

CONFERENCE & EVENTS MENUS





Home



Dear Guests,

Our intention is to make the time you choose to spend with us as pleasurable as possible. With this in mind we have created a wide range of inspiring menu options and dining packages to delight your guests during your event.

With a focus on healthy options; from reviving snacks, tempting treats and refreshing drinks at break times, to more substantial offerings we have created a range of event menu options for all occasions. Lighter bites and larger lunches, impressive cocktail receptions, generous buffets and peerless gala dinners all feature in these specially created seasonal packages.

We do appreciate that each and every occasion is individual and as such demands special attention, after all every event should be as unique as the guests invited.

Pascal de Portemont
Executive Chef





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DAY DELEGATE PACKAGES

Custom-made conference packages for your events.

Whether organizing a conference, meeting, wedding or exhibition, Hilton Antwerp Old Town provides the perfect range of flexible meeting and event spaces with 13 meeting rooms up to 1,200 guests in our Belle Epoque Ballroom



CLASSIC
PACKAGE



DELUXE
PACKAGE



PREMIUM
PACKAGE





Home

CLASSIC PACKAGE

Plenary room rental (from 9:00 am to 6:00 pm)

Inspiration and Motivation coffee breaks

Urban Lunch Buffet

Pen and paper, mineral water and mint sweets

Hilton Meetings Conference Kit with office material

€68.00 pp

as from 10 delegates

Please contact your dedicated GC&E coordinator for the detailed information concerning the Food & Beverage.





Home

DELUXE PACKAGE

- Plenary room rental (from 9:00 am to 6:00 pm)
- Kick-Off coffee break
- Inspiration and Motivation coffee breaks
- Urban Lunch Buffet OR 2-course menu
- Free Internet connection for all participants
- Pen and paper, mineral water and mint sweets
- Hilton Meetings Conference Kit with office material

€78.00 pp

as from 10 delegates

Please contact your dedicated GC&E coordinator for the detailed information concerning the Food & Beverage.





Home

PREMIUM PACKAGE

Plenary room rental (from 9:00 am to 6:00 pm)

Kick-Off coffee break

Inspiration and Motivation coffee breaks

3-course menu* OR Warm and cold buffet**

Free Internet connection for all participants

Pen and paper, mineral water and mint sweets

Hilton Meetings Conference Kit with office material

€83.00 pp

*as from 10 delegates

**as from 50 delegates

Please contact your dedicated GC&E coordinator for the detailed information concerning the Food & Beverage.



BREAKFAST



Home

Rightly acknowledged as the most important meal of the day; here at Hilton we take our breakfast offering seriously.

Breakfast is no longer just a functional mealtime; it is now an occasion all of its own. We understand that the right start to the day is imperative to ensure maximum performance and with this in mind we offer you a selection of ways to enjoy breakfast; each designed to offer something for differing needs and differing tastes. Our mobile breakfast box allows you to enjoy the first meal of the day where and when you like.



CONTINENTAL
BREAKFAST



ENGLISH
BREAKFAST



BREAKFAST
AT HILTON



BREAKFAST
BOXES





Home



CONTINENTAL BREAKFAST

Enjoy our selection of:

Fruits

Cereals

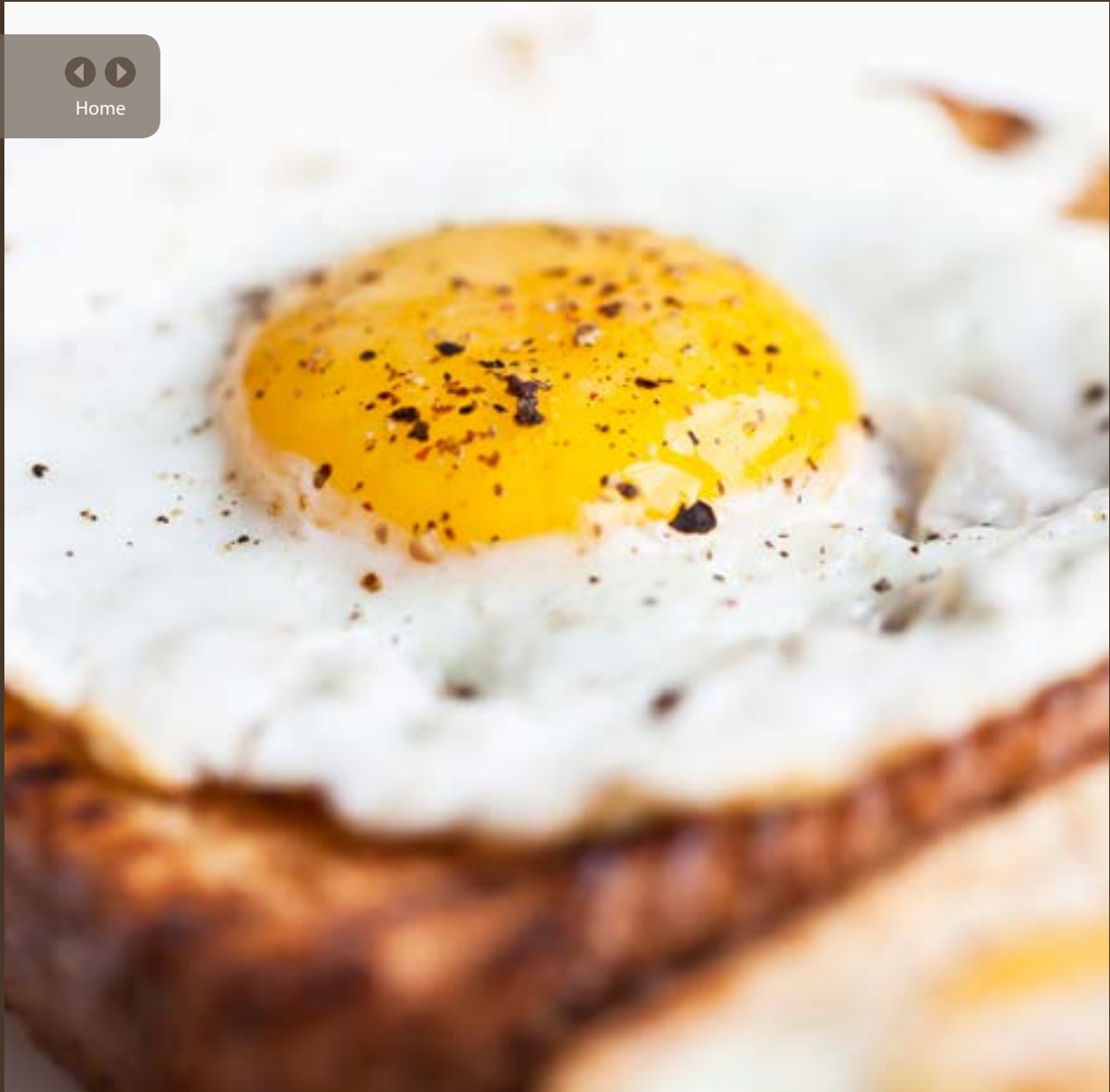
Yoghurts

Freshly baked breakfast breads from the buffet

Juices, coffee or tea

€21.00





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ENGLISH BREAKFAST

Enjoy our full buffet selection including:

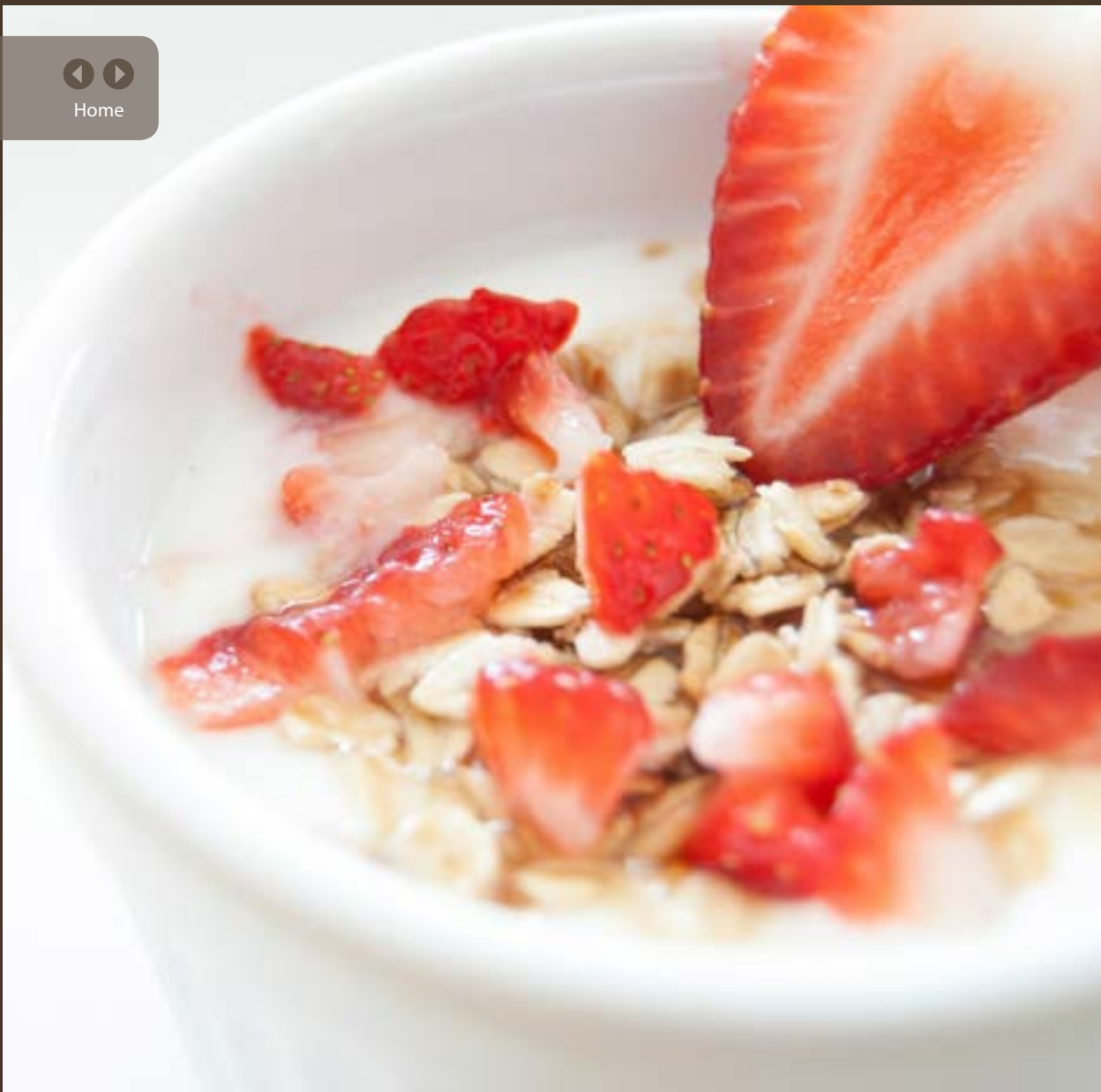
- Fruits
- Cereals
- Yoghurts
- Freshly baked breakfast breads
- Hot dishes
- Juices
- Coffee or tea

€29.00





Home



BREAKFAST AT HILTON

Enjoy our selection of:

[Austrian sausage and cheese specialities](#)

[Traditional scrambled eggs with pumpkin seed oil](#)

[Fruits](#)

[Cereals](#)

[Yoghurts](#)

[Freshly baked breakfast breads from the buffet](#)

Juices, coffee or tea

€25.00





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BREAKFAST BOXES

Enjoy your breakfast on-the-go with :

Ham and cheese sandwich

Muffin

Muesli bar

Apple

“Actimel”

Orange juice

Mineral water

€18.00



COFFEE BREAKS

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Home

Why have a coffee break in your meeting?

Breaks aren't just a time to check phone calls and e-mails, they are a vital time to ensure the mind remains focused and the body nourished and by focusing on these needs we have created a range of choices to ensure you get the most out of your meetings.



KICK OFF
COFFEE BREAKS



INSPIRATION
COFFEE BREAKS



MOTIVATION
COFFEE BREAKS



THEMED
COFFEE BREAKS





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Home

KICK OFF COFFEE BREAKS



BRABO



SINJOOR



RUBENS



SCHELDT



DIAMOND





◀ ▶
Home

UPGRADE YOUR MEETING WITH THIS
KICK OFF COFFEE BREAKS
BRABO

Freshly brewed coffee and tea

Selection of Danish pastries

Fruit salad

Apple juice

Orange juice

€6.50 pp





Home



UPGRADE YOUR MEETING WITH OUR
KICK OFF COFFEE BREAKS

RUBENS

Freshly brewed coffee and tea

French toasts

Fruit salad

Apple juice

Orange juice

€6.50 pp





Home



UPGRADE YOUR MEETING WITH OUR
KICK OFF COFFEE BREAKS
SINJOOR

Freshly brewed coffee and tea

Pancakes

Fruit salad

Apple juice

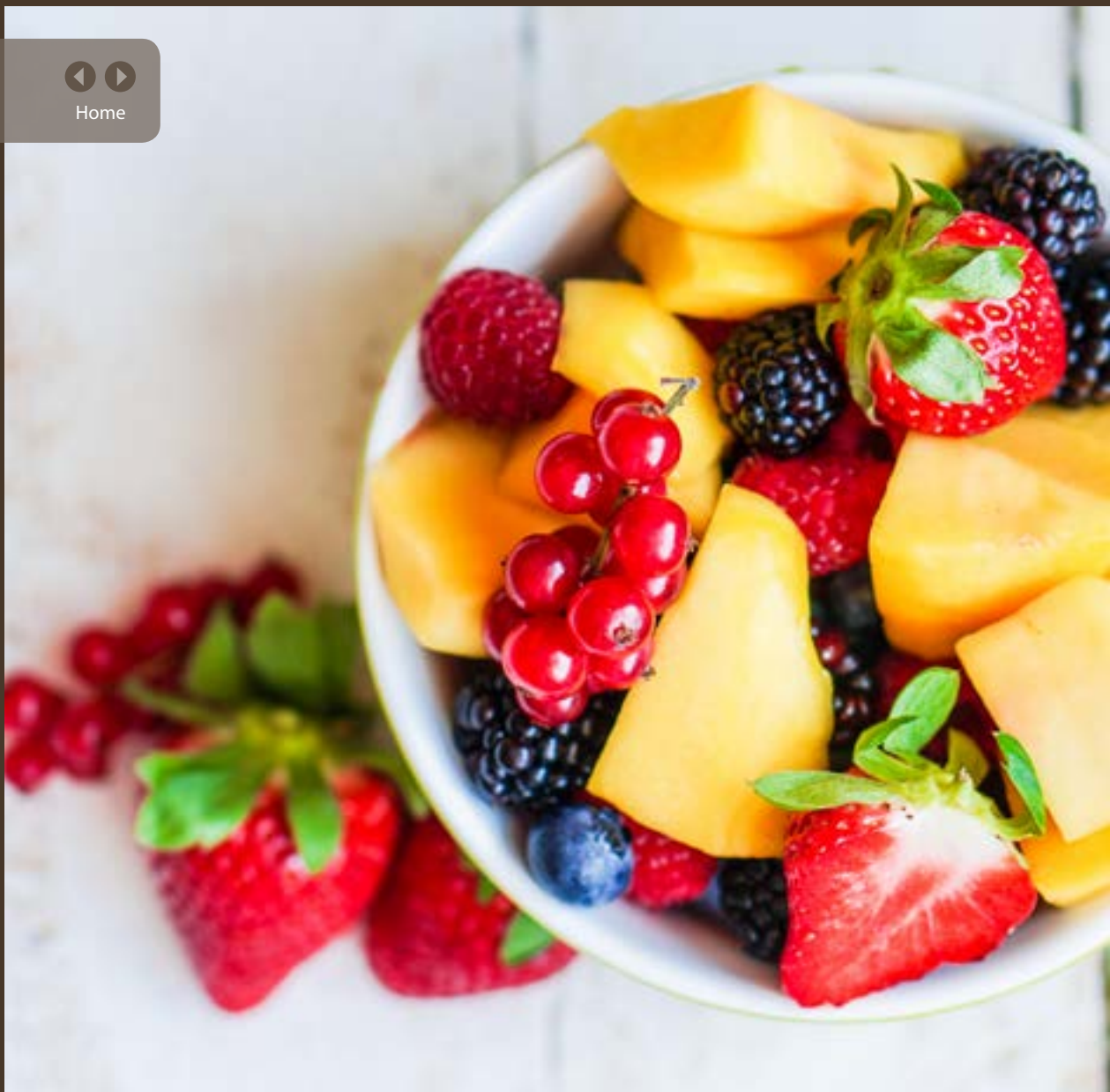
Orange juice

€6.50 pp





Home



UPGRADE YOUR MEETING WITH OUR
KICK OFF COFFEE BREAKS

SCHELDT

Freshly brewed coffee and tea

Sausage rolls

Fruit Salad

Apple juice

Orange juice

€6.50 pp





Home

UPGRADE YOUR MEETING WITH OUR
KICK OFF COFFEE BREAKS

DIAMOND

Freshly brewed coffee and tea

Pecan pies

Fruit salad

Apple juice

Orange juice

€6.50 pp





Home

INSPIRATION COFFEE BREAKS

Why have a morning coffee break in your meeting?

Because morning breaks are vital to ensure that concentration level stays high, everyone remains refreshed and as productive as possible. Our Inspiration coffee break packages offering freshly brewed beverages and continental treats with options focused on revitalizing your delegates. Learn more at the nutrition tips section.



BRABO



SINJOOR



RUBENS



SCHELDT



DIAMOND





INSPIRATION COFFEE BREAKS
BRABO

Freshly brewed coffee and tea

Blueberry yoghurt

Mini chocolate doughnuts

Selection of smoothies

Apple juice

Orange juice

€8.50 pp





Home



INSPIRATION COFFEE BREAKS RUBENS

Freshly brewed coffee and tea

Blueberry muffins

Almond and pumpkin seeds yoghurt

Selection of smoothies

Apple juice

Orange juice

€8.50 pp





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INSPIRATION COFFEE BREAKS
SCHELDT

Freshly brewed coffee and tea

Toffee yoghurt

Raspberry doughnuts

Selection of smoothies

Apple juice

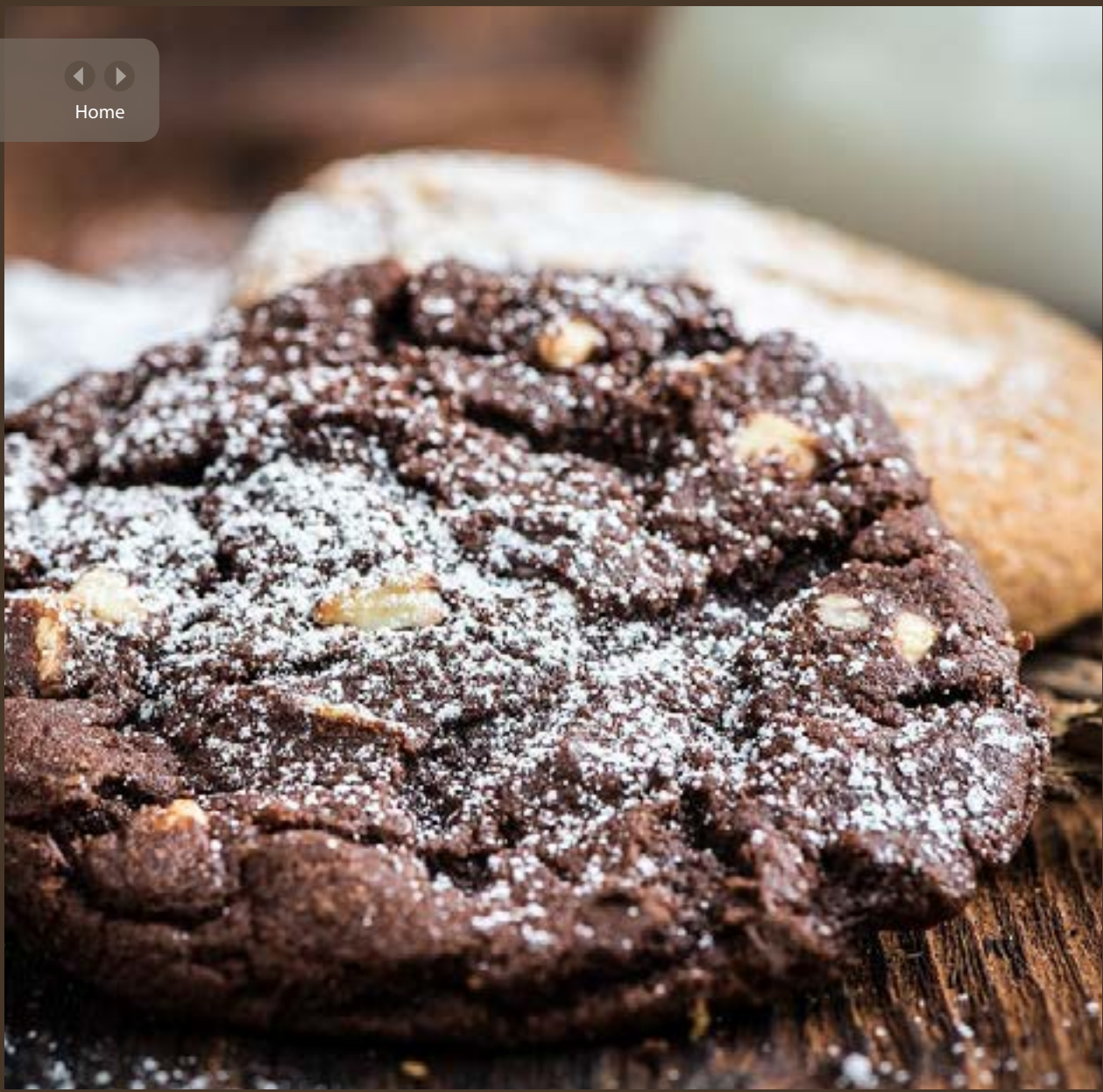
Orange juice

€8.50 pp





Home



INSPIRATION COFFEE BREAKS SINJOOR

Freshly brewed coffee and tea

Cookie dough yoghurt

Chocolate muffins

Selection of smoothies

Apple juice

Orange juice

€8.50 pp





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Home

INSPIRATION COFFEE BREAKS
DIAMOND

Freshly brewed coffee and tea

Peanut and Granola Yoghurt

Vanilla muffins

Selection of smoothies

Apple juice

Orange juice

€8.50 pp





Home

MOTIVATION COFFEE BREAKS

Why have an afternoon coffee break in your meeting?

Providing energy for the body is given, but providing energy for the brain during meetings is vital. Snacks containing glucose are vital; fruit and fruit juices are a great and healthy way to do this and we have designed a range of motivation break options specifically for this purpose. Learn more at the nutrition tips section.



BRABO



SINJOOR



RUBENS



SCHELDT



DIAMOND





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Home

MOTIVATION COFFEE BREAKS
BRABO

Freshly brewed coffee and tea

Wafers

“Studenten Haver”

Energy Bar

Basket of seasonal fruit

Apple juice

Orange juice

€8.50 pp





Home

MOTIVATION COFFEE BREAKS

RUBENS

Freshly brewed coffee and tea

Tatin pie

Mini Financiers

Energy Bar

Basket of seasonal fruit

Apple juice

Orange juice

€8.50 pp





Home

MOTIVATION COFFEE BREAKS SINJOOR

Freshly brewed coffee and tea

Brownie

Mini muffins

Energy Bar

Basket of seasonal fruit

Apple juice

Orange juice

€8.50 pp





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Home

MOTIVATION COFFEE BREAKS
SCHELDT

Freshly brewed coffee and tea

Scones

Mini brownies

Energy Bar

Basket of seasonal fruit

Apple juice

Orange juice

€8.50 pp





Home



MOTIVATION COFFEE BREAKS DIAMOND

Freshly brewed coffee and tea

“Appelflappen”

“Stroopwafels”

Energy Bar

Basket of seasonal fruit

Apple juice

Orange juice

€8.50 pp





Home

THEMED COFFEE BREAKS

Why don't you upgrade your coffee break with one of our themed coffee breaks?

The Chocolate Break is ideal to provide to your guests' brains with pleasurable endorphins and serotonin; so those sweet treats at breaks are actually a great to enhance the productivity of your meeting. Our Healthy Break will assist in concentration with a great taste but also by keeping blood sugars levels steady; therefore managing potential mood swings.



CHOCOLATE
BREAK



HEALTHY
BREAK





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Home

THEMED COFFEE BREAKS

CHOCOLATE BREAK

Freshly brewed coffee and tea

Mini brownies

Mini chocolate doughnuts

Chocolate mousse

Apple juice

Orange juice

€10.00 pp





Home



THEMED COFFEE BREAKS

HEALTHY BREAK

Freshly brewed coffee and tea

Yoghurt with dry fruits and power seeds

Quinoa and fruit salad

Greek Borek pie

Apple juice

Orange juice

€15.00 pp





Home

LUNCH & DINNER BUFFETS

We appreciate that time is precious and we aim to help you get the most out of yours with our buffet options.

A choice of tempting offers, from our delicious sandwich based options to buffets delivering a broader range of satisfying selections all perfect for that lunch or dinner occasion. Working and roll-in buffets designed to maximize your meeting time are a major feature of our offer; and for those longer lunches and dinners we have a wide-range of tempting menu options inspired by cuisines from around the globe.



LUNCH & DINNER
BUFFETS



URBAN LUNCH
BUFFETS



LIVE CARVING
OPTIONS





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Home

BUFFETS



ASIAN
BUFFET



BELGIAN
BUFFET



FRENCH
BUFFET



ITALIAN
BUFFET



DESSERT
BUFFET





Home

BUFFETS

ASIAN BUFFET

COLD DISHES:

Sushi | Pomelo and crab salad | Thai beef salad |
Dim Sum | Sashimi | Asian spring rolls

WARM DISHES

Marinated squids and vegetables | Sweet and sour
pork | Miso glazed salmon | Nasi Goreng, chicken
kebab and peanuts | Stir-fried beef | Chicken
tandoori

€45.00 pp

as from 50 persons

All our buffets are served with a selection of vegetables, potatoes,
a salad bar and an assortment of sauces and dips.





Home



BUFFETS

BELGIAN BUFFET

COLD DISHES:

Shrimp croquettes | Belgian paté | Prepared steak tartare | Smoked salmon | Smoked eel on toast | Sausages and apples

WARM DISHES

Slavink | Chicken waterzooi | Flemish beef stew | Lemon sole, white wine | Chicory and ham rolls in a creamy cheese sauce

€45.00 pp

as from 50 persons

All our buffets are served with a selection of vegetables, potatoes, a salad bar and an assortment of sauces and dips.





Home

BUFFETS
FRENCH BUFFET

COLD DISHES:

Salmon tartare | Duck mousse | “Niçoise” salad |
Marinated shellfish with citrus | Goat cheese and
bacon salad, croutons | Brioche with petits gris

WARM DISHES

Bouillabaise | Coq au vin | Beef Bourguignon | Veal
stew | Sea bream and ratatouille | Duck in orange
sauce

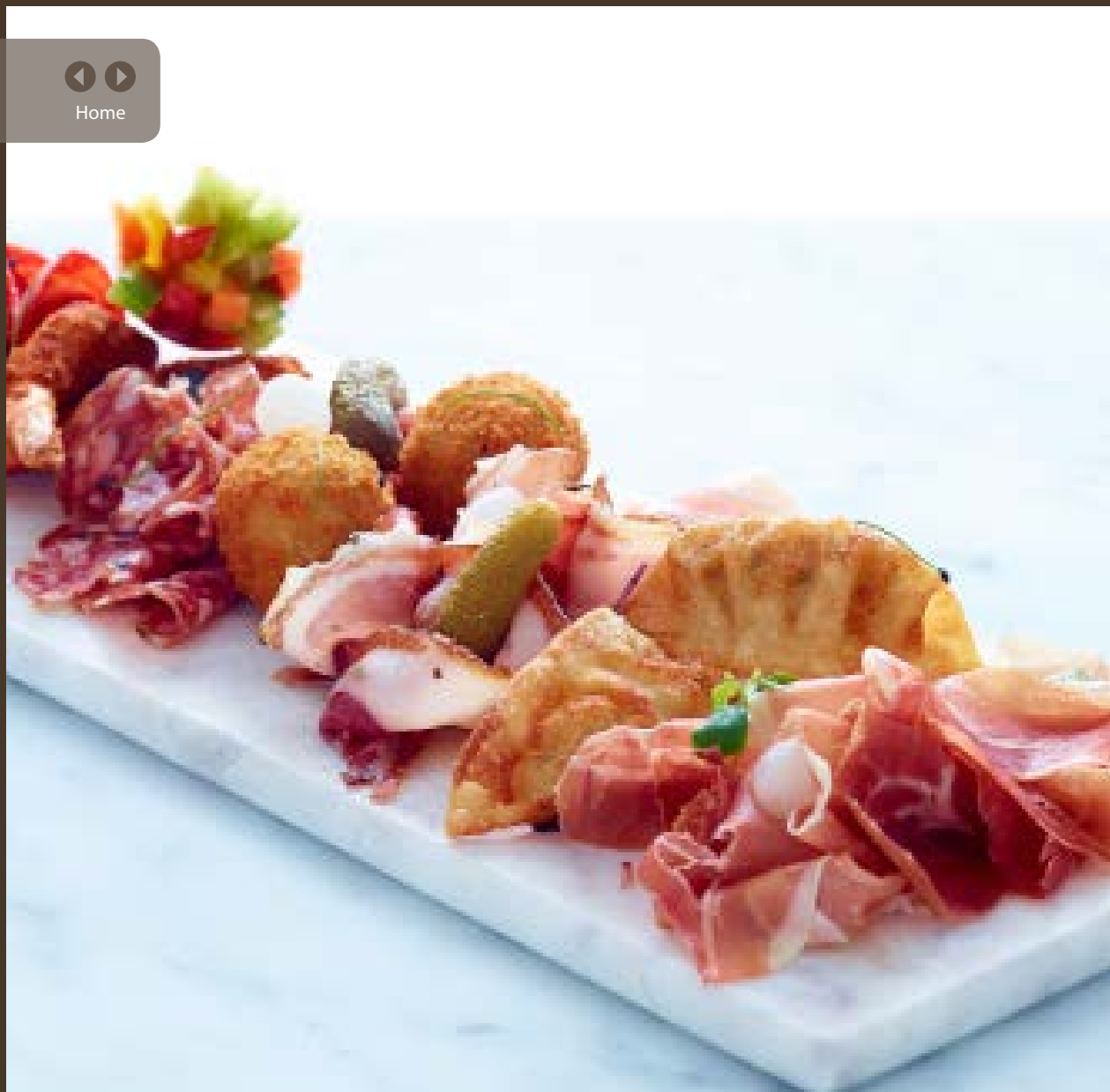
€45.00 pp
as from 50 persons

All our buffets are served with a selection of vegetables, potatoes,
a salad bar and an assortment of sauces and dips.





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BUFFETS

ITALIAN BUFFET

COLD DISHES:

Antipasto | Vitello Tonato | Caprese salad | Melon and Parma ham | Crostinis | Stuffed zucchinis with goat cheese

WARM DISHES

Scalopine all' Limone | Pasta vongole | Gnocchi a la Romana | Lasagna primavera | Seabass and fennel risotto | Chicken "Cacciatore"

€45.00 pp

as from 50 persons

All our buffets are served with a selection of vegetables, potatoes, a salad bar and an assortment of sauces and dips.





Home

BUFFETS

DESSERT BUFFET

“Crema Catalana” with orange | Belgian chocolate mousse | Opera tart | Traditionnal “Tarte Tatin” | Fresh fruits salad

€15.00 pp | complimentary with a themed buffet

Assortment of Bavarois OR Sponge Cakes

Supplement of €5.00 pp

White & Dark chocolate fountain OR Crêpes OR Waffles

Live Cooking for a supplement of €10.00 pp





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Home

URBAN LUNCHES



BRABO



SINJOOR



RUBENS



SCHELDT



DIAMOND





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URBAN LUNCH
BRABO

Celeriac soup

Chili Con Carne

Rice

Nachos

Salad bar

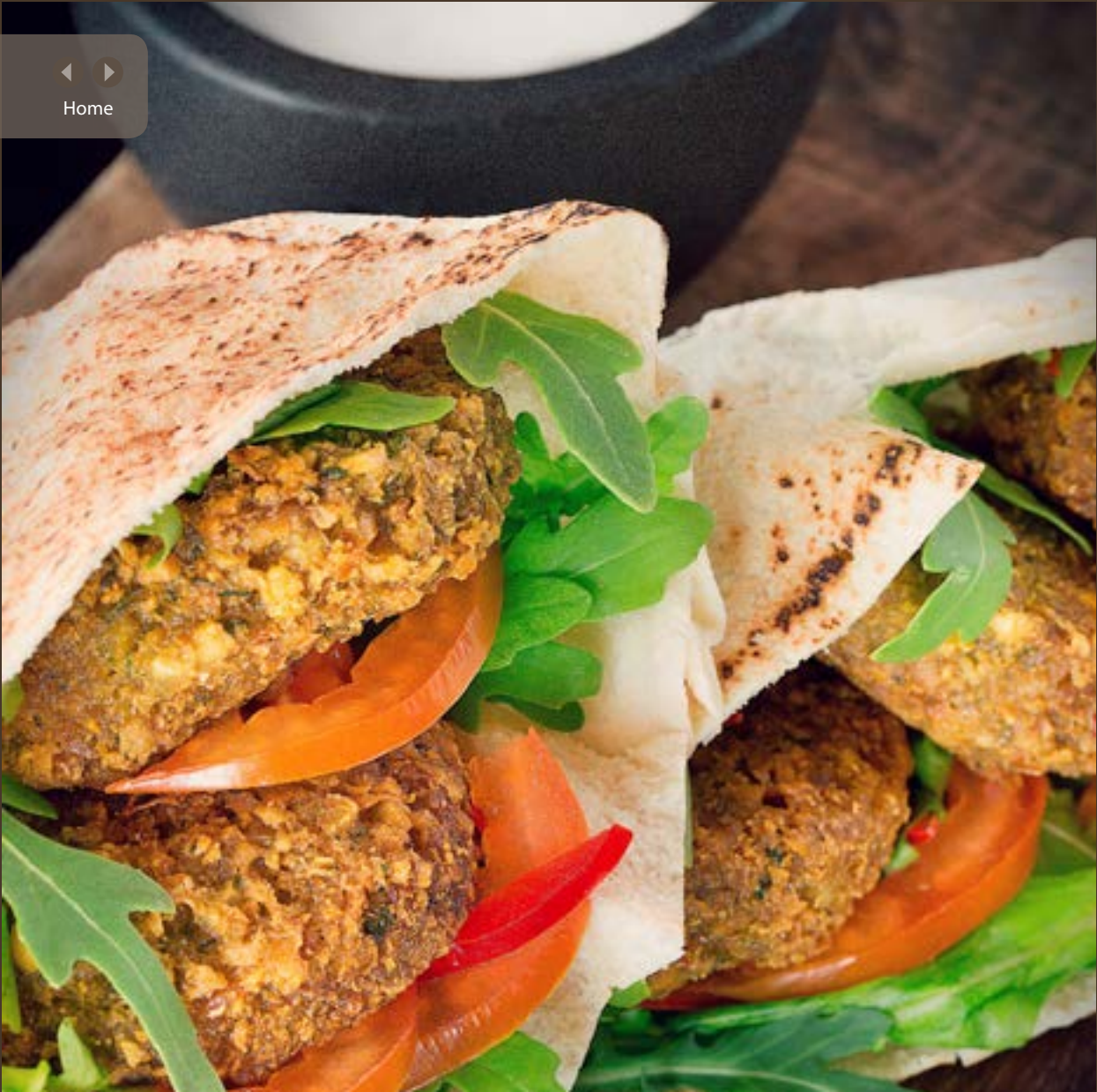
Assortment of sandwiches and wraps

Chocolate trio

Lime Bavarois

€29.00 pp





Home

URBAN LUNCH

SINJOOR

Broccoli soup

Chicken gyros

Lemon and oregano potatoes

Pita bread

Salad bar

Assortment of sandwiches and wraps

Tiramisu

Cream of mascarpone and red fruits

€29.00 pp





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Home

URBAN LUNCH
RUBENS

- Tomato and pepper soup
- Beef stew
- Charlotte potatoes with parsley and butter
- Open bread rolls
- Salad bar
- Assortment of sandwiches and wraps
- Apricot panna cotta
- Belgian chocolate mousse

€29.00 pp





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Home

URBAN LUNCH SCHELDT

- Tomato shorba soup
- Duo of Indian fish curry "GOAN"
- Condiments
- Naan bread
- Salad bar
- Assortment of sandwiches and wraps
- "Kheer"- Indian rice pudding

€29.00 pp





Home



URBAN LUNCH
DIAMOND

Fennel soup

Fish Goujonettes

Rural potatoes

Baguette

Salad bar

Assortment of sandwiches and wraps

Mini "Tartes Tatin"

Gingerbread crème brûlée

€29.00





Home



SPECIAL OPTIONS

LIVE CARVING

YOUR CHOICE OF MEAT

Chateaubriand | Turkey breast | Roast Pork

Sauces:

Archiduc | Béarnaise | Pepper | Gravy | Tarragon |
Stewed cranberries

€15.00 pp

YOUR CHOICE OF PASTA

Tagliatelle | Penne | Spaghetti

Sauces:

Arabiatta | Pesto | Putanesca | Carbonara |
Olio Peperonchino | Tonno

€15.00 pp





Home

LUNCH AND DINNER MENUS

At Hilton, our signature menus are a specialty.

Our skilled chefs offer a range of creative and thoughtful menu choices for every palate. Menus that focus on simply delivering the finest products, seasoned with fresh herbs and spices. Be it a three or four course meal, an executive chef recommendation or a gala dinner you can rest assure that our exceptional menus will surpass every expectation.



3 COURSE MENU



4 COURSE MENU



5 COURSE MENU



EXECUTIVE CHEF'S MENU



HEALTHY OPTIONS



VEGETARIAN MENU





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Home

3 COURSE MENU

Including your choice of one starter, one main course and one dessert.

€35.00 pp



STARTERS



MAIN COURSES



DESSERTS





Home



3 COURSE MENU

STARTERS

YOUR CHOICE OF ONE STARTER

Tataki of fresh salmon with a crust of fennel, citrus marinated fennel, capers and radishes

“Niçoise style Tuna” , hummus and eggplant caviar

Caramelized duck breast with “Charlotte” potato salad





Home



3 COURSE MENU

MAIN COURSES

YOUR CHOICE OF ONE MAIN COURSE

"Ostendaise" steamed Salmon and chive purée

Turkey tournedos with a Mediterranean vegetable lasagne and porto wine sauce

Pork tenderloin with garden baby carrots, hash brown and cold cuts sauce





3 COURSE MENU

DESSERTS

YOUR CHOICE OF ONE DESSERT

Cheesecake and its strawberry coulis

Espresso Pana Cotta, orange sorbet and chocolate

Macaron Grande





Home

4 COURSE MENU

Including your choice of one starter, one soup, one main course and one dessert.

€45.00 pp



STARTERS



SOUPS



MAIN COURSES



DESSERTS





Home



4 COURSE MENU

STARTERS

YOUR CHOICE OF ONE STARTER

Beef Carpaccio, parmesan cheese, rucula, sundried tomatoes, drizzled virign olive oil

Duck mousse with fig mustard and crema di basamico

Norwegian smoked Salmon with potato latke and lemon cream





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Home

4 COURSE MENU

SOUPS

YOUR CHOICE OF ONE SOUP

Lemon and avocado gazpacho

Celeriac Cappuccino with white truffle essence

Broth of wild mushrooms with duck confit





Home



4 COURSE MENU

MAIN COURSES

YOUR CHOICE OF ONE MAIN COURSE

Beef Duo with "Tierenteyn" mustard and tomato compote

Duck breast with wheat risotto and mashed butternut

Pollock with salad Niçoise





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Home

4 COURSE MENU

DESSERTS

YOUR CHOICE OF ONE DESSERT

Lemon pie with soft meringue

Cream of mascarpone with 'Speculoos' crumble and red fruits

Chocolate and peanut mousse





Home

5 COURSE MENU

Including your choice of one cold starter, one warm starter, a Gin & Tonic sorbet, one main course and one dessert.

€65.00 pp



COLD STARTERS



WARM STARTERS



MAIN COURSES



DESSERTS





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Home

5 COURSE MENU

COLD STARTERS

YOUR CHOICE OF ONE COLD STARTER

Thai pickled mango salad topped with chilli and mint

“Charlotte” of Foie Gras, apricot jelly infused with rosemary

Short baked tuna with herb crust and spicy cold marinade





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5 COURSE MENU

WARM STARTERS

YOUR CHOICE OF ONE WARM STARTER

Bisque of North Sea shrimps

Lentil salad with crispy sweetbread with warm bacon dressing

Saffron risotto with "Ganda" ham and Irish scallops





Home



5 COURSE MENU

MAIN COURSES

YOUR CHOICE OF ONE MAIN COURSE

Lamb chops, creamy polenta and vegetables

Nile perch with cauliflower cream, candied spring leek and 'Polonaise' garnish

Belgian Beef filet mignon 'Archiduc'





Home

5 COURSE MENU

DESSERTS

YOUR CHOICE OF ONE DESSERT

Chocolate fondant with vanilla ice cream

Pineapple Carpaccio with aspic of red berries

Dome "Kalemansi" with chocolate





Home



LUNCH & DINNER MENU

EXECUTIVE CHEF'S MENU

Thinly sliced truffled smoked duck breast and diced foie gras

Bacon wrapped seared scallops, young vegetables and "Duglere" sauce

Gin Tonic sorbet cleanser

Surf & Turf : Carved beef tenderloin and sautéed prawn, wilted greens, "Jackson" potato and goat cheese emulsion

White chocolate moelleux, and dark chocolate chip ice cream





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SPECIAL OPTIONS

HEALTHY OPTION

Salade caprese €16.00

Grilled vegetable stack with goatcheese €18.00

Steamed lemon sole with fresh tomato salsa €24.00

Carved Baked Veal loin, steamed seasonal vegetables and natural jus €30.00

Fresh fruit Salad with mascarpone mousse €10.00





Home



SPECIAL OPTIONS

VEGETARIAN OPTIONS

STARTERS

Carpaccio of yellow and green zucchinis with sundried tomato coulis

Tabouleh, Mediterranean vegetables and Greek feta

Cucumber Gazpacho and herb salad

MAIN DISHES

Wild mushroom risotto with truffle essence

Ricotta and artichoke ravioli with "Roche Baron" sauce

Fine stir-fried vegetables and basmati rice

Same desserts as for the 3 course, 4 course and 5 course menus

€35.00 pp





Home

COCKTAIL MENUS

Innovative and refreshing in their choices, our cocktail menus give you a wide spectrum of options. A broad range of mouthwatering à la carte choices that allow you to build and to create the cocktail reception that's right for you.



CANAPE
PACKAGES



A LA CARTE
SELECTION



A LA CARTE
SELECTION

DELUXE





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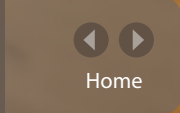
CANAPE PACKAGES

- 2 cold canapés and 1 warm canapé €7.00 pp

- 1 cold canapé and 2 warm canapés €8.00 pp

- 2 cold canapés and 2 warm canapés €10.00 pp





A LA CARTE SELECTION

COLD

Blinis and smoked salmon | Gazpacho | Vegetables sticks | Melon and Parma ham | Bruschettas | Tabouleh with vegetables | Duck mousse on bread | Wrap with beef Carpaccio and truffle flavour |

€2.50 per piece

WARM

Mini sausage rolls | Mini Burgers | Mini Loempias | Yakitori skewers | Shrimp wrapped in potato strings | Mini Cheese croquettes | Fried Calamari | Celeriac soup | Torpedo fried shrimps | Mini Pizzas | "Bitterballen" | Samosas | Mini Shrimp croquettes | Dumplings

€3.00 per piece





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A LA CARTE SELECTION DELUXE

COLD

- Beef tartar with truffle flavour and garlic crumble
- Scallops Carpaccio, smoked bacon and green beans
- Sushi Trio

WARM

- North Sea Shrimp Bisque
- Shrimp Tempuras with pineapple Chutney
- Aranchini with black truffle

€5.00 per piece





Home

BEVERAGE PACKAGES

We can work with you to create the beverage package that meets your needs.

From refreshingly chilled beers to reviving fresh juices; from a selection of our elegant wines to our first-class Champagnes; from the finest spirits to our coolest cocktails...the options for our beverage packages are limitless.



BEVERAGE
PACKAGES



WINE
PACKAGES



OPEN
BAR





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Home

BEVERAGE PACKAGES



BEVERAGE
PACKAGE 1



BEVERAGE
PACKAGE 2



BEVERAGE
PACKAGE 3



BEVERAGE
PACKAGE 4



BEVERAGE
PACKAGE 5





Home

BEVERAGE PACKAGES

BEVERAGE PACKAGE 1

Fruit juices

Selection of soft drinks

Mineral water

30 minutes	€5.50
1 hour	€12.50
2 hours	€20.00
3 hours	€24.00
4 hours	€26.00





Home

BEVERAGE PACKAGES

BEVERAGE PACKAGE 2

White and Red house wines

Local beers:

Stella Artois | De Koninck | Hoegaarden

Fruit juices

Selection of soft drinks

Mineral Water

30 minutes	€10.00
1 hour	€17.50
2 hours	€22.50
3 hours	€25.00
4 hours	€27.50





Home

BEVERAGE PACKAGES

BEVERAGE PACKAGE 3

White and Red house wines

Local beers:

Stella Artois | De Koninck | Hoegaarden

Cava Rambla

Fruit juices

Selection of soft drinks

Mineral Water

30 minutes €12.50

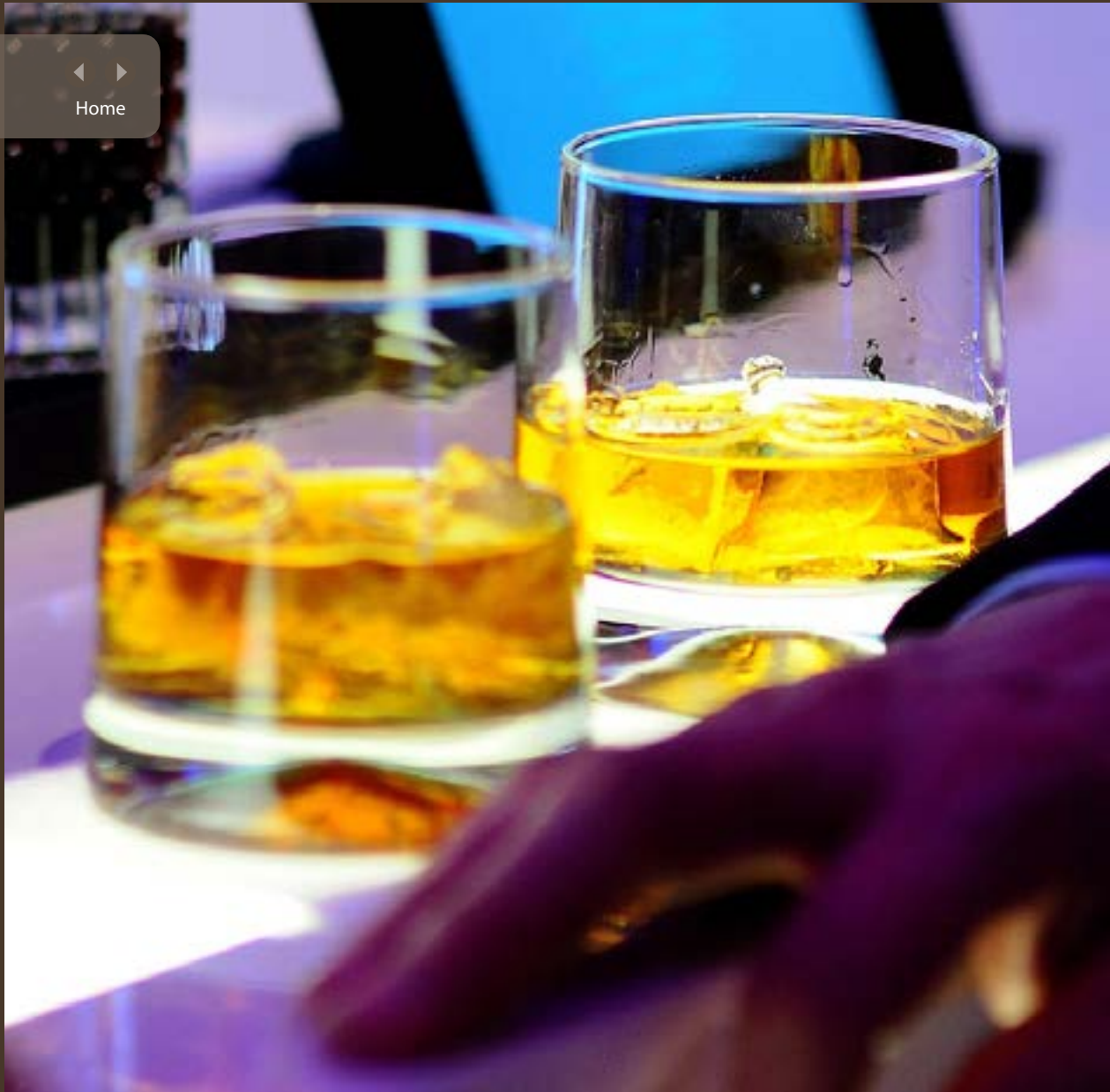
1 hour €19.50

2 hours €25.00

3 hours €27.50

4 hours €30.00





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Home

BEVERAGE PACKAGES

BEVERAGE PACKAGE 4

White and Red house wines

Local and Premium Beers:

Stella Artois | De Koninck | Hoegaarden
Kriek | Leffe Blond & Brown

Spirits: Whiskey | Gin | Vodka | Rum

Cava Rambla

Fruit juices

Selection of soft drinks

Mineral Water

30 minutes €17.50

1 hour €22.50

2 hours €27.50

3 hours €32.50

4 hours €37.50





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Home

BEVERAGE PACKAGES

BEVERAGE PACKAGE 5

White and Red house wines

Local and Premium Beers:

Stella Artois | De Koninck | Hoegaarden
Kriek | Leffe Blond & Brown

Spirits: Whiskey | Gin | Vodka | Rum

House selected Champagne

Fruit juices

Selection of soft drinks

Mineral Water

30 minutes €20.00

1 hour €27.50

2 hours €35.00

3 hours €40.00

4 hours €45.00



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WINE PACKAGES



WINE
PACKAGE 1

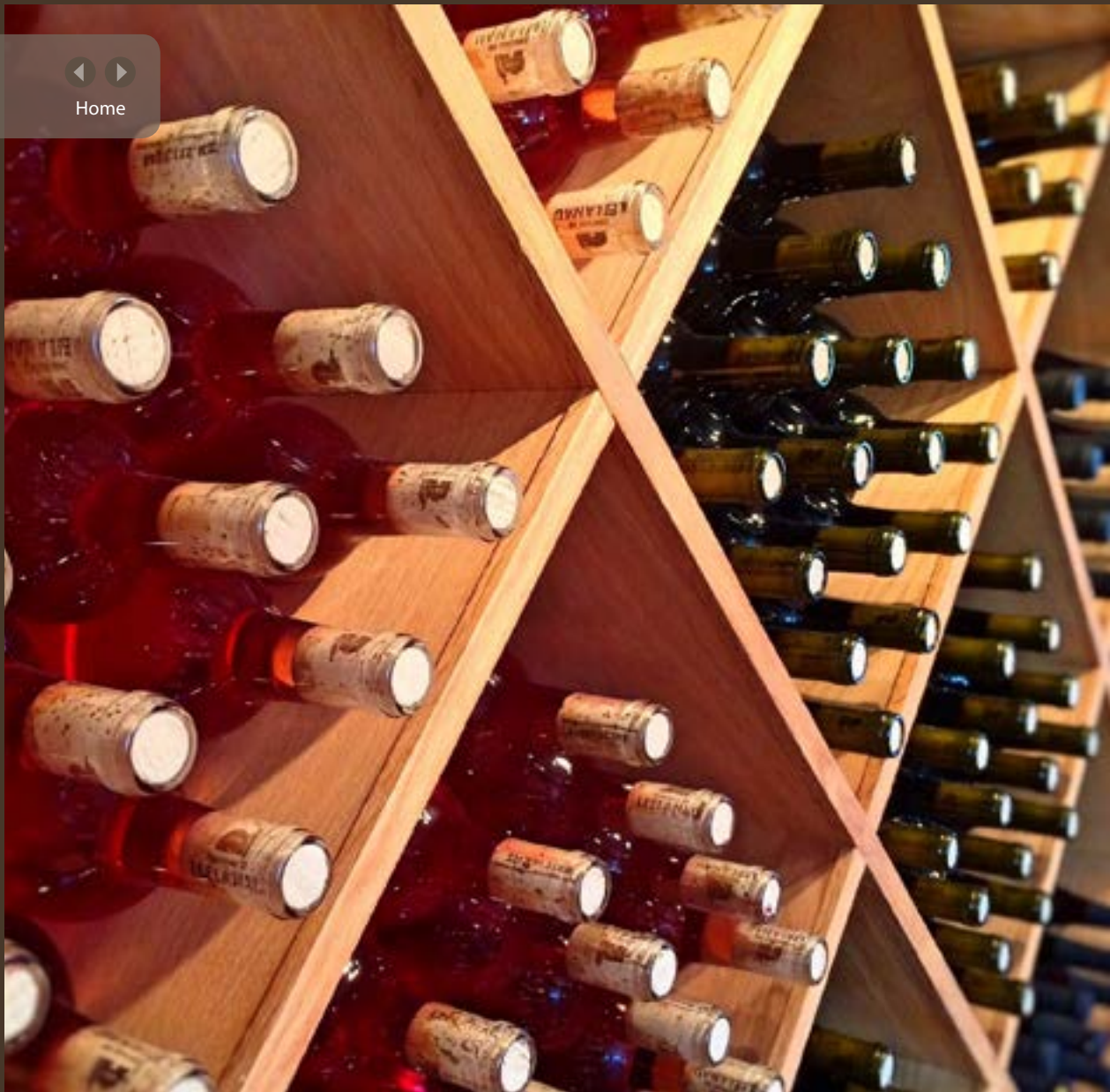


WINE
PACKAGE 2



WINE
PACKAGE 3





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BEVERAGE PACKAGES

WINE PACKAGE 1

We provide 3 glasses of house wine with a choice of following wines:

WHITE WINE

McGuigan The Pick, Chardonnay, Australia
or
KWV, Sauvignon Blanc, South Africa

RED WINE

Oude Kaap, Cabernet Sauvignon, South Africa
or
Parini, Montepulciano d’Abruzzo, Italy

Mineral Water and sparkling water
(1/2 litre per person)

€15.00

Your choice of the white and red wine needs to be no later than three weeks in advance of the event. For an alternative wine package we are happy to assist for a customized proposal.





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BEVERAGE PACKAGES

WINE PACKAGE 2

We provide 4 glasses of house wine with a choice of following wines:

WHITE WINE

McGuigan The Pick, Chardonnay, Australia
or
KWV, Sauvignon Blanc, South Africa

RED WINE

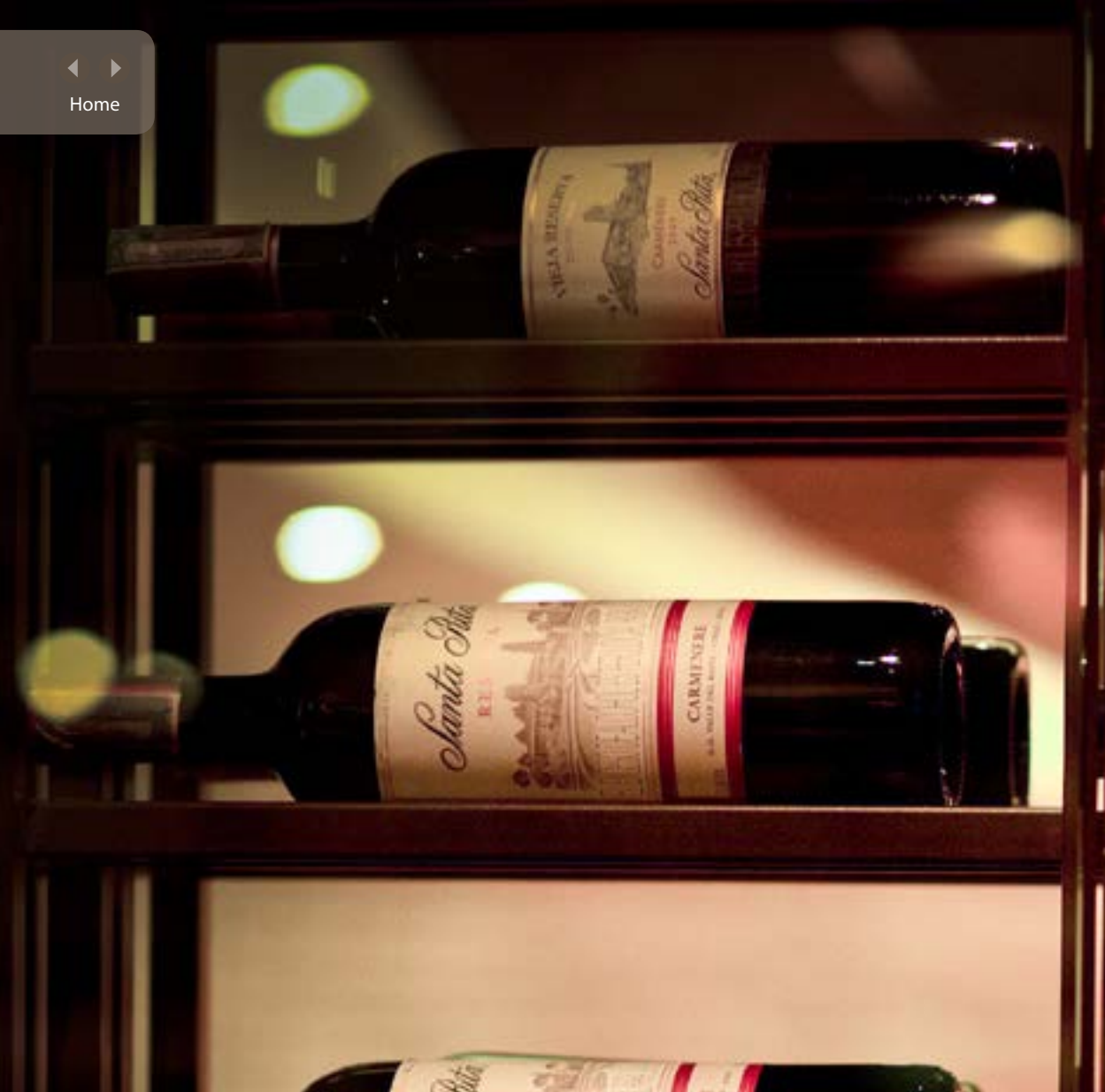
Oude Kaap, Cabernet Sauvignon, South Africa
or
Parini, Montepulciano d'Abruzzo, Italy

Mineral Water and sparkling water
(1/2 litre per person)

€19.00

Your choice of the white and red wine needs to be no later than three weeks in advance of the event. For an alternative wine package we are happy to assist for a customized proposal.





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BEVERAGE PACKAGES

WINE PACKAGE 3

We provide 6 glasses of house wine with a choice of following wines:

WHITE WINE

McGuigan The Pick, Chardonnay, Australia
or
KWV, Sauvignon Blanc, South Africa

RED WINE

Oude Kaap, Cabernet Sauvignon, South Africa
or
Parini, Montepulciano d’Abruzzo, Italy

Mineral Water and sparkling water
(1/2 litre per person)

€30.00

Your choice of the white and red wine needs to be no later than three weeks in advance of the event. For an alternative wine package we are happy to assist for a customized proposal.





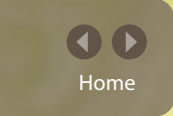
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OPEN BAR

Still or sparkling water - per glass	€3.00
Still or sparkling water - per bottle	€8.00
Soft drinks, coffee and tea	€3.00
Fruit juice	€4.50
Stella Artois, De Koninck, Hoegaarden	€3.00
Duvel, Trappist beer, Kriek, Geuze	€4.50
White and Red house wines - per glass	€4.50
White and Red house wines - per bottle	€24.00
Cava Rambla - per glass	€6.00
Cava Rambla - per bottle	€35.00
Pommery Brut Royal - per glass	€15.00
Pommery Brut Royal - per bottle	€85.00
Spirits:	€7.50
Beefeater Gin, Absolut Vodka, Havana Rum, Ballentines, Whisky	





NUTRITION TIPS

Why have a coffee break in your meeting?

Because breaks are vital to ensure that concentration levels stay high, everyone remains refreshed and your meeting is as productive as possible.

Acknowledged research shows that an average person remains attentive for approximately 20 minutes before becoming restless, and after 90 minutes in a meeting there becomes a noticeable loss of engagement. It actually becomes counterproductive to carry a meeting on for longer than 90 minutes without a break, and breaks should then afford individuals the opportunity to revive themselves mentally as well as physically.

Our meetings packages are designed specifically for this purpose.

To ensure engagement throughout meeting times our body and mind both need to remain nourished and stimulated. Prior to any meeting then there is a requirement to ensure food and drinks have been made available for all attendees.



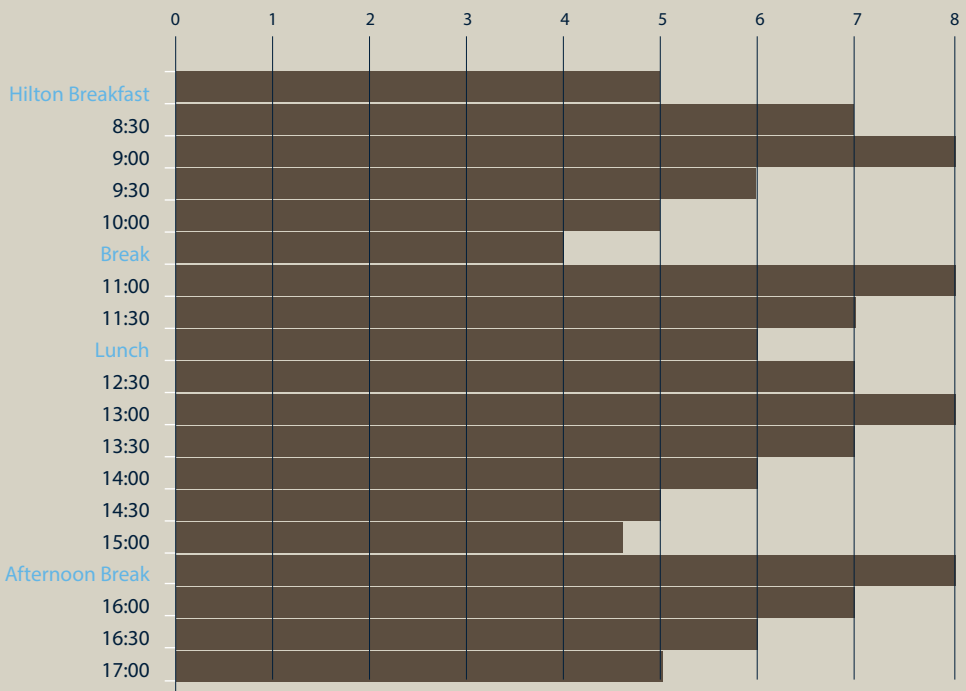


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NUTRITION TIPS

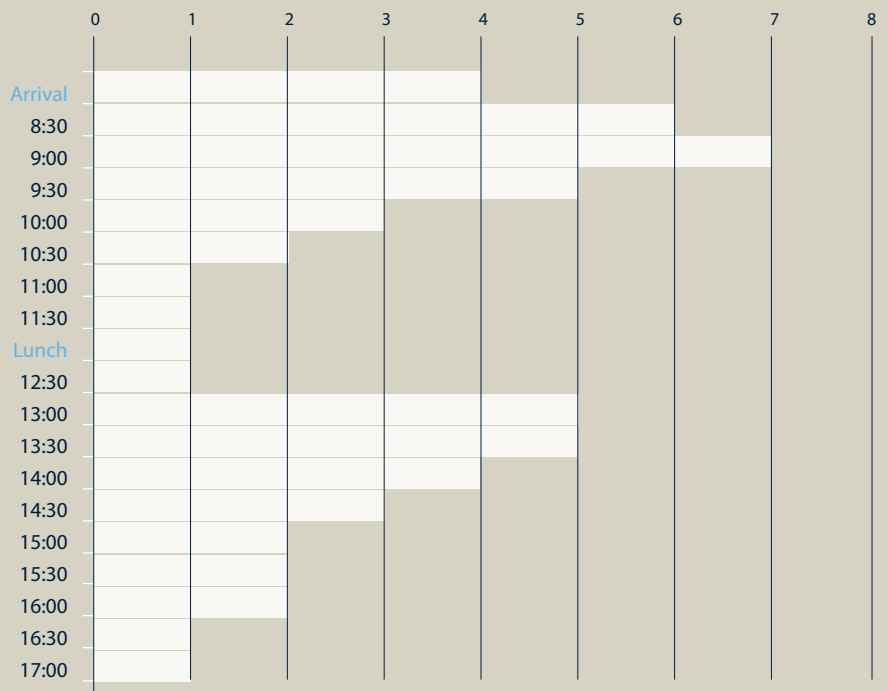
Interactive brain function with Hilton Food and Beverage package Breaks

Individuals Engagements



Interactive brain function without Hilton Food and Beverage package Breaks

Individuals Engagements





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NUTRITION TIPS

For example:

Studies show that eating before a meeting is a definite need as it encourages us to process and manage complex information. Therefore breakfast before a morning meeting or lunch before an afternoon meeting sow the seeds for enhanced productivity.

Caffeine injects adrenaline into our system to give us a boost and manipulates dopamine production to make us feel good.

Found in coffee, tea and chocolate, our differing Hilton coffee break packages will assist you in performing better during meeting sessions.

Caffeine can assist in other ways too; as it speeds up rapid information processing in the brain by 10 percent.

A coffee during breaks and after meals can sustain concentration.

Indeed chocolate also provides our brains with pleasurable endorphins and serotonin to assist with lifting moods; so those sweet treats at breaks are actually great to enhance the productivity of your meeting.

Providing energy for the body is given, but providing energy for the brain during meetings is vital. Glucose is the primary source of energy for the brain. Snacks containing these sugars are vital; fruit, fruit juices and smoothies are a great and healthy way to do this and we have designed a range of break options focused around different fruits specifically for this purpose.

To assist in concentration then we offer high Omega-3 options and low GI carbohydrates like our wholegrain bread and Bircher and crispy muesli's, which not only taste great but also will assist in keeping blood sugar levels steady; therefore managing potential mood swings.

And lets not forget the most vital of all human needs – water. The smallest reduction in hydration can affect mental performance; so ensure that plenty of water is available throughout your meeting and during any breaks.





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GETTING THERE

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