



MARTIN'S BRUSSELS EU

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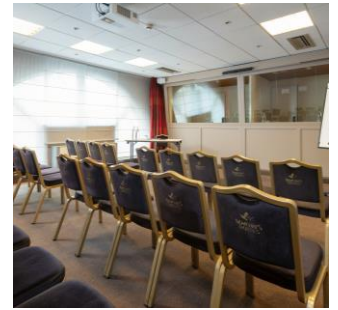
PRICE LIST MEETINGS & EVENTS 2024



Martin's Brussels EU • Boulevard Charlemagne 80 – 1000 Brussels
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Rates per person, VAT and service included, valid until 31 December 2024

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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

€ 84 pp

One coffee break & sandwiches buffet

EU Stars Full Day Pack

€ 89 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



BREAKFAST & BREAKS

Welcome coffee € 12,00 pp

Coffee, tea, juices, fruit salad and pastries

Coffee Breaks € 14,00 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

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) €160,00 per day

LUNCH

Sandwiches Lunch € 35,00 pp

Soup of the day or snack, selection or our baker, 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 € 12,00 pp


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




COCKTAILS & APPETIZERS

COCKTAILS

Welcome Glass

 Honey wine *per glass* € 6,00
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 € 15,50 pp
60 minutes € 21,00 pp
90 minutes € 27,00 pp
120 minutes € 31,00 pp

Option : Champagne Mumm +€ 8,00 pp/ 30 minutes*

SAVOURY BITES

Appetizers

Warm and/or cold appetizers elaborated by our Chef

	per piece	€ 4,00
	3 pieces	€ 11,00
	5 pieces	€ 18,00

Surprise bread

1 bread (60 sandwiches included) € 280,00 pp
 Selection of mini-sandwiches

Dish of raw vegetables

And 3 sauces
 1 platter for 20 people € 5,00 pp

* Champagne will replace Cava



WALKING DINNER

Menu example :

Starters

- Salmon gravlax, beetroot tartar, mustard and honey vinaigrette
- Fennel soup, bread crouton with lemon thyme, Greek yoghurt sauce
- Beef carpaccio, rucola, parmesan and black truffle vinaigrette
- Fried polenta, mushroom sauce and crispy Cobourg
- Mini Jerusalem artichoke flan with camembert béchamel and buckwheat soufflé
- Waterloo cheese croquette with fried parsley

Main Courses

- Rolled fillet, chicory stoemp and spicy juice
- Mini Liegeois 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
- Coley fish, béarnaise sauce, half-moon of potato rösti
- Potato gnocchi, scampi ragout and star anise bisque sauce

Desserts

- Chocolate brownies with custard
- Yoghurt and coconut mousse, mango tartar
- Citrus and caramel pannacotta
- Pear bavaroise and whipped cream with honey from our beehives



Price per person

€ 69,00

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 € 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 € 18,00 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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STARTERS

- Assorted cheeses (3 different choices)
- Beef carpaccio with rucola salad and parmesan
- Vegetables in different seasons
- Smoked salmon with garnish
- Tomato, mozzarella and pesto caprese
- Mixed raw vegetables (tomato, grated carrot, grated red cabbage, grated white cabbage) + homemade vinaigrette

MAIN COURSES

- Meat stew like a carbonnade
- Coucou de Maline cooked at low temperature, spicy green pepper jus
- Grilled salmon with lemon sauce
- Coley fillet with Ardennes butter and bisque sauce
- Ricotta and spinach cannelloni with béchamel sauce
- Vegan blanquette, soy milk sauce, vegetables and sautéed button mushrooms
- **ACCOMPANIMENTS (2 to choose from)**
- Ratatouille
- Buttered spinach
- Rice with vegetables
- Mashed potatoes

DESSERTS

- Assortment of gourmet mignardises (chef's choice)

Certain courses may be modified according to the season

Price per person

Minimum 30 participants
Duration: 2 hours

€ 61,00

BUFFET

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 WINES	RED WINES
FORFAIT 1 2 COURSE: €14 3 COURSE: €18 4 COURSE: €22	BOUCHARD AÎNÉ & FILS BEAUNE – FRANCE GRENACHE BLANC – COLOMBARD	BOUCHARD AÎNÉ & FILS BEAUNE – FRANCE GRENACHE – SYRAH
FORFAIT 2 2 COURSE: €16 3 COURSE: €20 4 COURSE: €25	PIERRE AMADIEU VIN DE PAYS DE MÉDITERRANÉE VIOGNIER	PIERRE AMADIEU - ROULEPIERRE CÔTES DU RHÔNE GRENACHE – SYRAH
FORFAIT 3 2 COURSE: €20 3 COURSE: €24 4 COURSE: €28	TAPIZ MENDOZA – ARGENTINA CHARDONNAY	TAPIZ MENDOZA – ARGENTINA MALBEC
FORFAIT 4 2 COURSE: €23 3 COURSE: €28 4 COURSE: €32	BODEGAS PEDRO ESCUDERO VALDELAGUNDE – CASTILLY LEON – SPAIN VERDEJO	CALZADILLA VINOS DE PAGO – SPAIN TEMPRANILLO – GARNACHA – SYRAH – CABERNET SAUVIGNON
FORFAIT 5 2 COURSE: €29 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
FORFAIT 6 2 COURSE: €38 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 Forfaits include still & sparkling water, soft drinks upon request, and coffee or tea

CAPACITY & FLOOR PLAN



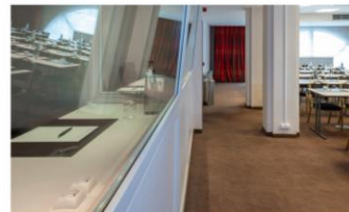
MARTIN'S BRUSSELS EU - DESCRIPTION OF MEETING & BANQUET ROOMS								
MEETING ROOM	AREA (m ²)	U-SHAPE	DOUBLE U-SHAPE	CLASSROOM	THEATRE	CABARET	BOARDROOM	INTERPRETER'S BOOTH
1 TOPAZ	100	38	66	64	120	48	40	✓
2 AMBER	30	12	—	18	36	—	16	✓
3 BRONZE	38	12	—	18	36	—	16	—
4 COPPER	30	12	—	18	36	—	16	✓
2 + 3 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	—

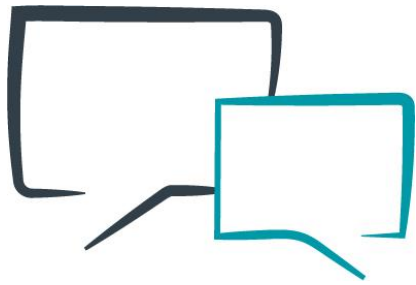
Should you require interpretation during your meeting:

- €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

12 hotels, 9 towns, 63 meeting & event room :

Browse the detailed panorama of our online meeting offer:

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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

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Your contact people

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