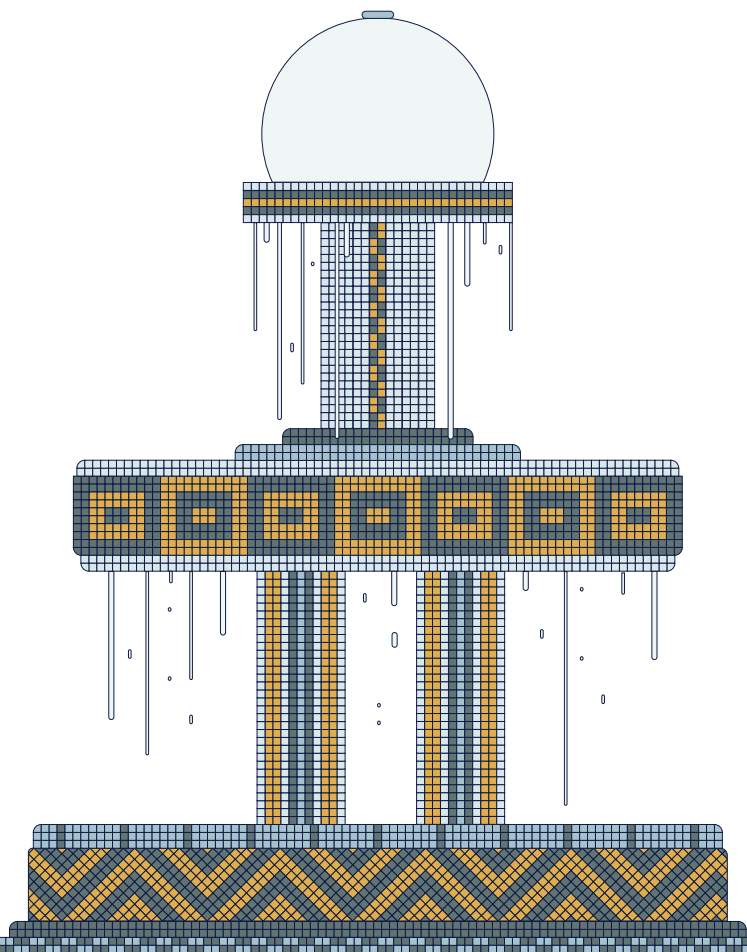




YOUR EVENTS



COCKTAIL

Minimum 50 people

APPETIZERS

5 pieces/pers	30 min	11 €
9 pieces/pers	60 min	19,5 €
15 pieces/pers	120 min	32,50 €

OPTIONS

Classic amuse-bouche platter 15 pers	30 €
Healthy amuse-bouche platter 15 pers	30 €

STANDING DINNER

Minimum 30 people

GOURMET BOWLS

2 starters+ 2 main courses + 1 sweet	120 min	42,5 €
2 starters+ 2 main courses + 2 sweets	120 min	47,5 €
Additional savory bowl		8 €

Staff included during the brewery's opening hours.
Service & staff to be arranged according to the event
(minimum 5 hours at €42/hour per waiter/chef)
All our prices are excluding VAT and per person





SEATED DINNER

Minimum 30 people

3 Courses

Single choice for all guests.
(except for allergies)

A la carte



WALKING DINER

Minimum 50 people

COLD BUFFET

4 seasonal salads & 2 cold dishes

30 €

COLD & HOT BUFFET

Cold buffet (4) & 1 hot dish

38 €

Cold buffet (4) & 2 hot dishes

42 €

THEMED BUFFET

Seasonal, Italian, Belgian, Asian...

On request

DESSERT BUFFET

Assortment of mini sweets

7 €

Sweet verrines 2 pcs/person

10 €

Fruits Salad

7 €



DRINKS

Minimum 30 personnes

BASIC DRINKS	30 min	5,5 €
Mineral water, soft drinks, fruit juices, coffee & tea	60 min	6 €
	90 min	7 €
	120 min	8 €
 «ORIGINE» WINES & DRINKS	60 min	9,5 €
White wine & red wine	90 min	10,5 €
Water, soft drinks, juices, coffee, tea	120 min	12,5 €
 «EPICURE» WINES & DRINKS	60 min	12 €
White wine & red wine	90 min	14 €
Water, soft drinks, juices, coffee, tea	120 min	16 €
 SPARKLING & «ORIGINE» WINES + DRINKS	30 min	8 €
Sparkling wine, white wine & red wine	60 min	11 €
Water, soft drinks, juices, coffee, tea	90 min	12,5 €
	120 min	16 €
 CHAMPAGNE & «EPICURE» WINES + DRINKS	30 min	10 €
Champagne, white wine & red wine	60 min	18 €
Water, soft drinks, juices, coffee, tea	90 min	20 €
	120 min	22 €

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MORNING

Minimum 30 people

RECEPTION

DELUXE	30 min	7.5 €
2 mini pastries, coffee, tea, juice & water		
option : gluten free		+ 2 €

COFFEE BREAK

CLASSIC	30 min	6,5 €
Biscuits, cake, coffee, tea, and water		

OPTIONS		
Pastry (per piece)		1.5 €
Fresh orange juice		3.5 €
Seasonal fruit salad		6.5 €
Fruit basket 20 people		40 €
option : gluten free		+ 5 €

BREAKFAST

CLASSIC	60 min	20 €
Pastries, bread, fruits, cheese & cold cuts, yogurt		

HEALTHY	60 min	23 €
Assorted breads, jams, seasonal fruits, yogurt & granola, vegan mayo, chia pudding		

OPTIONS		
Seasonal fruit salad		6,5 €
Fruit basket 20 people		40 €
Gluten-free / organic bread		2 €
Eggs in all their forms*		7.5 €

* Additional fee for the chef – €42/hour



MIDDAY

LUNCH

Minimum 30 people

SANDWICH STATION

Details of fillings according to the season and chef's choice (4 pcs/person)	22 €
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SALAD STATION

Assortment of 3 mixed salads	
Accompanied by 2 raw vegetable sides	20 €

HEALTHY STATION

1 soup + 2 salads + Mini sandwiches (3 pcs/person)	29 €
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SEASONAL STATION

1 soup + 2 mixed salads + 1 hot dish + accompaniments	32 €
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DESSERT STATION

Mini sweets	7,5 €
Fruit salad	7 €
Mini verrines (2 pcs/person)	8.5 €

OPTION Gluten-free, organic bread	2 €
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SEATED LUNCH

Minimum 30 people

3 SERVICES

Single choice for all guests. (except for allergies) (fewer than 30 people: group menu)	A la carte
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