

Seminar Packages

⌘ « Express » package as from 75,00 € pp

- **Morning coffee break** with tea, coffee, orange juice, cereal bars, fruit basket and a selection of 3 Viennese pastries
- **The sandwich buffet of the Chef** including :

Soup of the day ✓
A selection of 3 salads ✓
4 variety of sandwiches ✓
A salty pie
3 mini desserts
Mineral water, tea and coffee

- **Afternoon coffee break** with tea, coffee and fruit juices, sweets, fruit basket and a selection of 3 pastries

→ *The sandwich buffet of the Chef is served outside the meeting room as from 10 persons. Up to 10 persons, you have the possibility to continue your meeting with our « Express Meeting Tray ». Guaranteed fast service and discretion*

⌘ « Business » package as from 85,00 € pp

- **Morning coffee break** with tea, coffee, orange juice, cereal bars, fruit basket and selection of 3 Viennese pastries
- **At your choice :**
 - **The buffet of the Chef** (as from 20 persons) including :

Soup of the day ✓
A selection of 3 salads
Cold cuts of meat and smoked fish
2 hot dishes, meat and fish with 2 vegetarian accompaniments ✓
3 mini desserts
mineral water, tea and coffee

- **2 course lunch - Menu of the Chef** « starter + main dish » or « Maindish + dessert » **or at your choice between the « à la carte » selection** (out of supplement). Served in our restaurant.
 mineral water, tea and coffee included

- **Afternoon coffee break** with tea, coffee, fruit juices, sweets, fruit basket and a selection of 3 pastries

⌘ « Prestige » package as from 95,00 € pp

- **Morning coffee break** with tea, coffee, orange juice, cereal bars, fruit basket and a selection of 3 Viennese pastries
- **3 course lunch - Menu of the Chef** « starter + main dish + dessert » **or of your choice between the « à la carte » selection** (out of supplement)
 mineral water, tea and coffee included
- **Afternoon coffee break** with tea, coffee, sweets, fruit basket and a selection of 3 pastries



→ All our seminar packages include:

- A Conference Butler dedicated to your Event
- Room rental adapted to the number of participants equipped with pens, note pads, sweets and mineral water on the table
- At your disposal, a flipchart, a beamer and a screen
- Free WIFI for your meeting

✓ Vegetarian selection

Packages « à la carte »

Coffee breaks – 30 minutes

🍷 Welcome coffee break

Tea, coffee, orange juice, mineral water

5,00€ pp



🍷 Morning coffee break

Tea, coffee, orange juice, cereal bars, fruit basket
 Mineral water, selection of 3 Viennese pastries

8,00€ pp

🍷 Afternoon coffee break

Tea, coffee, fruit juices, mineral water, sweets
 fruit basket, selection of 3 pastries

8,00€ pp



- Half-day supplement, tea, coffee, fruit juices
- Full day supplement, tea, coffee, fruit juices

6,00€ pp
 12,00€ pp

🍷 Possibility to add :

- Freshly cut fruit salad
- Finger-sandwiches, 3 pieces per person
- Half day soft drinks package
- Full day soft drinks package

2,00€ pp
 9,00€ pp
 8,00€ pp
 14,00€ pp

🍷 DELUXE coffee breaks

As from 10 persons

- Special Belgian coffee break : tea, coffee, fruit juices,
 Biscuit specialties from DANDOY house : speculoos, vanilla
 speculoos, almond bread, salted butter caramel, lemon
 shortbread and chocolate pearls
- Royal Tea Time: tea, coffee, fruit juices, selection of
 mini-sandwiches, scones served with jam and assortment
 of pastries

15,00€ pp

20,00€ pp



Menus Suggestions



Sandwich Buffet of the Chef

Included in the Express package (as from 10 persons)

Saint-Germain soup ✓



Tomato salad, basil, vinaigrette ✓
Cucumber salad, feta, black olives, olive oil ✓
Caesar salad with chicken from Mechelen

Focaccia, ricotta, anchovies, capers, dried tomatoes
Wrap with smoked salmon, cream cheese, chive
Buckwheat bread, grilled vegetables, pesto, rucola ✓
Club sandwich, ham, cheese, egg, tomato, salad, mayonnaise



Traditional « Quiche Lorraine »

Chocolate mousse
Tiramisu
Tart with seasonal fruit



Tea and coffee

38,00€ pp

*Sample of suggestion
Rates include taxes and service*



Belgian Sandwich Buffet

(as from 10 persons)

Endive soup ✓



Verrine with brown shrimps from the North Sea
Liège salad green beans, potatoes, bacon
Salad from Boulgour, Maredsous cheese, tomatoes, cress ✓



Ciabatta with crab, tomato, iceberg salad
Bagnat bread, tête pressée, mustard, gherkins, baby onions
Buckwheat bread, Brie cheese, syrup from Liège,
dried currants ✓
Baguette bread, kip-kap, mayonnaise, mesclun



Salty leek tart with Blanche beer ✓



Tiramisu with speculoos
Duo of chocolate mousse
Crème brûlée with ginger bread



Tea and coffee

40,00€ pp

Rates include taxes and service

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Italian Sandwich Buffet

(as from 10 persons)

Minestrone ✓



Salad with grilled vegetables, candied tomatoes, olive oil ✓

Crispy Caprese pizza ✓

Fusilli with smoked salmon, zucchini and Parmesan cheese



Ciabatta, tomato, Mozzarella and Pesto ✓

Bagnat bread, Parma ham and antipasti

Ricotta cheese roulade, rucola and pine nuts ✓

Farmer's baguette bread, mortadelle, caper sauce



Savory flan, tomato trio, smoked scarmoza and pesto ✓



Tiramisu Amaretto

Panacotta with lemon

Praline and Cappuccino cake



Tea and coffee

40,00€ pp

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French Sandwich Buffet

(as from 10 persons)

Agnés Sorel cream with mushrooms ✓



Celery remoulade, Granny Smith apples and walnuts ✓

Lentils from Le Puy, bacon with walnut oil and balsamic vinegar

Salad, roasted hazelnut, cherry tomatoes and colza oil



Traditional French bread with ham, cheese and gherkins

Farmer's bread, rosette from Lyon, mustard from Dijon, curly salad

Fine buckwheat French bread with camembert, tomatoes, grapes and
romaine lettuce ✓

Wrap with grilled chicken, tomatoes, cucumber and vinaigrette



Savory flan with broccoli, tomatoes and "Brie de Meaux" cheese ✓



Fresh fruit salad

Duo of chocolate mousse

Assorted French cheeses



Tea and coffee

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Buffet of the Chef

Included in Business package (as from 20 persons)

Thank you for giving us your choice for the soup and for 2 hot dishes

Tomato veloute, Dubarry cream ✓



Galantine of salmon with dill

Terrine of turbot with basil

Cucumber salad, feta cheese, olives, Tsatsicki sauce ✓

Pasta salad, pesto, dried tomatoes, pine nuts ✓

Oriental taboulé



Sole fillet, green asparagus, saffron sauce ✓

Chicken from Mechelen, Fine Champagne sauce

Sautéed noodles with scampi ✓

Fried lamb, Provencal vegetables , curry sauce

Leg of rabbit with Gueuze sauce

(2 vegetarian accompaniments will be served with the chosen hot dishes)



Panacotta with red fruit

Speculoos and caramel fla

Chocolate cake



Tea and coffee

44,00€ pp

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Belgian Buffet

(as from 20 persons)

Thank you for giving us your choice for the soup and for 2 hot dishes

Endive soup ✓
Leek soup ✓
Chervil soup ✓



Verrine with brown shrimps from the North Sea
Terrine of seasonal vegetables ✓
Salmon Bellevue style
Selection of cold meat cuts from the Ardennes
Pasta salad, pesto, tomatoes, roaster pine nuts
Liège salad with bacon



Sole roulade « Ostendaise » style
Waterzooï of chicken Ghent's style
Salmon steak, leeks, light cream
Carbonnade with Gueuze beer
Liège meat balls

(2 vegetarian accompaniments will be served with the chosen hot dishes)



Tiramisu with speculoos
Duo of chocolate mousse
Crème brûlée with ginger bread



Tea and coffee

46,00€ pp

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Italian Buffet

(as from 20 persons)

Thank you for giving us your choice for the soup and for 2 hot dishes

Soup of the day ✓
Minestrone ✓
Pistou ✓
Rucola cream soup ✓



Verrines with seafood salad
Mozzarella tomatoes, pesto and basil ✓
Fusilli with smoked salmon, zucchini and Parmesan cheese
Antipasti of grilled vegetables ✓
Beef carpaccio, dried tomatoes and pine nuts
Selection of Italian cold meat cuts



Roasted swordfish Pizzaiola sauce
Sicilian veal ragout
Chicken breast « al Parmigiano»
Penne Sarde style, Pecorino bouillon
Cannelloni, Ricotta, spinach and fresh tomatoes ✓

(2 vegetarian accompaniments will be served with the chosen hot dishes)



Amaretto Tiramisu
Pannacotta with lime
Panettone with candied fruits



Tea and coffee

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Asian Buffet

(as from 20 persons)

Thank you for giving us your choice for the soup and for 2 hot dishes

Mizo Soup ✓
Egg soup, broccolis ✓
Noodle soup, beef balls



Verrines with mango and shrimps flavored with fresh coriander
Assortment of maki and wakamé
Crunchy salad with mint, soya and roasted sesame ✓
Beef salad Thai style
Salad of Chinese noodles



Bass fillet Tom Kha Kai sauce, flavored with coriander
Sautéed chicken and crunchy vegetables, sweet and sour sauce
Sautéed noodles with Asian vegetables ✓
Sliced beef « à la Plancha », black pepper from Sichuan

(2 vegetarian accompaniments will be served with the chosen hot dishes)



Sticky rice with coconut milk
Assortment of sweet maki
Pannacotta with lychees



Tea and coffee

46,00€ pp

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Menu to compose

3 course Menu– 46,00€ pp
Starter, main dish, dessert
Tea, coffee and petits fours included

4 course Menu– 54,00€ pp
Cold starter, warm starter, main dish, dessert
Tea, coffee and petits fours included

Possibility to add

Assortment of cheeses – 7,00€ pp
Trou Normand – 7,00€ pp

→ *Gourmet Menus with wine pairing, available
on request with our Sales team*

(Rates include taxes and service)



Cold starters

Salmon marinated in beetroot juice, orange zest, coleslaw salad
Quinoa, jumbo shrimps, grated raw zucchini, spicy tomato coulis
Snow crab cannelloni, goat cheese, rucola, candied tomatoes (sup. + 3,00€ pp)
Smoked salmon cannelloni, creamy espuma with lime
Tartar of crayfish with mango and lime zest
Marbré of scallops, truffle emulsion (sup. + 4,00€ pp)
Espuma of mozzarella tomato
Duck liver marbré with Belgian chocolate (sup. +4,00€ pp)
Smoked duck breast, seasonal chutney, mesclun
Carpaccio with beetroot, goat cheese, pine nuts and rucola
Beef carpaccio « BBB », parmesan cheese mousse, dried tomato, rucola
Young rabbit roulade, foie gras confit with olive oil, piquillos coulis with Espelette chili

Warm starters

Pissaladière of tuna, mesclun, olive oil
Jumbo shrimps, coconut milk, sweet chili, coriander
Rucola velouté, dried ham from Bayonne
Snail ravioli with parsley « pot au feu » style
Thai ravioli cooked in its broth with crunchy vegetables, lemongrass

Dishes

Guinea fowl fillet, mousseline of celery root with white chocolate, Arabica sauce, cocoa crumble
Ardennes pork belly, Robuchon puree, emulsion of « Biester » mustard
Salmon steak, glazed carrots with ginger, peas with mint
Veal medallion, vegetables with fresh orange juice « Siin » (sup. + 4,00€pp)
Roasted rack of lamb, artichoke Barigoule, Anna potatoes, spicy sauce with olive oil (sup +8,00€pp)
Pork fillet from Livas, braised juice, red peppers confit, pineapple
Chicken fillet poached in coconut milk, Jasmine rice, wakamé seaweed, cucumber
John Dory fillet, tian of Provençal vegetables, lemon puree
Chicken from Mechelen with Eryngii mushrooms
Codfish fillet roasted with wild garlic, vegetables, potatoes, salicorne (sup. +4,00€ pp)
Duck breast with citrus fruit, green asparagus, potatoes in their skin (supl.+4,00€ pp)

Desserts

Pineapple mousse, iced coconut milk with mango,
Pannacotta flavored with orange blossom
Caramelized speculoos custard
Cream cheese mousse, rum raisin, crunchy chocolate
Cheese-cake with speculoos
Pannacotta with lime
Chocolate cake, raspberry sorbet
Fresh strawberries, rhubarb, cream cheese flavored with vanilla (seasonal) (sup. +2,00€ pp)
Chocolate cake, hazelnuts, bitter chocolate sauce
Traditional Savoyard tiramisu, Amaretto
Crème brûlée with vanilla from Madagascar



Meal drinks packages

Softs packages

Assortment of mineral waters	5.00€ pp
Assortment of soft drinks and mineral waters	9.00€ pp

Our wine selection

Warwick Package 16.00€ pp

- **Valdivieso, Chardonnay, Chile**

This Chardonnay has a bright yellow color with very clear green highlights. The nose offers very fresh aromas of yellow fruits (banana, melon) and buttery, toasted and honey notes. On the palate, this generous wine shows good structure and persistent aromas. Our selection for a varied buffet.

- **Valdivieso, Cabernet Sauvignon, Chile**

The color is dark, ruby and brilliant, very aromatic nose, black fruits, dried fruits, wood and spices (black pepper and coriander), the palate, the tannic structure is reinforced by the acidity, with a long finish all in relief. Nice selection.

French wines package 22.00€ pp

- **Sauvignon blanc, Domaine Paul Mas**

Very bright with green hues. Complex with asparagus and herbaceous aromas and light tropical notes. In the mouth it is fruity and rich. Balanced, finishing with notes of honey. Excellent as an aperitif or with seafood.

- **Côtes du Rhône « Les caprices d'Antoine »**

Ageing in vats. Pretty cherry color, red fruit nose and vanilla notes
Flexible and full mouth, very fine, elegant finish on the fruit
Ideal accompaniment to red meat, sauce dishes and ripened cheese

Belgian wines package 26.00€ pp

- **Domaine de Kluizen blanc**

Slightly shiny color. This wine has characteristic aromas of nutmeg and spices, followed by lemon and pear keys. Soft and dry on the late with a fruity freshness. A simple pleasure 100% Belgian

- **Domaine de Kluizen rouge**

This wine is a blend of Zweigelt grapes. Red fruit explosion nose, cherry, currant and cassis.
Lightness in mouth own Belgian Terroir

Superior French wines package 32.00€ pp

- **Pouilly-Fuissé, Domaine les vieux murs, AOP**

Wine with a very fine nose, subtle and well open. Ripe fruit, floral touch concentrated mouth. It is round and well balanced.
It will perfectly accompany entries, prans, scallps and creamy white meat

- **St Emilion Grand Cru, Château Peymouton, AOP**

Garnet color support. The nose is expressive, fine and delicate.
The notes will be initially wooded and toasted before disclosing ripe fruit flavors.
In the mouth, the material is fleshy full of greedy and generous fruit
Fits perfectly with red meat or soft cheeses

→ All our wine packages include ½ bottle of wine per person and mineral water
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Amuses-bouche

Chef selection

Assortment of 4 cold amuses-bouche	8,00€ pp
Assortment of 4 cold and 4 warm amuses-bouche	16,00€ pp

“à la carte” selection

Cold amuses-bouche – 2,50€ per piece

Smoked salmon roulade, sour cream
Tuna sashimi, mayonnaise with wasabi
Profiterole with duck Foie Gras, Liège syrup
Tartar of salmon and Granny apple
Smoked breast of duck with its chutney
Assortment of Maki
Ham from the Ardennes with seasonal fruit
Beetroot salad with goat cheese, pine nuts, rucola
Mini cucumber marinated in Chardonnay vinegar, celery salt, pumpernikkel
Ramonache, codfish brandade, lemon gel, tarragon
Piperade with anchovies and sheep cheese, Bayonne crispy
Cold cucumber soup with peppermint

Warm amuses-bouche – 2,50€ per piece

Burbot ravioli with Espelette chili pepper
Sautéed beef marinated in soya, coriander
Breast of duck caramelized in honey, thyme
Pan fried lamb with Provence vegetables
Yakitori skewers
Fried scampi, soya sauce
Ravioli of snails from Namur, parsley
Roasted salmon, leek with cream
Scallops with Indian curry
Selection of Nem with Samoussa sweet and sour sauce

Sweet delicacies – 2,50€ per piece

Profiterole with chocolate
Crème brûlée
Chocolate mousse
Tiramisu
Praliné cake
Assortment of macaroons
Javanais cake
Puff pastries with mascarpone

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Dinner cocktail

Selection of cold and warm tastings sessions and sweet delicacies served in verrine,
porcelain and plate

Dinner cocktail 9 pieces per person	31.50€ pp
Dinner cocktail 15 pieces per person	42.50€ pp

Cold selection

Lobster escalope, Granny Smith apple, vinaigrette with Indian curry
Foie Gras of duck, pepper and salt croustillant
Half-baked tuna with a duo of toasted sesame
Beef carpaccio flavored with truffle oil
Baluchon of smoked salmon, brown shrimp's tartar
Tomato espuma, mozzarella
Scallops carpaccio with lime
Duck breast, blackberry cream, rucola
Quinoa, jumbo shrimps, grated zucchini, spicy tomato coulis
Salmon marinated in orange juice, beetroot, coleslaw
Selection of Maki and Sushi

Warm selection

Rucola velouté, dried ham from Bayonne
Mushroom velouté, Chantilly flavored with truffle
Cress velouté, smoked eel, Raifort cream
Pork belly, cabbage stoemp, mustard emulsion
Salmon, glazed carrots with ginger
Chicken from Mechelen, Eryngii mushrooms
Beef carbonnade with Gueuze beer
Lobster ravioli, veal sweetbreads Nantua sauce, fresh basil
Roasted lamb fillet, artichokes Barigoule style, spicy sauce with olive oil
Roasted codfish fillet with wild garlic, cooked vegetables
Chicken poached in coconut milk, Jasmine rice, Wakamé seaweed

Sweet delicacies

Pannacotta flavored with orange blossom
Selection of macaroons
Caramelized Speculoos custard
Cream cheese mousse, rum raisin, crunchy chocolate
Pannacotta with lime
Chocolate cake, raspberry sorbet
Puff pastries with mascarpone flavored with orange
Chocolate cake, hazelnuts, bitter chocolate sauce
Traditional Savoyard tiramisu, Amaretto
Crème brûlée with vanilla from Madagascar

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Reception and Cocktail

All our cocktail packages are served with soft drinks, orange juice and mineral water

<p>  Beer and wine selection </p> <p>Assortment of 4 Belgian beers, house wines</p> <p>Possibility adding sparkling wine</p> <p>Possibility adding champagne</p>	<p>30min 60min 90min 120min</p> <p>14,00€ 20,00€ 24,00€ 27,00€</p> <p>17,00€ 23,00€ 27,00€ 30,00€</p> <p>22,00€ 28,00€ 32,00€ 35,00€</p>
<p>  Sparkling wine </p> <p>Sparkling wine, kir</p>	<p>30min 60min 90min 120min</p> <p>13,00€ 19,00€ 23,00€ 26,00€</p>
<p>  Champagne </p> <p>Champagne, royal kir</p>	<p>30min 60min 90min 120min</p> <p>18,00€ 26,00€ 30,00€ 33,00€</p>
<p>  « <u>Warwick Brussels</u> » formula </p> <p>Champagne, gin, vodka, whisky, rum, house wines, Belgian beers</p>	<p>30min 60min 90min 120min</p> <p>26,00€ 32,00€ 36,00€ 39,00€</p>

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Drinks menu

Red wines – 75cl

Valdivieso, Cabernet sauvignon, Chile – Warwick Brussels Selection	29.50€
Côtes du Rhône, Caprices d'Antoine, France	31.50€
Saint Nicolas de Bourgueil, Domaine Olivier, France	34.50€
Domaine De Kluizen, Belgique	37.00€
Le Prieuré de St Jean, Puisségain St Emilion, France	40.00€
St Emilion Grand Cru, Château Pymouton, AOP, France	62.00€

Wine menu available upon request

White wines – 75cl

Valdivieso, Chardonnay, Chile – Warwick Brussels Selection	29.50€
Domaine Paul Mas, Sauvignon, France	32.00€
Domaine De Kluizen, Belgique	37.00€
Petits Chablis, Domaine Félix, Chardonnay, France	40.00€
Pouilly Fuissé, Domaine Les Vieux Murs, AOP, France	69.00€

Wine menu available upon request

Rosé wines

Claudeval Paul Mas, Grenache Syrah, France	27.50€
Côtes de Provence, Domaine Les Palmiers, France	32.50€

Wine menu available upon request

Sparkling wines

Crémant d'Alsace – Warwick Brussels Selection	49.00€
Champagne Pommery Brut Royal	85.00€
Moët et Chandon Brut Impérial	110.00€

Wine menu available upon request

Rates include taxes and service

 **Mineral waters and soft drinks**

Spa Reine, Spa rouge	3,50€
Soft Drinks	3,50€
Juices	3,50€
Red Bull	6,00€

 **Beers**

Stella Artois	4,25€
Hoegaarden	4,25€
Lindemans Kriek	4,75€
Leffe brune	5,25€
Duvel	5,25€
Chimay	5,90€

Beer menu available upon request

 **Liquors – 4cl**

Gin	8,00€
Vodka	8,00€
Rum	8,00€
Whisky	8,00€

Liquor menu available upon request

Rates include taxes and service