



MARTIN'S PATERSHOF

★★★★★
MECHELEN • BELGIUM

PRICE LIST MEETINGS & EVENTS 2018

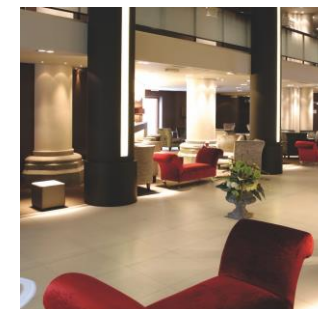


Martin's Patershof • Karmelietenstraat 4 – 2800 Mechelen
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 **MARTIN'S HOTELS** | A COLLECTION OF GREAT HOSPITALITY
TOMORROW NEEDS TODAY | HOTELS - RESTAURANTS - MEETINGS - EVENTS - SPA - GOLF

Price per person including VAT and service, valid until 31st december 2018

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OUR SEMINAR PACKAGES INCLUDE:

- An LCD projector, a flipchart, a projection screen and Wi-Fi
- Paper, pens, mineralwater and mints
- Two coffeebreaks; in the morning and afternoon, with coffee, tea, fruit juices, fruit and sweets
- Lunch including soft drinks, mineralwater, coffee and tea (house wine is optional)
- Room rental; depending on the period/amount of attendees

MEETING & LUNCH

€ 99

3-course Lunch

To be assembled from our
seasonal menu

Including wine forfait

MEETING & LUNCH

€ 89

2-course Lunch

To be assembled from our
seasonal menu

Including wine forfait

MEETING & LUNCH

€ 79

Lunch buffet including:

Soup of the day
Seasonal salads
Charcuterie
Cheese platter
Fish platter
Warm dish
Bread
Desserts

MEETING & LUNCH

€ 69

Lunch buffet including:

Soup of the day
Wraps
Sandwiches
Seasonal salads







COFFEE BREAK

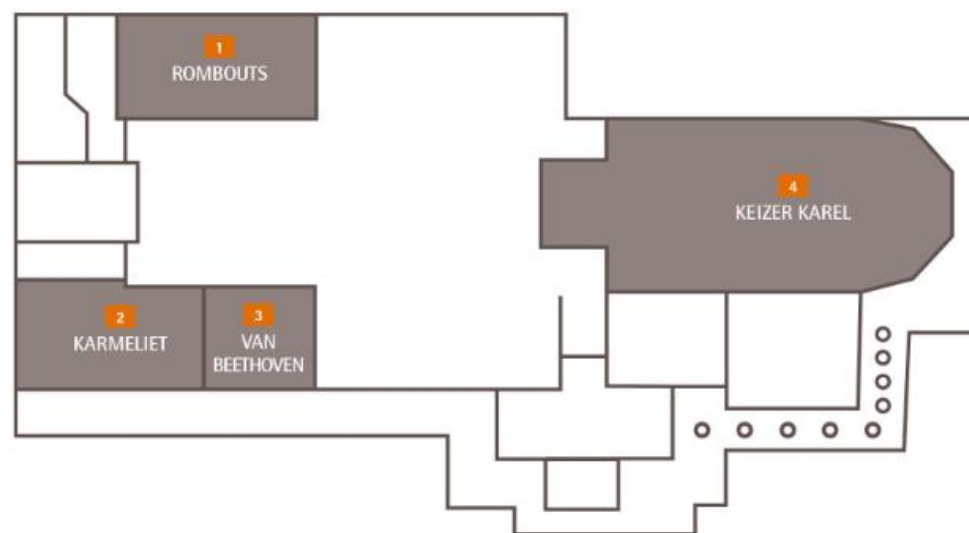
€ 8,50

Welcome coffee or
additional coffee break:

Coffee & tea
Fruit juices/soft drinks
Sweets
Fruit

FLOORPLAN & CAPACITIES

DESCRIPTION OF MEETING & BANQUET ROOMS									
MEETING ROOM		AREA (m²)	DIMENSIONS (m)	U-SHAPE 	CLASSROOM 	THEATRE 	CABARET 	BOARDROOM 	COCKTAIL 
1	ROMBOUTS	50	10.32 x 4.84	28	28	44	20	28	55
2	KARMELIET	47	9.05 x 4.84	20	23	34	15	22	45
3	VAN BEETHOVEN	28	5.74 x 4.84	12	11	16	—	12	30
2 + 3	VAN BEETHOVEN + KARMELIET	75	14.79 x 4.84	40	40	60	25	42	70
4	KEIZER KAREL	147,8	21.00 x 8.40	60	75	150	50	90	150





COCKTAILS

COCKTAILS

Cocktail with house wine & draft beers (1 hour)

Including one appetizer from the Chef and snacks (nachos, olives, nuts, etc.)

€ 12,00 p.p.

Cocktail with Cava (1 hour)

Including one appetizer from the Chef and snacks (nachos, olives, nuts, etc.)

€ 16,00 p.p.

Cocktail with appetizers (2 hours)

Including house wine, draft beers, soft drinks, snacks, 3 large en 3 small appetizers

€ 29,00 p.p.

Open bar (3 hours)

Including house wine, draft beers, soft drinks and water

€ 24,00 p.p.

Appetizer from the Chef

Extra appetizers can be ordered per piece

€ 2,00 p.p.



Our menus are served with wine Forfait 1 as standard.
All Forfaits include mineral water, soft drinks, coffee & tea.

ECO MENU

€ 79

3-course Eco dinner

To be assembled from our
seasonal menu

Including drinks

WALKING DINNER

€ 69

Extensive dinner buffet with
warm and cold dishes, and a
dessert buffet

Excluding drinks

4-COURSE DINER

€ 69

4-course dinner

To be assembled from our
seasonal menu

Excluding drinks

3-COURSE DINER

€ 59

3-course dinner

To be assembled from our
seasonal menu

Excluding drinks

WINE FORFAIT 1

€ 12,00 p.p.

Bouchard Aîné & Fils – White and red

WINE FORFAIT 2

€ 17,00 p.p.

Château des Eyssards – Bergerac and Sauvignon Blanc/Semillon
Palacio de La Vega – Navarra and Cabernet Sauvignon/Tempranillo

WINE FORFAIT 3

€ 23,00 p.p.

Domaine Bousquet – Mendoza and Chardonnay
Clos de May – Haut-Medoc

*All our products are seasonal and from local
suppliers!*

JANUARY - MARCH

Cold starter

Coburg – aragula – nut caramel
 Couscous – scampi hamburger – curry biscuit
 Duck rillettes – orange chutney – pistachio crunch

Hot starter

Mussels – risotto – celery – tomato
 Carrot soup – pesto – philadelphia

Main dish

Sea bass – filo pastry – chicory – white wine sauce
 Lambcassoulet – dried apricots – herb emulsion
 Prime rib – carrot polenta – béarnaise

Dessert

Poached pear with cardamom – chocolate
 Forest fruit parfait – hibiscus coulis

APRIL - JUNE

Cold starter

Slow cooked pork belly – cauliflower florets – pickles
 Smoked eel – water cress vinaigrette – red beetroot
 Beef tartar – paprika chips – thousand Island dressing

Hot starter

Fish stew – rouille
 Cheese croquette – tomato salsa

Main dish

Duck – tabouleh – bell pepper – orange
 Veal fillet – quinoa – spinach – snow peas
 Dog fish – butter milk – shiitake – peas

Dessert

Pistachio ice cream – gingerbread crumble – strawberry espuma
 Passion fruit mousse – Raspberry sponge – red fruit

JULY - SEPTEMBER

OKTOBER - DECEMBER

Cold starter

Duck mousse – Jonagold – roasted almonds
 Shrimp tartlet – avocado – citrus structure
 Greek salad – lamb skewers

Hot starter

Bell pepper soup – gray shrimps
 Crunchy crab roll – noodle salad

Main dish

Grilled lamb cutlets – white cabbage – shiitake
 Lemon sole – zucchini – tomato emulsion
 Guinea fowl – Ganda ham – green asparagus

Dessert

Yoghurt pannacotta – cinnamon – rhubarb – orange
 Buckthorn berry crème – honeydust – raspberries

Cold starter

Salmon cube – black sesame – marinated cucumber
 Autumn salad – dried figs – carrot
 Beef carpaccio – red beet – comté

Hot starter

Peasoup – ham cubes – parsley crème
 Vegetable risotto – red beet

Main dish

Pollack – forest mushrooms – caramelized paprika
 Pigeon – brussels sprouts – chicory – sage – sweet potato
 Game ragout – garnish – croquettes

Dessert

Chocolate sabayon – almond ice cream – red fruit in hibiscus
 Kaiserschmarren – vanilla pudding – rum raisins

JANUARY - JUNE

Cold starter

Toast – smoked ham – herb cheese – tomato salsa

Soup

Chicory cappuccino – Breydel ham

Main dish

‘Mechelen cuckoo’ – parsnip – carrot – grilled potato

Or

Sea bass – cauliflower – red beet – tarragon puree

Dessert

Tarte tatin – Timmermans cherry sabayon – Raspberry sponge

JULY - DECEMBER

Cold starter

Smoked mackerel – toast – herb puree

Soup

Broccoli soup – gray shrimps – flat parsley

Main dish

Rabbit – Ganda ham – Seasonal veggies – Martin’s Pale Ale sauce

Or

Cod fillet – herb crust – cauliflower puree – butter milk

Dessert

Rice milk – caramelized pears – red berries



MISCELLANEOUS & CONTACT



ORGANISE YOUR EVENT

A simple, clever and user friendly tool to visualize your wishes, and to contact us directly to make a fitting offer for your event!
www.meetings-and-more.com



CANCELLATION INSURANCE

Martin's Hotels offers a cancellation insurance alongside your event, which minimizes the impact in case of force majeure – act of God.
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