



Martin's Agora City Resort • +32 (0)10 77 20 20 • [lln@martinshotels.com](mailto:lln@martinshotels.com) • [martinshotels.com](http://martinshotels.com)  
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Martin's All Suite • Rue de l'Hocaille 2 – B-1348 Louvain-La-Neuve

# MARTIN'S AGORA

CITY RESORT  
LOUVAIN-LA-NEUVE • B E L G I U M

## PRICE LIST MEETINGS & EVENTS 2026



 **MARTIN'S HOTELS** | A COLLECTION OF GREAT HOSPITALITY  
TOMORROW NEEDS TODAY | HOTELS - RESTAURANTS - MEETINGS - EVENTS - SPA - GOLF

Prices per person VAT excluded and service included valid through December 2026 | 1 |  
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**ALL THE PACKAGES INCLUDE**

- Hire of the meeting room with WiFi, LCD projector, one flipchart and a screen
- Paper, pencil, still water and sparkling water
- **NEW:** Videoconference system Bose Videobar in some meeting rooms
- [https://pro.bose.com/en\\_us/products/conferencing/videobars/bose-videobar-vb1.html](https://pro.bose.com/en_us/products/conferencing/videobars/bose-videobar-vb1.html)
- Permanent coffee break, with coffee, teas, orange juice, fresh fruit, pastries of the day
- A lunch served in one of our event rooms, water, soft drinks and coffee included. (make your choice below)
- Packages are available from 8 participants

HEALTHY BUFFET LUNCH  
PACKAGES

€ 79

Sandwich standing buffet

BUFFET PACKAGE

€ 89

Fresh market buffet lunch  
(min. 40 persons / seated  
or standing)

2 or 3-COURSE PACKAGE

€ 84 or € 89

2- or 3-course lunch  
According to the Chef's  
inspiration

WELLNESS OFFERS  
15 MIN

+ €150 /group

- Dynamic relaxation
- Self-massage (max. 16 persons)
- Seated postural massage (max. 10 persons)

Other options on request



A LA CARTE SEMINARS

BREAKS & BREAKFAST

**Welcome coffee**  
Coffee, teas, orange juice, Danish rolls € 7.00

**“Breakfast to meet”**  
Coffee, teas, fruit juices, croissants, chocolate bread, yoghurt, fruit, cereal bars and smoothies € 11.00

**Half-day coffee break** € 11.00

**Permanent coffee break** € 17.00

**Soft drinks and flavoured water** in your meeting room € 5.00

LUNCHES

**Fresh market buffet** (min. 40 persons) € 42.50

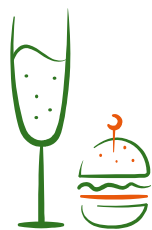
**The Healthy Lunch buffet**  
Soup of the day, selection of sandwiches, salads, quiches and dessert of the day € 32.50

**3-course lunch** of the day € 45.00

**Soft drinks**, water and coffee during the lunch € 9.50

**Wine supplement** € 6.50

**ROOM HIRE: PRICE ACCORDING TO THE ROOM REQUIRED – UPON REQUEST**



## COCKTAILS & CANAPES

### COCKTAIL

#### Bubbles

1 glass of Cava	€ 7.00
1 glass of Belgian sparkling wine	€ 9.00

#### Champagne

1 glass of Champagne	€ 10.50
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#### Bubble time

Cava, mix of peanuts	1/2h	€ 13.00
	1h	€ 18.00

#### Belgian Bubble time

Belgian sparkling wine		
mix of peanuts	1/2h	€ 16.00
	1h	€ 21.00

#### Champagne time

Champagne		
mix of peanuts	1/2h	€ 18.50
	1h	€ 27.00

#### Wine time

Glass of white wine or red wine		€ 6.00
White wine, red wine		
mix of peanuts	1/2h	€ 9.50
	1h	€ 12.00

### CANAPES

<b>Spoons and verrines</b>	3 pieces	€ 8.00
	5 pieces	€ 13.00

#### Assortment of sandwiches

50 assorted mini-sandwiches	€ 120.00
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#### Healthy vegetable assortment

Fresh vegetables and seasonal soup	€ 7.50
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#### Slate of Belgian cured meats

€ 7.50

#### Slate of Belgian cheeses

€ 7.50

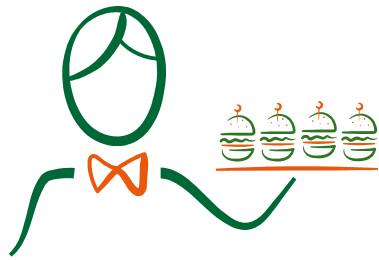
#### Mixed slate of Belgian cheeses and cured meats

€ 7.50

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## HOT & COLD BUFFET (SEATED OR STANDING)

“Cocktail Buffets”: from 40 guests

### DISHES

Organic vegetable soup  
 Vichyssoise of white asparagus, shrimps and focaccia  
 Fusilli salad, courgettes, broccoli and pine nuts  
 Tabbouleh of quinoa, seasonal vegetables and pesto  
 Lentil salad, spicy beetroot espuma and fresh goat's cheese  
 Tiramisu of foie gras with gingerbread, red onion chutney  
 Courgette, pancetta and Belgian feta cheese flan  
 Ceviche of swordfish, citrus, ginger and coriander  
 Tomato tartare, shrimps and tofu  
 Fresh goat's cheese mousse, strawberry tartare with balsamic  
 Risotto of millet, carrots, courgettes and Vieux Brugge cheese  
 Pan-fried courgettes and mushrooms, feta and spelt  
 Bruschetta of farm bread, fresh goat's cheese and coppa  
 Beef stir fried with tamari, broccoli, carrots and honey  
 Veal saltimbocca, Belgian tomme cheese and Ardennes ham  
 Skewer of free-range poultry  
 "B'Comme" mini burgers  
 Pan-fried wild red prawns, Tequila and lime  
 Diced salmon with pesto, confit "Belle de Fontenay" potatoes and fleur de sel  
 Chips of poached cod with farmhouse milk, cream of mussels with saffron  
 Waterzooï of baby sole with Tartufata

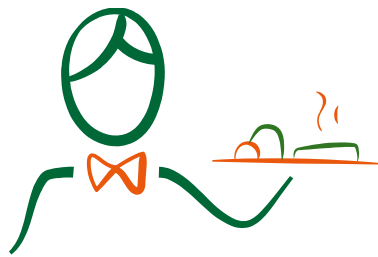
### DESSERTS

Cheesecake with citrus fruits and speculoos  
 Panna cotta with passion fruit and "Oreo" crumble  
 Chocolate mousse, popcorn espuma  
 Chocolate cream  
 Seasonal fruit salad  
 Rice pudding, strawberry tartare and shortbread crumble with fleur de sel  
 "B'Comme" trifle (stewed spicy seasonal fruit, beetroot pastry and hazelnut sponge finger)  
 Tiramisu with speculoos  
 Assortment of mini crème brûlées  
 Assortment of Smoothies

#### A CHOICE OF:

5 dishes, 2 desserts, soft drinks, wines and beers  
 Per additional dish

€ 70.00  
 + € 2.50



## A LA CARTE

### STARTERS

- Duo of shrimps and melted cheese croquettes
- Tuna fish tartare (sustainable fishery), rose grapefruit, coriander and guacamole
- Veal carpaccio « vitello tonnato »
- Terrine of duck « maison », mesclun of young sprouts
- Salmon carpaccio «Thai» style
- Beef tartare Italian style, grilled focaccia, Parmesan cheese and rocket salad
- Fusilli salad, zucchini, panisse and pine nuts
- Martin's salad « Earth » (poultry, Pancetta and roasted green asparagus, Parmesan cheese and balsamic vinegar)
- Martin's salad «Sea» (Prawn, scallop, brown shrimp and a vinegar of sweet pepper and honey)

### DISHES

- Fusilli of zucchini, pesto, cherry tomatoes and Parmesan cheese
- Fried noodles «Thai» style
- Sea perch, bisque of shellfish, mashed potatoes with olive oil and vegetables of the season
- Roasted sea bass fillet, Risotto pearl barley, eggplant and Taggiasca olives
- Roasted cod fillet «Royal», Stoemp of seasonable vegetables and emulsion of fines herbs
- Grilled salmon steak, purée of sundried tomato, zucchini sauté, basil cream
- Coucou de Malines, oyster mushroom, potato gratin of Tartufata and grilled seasonal vegetables

- Duck breast with black cherries, Polenta Gratin with Parmesan cheese
- Roasted veal noisettes, chicory cream with spice bread and mousse of celery
- Grilled sirloin steak, vegetables sauté, French fries and Choron sauce

### DESSERTS

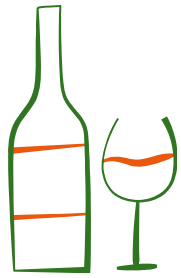
- Seasonable fruits salad
- Panna Cotta with fresh seasonable fruits and crumble of Sablé
- Chocolate mousse, popcorn espuma
- Crumble of apple and almond, vanilla ice cream
- Raspberry chocolate layer cake
- Tiramisu with speculoos
- Cheesecake with red fruits
- Brésilien (Dacquoise with almond, hazelnut, meringue and buttercream topped of with chocolate glace)
- Selection of Belgian cheeses, walnut bread

**3 courses**

€ 45.00

**4 courses**

€ 55.00



**'House' selection**

€ 16.00  
+ € 3,00 (4-course)

**'Premium wine' selection**

€ 20.00  
+ € 4,00 (4-course)

**'Deluxe wine' selection**

€ 25.00  
+ € 5,00 (4-course)

**The wine selection includes:**

- ½ bottle of wine,
- ½ litre of water
- 1 coffee/tea per person.

**WINES AND OPEN BAR PACKAGES**

HOURS	OPEN BAR PACKAGE 1	OPEN BAR PACKAGE 2
1H	€ 13.00	€ 18.00
2H	€ 18.00	€ 23.00
3H	€ 21.50	€ 26.50
4H	€ 25.00	€ 29.00
5H	€ 28.00	€ 32.00
	Soft drinks - Still water, sparkling water and flavoured water – Fruit juices- Beers - White wine and red wine	Soft drinks - Still water, sparkling water and flavoured water – Fruit juices- Beers - White wine and red wine Whisky – Vodka – Gin - Rhum

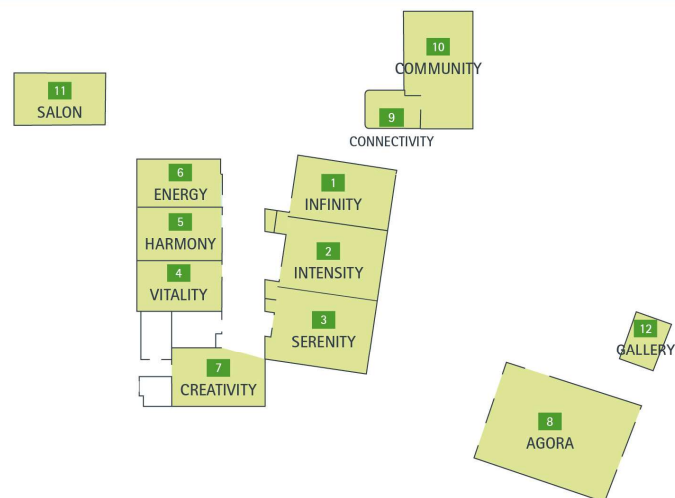
## STAFF COSTS PER HOUR\*

Maître d'hôtel	€ 45.50
Cloakroom service [price for 1 person minimum 4h]	€ 25.00
Valet parking service [price for 1 person minimum 4h]	€ 25.00
Hostess service [price for 1 person minimum 4h]	€ 37.00
Staff costs per waiter [after 1 a.m.]	€ 33.00

\* The establishment reserves the right to invoice the hourly overruns as well as any other change in general which requires additional hours to be worked by the staff compared to the services initially planned.

MARTIN'S AGORA - DESCRIPTION OF MEETING & BANQUET ROOMS										
MEETING ROOM	AREA (m <sup>2</sup> )	DIMENSIONS (m)	U-SHAPE	CLASSROOM	THEATRE	BANQUET	BOARDROOM	CABARET	COCKTAIL	
1 INFINITY	44.3	5.4 x 8.2	24	25	50	27	26	18	62	
2 INTENSITY	46.7	5.7 x 8.2	24	25	50	27	26	18	62	
3 SERENITY	46.7	5. x 8.2	20	26	55	27	24	18	67	
2+3 INTENSITY + SERENITY	93.5	11.4 x 8.2	39	56	80	63	42	42	134	
1+2+3 INFINITY + INTENSITY + SERENITY	142.7	17.4 x 8.2	53	86	154	90	60	60	204	
4 VITALITY	23	4.1 x 5.6	10	12	21	12	16	–	–	
5 HARMONY	22.4	4.0 x 5.6	12	12	20	12	16	–	–	
6 ENERGY	23	4.1 x 5.6	12	12	20	12	16	–	–	
4+5 VITALITY + HARMONY	45.4	8.1 x 5.6	26	28	49	24	30	18	–	
4+5+6 VITALITY + HARMONY + ENERGY	68.3	12.2 x 5.6	38	42	70	60	42	30	80	
7 CREATIVITY	35.3	4.9 x 7.2	12	–	24	–	20	12	40	
8 AGORA	218.8	12.6 x 17.37	50	120	200	171	76	110	300	
9 CONNECTIVITY	27.2	6,80 x 4	–	–	–	–	10	–	–	
10 COMMUNITY	120	12 x 10	30	42	80	63	34	42	120	
11 SALON	50	8.3 x 6	–	–	–	12	12	–	20	
12 GALLERY	65		–	–	–	–	–	–	60	

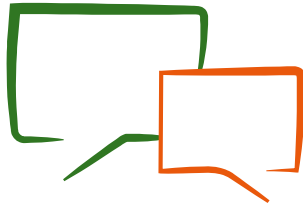
+ 5 Business Suites – for small meetings up to 6 people



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