BREAKFAST

Continental Breakfast 20.00 €
Freshly brewed coffee, tea and herbal infusions
Variety of 2 fresh fruit juices, flavored water
Assortment of fresh rolls, breads, pastries, jam and butter
Selection of charcuteries and cheeses
Low fat yogurt, selection of fresh fruit

Healthy Start Breakfast 22.00 €
Freshly brewed coffee, tea and herbal infusions
Variety of 2 fresh fruit juices, 1 vegetable juice, flavored water
Assortment of fresh rolls, breads, pastries, jam and butter
Selection of charcuteries, cheeses and vegetables
Low fat yogurt, assortment of cereals, granola and muesli
Selections of fresh fruits, dried fruits and nuts

Full American Breakfast 28.00 €
Freshly brewed coffee, tea and herbal infusions
Variety of 3 fresh fruit juices and flavored water
Assortment of fresh rolls, breads pastries, jam and butter
Selection of charcuteries, cheeses and vegetables
Scrambled eggs, sausages, smocked bacon, baked beans, mushrooms and potatoes
Low fat yogurt, assortment of cereals, granola and muesli
Selections of fresh fruits, dried fruits and nuts
COFFEE BREAK

Welcome Coffee Break 10.00 €
Freshly brewed coffee, tea and herbal infusions
Infused flavored water
Selection of pastries
Assortment of Fresh fruits & nuts

Morning Coffee Break 12.00 €
Freshly brewed coffee, tea & herbal infusions
Infused flavored water
Selection of pastries and cake
Assortment of Fresh fruits & nuts

Afternoon Coffee Break 12.00 €
Freshly brewed coffee, tea & herbal infusions
Infused flavored water
Selection of cookies and savory item
Assortment of Fresh fruits & nuts

Permanent Coffee Break 22.00 €
Freshly brewed coffee, tea & herbal infusions
Infused flavored water
Assortment of Fresh fruits
Selection of pastries for welcome break
Selection of pastries & cake for morning break
Selection of cookies & savory item
Assortment of Fresh fruits & nuts
LUNCH SANDWICH

SANDWICH BUSINESS LUNCH 30€

Minimum of 25 persons

Including 1 soft drink, mineral water, coffee or tea per person.

Buffet selection of 3 seasonal salad, crudités & dressing, 4 different kind of sandwiches and a Selection of desserts of the day

BUFFET OF THE CHEF 42€

Minimum of 25 persons

Including 1 soft drink, mineral water, coffee or tea per person.

Selection of bread, butter and sauce

Cold selection of 3 seasonal salads, colds cuts, crudités and dressing

Hot selection of 1 meat, 1 fish, 1 vegetable of the day and 1 side dish

Selection of desserts of the day
LUNCH/DINNER MENU

Please provide one choice of starter, main course and dessert per group

3-course menu business lunch 40.00 €

Starter:
Scottish salmon gravlax, young sprout, kaffir emulsion
Buffalo mozzarella, honeyed roasted pumpkin, arugula
Beef carpaccio, parmesan shavings, pine nuts, arugula, truffle oil
Mackerel, yuzu gel, granny smith, horseradish cream

Main course:
Herb crusted lamb rump, salsify, pomme anna, confit garlic, rosemary jus
Slow cooked pork loin, eringii risotto, hypocras poached pear, liégeoise reduction
Duck breast, sweet potato mash, baby vegetables, Port reduction, satay crumble
Chicken roulade, wild mushroom, pomme fondante, portabello cream
Cod fish filet, perfect mash, mini vegetables, sauce vierge
Roasted seabass, celeriac, leek fondu, dill oil
Crispy skin salmon, confit butternut, wilted spinach, passion fruit beurre blanc
Hake, mussels, market vegetable, cider butter

Dessert:
Lemon meringue pie, grapefruit gel, pistacchio bits
Chocolate lava cake, Madagascar vanilla ice cream
Raspberry vacherin, red fruit compote
Pineapple carpaccio, passion fruit sorbet, verbena syrup

3-course menu 36.00 €

Starter, Main course and dessert
Inspiration from the chef
DINNER

8-course Gala Menu 80.00 €

Mise en bouche:
Pea cream, yellow zucchini, crumble

Second mise en bouche:
Ardennes ham mousse, Armagnac jelly, mango chutney, mustard seed

First starters:
Red snapper, salsify mousse, pickle of vegetable

Second starters:
Fried foie gras, beetroot mousse of cacao sauce

First main course:
John dory fish, caponata of Mediterranean vegetables, espuma of Jerusalem artichoke

Second main course:
Lamb chop in herbal crust, mashed potatoes, fresh herb salad and spice sauce

Cheese:
Brie with truffle and lemon condiment

Dessert:
Destructured tiramisu
DINNER BUFFET

Buffet World discovery 45.00 €
Minimum of 35 persons
Cold selection of 3 cold cuts of the world, 2 smoked and marinated fish, 3 cheeses of the world, 3 mixt salads, 3 crudités and dressing
Hot selection of chicken chop choy, Mediterranean fish of the day, vegetable curry, Jasmin rice, rösti potatoes
Selection of sweet pastries and fruit salad

Buffet Indeginous Belgium 45.00 €
Minimum of 35 persons
Cold section of 3 Belgian cold cuts, 2 smoked and marinated fish, 3 Belgian cheeses, 3 Belgian salads, crudités and dressing
Hot selection of “Flemish carbonade”, “waterzooi of North Sea fish”, chicory gratin, vegetable of the market, fried potatoes
Selection of Belgian sweet pastries and fruit salad
Selection of bread, butter and sauce
DINNER BUFFET

Buffet Halal 45.00 €

*Minimum of 35 persons*

Cold section of 2 halal cold cuts, 3 smoked and marinated fish, selection of 3 cheeses, 3 salads, 3 crudités and dressing

Hot selection of chicken tajine, red snapper virgin sauce, semolina, couscous vegetables, fried potatoes

Selection of sweet pastries and fruit salad

Buffet Chesse Party 45.00 €

*Minimum of 35 persons*

Selection of refined cheeses from "La maison Lobet" (from the best producers of Belgium, France and Italy)

Selection of 4 mixt salads, 3 dried fruits, 3 fresh fruits, 3 chutneys and dressing

Selection of sweet pastries
RECEPTION

World Inspiration Selection 3,50 € per Item

Cold selection

On bread:
- Blinis with salmon rillettes and dill
- Blinis with cottage cheese and fish eggs
- Foie gras gingerbread and onion
- Olive and goat cheese
- Chorizo and sweet pepper

Lollypop:
- Goat cheese with fresh herbs
- Goat cheese with spices
- Pancake with smoked trout
- Duck liver and beetroot
- Tomato confit

On spoon:
- Camembert cheese with green apple and honey
- Quinoa and fresh herbs
- Smoke salmon roll
- Beef carpaccio parmesan and arugula

Mini choux:
- Salmon - dill - lemon
- Smoke duck - poppy seeds
- Goat cheese - honey - thyme

Hot selection

Brochette:
- Chicken tandoori
- Marinated Asian pork
- Marinated grilled vegetable
- Shrimps

Street food:
- Home made mini pizza
- Mini tacos
- Mini quiche
- Mini Croque-Monsieur

Fried:
- Vegetarian spring roll
- Shrimp tempura
- Vegetable tempura
- Fried fish
RECEPTION

Made in Belgium Reception 3,50 € per Item

Cold selection
Tomatoes with grey shrimps
Peach with tuna
Cottage cheese and radish
Foie gras lollipop with bitter chocolate
Mousse of Ardennes ham

Hot selection
Mini shrimp croquette
Mini Belgian cheese croquette
Mini quiche Belgian chicory and ham
Salty Belgium waffle with fish egg

Cocktail Business:
White and red house wines, Stella Artois Beer, soft drinks mineral waters
Served with peanuts and olives. Chef selection of 2 cold and 1 hot canapé

½ Hour 20,00 €
1 Hour 25,00 €
2 Hours 30,00 €
3 Hours 35,00 €

Cocktail for foodies:
White and red house wines, Stella Artois Beer, soft drinks mineral waters
Served with peanuts and olives. Your selection of 3 cold and 2 hot canapé

½ Hour 28,00 €
1 Hour 32,00 €
2 Hours 37,00 €
3 Hours 42,00 €

On Table Selection 10,00 € per Item

Vegetable plater and dips
Belgian cheese and Belgian dried sausage and mustard
Italian ham and cheese with grissini and olives
Tacos, guacamole and dips
WALKING DINNER

Please note that the Hotel recommend a selection of 3 canapés per person for a cocktail, and a selection of minimum 6 canapés per person for a walking dinner, depending the duration of the dinner.

COLD SELECTION 5.50 € PER ITEM

Ricotta cream, dried tomatoes and Parma ham
Salmon marinated in soja, crispy wasabi and teriyaki sauce
Chicken rolls, red curry and horse radish sauce
Smoke trout rillettes, seeds and fish eggs
Flat fish medallion, green vegetables and crayfish sauce
Espuma of foie gras, Tonga seeds and poached peer
Scallop tartar, avocado mousse, lime and coriander, tartar of scallop
Ham of Ardennes mousse, mango chutney and mustard sauce
Ballotine of beef, tartar of mozzarella and tartufata
Vervaine marinated Mackerel, lemon and vegetables tartar

WARM SELECTION 6.50 € PER ITEM

Ballotine of veal, crispy saffron and cherry tomato sauce
Pea cream, yellow zucchini and herbal crust
Ratte mashedpotatoes with crayfish and fish eggs
Pork tenderloin, Jamaican pepper and lemongrass sauce
Ballotine of cabbage, stuffed chicken and Hollandaise sauce
Shrimp cassolette, green curry and lemongrass
Tomato stuffed with vegetables and crispy cheese
COCKTAILS

Renaissance after work
White and red house wines, Stella Artois beer, soft drinks, mineral waters

Served with salted nuts and marinated olives

½ Hour 13,00 €
1 Hour 18,00 €
2 Hours 25,00 €
3 Hours 30,00 €

Brussels lovers
Belgian Beers selection: Stella Artois, Duvel, Leffe
White and red wines, soft drinks and mineral waters

Served with dices of Belgian Cheeses (Chimay and Maredsous)

½ Hour 16,00 €
1 Hour 22,00 €
2 Hours 27,00 €
3 Hours 32,00 €

Celebrate it with sparkling
Prosecco, white and red house wines, Stella Artois beer, soft drinks and mineral waters

Served with dices of Belgian Cheeses (Chimay and Maredsous)

½ Hour 18,00 €
1 Hour 25,00 €
2 Hours 31,00 €
3 Hours 37,00 €

Rising bubbles
Champagne, white and red house wines, Stella Artois beer, soft drinks and mineral waters

Served with dices of Belgian Cheeses (Chimay and Maredsous)

½ Hour 21,00 €
1 Hour 29,00 €
2 Hours 36,00 €
3 Hours 43,00 €

Dolce vita
Italian red and white wines, soft drinks and mineral waters

Served with Italian Cheese

½ Hour 21,00 €
1 Hour 31,00 €
2 Hours 39,00 €
3 Hours 47,00 €
WINE PACKAGES

SILVER PACKAGE 13,00 € / PERSON
½ BOTTLE OF WINE PER PERSON

- House wine, red
- House wine, white
- Mineral water

GOLD PACKAGE 18,00 € / PERSON
½ BOTTLE OF WINE PER PERSON

- Green Wine Compagny, Tinto Bio, red
- Green Wine Compagny, Blanco Bio, white
- Mineral water

PLATINUM PACKAGE 23,00 € / PERSON
½ BOTTLE OF WINE PER PERSON

- Croix d'Or, Cabernet Sauvignon, red
- Domaine Pellehaut, Chardonnay, white
- Mineral water

NON ALCOHOLIC BEVERAGE PACKAGE

8,00 € / PERSON

- Soft drinks
- Fruit juices
- Mineral water
### DAILY DELEGATE PACKAGES

**As from 15 participants**

**RENAISSANCE MEETING PACKAGE SANDWICH**  
as from 85,00 € / person

<table>
<thead>
<tr>
<th>Meeting room rental from 9.00-18.00</th>
</tr>
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<tbody>
<tr>
<td>Audiovisual equipment: 1 LCD projector, 1 screen, 1 flipchart, wireless internet connection</td>
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<tr>
<td>Still and sparkling mineral water, note pads and sweets</td>
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<tr>
<td>Permanent coffee station: Freshly brewed coffee, a selection of herbal teas and infusions</td>
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| Sandwich lunch classic, standing in the Foyer  
Selection of 3 soft breads, 2 special breads, 1 seasonal salad, 3 crudités and the dessert of the day  
Including 1 soft drink, mineral water, coffee or tea per person. |

If you wish pastries served earlier than 09.00, please refer to the page with the welcome coffee supplement

If you wish a seated lunch in our lounge or restaurant, there will be an extra cost of 5€ per person

**RENAISSANCE MEETING PACKAGE**  
as from 92,00 € / person

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| Buffet of the Market, standing in the Foyer  
Cold selection of 2 seasonal salads, 3 raw vegetables, 2 cold cuts, 2 cheeses and sauce and dressing  
Hot selection of 1 meat, 1 fish, 1 vegetarian option, 1 vegetable of the day and 1 side dish  
Selection of sweet pastries from our Pastry chef and fruit salad  
Selection of bread, butter and sauce  
Dessert of the day  
Including 1 soft drink, mineral water, coffee or tea per person. |

If you wish the coffee break served earlier than 09.00, please refer to the page with the welcome coffee supplement

If you wish a seated lunch in our lounge or restaurant, there will be an extra cost of 5€ per person
**DAILY DELEGATE PACKAGES**

*As from 15 participants*

**RENAISSANCE MEETING PACKAGE SANDWICH HALF DAY** as from 76,00 € / person

- Meeting room rental for a half day
- Audiovisual equipment: 1 LCD projector, 1 screen, 1 flipchart, wireless internet connection
- Still and sparkling mineral water, note pads and sweets
- Permanent coffee station: Freshly brewed coffee, a selection of herbal teas and infusions
- 1 break: fresh juices, soft drinks and mineral water, fresh fruits, snacks and cakes
- Sandwich lunch classic, standing in the Foyer
  - Selection of 3 soft breads, 2 special breads, 1 seasonal salad, 3 crudités and the dessert of the day
  - Including 1 soft drink, mineral water, coffee or tea per person

If you wish a seated lunch in our lounge or restaurant, there will be an extra cost of 5€ per person.

**RENAISSANCE MEETING PACKAGE HALF DAY** as from 85,00 € / person

- Meeting room rental for a half day
- Audiovisual equipment: 1 LCD projector, 1 screen, 1 flipchart, wireless internet connection
- Still and sparkling mineral water, note pads and sweets
- Permanent coffee station: Freshly brewed coffee, a selection of herbal teas and infusions
- 1 break: fresh juices, soft drinks and mineral water, fresh fruits, snacks and cakes
- Buffet of the Market
  - Cold selection of 2 seasonal salads, 3 raw vegetables, 2 colds cuts, 2 cheeses and sauce and dressing
  - Hot selection of 1 meat, 1 fish, 1 vegetarian option, 1 vegetable of the day and 1 side dish
  - Selection of sweet pastries from our Pastry chef and fruit salad
  - Selection of bread, butter and sauce
  - Dessert of the day
  - Including 1 soft drink, mineral water, coffee or tea per person.

If you wish a seated lunch in our lounge or restaurant, there will be an extra cost of 5€ per person.
TECHNOLOGY

Wired microphone 35,00 €
Wireless microphone 80,00 €
Wireless tie microphone 100,00 €
Sound installation 125,00 €
Teleconferencing System 150,00 €

Flipchart 35,00 €
Laserpointer / clicker 15,00 €
Lectern 95,00 €
Stage (pieces of 2m/1m) 15,00 €
Dance floor: 350,00 €

Please note that the stated prices and equipment are upon availability.

If the above equipment is not available, we will request an offer from an external supplier. In this case, changes in rates may occur.