



# 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 until 31 december 2018

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## EVERY PACKAGE INCLUDES

- Meeting room with free wifi, an LCD projector or a LCD TV, a flipchart and a screen
- 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 wine, water, soft drinks and coffee included. (choose your lunch below)
- Packages are available from 10 participants

### BUSINESS PACKAGE

€ 85

Chef's selection  
2-course menu

*or*

Sandwiches buffet

*or*

Cold buffet

### « CHÂTEAU » PACKAGE

€ 90

Chef's selection  
3-course menu

### BUFFET PACKAGE

€ 95

Chef's selection  
lunch buffet

as of 30 delegates

### EXECUTIVE

€ 92,50

Welcome coffee  
+  
Permanent coffee break  
+  
Chef's selection  
2-course menu

*or*

Sandwiches buffet



## MEETING « A LA CARTE »

### PAUSES & BREAKFAST

#### Welcome coffee

Coffee, tea, fruit juice, small croissants and Danish, yoghurts €9,00

#### Welcome coffee 1/2h

Coffee, tea, fruit juice, apples and sweet of the day €9,00

#### Permanent coffee break

€22,00

#### « 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

### LUNCH

#### Buffet « du marché » (chef's choice) composed of :

5 starters, 2 main courses and 2 desserts, (min.30 person) € 53,00

#### Buffet « sandwiches »

Soup of the day, selection of sandwiches,  
Individual salads and dessert of the day € 38,00

#### 2-course lunch of the day – chef's choice

€ 38,00

#### 3-course lunch of the day – chef's choice

€ 48,00

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

€ 10,00

#### Wine package - Selection Château du Lac

€ 14,50

**ROOM RENTAL : PRICE ACCORDING TO THE ROOM**



## COCKTAILS & CANAPES

### COCKTAILS

#### Bubbles

1 glass of Cava € 7,50

#### Champagne

1 glass of Champagne Heidsieck & CO Monopole – Blue Top € 11,00

1 glass of Champagne Pommery Brut Royal € 12,50

#### Bubble time

Cava, salted biscuits and olives 1/2h € 12,00  
1h € 16,00

#### Champagne time

Champagne Heidsieck & CO Monopole – Blue Top  
Salted biscuits and olives 1/2h € 18,00  
1h € 25,00

Champagne Pommery Brut Royal  
Salted biscuits and olives 1/2h € 22,00  
1h € 29,00

### CANAPÉS

#### Zakouski

Hot & Cold canapés 3 pieces € 8,00  
5 pieces € 12,00

#### Zakouski Deluxe

Chef's selection of seasonal canapés la pièce € 4,00

#### Pain surprise

Selection of 50 mini-sandwiches € 105,00

#### Dip Healthy (1 platter for 15 people)

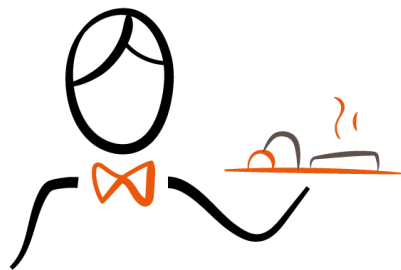
Gardener's basket with cocktail sauce dips and a gazpacho shot € 35,00

#### Dip Healthy formule du Lac (platter for 15 people)

Gardener's basket with cocktail sauce dips and a gazpacho shot, gressinis, focaccia, olives and tomatoe tapenade, hummus € 100,00

#### Oysters

per piece € 3,50



## MENUS

### STARTERS

Beef carpaccio | tomatoes | caper | goat cheese | pea shoots | olive oil | balsamic cream

Salmon ceviche | soy sesame sauce | crunchy fennel

Sea bream tartare | dried apricots | fresh coriander | medley of young shoots | crunchy fennel

Mackerel quenelle | Gueuze beer emulsion | shiso shoots

King crab ravioli | fermented milk with lemongrass and combava lime

Risotto with green peas | Grisons meat | slightly acid rocket salad

### FISH DISHES

Grilled stuffed squid paella-style | spicy olive oil

Snacked sea bass fillet | horse bean mousseline | mashed vitelotte potatoes with truffle oil

Cod fillet | bintje potatoes Parmentier | caramelised endive | crayfish juice

### MEAT DISHES

Grilled Polder chicken breast | double mushrooms duxelles | chlorophyll juice | creamy coloured polenta

Stewed veal cheek | reduced juice of cocoa nibs | vegetables croustilles

Braised duck breast | condiment made of crispy fermented vegetables | sweet potatoes mousseline

Low temperature rack of lamb | reduction of woodruff | roasted root vegetables

### DESSERTS

Crunchy white chocolate shortbread | lime cream

Gingerbread | fig compote | panna cotta

Crunchy feuillantine with chocolate | Belgian chocolate mousse

Raspberry macaron | mascarpone quenelle

Yuzu mousse finger | passion fruit and mango compote | almond sponge cake with Matcha green tea

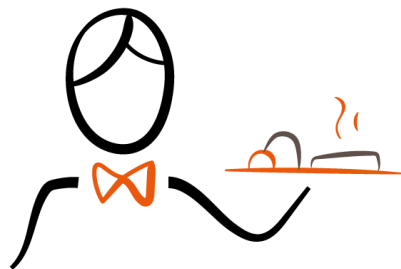
Trilogy of desserts

3-course menu

€ 50,00

4-course menu

€ 60,00



## VEGETARIAN MENU

### STARTERS

Beet root carpaccio | caper berry | pea shoots | olive oil | balsamico vinegar

Spring roll with grilled tofu | small crisp vegetables | coriander

Charlotte of courgettes with grilled vegetables | red bell pepper coulis

### DISHES

Sauteed Barley | white beans | spinach shoots | tomato coulis

Red lentilles | seasonal vegetables | rocket pesto

Polenta with mushrooms | roasted hazelnut | rocket salad | balsamico

**3-course menu**

€ 50,00

**4-course menu**

€ 60,00

## OTHER FORMULAS

### PACKAGE « HÔTE DU LAC »

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

3-course seasonal menu

½ bottle of house wine | eaux

Coffee and sweets

**Package price:**

€ 80,00

### SUPPLEMENTS

Choice of cheeses

€ 11,00

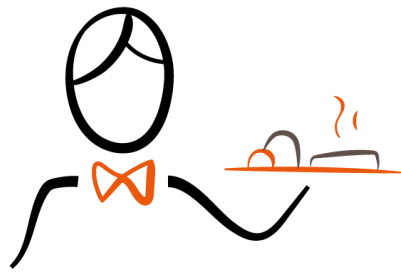
Personalised cake instead of dessert

€ 8,00

Spoon

€ 8,00





## GALA MENU (MAX. 150 guests)

### STARTERS

Sweetbread with ginger bread | wild strawberry chutney | black tea infused gravy

Snacked Saint-Jacques in a herb crust | mushroom duxelles | licorice emulsion

Carpaccio of langoustine | passion fruit | radish | shiso | wafer with cuttlefish ink

Javanais of smoked goose foie gras | spices & citrus fruit and jelly

### FISH DISHES

Monkfish medaillons lobster bouillabaisse-style  
potato and black garlic espuma | vegetable croustis

Grilled turbot | lemon olive oil emulsion | mashed ratte potatoes with half-salted  
butter | broad bean and glaswort with brown shrimp

### MEAT DISHES

Duck duo [grilled breast | sauteed foie gras] reduction of Jack Daniels  
fried polenta | declination of pickled vegetables

Veal tenderloin with feta | light hay infused gravy | mousseline brava  
season dainty vegetables | sweet potato pont-neuf

### DESSERTS

Almond milk mousse | apricot coulis | Dacquoise

Crisp chocolat thins | Tanzania chocolate mousse | passion fruit mango macaron  
passion fruit sphere | caramel and exotic fruit quenelle

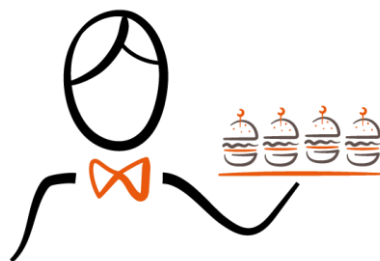
Declination of citrus fruit | almond crumble | puffed rice with chocolat

**3-course menu**

**€ 60,00**

**4-course menu**

**€ 70,00**



## WALKING DINNER

« **Street Food** »: as of 30 people

### PLATS

Multicereal black buns | Artis dry aged ribeye | barbecue sauce | fried onions | pickels | fresh tomatoes | rocket salad

Cod fish and chips | mousse of peas

Spicy râmen with miso and mushrooms

Snacked gambas | Arcane amber rum coconut | sweet potatoes mousseline

Smoked salmon bagel | coffee mayonnaise | Arenkha caviar | red onions | watercress

Vegetables' smoothie

Temaki pulled chicken | teriyaki | sesame wasabi

### DESSERTS

Lime perfumed churros

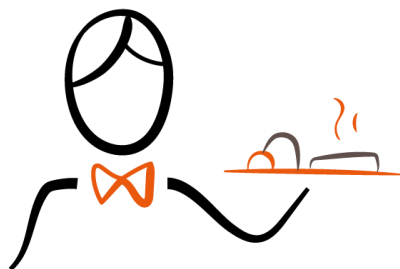
Belgian waffles | chocolate espuma | seasonal fruit marmalade

Lollipop | cream puffs

Banana | chocolate | hazelnuts

**Price package**  
*Includes soft drinks, red & white wine and beers*

€ 59,00



## BELGIAN WALKING DINNER

### HORS D'OEUVRE

Mini shrimp croquettes

Foie gras truffles | brown-sugar bread

Vichyssoise of Brussels sprouts | Vieux Brugge cheese

Brussels wafels | feta | courgette

### SAVOURY

Eel in garden green herb sauce

Asparagus Flemish-style

Flemish beef stew

Liege salad

Petit-Gris Namur snails with wild garlic

Meatballs in Sirop de Liège sans dark beer sauce

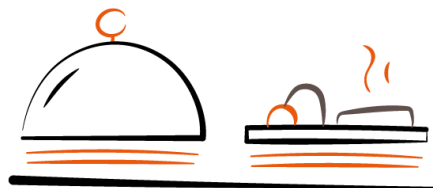
### SWEET

Waffels Liège- and Brussels-style

Brioche raisin bread French toast-style

**Price package**  
*Includes soft drinks, red & white wine and beers*

**€ 79,00**



## BUFFET

### STARTERS

Tomato-mozzarella skewers with pesto  
 Beef carpaccio with garnishes  
 Salmon and avocado tartare  
 Tomatoes filled with shrimp  
 Duck ham | chickpea and beetroot salad  
 Caesar salad with smoked poultry  
 Serrano ham | melon or pineapple | rocket  
 Assortment of wraps, salad | raw vegetables | sauces  
 Rice vermicelli with chicken  
 Antipasti of grilled marinated vegetables  
 Scampi brochette with Thai-style vegetables  
 Lime ceviche of swordfish, coriander  
 Samosa with fresh goat cheese and Sirop de Liège, rocket  
 Spring roll and dip sauces  
 Deep fried spring rolls and sauces  
 Lentil and beetroot salad | smoked fillet of duck breast  
 Soup bar (2 kinds)  
 Vietnamese spring roll with shrimp | Thai basil  
 Fried calamari | tartar sauce  
 Mini shrimp and cheese croquettes  
 Seasonal starter  
 Plate of oysters and garnishes  
 [SUPPLÉMENT according to the season]  
 Assortments of sushis and sashimis +3€  
 Assorted cheeses +3€

### MAIN COURSES

Poultry fricassee with oyster mushrooms | rice pilaf  
 Dab matelote with mixed vegetables | mashed potatoes with dried tomatoes  
 Steak tartare | sautéed potatoes  
 Couscous with lamb chop  
 Paella royale  
 Chicken with peanuts mafé-style | rice  
 Chili con carné | rice  
 Grilled prawns with garlic | tagliatelle with courgette  
 Hamburger | cheeseburger | deep-fried onion rings  
 Stir-fried noodles | vegetables | chicken  
 Mullet fillets à la Basquaise | penne with Parmesan  
 Risotto with peas | Parma ham | rocket

Fish dish of the season  
 Meat dish of the season

### DESSERTS

Chardonnay soup with strawberries | cacao flakes  
 iced Bulgarian yogurt | white chocolate cookies  
 Caramelised millefeuille with bourbon vanilla cream  
 matcha green tea ice cream  
 Chocolate tartelette – frozen salted caramel  
 Genuine Paris-Brest pastry with a ball of Senga strawberry ice cream  
 Catalane cream  
 Speculoos mousse | mascarpone tiramisu style

#### CHOICE OF:

5 starters, 2 main courses, 4 desserts € 59,00  
 7 starters, 3 main courses, 4 desserts € 69,00

Salads and sauces are included in the buffet





## WINES

**Selection 'Château du Lac' € 14,50**

**Selection 'Deluxe' € 16,00**

- Château la Mazerolle – Sauvignon blanc, Sémillon – AOC Bordeaux
- Château la Mazerolle – Merlot, Cabernet sauvignon – AOC Bordeaux

**Selection 'Sommelier' € 18,00**

- Château de Montfrin "à la rêverie" AOP Côtes du Rhône
- Neipperg Collection – Sauvignon Blanc – AOP Bordeaux
- Duquesa de Valladolid – Verdejo – DOC Rueda – Spain
- Neipperg Collection – Merlot/Cabernet Sauvignon – AOP Bordeaux
- Lan Rioja Crianza – Tempranillo DOC – Spain

**Selection 'Grands Vins' € 24,00**

*'Grand' wines selected by our team in accordance to your menu choice.*

### Dessert wines

- Château Laulerie, AOP Côtes de Montravel € 4,00
- Thanisch Riesling Kabinett – Moselle – Germany € 7,00

### Corkage

- Wine € 10,00
- Sparkling wine € 12,50

### Wine packages are as follows :

- ½ bottle of wine,
- ½ liter of water,
- 1 coffee per person



OPEN BAR

## OUR PACKAGES

	PACKAGE 'MELODIE'	PACKAGE 'SWING'	PACKAGE 'VALSES'
1h	€ 9,00	€ 14,00	€ 19,00
2h	€ 12,50	€ 19,00	€ 23,50
3h	€ 16,00	€ 23,00	€ 28,00
4h	€ 18,00	€ 26,00	€ 32,00
5h	€ 19,50	€ 28,00	€ 35,00
	Soft drinks   water fruit juices*	Soft drinks   water fruit juices beers   wines*	Soft drinks   water fruit juices beers   wines whisky   gin   vodka rum

\* Extra charges Gin or Aperol Bar : € 7,00 per served cocktail



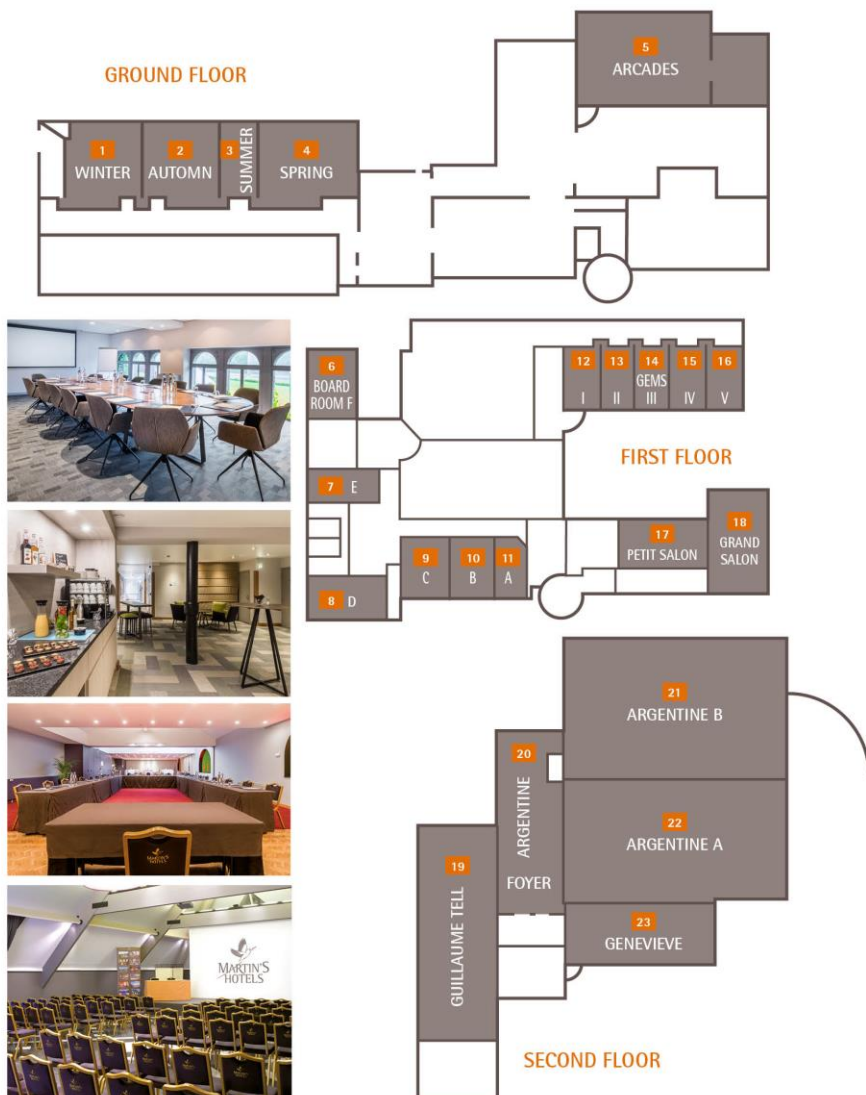
## OPEN BAR & STAFF

### PRICES FOR WINE BY THE GLASS

Champagne Heidsieck & CO Monopole - Blue Top	€ 11,00
Champagne Pommery Brut Royal	€ 12,50
Cava	€ 7,50
Whisky   gin   vodka   rum	€ 9,00
Liqueurs & Digestives	€ 9,00
Draft beer	€ 3,50
Special beers	€ 5,50
White wine   Red wine	€ 4,50
Softs drinks	€ 3,00
Fresh fruit juices	€ 5,00
Hot drinks	€ 3,50
Installation fee for an open bar upon consumption	€ 250,00

### STAFF COST [PER HOUR]

Waiter [price per staff from 1 a.m. onward]	€ 40,00
Cloakroom service [price per staff minimum 4h]	€ 30,00
Parking service [price per staff minimum 4h]	€ 30,00
Hostess service [price per staff minimum 4h]	€ 40,00



## CAPACITY CHART AND FLOOR PLAN

### DESCRIPTION OF MEETING & BANQUET ROOMS

MEETING ROOM	AREA (M²)	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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