



MARTIN'S RED



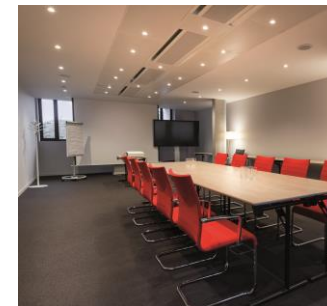
PRICE LIST MEETINGS & EVENTS 2022



Martin's Red • Rue de Bruxelles 484 – 1480 Tubize
+32 (0)2 634 11 11 • mred@martinshotels.com • martinshotels.com

Price per person VAT and service included, valid until 31 december 2022

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*https://pro.bose.com/en_us/products/conferencing/video-bars/bose-video-bar-vb1.html



THESE MEETING PACKAGES INCLUDES

- The rental of the room, equipped with **free WIFI**, integrated **screen** and **flipchart**.
- **New*** Bose Videobar video conference system (rooms Italia, Brasil, Antwerpen and 1 portable system)
- Pen and paper, mineral water and mints.
- **2 coffee breaks**, morning and afternoon with coffee, a wide variety of teas, mineral water, juices and a selection of sweets included.
- **Lunch** served in one of our Restaurants. Wine, water, softs and fruit juices included.
- *Our meeting packages are available starting from 10 people.*

Half Time Forfait

€ 89

2 coffee breaks
OR

1 coffee break and a glass of Monopole Heidsieck with the lunch
~

2 course menu, selection of the Chef

OR

Sandwich Buffet

Full Time Forfait

€ 89

2 coffee breaks

~

2- course lunch, selection of the Chef

OR

Sandwich buffet

Executive Forfait

€ 99

Welcome coffee
+
Permanent Coffee break

~

2-course menu

OR

Sandwich buffet

Full Time Forfait

€ 95

2 coffee breaks

~

3 course menu

OR

Hot and cold buffet



BREAKS and BREAKFAST

Warming up coffee break

Coffee, a wide variety of teas, fruit juices, selection of pastries, seasonal fruit € 10,00

Coffee break

Selection of the day, fruit juices, coffee and wide variety of teas € 10,00

Permanent coffee break (AM ou PM)

Selection of the day, fruit juices, coffee and wide variety of teas € 12,00

Breakfast

Selection of the day, fruit juices, coffee and wide variety of teas € 25,00

Soft drinks served in the meeting room, during your meeting
(Coca-Cola, Coca-Cola Zero, Fanta, Hibiscus, Fuze Tea, jus de fruits) € 10,00

Fruit basket

Selection of seasonal fruit € 5,00

MEETINGS À LA CARTE

LUNCH

Seasonal buffet (Chef's choice) contains:

3 starters, 2 plats et 2 desserts (min. 20 personnes) € 55,00

Buffet « sandwiches »

Soup of the day, variety of sandwiches, salads and desserts (min.20 persons) € 39,00

2 courses Business Lunch

€ 28,00

3 courses Business Lunch

€ 34,00

Buffet « Red Devils »

A selection from the « Red Devils » buffet (min. 20 personnes) € 55,00

MEETING ROOM RENTAL: PRICE ACCORDING TO THE DESIRED ROOM



COCKTAILS & CANAPES

COCKTAILS

Bubbles

1 glass of Cava € 7,00

Champagne

1 glass of Champagne Pommery Brut Royal € 12,50

1 glass of Champagne Monopole € 11,00

Final

Champagne Monopole Heidsieck – house wine – softs – mineral water + chips, peanuts and olives

1/2h € 18,00

1h € 25,00

Semi-Final

Sparkling wine – house wine – beer – softs drinks – mineral water + chips, peanuts and olives

1/2h € 12,00

1h € 16,00

Quarter-Final

Red and White wine – beer – softs drinks – mineral water + chips, peanuts and olives

1/2h € 11,00

1h € 15,00

CANAPES

Zakouski

Selection of hot & cold zakouskis

3 pieces (1/2h) € 10,00

5 pieces (1h) € 15,00

8 pieces (1h30) € 22,00

15 pieces (2h) € 40,00

Healthy Dips (for 15 people) € 30,00

Surprise bread (50 pieces) € 95,00

TO SHARE

Selection of Belgian cold cuts :

Ardenne Ham, rilette and coppa of Brasvark pork € 14,00

Cheese platter:

Old Bruges, Pollen nettle cheese, Poperings hommel cheese, fig chutney € 14,00

Assortment of artisanal small croquettes (cheese + shrimp 12 pieces) € 12,00

Dutch styled meatballs with beef stew (8 pieces)) € 10,00

Royale platter

Cooked porc meats, cheese, small croquettes, meatballs € 28,00

Flammkuche

Goatchesse, apple and diced bacon €11,00



STREET FOOD PARTY

Yakitori skewers

Mini beef burger

Mini turkey burger

Small portion of French fries and sauces

Fish and chips with tartare sauce

Mini cheese croquettes with tomato

Selection of Bruschetta

Smoked salmon wrap / guacamole / red onion

Focaccia / serrano / rocket salad

Chicken bagel / mustard mayo / chicory salad

Veal bretzel / grilled vegetables / RED salad

Selection of mini quiches

Thai bouillon with garnishing

Asian noodles

Spring rolls with seasonal crispy vegetables

STREET FOOD PARTY

FROM € 55 PER PERSON

CHOICE BETWEEN 8 DISHES + 4 DESSERTS

Small seasonal day soup (cold or warm)

Brussels waffel / strawberry jam

Chocolate brownie / pecannuts / caramel

Black chocolate mousse

Speculoos mousse

Fruit salad

Churros

Chocolate banana / nuts

Seasonal perfumed panna cotta

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STARTERS



Caprese salad with basil
Beef carpaccio and garnish
Mini cheese croquette with tomato



Fried calamaris with home made tartare
Goat chrisp with honeycheese the RED way
Seabass season soup (2 ways)



Thaï scampi salad
Asian springrolls vegetarian or poultry
Antipasti with marinated vegetables



Anchovy with orange oil
Caesar salad
Wrap with pulled poultry or smoked salmon)



Serrano ham and seasonal fruit
Veal tonnato
Salmon tartare with chlorophyle creme



Smoked duck / nuts / beetroot
Cheese platter (supplement of 3€)
Oyster platter (supplement season price)

MAIN COURSES



Luikse meatball / mashed potatoes
Flemish carbonade / French fries
Fish selection / vegetables / mashed potatoes with chives



Codfish / RED sauce (chimichuri tomato sauce)
Sauteed noudles / crispy vegetables / chicken
Oriental lamb tajine



Beefburger / skin- on potatoes
Marengo veal / baked potatoes
Poultry waterzooi / pilaf rice



Green curry with coconut of poultry / jasmin rice
Baskense redfish / Penne pasta
Seabass / olive and caper creme / mashed potatoes with olive oil, tomatoes and herbs

DESSERTS



Rice pudding with orange
Dessert glass with cheese / nuts / raspberries
Dessert glass with coffeemousse / speculoos / salted caramel butter



Dessert glass with mascarpone / amarena cherries
Coconut panna cotta / fresh pineapple
Mini- merveilleux



Chocolate mousse with speculoos
Dessert glass with passion fruits / meringue
Mini macaron



Mini chocolate moelleux
Brussels waffle with chantilly chocolate
Mini Paris pastry


Selection of seasonal fruit


BUFFET OF CHOICE
3-2-2 FROM € 55 PER PERSON
OR
7-3-4 FROM € 70 PER PERSON



3 STARTERS

 Red pepper mousse with goat cheese

 Modern peach with tuna

 Duck ham / beetroot / marzipan


 Salmon ceviche / kaffir oil / arenkha caviar

 Modern tomatoes with shrimp


 Filled eggs with Bruges cheese and chervil


 Tomato tartar / espuma of mozzarella


 Beef carpaccio / goat cheese / nuts

 Fresh foie gras / speculoos / preserved red onion

3 MAIN COURSES

 Lamb in puff pastry with juniper berries


 Braised crispy chicken / honey sauce

 Lacquered duck with orange

 Bœuf bourguignon / mashed potatoes

 Risotto with peas / smoked meat

 Salmoncube / argrum butter / gnocchetti sardi

 Roasted sea bass / emulsion of thyme and lemon / carrot mousse

DESSERTS

 Selection of desserts and fresh fruit

FROM € 69 PER PERSON

A successful walking lunch or dinner takes 1H30 to 2h00 of service.



BBQ €85 p/p



Grilled gambas with garlic and candied lemon

Tomahawk of beef

Poultry skewer marinated with barbeque sauce



Potatoes with salt and garlic

Grilled lamb chops with rosemary

Grilled corn with milk



Bream with black olive oil

Accompanied with salads, raw vegetables and sauce

Assortment of desserts

- **Drinks included in the BBQ formulas: water, coffee and tea**
- **No limited number – service 2h30**

BBQ FORMULAS

FORMULA OFYR €85 p/p



Grilled Côte à l'Os with rosemary – béarnaise sauce

Kefta of lamb – cream of Feta

Salmon fillet



Marinated gambas with dill flambé with Richard

St-Jacobs skewer with olive oil

Variety of vegetables on the plancha



Caramelised watermelon and pineapple with Plantation rum

Mini pancakes with IPA beer

Warm banana – chocolat and marshmallows

- **OFYR FORMULA at €85 p/p – minimum 15 pax/maximum 25 pax**
- **Water, coffee and tea included**



WINE PACKAGE – OPEN BAR

Wine package 1 – House wine € 13,00

- Bouchard Ainé & Fils
- Bouchard Ainé & Fils

Wine package 2 - Deluxe € 17,00

- Château La Jaubertie (blanc)
- Château Prieure des Mourgues (rouge)

Wine package 3 - Superior € 23,00

- Pouilly Fumé (blanc)
- Château Corbin (rouge)

Each package includes:

½ bottle of red/white wine per person during the entire meal,

Open bar – Package 1 - Unlimited € 25,00 p.p. / 3h

- White and red wine
- Draught beers
- Soft drinks
- Mineral water
- Fruit juices

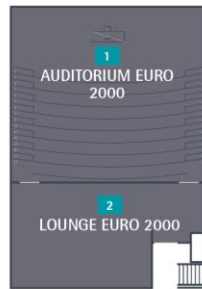
Open bar – Package 2 - Unlimited € 35,00 p.p. / 3h

- White and red wine
- Draught beers
- Soft drinks
- Mineral water
- Fruit juices
- Gin / Whisky / Rhum / Vodka – bartender's selection

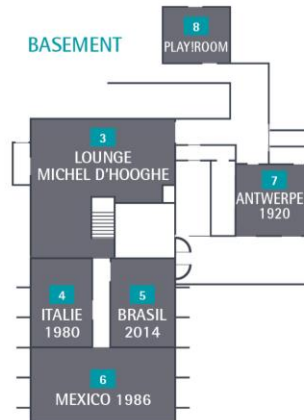
CAPACITY AND LAYOUT OF THE SEMINAR ROOMS



MEZZANINE FLOOR



BASEMENT



SECOND FLOOR



DESCRIPTION OF MEETING & BANQUET ROOMS											
MEETING ROOM	AREA (m ²)	DIMENSIONS (m)	HEIGHT (m)	U-SHAPE	CLASSROOM	THEATRE	CABARET	BANQUET	BOARDROOM	COCKTAIL	
1 AUDITORIUM EURO 2000	189	13.03 x 14.48	6.00	—	—	160	—	—	—	—	
2 LOUNGE EURO 2000	54	6.40 x 8.50	4.50	25	30	50	30	60	26	—	
3 LOUNGE MICHEL D'HOOGHE	105	11.75 x 11.59	2.50	—	—	—	—	—	—	20	
4 ITALIE 1980	39	7.32 x 4.88	2.50	15	20	30	20	—	14	—	
5 BRASIL 2014	36	7.18 x 5.16	2.50	15	20	30	20	—	14	—	
6 MEXICO 1986	69	5.73 x 11.60	2.50	25	36	60	32	—	24	—	
7 ANTWERPEN 1920	35	5.55 x 6.37	2.50	15	20	30	18	—	12	—	
8 PLAYROOM	31	5.55 x 5.67	2.40	11	12	28	—	—	10	—	
9 RUSSIA 2018 A	116	10.89 x 10.70	3.30	30	70	140	32	70	—	—	
10 RUSSIA 2018 B	141	14.46 x 9.78	3.30	38	70	126	48	70	—	—	
9+10 RUSSIA 2018 A+B	257	12.54 x 20.48	3.30	70	140	266	180	140	—	160	
11 THE RED'S SPORTS BAR & GRILL	269	11.8 x 22.86	2.70	—	—	—	—	50	—	70	
12 RESTAURANT	—	—	—	—	—	—	—	160	—	200	



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YOUR CONTACT PERSONS:

Vicky Plasschaert

Meeting & Events Operational Coordinator

+32 2 634 11 14

vicky.plasschaert@martinshotels.com

Ozgur Demir

General Manager

+32 2 634 11 16

dyo@martinshotels.com