



MARTIN'S BRUSSELS EU



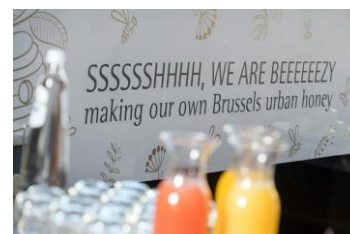
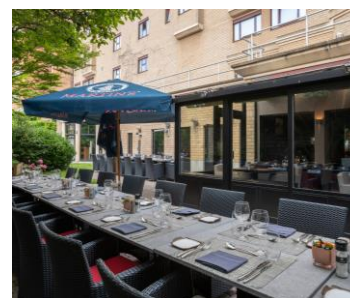
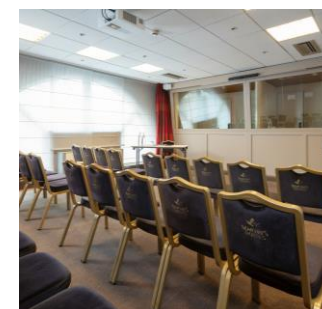
PRICE LIST MEETINGS & EVENTS 2023



Martin's Brussels EU • Boulevard Charlemagne 80 – 1000 Brussels
+32 (0)2 230 85 55 • mbeu@martinshotels.com • martinshotels.com

Rates per person, VAT and service included, valid until 31 December 2023

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SUMMARY

- MEETING PACKAGES
- SEMINAR ON DEMAND
- COCKTAILS & APPETIZERS
- WALKING DINNER & BANQUET
- BUFFET
- WINES
- CAPACITY & FLOOR PLAN
- ADDITIONAL INFORMATION - CONTACT US



EVERY PACKAGE INCLUDES:

- Meeting room rental with free Wi-Fi, beamer, one flipchart, screen
- Paper, pens, water and mints
- Lunch with waters, soft drinks, coffee and tea
- Coffee breaks as follow:
 - Morning Break: selection of biscuits, fruit basket, infused water, coffee and tea
 - Afternoon Break: selection of sweet delicacies, fruit basket, infused water, coffee and tea
- Packages starting from 8 participants

EU Stars Half Day Pack

€ 80 pp

One coffee break & sandwiches buffet

EU Stars Full Day Pack

€ 85 pp

Two coffee breaks & sandwiches buffet

Upgrade 2-course

+ € 8 pp

2-course menu elaborated by our Chef

*Available from 15 people and based on the restaurant occupancy

Upgrade 3-course

+ € 15 pp

3-course menu elaborated by our Chef

*Available from 15 people and based on the restaurant occupancy



SEMINAR ON DEMAND

BREAKFAST & BREAKS

Welcome coffee € 12,00 pp

Coffee, tea, juices, fruit salad and pastries

Coffee Breaks € 12,00 pp

- Morning Break: selection of biscuits, fruit basket, infused water, coffee and tea
- Afternoon Break: selection of sweet delicacies, fruit basket, infused water, coffee and tea

Option: fresh cut fruit + € 2,00 pp

ROOM RENTAL:

Please contact us for any pricing or additional information needed. Kindly provide us with the date, requested set-up and amount of participants expected.

New

Bose Videobar Video Conferencing System (Amber & Jade rooms) €90,00 per day

LUNCH

Sandwiches Lunch € 35,00 pp

Soup of the day or warm snack, assortment of sandwiches, individual salads and dessert of the day

2-course lunch € 35,00 pp

3-course lunch € 45,00 pp

Soft drinks water, coffee and tea during the lunch € 11,00 pp

Wine Package (refer to page 9) as from € 16,00 pp



COCKTAILS & APPETIZERS

COCKTAILS

Welcome Glass

 Honey wine *per glass* € 5,00
House aperitif, made of Brussels urban honey from our own rooftop !

 Honey wine cocktail *per glass* € 10,00
House creation : honey wine, tonic, lime

Cava *per glass* € 8,00
Champagne Mumm *per glass* € 13,00

Bubble time

Cava, house wine, beer on tap, house honey wine & soft drinks
Salted biscuits and olives

30 minutes € 13,50 pp
60 minutes € 18,00 pp
90 minutes € 21,00 pp
120 minutes € 24,00 pp

Option : Champagne Mumm +€ 6,00 pp

SAVOURY BITES

Appetizers

Warm and cold appetizers elaborated by our Chef

per piece	€ 3,00
3 pieces	€ 8,50
5 pieces	€ 13,50

Surprise bread

Selection of 50 mini-sandwiches
1 bread for 20 people € 100,00

Dish of raw vegetables

And 3 sauces
1 platter for 20 people € 60,00



WALKING DINNER

Menu example :

Starters



- Yellow fin tuna, stracciatella di burrata with red pesto, black garlic, black sesame, Brussels urban honey
- Foie gras terrine, brioche bread with pecan nuts, kumquat chutney
- Coriander and leek risotto, black Tiger shrimps

Main Courses



- Quail stuffed with half-dried fruits, caramelised carrots with cumin and lemon, cashew nuts tortellini, Grand Marnier sauce with Brussels urban honey
- Iberico pork solomillo, bell pepper mousse, matchstick potatoes, mini-eggplant, sangria sauce
- Slow cooked John Dory fillet, fried chard, black rice croquettes, beurre blanc sauce
- Lamb sausage in caul, artichoke mousseline, shallot stuffed with leek and Ardenne bacon, strong gravy

Desserts

- Shortbread pastry, almond cream, blueberries, home-made amarena ice cream
- Red fruits pavlova

Price per person

€ 65,00

3 starters, 4 main courses and 2 desserts

For a minimum of 30 guests

Duration: 2 hours



Vegetarian



Vegan

ECOBON Environmentally friendly



Honey from our hives

WALKING DINNER & BANQUET

BANQUET

2-course menu

€ 35,00 pp

Choose a starter and a main course or a main course and a dessert

3-course menu

€ 45,00 pp

Choose a starter, a main course and a dessert

4-course menu

€ 55,00 pp

Choose two starters, a main course and a dessert

5-course menu

€ 65,00 pp

Let our Chef surprise you!

Wine package (refer to page 9)

as from € 16,00 pp

For each option

Based on the menu of the month

A menu choice is requested in advance from 15 people

*Possibility to rent a private room upon availability for maximum 16 guests

*Please feel free to contact us for a more personalised offer

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BUFFET

STARTERS

- Salad bar (greek, Cesar, raw vegetables)
- Smoked salmon
- Beef carpaccio
- Vitello tonato

MAIN COURSES

- Grilled vegetables
- The Chef's rice
- Potatoes with rosemary
- Home made pasta
- Fillet of « Coucou de Malines »
- Mediterranean sea bream
- Beef or Lamb chop (client's choice)

DESSERTS

- Assortment of cheese
- Assortment of mignardises

Certain courses may be modified according to the season

Price per person

€ 59,00

Minimum 30 participants
Duration: 2 hours

OFYR OPTION

OFYR is a sculpture... but also a brazier and a plancha.
Liven up your event with this new taste experience.
In case of nice weather, our chef offers you a live show cooking experience for cooking vegetables, meat and fish.





WINES

	WHITE WINE	RED WINE
PACKAGE 1 2-COURSE: €12 3-COURSE: €16 4-COURSE: €21	BOUCHARD AÎNÉ & FILS BEAUNE – FRANCE GRENACHE BLANC – COLOMBARD	BOUCHARD AÎNÉ & FILS BEAUNE – FRANCE GRENACHE – SYRAH
PACKAGE 2 2-COURSE: €14 3-COURSE: €18 4-COURSE: €23	PIERRE AMADIEU IGP Vins de pays de méditerranée VIOGNIER	PIERRE AMADIEU - ROULEPIERRE CÔTES DU RHÔNE GRENACHE – SYRAH
PACKAGE 3 2-COURSE: €17 3-COURSE: €22 4-COURSE: €28	SATOR VERMENTINO Toscana IGT - Italia VERMENTINO	BODEGAS LAN CRIANZA DOC Rioja - España TEMPRANILLO
PACKAGE 4 2-COURSE: €19 3-COURSE: €26 4-COURSE: €34	ENTRE-DEUX-MONTS BGA HEUVELLAND PINOT GRIS – PINOT AUXERROIS – SIEGERREBE	WIJNDOMEIN ALDENYCK BGA MAASVALLEI LIMBURG PINOT NOIR
PACKAGE 5 2-COURSE: €24 3-COURSE: €31 4-COURSE: €41	CHÂTEAU LAMBLIN-VAILLON BOURGOGNE CHABLIS 1ER CRU CHARDONNAY	CHÂTEAU LA ROSE BRISSON AOC SAINT-EMILION GRAND CRU CABERNET SAUVIGNON – MERLOT – PETIT VERDOT

* Our Forfaits include still & sparkling water, soft drinks upon request, and coffee or tea

CAPACITY & FLOOR PLAN

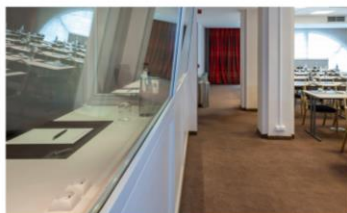


MARTIN'S BRUSSELS EU – DESCRIPTION OF MEETING & BANQUET ROOMS									
MEETING ROOM	AREA (m ²)	U-SHAPE	DOUBLE U-SHAPE	CLASSROOM	THEATRE	CABARET	BOARDROOM	INTERPRETER'S BOOTH	
1 TOPAZ	100	38	66	64	120	48	40	✓	
2 AMBER	30	12	—	18	36	—	16	✓	
3 BRONZE	38	12	—	18	36	—	16	—	
4 COPPER	30	12	—	18	36	—	16	✓	
2 + 3 AMBER + BRONZE	68	34	—	36	70	28	36	✓	
3 + 4 BRONZE + COPPER	68	34	—	36	70	28	36	✓	
5 (2+3+4) QUARTZ (AMBER + BRONZE + COPPER)	98	50	—	60	100	40	52	✓	
6 JADE	25	—	—	—	—	—	16	—	

Should you require interpretation during your meeting:

- €90 per booth which can accommodate two interpreters
- AV-equipment on request

FIRST FLOOR





ADDITIONAL INFORMATION - CONTACT US



CONFIGURE YOUR EVENT

An easy to use, intelligible, instant online tool .
You can instantly visualise your event request
and ask for a quote.

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DISCOVER OUR OFFERS

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