size tray)

Lunch & Dinner

Wraps Choice of fish, meat, vegetarian or mixture

Salad

Choice of Niçoise, Caesar, Green, Caprese

Pasta salad Choice of fish, meat or vegetarian

Antipasti tray

Sushi platter

Kids meal

Snack service

Pastry mix

Danish pastry mix

Fruit skewers

Crudité with dips



Our flights standardly included a snack/vip sandwich service and open bar. If you would like to have catering on board, please note that we can only serve cold meals. The menu as presented in this document is based on half-size trays and includes the main dish, a bread roll, butter and a dessert. Full-size trays can be provided with a maximum of 17 passengers.

Our menu is guaranteed from our home bases (Maastricht, Rotterdam, Amsterdam, Eindhoven, Antwerp, Brussels, Liège and Kortrijk). For departures from other airports the menu is always subject to availability of the products on location. The menu is also guaranteed for flights confirmed 24 hours before departure. If confirmed within less than 24 hours, extra charges may apply. Prices are available on request.

If you have special requests or other preferences, please contact us to personalize catering onboard your flight via inflight@aircharterseurope.com

