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Martin's Louvain-La-Neuve • Rue de l'Hocaille 1 -B-1348 Louvain-La-Neuve
Martin's All Suite • Rue de l'Hocaille 2 – B-1348 Louvain-La-Neuve

MARTIN'S AGORA

CITY RESORT
LOUVAIN-LA-NEUVE • B E L G I U M

PRICE LIST MEETINGS & EVENTS 2025



 **MARTIN'S HOTELS** | A COLLECTION OF GREAT HOSPITALITY
TOMORROW NEEDS TODAY | HOTELS - RESTAURANTS - MEETINGS - EVENTS - SPA - GOLF

Prices per person VAT excluded and service included valid through December 2025 | 1 |
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ALL THE PACKAGES INCLUDE

- Hire of the meeting room with WiFi, LCD projector, one flipchart and a screen
- Paper, pencil, still water and sparkling water
- **NEW:** Videoconference system Bose Videobar in some meeting rooms
- https://pro.bose.com/en_us/products/conferencing/videobars/bose-videobar-vb1.html
- Permanent coffee break, with coffee, teas, orange juice, fresh fruit, pastries of the day
- A lunch served in one of our event rooms, water, soft drinks and coffee included. (make your choice below)
- Packages are available from 8 participants

HEALTHY BUFFET LUNCH
PACKAGES

€ 79

Sandwich standing buffet

BUFFET PACKAGE

€ 89

Fresh market buffet lunch
(min. 40 persons / seated
or standing)

2 or 3-COURSE PACKAGE

€ 84 or € 89

2- or 3-course lunch
According to the Chef's
inspiration

WELLNESS OFFERS
15 MIN

+ €150 /group

- Dynamic relaxation
- Self-massage (max. 16 persons)
- Seated postural massage (max. 10 persons)

Other options on request



A LA CARTE SEMINARS

BREAKS & BREAKFAST

Welcome coffee
Coffee, teas, orange juice, Danish rolls € 7.00

“Breakfast to meet”
Coffee, teas, fruit juices, croissants, chocolate bread, yoghurt, fruit, cereal bars and smoothies € 11.00

Half-day coffee break € 11.00

Permanent coffee break € 17.00

Soft drinks and flavoured water in your meeting room € 5.00

LUNCHES

Fresh market buffet (min. 40 persons) € 42.50

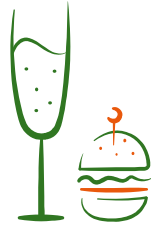
The Healthy Lunch buffet
Soup of the day, selection of sandwiches, salads, quiches and dessert of the day € 32.50

3-course lunch of the day € 45.00

Soft drinks, water and coffee during the lunch € 9.50

Wine supplement € 6.50

ROOM HIRE: PRICE ACCORDING TO THE ROOM REQUIRED – UPON REQUEST



COCKTAILS & CANAPES

COCKTAIL

Bubbles

1 glass of Cava	€ 7.00
1 glass of Belgian sparkling wine	€ 9.00

Champagne

1 glass of Champagne	€ 10.50
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Bubble time

Cava, mix of peanuts	1/2h	€ 13.00
	1h	€ 18.00

Belgian Bubble time

Belgian sparkling wine mix of peanuts	1/2h	€ 16.00
	1h	€ 21.00

Champagne time

Champagne mix of peanuts	1/2h	€ 18.50
	1h	€ 27.00

Wine time

Glass of white wine or red wine	€ 6.00	
White wine, red wine mix of peanuts	1/2h	€ 9.50
	1h	€ 12.00

CANAPES

Spoons and verrines	3 pieces	€ 8.00
	5 pieces	€ 13.00

Assortment of sandwiches

50 assorted mini-sandwiches	€ 120.00
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Healthy vegetable assortment

Fresh vegetables and seasonal soup	€ 7.50
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Slate of Belgian cured meats

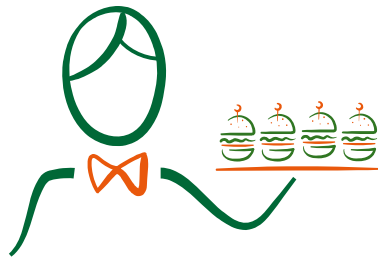
€ 7.50

Slate of Belgian cheeses

€ 7.50

Mixed slate of Belgian cheeses and cured meats

€ 7.50



HOT & COLD BUFFET (SEATED OR STANDING)

“Cocktail Buffets”: from 40 guests

DISHES

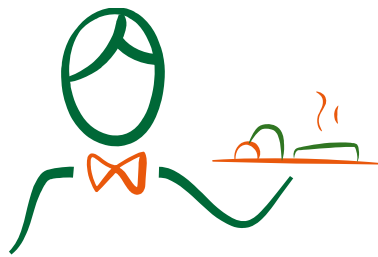
- Organic vegetable soup
- Vichyssoise of white asparagus, shrimps and focaccia
- Fusilli salad, courgettes, broccoli and pine nuts
- Tabbouleh of quinoa, seasonal vegetables and pesto
- Lentil salad, spicy beetroot espuma and fresh goat's cheese
- Tiramisu of foie gras with gingerbread, red onion chutney
- Courgette, pancetta and Belgian feta cheese flan
- Ceviche of swordfish, citrus, ginger and coriander
- Tomato tartare, shrimps and tofu
- Fresh goat's cheese mousse, strawberry tartare with balsamic
- Risotto of millet, carrots, courgettes and Vieux Brugge cheese
- Pan-fried courgettes and mushrooms, feta and spelt
- Bruschetta of farm bread, fresh goat's cheese and coppa
- Beef stir fried with tamari, broccoli, carrots and honey
- Veal saltimbocca, Belgian tomme cheese and Ardennes ham
- Skewer of free-range poultry
- "B'Comme" mini burgers
- Pan-fried wild red prawns, Tequila and lime
- Diced salmon with pesto, confit "Belle de Fontenay" potatoes and fleur de sel
- Chips of poached cod with farmhouse milk, cream of mussels with saffron
- Waterzooï of baby sole with Tartufata

DESSERTS

- Cheesecake with citrus fruits and speculoos
- Panna cotta with passion fruit and "Oreo" crumble
- Chocolate mousse, popcorn espuma
- Chocolate cream
- Seasonal fruit salad
- Rice pudding, strawberry tartare and shortbread crumble with fleur de sel
- "B'Comme" trifle (stewed spicy seasonal fruit, beetroot pastry and hazelnut sponge finger)
- Tiramisu with speculoos
- Assortment of mini crème brûlées
- Assortment of Smoothies

A CHOICE OF:

5 dishes, 2 desserts, soft drinks, wines and beers	€ 70.00
Per additional dish	+ € 2.50



A LA CARTE

STARTERS

- Duo of shrimps and melted cheese croquettes
- Tuna fish tartare (sustainable fishery), rose grapefruit, coriander and guacamole
- Veal carpaccio « vitello tonnato »
- Terrine of duck « maison », mesclun of young sprouts
- Salmon carpaccio «Thai» style
- Beef tartare Italian style, grilled focaccia, Parmesan cheese and rocket salad
- Fusilli salad, zucchini, panisse and pine nuts
- Martin's salad « Earth » (poultry, Pancetta and roasted green asparagus, Parmesan cheese and balsamic vinegar)
- Martin's salad «Sea» (Prawn, scallop, brown shrimp and a vinegar of sweet pepper and honey)

DISHES

- Fusilli of zucchini, pesto, cherry tomatoes and Parmesan cheese
- Fried noodles «Thai» style
- Sea perch, bisque of shellfish, mashed potatoes with olive oil and vegetables of the season
- Roasted sea bass fillet, Risotto pearl barley, eggplant and Taggiasca olives
- Roasted cod fillet «Royal», Stoemp of seasonable vegetables and emulsion of fines herbs
- Grilled salmon steak, purée of sundried tomato, zucchini sauté, basil cream
- Coucou de Malines, oyster mushroom, potato gratin of Tartufata and grilled seasonal vegetables

- Duck breast with black cherries, Polenta Gratin with Parmesan cheese
- Roasted veal noisettes, chicory cream with spice bread and mousse of celery
- Grilled sirloin steak, vegetables sauté, French fries and Choron sauce

DESSERTS

- Seasonable fruits salad
- Panna Cotta with fresh seasonable fruits and crumble of Sablé
- Chocolate mousse, popcorn espuma
- Crumble of apple and almond, vanilla ice cream
- Raspberry chocolate layer cake
- Tiramisu with speculoos
- Cheesecake with red fruits
- Brésilien (Dacquoise with almond, hazelnut, meringue and buttercream topped of with chocolate glaze)
- Selection of Belgian cheeses, walnut bread

3 courses

€ 45.00

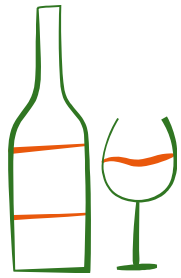
4 courses

€ 55.00

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'House' selection

€ 16.00
+ € 3,00 (4-course)

'Premium wine' selection

€ 20.00
+ € 4,00 (4-course)

'Deluxe wine' selection

€ 25.00
+ € 5,00 (4-course)

The wine selection includes:

- ½ bottle of wine,
- ½ litre of water
- 1 coffee/tea per person.

WINES AND OPEN BAR PACKAGES

HOURS	OPEN BAR PACKAGE 1	OPEN BAR PACKAGE 2
1H	€ 13.00	€ 18.00
2H	€ 18.00	€ 23.00
3H	€ 21.50	€ 26.50
4H	€ 25.00	€ 29.00
5H	€ 28.00	€ 32.00
	Soft drinks - Still water, sparkling water and flavoured water – Fruit juices- Beers - White wine and red wine	Soft drinks - Still water, sparkling water and flavoured water – Fruit juices- Beers - White wine and red wine Whisky – Vodka – Gin - Rhum

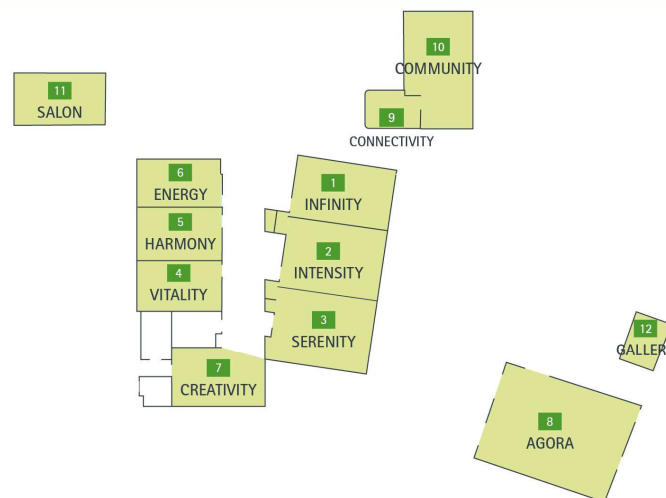
STAFF COSTS PER HOUR*

Maître d'hôtel	€ 45.50
Cloakroom service [price for 1 person minimum 4h]	€ 25.00
Valet parking service [price for 1 person minimum 4h]	€ 25.00
Hostess service [price for 1 person minimum 4h]	€ 37.00
Staff costs per waiter [after 1 a.m.]	€ 33.00

* The establishment reserves the right to invoice the hourly overruns as well as any other change in general which requires additional hours to be worked by the staff compared to the services initially planned.

MARTIN'S AGORA - DESCRIPTION OF MEETING & BANQUET ROOMS										
MEETING ROOM	AREA (m ²)	DIMENSIONS (m)	U-SHAPE	CLASSROOM	THEATRE	BANQUET	BOARDROOM	CABARET	COCKTAIL	
1 INFINITY	44.3	5.4 x 8.2	24	25	50	27	26	18	62	
2 INTENSITY	46.7	5.7 x 8.2	24	25	50	27	26	18	62	
3 SERENITY	46.7	5. x 8.2	20	26	55	27	24	18	67	
2+3 INTENSITY + SERENITY	93.5	11.4 x 8.2	39	56	80	63	42	42	134	
1+2+3 INFINITY + INTENSITY + SERENITY	142.7	17.4 x 8.2	53	86	154	90	60	60	204	
4 VITALITY	23	4.1 x 5.6	10	12	21	12	16	–	–	
5 HARMONY	22.4	4.0 x 5.6	12	12	20	12	16	–	–	
6 ENERGY	23	4.1 x 5.6	12	12	20	12	16	–	–	
4+5 VITALITY + HARMONY	45.4	8.1 x 5.6	26	28	49	24	30	18	–	
4+5+6 VITALITY + HARMONY + ENERGY	68.3	12.2 x 5.6	38	42	70	60	42	30	80	
7 CREATIVITY	35.3	4.9 x 7.2	12	–	24	–	20	12	40	
8 AGORA	218.8	12.6 x 17.37	50	120	200	171	76	110	300	
9 CONNECTIVITY	27.2	6,80 x 4	–	–	–	–	10	–	–	
10 COMMUNITY	120	12 x 10	30	42	80	63	34	42	120	
11 SALON	50	8.3 x 6	–	–	–	12	12	–	20	
12 GALLERY	65		–	–	–	–	–	–	60	

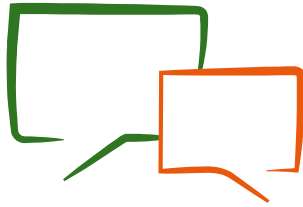
+ 5 Business Suites – for small meetings up to 6 people



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