



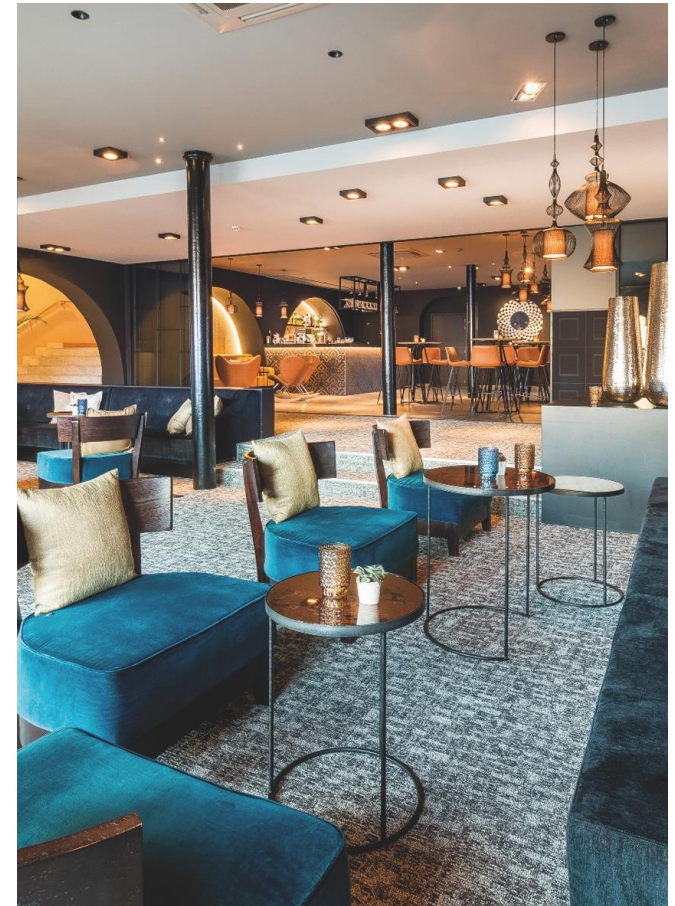
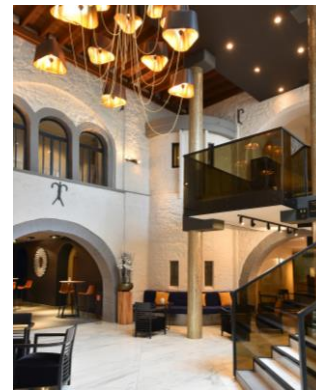
MARTIN'S CHATEAU DU LAC



PRICE LIST MEETINGS & EVENTS



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EVERY PACKAGE INCLUDES

- Meeting room with free **wifi**, an LCD **projector** or a LCD TV, a **flipchart** and a **screen**
- **New** Bose Videobar video Conference system (Boardrooms)
- Pens, pads, water, mints on the tables
- **Two coffee breaks** (morning and afternoon), with coffee, tea, fruit juices, apples, sweets of the day
- A **lunch** is served in one of our rooms, with water, soft drinks and coffee included. (choose your lunch below)
- Packages are available from 10 participants

BUSINESS

€ 100

Chef's selection 2-course menu

or

Sandwiches buffet

or

Cold buffet

or

Chef's selection 3-course menu (+10€)

EXECUTIVE

€ 107,50

Welcome Coffee

+

Permanent coffee break

+

Chef's selection
2-course menu

or

Sandwiches buffet

or

Chef's selection 3-course menu (+10€)

BUFFET

€ 120

Chef's selection
lunch buffet

A selection of hot and cold dishes

As from 30 guest



PAUSES & BREAKFAST

Welcome coffee

Coffee, tea, flavored water, fruit juice, small croissants and Danish, fruit basket € 12,00

Welcome coffee 1/2h

Coffee, tea, fruit juice, apples and sweet of the day €12,00

Permanent coffee break €25,00

« Breakfast to meet »

Coffee , tea, fruit juice, croissants and Danish
Yoghurts, fruit salade, cereal bars and refreshing smoothies €16,00

Soft drinks in your meeting room (per person) € 8,00

MEETING « A LA CARTE »

LUNCH

Buffet « du marché » (chef's choice) composed of :
5 starters, 2 main courses and 2 desserts, (min.30 person) € 64,00

Buffet « sandwiches »
Soup of the day, selection of sandwiches,
Individual salads and dessert of the day € 45,00

2-course lunch of the day – chef's choice € 45,00

3-course lunch of the day – chef's choice € 55,00

Soft drinks, water and coffee during the lunch € 12,00

Wine package – Selection Château du Lac € 12,00

ROOM RENTAL : PRICE ACCORDING TO THE ROOM



COCKTAILS & CANAPES

COCKTAILS

Bubbles € 8,00

1 glass of Cava

Champagne € 14,00

1 glass of Champagne Mumm Cordon Rouge

Bubble time

Cava, fruit juice,	1/2h	€ 16,00
salted biscuits and olives	1h	€ 21,00
	1h30	€ 26,00
	2h	€ 31,00

Champagne Mumm Cordon Rouge

Salted biscuits and olives	1/2h	€ 28,00
	1h	€ 38,00
	1h30	€ 48,00
	2h	€ 58,00

Bubble time non-alcoholic (0,0%)

Ribo Sprakling, fruit juices,	1/2h	€ 16,00
salted biscuits and olives	1h	€ 21,00
	1h30	€ 26,00
	2h	€ 31,00

Mocktails € 10,00

Virgin Mojito, Nona spritz,...

CANAPÉS

Zakouski

Hot and cold Canapes	3 pieces	(1/2h)	€ 10,00
	5 pieces	(1h)	€ 15,00
	8 pieces	(1h30)	€ 22,00
	15 pieces	(2h)	€ 40,00

Zakouski Deluxe

Chef's selection of seasonal canapes *per piece* € 5,00

Pain surprise

Selection of 50 mini-sandwiches € 130,00

Dip Healthy (platter from 10 people)

Gardener's basket with cocktail sauce dips and a gazpacho shot € 5,00 /pers

Dip Healthy formule du Lac (platter from 10 people)

Gardener's basket with cocktail sauce dips and a gazpacho shot, gressinis, focaccia, olives and tomatoes tapenade, hummus € 9,00 /pers

Apetizer platter (platter from 10 people)

Cheese cubes, sausage & olives € 7,00 /pers

Oysters

per piece € 3,50 /pers



STARTERS

Open ravioli of ricotta and mushrooms, pancetta chips, hazelnuts, truffle cream

Salmon tataki, sour cream, citrus fruit, pomegranate and passion fruit, pickled radish

Tomato tartar, burrata, grilled peppers, pesto and basil oil

Poached egg, spiced pulled chicken confit, tomato and Comté crumble

Beef carpaccio, light truffle mayonnaise, rocket and Parmesan cheese

FISH DISHES

Pan-fried haddock fillet, pequillo purée, pea mousseline, saffron espuma, chorizo

Cod fillet, vitelotte cromesquis, broccolinis, shrimp hollandaise

SEASONAL MENU

MEAT DISHES

Porc tenderloin, potato galette with chilli peppers, caponata, baby onions and red wine sauce

Roast chicken supreme, purée of corne de belier potatoes, carrot mousseline, asparagus, poultry jus

DESSERTS

Crème brûlée with passion fruit

Lemon cream, light yuzu flavoured mousse

Pineapple carpaccio, violet sabayon

Red fruit panna-cotta

Chocolate fondant, vanilla ice cream, coconut custard

Strawberry soup, meringue, vanilla fondant, fresh mint

3-course menu

€ 55,00

4-course menu

€ 65,00

A rental fee for the use of the function space will apply



VIP MENU

Bonito tataki, sour cream with passion fruit, arenkha caviar, radish pickles



Quail fillets with black garlic, mushroom duxelles, smoked potato espuma *



Rossini duck breast, chanterelles, carrot mousseline, truffle jus

OR

Pan-fried sea bass, pea mousseline, bouchon potatoes, hollandaise sauce with shrimp



Cheese board by Pascal Fauville **



Chocolate sphere, lemon cream, hazelnut crumble

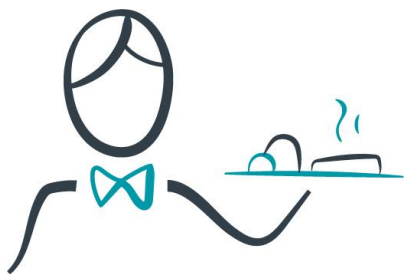
OR

Roasted pineapple, hazelnut praline, chocolate ganache, vanilla cream



3- course menu	€ 75,00
4- course menu *	€ 85,00
5- course menu **	€ 94,00

A rental fee for the use of the function space will apply



VEGETARIAN MENU

STARTERS

Tomato jelly, creamy burrata, crisp of taggiasca olives, pine nuts

Quinoa salad, nuts, feta, pomegranate, spring onions

Parsnip cream, candied onion, garlic croutons, horse-radish

DISHES

Tartufata risotto, shimeji, Parmesan cheese flake

Wild mushrooms espuma, bread biscuit, hazelnut, poached egg

Slowly cooked cabbage in butter, sweet curry, potato espuma, puffed buckwheat

3- course menu	€ 55,00
4- course menu	€ 65,00

OTHER FORMULAS

FORMULA « HÔTE DU LAC »

Reception [half hour]: Cava, fruit juice & 3 canapes

3-course seasonal menu (on page 7)

½ bottle of house wine, still and sparkling water

Coffee and sweets

Package price half hour reception:	€ 95,00
Package price 1 hour reception with 5 canapes	€105,00

SUPPLEMENTS

Choice of cheeses	€ 11,00
Personalised cake instead of dessert	€ 8,00
Spoom	€ 8,00



STARTERS

Vichyssoise of green peas with fresh goat's cheese

Pan-fried green asparagus, smoked salmon, soy infused egg yolk

Tomato and pequillo tartar, burrata, almonds, rocket, basil oil

Tataki of veal, truffle cream, rocket, fried capers

Beef carpaccio, pecorino, red onion pickles

MAIN COURSES

Chicken supreme, potatoes with Provence herbs, pan-fried vegetables, poultry jus

Pan-fried ling fillet, saffron rice, vegetables piperade, chorizo, beurre blanc with chervil

Spinach and ricotta ravioli, parmesan cream, baby greens

SEASONAL BUFFET

From 30 to 200 guests

DESSERTS

Buffet with a selection of seasonal desserts

The buffet can be served seated or in a walking dinner form

5 starters, 3 main courses, desserts
Salad and sauces are included in the buffet

€ 64,00



OFYR

OFYR is a sculpture... but also a brazier and a plancha.
Liven up your event with this new taste experience.
Our chef animates your dinner with a live show cooking on our Patio.



OFYR

*As from 20 to 60 guests (patio)
From 60 to 180 guests (lawn)*

WELCOME DRINK

1 glas of Cava, kir cava, fruit juice

PREPARED ON THE OFYR

Prawns flambeed in pastis, fennel confit
Grilled beef steak, béarnaise, potatoes à la plancha
Salmon, ravioli with spinach & ricotta
In spices marinated pork skewers, grilled vegetables.

Mix of raw vegetables
Pasta salad with tomato, mozzarella and pesto.
Tabbouleh with vegetables
Baba Ghanoush
Grilled corn

Dessert buffet

all dishes are presented in buffet-style

Price € 89,00
Includes water, soft drinks, red & white wine and beer

Privatization of your section of the Patio € 600,00
Privatization the lawn by the lake € 1,950,00



BBQ

Enjoy a unique and delicious barbecue.

Liven up your event with this new taste experience.
Our chef animates your meal with a live show cooking.



BARBECUE

As from 20 to 60 guests (Patio)
From 60 to 180 guests (lawn)

PREPARED ON THE BBQ

On the grill

Marinated chicken skewers
Country sausages
Lamb merguez
Squid in parsley sauce
Fish of the day
Grilled maize

Salad bar

(Salads, pasta salad, etc.)

Dessert buffet

Price

€ 69,00 pp

Includes water, soft drinks, red & white wine, coffee and tea

OPTION

Lager beer on tap: + € 3,00 pp

Special Belgian beers: + € 8,00 pp

Privatization of your section of the Patio

€ 600,00

Privatization the lawn by the lake

€ 1,950,00



'Château du Lac' Selection

€ 22,00 (3 courses) | € 28,00 (4 courses) | € 34,00 (5 courses)

- Bouchard Ainé & Fils | Vin de France | Colombard - Grenache Blanc
- Bouchard Ainé & Fils | Vin de France | Syrah et Grenache

'Sommelier' Selection

€ 30,00 (3 courses) | € 37,00 (4 courses) | € 44,00 (5 courses)

Our wine waiter will propose a selection in accordance with your menu choice

Service times

3-course menu: 2,5 hours

4-course menu: 3 hours

5-course menu: 4 hours

Dessert wine

€ 6,50 per glass

- Domaine Moulin de Pouzy 2014 | AOC Montbazillac | France

Corckage

Wine € 15,00

Sparkling wine € 15,00



Our wine packages for a 3-course menu consists of :

- Half a bottle of wine per person (+ 1 glass per additional course)
- Still and sparkling water
- Coffee or tea



« OPEN BAR »

packages for your evening party

OUR PACKAGES

	'MELODIE'	'SWING'	'VALSE'
1h	€ 12,00	€ 19,00	€ 27,00
2h	€ 18,00	€ 25,00	€ 37,00
3h	€ 24,00	€ 31,00	€ 47,00
4h	€ 30,00	€ 37,00	€ 57,00
5h	€ 36,00	€ 43,00	€ 67,00

Soft drinks | Water
Fruit juices

Soft drinks | Water
Fruit juices
Wine | Beer

Soft drinks | Water
Fruit juices
Wine | Beer
Whisky | Gin | Vodka | Rum

Optional with Swing and Valse package :

Cava € 4,00 / hour
Speciality beers € 6,00 / hour



OPEN BAR & STAFF

PRICES FOR DRINKS BY THE GLASS

Champagne Mumm Cordon Rouge	€ 14,00
Cava	€ 8,00
Whisky gin vodka rum	€ 12,00
Liqueurs & Digestives	€ 12,00
Draft beer	€ 4,00
Special beers	€ 7,00
White wine Red wine	€ 6,00
Softs drinks	€ 4,00
Fresh fruit juices	€ 6,00
Hot drinks	€ 4,00
Installation fee for an open bar upon consumption	€ 250,00
Mocktails (virgin mojito, nona spritz)	€ 10,00

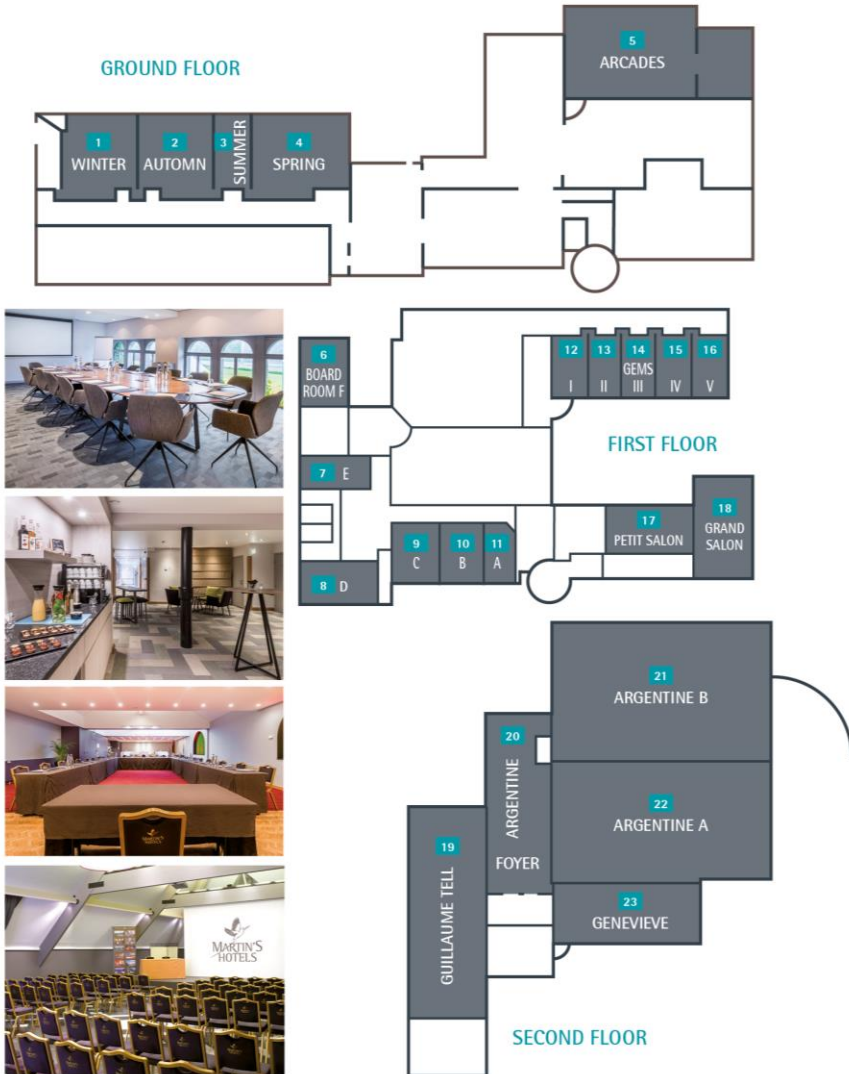
STAFF COST (PER HOUR)

Waiter [price per staff from 1 a.m. onward]	from € 40,00
Cloakroom service [price per staff minimum 4h]	€ 40,00
Parking service [price per staff minimum 4h]	€ 40,00
Hostess service [price per staff minimum 4h]	€ 40,00

CAPACITY CHART AND FLOOR PLAN

DESCRIPTION OF MEETING & BANQUET ROOMS										
MEETING ROOM	AREA (M ²)	DIMENSIONS (M)	HEIGHT (M)	U-SHAPE	CLASSROOM	THEATRE	CABARET	BANQUET	BOARDROOM	COCKTAIL

GROUND FLOOR											
1	WINTER	61	7.90 x 7.70	2.55	20	35	56	30	60	–	110
2	AUTUMN	61	7.90 x 7.70	2.55	20	35	56	30	60	–	110
3+4	SPRING & SUMMER	108	14.00 x 7.70	2.55	30	69	112	42	80	–	165
1+2+3+4	FOUR SEASONS	250	32.45 x 7.70	2.55	–	160	200	160	200	–	400
5	ARCADES	100	12.70 x 7.80	2.65	34	42	90	60	80	–	150
FIRST FLOOR											
6	BOARDROOM F	40	8.00 x 5.00	2.40	18	16	36	20	–	20	–
7	BOARDROOM E	28	7.40 x 3.80	2.40	–	–	–	10	–	10	–
8	BOARDROOM D	42	8.40 x 5.00	2.40	17	–	–	18	–	18	–
9	BOARDROOM C	33	6.30 x 5.20	2.40	14	–	–	16	–	16	–
10	BOARDROOM B	30	6.30 x 4.80	2.40	13	–	–	14	–	14	–
11	BOARDROOM A	22	6.30 x 3.50	2.40	–	–	–	10	12	10	–
12/13/14/15 or 16	GEMS I / II / III / IV or V	20	5.77 x 3.50	2.66	–	–	12	–	10	10	20
12+13	GEMS I + II	40	5.77 x 6.70	2.66	14	–	24	–	30	16	50
12+13+14	GEMS I + II + III	60	5.77 x 10.20	2.66	22	16	42	36	50	24	80
12+13+14+15	GEMS I + II + III + IV	80	5.77 x 13.70	2.66	26	20	60	48	70	28	110
12+13+14+15+16	GEMS I + II + III + IV + V	100	5.77 x 17.20	2.66	30	28	90	58	80	32	140
17	PETTIT SALON DU LAC	55	10.70 x 5.20	3.25	24	30	64	30	40	–	80
18	GRAND SALON DU LAC	82	12.30 x 6.65	3.25	33	36	104	42	80	–	120
SECOND FLOOR											
19	GUILLAUME TELL	300	29.65 x 9.90	3.16	80	202	306	180	270	–	500
20	ARGENTINE FOYER	130	8.35 x 15.54	2.70	–	–	–	–	–	–	80
21	ARGENTINE B	535	18.85 x 28.40	5.30	–	336	600	400	530	–	825
22	ARGENTINE A	327	11.50 x 28.40	5.30	–	210	320	280	320	–	500
21+22	ARGENTINE B + A	992	30.35 x 28.40	2.65/5.30	120	762	1,050	750	850	–	1,050
23	GENEVIEVE	156	19.10 x 8.15	3.10	45	80	154	80	140	–	250





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