



# MARTIN'S AGORA

CITY RESORT

LOUVAIN-LA-NEUVE • B E L G I U M

## PRICE LIST MEETINGS & EVENTS 2018



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## ALL THE PACKAGES INCLUDE

- Hire of the meeting room with WiFi, LCD projector, flipchart and a screen
- Paper, pencil, still water and sparkling water
- Permanent coffee break, with coffee, teas, orange juice, fresh fruit, pastries of the day
- A lunch served in one of our event rooms, water, soft drinks and coffee included. (make your choice below)
- Packages are available from 8 participants

HEALTHY BUFFET LUNCH  
PACKAGES

€ 70

Sandwich buffet

## BUFFET PACKAGE

€ 79

Fresh market buffet lunch

## 3 COURSE PACKAGE

€ 79

3 course lunch  
According to the Chef's  
inspiration

Max. 45 guests

WELLNESS OFFERS  
15 MIN

+ €124 /groups

- Dynamic relaxation
- Self-massage (max. 16 persons)
- Seated postural massage (max. 10 persons)

Other options on request



## A LA CARTE SEMINARS

### BREAKS & BREAKFAST

#### Welcome coffee

Coffee, teas, orange juice, fresh pastries

€ 6.50

#### "Breakfast to meet"

Coffee, teas, fruit juices, croissants, pains au chocolat, yoghurt, fruit, cereal bars and smoothies

€ 10.50

#### Half-day coffee break

€ 10.50

#### Permanent coffee break

€ 16.00

#### Soft drinks and flavoured water in your meeting room

€ 5.00

### LUNCHES

#### Fresh market buffet (min. 30 persons)

€ 40.00

#### The Healthy Lunch buffet

Soup of the day, selection of sandwiches, salads, quiches and dessert of the day

€ 31.00

#### 3 course lunch of the day

€ 40.00

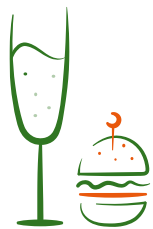
#### Soft drinks, water and coffee during the lunch

€ 8.50

#### Wine supplement

€ 4.00

**ROOM HIRE: PRICE ACCORDING TO THE ROOM REQUIRED**



## COCKTAILS & CANAPES

### COCKTAIL

#### Bubbles

1 glass of Prosecco	€ 6.00
1 glass of Belgian sparkling wine	€ 7.50

#### Champagne

1 glass of Champagne	€ 9.00
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#### Bubble time

Prosecco, savoury biscuits and olive	1/2h	€ 10.00
	1h	€ 15.00

#### Belgian Bubble time

Belgian sparkling wine		
savoury biscuits and olives	1/2h	€ 12.50
	1h	€ 18.00

#### Champagne time

Champagne		
savoury biscuits and olives	1/2h	€ 15.00
	1h	€ 23.00

#### Wine time

Glass of white wine or red wine		€ 3.50
White wine, red wine		
savoury biscuits and olives	1/2h	€ 7.50
	1h	€ 10.00

### CANAPES

<b>Spoons and verrines</b>	3 pieces	€ 7.50
	5 pieces	€ 11.50

#### Surprise bread

50 assorted mini-sandwiches	€ 94.00
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#### Healthy vegetable assortment

Fresh vegetables and seasonal soup	€ 7.00
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#### Slate of Belgian cured meats

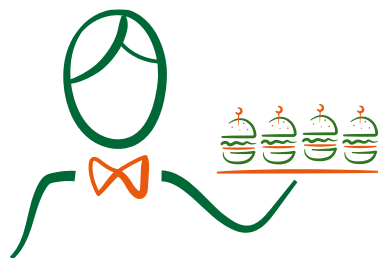
€ 4.00

#### Slate of Belgian cheeses

€ 4.00

#### Mixed slate of Belgian cheeses and cured meats

€ 4.00



## STREET FOOD

**"Street Food":** from 30 guests

### DISHES

Organic vegetable soup or gazpacho

Spring rolls (marinated beef/ginger/fresh mint, poultry/honey/sesame, salmon/avocado/lime)

Lentil salad, spicy beetroot espuma and fresh goat's cheese

Ceviche of swordfish, citrus, ginger and coriander

Vegetable falafel, yoghurt and fresh mint

"B comme" mini burger, fries

Poultry skewer with peanuts and coriander

Bruschetta of Parma ham, tomato tartare and tapenade

Assortment of maki, marinated ginger, soy sauce and wasabi

Bruschetta of farm bread, fresh goat's cheese and coppa

Vegetarian mini-burgers, sweet potato fries

Wok of wild red shrimp, mango and sweet curry

### DESSERTS

Cheesecake with citrus fruits and speculoos

Chocolate mousse, popcorn espuma

Assortment of muffins

Nutella doughnuts

Seasonal fruit skewer

Liege waffle, salted butter caramel

Assortment of smoothies

Churros

Panna cotta with passion fruit and "Oreo" crumble

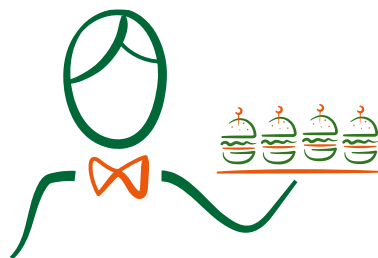
#### A CHOICE OF:

5 dishes, 2 desserts, soft drinks, wines and beers

€ 52.00

Per additional dish

+ € 2.00



## DISHES

Organic vegetable soup  
Vichyssoise of white asparagus, shrimps and focaccia  
Fusilli salad, courgettes, broccoli and pine nuts  
Tabbouleh of quinoa, seasonal vegetables and pesto  
Lentil salad, spicy beetroot espuma and fresh goat's cheese  
Tiramisu of foie gras with gingerbread, red onion chutney  
Courgette, pancetta and Belgian feta cheese flan  
Ceviche of swordfish, citrus, ginger and coriander  
Tomato tartare, shrimps and tofu  
Fresh goat's cheese mousse, strawberry tartare with balsamic  
Risotto of millet, carrots, courgettes and Vieux Brugge cheese  
Pan-fried courgettes and mushrooms, feta and spelt  
Bruschetta of farm bread, fresh goat's cheese and coppa  
Beef stir fried with tamari, broccoli, carrots and honey  
Veal saltimbocca, Belgian tomme cheese and Ardennes ham  
Skewer of free-range poultry  
"B-comme" mini burgers  
Pan-fried wild red prawns, Tequila and lime  
Diced salmon with pesto, confit "Belle de Fontenay" potatoes and fleur de sel  
Chips of poached cod with farmhouse milk, cream of mussels with saffron  
Waterzooï of baby sole with Tartufata

## COCKTAIL BUFFETS

"Cocktail Buffets": from 30 guests

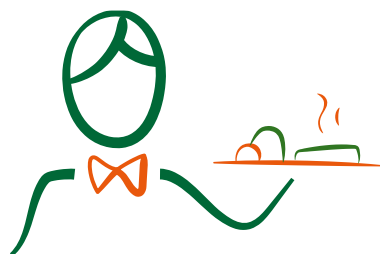
## DESSERTS

Cheesecake with citrus fruits and speculoos  
Panna cotta with passion fruit and "Oreo" crumble  
Chocolate mousse, popcorn espuma  
Chocolate cream  
Seasonal fruit salad  
Rice pudding, strawberry tartare and shortbread crumble with fleur de sel  
"B.Comme" trifle (stewed spicy seasonal fruit, beetroot pastry and hazelnut sponge finger)  
Tiramisu with speculoos  
Assortment of mini crème brûlées  
Assortment of Smoothies

### A CHOICE OF:

5 dishes, 2 desserts, soft drinks, wines and beers  
Per additional dish

€ 57.50  
+ € 2.00



## STARTERS

- Liege salad
- Duo of shrimp and melted cheese croquettes
- "Vitello tonnato" thinly sliced veal
- Home made duck terrine with orange and ginger, mesclun salad mix
- Smoked salmon and courgette cake, red curry vinaigrette
- Ceviche of swordfish, citrus, ginger and coriander
- Orzo salad with smoked mackerel and red peppers
- Bulgur tabbouleh with wild red prawns
- Fusilli salad, courgettes, broccoli and pine nuts
- Beef carpaccio, olive oil and white balsamic, Vieux Brugge cheese chips and arugula
- "Puy" lentil salad, spicy beetroot espuma and fresh goat's cheese
- Brandade of cod with chorizo, grilled farm bread with olive oil

## DISHES

- Fusilli with pesto, dried tomatoes and ricotta
- Thai-style stir-fried noodles
- Rigatoni with goat's cheese, cherry tomato and Taggiasche olive
- Roasted sea bass fillet, cream of asparagus, vegetable bake and potato risotto with "Blanche de Namur" beer
- Oven-baked sea bass fillet, pearl barley, eggplant, tomatoes and coriander
- Royal half-salt cod, young leeks, pancetta and fondant potatoes
- Roasted royal sea bream, vegetable piperade with oregano, whole rice and cashew nuts
- Grilled prawns, wilted fennel with fresh tomatoes and pastis, olive oil mash
- Waterzooï of fish (salmon, sea bass, cod and shrimps)

## A LA CARTE

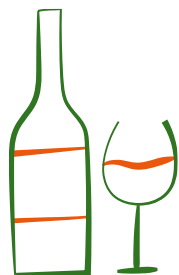
- Free-range poultry slivers with peanuts, stir-fried vegetables with tamarind and basmati rice
- Honey-glazed pork cheek with sweet chili, Piccalilli cream and potato bake
- Veal saltimbocca with Belgian Tomme cheese and Ardennes ham
- Grilled lamb crown with sweet garlic and rosemary, served with pan-fried seasonal vegetables and Tandoori-style "Belle de Fontenay" potatoes (+ € 4)
- Roasted duck breast with Liege syrup, strong "Bister" mustard sauce, seasonal vegetables and röstis

## DESSERTS

- Seasonal fruit salad
- Rice pudding, strawberry compote and "Oreo" crumble
- Chocolate mousse, popcorn espuma
- Apple and rhubarb crumble with almonds
- Panna cotta with passion fruit, shortbread with fleur de sel
- Cheesecake with citrus fruits and speculoos
- Assortment of mini crème brûlées
- Chocolate lava cake with "Chokotoff", pistachio ice cream
- Pavlova with seasonal fruits
- "B.Comme" trifle (stewed spicy seasonal fruit, beetroot pastry and hazelnut financier sponge finger)
- Tiramisu with speculoos

### Assortment of Belgian cheeses, walnut bread (+ € 10)

<b>3 courses</b>	€ 40.00
<b>4 courses</b>	€ 49.00



#### 'House' selection

€ 12.50

#### 'French wine' selection

€ 15.00

● Château Laulerie – Sauvignon/Sémillon – AOC Bergerac

● Château Laulerie – Merlot – AOP Bergerac

#### 'Italian wine' selection

€ 15.00

● Pinot Grigio Ca'Di Rajo 2016

● Dolcetto d'Alba DOC Le Strette 2016 Rood

#### The wine selection comprises:

½ bottle of wine,  
½ litre of water  
1 coffee per person.

## WINES AND OPEN BAR PACKAGES

HOURS	OPEN BAR PACKAGE 1	OPEN BAR PACKAGE 2
1H	€ 10.50	€ 15.00
2H	€ 15.00	€ 19.00
3H	€ 18.00	€ 22.50
4H	€ 20.50	€ 25.00
5H	€ 22.50	€ 28.00
	Soft drinks - Still water, sparkling water and flavoured water – Fruit juices- Beers - White wine and red wine	Soft drinks - Still water, sparkling water and flavoured water – Fruit juices- Beers - White wine and red wine Whisky – Vodka – Gin - Rhum

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## STAFF COSTS PER HOUR\*

Maitre d'hôtel	€ 45.50
Cloakroom service [price for 1 person minimum 4h]	€ 25.00
Valet parking service [price for 1 person minimum 4h]	€ 25.00
Hostess service [price for 1 person minimum 4h]	€ 37.00
Staff costs per waiter [after 1 a.m.]	€ 33.00

\* The establishment reserves the right to invoice the hourly overruns as well as any other change in general which requires additional hours to be worked by the staff compared to the services initially planned.

## CAPACITIES AND ROOM PLANS

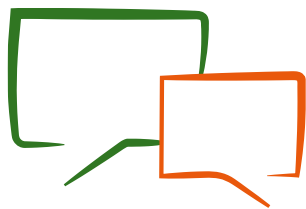


DESCRIPTION OF MEETING & BANQUET ROOMS									
MEETING ROOM	AREA (m²)	DIMENSIONS (m)	U-SHAPE	CLASSROOM	THEATRE	BANQUET	BOARDROOM	COCKTAIL	
1 INFINITY	44.3	5.4 x 8.2	24	25	63	24	26	62	
2 INTENSITY	46.7	5.7 x 8.2	24	25	63	24	28	67	
3 SERENITY	46.7	5. x 8.2	20	26	55	24	28	67	
2+3 INTENSITY + SERENITY	93.5	11.4 x 8.2	39	56	99	108	42	134	
1+2+3 INFINITY + INTENSITY + SERENITY	142.7	17.4 x 8.2	53	86	154	120	60	204	
4 VITALITY	23.0	4.1 x 5.6	10	12	21	12	16	—	
5 HARMONY	22.4	4.0 x 5.6	12	12	20	12	16	—	
6 ENERGY	23.0	4.1 x 5.6	12	12	20	12	16	—	
4+5 VITALITY + HARMONY	45.4	8.1 x 5.6	26	28	49	—	30	—	
4+5+6 VITALITY + HARMONY + ENERGY	68.3	12.2 x 5.6	38	42	70	60	42	101	
7 CREATIVITY	35.3	4.9 x 7.2	12	—	24	—	20	50	
8 AGORA	218.8	12.6 x 17.37	50	101	188	200	76	400	
9 CONNECTIVITY			—	—	—	—	12	—	
+ 5 Business Suites – for small meetings up to 6 people									
+ 1 Event Suite – 120 m² – living room/dining room/projection room – for Executive Committee – up to 10 people									

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