



WILTCHER'S
STEIGENBERGER

BRUSSELS





WILTCHEER'S
STEIGENBERGER

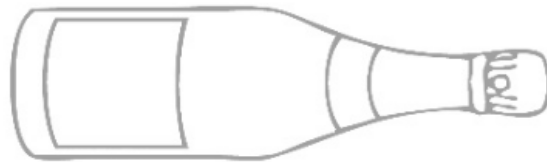
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WILTCHER'S

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COCKTAILS





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DRINKS PACKAGES

Kir

Kir, white wine, red wine and Belgian beers
Fresh fruit juices, mineral water and soft drinks



Sparkling

Cabourg sparkling wine
White and red wine, Belgian beers
Fresh fruit juices, mineral water and soft drinks



Champagne

Champagne Mercier, Belgian beers
Fresh fruit juices, mineral water and soft drinks



Moët & Chandon

Champagne Moët & Chandon Brut, belgian beers
Fresh fruit juices, mineral water and soft drinks

Duration	Kir	Sparkling	Champagne	Moët & Chandon
30 min	€12.00	€17.00	€22.00	€29.00
1 h 00	€18.00	€24.00	€30.00	€38.00
1 h 30	€22.00	€29.00	€36.00	€45.00
2 h 00	€26.00	€34.00	€42.00	€52.00

All our drinks packages are served with nibbles
The prices are set per person



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CANAPÉS PACKAGES

Cold Canapés

Mascarpone tart / truffle / pear ✓
Beef tart / spicy mango
Broccoli tart / quail egg / caviar
Mini chicken fajita / tomato / avocado
Tamago maki
Chorizo tortilla



Hot Canapés

Cheese croquette ✓
Mini beef burger
Vegetarian yakitori ✓
Mini truffled croque-monsieur
Black pudding brioche / green apple
Scampi skewer / tomato salsa



Sweet Canapés (served upon request)

Chocolate tart
Mandarin tart
Praliné profiterole
Pistachio delight
Raspberry tart
Coffee / chocolate éclair

BELGIAN CANAPÉS



Cold Canapés

Dried Ardennes ham / Poteauré cheese
Finger "Américain" / quail egg
Crayfish skewer / "Liègoise" condiment



Hot Canapés

Shrimp croquette
Asparagus quiche ✓
"Omelette" with Maredsous beer ✓



Sweet Canapés (served upon request)

Gingerbread macaroon
Mini Merveilleux

Price per canapé : € 3.00 (with a minimum of 3 canapés per person)

Our Chef recommends 3 canapés per person for a cocktail of 30 minutes and 6 canapés per person for a cocktail of 1 hour



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COCKTAIL DINATOIRE

€ 69.00 per person – Minimum of 50 attendees

Fennel cream / crumbled crab



Ajo blanco / chorizo / melon



Shrimp salad / grapefruit / coriander



Foie gras / gingerbread / Granny apple



Beetroot tartare / apple / smoked eel



Tiramisu avocado / gravlax



Teriyaki beef skewer / sesame



Skewered shrimp / tzatziki



Tuna / satay sauce




Quiche Iberico / tomato / arugula



Pizzetta tomato / mozzarella 



Mini cheese "gougères" 

Please replace item(s) above by sweet canapé(s) (see page 5) should you want to serve sweet dishes in your Cocktail Dinatoire



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BUFFETS





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BELGIAN BUFFET



€ 70.00 per person – Minimum of 50 attendees
Coffee and tea at the end of the meal included

Salads

Marinated mussels salad

Potato salad / sweet mustard from Leuven

“Americain”

Shrimp / tomato salad

“Liégeoise salad”



Main Dishes

Rabbit with prunes

Waterzooi from Ghent

Beef cheek “Flamish” style



Desserts

“Javanais”

3 chocolate crunchy

Rice tart

“Maton” pie

Belgian cheese platter

For buffets as of 60 attendees, if you would like your lunch to be served in less than 1 hour, additional fees will apply



WILTCHEER'S

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BUFFET A

€ 60.00 per person – Minimum of 50 attendees

Coffee and tea at the end of the meal included

Salads

Grilled vegetable salad / anchovy / olives

Pink shrimp salad / grapefruit / avocado

Thai beef salad

Chick pea salad / bell peppers "North African" style ✓

Farfalle salad / pesto / pine nuts ✓



Main Dishes

Sea bass fillet / "Bouillabaisse" / potato / fennel

Pork tenderloin / honey caramelized endives

Tajine of zucchini / sweet potato / grapes ✓



Desserts

Rice tart

Triple chocolate cake

Coffee pannacotta

For buffets as of 60 attendees, if you would like your lunch to be served in less than 1 hour, additional fees will apply



WILTCHEER'S

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BUFFET B

€ 60.00 per person – Minimum of 50 attendees

Coffee and tea at the end of the meal included

Salads

Watermelon salad / mint / feta

Caesar salad / parmesan cheese ✓

Potatoes salad / shrimps / tarragon

Pasta salad / tomatoes / olives / basil and lemon ✓

Chicken salad / peanuts / soy / sesame



Main Dishes

Salmon steak / morel sauce / green asparagus

Braised beef cheek / bacon / onions / carrots / waffle potatoes

Asparagus risotto / crispy parmesan ✓



Desserts

Apple tart / caramel

Exotic cake

Pannacotta / coconut

For buffets as of 60 attendees, if you would like your lunch to be served in less than 1 hour, additional fees will apply



WILTCHEER'S

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BUFFET C

€ 60.00 per person – Minimum of 50 attendees

Coffee and tea at the end of the meal included

Salads

Lentil salad / smoked duck / dried apricots

Beetroot salad / nuts / green apple ✓

Spicy calamari salad / cherry tomatoes / spring onions

Wheat salad / salmon / cucumber

Fennel salad / orange / cumin ✓



Main Dishes

Prawn skewers / coconut / mango / chilli / fried rice / vegetables

Roasted lamb ribs / juice of arugula pesto / eggplant / tomato / zucchini / potatoes fondant

Gnocchi / blue cheese / pear ✓



Desserts

Cherry pie

Pear cake / caramel

Quark cheese / vanilla / red fruits

For buffets as of 60 attendees, if you would like your lunch to be served in less than 1 hour, additional fees will apply



WILTCHEER'S

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BUFFET D

€ 60.00 per person – Minimum of 50 attendees
Coffee and tea at the end of the meal included

Salads

"Niçoise" salad

Tabbouleh

Noodle salad / vegetables / chicken / Hoi Sin dressing ✓

Endive salad / blue cheese / cucumbers / almonds ✓

Herring salad / potato / beetroot



Main Dishes

Cod fillet / yellow wine sauce / mushrooms / spinach

Chicken breast / lemon / olives / "Ratte" potatoes with rosemary

Vegetable curry / tofu ✓



Desserts

Pear pie / frangipane

Red fruits cake

Strawberry milkshake

For buffets as of 60 attendees, if you would like your lunch to be served in less than 1 hour, additional fees will apply



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BUFFET E

€ 60.00 per person – Minimum of 50 attendees
Coffee and tea at the end of the meal included

Salads

Seafood salad / basil / sundried tomatoes
Quinoa salad / chorizo / mint / peppers
Rice salad / saffron marinated mussels
Cucumber salad / olives / goat cheese ✓
Crab salad / celery / mango



Main Dishes

Lemon sole / shellfish sauce / lemon / crushed potato with herbs
Veal scalopini / ham / mozzarella / sage jus / garlic potatoes
Fusili tartufata ✓



Desserts

"Normande" tart
Opera cake
Seasonal fruit salad / orange

For buffets as of 60 attendees, if you would like your lunch to be served in less than 1 hour, additional fees will apply



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MENUS





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MENU A

€ 59.00 per person – Minimum of 10 attendees

Coffee and tea at the end of the meal included

Starters

Fish

- Thin slices of swordfish / citrus / pepper relish / herb salad
- Ceviche of sea bass / cress sprouts / pepper and ginger popcorn
- Half-seared tuna / spicy tomato sauce / crispy sesame

Meat

- Royal of foie gras / poached egg / crayfish / toast
- Thin slices of pastrami / mustard vinaigrette / crispy vegetables
- Vitello tonnato / crispy celery / capers

Vegetarian

- Cream of peas / fresh cheese / vegetable tart
- Eggplant mille-feuille / bell pepper / mozzarella
- Tomato tartare / avocado / celery / "Bloody Mary" sorbet

Main dishes

Fish

- Scallops / herb juice / mashed potato / carrot / dried ham
- Cod loin on the skin / piperade reduction / braised fennel / olive
- Plaice fillet / mushroom / shrimp / potato / parsley

Meat

- Veal tenderloin / morel mushrooms / gnocchi / cooked and raw endives
- Braised beef with orange / young potato / turnip / fennel
- Rack of lamb / garlic jus / sicilian eggplant / baby romaine

Vegetarian

- Asparagus / goat cheese / orange / pine nuts ✓
- Ricotta / spinach cannelloni / cherry tomato / rosemary sauce ✓
- Risotto / zucchini / fried flower ✓

Desserts

- Chocolate / caramel cake
- Raspberry / mascarpone dessert
- Passion / mango cake
- "Tarte Tatin" / vanilla ice cream
- Tiramisu / espresso sauce
- Chantilly profiteroles / chocolate sauce

Cheese Supplement: € 8.00 per person

The hotel requires the same choice of menu for all participants.

Please inform the hotel about your selection at least 10 days prior to your event



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MENU B

€ 69.00 per person – Minimum of 10 attendees

Coffee and tea at the end of the meal included

Starters

- Lobster salad / mango / cucumbers / lemon vinaigrette
- Foie gras / Sichuan pepper jelly / herb salad
- Roasted asparagus / parmesan / aged balsamic vinegar ✓



Main dishes

- Beef tenderloin « Rossini » / fondant potatoes
- Red mullet / Iberian ham / artichoke / lemon / olives / tomatoes
- Sauteed wild mushrooms / truffle ✓



Desserts

- Bitter chocolate pyramid / vanilla sauce
- Chocolate bar / caramel / almond cream

Cheese supplement : € 8.00 per person

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WINE PACKAGES





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	<i>1/2 bottle per person</i>	<i>2/3 bottle per person</i>
Package Dourthe	€ 19.00	€ 24.00
<p>White Wine : « Les Grand Terroirs de Dourthe », 2014 <i>Sémillon, Sauvignon</i>, Bordeaux Red Wine : « Les Grand Terroirs de Dourthe », 2013 <i>Merlot, Cabernet Sauvignon</i>, Bordeaux</p>		
Package Voyageur	€ 21.00	€ 26.00
<p>White Wine : Robert Mondavi Private Selection, 2013 California, USA, Chardonnay Red Wine : Robert Mondavi, 2010 California, USA, Cabernet Sauvignon</p>		
Package Italian	€ 22.00	€ 28.00
<p>White Wine : Ca' Montini, Trentino, 2013, Pinot Grigio Red Wine : Velenosi Vini, Brecciarollo Rosso Piceno Superiore, DOC, Marche, 2011, Sangiovese</p>		
Package Australian	€ 23.00	€ 29.00
<p>White Wine : Wyndham Estate Bin 222, Hunter Valley, 2012, Chardonnay Red Wine : Wyndham Estate BIN 555, Hunter Valley, 2012, Shiraz</p>		
Package Organique	€ 25.00	€ 32.00
<p>White Wine : Domaine du Jas d'Esclans "Cuvée du Loup", (BIO), 2011 Ugni blanc Red Wine : La Grande Ribe Côtes du Rhône Villages (BIO), 2011, Grenache et Syrah</p>		
Package Alsace	€ 27.00	€ 35.00
<p>White Wine : Trimbach Pinot Blanc, 2013 Red Wine : Trimbach Pinot Noir Réserve, 2012</p>		
Package Discovery	€ 35.00	€ 43.00
<p>White Wine : Framingham Estate, Marlborough, 2011 Australie, Sauvignon Blanc Red Wine : Clos de Los Siete by Michel Rolland, Mendoza, 2010 Argentine, Malbec, Merlot et Syrah</p>		
Package du Sommelier	€ 42.00	€ 50.00
<p>White Wine : Macon Villages « Terroirs du Mâconnais », Bret Brothers, 2008, Bourgogne, Chardonnay Red Wine : Château Haut Gros Caillou, Saint-Émilion, 2012, Bordeaux, Merlot, Cabernet Sauvignon et Cabernet Franc</p>		

All our wine packages include ½ bottle of water per person
 Should the above stated vintage not be available, we take the liberty to serve the next available vintage.





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FLOOR PLANS & CAPACITIES

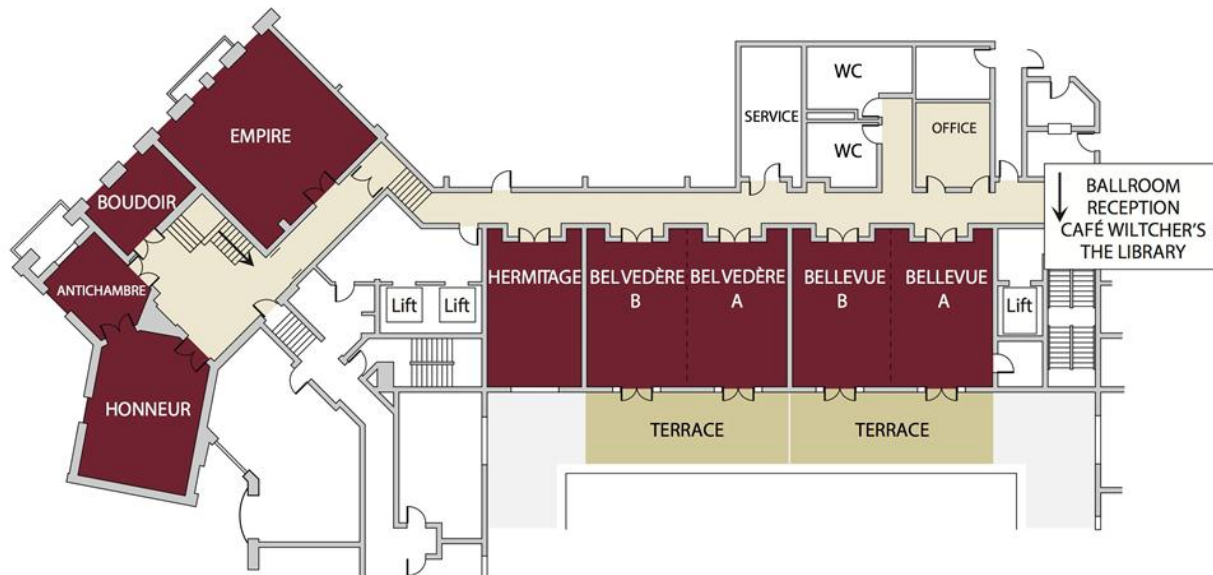


Ground Floor



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Floor +1

MEETING ROOMS	DAYLIGHT	AIR-CONDITIONING	FLOOR	M ²	MEASUREMENTS	CELLING HT	THEATRE	CLASSROOM	U-SHAPE	CABARET	BOARDROOM	H-SQUARE	ROUND TABLE (12 PER TABLE) NO DANCE FLOOR	ROUND TABLE- (12 PER TABLE) DANCE FLOOR	COCKTAIL
Antichambre	•	•	1	19	3,7m*5,2m	3m	***	***	***	***	***	***	10	***	***
Ballroom		•	0	552	15m*36,8m	3,7m	600	350	96	301	***	150	528	480	600
Ballroom A		•	0	147	15m*9,8m	3,7m	150	72	36	63	***	50	132	84	150
Ballroom B		•	0	258	15m*17,2m	3,7m	250	150	48	119	***	80	240	192	250
Ballroom C		•	0	147	15m*9,8m	3,7m	150	72	36	63	***	50	132	84	150
Bellevue	•	•	1	72	9,8m*7,35m	2,75m	60	40	27	35	27	30	60	***	75
Bellevue A	•	•	1	36	4,9m*7,35m	2,75m	25	18	15	14	12	18	24	***	35
Bellevue B	•	•	1	36	4,9m*7,35m	2,75m	25	18	15	14	12	18	24	***	35
Belvedere	•	•	1	72	9,8m*7,35m	2,75m	60	40	27	35	27	30	60	***	75
Belvedere A	•	•	1	36	4,9m*7,35m	2,75m	25	18	15	14	12	18	24	***	35
Belvedere B	•	•	1	36	4,9m*7,35m	2,75m	25	18	15	14	12	18	24	***	35
Boudoir	•	•	1	16	3,2m*5m	3m	***	***	***	***	***	***	8	***	***
Empire	•	•	1	65	7,82m*8,25m	3m	50	24	20	35	22	24	48	***	60
Hermitage	•	•	1	37	5m*7,35m	2,75m	***	***	***	***	14	***	***	***	***
Honneur	•	•	1	53	6,8m*7,8m	3m	30	18	15	21	20	20	36	***	50
Foyer		•	0	95	7,8m*12,14m	3m	80	30	20	35	36	30	96	72	130
The Library	•	•	0	314	16,10m*19,5m	2,89m	***	***	***	***	***	***	Existing set up 110	***	300
Private dining	•	•	0	21	5,9*3,52m	2,89m	***	***	***	***	12	***	***	***	***
Terrasse	•		0	126	5,2*24,15m	***	***	***	***	***	***	***	Existing set up 56	***	130
Café Wiltcher's (mezzanine)	•	•	0	67	7,3*9,23m	3,1m	50	***	***	***	20	***	Existing set up 44	***	60
Café Wiltcher's (main level)	•	•	0	54	5,88*9,1m	3,3m	30	***	***	***	***	***	Existing set up 29	***	50
Café Wiltcher's (total)	•	•	0	121	13,28*9,1m	3,1m	***	***	***	***	***	***	Existing set up 73	***	150

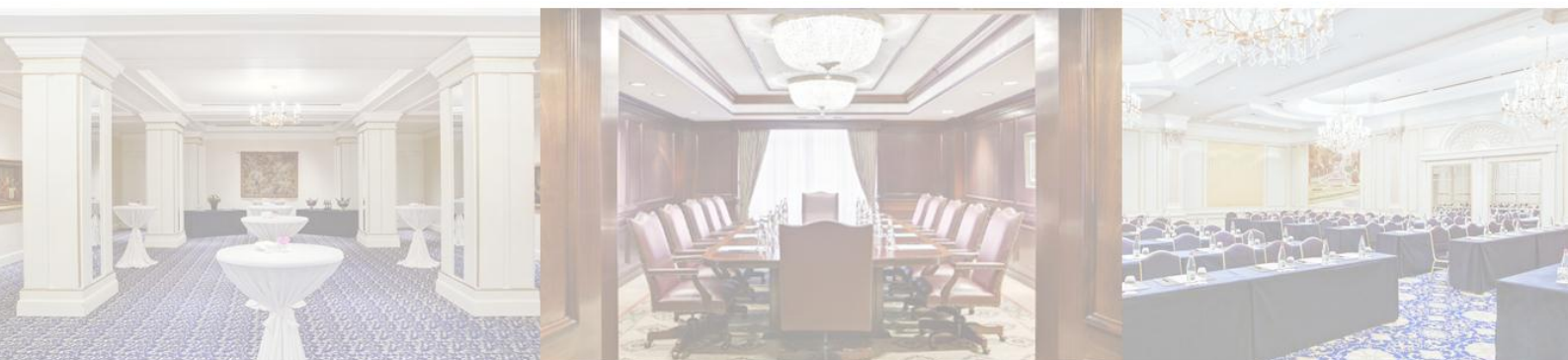
Our spacious suites can also be privatized for exclusive events

Room rental fees will be calculated based on your total requirements



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ADDITIONAL INFORMATION

Music

Disc Jockey, live music, pianist are available upon request

Business Center

Open 24 hours every day

Decoration

Flower decoration is available from € 40.00 per table
Ice sculptures are available upon request

WiFi

Free wifi available everywhere in the hotel
Private network available upon request

Wiltcher's parking

600 parking spaces with direct access to the hotel – 24hrs a day

Fitness Gym

Located on first floor – Complimentary access for hotel guests

Cloakroom

Cloakroom attendant is available at € 32.00 / hour / attendant, with a minimum of 4 hours

VAT and service

VAT and service are included in all prices quoted in this brochure