



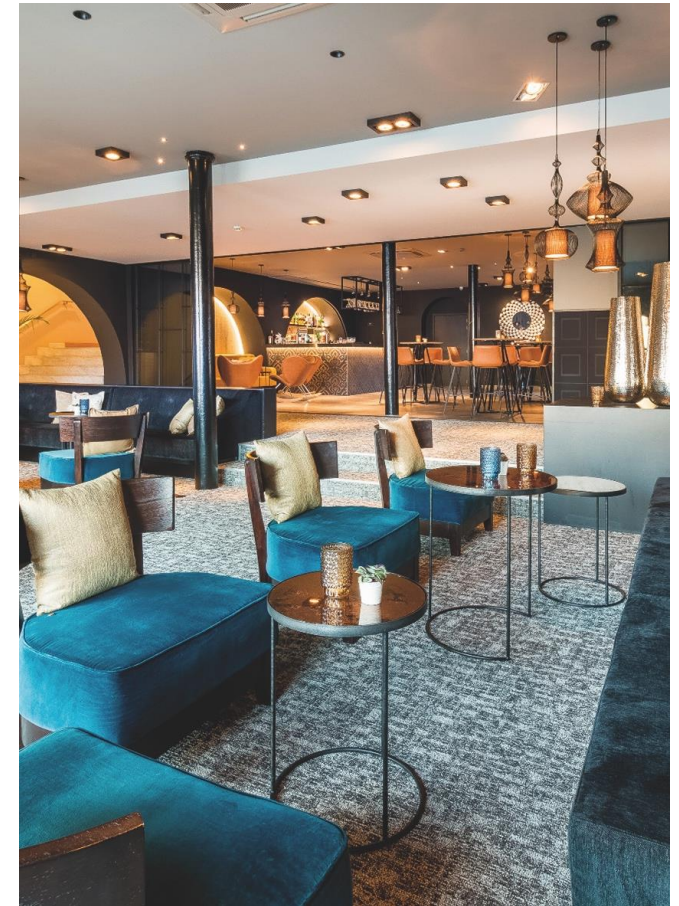
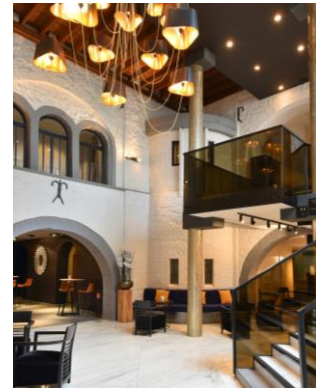
MARTIN'S CHATEAU DU LAC



PRICE LIST MEETINGS & EVENTS



Martin's Château du Lac • Avenue du Lac 87 – 1332 Genval
+32 (0)2 655 74 32 • cdl@martinshotels.com • martinshotels.com





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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 per piece € 5,00

Chef's selection of seasonal canapes

Pain surprise € 130,00

Selection of 50 mini-sandwiches

Dip Healthy [platter from 10 people] € 5,00 /pers

Gardener's basket with cocktail sauce dips and a gazpacho shot

Dip Healthy formule du Lac [platter from 10 people] € 9,00 /pers

Gardener's basket with cocktail sauce dips and a gazpacho shot, gressinis, focaccia, olives and tomatoes tapenade, hummus

Apetizer platter [platter from 10 people] € 7,00 /pers

Cheese cubes, sausage & olives

Oysters per piece € 3,50 /pers



STARTERS

Cappuccino grey shrimp bisque

Veal tartar with spices, kalamansi, fried poached egg

Arancini with wild mushrooms, espuma of aged parmesan, balsamic vinegar

Salmon carpaccio, pickled red beet, samphire, Isigny cream

Open ravioli with candied duck, chestnut, roasted butternut with honey

FISH DISHES

Fillet of sea bream, mashed potatoes with herbs, bimi, candied leeks, shrimp beurre blanc

Pollock fillet, sweet potato mille-feuille, baby carrot, beurre blanc sauce with lime

SEASONAL MENU

MEAT DISHES

Pan-fried fillet of lamb, potato nest, mashed butternut with cumin, lamb jus with thyme and honey

Poultry supreme, gratin dauphinois with truffle, braised chicory, carrot mousseline, fine champagne sauce

Grilled pork tenderloin, polenta with Tomme cheese, green cabbage, Bordeaux sauce

Venison fillet, cromesquis of truffled vitelotte potatoes, celery mousseline, baby carrot, cranberry jus (+ €5 available from 10/9/24-01/01/25)

DESSERTS

Crème brûlée with speculoos

Apple tatin, vanilla ice cream, salted caramel

Chocolate moelleux, crème anglaise with vanilla

Paris-Brest, praline cream, flaked almonds

Saint Honoré: small choux filled with salted caramel custard, diplomat cream

3-course menu

€ 55,00

4-course menu

€ 65,00

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



VIP MENU

Shrimp Rosso de Mazare in two ways *

OR

Crispy candied duck, foie gras, butternut, jus *



Roasted pigeon, truffled celery mille-feuille, pomme bouchon, green cabbage, natural jus



Cheese board by Pascal Fauville **



Saint Honoré Martin's Hotels style



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



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

OTHER FORMULAS

VEGETARIAN MENU

Pickled beetroot, mousse of fresh goat cheese,
honey from our bees, passion fruit



Risotto with wild mushrooms, parmesan tuile



Apple tatin, vanilla ice cream, salted butter caramel

3- course menu

€ 55,00

4- course menu

€ 65,00

SUPPLEMENTS

Selection of cheeses by Fauville

€ 11,00

Personalised cake instead of dessert

€ 8,00

Spoom

€ 8,00



STARTERS

Velouté of parsnip and tartufata

Salmon gravlax, pickled beetroot, lime, baby greens

Beef carpaccio, fresh goat cheese, pine nuts, candied peppers, focaccia with garlic

Seared bonito, curry emulsion, kalamansi

Lentils in spiced broth, shredded poultry, edamame, plum sauce

SEASONAL BUFFET

From 30 to 200 guests

MAIN COURSES

Poultry supreme, mashed sweet potatoes with truffle, braised chicory, mushrooms, poultry jus

Stew with red wine, potato croquettes, cranberries
(+ €5 available from 10 September to 1 January)

Waterzooi with fish, seasonal vegetables, basmati rice

Ravioli with spinach and ricotta, pecorino sauce

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

On the grill

Seared home-smoked salmon fillet
Roasted prawns with garlic
Marinated poultry skewer with spices
Wood grilled beef, choron sauce
Duck thigh confit

Side dishes

Gratin dauphinois
Mille-feuille of pumpkin with truffle pecorino
Braised chicory
Grilled vegetables
Lentil salad
Salad bar

Dessert buffet

all dishes are presented in buffet-style

Price	€ 89,00
<i>Includes water, soft drinks, red & white wine and beer</i>	
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

Farmhouse sausage

Lamb merguez

Chicken skewer with spices

Marinated pork skewer

Salmon

Roasted potatoes with Provence herbs

Lentil salad

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



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

OPEN BAR & STAFF

MIDNIGHT SNACK

Cheese and charcuterie platter [per person]	€ 7,00
Hot snacks [Pizza, mini burger, hot-dog, Belgian fries with sauces]	
2 pieces per person	€ 9,00
4 pieces per person	€ 15,00
Staff costs for preparation of the hot snacks	€ 250,00

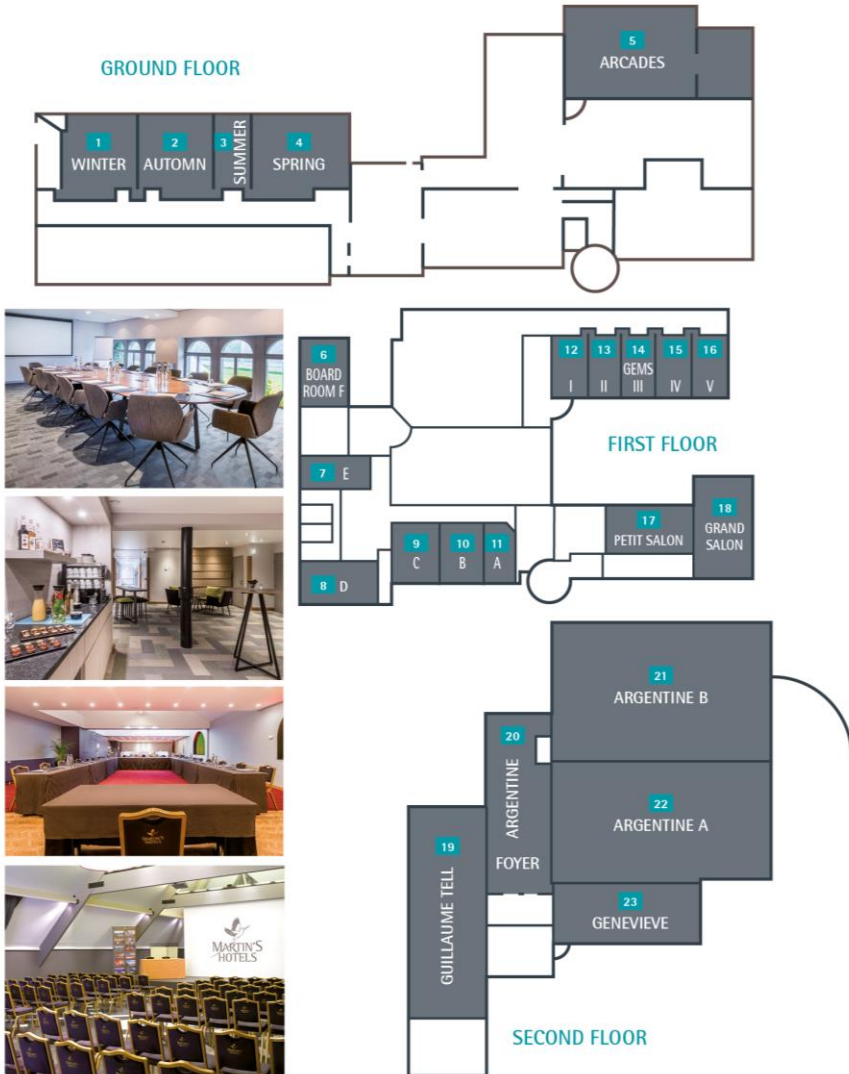
STAFF COST (PER HOUR)

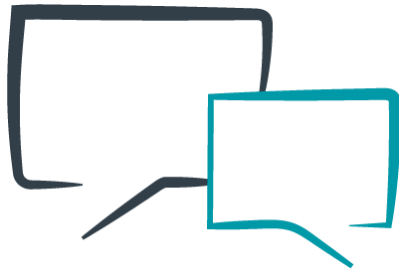
Waiter [price per staff from 1 am onwards]	from € 40,00
Cloakroom service [price per staff minimum 4h]	€ 40,00
Parking service [price per staff minimum 4h]	€ 40,00
Hostess service [price per staff minimum 4h]	€ 40,00

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	PETIT 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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YOUR CONTACT

Isabelle Mortier

Meeting & Events Sales Manager

+32 (0)2 655 7464

im@martinshotels.com

Marcelline Andres

Meeting & Events Sales

+32 (0)2 655 7424

marcelline.andres@martinshotels.com