Sheraton Brussels Airport Hotel
Seminar Packages
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Breakfast
BREAKFAST

LET'S MEET FOR BREAKFAST

**American Breakfast  €28**
Danish and French pastries, cold cuts, cheeses, fresh fruits, cereals, juices, eggs, bacon, potatoes, tomatoes, mushrooms, sausages, ham

**Continental Breakfast  €23**
Danish and French pastries, bread rolls, fruit salad, yoghurt, juices, cold cuts, cheeses
Coffee Breaks
BREAKS

Coffee Break
Coffee, tea, orange juice, fruits, homemade pastries

Half Day €18
Full Day €26

Soft Drink Package
Pepsi, Pepsi Max, Mirinda, Seven-Up

Half Day €10
Full Day €15
Business Packages
All our packages include:
Permanent coffee break
Coffee, tea, orange juice, fruits, homemade pastry
Mineral water, notepads, pens and mints in the meeting room
Flipchart, beamer or screen
Wireless internet for all participants

Sandwich Buffet Deluxe
Available as of 10 people
This package includes a mix of sandwiches, a warm snack, homemade desserts and soft drinks

Warm & Cold Buffet Package
Available as of 10 people
This package includes a variety of salads, cold fish and meats, bread, warm fish and meat, vegetables, either pasta, rice or potatoes, homemade desserts and soft drinks
Business lunch & dinner buffet options
SANDWICH BUFFETS

All our sandwich buffets include:
Soft drinks, beers and wine

Classic Sandwich Buffet €42
Includes:
Three sandwiches per person
Salad of the day
Mixed salad with vinegar dressing
Homemade desserts

Deluxe Sandwich Buffet €45
Includes:
A wide variety of sandwiches, a warm snack, homemade desserts

Executive Sandwich Buffet €48
Includes:
All items mentioned in the Classic Sandwich Buffet +
Soup of the day
Three composed salads
Pasta of the day
Warm meat
Warm fish
Warm vegetables
WARM & COLD BUFFET OF THE DAY

Option 1 €45
Including:
A wide variety of salads, cold fish and meats, a warm fish dish, a warm meat dish, vegetables, either pasta, rice or potatoes, bread and homemade desserts

Option 2 €60
Including:
All items mentioned in option 1 + beverages (soft drinks, beers, wine)
**BUFFETS**

**Classic Buffet**

**Cold**
- Mixed salad with vinegar dressing
- Selection of smoked fishes
- Mimosa eggs
- Meat terrine in a brioche crust
- Shrimp salad, cocktail sauce
- Selection of fine meat cuts
- Stuffed peach with tuna
- Potato salad
- Pasta salad “crudaiola” and feta cheese
- Raw vegetables with dips

**Warm**
- Hake fillet with spinach and parmesan cream sauce
- Pork loin with sour vegetables and mustard sauce
- Gratinated sweet potatoes with Brie
- Spaghetti Bolognaise
- Vegetables of the day
- Pilaf rice

**Cheese platter**

**Dessert buffet**
100% Belgian Buffet

Cold
Mixed salad with a chives-vinegar-yogurt dressing
Belgian meat terrine
Selection of fine meat cuts
Fish terrine
Green asparagus salad Flemish style
Herring salad, fennel and orange Liégeois salad
Quark cheese with radish and spring onions
Orval cheese salad
Mini tomatoes with shrimps
Granny Smith apples with an Espelette pepper
Raw vegetables and dips

Warm
Chicken supreme with mushroom and tarragon sauce
Sole and salmon rolls, saffron sauce and baby vegetables
Gratinated Belgian endives with smoked salmon and Belgian beer
Sautéed potatoes
Brussels sprouts
Pasta with creamy cheese sauce

Cheese platter
Dessert buffet
European Buffet

Cold
Tomatoes and mozzarella
Greek salad
Tzaziki and tarama
Watermelon and fennel salad, feta cheese and a lemon dressing
Selection of fine meat cuts
Greek pasta salad
Beetroot carpaccio with pomegranate and pumpkin seeds
Potato salad with tarragon mayonnaise
Smoked salmon
Raw vegetables and dips

Warm
Beef loin with mushrooms, pearl onions and red wine sauce
Red mullet with virgin olive oil, lemon and basil sauce
Ratatouille
Lasagna Bolognese
Tomato rice with vegetables
Steamed potatoes with parsley

Cheese platter
Dessert buffet
Italian Buffet

Cold
Mixed salad with balsamic dressing
Tomatoes with mozzarella, basil and balsamic cream
Veal carpaccio, grapefruit, salmon caviar and garlic
Selection of fine meat cuts
Grilled and marinated vegetables with olives
Italian salad
Pasta salad
Fish terrine
Raw vegetables and dips

Warm
Veal cutlet with sage, Marsala sauce and dried tomatoes
Pike Perch fillet with fennel and tomato stew, in a white wine butter sauce and capers
Mashed potatoes with mascarpone and tartufata
Cannelloni of ricotta cheese and spinach, with gorgonzola and pine nuts sauce
Mini ravioli with goat cheese and pesto cream
Southern vegetables

Cheese platter
Dessert buffet
Middle Eastern Buffet

Cold
Stuffed wine leaves
Tabbouleh (Lebanese style)
Selection of Halal meat cuts
Carrot salad with cumin
Beetroot salad with coriander
Hummus of red pepper and chickpeas
Fresh anchovies with garlic

Warm
Lamb Tajine
Chicken drumsticks with lemon and olives
Mackerel fillet, tomatoes with garlic and ras el hanout
Couscous with harissa and fresh mint
Roasted vegetables with chickpeas and cumin
Potato stew with peppers and turmeric

Cheese platter
Dessert buffet
Business lunch & dinner menu options
MENU OPTIONS

2-COURSE MENU
With beverage package (soft drinks, beers, wine) as from €40

3-COURSE MENU
With beverage package (soft drinks, beers, wine) as from €50

Salads
- Mixed salad with roquefort cheese, poached pear, walnuts and balsamic vinegar
- Mixed salad with roasted tomatoes, asparagus, goat cheese and honey and mustard dressing
- Salad with cucumber, yuzu pearls, dried tomatoes and citrus dressing (vegan)
- Caesar salad with baby gem lettuce, bacon, anchovies, focaccia and parmesan
- Baby spinach salad with orange segments, avocado, pine-nuts and raspberry dressing (vegan)
- Tomato salad with mozzarella, smoked olive oil and basil coulis

Soups
- Tomato cream with fennel and pesto cream
- Leek cream with white truffle oil
- Parsnip cream with green apples
Cold Starters

Beef carpaccio with rocket salad, parmesan cheese and truffle oil
Ganda ham with grilled endives, pepper and lemon aioli and parmesan cheese
Smoked salmon with mascarpone, sweet onions, lemon pearls and dill
Orange scented duck terrine with roasted fig, fennel crisp, apple jelly and oats and nuts crumble
Beetroot carpaccio with pomegranate, pumpkin seeds, feta cheese and baby sprouts (vegetarian)
Duck liver terrine with onion jam, black currant jelly, brioche and poached grapes in Sancerre (+€ 10.00)

Warm Starters

Prawns with vegetable spaghetti and saffron sauce
Scented seafood curry with baby coriander (+€5.00)
Crayfish and green asparagus ravioli, fennel salpicon and bisque sauce (+€5.00)
Roasted wild mushrooms with artichokes, mascarpone and nuts oil
Goat cheese cannelloni and Arabiatta sauce (vegetarian)
Main Course

Stuffed guinea fowl with polenta, cabbage and rosemary scented veal gravy
Salmon fillet with a mustard and pistachio crust, mashed potatoes and glazed carrots with Liège syrup
Cod stew with vegetable tagliatelles, steamed potatoes, mussels and cream sauce
Pike perch risotto with mushrooms, asparagus and white butter sauce with lumpfish caviar
Beef tournedos with spinach flan, potatoes and a “Sambre et Meuse” sauce
Slow cooked beef fillet with celeriac, potato gratin and truffle gravy (+€10.00)
Sea bass and bulgur with harissa, fennel and chimichurri
Chicken supreme with baby vegetables, crushed purple potatoes with almonds in thyme scented gravy
Layered zucchini and potatoes with roasted tomatoes and eggplant caviar (vegan)
Vegetables of the day with Jasmin rice, tofu and green curry sauce (vegetarian)

Dessert

Lemon mousse with strawberry jelly
Chocolate pyramid with coffee and nuts
Fruit tartlet
Pineapple St-Honoré
Exotic crème brûlée
Lemon meringue tartlet
Fruit salad
Cheesecake with gingerbread and red fruit compote
Appetizers
APPETIZERS

Cold Appetizers
€4 per piece

Mozzarella cheese with tomatoes and pesto
Tataki of red tuna with seaweed, avocado and wasabi
Beef carpaccio with small sprouts and tartufata sauce
Salmon tartar with mango and ginger
Devil quail egg with herring eggs and spring onions
Duck liver in onion jam with gingerbread
Smoked eel mousse with apples and parsley
Smoked duck with chutney and duck liver mousse
Mini blinis with smoked salmon, ricotta cheese and dill
Ham and melon presented on a skewer
Watermelon with feta cheese and fresh mint
Warm Appetizers

€4 per piece

Goat cheese crostini with fruit mustard and beetroot powder
Chicken and peanut butter sauce
Beef saté with soy and sesame sauce
Mini grey shrimp croquettes with saffron aioli
Fried coconut shrimps in cocktail sauce with horseradish
Garlic and snail stuffed profiterole
Falafel with a spicy tomato sauce (vegetarian)
Mini cheese and tomato pizza
Mini ham and cheese tosti
(Maredsous cheese and Ardenner ham)
Mini cheeseburger
Mini quiche with cheese
Snacks Corner
SALTY SNACKS CORNER
Available as of 10 people

**Mexican €6 p.p.**
- Nachos
- Salsa
- Guacamole
- Sour cream

**Middle Eastern €8 p.p.**
- Selection of bread
- Hummus
- Bruschetta
- Tzatziki

**Italian €10 p.p.**
- Selection of fine meat cuts
- Grilled vegetables
- Olives, onions and gherkins

**French €12 p.p.**
- Cheese platter
- Dried fruit
- Grapes
- Selection of bread
SWEET SNACKS CORNER
Available as of 10 people

**Backpacker Break €8 p.p.**
- Pretzels
- Smarties
- Banana chips
- Dried apricots
- Mixed nuts
- Granola

**Belgian €10 p.p.**
- Warm waffles
- Chocolate sauce
- Cheese mousse with a spiced biscuit
- Strawberries with whipped cream

**American €10 p.p.**
- Selection of mini donuts
- Chocolate brownies
- Cookies

**Healthy €12 p.p.**
- Smoothies
- Sliced fresh fruit
- Greek yoghurt, granola and red fruit sauce
- Energy bars
Cocktails
Cocktail & Canapés
(30 min. cocktail and 3 canapés at chef’s choice)

- Standard package: €16
- Sparkling package: €19
- Champagne package: €29

Prices per person in €

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<th></th>
<th>1/2 hour</th>
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<td>Standard</td>
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<tr>
<td>Sparkling</td>
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<td>Champagne</td>
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<tr>
<td>Belgian beer</td>
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**Standard package**
This package includes white and red wine, as well as a variety of fruit juices and soft drinks.

**Sparkling package**
This package includes all items mentioned in the Standard package, as well as sparkling wine.

**Champagne package**
This package includes all items mentioned in the Sparkling package, as well as Champagne and Kir Royal.

**Belgian beer package**
This package includes a wide variety of Belgian beers; Stella Artois, Duvel, Kriek Belle-Vue, Westmalle Double and Tripel, Leffe Blond and Brown, as well as a variety of soft drinks.
Beverage Packages
Non-alcoholic beverage package  €10

House wine package  €15

French wine package  €20

Italian wine package  €25

Spanish wine package  €25

All our beverage packages include:
Soft drinks, mineral/sparkling water, and Belgian beers
Belgian beers are excluded from the non-alcoholic beverage package