



Martin's Grand Hotel • Chaussée de Tervuren 198 – 1410 Waterloo  
+32 (0)2 352 18 15 • mgh@martinshotels.com • martinshotels.com

# MARTIN'S GRAND HOTEL

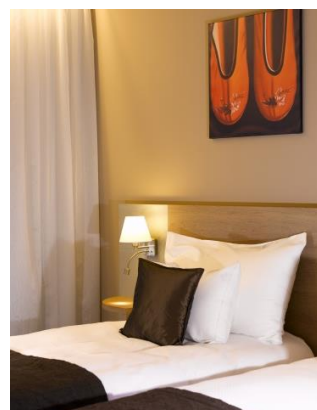
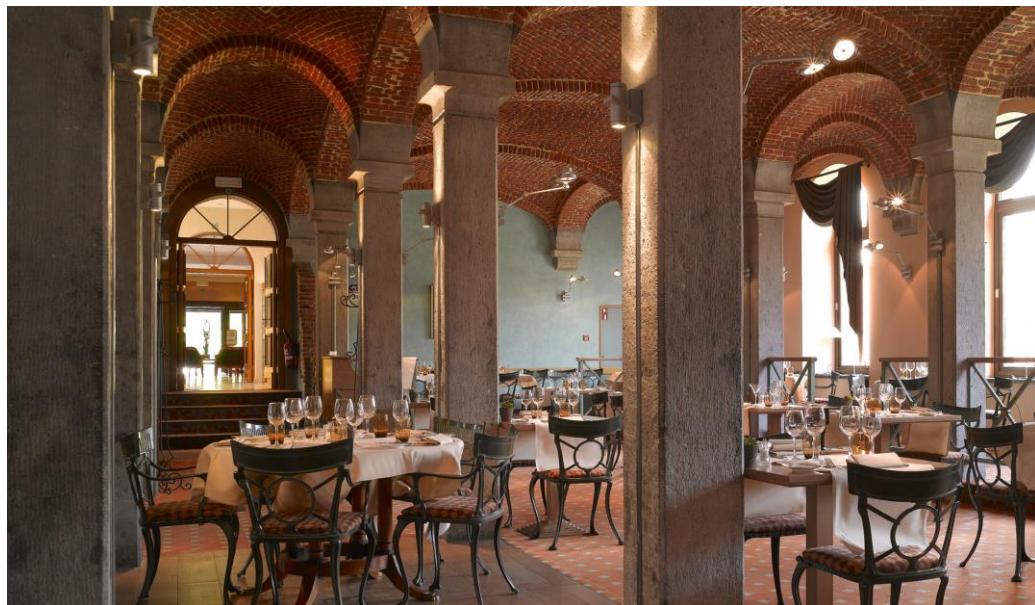
★★★★  
WATERLOO • BELGIUM

## PRICE LIST MEETINGS & EVENTS 2018

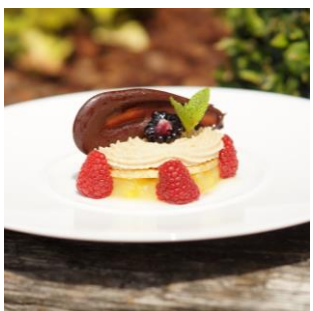
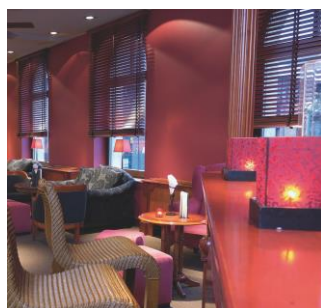


 **MARTIN'S HOTELS** | A COLLECTION OF GREAT HOSPITALITY  
TOMORROW NEEDS TODAY | HOTELS - RESTAURANTS - MEETINGS - EVENTS - SPA - GOLF









## SUMMARY

- MEETING PACKAGES 4
- MEETINGS À LA CARTE 5
- COCKTAILS & CANAPÉS 6
- BANQUET MENU 7
- BUFFETS 8
- CAPACITY CHART AND FLOOR PLAN 9
- CONTACT US 10



## ALL OUR PACKAGES INCLUDE

- Meeting room with free wifi, an LCD projector or a LCD TV, a flipchart and a screen
- 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

MEET & LUNCH  
2-course

€ 79

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

MEET & SNACK  
Sandwich Buffet

€ 84

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

MEET & GREEN  
2-COURSE

€ 89

Chef's Green Lunch  
*Served in la Sucrerie*  
  
Regional Coffee Breaks

MEET & SAVOUR  
2-course « à la carte »

€ 94

2-course Menu  
« Découverte »  
**LA SUCRERIE**  
RESTAURANT  
*(max. 20 persons)*

Seasonal Coffee Breaks

## SPICE IT UP

Welcome Coffee: **+ 7,5 € pp**  
  
Supplement « Housewine »:  
**+ 5 € 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** € 8,50  
Coffee, tea, fruit juice, pastries

**Coffee Break** € 8,00  
Coffee, tea, fruit juice, sweets, infused water 1/2h  
Coffee break served inside the meeting room + € 2,50

## MEETINGS À LA CARTE

## LUNCHES

**Sandwich Buffet** € 45,00  
*Assortment of wraps, sandwiches, soup, mini-quiches and dessert of the day (non-alcoholic beverages not included)*

**2-course lunch** of the day  
*Non-alcoholic beverages not included (Water, soft drinks, tea/coffee)* € 34,00  
*Wine included* € 39,00

**3-course lunch** of the day  
*Non-alcoholic beverages not included (Water, soft drinks, tea/coffee)* € 43,00  
*Wine included* € 48,00

**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	€ 2,90
	3 pieces	€ 7,50
	5 pieces	€ 12,00

### « Deluxe » Canapés

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

### Surprise bread

Selection of mini-sandwiches (15 persons) € 95,00

### Dip Healthy

Vegetable dips (20 persons) € 50,00

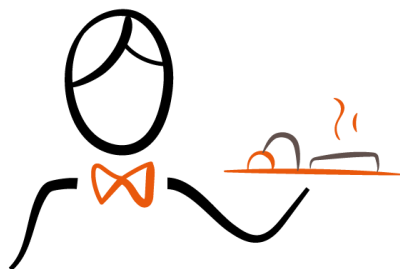
## OPEN BAR

<b>Open bar A</b>	€ 18,00
-------------------	---------

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

<b>Open bar B</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.



## STARTERS

Petits-Gris snails of Namur with cave mushrooms, fresh tomatoes and parsley espuma

Salmon carpaccio with beetroot, emulsion of horseradish and green beans, fennel with lemon

Bass tartare with crayfish and spring onions, yuzu vinaigrette

Italian veal tartare, rocket and tomato confit salad

Medallion of duck foie gras cuit au torchon, tomato jam and brioche

## FISH

Bass fillet baked in the skin, reinvented peas & carrots and saffron-flavoured pommes bouchon

Sautéed bio-scampi, risotto with vegetables and beurre blanc with Espelette pepper

### 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

## BANQUET Menu

**3-course (drinks included)**

€ 59,00

**4-course (drinks included)**

€ 70,00

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

## MEAT

Supreme of Malines cuckoo with oyster mushrooms, courgette mousseline and mashed potatoes à la Joël Robuchon

Suckling pig fillet pickled in an herb crust, restyled ratatouille and red quinoa

Veal loin tournedos with aubergine caviar, artichoke hearts à la barigoule and pommes pont-neuf

## DESSERTS

Crème brûlée

Selection of 3 mini-desserts

Tarte tatin with pineapple and dark rum, vanilla ice cream

Strawberry soup with rhubarb, lime meringue

Coulant au chocolat 811, strawberry compote with vanilla

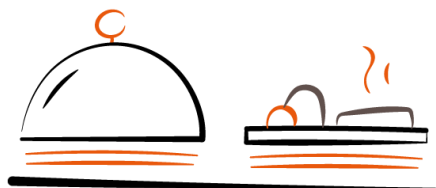
### ADDITIONAL OPTIONS

**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)

€ 4,00



## BUFFET

### Full Buffet Formula (min. 40 participants)

€ 69,00

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

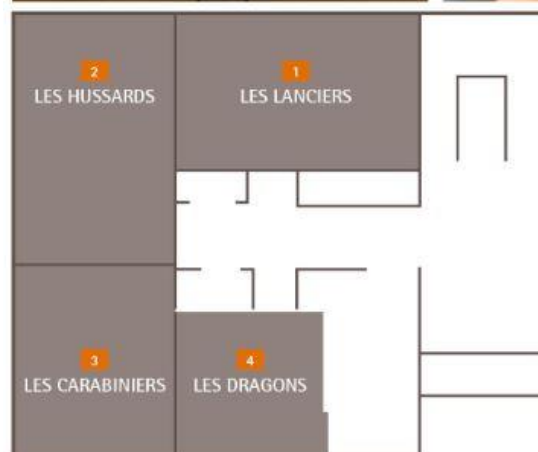
**LUXE** : a glass of champagne € 11,00

*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 <sup>2</sup> )	DIMENSIONS (m)	HEIGHT (m)	U-SHAPE	CLASSROOM	THEATRE	CABARET	BOARDROOM	
1 LES LANCERS	45	9.00 x 5.00	2.53	20	24	48	15	—	
2 LES HUSSARDS	51	8.50 x 6.00	2.53	20	24	56	20	—	
3 LES CARABINIERS	38	6.30 x 6.00	2.53	14	18	35	—	—	
4 LES DRAGONS	26	5.20 x 5.00	2.53	10	12	20	—	—	
1 + 2 LES LANCERS + 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	44	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	





#### CONFIGURE YOUR EVENT

An easy to use, intelligible, instant online tool .  
You instantly visualise your event request and ask for a quote.

[www.meetings-and-more.com](http://www.meetings-and-more.com)



#### CANCELLATION INSURANCE

Martin's Hotels offers you the possibility of taking out a cancellation insurance to cover you in the event of cancellation for reasons beyond your control.

[www.meetings-and-more.com](http://www.meetings-and-more.com)



#### TEAM BUILDING & MOTIVATIONAL SEMINARS

Indoor or outdoor, team building experiences have a real value on the cohesion and motivation of your staff when they are organised in a the right setting.

[www.meetings-and-more.com](http://www.meetings-and-more.com)



#### CHOOSE ECO-EFFICIENCY

Carbon Zero, Eco-Bon and Environmental Management System: 3 added-values for your event and the image of your company.

[www.tomorrow-needs-today.com](http://www.tomorrow-needs-today.com)

#### DISCOVER OUR OFFERS

**14 hotels, 10 towns, 71 meeting & event room :**

Browse the detailed panorama of our online meeting offer :

[www.martinshotels.com](http://www.martinshotels.com)

[www.meetings-and-more.com](http://www.meetings-and-more.com)

#### CONTACTS

##### Yohann De Nil

Meeting & Event Sales manager

+32 2 352 18 17

[ydn@martinshotels.com](mailto:ydn@martinshotels.com)

##### Christelle Lejeune

Meeting & Event Operational Manager

+32 2 352 18 12

[chl@martinshotels.com](mailto:chl@martinshotels.com)