



# MARTIN'S BRUSSELS EU

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## PRICE LIST MEETINGS & EVENTS 2025

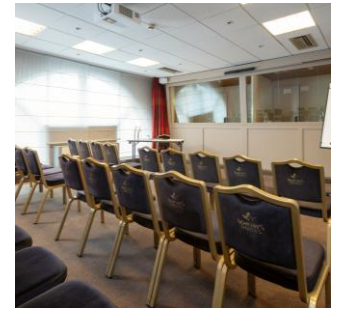


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Rates per person, VAT and service included, valid until 31 December 2025

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## SUMMARY



- MEETING PACKAGES

- SEMINAR ON DEMAND

- LE PETIT CHEF

- COCKTAILS & APPETIZERS

- WALKING DINNER & BANQUET

- BUFFET

- WINE SELECTION

- 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 **14 participants**

## EU Stars Half Day Pack

€ 84 pp

One coffee break &amp; sandwich buffet

## EU Stars Full Day Pack

€ 89 pp

Two coffee breaks &amp; sandwich buffet

## Upgrade 2-course

+ € 12 pp

2-course menu elaborated by our Chef

\*Available from 14 people and based on the restaurant occupancy

## Upgrade 3-course

+ € 19 pp

3-course menu elaborated by our Chef

\*Available from 14 people and based on the restaurant occupancy



Maximum capacity: up to 42 guests per session.

Minimum guests: offer valid as from 25 guests per session.

Menu: 116,00 EUR (~~129.00 EUR~~) VAT incl. per guest, accompanying the show.

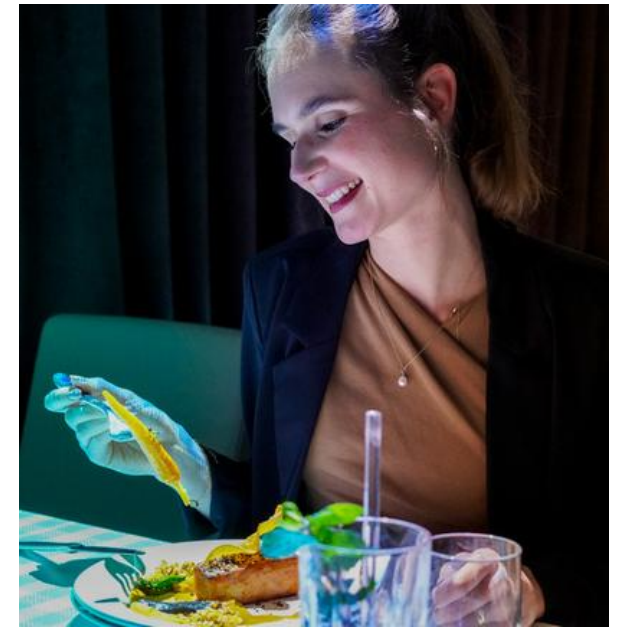
Beverage Package: includes wines, soft drinks, water and coffee, priced at 26,00 EUR (~~29.00 EUR~~) VAT incl. per person.

Room Rental: no additional fee for room rental.

Exclusivity: possible as from 40 guests.  
<https://lepetitchef.com/brussels>

The offer is bookable every day of the week during lunch or dinner time but not valid on Friday and Saturday evenings.

For inquiries, please do not hesitate to contact us.



## About Le Petit Chef

Le Petit Chef is an immersive dining experience where 3D animations are projected onto diners' plates and the tabletop. This culinary theater is a unique fusion of storytelling and a delicious multicourse meal prepared by the smallest chef in the world.



GROUP  
OFFER  
-10%

Are you looking for a unique dining experience for your next group event? Le Petit Chef invites you for a gastronomic journey like no other.



- BRUSSELS -

+32 2 230 85 55

lepetitchef.brussels@martinshotels.com

Bistro Martin | Martin's Brussels EU





## BREAKFAST & BREAKS

### Welcome coffee

- Coffee and tea only € 6,00 pp
- Coffee, tea, juices, fruit salad and pastries € 14,00 pp

### Coffee breaks € 14,00 pp

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

### Permanent coffee

- Selection of hot beverages such as coffee and tea only.
- € 7,00 pp (half-day)  
€ 10,00 pp (full-day)

## SEMINAR ON DEMAND

## LUNCH

- Sandwiches lunch** € 39,00 pp  
Soup of the day or snack, 3 different sandwiches, salad and dessert of the day

- 2-course lunch** € 39,00 pp

- 3-course lunch** € 49,00 pp

- Soft drinks** water, coffee and tea during the lunch € 12,00 pp

- Wine package** (refer to page 9) as from € 18,00 pp







## WALKING DINNER

Menu example :

### Starters

- Steamed scampi with avocado mayonnaise
- Fennel veloute, gazpacho-style, lemon thyme bread crouton, Greek yoghurt sauce
- Beef carpaccio, rucola, parmesan and black truffle vinaigrette
- Fried polenta, mushroom and Cobourg sauce
- Mini Jerusalem artichoke flan with camembert béchamel and buckweat soufflé
- Waterloo cheese croquette, fried parsley

### Main Courses

- Headless bird, truffled potato puree and hearty jus
- Mini Liegeoise meatballs (3 pp) with mashed potatoes
- Spinach ricotta cannelloni, pumpkin cream with sage and Amaretti crumble
- Roasted cauliflower, turmeric and Bleu d'Auvergne sauce, red onion pickles
- Baked hake, bouillabaisse reduction, half-moon of potato rösti
- Baked salmon cube, vegetable tabbouleh, hollandaise

### Desserts

- Chocolate brownies with custard
- Mascarpone mousse with pistachio, almond crumble and raspberry
- Panna cotta with red fruit coulis
- Pear bavarise and whipped cream with honey from our beehives



### Selection :

€ 69,00 pp

3 starters, 3 main courses and 2 desserts

For a minimum of 30 guests

Duration: 2 hours



Vegetarian



Vegan



Honey from our hives

## WALKING DINNER & BANQUET

## BANQUET

**2-course menu** € 39,00 pp  
Choose either a starter and a main course, or a main course and a dessert.

**3-course menu** € 49,00 pp  
Choose a starter, a main course and a dessert

**4-course menu** € 59,00 pp  
Choose two starters, a main course and a dessert

**Wine package** (refer to page 9) as from € 18,00 pp

**Soft drink package** : Soft drinks, water, coffee and tea € 12,00 pp

### For each option :

Each service will be based on our Chef's choice.

An unique menu for the whole group will be requested in advance from 15 guests.

\*Possibility to rent a private room upon availability for maximum 15 guests.

\*Feel free to contact us for a more personalised offer.





## STARTERS (3 max.)

- Assorted cheeses (3 different choices)
- Beef carpaccio with rucola and parmesan
- Different cooked vegetables
- Smoked salmon with garnish
- Tomato, mozzarella and pesto caprese
- Gazpacho

## MAIN COURSES (2 max.)

- Liegeoise meatball
- Yellow chicken fillet and mustard sauce with honey from our beehive
- Fillet of sea bream with lemon hollandaise sauce
- Fillet of hake pan-fried in Ardenne butter, bisque sauce
- Spinach ricotta cannelloni with béchamel sauce
- Chili sin carne
- **ACCOMPANIMENTS (2 to choose from)**
- Ratatouille
- Mixed mesclun salad & honey mustard dressing
- Rice with vegetables
- Mashed potatoes

## DESSERTS (chef's choice)

- Assortment of gourmet mignardises

*Menu offerings may be customized with seasonal ingredients.*

### Price per person

Minimum 30 participants

Duration: 2 hours

€ 61,00

## BUFFET

## OFYR EXPERIENCE

*OFYR is both a brazier and a plancha, perfect for adding a unique flavour to your event.*

*According to the weather, our Chef will provide a live cooking show, preparing vegetables, meat and fish.*

*Please note that this experience is only available upon request.*





## WINE SELECTION

	WHITE WINES	RED WINES
<b>FORFAIT 1</b> 2 COURSE (MAIN & DESSERT) : €14 2 COURSE (STARTER & MAIN) : €18 3 COURSE: €18 4 COURSE: €22	BOUCHARD AÎNÉ & FILS BEAUNE – FRANCE GRENACHE BLANC – COLOMBARD	BOUCHARD AÎNÉ & FILS BEAUNE – FRANCE GRENACHE – SYRAH
<b>FORFAIT 2</b> 2 COURSE (MAIN & DESSERT) : €16 2 COURSE (STARTER & MAIN) : €20 3 COURSE: €20 4 COURSE: €25	PIERRE AMADIEU VIN DE PAYS DE MÉDITERRANÉE VIOGNIER	PIERRE AMADIEU - ROULEPIERRE CÔTES DU RHÔNE GRENACHE – SYRAH
<b>FORFAIT 3</b> 2 COURSE (MAIN & DESSERT) : €20 2 COURSE (STARTER & MAIN) : €24 3 COURSE: €24 4 COURSE: €28	TAPIZ MENDOZA – ARGENTINA CHARDONNAY	TAPIZ MENDOZA – ARGENTINA MALBEC
<b>FORFAIT 4</b> 2 COURSE (MAIN & DESSERT) : €23 2 COURSE (STARTER & MAIN) : €28 3 COURSE: €28 4 COURSE: €32	BODEGAS PEDRO ESCUDERO VALDELAGUNDE – CASTILLAY LEON – SPAIN VERDEJO	CALZADILLA VINOS DE PAGO – SPAIN TEMPRANILLO – GARNACHA – SYRAH – CABERNET SAUVIGNON
<b>FORFAIT 5</b> 2 COURSE (MAIN & DESSERT) : €29 2 COURSE (STARTER & MAIN) : €34 3 COURSE : €34 4 COURSE : €39	ENTRE-DEUX-MONTS PINOT LA DOUVE PINOT GRIS, PINOT NOIR, PINOT MEUNIER, PINOT AUXERROIS	WIJNDOMEIN ALDENYCK BGA MAASVALLEI LIMBURG PINOT NOIR
<b>FORFAIT 6</b> 2 COURSE (MAIN & DESSERT) : €38 2 COURSE (STARTER & MAIN) : €45 3 COURSE: €45 4 COURSE: €54	CHÂTEAU CARBONNIEUX AOC PESSAC-LÉOGNAN – GRAND CRU CLASSE SAUVIGNON BLANC – SÉMILLON	CHÂTEAU CARBONNIEUX AOC PESSAC-LÉOGNAN – GRAND CRU CLASSE CABERNET SAUVIGNON – MERLOT – CABERNET FRANC

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

# CAPACITY & FLOOR PLAN



MARTIN'S BRUSSELS EU - DESCRIPTION OF MEETING & BANQUET ROOMS										
MEETING ROOM	AREA (m²)	U-SHAPE	DOUBLE U-SHAPE	CLASSROOM	THEATRE	CABARET	BOARDROOM	INTERPRETERS BOOTH	COCKTAIL	
1 TOPAZ	100	38	66	64	120	48	40	✓	80	
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	✓	80	
6 JADE	25	—	—	—	—	—	16	—	—	
GROUND FLOOR BAR	70	—	—	—	—	—	—	—	80	

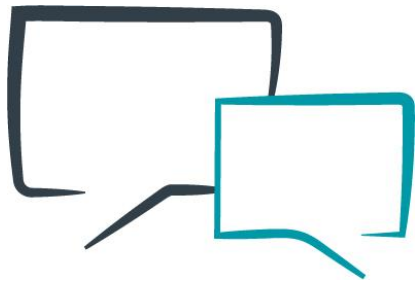


Should you require additional equipment during your meeting :

- Bose Videobar Video Conferencing System (in Amber & Jade rooms) €160,00 per day.
- Translation booth at €100 per booth which can accommodate max: two interpreters.
- AV-equipment upon request.
- The restaurant space is not exclusive to one group. For any privatization, please contact us.







## 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.

[martinshotels.com](http://martinshotels.com)

### DISCOVER OUR OFFERS

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### TEAMBUILDING & MOTIVATIONAL SEMINARS

Indoor or outdoor, teambuilding experiences have a real value on the cohesion and motivation of your staff when they are organised in the right setting.

[martinshotels.com](http://martinshotels.com)

### YOUR CONTACT PEOPLE

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### CHOOSE ECO EFFICIENT

Carbon Zero, Eco-Bon and Environmental Management System: 3 added-values for your event and the image of your company.

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