



MARTIN'S CHATEAU DU LAC

CONFERENCE & SPA

GENVAL • BELGIUM

PRICE LIST MEETINGS & EVENTS



Martin's Château du Lac • Avenue du Lac 87 – 1332 Genval
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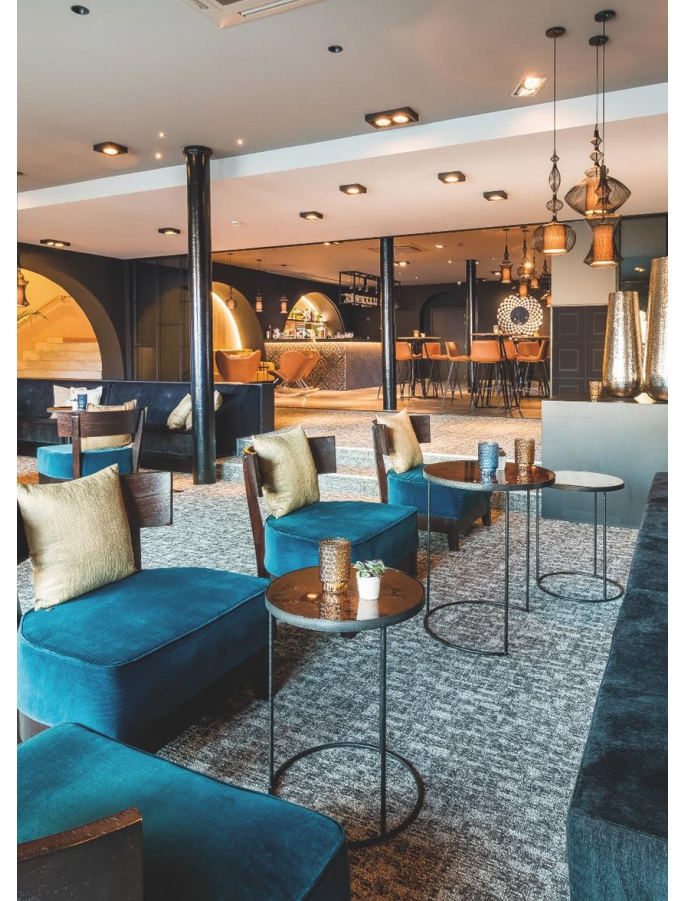
 **MARTIN'S HOTELS** | A COLLECTION OF GREAT HOSPITALITY
TOMORROW NEEDS TODAY | HOTELS - RESTAURANTS - MEETINGS - EVENTS - SPA - GOLF

Rates per person VAT and service included, valid from 21 March 2022 to 25 September 2022

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EVERY PACKAGE INCLUDES

- Meeting room with free **wifi**, an LCD **projector** or a LCD TV, a **flipchart** and a **screen**
- **New** Bose Videobar video Conference system (Boardrooms)
- Pens, pads, water, mints on the tables
- **Two coffee breaks** (morning and afternoon), with coffee, tea, fruit juices, apples, sweets of the day
- A **lunch** is served in one of our rooms, with water, soft drinks and coffee included. (choose your lunch below)
- Packages are available from 10 participants

BUSINESS

€ 92,50

Chef's selection 2-course menu

or

Sandwiches buffet

or

Cold buffet

or

Chef's selection 3-course menu (+10€)

EXECUTIVE

€ 100

Welcome Coffee

+

Permanent coffee break

+

Chef's selection
2-course menu*or*

Sandwiches buffet

or

Chef's selection 3-course menu (+10€)

BUFFET

€ 112,5

Chef's selection
lunch buffet

A selection of hot and cold dishes

As from 30 guest



PAUSES & BREAKFAST

Welcome coffee

Coffee, tea, flavored water, fruit juice, small croissants and Danish, fruit basket € 12,00

Welcome coffee 1/2h

Coffee, tea, fruit juice, apples and sweet of the day €12,00

Permanent coffee break €25,00

« Breakfast to meet »

Coffee , tea, fruit juice, croissants and Danish
Yoghurts, fruit salade, cereal bars and refreshing smoothies €16,00

Soft drinks in your meeting room (per person) € 8,00

MEETING « A LA CARTE »

LUNCH

Buffet « du marché » (chef's choice) composed of :
5 starters, 2 main courses and 2 desserts, (min.30 person) € 64,00

Buffet « sandwiches »
Soup of the day, selection of sandwiches,
Individual salads and dessert of the day € 45,00

2-course lunch of the day – chef's choice € 45,00

3-course lunch of the day – chef's choice € 55,00

Soft drinks, water and coffee during the lunch € 12,00

Wine package – Selection Château du Lac € 12,00

ROOM RENTAL : PRICE ACCORDING TO THE ROOM



COCKTAILS & CANAPÉS

COCKTAILS

Bubbles

1 glass of Cava € 8,00

Champagne

1 glass of Champagne Mumm Cordon Rouge € 13,50

Bubble time

Cava, salted biscuits and olives	1/2h	€ 16,00
	1h	€ 20,00
	1h30	€ 24,00
	2h	€ 27,00

Champagne Mumm Cordon Rouge

Salted biscuits and olives	1/2h	€ 26,00
	1h	€ 34,00
	1h30	€ 42,00
	2h	€ 48,00

CANAPÉS

Zakouski

Hot and cold Canapes	3 pieces	(1/2h)	€ 10,00
	5 pieces	(1h)	€ 15,00
	8 pieces	(1h30)	€ 22,00
	15 pieces	(2h)	€ 40,00

Zakouski Deluxe

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

Pain surprise

Selection of 50 mini-sandwiches € 110,00

Dip Healthy (1 platter for 15 people) € 45,00

Gardener's basket with cocktail sauce dips and a gazpacho shot

Dip Healthy formule du Lac (platter for 15 people) € 105,00

Gardener's basket with cocktail sauce dips and a gazpacho shot, gressinis, focaccia, olives and tomatoes tapenade, hummus

Oysters per piece € 3,50



STARTERS

Beef carpaccio, bell pepper condiments, pecorino, pine nuts

Sea bream ceviche, Isigny cream with herbs, pickled red onions, mango and passion fruit

Salmon rillettes with sour cream, wild garlic pesto, wafer potatoes, lemon caviar

Tomato tartare, candied shallots with port, smoked ham, burrata

Perfect egg, grilled asparagus, grey shrimps, Hollandaise sauce, sorrel

FISH DISHES

Grilled sea bass fillet, carrot mousseline with citrus fruits, potato pancake, shellfish juice with verbena

Filet of cod in herb crust, fennel ravioli, candied tomatoes, Hollandaise sauce

MENUS

MEAT DISHES

Pan-fried chicken supreme, pea mousseline, braised lettuce, young carrot, vin jaune sauce

Low-temperature pork tenderloin, cork potatoes, candied sweet peppers, crisp of parmesan, strong sage jus

DESSERTS

Crème brûlée, vanilla from Madagascar, roasted peach

Belgian chocolate mousse, chocolate biscuit, crunchy feuillantine

Paris-Brest and hazelnut praline

Strawberries soup, meringue, vanilla fondant

3-course menu

€ 55,00

4-course menu

€ 65,00

Ask for our seasonal menu with the our chef's suggestion



VIP MENU

First STARTER

Veal tartare, truffle oil, grilled asparagus, parmesan

Half-cooked swordfish fillet, wild garlic, soy, red onion pickles

Second STARTER

Veal tartare, truffle oil, grilled asparagus, parmesan

Half-cooked swordfish fillet, wild garlic, soy, red onion pickles

DISHES

Roasted turbot fillet, pea mousseline, pommes bouchons, pan-fried asparagus

Wild duck breast stuffed with truffles and foie gras, morels, young carrots, dauphine potato

CHEESE

'Pascal Fauville' cheese selection

DESSERTS

Chocolate pastry, lemon cream, almond crumble, praline, pistachio cake

3- course menu	€ 87,00
4- course menu	€ 95,00
5- course menu	€ 106,00



VEGETARIAN MENU

STARTERS

Tomato jelly, creamy burrata, crisp of taggiasca olives, pine nuts

Quinoa salad, nuts, feta, pomegranate, spring onions

Parsnip cream, candied onion, garlic croutons, horse-radish

DISHES

Tartufata risotto, shimeji, Parmesan cheese flake

Wild mushrooms espuma, bread biscuit, hazelnut, poached egg

Slowly cooked cabbage in butter, sweet curry, potato espuma, puffed buckwheat

3- course menu € 55,00

4- course menu € 65,00

OTHER FORMULAS

FORMULA « HÔTE DU LAC »

Reception [half hour]: Cava, fruit juice & 3 canapes

3-course seasonal menu

½ bottle of house wine, still and sparkling water

Coffee and sweets

Package price: € 89,00/pers

SUPPLEMENTS

Choice of cheeses € 11,00

Personalised cake instead of dessert € 8,00

Spoon € 8,00



STARTERS

Tomato tartare, shallots confit in porto, smoked ham, burrata

Sea bream ceviche, Isigny cream with herbs, pickled red onions, mango and passion fruit

Salmon rillettes with sour cream wild garlic pesto, wafer potatoes, candied lemon

Beef carpaccio, sweet pepper condiments, pecorino, pine nuts

Smoked duck breast, sushi rice, pecan nuts, arugula and soy sauce

MAIN COURSES

Pan-fried chicken supreme, pea mousseline, braised lettuce, potato gratin with truffles

Grilled salmon fillet, mixed of asparagus, tagliatelle, white butter sauce with herbs

Cake with seasonal vegetable with garlic, pecorino cheese, spicy tomato cream

SEASONAL BUFFET

From 30 guests

DESSERTS

Crème brûlée, vanilla from Madagascar, roasted peach

Strawberries soup, merengue, fresh mint

Assortments of sweet verrines

Iced coconut, chocolate melt

The buffet can be served seated or in a walking dinner form

5 starters, 3 main courses, desserts
Salad and sauces are included in the buffet

€ 64,00



OFYR

OFYR is a sculpture... but also a brazier and a plancha.
Liven up your event with this new taste experience.
Our chef animates your dinner with a live show cooking in our winter chalet



OFYR

As from 20 to 60 guests

WELCOME DRINK (1/2h)

Cava, kir cava, fruit juices

Zakouskis

PREPARED ON THE OFYR

King prawns, parsley & wild garlic butter, tomato flavored oil

Cod fillet, pea mousse, potatoes with chorizo

Angus beef, watercress foam, crunchy potato

Poultry fillet, caponata with olives, sweet pepper coulis.

Cocotte egg, crisp with parmesan, truffle

Salad bar

Pineapple cooked in its own juice, light vanilla mousse, pecan nuts

Price

€ 85,00

Includes water, soft drinks, red & white wine and beer

Privatization of your section of the Patio

€ 400,00



'Château du Lac' Selection

€ 22,00 (3 courses) | € 26,00 (4 courses) | € 30,00 (5 courses)

- Bouchard Ainé & Fils | Vin de France | Colombard - Grenache Blanc
- Jardins de Gascogne | IGP Côtes de Gascogne | Colombard - Ugni blanc
- Bouchard Ainé & Fils | Vin de France | Syrah et Grenache
- Jardins de Gascogne | IGP Côtes de Gascogne | Merlot - Cabernet Sauvignon

'Sommelier' Selection

€ 30,00 (3 courses) | € 35,00 (4 courses) | € 40,00 (5 courses)

Our wine waiter will propose a selection in accordance with your menu choice

Dessert wine

€ 6,50 per glass

- Domaine Moulin de Pouzy 2014 | AOC Montbazillac | France

Corckage

Wine	€ 12,50
Sparkling wine	€ 15,00



Our wine packages consist of :

Half a bottle of wine per person
Still and sparkling water
Coffee or tea



« OPEN BAR »

OUR PACKAGES

	'MELODIE'	'SWING'	'VALSE'
1h	€ 11,00	€ 17,00	€ 21,00
2h	€ 14,50	€ 21,00	€ 25,50
3h	€ 18,00	€ 25,00	€ 30,00
4h	€ 20,00	€ 28,00	€ 34,00
5h	€ 21,50	€ 30,00	€ 37,00

Soft drinks | Water
Fruit juices

Soft drinks | Water
Fruit juices
Wine | Beer

Soft drinks | Water
Fruit juices
Wine | Beer
Whisky | Gin | Vodka | Rum

Option with Swing and Valse package :
Cava € 3,00 / hour
Aperol or Gin Bar € 7,00 /cocktail



OPEN BAR & STAFF

PRICES FOR DRINKS BY THE GLASS

Champagne Mumm Cordon Rouge	€ 13,50
Cava	€ 8,00
Whisky gin vodka rum	€ 10,00
Liqueurs & Digestives	€ 10,00
Draft beer	€ 4,00
Special beers	€ 7,00
White wine Red wine	€ 6,00
Softs drinks	€ 4,00
Fresh fruit juices	€ 6,00
Hot drinks	€ 4,00
Installation fee for an open bar upon consumption	€ 250,00

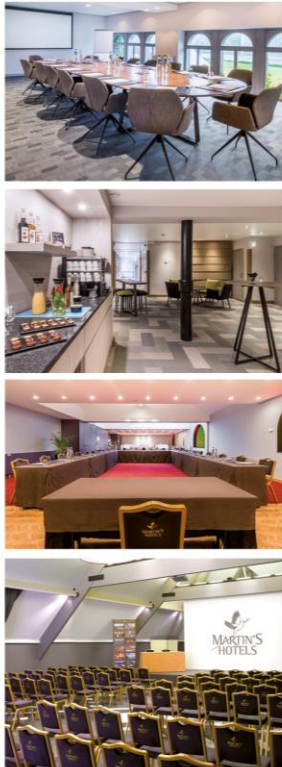
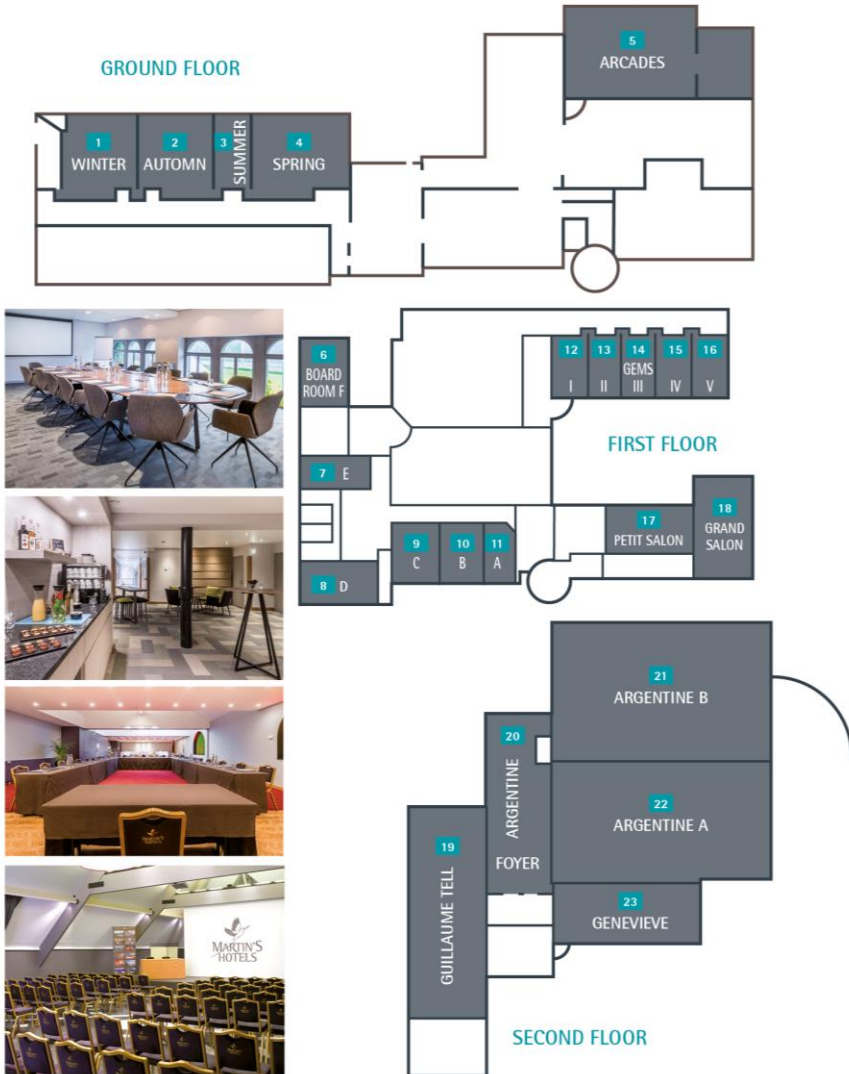
STAFF COST (PER HOUR)

Waiter [price per staff from 1 a.m. onward]	from € 40,00
Cloakroom service [price per staff minimum 4h]	€ 40,00
Parking service [price per staff minimum 4h]	€ 40,00
Hostess service [price per staff minimum 4h]	€ 40,00

CAPACITY CHART AND FLOOR PLAN

DESCRIPTION OF MEETING & BANQUET ROOMS										
MEETING ROOM	AREA (M ²)	DIMENSIONS (M)	HEIGHT (M)	U-SHAPE	CLASSROOM	THEATRE	CABARET	BANQUET	BOARDROOM	COCKTAIL

GROUND FLOOR											
1	WINTER	61	7.90 x 7.70	2.55	20	35	56	30	60	–	110
2	AUTUMN	61	7.90 x 7.70	2.55	20	35	56	30	60	–	110
3+4	SPRING & SUMMER	108	14.00 x 7.70	2.55	30	69	112	42	80	–	165
1+2+3+4	FOUR SEASONS	250	32.45 x 7.70	2.55	–	160	200	160	200	–	400
5	ARCADES	100	12.70 x 7.80	2.65	34	42	90	60	80	–	150
FIRST FLOOR											
6	BOARDROOM F	40	8.00 x 5.00	2.40	18	16	36	20	–	20	–
7	BOARDROOM E	28	7.40 x 3.80	2.40	–	–	–	10	–	10	–
8	BOARDROOM D	42	8.40 x 5.00	2.40	17	–	–	18	–	18	–
9	BOARDROOM C	33	6.30 x 5.20	2.40	14	–	–	16	–	16	–
10	BOARDROOM B	30	6.30 x 4.80	2.40	13	–	–	14	–	14	–
11	BOARDROOM A	22	6.30 x 3.50	2.40	–	–	–	10	12	10	–
12/13/14/15 or 16	GEMS I / II / III / IV or V	20	5.77 x 3.50	2.66	–	–	12	–	10	10	20
12+13	GEMS I + II	40	5.77 x 6.70	2.66	14	–	24	–	30	16	50
12+13+14	GEMS I + II + III	60	5.77 x 10.20	2.66	22	16	42	36	50	24	80
12+13+14+15	GEMS I + II + III + IV	80	5.77 x 13.70	2.66	26	20	60	48	70	28	110
12+13+14+15+16	GEMS I + II + III + IV + V	100	5.77 x 17.20	2.66	30	28	90	58	80	32	140
17	PETIT SALON DU LAC	55	10.70 x 5.20	3.25	24	30	64	30	40	–	80
18	GRAND SALON DU LAC	82	12.30 x 6.65	3.25	33	36	104	42	80	–	120
SECOND FLOOR											
19	GUILLAUME TELL	300	29.65 x 9.90	3.16	80	202	306	180	270	–	500
20	ARGENTINE FOYER	130	8.35 x 15.54	2.70	–	–	–	–	–	–	80
21	ARGENTINE B	535	18.85 x 28.40	5.30	–	336	600	400	530	–	825
22	ARGENTINE A	327	11.50 x 28.40	5.30	–	210	320	280	320	–	500
21+22	ARGENTINE B + A	992	30.35 x 28.40	2.65/5.30	120	762	1,050	750	850	–	1,050
23	GENEVIEVE	156	19.10 x 8.15	3.10	45	80	154	80	140	–	250





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