



The Venetian Galleon is pleased to present  
"Galleon Dinner Cruise in Venice"  
an occasion not to be missed for an evocative meal  
on the most delightful canals in the Venetian lagoon

every Wednesday and Friday

**Timetable:**

From 16<sup>th</sup> September to 31<sup>st</sup> May: embarkation at 20.00 – disembarkation at 23.00

From 1<sup>st</sup> June to 15<sup>th</sup> September: embarkation at 20.30 – disembarkation at 23.30

The Venetian Galleon will be waiting docked on the shore of the *Venice* wharf in front of the Museo Navale where the crew will be ready to welcome you on board and take you to the reserved tables where you will be served a pleasant welcoming cocktail.

The sensuality of candles, the elegantly laid tables, a careful but unobtrusive service and the charm of a boat of other times will complete the overall appeal of an unforgettable dinner in the seductive atmosphere of the Venetian lagoon.

At the first lights of the evening, the Galleon will slowly start moving off towards the north part of the lagoon with its mysterious canals, as the succession of smaller islands as *Sant'Erasmo* and *San Francesco del Deserto* appear one by one.

You will savour the specialties prepared by our Chef whilst sailing towards *Arsenale* and then alongside the islands of *Le Vignole*, *Murano*, well-known throughout the world for the masterpieces of its glassmakers, and *Mazzorbo*, moving on to circumnavigate *Burano* with its characteristic coloured houses and its leaning bell tower.

Sailing back towards Saint Mark's basin, the Galleon will reach the small island of *San Giorgio*, in a series of lights reflected in the water, pleasantly immersed in an atmosphere that will be able to entrance you with evocative emotions.

The Galleon will then head towards *Venice* and, while sailing alongside the Canal of Giudecca, you will see a breathtaking view of *Saint Mark's basin* and of the historical palaces and hotels of the ancient city.

Once arrived at the landing point in front of the Museo Navale, with a last glance at *Venice*, we will say goodbye to you hoping of having made your stay in this splendid city even more magical.

**GVJ DI LONGO ANDREA & C. S.N.C.** VIA CAPO HORN, 10 - 30013 CAVALLINO TREPONTI (VE)

TEL. +39 0421 380006 - FAX +39 0421 386259 - INFO@JOLLYROGER.IT - WWW.GALEONEVENEZIANO.IT

UFFICI: VIA TRITONE, 4 - 30016 LIDO DI JESOLO (VE) / SAN MARCO, 1579 - 30124 VENEZIA (SU APPUNTAMENTO)



### Winter

1<sup>st</sup> January – 31<sup>st</sup> March

#### Menu

Aperitif with Prosecco  
and assorted canapés

#### Hors d'oeuvres

Raw scampi in lemon dressing  
with fresh spinach salad  
Thin slices of sea bass fillet  
flavoured with capers and olives "taggiasca"

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Pickled anchovies with pink peppercorns  
Octopus salad  
Scallops au gratin with ginger and carrots sauce

#### First courses

Delicate seafood risotto  
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Crêpe filled with radicchio di Treviso and Montasio

#### Second course

Gilthead fillet in salt crust  
with vegetables ratatouille  
and rosemary roast potatoes

#### Dessert

Seasonal fresh fruit  
Tiramisù  
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Illy Coffee

This menu includes red and white wines  
from the Veneto region.

#### Price per person:

€ 110,00 tables in the main deck  
€ 100,00 tables in the prow or in the stern

\* Please note that tables in the prow or stern area are laid for 4 so couples reserving only for 2 could be seated with other couples.

\*\* The suggested menu is subject to change and all selections are subject to availability.

### Spring

1<sup>st</sup> April – 30<sup>th</sup> June

#### Menu

Aperitif with Prosecco  
and assorted canapés

#### Hors d'oeuvres

Raw scampi in lemon dressing  
with capers  
Thin slices of sea bass fillet  
flavoured with capers and olives "taggiasca"

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Pickled anchovies with pink peppercorns  
Octopus salad  
Scallops au gratin with ginger and carrots sauce

#### First courses

Delicate artichokes and scampi risotto  
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Crêpe filled with asparagus  
and fresh goat cheese sauce

#### Second course

Gilthead fillet in salt crust  
with vegetables ratatouille  
and rosemary roast potatoes

#### Dessert

Seasonal fresh fruit  
Tiramisù  
---  
Illy Coffee

This menu includes red and white wines  
from the Veneto region.

#### Price per person:

€ 110,00 tables in the main deck  
€ 100,00 tables in the prow or in the stern

\* Please note that tables in the prow or stern area are laid for 4 so couples reserving only for 2 could be seated with other couples.

\*\* The suggested menu is subject to change and all selections are subject to availability.

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**GALEONE**  
VENEZIANO

**Summer**

1<sup>st</sup> July – 30<sup>th</sup> September

**Menu**

Aperitif with Prosecco  
and assorted canapés

**Hors d'oeuvres**

Raw scampi in lemon dressing  
with chunky fresh tomatoes  
Thin slices of sea bass fillet  
flavoured with capers and olives "taggiasca"  
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Pickled anchovies with pink peppercorns  
Octopus salad  
Scallops au gratin with ginger and carrots sauce

**First courses**

Delicate seafood risotto  
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Crêpe filled with zucchini, saffron and soft cheese

**Second course**

Gilthead fillet in salt crust  
with vegetables ratatouille  
and rosemary roast potatoes

**Dessert**

Seasonal fresh fruit  
Tiramisù  
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Illy Coffee

This menu includes red and white wines  
from the Veneto region.

**Price per person:**

€ 110,00 tables in the main deck  
€ 100,00 tables in the prow or in the stern

\* Please note that tables in the prow or stern area are laid for 4 so couples reserving only for 2 could be seated with other couples.

\*\* The suggested menu is subject to change and all selections are subject to availability.

**Autumn**

1<sup>st</sup> October – 31<sup>st</sup> December

**Menu**

Aperitif with Prosecco  
and assorted canapés

**Hors d'oeuvres**

Raw scampi in lemon dressing with avocado sauce  
Thin slices of sea bass fillet  
flavoured with capers and olives "taggiasca"  
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Pickled anchovies with pink peppercorns  
Octopus salad  
Scallops au gratin with ginger and carrots sauce

**First courses**

Prosecco scented risotto with scampi and pumpkin  
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Crêpe filled with cep mushrooms

**Second course**

Gilthead fillet in salt crust  
with vegetables ratatouille  
and rosemary roast potatoes

**Dessert**

Seasonal fresh fruit  
Tiramisù  
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Illy Coffee

This menu includes red and white wines  
from the Veneto region.

**Price per person:**

€ 110,00 tables in the main deck  
€ 100,00 tables in the prow or in the stern

\*Please note that tables in the prow or stern area are laid for 4 so couples reserving only for 2 could be seated with other couples.

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## GENERAL REGULATIONS

- Dinner is guaranteed when there are at least 8 participants and will take place even in case of bad weather as the Galeone is equipped with a covering structure and heating.
- The boat is also accessible to the differently-abled.
- The embarkation time must be observed as the dinner is itinerant and it will not be possible to embark after that time. Please be punctual in order to avoid any misunderstandings or problems for the management and so as not to affect the success of the event. Non-participation in the dinner due to the late arrival of a client will not result in money being refunded.
- The organisation may cancel a client's booking if he or she does not turn up at the embarkation point at the time set.
- At the management's discretion it is possible to schedule one more embarkation in Punta Sabbioni.

## HOW TO BOOK

- Bookings can be made by telephone, e-mail or fax.
- Bookings will be accepted according to the availability of places and confirmation will be made in writing.
- When booking, clients should indicate the position of the table chosen (main deck, prow or stern).
- Please inform us of any food allergies or needs in advance. An alternative menu will be offered that you should reconfirm.
- Please inform us in writing before the day of the dinner if you require any extra services, such as special wines or champagnes, customised cakes, flowers, musical dedications, surprises of various kinds or romantic gondola trips, etc.

## PAYMENT

- When a booking is confirmed clients must pay the full amount by bank transfer or credit card directly on our website.
- Failure to pay will result in the booking being cancelled.
- Any wines or spirits consumed other than those on the menu should be paid for directly aboard. The package includes soft drinks, beer and water.
- Once payment has been made, you will receive an e-mail with a voucher to present on embarkation, not necessarily printed, even from your tablet or smartphone is fine. This voucher is the only valid ticket for boarding the Galeone.

## CLIENT CANCELLATION

- For cancellations up to 15 days before the dinner, 70% of the paid amount will be refunded.
- No money will be refunded for cancellations in the 15 days before the dinner.

#### ANNULMENT OR FORCE MAJEURE

- If the dinner is annulled because the minimum number of participants has not been reached, this will be communicated a maximum of 48 hours before the dinner. In this case the whole sum will be refunded or can be used for a Galeon Dinner Cruise in Venice at a future date to be decided with the management.
- If the Galeon does not depart due to technical reasons like breakdowns, or the conditions of the weather or sea, or due to force majeure beyond the control of the Captain or the management (with the exclusion of the client), the company will offer the opportunity to book in the future or will refund the money received.

#### VARIATIONS

- The route may vary depending on environmental conditions, technical factors or other factors, at the unchallengeable judgement of the Captain.

#### GUARANTEES

- All passengers aboard the Galeon are covered by third party civil liability insurance, under current law.

#### How to reach the Venice dock – Museo Navale

