

Who offers you top-floor thinking?

The Hotel.

BRUSSELS





**THE
MEETING.**

It's never
"business as usual"
at The Hotel.

**FORMULA
THE SUPERIOR.**

€ 95
per person

**FORMULA
THE EXCLUSIVE.**

€ 100
per person

**FORMULA
THE UNIQUE.**

from
€ 120
per person



**THE
MEETING.**

**FORMULA
THE SUPERIOR.**

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€ 95 per person

• **WELCOME COFFEE:**

- Pastries
- Fruit juice
- Tea and coffee
- Water

• **PERMANENT MORNING COFFEE BREAK:**

- Variety of sweet snacks
- Fruit juice
- Tea and coffee
- Water

• **FULL BUFFET LUNCH:**

- Selection of cold specialities
- Choice between two warm dishes by
Chef Pierre Balthazar
- Water, soft drinks, coffee

• **PERMANENT AFTERNOON COFFEE BREAK:**

- Variety of sweet snacks
- Fruit juice
- Tea and coffee
- Water

• **ROOM RENTAL:**

- Screen, video beamer, paper board
- High-speed unlimited WiFi
- Pencils, notepads, mints sweets

• **SPECTACULAR VIEW**



THE MEETING.
FORMULA THE EXCLUSIVE.

FORMULA THE EXCLUSIVE.

€ 100 per person

• **WELCOME COFFEE:**

- Pastries
- Fruit juices
- Tea, coffee, water

• **PERMANENT MORNING COFFEE BREAK:**

- Variety of sweet snacks
- Fruit juice
- Tea, coffee, water

• **LUNCH:**

— OR —

A. FULL BUFFET:

- Cold buffet (sandwiches, mixed salads...)
- Choice between two warm dishes by

Chef Pierre Balthazar

- Mini-cakes buffet
- Water, soft drinks, coffee

B. 2 COURSE MENU:

- Starter & main course
- OR
- Main course & dessert

3 course menu with
 €10 supplement
 per person.

• **PERMANENT AFTERNOON COFFEE BREAK:**

- Variety of sweet snacks
- Fruit juice
- Tea, coffee, water

• **ROOM RENTAL:**

- Screen, video beamer, flipchart
- High-speed unlimited WiFi
- Pencils, notepads, mints sweets

• **SPECTACULAR VIEW**

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from € 120 per person

- **WELCOME COFFEE**
- **PERMANENT MORNING COFFEE BREAK**
- **COLD BUFFET:**
 - Mozzarella mousse and tomato aspic with powdered pesto
 - Deconstructed, conserved tuna salad
 - Mini-foie gras crème brûlée
 - Hard-boiled egg with smoked salmon flakes
 - Toast cannibale with black truffle essence
 - Range of Spanish charcuterie
 - Houmous and black olives
 - Lobster tabbouleh with fresh mint
 - Scampi and wasabi sushi
 - Marinated, seasoned vegetables
- **HOT BUFFET:**
 - John Dory fillet with shellfish, citrus bouillon
 - Celeriac mousse with hazelnut oil
 - Veal fondant with girolle mushrooms
 - Parmesan and champagne risotto
- **DESSERT BUFFET:**
 - Assortment of dessert pops
 - Range of éclairs
 - Assortment of fruit and chocolate verrines
 - Fruit salad
- **PERMANENT AFTERNOON COFFEE BREAK**
- **ROOM RENTAL:**
 - Screen, video beamer, flipchart
 - High-speed unlimited WiFi
 - Pencils, notepads, mints sweets

The welcome coffee and the coffee breaks are also proposed by **Chef Pierre Balthazar**.

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