

COCKTAIL

Minimum 50 people

Appetizers

3 pieces per person	30 min	6€
4 pieces per person	60 min	8€
8 pieces per person	120 min	16€

Options

«Classic» amuse-bouche platter 15 people	30€
«Healthy» amuse-bouche platter 15 people	30€

COCKTAIL DINNER

Minimum 30 people

Verrines

2 cold + 2 hot + 2 sweet	90 à	34€
4 cold + 2 sweet	120 min	32€
Additional verrine		7€

Gourmet Bowls

2 cold + 2 hot + 1 sweet	120 min	40 €
2 cold + 2 hot + 2 sweet	120 min	42 €
Additional savory bowl		8€

Staff included during the brewery's opening hours.

Service & staff to be arranged based on 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 COUNTER

4 seasonal salads & 2 cold dishes 30 €

COLD & HOT COUNTER

Cold buffet (4) & 1 hot dish $38 \in$ Cold buffet (4) & 2 hot dishes $42 \in$

THEMED COUNTER

Seasonal, Italian, Belgian-style, Asian... On request

DESSERT COUNTER

Assortment of mini sweets $7 \in$ Tarts – 2 pieces per person $8.5 \in$ Sweet verrines – 2 pieces per person $10 \in$ Assortment of desserts $12.5 \in$





DRINKS

Minimum 30 people

Basic Drinks Mineral water, soft drinks, fruit juices, coffee & tea	60 min 90 min 120 min 180 min	6 € 7 € 8 € 10 €
«Origine» Wines & Drinks White wine & red wine Water, soft drinks, juices, coffee, tea	60 min 90 min 120 min	9,5 € 10,5 € 12,5 €
«Epicure» Wines & Drinks White wine & red wine Water, soft drinks, juices, coffee, tea	60 min 90 min 120 min	12 € 14 € 16 €
Bubbles & «Origine» Wines + Drinks Sparkling wine, white wine & red wine Water, soft drinks, juices, coffee, tea	60 min 90 min 120 min	11 € 12,5 € 16 €
Champagne & «Epicure» Wines + Drinks Champagne, white wine & red wine Water, soft drinks, juices, coffee, tea	60 min 90 min 120 min	18 € 20 € 22 €









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MORNING EVENT

Minimum 30 people

WELCOME

Deluxe	30 min	7.5 €
Pastries, coffee, tea, juices & water		
Additional pastry (per piece)		1.5€

COFFEE BREAK

Classic	30 min	6.5€
Cookies, coffee, tea, and water		-,

Options

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Pastry (per piece)	1.5€
Fresh orange juice	3.5 €
Seasonal fruit salad	6.5€
Fruit basket 20 people	40€

BREAKFAST

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

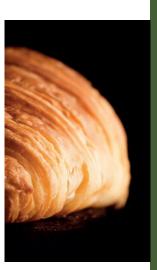
Healthy	60 min	23 €
Assorted breads jams seasonal		

fruits, yogurt & granola, vegan mayo, chia pudding

Options	
Seasonal fruit salad	6,5 €
Fruit basket 20 people	40€
Gluten-free / organic bread	2 €
Eggs any style*	7.5 €

^{*} Additional Chef – minimum 4 hours at €42/hour







LUNCH

Minimum 30 people

COUNTER

SANDWICH COUNTER	19€
Selection of seasonal fillings chosen	
by the chef (4 pieces per person)	

SALADE COUNTER

Assortment of 3 mixed salads	20€
served with 2 raw vegetable sides	

HEALTHY COUNTER

l soup + 2 salads +	29€
mini sandwiches (3 pieces per person)	

SEASONAL COUNTER

1 soup + 2 mixed salads + 1 hot dish	32€
+ sides	

DESSERT COUNTER

Mini tarts - mini sweets	7€
Fruit salad	7€
Mini verrines (2 pieces per person)	8.5€

OPTION Gluten-free, organic bread

SEATED LUNCH

Starter + Main Course	38€
Main Course + Dessert	34€
3 Courses	42€

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2€

