



SEMINAR
CONFERENCE
BANQUETING
PACKAGES
2010-2011

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Le **MERIDIEN**
BRUSSELS

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THE SEMINAR PACKAGE

IN ORDER TO ORGANIZE YOUR MEETINGS AND SEMINARS IN THE BEST CONDITIONS, WE HAVE CREATED A DAILY DELEGATE RATE ESPECIALLY FOR YOU:
THE SEMINAR PACKAGE

THIS OFFER INCLUDES :

ONE OF OUR MEETING ROOMS WITH NATURAL DAYLIGHT SET UP WITH BASIC AUDIOVISUAL EQUIPMENT, A FLIPCHART, MARKER PENS AND A BEAMER, FLORAL DECORATION, PRINTED PERSONALIZED MENUS, NOTEPADS, MINERAL WATER AND SWEETS,

A PERMANENT COFFEE BREAK WITH COFFEE, A TEA SELECTION, FRUIT JUICES, SEASONAL FRUITS, DRIED FRUITS, DAIRY PRODUCTS AND CHEF'S CHOICE GARNISHES, 3-COURSE "BUSINESS" LUNCH OR ONE OF OUR BUFFETS WITH * BOTTLE OF WINE (OR A SOFT DRINKS SELECTION), MINERAL WATER AND COFFEE.

SEMINAR PACKAGE
95.00 €/PERSON
FROM 15 PEOPLE

DO YOU WISH TO ORGANIZE A MEAL, A COCKTAIL OR AN EVENT AT HOME OR YOUR OFFICE?
CALL ON OUR CATERING SERVICE

SALTED-BREAK OPTION

FRUIT AND VEGETABLE JUICES, SOFT DRINK AND BEER ASSORTMENT
DIFFERENT FINGER SANDWICHES,
OLIVES, PRESERVED GARLIC, CHERRY TOMATOES
COLD CUTS AND BELGIAN CHEESE ASSORTMENT

32€ PER PERSON

BREAKFASTS

« AMERICAN »

DRINKS:

FRUIT JUICE: ORANGE AND GRAPEFRUIT
COFFEE, TEA ASSORTMENT, HOT CHOCOLATE, HOT AND COLD MILK

BAKER'S BASKET:

FRENCH AND DANISH PASTRIES, ROLLS,
JAM, BUTTER AND HONEY

DAIRY:

FRESH CREAM CHEESE AND YOGHURT

CEREAL

FRUIT:

FRUIT BASKET, FRESH FRUIT SALAD

COLD CUTS AND CHEESE:

COOKED AND SMOKED HAM PLATTER
CHEESE PLATTER: GOUDA AND VIEUX BRUGES

HOT BUFFET:

SCRAMBLED EGGS, BACON, TOMATOES, SAUSAGE AND MUSHROOMS

29€ PER PERSON

« CONTINENTAL »

DRINKS:

FRUIT JUICE: ORANGE AND GRAPEFRUIT
COFFEE, TEA ASSORTMENT, HOT CHOCOLATE, HOT AND COLD MILK

BAKER'S BASKET:

FRENCH AND DANISH PASTRIES, ROLLS,
JAM, BUTTER AND HONEY

CEREAL

COLD CUTS AND CHEESE:

COOKED AND SMOKED HAM PLATTER
CHEESE PLATTER: GOUDA AND VIEUX BRUGES

22€ PER PERSON

MENUS

« TASTE OF ART MENU » FOR A MAXIMUM OF 25 GUESTS.

PAN-SAUTÉED DUCK LIVER BREADED WITH SPÉCULOOS BISCUIT,
WHITE TURNIP EMULSION

SOLE IN AN AROMATIC BULGUR BROTH,
MOREL AND PECAN NUT CAPPUCCINO

SIMMENTAL BEEF FILLET, CELERY FRITTERS
AND DARK TRUFFLE

CARDAMOME FLAVORED MACARON, THIN GANACHE
CREAM WITH BITTERSWEET CHOCOLATE AND STEWED PEARS

75€ PER PERSON

THE « TASTE OF ART » CONCEPT WAS CREATED IN 2005 IN THE NETHERLANDS.
THANKS TO ITS BIG SUCCESS, IT REACHED BELGIUM, SPAIN, FRANCE ...
THE « TASTE OF ART » CONCEPT IS A CULINARY EVENT
WHICH ASSOCIATES A LOCAL ARTIST AND A LUXURY RESTAURANT.
THE ARTIST CREATES AN EXCLUSIVE WORK OF ART FOR THE RESTAURANT WHICH IS REPRODUCED
ON A BASE PLATE AND THE EXECUTIVE CHEF CREATES A SPECIAL « TASTE OF ART » MENU.
AT THE END OF THE MEAL, EACH GUEST WHO HAD EATEN THE SPECIAL
MENU RECEIVED THE DECORATED PLATE.
THIS MENU IS ALSO AVAILABLE AT THE RESTAURANT
L'ÉPICERIE ASIDE FROM BANQUETING FOR A MAXIMUM OF 30 GUESTS.

« 100% BELGIAN MENU » FOR A MAXIMUM OF 15 PEOPLE

« 100% BELGIAN » MENU CHANGES ONCE A MONTH DEPENDING ON SEASONAL PRODUCTS.
OUR EXECUTIVE CHEF STAYS AT YOUR DISPOSAL TO MEET SPECIFIC DIETS (VEGETARIAN,...).
THIS MENU IS SERVED IN OUR RESTAURANT L'ÉPICERIE FOR A MAXIMUM OF 15 PEOPLE.
DRINKS EXCLUDED.

« STARTER »

« MAIN COURSE »

« DESSERT »

« COFFEE AND DELICACIES »

48.00€ PER PERSON

« BUSINESS MENU »

FOR A MINIMUM OF 5 GUESTS

OUR EXECUTIVE CHEF STAYS AT YOUR DISPOSAL TO MEET SPECIFIC DIETS
(VEGETARIAN, ALLERGY...).

IN ORDER TO PROVIDE YOU WITH THE BEST EXPERIENCE,
WE KINDLY ASK YOU TO SELECT ONLY ONE CHOICE FOR ALL THE PARTICIPANTS.
DRINKS EXCLUDED.

« STARTERS »

SMOKED SALMON, BUCKWHEAT TABOULEH, CREAM FROM ISIGNY AND GREEN APPLE
OR
SEASONAL VEGETABLE FOCCACIA, EWE'S MILK CHEESE, YELLOW PEPPER COULIS
OR
PRAWN FRICASSEE, MANGO, CHORIZO AND FRESH CORIANDER
OR
BASS CARPACCIO WITH CITRUS FRUIT, PRESERVED GINGER JUICE
OR
CAESAR SALAD

« MAIN COURSES »

SAUTÉ OF LAMB WITH HONEY AND ROSEMARY, VEGETABLES AND GREEK PASTA
OR
MIXED GRILL OF FISH, QUINOA AND SMALL VEGETABLES
OR
COD IN AN AROMATIC BROTH WITH LEEKS, ERINGI MUSHROOMS, RATTES POTATO
CREAM
OR
FILLETED GUINEA FOWL BREAST WITH APPLES, PINE NUTS AND DRIED RAISIN
OR
POULTRY COQ AU VIN-STYLE, LINGUINE AND FLAT LEAF PARSLEY

« DESSERTS »

ILLY COFFEE FLAVORED TIRAMISU WITH SPECULOOS BISCUIT
OR
TRADITIONAL SEASONAL CRÈME BRÛLÉE
OR
LEMON BUTTER CAKE, ALMOND NOUGATINE, BALSAMIC CREAM
OR
CARAMEL DOME, SPRINKLED CHOCOLATE WITH SALT FLOWER

« COFFEE AND BISCUITS »

48€ PER PERSON¹

¹ CHEESE OPTION: CHEESE PLATTER, GREEN SALAD FOR 9€ PER GUEST.

« ELEGANCE MENU »
FOR A MINIMUM OF 15 GUESTS.

IN ORDER TO PERSONALIZE YOUR EVENT, THIS MENU OFFERS CHAIR COVERS,
OIL LAMPS AND FLORAL DECORATION.

OUR EXECUTIVE CHEF STAYS AT YOUR DISPOSAL TO MEET SPECIFIC DIETS
(VEGETARIAN, ALLERGY...).

IN ORDER TO PROVIDE YOU WITH THE BEST EXPERIENCE, WE KINDLY ASK YOU
TO SELECT ONLY ONE CHOICE FOR ALL THE PARTICIPANTS.
DRINKS EXCLUDED.

« COLD STARTERS »

HALF-COOKED DUCK LIVER, PRESERVED CRANBERRIES AND GINGER
OR
HOT AND COLD SCALLOP KERNELS, TRUFFLE JUS
OR
LOBSTER MEDALLIONS, GREEN ASPARAGUS, SWEET-AND-SOUR VINAIGRETTE

« HOT STARTERS »

CRISPY VEAL SWEETBREADS, ROASTED NUTS, WHITE TURNIP EMULSION
OR
RED CURRY FLAVORED DUBLIN BAY PRAWN RAVIOLI, PAK CHOI AND CITRONELLA
OR
PAN-SAUTÉED DUCK LIVER, STEWED RHUBARB AND MILK BREAD WITH RAISIN

« MAIN DISHES »

HEART OF BEEF FILLET, CRISPY-BAKED MUSHROOMS, PINOT NOIR WINE JUS
OR
THIN SOLE FILLET, POTATO RISOTTO, WATERCRESS AND SMOKED TROUT
OR
VEAL SLICE, GREEN CABBAGE CANNELLONI WITH MOREL MUSHROOMS
OR
ANGLERFISH AND DUBLIN BAY PRAWNS, GREEN ASPARAGUS, SAFFRON BROTH

« DESSERTS »

MARINATED PINEAPPLE, COCOA NIB QUENELLES, COCONUT MERINGUE
OR
DARK CHOCOLATE DESSERT, MASCARPONE CHEESE AND PISTACHIO
OR
CREAMY ILLY COFFEE DESSERT, THIN PECAN BROWNIE, VANILLA FLAVORED CRÈME
BRÛLÉE

« COFFEE AND DELICACIES »

3 SERVICE MENU: 62 € PER PERSON¹
4 SERVICE MENU: 70 € PER PERSON¹

¹ CHEESE OPTION: CHEESE PLATTER, GREEN SALAD FOR 9€ PER PERSON.

« WEDDING MENU »

OUR EXECUTIVE CHEF STAYS AT YOUR DISPOSAL TO MEET SPECIFIC DIETS
(VEGETARIAN, ALLERGY...).

IN ORDER TO PROVIDE YOU WITH THE BEST EXPERIENCE,
WE KINDLY ASK YOU TO SELECT ONLY ONE CHOICE FOR ALL THE PARTICIPANTS.

DRINKS EXCLUDED.

« APPETIZER »

« STARTERS »

LAYERED SMOKED SALMON, AVOCADO COULIS AND PRESERVED TOMATOES
OR
DUCK LIVER CUSTARD CREAM, MUSCOVADO WINE FLAVORED CARAMEL
OR
THE EXECUTIVE CHEF'S SUGGESTION ACCORDING TO MARKET PRODUCTS

« MAIN DISHES »

ROASTED DUCKLING BACK WITH PEARS, POLENTA, « WILLIAMINE » JUICE
OR
COD IN A CHABLIS WINE BROTH, SEASONAL MUSHROOMS
AND PRESERVED POTATOES
OR
THE EXECUTIVE CHEF SUGGESTION ACCORDING TO MARKET PRODUCTS

« DESSERTS »

SET PIECE WITH SEASONAL ENTREMETS

« COFFEE AND DELICACIES »

55 € PER PERSON

BUFFETS

« 5 SANDWICHE PACKAGE »

FOR 15 GUESTS MAXIMUM

OUR CHEF STAYS AT YOUR DISPOSAL TO MEET SPECIFIC DIETS (VEGETARIAN, ALLERGY...). DRINKS EXCLUDED.

5 MINI-SANDWICHES

DESSERT OF THE DAY

COFFEE

30€ PER PERSON

« MARKET BUFFET »

FOR 15 GUESTS MAXIMUM

DRINKS EXCLUDED

« STARTERS »

BEEF CARPACCIO WITH FRESH GOAT CHEESE

ROMAINE LETTUCE, QUINOA AND SMOKED TROUT

CAESAR SALAD

CUCUMBER TAGLIATELLE, SMOKED SALMON, TANGY CREAM

MOZZARELLA BALLS AND BASIL

« HOT MAIN DISHES »

COD IN AN AROMATIC BROTH, MUSSELS, MUSHROOMS AND GREEN CELERY

OR

POULTRY FRICASSEE WITH KRIEK BEER, SEASONAL SMALL VEGETABLES

« DESSERT OF THE DAY »

32.00€ PER PERSON

« SALAD & SANDWICH BUFFET »

FOR 15 GUESTS MINIMUM.

OUR EXECUTIVE CHEF STAYS AT YOUR DISPOSAL TO MEET SPECIFIC DIETS
(VEGETARIAN, ALLERGY...).
DRINKS EXCLUDED.

SEASONAL VEGETABLE SOUP

SANDWICHES ON VARIOUS BREADS

:

TOMATO CIABATTA:

SMOKED SCARMORZA CHEESE, GRILLED EGGPLANTS AND BASIL

POLAR BREAD:

ROAST VEAL, SWEET MUSTARD AND OAK LEAF

SUNFLOWER AND CURRY BREAD:

CRAB RILLETTES, MANGO AND SOY

BRIOCHE BUN:

SEMI COOKED DUCK LIVER AND SMOKED DUCK BREAST FILLET

NEGRESKO BREAD:

MARINATED SALMON, SHREDDED CUCUMBER AND DILL

DRIED RAISIN BREAD:

LIVAROT CHEESE AND SMOKED HAM

« FRESH SALADS »

MIXED SALAD LEAVES

POULTRY, BACON, MUSHROOM AND CELERY SALAD

POTATO, CERVELAT AND MUSTARD SALAD

PIÉMONTAISE-STYLE ARTICHOKE SALAD

WHITE BEAN AND SERRANO HAM SALAD

ZUCCHINI AND SALMON SALAD

RAW VEGETABLES ASSORTMENT

FUSILLI PASTA, TOMATO AND DUBLIN BAY PRAWNS SALAD

SMOKED DUCK BREAST FILLET, PEAR AND BUTTER BEAN SALAD

« DESSERTS »

BELGIAN CHOCOLATE MOUSSE

SUGAR TART WITH MAPLE SYRUP

FRUIT SALAD

CHOCOLATE DESSERT

GINGERBREAD FLAVORED RICE PUDDING

SEASONAL FRUIT TART

« COFFEE »

48€ PER PERSON

« **BELGIAN BUFFET** »

FOR 25 GUESTS MINIMUM.

OUR EXECUTIVE CHEF STAYS AT YOUR DISPOSAL
TO MEET SPECIFIC DIETS (VEGETARIAN, ALLERGY...)
DRINKS EXCLUDED.

SEASONAL VEGETABLE SOUP

« STARTERS »

MIXED SALAD LEAVES
SALAD FROM LIÈGE
POTATO AND CERVELAT SALAD
GOAT'S CHEESE AND BELGIAN VINAIGRETTE SALAD
RAW VEGETABLE ASSORTMENT
ENDIVE SALAD WITH NUTS AND COUNTRY HAM
SEASONAL GREEN AND WHITE ASPARAGUS
CRISPY SALAD WITH SMOKED TROUT AND CHIVES

« COLD AND SLICED MEAT »

PÂTÉ IN A PASTRY CRUST
FILLET FROM ANVERS
HAM FROM BELGIAN ARDENNES, NUT VINAIGRETTE

« IODIZED FRESHNESS »

SHRIMP STUFFED TOMATOES
SEASONAL MAATJES
SPICED MUSSELS
SMOKED SALMON, TANGY CREAM AND APPLE FRUIT
TARRAGON "ROLLMOPS"

« SAUCES »

OLIVE OIL, DRESSING SAUCE, HONEY VINAIGRETTE,
CIDER VINEGAR AND SYRUP FROM LIÈGE

« HOT MAIN DISHES »
(CHOOSE BETWEEN TWO DISHES)

FISH
SKATE WINGS WITH SHRIMP
OR
COD BACK, BELGIAN ENDIVE AND SMOKED TROUT

MEAT
GANTOISE-STYLE WATERZOOI
OR
KRIEK BEER FLAVORED BEEF STEW

« DESSERTS »

APPLE TART
BELGIAN CHOCOLATE MOUSSE
KRIEK BEER FLAVORED FLAN
MAPLE SYRUP CREAM
RICE TART
SPECULOOS BISCUIT ENTREMET
FRUIT SALAD
NUT MISERABLE CAKE

« COFFEE »

48€ PER PERSON

« SOUTHERN TASTE BUFFET »

FOR 25 GUESTS MINIMUM

OUR EXECUTIVE CHEF STAYS AT YOUR DISPOSAL
TO MEET SPECIFIC DIETS (VEGETARIAN, ALLERGY...).
. DRINKS EXCLUDED.

« STARTERS »

GRILLED VEGETABLE ASSORTMENT
BEEF CARPACCIO, EGGPLANTS AND SCALLIONS
SERRANO HAM GRISSINI
ARTICHOKE AND BASIL CROSTINI
ORIENTAL-STYLE BULGUR SALAD
ROCKET SALAD
MOZZARELLA BALLS, SHERRY TOMATOES AND OREGANO
ZUCCHINI TARTAR AND MARINATED SQUID
BLACK TAGLIATELLE SALAD, BRESAOLA MEAT AND PINE NUTS
HERB TORTILLA

« PASTA »

PARMESAN CHEESE, CLAM AND PRESERVED TOMATO RAVIOLI
RED PESTO, PANCETTA MEAT AND SAGE ORECCHIETTE

« HOT MAIN DISHES »
(CHOOSE BETWEEN TWO DISHES)

FISH
BACK OF SEA BASS, RED MULLET, FENNEL, FISH SOUP JUS
OR
RED TUNA, SQUID COOKED "À LA PLANCHA", VIRGIN SAUCE

MEAT
RABBIT FRICASSEE WITH CHORIZO AND BLACK OLIVES
OR
SAUTÉ OF VEAL WITH SOUTHERN SPICES AND BASIL

« DESSERTS »

CATALAN-STYLE CREAM
MOJITO ZABAGLIONE
ORANGE AND CHOCOLATE TART
ILLY COFFEE TIRAMISU
FRUIT IN A HIBISCUS BROTH
MARSALA WINE FLAN

« COFFEE »

48€ PER PERSON

« DINNER BUFFET »

FOR 25 GUESTS MINIMUM

OUR EXECUTIVE CHEF STAYS AT YOUR DISPOSAL
TO MEET SPECIFIC DIETS (VEGETARIAN, ALLERGY...).
DRINKS EXCLUDED.

« FRESH FROM THE SEA »

SAINT VAAST OYSTER
« BOUQUETS » SHRIMP
WHELKS
PERIWINKLES
(RYE BREAD, SALTED BUTTER, LEMON, DECORATION...)

« TASTING »

« COLD FROM THE SEA »

SALMON MARINATED WITH VODKA
SMOKED SALMON
SALMON TARTAR WITH SOY AND PEANUT
SHRIMP AND CORIANDER BAVAROIS
(BLINIS, CONDIMENTS AND DECORATION)

« COLD FROM THE EARTH »

HALF-COOKED DUCK LIVER WITH DRIED FRUIT
GRATED PARMA HAM
SHOT OF ARTICHOKE
JERUSALEM ARTICHOKE ESPUMA, WHITE TRUFFLE OIL

« VEGETARIAN »

SEASONAL SMALL VEGETABLE RISOTTO
TOMATO AND MOZZARELLA RAVIOLI

« HOT FROM THE SEA »

KING PRAWNS AND SAFFRON IN AN AROMATIC BROTH
RED MULLET FILLET WITH GINGER AND CORIANDER

« HOT FROM THE EARTH »

POULTRY WATERZOOI
VANILLA FLAVORED VEAL LOIN

« REFINED CHEESE ASSORTMENT »

« DESSERTS »

FRUIT TARTLET
MACARON ASSORTMENT
EXOTIC FRUIT IN AN AROMATIC BROTH
CHAMPAGNE ZABAGLIONE
CHOCOLATE AND GRIOTTINES (MORELLO SHERRY)

« COFFEE »

75€ PER PERSON

CANAPÉS

« CLASSIC CANAPÉS »

FOR 15 GUESTS MINIMUM

OUR EXECUTIVE CHEF STAYS AT YOUR DISPOSAL
TO MEET SPECIFIC DIETS (VEGETARIAN, ALLERGY...).
DRINKS EXCLUDED

6 CANAPÉ PACKAGE:
2 COLD, 2 HOT AND 2 PRESENTATION PIECES

« COLD »

TARAMA, GREY SHRIMP AND CHIVE
MARINATED SALMON, GRAPEFRUIT AND HONEY
FOIE GRAS AND CRANBERRIES
DRIED TOMATO STUFFED SERRANO HAM
FRESH GOAT CHEESE, NUTS AND SCALLIONS
GUACAMOLE AND SMOKED TROUT

« HOT »

MINI TOASTED HAM SANDWICH SPRINKLED WITH CHEESE
VOL-AU-VENT
SHRIMP FRITTERS
MINI PIZZA
TANDOORI SPICE SKEWERS
DICED SWORDFISH WITH LIME

« PRESENTATION PIECES »

SURPRISE BREAD WITH:
WHITE SANDWICH LOAF STUFFED WITH COLD CUTS AND CHEESES

TAPAS:
GREEN OLIVE PURÉE, COMTÉ CHEESE DICES, MOZZARELLA BALLS,
PRESERVED TOMATOES AND GRISSINI

10€ PER PERSON

« LITTLE TASTIES »

COLD CUT AND DICED CHEESE

5€ PER PERSON

« **PRESTIGE CANAPÉS** »

FOR 15 GUESTS MINIMUM.

OUR CHEF STAYS AT YOUR DISPOSAL TO MEET
SPECIFIC DIETS (VEGETARIAN, ALLERGY...).
DRINKS EXCLUDED.

10 CANAPÉ PACKAGE:
3 COLD, 3 HOT, 2 PRESENTATION PIECES AND 2 DESSERTS

« COLD SPOON »

LOLLYPOP OF FOIE GRAS WITH SPECULOOS BISCUIT
SALMON AND CRAB CANNELLONI
MANGO FLAVORED SWORDFISH CEVICHE
SALMON MAKI SUSHI WITH NORI SEAWEED
KING PRAWNS WITH RED CURRY
QUINOA AND LOBSTER TABOULEH
VICHYSOISE SOUP WITH NUTS
SCALLOP KERNEL CARPACCIO WITH TRUFFLE OIL

« HOT SPOON »

DUBLIN BAY PRAWN TEMPURA AND PEPPER FROM ESPELETTE
SMALL VEAL SWEETBREADS PATTIES
THIN SOLE FILLET WITH YELLOW WINE
MINI-BURGER, DUCK LIVER AND CRANBERRIES
OYSTERS "AU GRATIN" WITH CHAMPAGNE
SAFFRON FLAVORED MUSSEL SOUP
ANGLERFISH MEDALLIONS WITH CHORIZO
MOREL RAVIOLI FROM ROYAN

« PRESENTATION PIECES »

SURPRISE BREAD WITH:
BRIOCHE BREAD STUFFED WITH SMOKED FISH

TAPAS:
SMOKED DUCK BREAST FILLET
BOUQUET SHRIMP
PARMA HAM GRISSINI
MARINATED GOAT CHEESE
GUACAMOLE

« DESSERTS »

MASCARPONE CHEESE AND RASPBERRY PANNA COTTA
FRUIT TARTLET
MACARON ASSORTMENT
MINI CRÈME BRÛLÉE
CHOCOLATE LOLLYPOP
PINEAPPLE IN A SMOKED TEA BROTH

22€ PER PERSON

COCKTAILS

REMEMBER TO CONSULT OUR CANAPÉ SELECTION TO ENHANCE YOUR COCKTAILS.

ROOMS AND ALL THE NECESSARY MATERIAL CAN BE PUT AT YOUR DISPOSAL
IN ORDER TO ORGANIZE YOUR WINE TASTING EVENTS.

« CLASSIC COCKTAIL »

ORANGE JUICE AND TOMATO JUICE
MINERAL WATER AND SOFT DRINKS
BEER ASSORTMENT

WHITE WINE: TERRE DES ANGES, VIN DE PAYS D'OC, CHARDONNAY
RED WINE: TERRE DES ANGES, VIN DE PAYS D'OC, CABERNET SAUVIGNON

30 MINUTES – 15€ PER PERSON
1 HOUR – 21€ PER PERSON
2 HOURS – 27€ PER PERSON

« ELEGANCE COCKTAIL »

ORANGE JUICE AND TOMATO JUICE
MINERAL WATER AND SOFT DRINKS
BEER ASSORTMENT

WHITE WINE: TERRE DES ANGES, VIN DE PAYS D'OC, CHARDONNAY
RED WINE: TERRE DES ANGES, VIN DE PAYS D'OC, CABERNET SAUVIGNON

CHEVALIER BRUT ROYAL SPARKLING WINE

30 MINUTES – 20.00€ PER PERSON
1 HOUR – 28.00€ PER PERSON
2 HOURS – 39.00€ PER PERSON

« PRESTIGE COCKTAIL »

ORANGE JUICE AND TOMATO JUICE
MINERAL WATER AND SOFT DRINKS
BEER ASSORTMENT

WHITE WINE : CHÂTEAU MONTREDON, CÔTE DU RHÔNE, BLANC
RED WINE : CHÂTEAU MONTREDON, CÔTE DU RHÔNE, ROUGE
FLEUR DE CHAMPAGNE DUVAL-LEROY

30 MINUTES – 25.00€ PER PERSON
1 HOUR – 35.00€ PER PERSON
2 HOURS – 49.00€ PER PERSON

CORK FEE:
:4€ PER BOTTLE OF SOFT
9€ PER BOTTLE OF WINE
12€ PER BOTTLE OF SPARKLING WINE
15€ PER BOTTLE OF CHAMPAGNE

« DRINK PACKAGES TO BE COMBINED WITH A MENU »

MINERAL WATERS ARE INCLUDED IN ALL OF OUR DRINK PACKAGES.

« SOFTS »

ORANGE JUICE, APPLE JUICE AND TOMATO JUICE
COCA-COLA, COCA-COLA LIGHT, TONIC, SPRITE,
FANTA, CANADA DRY, ICE TEA, SCHWEPPES LEMON

12.00€ PER PERSON

« BELGIAN BEERS »

CHIMAY ROUGE, DUVEL, STELLA ARTOIS,
LEFFE BLONDE, LEFFE BRUNE, HOEGAARDEN

12.00€ PER PERSON

« HOUSE WINE » PACKAGE

TERRE DES ANGES, VINS DE PAYS D'OC, CHARDONNAY, WHITE
TERRE DES ANGES, VIN DE PAYS D'OC, CABERNET SAUVIGNON, RED

14.00€ PER PERSON

« BORDEAUX WINE » PACKAGE

CHÂTEAU DU CHAMPS DES TREILLES STE FOY, WHITE
CHÂTEAU DU CHAMPS DES TREILLES STE FOY, RED

30.00€ PER PERSON

« CÔTES DU RHÔNE WINE » PACKAGE

CHÂTEAU MONT REDON LIRAC, WHITE
CHÂTEAU MONT REDON LIRAC, RED

28.00€ PER PERSON

« WINE OF THE WORLD: ITALY » PACKAGE

PINOT GRIGIO SANTA MARGHERITA, WHITE
SANGIOVESE, ROSSO DI MONTALCINO, RED

24.00€ PER PERSON

« WINE OF THE WORLD: CHILE » PACKAGE

CALITERRA RESERVA, SAUVIGNON BLANC, WHITE
CALITERRA RESERVA, CABERNET SAUVIGNON, RED

22.00€ PER PERSON

« CHAMPAGNES AND SPARKLING WINES »

CHEVALIER BRUT ROYAL, SPARKLING WINE
FLEUR DE CHAMPAGNE, DUVAL-LEROY
CHAMPAGNE G.H. MUMM, CORDON ROUGE

40.00€
75.00€
75.00€

FOR ANY OTHER REQUESTS, DO NOT HESITATE TO CONTACT US

OPEN BAR

« SPIRITS »

JOHNNIE WALKER SCOTCH WHISKY	10.00€
J&B BLENDED WHISKY	10.00€
JACK DANIEL'S BOURBON WHISKY	12.00€
GIN	10.00€
ABSOLUT VODKA	09.00€
WHITE RUM	10.00€
CHIVAS REGAL 18 YEARS	15.00€
OLMECA TEQUILA	10.00€

« SHERRY »

ARMAGNAC CASTARÈDE HORS D'AGE	15.00€
HENNESSY HINE COGNAC	20.00€
CALVADOS CHÂTEAU DU BREUIL, HORS D'AGE, 8 YEARS	22.00€

« LIQUORS & BRANDY »

COINTREAU, DAMBRUIE	10.00€
BAILEY'S IRISH CREAM	10.00€
OTHER LIQUORS	10.00€
POIRE WILLIAMS	13.00€
RASPBERRY	13.00€
YELLOW PLUMS	13.00€

« APERITIFS »

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