

Cocktails & canapés

Cocktail formulas exclusive canapés

		Prix par personne			
		1/2h	1h	1h30	2h
A	Wine, kir and fruit juices	€ 7.50	€ 12.50	€ 15.50	€ 18.00
B	Cava and fruit juices	€ 11.00	€ 16.50	€ 22.00	€ 27.50
C	Champagne and fruit juices	€ 20.00	€ 30.00	€ 39.00	€ 48.00
D	Champagne Bollinger and fruit juices	€ 28.00	€ 47.00	€ 62.00	€ 77.00

Cocktail formulas including a selection of the Chef canapés

		Price per person		
		1 hour – including 3 canapés	1,5 hours – including 5 canapés	2 hours – including 7 canapés
A	Wine, kir and fruit juices	€ 18.10	€ 25.00	€ 31.00
B	Cava and fruit juices	€ 22.10	€ 31.50	€ 40.50
C	Champagne and fruit juices	€ 35.60	€ 48.50	€ 61.00
D	Champagne Bollinger and fruit juices	€ 52.60	€ 71.50	€ 90.00

Cocktail formulas – excluding canapés – Special Brix Cellar Lounge Formula

		Price per person			
		1/2h	1h	1h30	2h
A	Wine, Stella, Leffe, soft drinks and fruit juices	7.50€	€ 12.50	€ 15.50	€ 18.00

Cocktails & canapés

→ Cold canapés € 1.80/per piece:	→ Cold canapés € 2.60/per piece:
Mozzarella with cherry tomato and pesto	Tartar of tuna with coriander and "Granny-Smith" apple
Roulade of smoked salmon and fine herbs cheese	Carpaccio of scallops with tomato vinaigrette
Roulade of "livar" ham with truffle mayonnaise	Grey shrimps and chicory salad
Guacamole with candied tuna	Terrine of foie gras
Gazpacho of cucumber	Carpaccio of beef and truffle mayonnaise

→ Hot canapés € 1.80/per piece:	→ Hot canapés € 2.60/per piece:
Soup of shellfish with Armagnac and cream	Scampi with squid tempura and ginger vinaigrette
Soup of madras curry with apple and smoked duck breast	Grilled scallops with shrimp butter
Fried sole with tartar sauce	Sweetbread with forest mushrooms
Poultry roulade with tarragon sauce	Risotto with truffle and tapenade
Shrimps with garlic cream sauce and spring onions	Sauteed foie gras

→ Mini desserts € 1.80/per piece:	→ Mini sandwiches € 2.60/per piece:
Mini crème brûlée	Smoked salmon
Mini chocolate mousse	Shrimp salad
Profiterole with lemon cream	"Ganda" ham
Sorbet Caiperinha	Brie and honey
Fruit tartlets	Américain préparé

Assortment of cold tapas (salami, cheese and olives) at € 2.50 per person

À la carte menus
Compose your own menu at € 45.00 excluding drinks
Minimum of 10 persons
One choice of menu for all guests

Starters

Veal carpaccio with truffle mayonnaise, Parmesan cheese and rucola salad

Tartar of tuna, cucumber and lemon mayonnaise

Terrine of foie gras with red onion chutney and brioche toast

Fried pike perch with fennel stew and sauce with lemon grass and parsley

Vegetarian

Tartar of tomato with guacamole, herb salad and lemon mayonnaise

Main courses

Steamed filet of sole, fine herbs purée, white wine sauce and grey shrimps from Oostende

Oven-baked codfish with herbs crust and "Tierenteyn" mustard,
baked cauliflower and basil

New Zealand rack of lamb, oyster mushrooms, wild garlic sauce and potato gratin

Suckling pig, shallot purée, mustard sauce and oyster mushroom with spring onions

Vegetarian

Tomato risotto, beurre blanc sauce and spaghetti of courgette

Desserts

Chocolate cake with pineapple carpaccio and ice-cream of white chocolate

Tarte tatin with ice-cream of accacia honey and thyme, Calvados flavoured caramel

Crème brûlée with bourbon vanilla

→ **Our Chef Daan Hebbrecht, will pleased to adjust your menu regarding seasonal wishes**
→ **Possibility to adjust menu regarding diet wishes**

Beverages

Wine forfaits

→ Housewines:

- **For a 3-course menu:** House wines, water, coffee € 14.00 per person
- **For a 4-course menu:** Selected wines, water, coffee € 17.00 per person

→ Selected wines:

- **For a 3-course menu:** Selected wines, water, coffee € 21.50 per person
- **For a 4-course menu:** Selected wines, water, coffee € 24.50 per person

After dinner drinks arrangements(*)

Arrangements	Price per person		
	2 hours	3 hours	4 hours
Housewines, beer, water, soda's, coffee and tea	€ 13.00	€ 16.00	€ 19.50
Digestives, liquor and special beers: price per consumption			

(*) The after dinner drinks arrangements are only available after the dinner.
Our wine menu is available upon request.

After dinner snacks

→ Assortment of snacks at € 4.00/piece:	→ Mini sandwiches at € 2.60/piece:
Assortiment of french fries	Smoked salmon
Assortiment of mini pizzas	Shrimp salad
Assortiment of meat croquettes	Cured "Ganda" ham
	Brie cheese with honey
	Américain préparé (steak tartar)

Walking dinner at € 52.50 per person – excluding drinks

Minimum of 25 persons

Your choice to be confirmed – minimum 6 identical dishes per person

Extra items are available at € 8.00 per person per piece

“Graved lax” with marinated cucumber and sweet mustard sauce

Terrine of foie gras, onion chutney and brioche toast

“Vitello Tonato” with capers and herb salad, crispy Focaccia bread with salsa of tomato

Tartar of tuna, cucumber and lemon mayonnaise

-O-

Bisque of shellfish or Poultry consommé or Cooled consommé of grey shrimps

-O-

Steamed filet of sole with herbs purée and basil sauce

Sauteed scallops with herb risotto and shrimp butter

Crispy baked sweetbread with forest mushrooms

Roulade of poultry with truffle salsa, veal sauce flavoured with Port wine

Lamb cutlets, aubergine caviar and sauce with black olives

-O-

Cheese assortment selected by master cheese maker “Van Tricht”

-O-

Marinated orange with vanilla and sorbet of raspberries

Hot red fruit with vanilla ice-cream

Mini crème brûlée with pistachio

Hot & cold buffet at € 46.50 per person – excluding drinks

Minimum of 20 persons

Carpaccio of beef with Parmesan cheese and rucola salad, Smoked salmon with condiments, “Ganda” ham with melon, Shrimp salad with apples and chicory, Tartar of tuna with lemon and soy

-O-

Caesar salad, Potato salad with onion and chorizo, Coleslaw, Salad with tomato and buffalo mozzarella, pesto, Salad with grilled peppers and courgette

-O-

Fish and meat “of the day”

-O-

Dessert buffet: Mini chocolate mousse, Crème brûlée, Assortment of mini patisserie, Rice-pudding, Fresh fruit salad

**All in “Party Package” at €105.00 per person
As from 20 persons
Maximum 160 persons**

Cocktail:

Cocktail formula during 1 hour
With Cava and fruit juices
Inclusive of 3 canapés Chef selection

Menu:

3-course seasonal menu
Including house wines, mineral water, coffee or tea

After dinner:

House wines, pils beer,
Mineral water, soft drinks, coffee or tea
Including 2 salty after dinner snacks (see pg 4)



**All in “Brixx Cellar Lounge Party Package” at €110.00 per person
As from 30 persons
Maximum 75 persons**



Cocktail:

Cocktail formula during 1 hour
With Cava and fruit juices
Inclusive of 3 canapés Chef selection

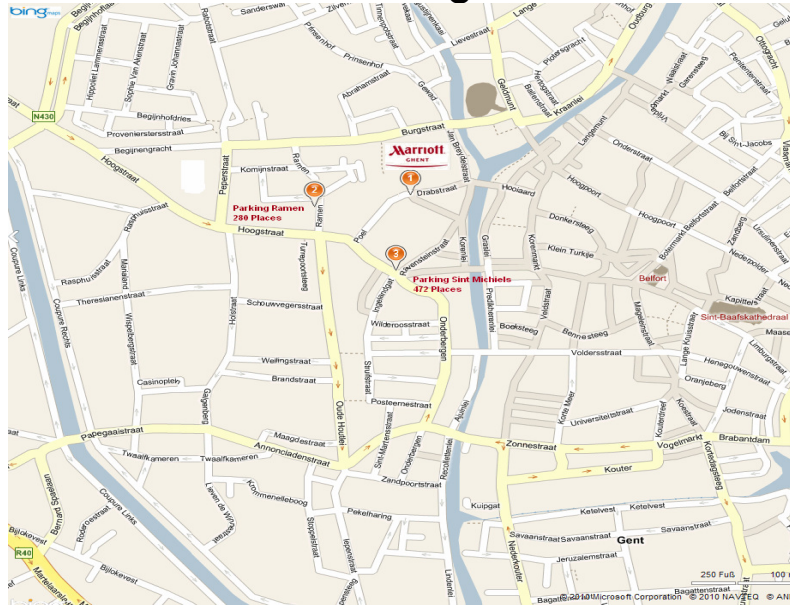
Walking dinner menu:

Walking dinner formula
(6 courses)
Including house wines, mineral water, coffee or tea

After dinner:

House wines, pils beer,
Mineral water, soft drinks, coffee or tea
Including 2 salty after dinner snacks (see pg 4)

Parking



→ **Parking – Ghent Marriott address: Poel, B- 9000 Gent (GPS: follow Poel) Tel 32 (9) 233 93 93**

	Price
24h	€ 22.00
1h	€ 2.00

Places : 60. Guests are free to use our parking upon availability. Reservations are not possible. Another possibility is the "Ramen" or "Sint-Michiels" parking located within walking distance from the hotel.

→ **Parking Ramen – Ramen (corner Brouwerijstraat) B- 9000 Gent – tel 32(9) 266 29 70**

	Price
24h	€ 10.00
1h	€ 1.50

Places: 280

→ **Parking Sint-Michiels – Sint-Michielsplein B- 9000 Gent – tel 32(9) 266 29 20**

	Price
24h	€ 10.00
1h	€ 1.50

Places: 472

Extra's

→ **Flowers:**

- Standard flower arrangement: included
- Prestige flower arrangement: price on request

→ **Back-ground music:**

Back ground music is provided in the lobby and in the banquet room.

We give you also with pleasure advice about different Disc Jockeys or bands of musicians.

→ **Printed matter:**

Personalized menu cards, name-plates, maps, ... are available on request.

→ **Table seating order:**

To guarantee the success of your event may we ask you to send us the final number of guests, the correct seating order of the tables, the list of persons per table number, and menu cards at least 7 days before the event.

→ **Upon request:**

- Technical assistance
- Theme-evenings
- Activities in the city centre of Ghent
- Dance floor
- Transport

For further information please also have a look onto our website www.marriottghent.com

We stay at your entire disposal for further information. It will be our pleasure to help you further with the organization of your event!