



# MARTIN'S BRUSSELS EU

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## PRICE LIST MEETINGS & EVENTS 2022/2023



Martin's Brussels EU • Boulevard Charlemagne 80 – 1000 Brussels  
+32 (0)2 230 85 55 • mbeu@martinshotels.com • martinshotels.com

Rates per person, VAT and service included, valid until 31 December 2023

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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

**€ 80 pp**

One coffee break & sandwiches buffet

### EU Stars Full Day Pack

**€ 85 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



SEMINAR ON DEMAND

BREAKFAST & BREAKS

<b>Welcome coffee</b>	€ 12,00 pp
Coffee, tea, juices, fruit salad and pastries	
<b>Coffee Breaks</b>	€ 12,00 pp
<ul style="list-style-type: none"> <li>• <u>Morning Break</u>: selection of biscuits, fruit basket, infused water, coffee and tea</li> <li>• <u>Afternoon Break</u>: selection of sweet delicacies, fruit basket, infused water, coffee and tea</li> </ul>	
<i>Option: fresh cut fruit</i>	<i>+ € 2,00 pp</i>

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) €90,00 per day

LUNCH



<b>Sandwiches Lunch</b>	€ 35,00 pp
Soup of the day or warm snack, assortment of sandwiches, individual salads and dessert of the day	
<b>2-course lunch</b>	€ 35,00 pp
<b>3-course lunch</b>	€ 45,00 pp
<b>Soft drinks</b> water, coffee and tea during the lunch	€ 11,00 pp
<b>Wine Package</b> (refer to page 9)	as from € 16,00 pp



## COCKTAILS & APPETIZERS

### COCKTAILS

#### Welcome Glass

 Honey wine	<i>per glass</i>	€ 5,00
<i>House aperitif, made of Brussels urban honey from our own rooftop !</i>		
 Honey wine cocktail	<i>per glass</i>	€ 10,00
<i>House creation : honey wine, tonic, lime</i>		
Cava	<i>per glass</i>	€ 8,00
Champagne Mumm	<i>per glass</i>	€ 13,00

#### Bubble time

Cava, house wine, beer on tap, house honey wine & soft drinks  
Salted biscuits and olives

<i>30 minutes</i>	€ 13,50 pp
<i>60 minutes</i>	€ 18,00 pp
<i>90 minutes</i>	€ 21,00 pp
<i>120 minutes</i>	€ 24,00 pp

*Option : Champagne Mumm* +€ 6,00 pp

### SAVOURY BITES

#### Appetizers

Warm and cold appetizers elaborated by our Chef	per piece	€ 3,00
	3 pieces	€ 8,50
	5 pieces	€ 13,50

#### Surprise bread

Selection of 50 mini-sandwiches 1 bread for 20 people	€ 100,00
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#### Dish of raw vegetables




And 3 sauces 1 platter for 20 people	€ 60,00
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## WALKING DINNER

Menu example :

### Starters

-  Yellow fin tuna, stracciatella di burrata with red pesto, black garlic, black sesame, Brussels urban honey
-  Foie gras terrine, brioche bread with pecan nuts, kumquat chutney
-  Coriander and leek risotto, black Tiger shrimps

### Main Courses

-  Quail stuffed with half-dried fruits, caramelised carrots with cumin and lemon, cashew nuts tortellini, Grand Marnier sauce with Brussels urban honey
- Iberico pork solomillo, bell pepper mousse, matchstick potatoes, mini-eggplant, sangria sauce
- Slow cooked John Dory fillet, fried chard, black rice croquettes, beurre blanc sauce
- Lamb sausage in caul, artichoke mousseline, shallot stuffed with leek and Ardenne bacon, strong gravy

### Desserts

- Shortbread pastry, almond cream, blueberries, home-made amarena ice cream
- Red fruits pavlova

### Price per person

€ 65,00

3 starters, 4 main courses and 2 desserts

For a minimum of 30 guests

Duration: 2 hours



Vegetarian



Vegan



ECOBON Environmentally friendly



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 € 16,00 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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BUFFET

## STARTERS

- Salad bar (greek, Cesar, raw vegetables)
- Smoked salmon
- Beef carpaccio
- Vitello tonato

## MAIN COURSES

- Grilled vegetables
- The Chef's rice
- Potatoes with rosemary
- Home made pasta
- Fillet of « Coucou de Malines »
- Mediterranean sea bream
- Beef or Lamb chop (client's choice)

## DESSERTS

- Assortment of cheese
- Assortment of mignardises

*Certain courses may be modified according to the season*

### Price per person

€65,00

Minimum 30 participants  
Duration: 2 hours

## 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.





	WHITE WINE	RED WINE
<b>PACKAGE 1</b> 2-COURSE: €12 3-COURSE: €16 4-COURSE: €21	<b>BOUCHARD AÎNÉ &amp; FILS</b> BEAUNE – FRANCE GRENACHE BLANC – COLOMBARD	<b>BOUCHARD AÎNÉ &amp; FILS</b> BEAUNE – FRANCE GRENACHE – SYRAH
<b>PACKAGE 2</b> 2-COURSE: €14 3-COURSE: €18 4-COURSE: €23	<b>PIERRE AMADIEU</b> IGP Vins de pays de méditerranée VIOGNIER	<b>PIERRE AMADIEU - ROULEPIERRE</b> CÔTES DU RHÔNE GRENACHE – SYRAH
<b>PACKAGE 3</b> 2-COURSE: €17 3-COURSE: €22 4-COURSE: €28	<b>SATOR VERMENTINO</b> Toscana IGT - Italia VERMENTINO	<b>BODEGAS LAN CRIANZA</b> DOC Rioja - España TEMPRANILLO
<b>PACKAGE 4</b> 2-COURSE: €19 3-COURSE: €26 4-COURSE: €34	<b>ENTRE-DEUX-MONTS</b> BGA HEUVELLAND PINOT GRIS – PINOT AUXERROIS – SIEGERREBE	<b>WIJNDOMEIN ALDENYCK</b> BGA MAASVALLEI LIMBURG PINOT NOIR
<b>PACKAGE 5</b> 2-COURSE: €24 3-COURSE: €31 4-COURSE: €41	<b>CHÂTEAU LAMBLIN-VAILLON</b> BOURGOGNE CHABLIS 1ER CRU CHARDONNAY	<b>CHÂTEAU LA ROSE BRISSON</b> AOC SAINT-EMILION GRAND CRU CABERNET SAUVIGNON – MERLOT – PETIT VERDOT

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

## CAPACITY & FLOOR PLAN



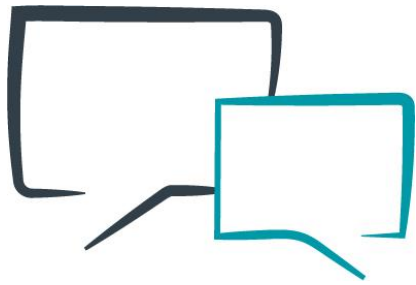
MARTIN'S BRUSSELS EU - DESCRIPTION OF MEETING & BANQUET ROOMS								
MEETING ROOM	AREA (m <sup>2</sup> )	U-SHAPE	DOUBLE U-SHAPE	CLASSROOM	THEATRE	CABARET	BOARDROOM	INTERPRETER'S BOOTH
1 TOPAZ	100	38	66	64	120	48	40	✓
2 AMBER	30	12	—	18	36	—	16	✓
3 BRONZE	38	12	—	18	36	—	16	—
4 COPPER	30	12	—	18	36	—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