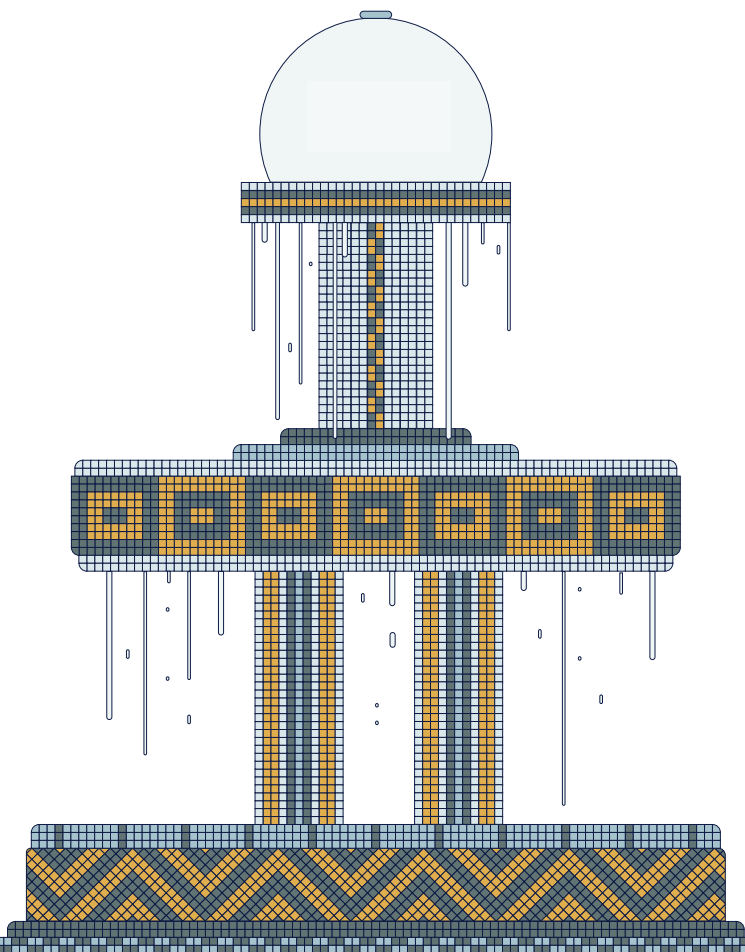




YOUR EVENTS



COCKTAIL

Minimum 50 people

APPETIZERS

5 pieces/pers	30 min	11 €
9 pieces/pers	60 min	19,5 €
15 pieces/pers	120 min	32,50 €

OPTIONS

Classic amuse-bouche platter 15 pers	30 €
Healthy amuse-bouche platter 15 pers	30 €



STANDING DINNER

Minimum 30 people

VERRINES

2 cold + 1 hot + 2 sweet	90	34 €
3 cold + 2 sweet	à	32 €
Additional verrine	120 min	7 €

BOLS GOURMANDS

2 cold + 2 hot + 1 sweet	120 min	42,5 €
2 cold + 2 hot + 2 sweet	120 min	47,5 €
Additional savory bowl		8 €

Staff included during the brewery's opening hours.
 Service & staff to be arranged according to the event
 (minimum 5 hours at €42/hour per waiter/chef)
 All our prices are excluding VAT and per person





SEATED DINNER

Minimum 30 people

3 Courses

Single choice for all guests.
(except for allergies)

A la carte



WALKING DINER

Minimum 50 people

COLD BUFFET

4 seasonal salads & 2 cold dishes

30 €

COLD & HOT BUFFET

Cold buffet (4) & 1 hot dish

38 €

Cold buffet (4) & 2 hot dishes

42 €

THEMED BUFFET

Seasonal, Italian, Belgian, Asian...

Sur demande

DESSERT BUFFET

Assortment of mini sweets

7,5 €

Sweet verrines 2 pcs/person

8,5 €



DRINKS

Minimum 30 personnes

BASIC DRINKS

Mineral water, soft drinks, fruit juices, coffee & tea

30 min	5,5 €
60 min	6 €
90 min	7 €
120 min	8 €

«ORIGINE» WINES & DRINKS

White wine & red wine

Water, soft drinks, juices, coffee, tea

60 min	9,5 €
90 min	10,5 €
120 min	12,5 €

«EPICURE» WINES & DRINKS

White wine & red wine

Water, soft drinks, juices, coffee, tea

60 min	12 €
90 min	14 €
120 min	16 €

SPARKLING & «ORIGINE» WINES + DRINKS

Sparkling wine, white wine & red wine

Water, soft drinks, juices, coffee, tea

30 min	8 €
60 min	11 €
90 min	12,5 €
120 min	16 €

CHAMPAGNE & «EPICURE» WINES + DRINKS

Champagne, white wine & red wine

Water, soft drinks, juices, coffee, tea

30 min	10 €
60 min	18 €
90 min	20 €
120 min	22 €

Staff included during the brewery's opening hours.

Service & staff to be arranged according to the event
(minimum 5 hours at €42/hour per waiter/chef)

All our prices are excluding VAT and per person



MORNING

Minimum 30 people

RECEPTION

DELUXE 30 min 7.5 €
2 mini pastries, coffee, tea, juice & water

COFFEE BREAK

CLASSIC 30 min 6,5 €
Biscuits, cake, coffee, tea, and water

Options
Pastry (per piece) 1.5 €
Fresh orange juice 3.5 €
Seasonal fruit salad 6.5 €
Fruit basket | 20 people 40 €

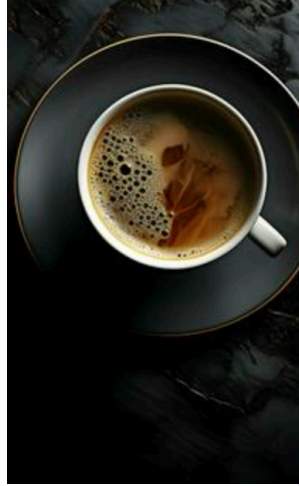
BREAKFAST

CLASSIC 60 min 20 €
Pastries, bread, fruits, cheese & cold cuts, yogurt

HEALTHY 60 min 23 €
Assorted breads, jams, seasonal fruits, yogurt & granola, vegan mayo, chia pudding

OPTIONS
Seasonal fruit salad 6,5 €
Fruit basket | 20 people 40 €
Gluten-free / organic bread 2 €
Eggs in all their forms* 7.5 €

* Additional fee for the chef - €42/hour



MIDDAY

LUNCH

Minimum 30 people

SANDWICH STATION

Details of fillings according to the season and chef's choice (4 pcs/person) 22 €

SALAD STATION

Assortment of 3 mixed salads
Accompanied by 2 raw vegetable sides 20 €

HEALTHY STATION

1 soup + 2 salads +
Mini sandwiches (3 pcs/person) 29 €

SEASONAL STATION

1 soup + 2 mixed salads
+ 1 hot dish + accompaniments 32 €

DESSERT STATION

Mini sweets 7,5 €
Fruit salad 7 €
Mini verrines (2 pcs/person) 8.5 €

OPTION Gluten-free, organic bread 2 €

SEATED LUNCH

Minimum 30 people

3 SERVICES

Single choice for all guests.
(except for allergies)
(fewer than 30 people: group menu)

Staff included during the brewery's opening hours.
Service & staff to be arranged according to the event
(minimum 5 hours at €42/hour per waiter/chef)
All our prices are excluding VAT and per person

