



MARTIN'S BRUSSELS EU

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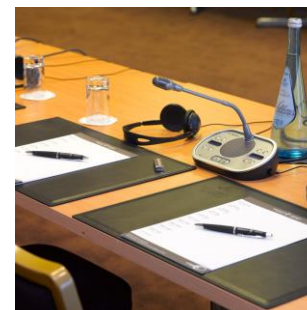
PRICE LIST MEETINGS & EVENTS 2022



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 2022

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SUMMARY

- MEETING PACKAGES
- SEMINAR ON DEMAND
- COCKTAILS & APPETIZERS
- WALKING DINNER & BANQUET
- WINES
- CAPACITY & FLOOR PLAN
- ADDITIONAL INFORMATION - CONTACT US



EVERY PACKAGE INCLUDES:



- Meeting room rental with free Wi-Fi, beamer, one flipchart, screen
- **New** Bose Videobar : video Conference system (Amber & Jade rooms)
- Paper, pens, water and mints
- Lunch is served with waters, soft drinks, coffee and tea
- Coffee breaks are as follow:
 - Morning Break: A selection of biscuits, fruit basket, infused water, Talina juice, coffee and tea
 - Afternoon Break: A selection of sweet delicacies, fruit basket, homemade ice-tea, infused water, coffee and tea
- Packages starting from 8 participants

EU Stars Half Day Pack

€ 77 pp

One coffee break & sandwiches buffet

EU Stars Full Day Pack

€ 82 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



BREAKFAST & BREAKS

- Welcome coffee** € 12,00 pp
Coffee, tea, juices, fruit salad, pastries, and yoghurt with different varieties of granola
- Coffee Breaks** € 12,00 pp
- Morning Break: A selection of biscuits, fruit basket, infused water, Talina juice, coffee and tea
 - Afternoon Break: A selection of sweet delicacies, fruit basket, homemade ice-tea, infused water, coffee and tea

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

SEMINAR ON DEMAND

LUNCH

- Sandwiches Lunch** € 25,00 pp
Soup of the day or warm snack, assortment of sandwiches, individual salads and dessert of the day
- 2-course lunch** € 35,00 pp
- 3-course lunch** € 39,00 pp
- Soft drinks** water, coffee and tea during the lunch € 11,00 pp
- Wine Package** (refer to page 8) from € 16,00 pp





COCKTAILS & APPETIZERS

COCKTAILS

Welcome Glass

Cava *per glass* €7,00

Bubble time

Cava, house wines, tap beer & soft drinks

Salted biscuits and olives	<i>30 minutes</i>	€ 12,50 pp
	<i>60 minutes</i>	€ 15,00 pp
	<i>90 minutes</i>	€ 17,50 pp
	<i>120 minutes</i>	€ 20,00 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

Dish of raw vegetables

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






WALKING DINNER & BANQUET


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

Lasts 2 hours

BANQUET

2-course menu

€ 35,00 pp

Choose a starter and a main course or a main course and a dessert

3-course menu

€ 39,00 pp

Choose a starter, a main course and a dessert

Wine package (refer to page 8)

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



Vegetarian



Vegan

ECOBON Environmentally friendly



Honey from our hives

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	WHITE WINES	RED WINES
FORFAIT 1 2-COURSE: €12 3-COURSE: €16	BOUCHARD AÎNÉ & FILS BEAUNE – FRANCE GRENACHE BLANC – COLOMBARD	BOUCHARD AÎNÉ & FILS BEAUNE – FRANCE GRENACHE – SYRAH
FORFAIT 2 2-COURSE: €14 3-COURSE: €18	PIERRE AMADIEU - ROULEPIERRE CÔTES DU RHÔNE CLAIRETTE	PIERRE AMADIEU - ROULEPIERRE CÔTES DU RHÔNE GRENACHE – SYRAH
FORFAIT 3 2-COURSE: €17 3-COURSE: €22	BODEGAS PEDRO ESCUDERO VALDELAGUNDE – CASTILLY LEON – SPAIN VERDEJO	FOSSO CORNO ABRUZZO – ITALIA MONTEPULCIANO
FORFAIT 4 2-COURSE: €19 3-COURSE: €26	ENTRE-DEUX-MONTS BGA HEUVELLAND PINOT GRIS – PINOT AUXERROIS – SIEGERREBE	WIJNDOMEIN ALDENYCK BGA MAASVALLEI LIMBURG PINOT NOIR
FORFAIT 5 2-COURSE: €24 3-COURSE: €31	CHÂTEAU LAMBLIN-VAILLON BOURGOGNE CHABLIS 1ER CRU CHARDONNAY	CHÂTEAU CROQUE MICHOTTE SAINT-EMILION GRAND CRU MERLOT – CABERNET FRANC – CABERNET SAUVIGNON

ECOBON

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

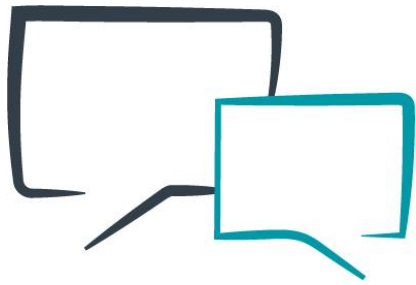
CAPACITY & FLOOR PLAN

DESCRIPTION OF MEETING & BANQUET ROOMS									
MEETING ROOM	FLOOR	AREA (m ²)	U-SHAPE	CLASSROOM	THEATRE	CABARET	BOARDROOM	INTERPRETER'S BOOTH	
1	TOPAZ	1	100	50	80	120	50	50	✓
2	AMBER	1	30	14	16	20	–	14	✓
3	BRONZE	1	38	14	16	25	–	12	–
4	COPPER	1	30	14	16	20	–	12	✓
2 + 3	AMBER + BRONZE	1	68	28	32	45	20	26	✓
3 + 4	BRONZE + COPPER	1	68	28	32	45	20	26	✓
5 (2+3+4)	QUARTZ (AMBER + BRONZE + COPPER)	1	98	40	60	80	40	44	✓
6	JADE	1	25	–	–	–	–	16	–

Should you require interpretation during your meeting:

- €90 per booth which can accommodate two interpreters
- AV-equipment on request





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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