



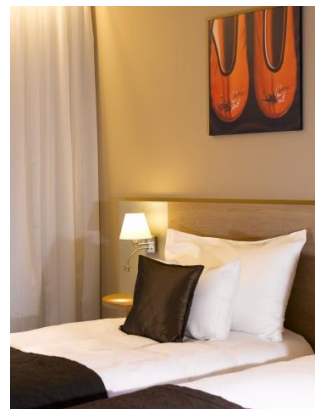
MARTIN'S GRAND HOTEL



PRICE LIST MEETINGS & EVENTS 2022



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SUMMARY

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ALL OUR PACKAGES INCLUDE

- Meeting room with free wifi, Large touchscreen TV or Beamer, flipchart
- **New** Bose Videobar video Conference system (Dragons & Lanciers rooms)
- Pens, pads, water, soft drinks and mints on the tables
- Two coffee breaks (morning and afternoon), with coffee, tea, fruit juices, apples, sweets of the day
- Lunch according to one of our packages below, including water, soft drinks and tea/coffee
- Packages are available from 8 participants
- *Rates valid for residential seminars*

MEET & LUNCH 2-course

as from **€ 90**

2-course lunch
« of the day »
served in la Sucrierie

MEET & SNACK Sandwich Buffet

as from **€ 90**

Sandwich Buffet
*(assortment of wraps,
sandwiches, soup, mini-
quiches and
dessert of the day)*

MEET & GREEN 2-COURSE

as from **€ 100**

Chef's Green Lunch
Served in la Sucrierie

Regional Coffee Breaks

SPICE IT UP

Welcome Coffee: **+ 9 € pp**

Supplement « Housewine »:
+ 6 € pp

Dessert (3-course): **+ 9 € pp**

Selection of superior wines:
on request



BREAKFAST AND COFFEE BREAKS

Full Buffet Breakfast € 20,00

Served in our restaurant « La Sucrierie »

Welcome Coffee (min. 8p)

Coffee, tea, fruit juice, pastries € 9,00

Coffee Break (min. 8p)

Coffee, tea, fruit juice, sweets, infused water 1/2h € 9,00
Coffee break served inside the meeting room + € 2,50

MEETINGS À LA CARTE

LUNCHES

Sandwich Buffet

Assortment of wraps, sandwiches, soup, mini-quiches and
dessert of the day (Water, soft drinks, tea/coffee)

€ 50,00

Wine included

€ 55,00

2-course lunch of the day

Non-alcoholic beverages not included (Water, soft drinks, tea/coffee) € 40,00

Wine included

€ 45,00

3-course lunch of the day

Non-alcoholic beverages not included (Water, soft drinks, tea/coffee) € 50,00

Wine included

€ 55,00

MEETING ROOM RENTAL: RATES ON REQUEST



COCKTAIL

Bubbles

1 glass of sparkling wine € 8,00

Champagne

1 glass of Champagne Heidsieck & Co Monopole – Blue Top € 11,00

1 glass of Champagne Pommery Brut Royal € 12,50

Bubble time

Sparkling wine 1/2h € 12,00

1h € 16,00

Champagne time

Champagne Heidsieck & Co Monopole – Blue Top

1/2h € 18,00

1h € 25,00

Wine time

1/2h € 9,00

1h € 12,00

All our cocktail options include: Fruit juice, salted biscuits and cherry tomatoes

COCKTAILS & CANAPÉS

CANAPÉS

« Classic » Canapés

Hot & Cold Canapés per piece € 3,00

3 pieces € 8,50

5 pieces € 13,50

« Deluxe » Canapés

Chef's selection of seasonal canapés per piece € 4,50

Surprise bread

Selection of mini-sandwiches (15 persons) € 125,00

Dip Healthy

Vegetable dips (20 persons) € 60,00

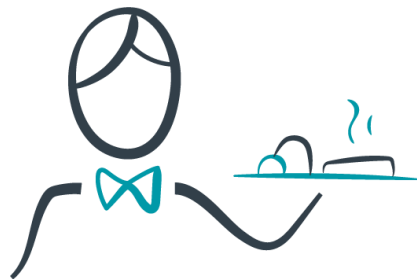
OPEN BAR (after dinner)

Open bar A € 18,00

Unlimited drinks package for 2 hours:
white wine, red wine, draught beer, sodas, mineral water and fruit juice

Open bar B € 28,00

Unlimited drinks package for 2 hours:
white wine, red wine, draught beer, soft drinks, mineral water, fruit juice, whisky,
gin, vodka, rum.



BANQUET Menu

3-course (drinks included)

€ 69,00

4-course (drinks included)

€ 79,00

Included: ½ bottle of housewine (red/white) per person, mineral water, tea/coffee

STARTERS

Cod carpaccio with grey shrimp, sour vinaigrette

Goat's cheese and smoked duck ballotin, tomato tartare and balsamic

Torchon-cooked duck foie gras, onion jam and brioche bread

Sautéed scampi and oyster mushrooms with smoked garlic

Crispy mixed salad

FISH

Grilled sea bass fillet, zucchini in two preparations, saffron potatoes

Seasonal vegetables risotto (vegetarian)

APÉRITIF OPTIONS

CLASSIC : a glass of kir € 6,00

CHARMING : a glass of sparkling wine € 8,00

LUXE : a glass of champagne € 11,00

These 3 aperitif options are accompanied with chips and « hot mix » nuts

MEAT

Dry aged beef strip loin, green pepper sauce, home-made french fries

Low-temperature cooked poultry supreme, gratin dauphinois, mushroom duxelles with tarragon

Veal loin with gorgonzola, fresh tagliatelle

DESSERTS

Normandy crème brûlée

White chocolate and lime shortbread tartlet

Strawberry vacherin

Chocolate melting heart with vanilla ice cream

ADDITIONAL OPTIONS

PRESTIGE : Selection of superior wines **on request**

GREAT : Possibility to choose a menu for each guest by confirming the choice (max. 2) of each one at the latest 10 days before your event (labels will be provided for everyone with their choices) € 5,00



BUFFET

Full Buffet Formula (min. 40 participants)

€ 75,00

Included: ½ bottle of housewine (red/white) per person, mineral water, tea/coffee

STARTERS

Soup of the day
Carpaccio of beef with truffle oil, rocket and Parmesan shavings
Salmon "en Belle-vue"
Cherry tomatoes with shrimps
Tomato and mozzarella salad, basil oil
Country terrine with onion preserve
Potted duck
Assorted cold pasta & grilled vegetables, tabbouleh, salad mix
Dressing, cocktail sauce, mayonnaise

MAIN COURSES

Poached assortment of fish with vegetables and a saffron risotto
&
Lamb « navarin » with fresh tagliatelles

DESSERTS

Cheese-board
Mini chocolate mousses, assorted mini pastries
Basket of seasonal fresh fruit, mini crèmes brûlées

Certain courses may be modified according to the season

OPTIONS

Prestige formula on request
Selection of superior wines

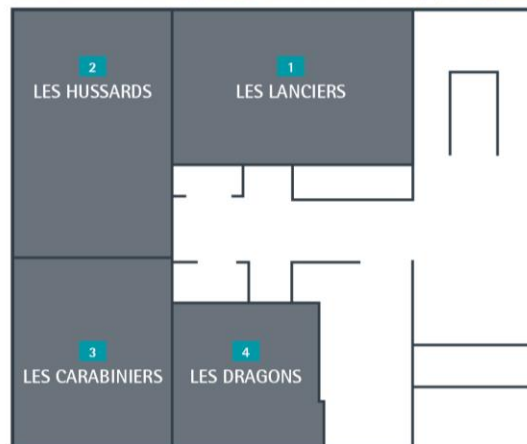
Start off with...

CLASSIC : a glass of kir € 6,00
CHARMING : a glass of sparkling wine € 8,00
LUXE : a glass of champagne € 11,00

These 3 aperitif options are accompanied with chips and « hot mix » nuts

CAPACITY CHART AND FLOOR PLAN

DESCRIPTION OF MEETING & BANQUET ROOMS									
MEETING ROOM	AREA (m ²)	DIMENSIONS (m)	HEIGHT (m)	U-SHAPE	CLASSROOM	THEATRE	CABARET	BOARDROOM	
1	LES LANCIERS	45	9.00 x 5.00	2.53	21	24	48	15	—
2	LES HUSSARDS	51	8.50 x 6.00	2.53	21	24	56	20	—
3	LES CARABINIERS	38	6.30 x 6.00	2.53	15	18	35	—	—
4	LES DRAGONS	26	5.20 x 5.00	2.53	9	12	20	—	—
1 + 2	LES LANCIERS + LES HUSSARDS	97	15.20 x 5/8.50	2.53	40	47	98	—	—
2 + 3	LES HUSSARDS + LES CARABINIERS	90	15.00 x 6.00	2.53	45	48	98	35	—
3 + 4	LES CARABINIERS + LES DRAGONS	65	11.20 x 5/6.30	2.53	22	30	65	—	—
	SYNDICATE ROOMS	15	5.00 x 3.00	2.35	—	—	—	—	8





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