

*Glamour*  
*Weddings by Marriott*



# *Glamour Weddings by Marriott*

*Madame,*

*Sir,*

*We would like to congratulate you on your upcoming wedding and to thank you for your interest in the Brussels Marriott Hotel.*

*We have the pleasure to have you discover through our brochure, our services and know-how. We would be delighted to be on your side at this memorable event and help you create an unforgettable moment.*

*Your events department.*



*Creating* \_\_\_\_\_  
HISTORICAL MOMENTS

# Menu “Casablanca”

*Salmon and tuna tartar served with fresh lime and coriander*

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*Pot of seafood with sea-urchin*

~

*Roasted rack of lamb, pleurotes mushrooms with fine herbs, potato gratin*

~

*Wedding cake*

~

*Coffee or tea*

*Price: € 55 / person*



# Menu “Love Story”

*Goose liver in pastry with roasted pear in maple syrup and rocket salad*

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*Timbale of lobster with basil, salad with tomato vinaigrette*

~

*Trou Normand*

~

*Pan fried fillet of beef, five spices sauce, potatoes roasted in goose fat and braised endive*

~

*Wedding cake*

~

*Coffee or tea*

*Price: € 65 / person*



# *Buffet “Romeo and Juliet”*

## *Cold Dishes*

*Assorted cold cuts with pickles, Selection of smoked fish, Selection of smoked fish  
Selection of leaves, crudités and composed salads  
Selection of sauces and condiments  
Creamy vegetable soup*

## *Hot Dishes*

*Monk fish stew with clams chervil cream sauce  
Chicken with mushrooms and chives sauce  
Gratinated spinach Tortellini and parmesan cheese  
Season vegetables and potatoes with basil*

## *Dessert*

*Selection of sweet pastries and fruit salad  
or  
Wedding Cake*

*Price: € 60 / person*

*- For groups as of 40 persons -*



# *Cold Canapés*

*Cold Selection Classic | € 2.50 / piece*

*Fresh Salmon Tartar with asparagus*

*Tomato and spring onion compote*

*Smoked duck breast and fennel mousse on toast*

*Fresh Goat cheese with olives and celery*

*Red tuna marinated in coconut milk and pineapple skewer*

*Anchovy butter with raw vegetables*



*Cold Selection Deluxe | € 4.00 / piece*

*Mini pita with anchovy and eggplant*

*Pancake with herbs and Bay prawn bavaois*

*Foie gras toast with figs marmalade*

*Crusty Parmesan*

*Millefeuille with potatoes and sweet peppers*

*Crouton with fine ratatouille and red mullet*

# Hot Canapés

*Hot Selection Classic | € 2.50 / piece*

*Sesame and cheese stick*

*Seafood Croquettes*

*Vegetarian Quiche*

*Ricotta tartlet with basil*

*Blanquette of salt cod with spiced chutney sauce*

*Meat cake*

*Hot Selection Deluxe | € 4.00 / piece*

*Mini moussaka*

*Mini tartlet of spicy Caribbean black pudding*

*Crab rolls, sweet and sour sauce*

*Scampi samossas with ginger*

*Feta cheese and spinach triangle*

*Soft apricot with foie gras (+0.50€)*



# Receptions

*“Made in Belgium” Reception | € 25 / person*

## *Cold Selection*

*Cherry Tomatoes with Baby Shrimp Filling*

*Belgian Cheese Platter*

*Toast of “American”*

## *Hot Selection*

*Shrimp Croquettes*

*Meat Balls with Tomato Sauce*

*Belgian Mussels*

*French Fries*



# Forfaits Cocktail



## *Cocktail Package Louis Armstrong*

*White and Red Wines, Kir, Belgian Beers, Soft Drinks, Juices and Mineral Waters*

*½ Hour € 10.00 \**

*1 Hour € 15.00 \**

*2 Hours € 22.00 \**

*3 Hours € 32.00 \**



## *Cocktail Package Miles Davis*

*Champagne, White and Red Wines, Kir Royal, Belgian Beers, Soft Drinks, Juices and Mineral Waters*

*½ Hour € 13.00 \**

*1 Hours € 18.00 \**

*2 Hours € 28.00 \**

*3 Hours € 41.00 \**

*\* Prix par personne*

# Forfaits Cocktail

## Cocktail Package BB King

Johnnie Walker, Beefeater Gin, Martini Bianco, Rosso and Extra Dry, Campari, Smirnoff Vodka, Porto Tawny, Sherry Dry; White and Red Wines, Kir, Belgian Beers, Soft Drinks, Juices and Mineral Waters

½ Hour € 15.00 \*

1 Hour € 21.00 \*

2 Hours € 32.00 \*

3 Hours € 47.00 \*



## Cocktail Package Ray Charles

Champagne, Johnnie Walker, Beefeater Gin, Martini Bianco, Rosso and Extra Dry, Campari, Smirnoff Vodka, Porto Tawny, Sherry Dry, White and Red Wines, Kir, Belgian Beers, Soft Drinks, Juices and Mineral Waters

½ Hour € 19.00 \*

1 Hour € 27.00 \*

2 Hours € 42.00 \*

3 Hours € 61.00 \*



\* Prix par personne

# Forfaits Vin



*Wine Package Silver* | € 12.00 \*

*Domaine de la Ferrardière, Cuvée Lara blanc*

*Domaine de la Ferrardière, Cuvée Helena rouge*

*Mineral Water*

*Wine Package Gold* | € 17.00 \*

*Misiones de Rengo, Chardonnay, Rapel Valley, Chile*

*Misiones de Rengo, Carmenère, Rapel Valley, Chile*

*Mineral Water*

*Wine Package Platinum* | € 20.00 \*

*St Aubain, Domaine Langoureau*

*Château Nodoz, côtes de Bourg*

*Mineral Water*

\* ½ bottle per person

# Champagne



	<i>Bottle</i>	<i>Glass</i>
<i>Piper Heidsieck</i>	€ 70.00	€ 12.00
<i>Veuve Clicquot Ponsardin</i>	€ 80.00	€ 16.00
<i>Georges Vesselle</i>	€ 75.00	€12.50
<i>Crémant d'Alsace</i>	€ 40.00	€ 6.00

# Open Bar

## *Belgian Beers*

*Stella Artois 33 cl* € 3.50

*Stella Artois 50 cl* € 4.50

*Hoegaarden blanche 25 cl* € 3.00

*Hoegaarden blanche 50 cl* € 4.50

*Leffe Blond 33 cl* € 4.00

*Maredsous 8 ° 33 cl* € 4.00



# Open Bar



## *Water*

*Spa Reine 20 cl* € 3.00

*Spa Barisart 20 cl* € 3.00

## *Looza® Juice*

*Orange Pineapple Grapefruit Apple Tomato* € 3.00

## *Sodas*

*Spa orange, lemon* € 3.00

*Pepsi cola* € 3.00

*Pepsi max* € 3.00

*Schweppes tonic, lemon, soda* € 3.00

*Lipton ice tea* € 3.00

*Ginger ale Canada dry* € 3.00

*Red Bull* € 4.00

# Open Bar

## *Whisky*

*J&B*

€ 7.50

## *Gin, Vodka*

*Smirnoff*

€ 6.50

*Gordon's*

€ 6.50

## *Rum*

*Bacardi*

€ 6.50

## *Long drinks*

*J&B, Gin, Vodka + soft*

€ 9.50

*Rum, Campari + soft*



## *Hot drinks*

€ 3.00

*Coffee*

*Tea*

*Hot Chocolate*

# Other services

## Decoration

<i>Chair covers</i>	€ 7.00 *
<i>Flower arrangement round table</i>	€ 30.00 *
<i>Flower arrangement head table</i>	€ 50.00 *
<i>Color light spots</i>	€ 20.00 *
<i>Candle holders three arms</i>	€ 3.00 *
<i>Personalized menus</i>	€ 2.00 *
<i>Name cards</i>	€ 1.00 *

\* Price per piece



## Entertainment

*DJ or Band\**  
*Kids Entertainment\**  
*Photographer\**  
*Hostess\**

\* Price on demand

# *Our gift for you*

*To thank you for your confidence, the Marriott Brussels Hotel offers you your nuptial room\*.*



*\* Offer subject to conditions*

# Contact us

*The event management department*

*Brussels Marriott Hotel*

*Rue A. Orts 3-7 / Grand' Place*

*B – 1000 Bruxelles*

Phone: 02 516 90 24

Fax: 02 516 90 93

Email: [mhrs.brudt.event.mgr@marriotthotels.com](mailto:mhrs.brudt.event.mgr@marriotthotels.com)



*Creating* \_\_\_\_\_  
HISTORICAL MOMENTS