



Martin's Red • Rue de Bruxelles 484 – 1480 Tubize
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MARTIN'S RED
 TUBIZE • BELGIUM

PRICE LIST MEETINGS & EVENTS 2018

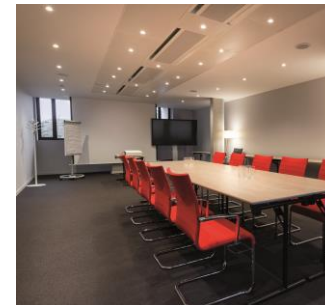


 MARTIN'S HOTELS | A COLLECTION OF GREAT HOSPITALITY
 TOMORROW NEEDS TODAY | HOTELS - RESTAURANTS - MEETINGS - EVENTS - SPA - GOLF

Price per person, VAT and service included, valid until 31 December 2018

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CONTENTS

- MEETING PACKAGES 4
- MEETINGS À LA CARTE 5
- COCKTAILS 6
- FINGER FOOD PARTY 7
- BUFFET 8
- SEASON MENU 9
- WALKING DINNER 10
- À LA CARTE 11
- WINE PACKAGE AND OPEN BAR 12
- CAPACITY AND LAYOUT OF THE SEMINAR ROOMS 13
- CONTACT 14



THESE MEETING PACKAGES INCLUDES

- The rental of the room, equipped with free WIFI, integrated screen and flipchart.
- Pen and paper, mineral water and mints.
- 2 coffee breaks, morning and afternoon with coffee, a wide variety of teas, mineral water, juices and a selection of sweets included.
- Lunch served in one of our Restaurants. Wine, water, softs and fruit juices included.
- Our meeting packages are already available starting from 10 people.

Half Time Buffet

€ 69

(Half day)

2-course menu, selection of
the Chef*or*

Sandwich Buffet

Full Time Buffet

€ 75

2-course menu, selection of
the Chef*or*

Sandwich Buffet

Full Time 3-Course

€ 80

3-course menu

or

Buffet Hot & Cold



BREAKS AND BREAKFAST

Warming up coffee break

Coffee, a wide variety of teas, fruit juices, selection of pastries, seasonal fruit

€ 7,00

Coffee break

Selection of the day, fruit juices, coffee and a wide variety of teas

€ 7,00

Permanent coffee break

€ 10,00

Breakfast

Enjoy a delicious breakfast in our beautiful breakfast rooms

€ 20,00

Soft drinks served in the meeting room

free

MEETINGS À LA CARTE

LUNCH

Seasonal Buffet (chef's choice) contains:

3 starters, 3 main courses and 3 desserts

€ 49,00

Buffet « sandwiches »

Soup of the day, variety of sandwiches, salads and a dessert (min. 10 persons)

€39,00

2-courses Business Lunch

€ 19,00

Non-alcoholic drinks, water and coffee during lunch

inclusief

Forfait wines - Martin's Red selection

€ 13,00

Buffet « Red Devils »

€ 49,00

A selection from the « Red Devils » buffet (min.10 persons)



COCKTAILS

COCKTAIL

Bubbles

1 glass of cava € 7,00

Champagne

1 glass of Champagne Pommery Brut Royal € 11,00

Quarter - Final

Red & White wine – kir – beer – soft drinks – water + peanuts and olives

1/2h € 9,00

1h € 13,00

Semi - Final

Sparkling wine – kir with bubbels – beer – soft drinks – water – fruit juice +

peanuts and olives 1/2h € 10,00

1h € 14,00

Final

Champagne Monopole Heidsieck – Kir Royal – soft drinks – water - fruit juice

peanuts and olives 1/2h € 16,00

1h € 23,00

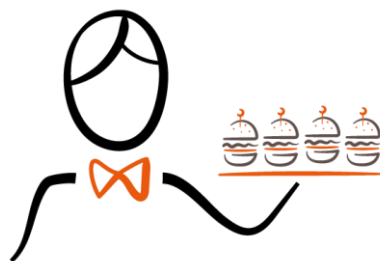
ACCOMPANIMENT

Zakouski

Assortment hot & cold zakouskis	3 pieces	€ 7,50
	4 pieces	€ 9,50
	5 pieces	€ 11,00

Here's a small selection of our Chef's suggestions:

- St-Jacques scallops - tartare with lime – toast with ham and melon and fried scampi
- Blinis with cheese – smoked salmon – horseradish crea – mini Paris-Brest with foie gras – mini turkey burger – quinoa
- (This selection is simply an indication and may vary according to the season and the Chef's choice)



FINGER FOOD PARTY

FINGER FOOD PARTY

Gaspacho / fresh market vegetables

Brusquette / gray shrimps / guacamole

Fish brochette / corn biscuit / coriander

Small salmon / dill sandwich

Scampi terriyaki / lime / honey

Small new patato / duck foie gras / fleur de sel

Muffin / spinach / feta

Skewered beef sandwich

Mini-cone of fries

Spring roll / soya / Black tiger shrimps

Tartelette / candied tomatoes / goat cheese

Croquetas / Serrano ham

Mini turkey burger / BBQ mayonnaise

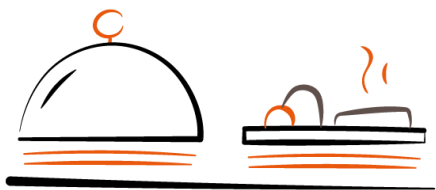
Panini / Asian pesto / chicken

FROM € 49 PER PERSON

4 hot & cold appetizers


15 different preparations (please choose maximum 8 preparations for the whole group)


Assortment sweets – 3 pieces per person




BUFFET HOT & COLD


STARTERS


 Crispy « Panko » / crayfish tails / mango / basil sauce / shellfish juice


 Scampi ravioli / Madras curry / apples / carrot salsa / fennel juice

 Slice of duck terrine / hazelnuts / Martin's beer / red cabbage chutney / sherry vinegar

MAIN COURSES


 Pickled piglet mignon / fresh tarragon / Chablis / endive tart / potatoes galette

 Scottish salmon fillet / quinoa / parsley / Ganda ham crumble / trio of vegetables cooked in court-bouillon

 Fillet of guinea fowl cooked / fresh thyme / fumet of Pomerol sauce / crispy shallots / potatoes of the season

DESSERTS

 Crème brûlée / brown ginger cookie

 « Forastero » chocolate fondant / espresso sauce

 Fresh cheese tart / Walloon Brabant recipe

FROM € 49 PER PERSON




SEASON MENU


STARTERS

 Wild boar pâté / Eau-de-vie « Marc » / brioche / apple and pear jam / honey


Or

 Ovenshish with duck from « Landes » region / truffle sauce / variety of mushrooms

Or

 Sea bass with Riesling sauce / Mashed cauliflower puree / stewed pumpkin and herbs


Or

 Veggie :
Wild mushroom stew / herbs / chive

MAIN COURSES

 Stuffed guinea fowl / Pomerol sauce / chestnut / butternut puree


Or

 Slowly cooked veal roast / citrus fruits sauce / vegetable risotto

Or

 Venison roast / 4 herbs / potato gratin / stewed winter vegetables


Or

 Veggie :
Vegetables gratin / ricotta sauce / ravioli with spinach

DESSERTS

Tiramisu / Amaretto / speculoos

Or

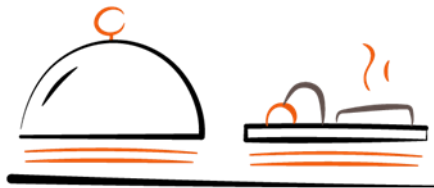
 Macaron / nuts

Or

 Vanilla bavaois / salted caramel

FROM € 55 PER PERSON

We kindly ask to limit your choice to 2 composed menus for the entire group.



WALKING DINNER

STARTERS



Cold soup / charentais melon / cherry tomatoes



Shrimp tempura / chipotle sauce



Salad of small penne / red pesto / candied tomato / roasted pine nuts



Ceps ravioli / vegetal butter / sweet potatoes

MAIN COURSES



Blanquette de veau of the chef / carrots declination / foam bouillon



Plaice filet / Pomerol / green lentils / red butter



Pure piglet filet / ginger foam / lemongrass



Parmentière of duck / teriyaki juice / Chinese mushrooms



Doyenné pear / syrup « Belle-Hélène »



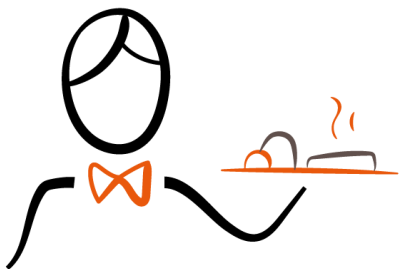
Meringue verrines / seasonal fruit / black pepper / basil



Macaron caramel / salted butter

FROM € 69 PER PERSON

A successful walking lunch or dinner takes 2 and a half to 3 hours of service.



À LA CARTE RESTAURANT MARTIN'S RED
The Red's Sports bar & Grill
OPEN 7/7 FROM 12h-14h AND FROM 18-22h

STARTERS

Duo cheese croquettes

Antipasti – Tapas: Gondola for two

Beef carpaccio / Tartare tomatoes

Croquettes of grey shrimps / Gribiche

Cheese croquettes

PASTA'S

Spaghetti Bolo

Penne Arrabiata

Penne Cheese

Spaghetti Carbonara

SALADES

Caesar Salad

Goat cheese Salad

Vegetable Salad

MEAT

Beef tartare minced on the spot

Burger « Red Angus »

Burger « Chicken Buns »

Limousin Entrecôte

Beef brochette « Red from Belgium »

Chicken skewer

Boulets à la Liégeoise

FISH

Fish & Chips – Salad – Sauce Tartare

Grilled salmon / White chocolate butter / pasta of the day

SNACKS

Soup of the day

Nachos / Guacamole

7 chicken nuggets and 3 sauces

Pizza aux épinards à la crème

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WINE PACKAGE – OPEN BAR

Wine package 1 - House wine

€ 13,00

- Bouchard Aîné & Fils - Beaune
- Bouchard Aîné & Fils - Beaune

Wine package 2 – deluxe

€ 15,00

- Touraine Sauvignon – Les Grives, Loire
- Château Grand Bersan – Lussac Saint-Emilion, Bordeaux

Wine package 3 - Superior

€ 18,00

- Chardonnay Reserva – Misiones de Rengo
- Nero d'Avola – IGT – Feudo Principi di Butera

Each package includes :

- ½ bottle of white wine,
- ½ bottle of red wine

Open bar – Package 1

€ 19,00 p.p / 3h








- White & red wine
- Draught beers
- Soft drinks
- Water
- Fruit juices

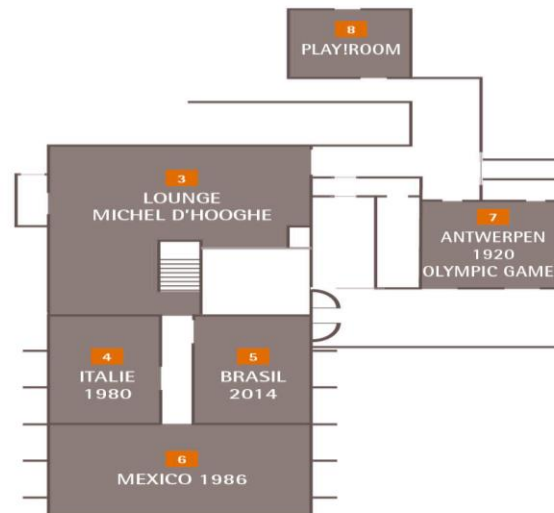
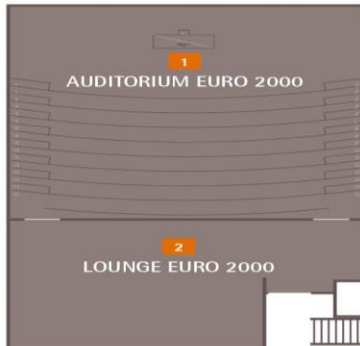
Open bar – Package 2

€ 29,00 p.p / 3h

- White & red wine
- Draught beers
- Soft drinks
- Water
- Fruit juices
- Gin / Whisky / Rhum / Vodka (barman's selection)

CAPACITY AND LAYOUT OF THE SEMINAR ROOMS

DESCRIPTION OF MEETING & BANQUET ROOMS											
MEETING ROOM		AREA (m²)	DIMENSIONS (m)	HEIGHT (m)	U-SHAPE 	CLASSROOM 	THEATRE 	CABARET 	BANQUET 	BOARDROOM 	COCKTAIL 
1	AUDITORIUM EURO 2000	189	13.03 x 14.48	6.00	—	—	160	—	—	26	—
2	LOUNGE EURO 2000	54	6.40 x 8.50	4.50	25	36	63	30	60	—	—
3	LOUNGE MICHEL D'HOOGHE	105	11.75 x 11.59	2.50	—	—	—	—	60	—	—
4	ITALIE 1980	39	7.32 x 04.88	2.50	17	24	40	20	—	14	—
5	BRASIL 2014	36	7.18 x 5.16	2.50	17	24	40	20	—	14	—
6	MEXICO 1986	69	5.73 x 11.60	2.50	27	36	70	32	—	24	—
7	ANTWERPEN 1920	35	5.55 x 6.37	2.50	15	18	30	18	—	12	—
8	PLAY!ROOM	31	5.55 x 5.67	2.40	11	12	28	—	—	10	—
	RESTAURANT	269	11.8 x 22.86	2.70	—	—	—	—	170	—	300





CONFIGURE YOUR EVENT

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CANCELLATION INSURANCE

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

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