



MARTIN'S CHATEAU DU LAC

CONFERENCE & SPA

G E N V A L • B E L G I U M



Martin's Château du Lac
Avenue du Lac 87 – 1332 Genval
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EVENTS BROCHURE – 2017

Prix TVA et service inclus, valables jusqu'au 31 décembre 2016

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THE COCKTAILS

Bubbles	1 glass of Cava		€ 7,-
Champagne	1 glass of Champagne Heidsieck & CO Monopole – Blue Top		€ 11,-
	1 glass of Champagne Pommery Brut Royal		€ 12,50-
Bubble time	Cava, salted biscuits and olives	1/2h	€ 12,-
		1h	€ 16,-
Champagne time	Champagne Heidsieck & CO Monopole – Blue Top	1/2h	€ 18,-
	salted biscuits and olives	1h	€ 25,-
	Champagne Pommery Brut Royal	1/2h	€ 22,-
	salted biscuits and olives	1h	€ 29,-



THE CANAPÉS

Zakouski	Hot & cold canapés	3 pièces	€ 7,-
		5 pièces	€ 11,-
Zakouski Deluxe	Chef's selection of seasonal canapés	per pièce	€ 4,-
Surprise bread	50 varied mini-sandwiches		€ 95,-
Dip Healthy	Gardener's basket with fresh dips and a gazpacho shot		€ 4,-
Oyster s		per pièce	€ 3,50
Foie Gras	Gourmet duck liver canapes		€ 4,50



MENU PACKAGE

HÔTEL DU LAC

Cocktail reception ½ hour

Cava, fruit juices & 3 canapes



3-course seasonal menu



½ bottle of house wine, water

Coffee and sweets

€ 80,- / pers.

PERSONALISE YOUR MEAL

RÉCEPTION

Prolong your cocktail reception	+ ½ hour	suppl. / pers. € 4,-
Champagne in lieu of Cava	½ hour	€ 6,-
	1 hour	€ 13,-
Hot and cold canapés	+2 pièces	€ 5,-
« Deluxe » gourmet seasonal canapés	3 pièces	€ 6,-
	5 pièces	€ 14,-

MENU

4-course menu (add a second starter)	€ 10,-
Spoon sorbet	€ 8,-
Cheese platter	€ 11,-
Personalised cake (instead of dessert)	€ 5,-

WINES

Selection of Belgium wines	€ 1,50
Selection of our wine waiter	€ 3,50
Selection "Grands Vins"	€ 9.50

Digestifs (Cognac, Calvados, Whiskeys, liquors) 1 glass/ pers. € 11,-

STARTERS

- Swordfish tartare with fresh coriander and pine nuts – yuzu sorbet – toast of cuttlefish ink and four peppers
- Two types of pickled cabbage – quick fried Saint-Jacques – cured loin of Iberian ham – Parmesan biscuit
- Cod ceviche – coconut milk, lime – sweet potato – virgin olive oil caviar
- Ballotine of duck breast stuffed with foie gras – clove-scented sauce – Jazz apple compote with vanilla
- Beef carpaccio – mustard leaves – balsamic marshmallow – candied peppers – roasted sesame seeds oil – feta shavings
- Rabbit cannelloni with mixed vegetables – reduction of Waterloo Strong Kriek beer

FISH DISHES

- Salmon trout fillet – Jerusalem artichoke cream infused with Tonka beans – mini-fennel – candied cherry tomatoes in olive oil
- Duo of sole fillet and red shrimp – artichoke hearts stuffed with mushrooms and ham – saffron-flavoured potatoes
- Grilled sea bass fillet – emulsion of capers – sauté of wheat with fennel and tomato confit

MEAT DISHES

- Brasvar pork tournedos with stuffed smoked eggplant – quinoa blinis
- Guinea fowl fillet stuffed with porcini and boletes mushrooms – leek Parmentier
- Lamb rump steak confit – green de Puy lentils with mixed vegetables – spicy sauce with smoked paprika and chorizo

DESSERTS

- Chardonnay soup with strawberries and cocoa flakes – iced Bulgarian yogurt – white chocolate cookies
- Caramelised millefeuille with bourbon vanilla cream – matcha green tea ice cream
- Intense chocolate tartelette – frozen salted caramel
- Genuine Paris-Brest pastry with a ball of Senga strawberry ice cream
- Catalan cream
- Brown ginger biscuit mousse – mascarpone tiramisu-style

LITTLE EXTRAS TO SPOIL YOUR GUESTS

- Spoom sorbet of your choice (apple – calvados, lime, lemon or litchi – sparkling wine)
- Selection of Belgian or French cheeses

€ 8,- / pers.

€ 11,- / pers.

STARTERS

Tomato-mozzarella skewers with pesto
Beef carpaccio with garnishes
Salmon and avocado tartare
Tomatoes filled with shrimp
Duck ham, chickpea and beetroot salad
Caesar salad with smoked poultry
Serrano ham with melon or pineapple, rocket
Assorted wraps, salad, raw vegetables, sauces
Rice vermicelli with chicken
Antipasti of grilled marinated vegetables
Scampi brochette with Thai-style vegetables
Lime ceviche of swordfish, coriander
Samosa with fresh goat cheese and Sirop de Liège, rocket
Spring roll and dip sauces
Deep fried spring rolls and sauces
Lentil and beetroot salad with smoked fillet of duck breast
Soup bar (2 kinds), according to the season
Vietnamese spring roll with shrimp and Thai basil
Fried calamari and tartar sauce
Mini shrimp and cheese croquettes



Seasonal starter
Plate of oysters and garnishes (SUPPLEMENT according to the season)
Assortment of sushi and sashimi (SUPPLEMENT +€3)
Assorted cheeses (SUPPLEMENT +€3)
Assorted raw vegetables and sauces are included in the buffet

MAIN COURSES

Poultry fricassée with oyster mushrooms, rice pilaf
Dab matelote with mixed vegetables, mashed potatoes with dried tomatoes
Steak tartare and sautéed potatoes
Couscous with lamb chop
Paella royale
Chicken with peanuts mafé-style, rice
Chili con carné, rice
Grilled prawns with garlic, tagliatelle with courgette
Hamburger, cheeseburger and deep-fried onion rings
Stir-fried noodles with vegetables and chicken
Mullet fillets à la Basquaise, penne with Parmesan
Risotto with peas, Parma ham and rocket



Fish of the season



Meat of the season

DESSERTS

Brussels waffle, chocolate espuma
Cheesecake
Chocolate brownies
Fresh fruit salad
Churros
Rice pudding with citrus fruits
Panna cotta with almond milk, sour cherry coulis
Ile flottante with lime – coconut
Cottage cheese, walnuts, raspberries
Vanilla crème, salted caramel
Mascarpone mousse, crunchy ginger biscuit
Passion fruit crème with meringue
Dark chocolate mousse
Ginger biscuit mousse
Assortment of mini-éclairs (coconut, mocha, lemon, raspberry, chocolate, vanilla)

CHOICE OF: 5 STARTERS, 2 MAIN COURSES, 4 DESSERTS
7 STARTERS, 3 MAIN COURSES, 4 DESSERTS

Prix TVA et service inclus, valables jusqu'au 31 décembre 2016

(€59) **MARTIN'S**
(€69) **CHATEAU DU LAC**
CONFERENCE & SPA
GENVALE • BELGIUM

MAIN COURSES

Focaccia with eggplant, cured ham,
rocket, olive oil
Empanadas with chicken, chimichurri sauce
Bagel with smoked salmon, Harenka caviar, red onion, sour
cream with dill
Bag of chips with sauces
Beef hamburger
Vegetarian spring roll
Pho soup with scampi
Dim sum steamed with jasmine tea
Bo bun (beef rice vermicelli)
Assortment of nems
Salmon maki and guacamole
Soup bar (3 kinds)
Vegetable smoothies (3 kinds)
Casserole of mussels marinara
Assortment of yakitori brochettes
Codfish fritters
Fried plantain, tomato sauce with onion
Smoked poultry wraps and guacamole
Buckwheat pancake with ham and cheese
Pan-bagnat à la niçoise (Mediterranean tuna sandwich)
Assortment of quiche
Pork skewers and tzatziki
Assortment of bruschetta
Tortilla with potatoes
Grilled Mediterranean prawns with garlic

DESSERTS

Brussels waffle, chocolate espuma
Cheesecake
Chocolate brownies
Fresh fruit salad
Churros
Rice pudding with citrus fruits
Panna cotta with almond milk,
sour cherry coulis
Ile flottante with lime – coconut
Cottage cheese, walnuts, raspberries
Vanilla crème, salted caramel
Mascarpone mousse, crunchy ginger biscuit
Passion fruit crème with meringue
Dark chocolate mousse
Ginger biscuit mousse
Assortment of mini-éclaires (coconut, mocha, lemon, raspberry, chocolate, vanilla)

CHOICE OF: 7 MAIN COURSES, 3 DESSERTS, SOFT, WINE AND BEER (€59) PER ADDITIONAL DISH + €2
SHOW COOKING STAND: €160

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FORMULA "GOURMANDE"

€ 79,-

- Cappuccino of lobster bisque
- Duck foie gras fried with beetroot crumble, Granny Smith coulis, sherry wine reduction
- Crayfish wraps
- Veal carpaccio, Tête de Moine cheese flakes, artichoke tapenade, rocket, balsamic cream
- Duck breast strips with Asian aromas, noodles with crisp vegetables
- Fricassee of wild red shrimp with green asparagus and wheat beer, wild rice
- Filet of 'Polders' poultry with lavender, tagliatelle of courgette
- Assortment of desserts, variety of fruits
- Cava, soft drinks, beer and wines



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SELECTION 'CHÂTEAU DU LAC'

€ 14,50

SELECTION 'DELUXE'

€ 16,-

- Château Lauerie – Sauvignon/Sémillon – AOC Bergerac
- Château Lauerie – Merlot – AOP Bergerac

SELECTION OF OUR WINE WAITER

€ 18,-

- Château de Montfrin "à la rêverie" AOP Côtes du Rhône
- Neipperg Collection – Sauvignon Blanc – AOP Bordeaux
- Duquesa de Valladolid – Verdejo – DOC Rueda – Espagne
- Neipperg Collection – Merlot/Cabernet Sauvignon – AOP Bordeaux
- Lan Rioja Crianza – Tempranilo DOC – Espagne

SELECTION 'GRAND VINS'

€ 24,-

- Chablis Terroir de Chichée Patrick Piuze – AOP Chablis
- Sancerre Cuvée Flores Domaine Pinard – AOP Sancerre
- Château Grand Pey Lescours – AOP Saint-Emilion Grand Crus
- Crozes Hermitage Cuvée Albéric Bouvet – AOP Crozes Hermitage

DESSERT WINES

- Château Lauerie, AOP Côtes de Montravel
- Thanisch Riesling Kabinett – Moselle – Allemagne

€ 4,-

€ 7,-

The wine packages are as follows : ½ wine bottle, ½ water bottle and 1 coffee per person.

CORKAGE FEE

Wine

€ 10,-

Sparkling wine

€ 12,50



DRINKS PACKAGES "OPEN BAR"

		1h	2h	3h	4h	5h
'MÉLODIE'	Soft drinks, water, fruit juices	€ 9,-	€ 12,50	€ 16,-	€ 18,-	€ 19,50
'SWING'	Soft drinks, water, fruit juices, beer and wine	€ 14,-	€ 19,-	€ 23,-	€ 26,-	€ 28,-
'VALSES'	Soft drinks, water, fruit juices, beer and wine, Whisky, Gin, Vodka and Rhum	€ 19,-	€ 23,50	€ 28,-	€ 32,-	€ 35,-

DRINKS BY THE GLASS

Champagne Heidsieck & CO Monopole – Blue Top	€ 11,-
Champagne Pommery Brut Royal	€ 12,50-
Cava	€ 7,-
Whisky, Gin, Vodka, Rhum	€ 9,-
Liquors et Digestifs	€ 9,-
Draft beer (Pale Ale, white beer)	€ 3,50
Special Belgian beers	€ 4,50
White or red wine	€ 4,50
Soft drinks	€ 3,-
Fruit juices	€ 5,-
Warm drinks (coffee, tea)	€ 3,50

Installation fee for your Open Bar € 250,-

FRAIS DE PERSONNEL

	per hour
Waiting staff (from 1 AM onwards)	€ 40,-
Wardrobe (per staff - minimum 4 hours)	€ 30,-
Parking steward (per staff - minimum 4 hours)	€ 30,-
Host(ess) (per staff - minimum 4 hours)	€ 40,-

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MEETING PACKAGES

ALL PACKAGES INCLUDE:

- Meeting room rental, LCD projector, screen, flip chart & WIFI
- Paper, pens, mineral water, mints
- Two **coffee breaks (morning and afternoon)** with coffee, tea, fruit juice, a fruit basket and sweets of the day
- **Lunch** in one of our function rooms with soft drinks, water, coffee (beer and wine can be included). Make your choice below
- Our meeting packages are available for parties as of 10 delegates



« BUSINESS »	« CHÂTEAU »	« BUFFET »	SUPPLEMENT "ALL-IN"	SUPPLEMENT VIP
€ 85,-	€ 90,-	€ 95,-	€ 10,-	€ 25,-
2-course business lunch of the day	3 courses business lunch of the day	Lunch buffet with :	Welcome coffee	Welcome coffee
<i>or</i>		5 starters	+	+
Sandwich lunch with wraps, luxury sandwiches, homemade soup, salads and desserts		2 main courses	1 farewell drink in the bar	Permanent coffee break
		& desserts		+
				Selection of our wine waiter during lunch
				+
				Glass of champagne

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MEETING « À LA CARTE »

ROOM HIRE: ACCORDING TO THE ROOM YOU WANT

Welcome coffee : coffee, tea, fruit juice, fruit basket, sweet breads such as croissants	€ 7,50
Coffee Break : coffee, tea, fruit juice, fruit basket, sweet of the day (30 minutes)	€ 9,-
Pause-café en permanence	€ 22,-
“ Breakfast to meet “ coffee, tea, fruit juice, fruit basket, croissants, yoghurts, cereal bars and refreshing smoothies	€ 16,-
Soft drinks in your meeting room (per person)	€ 8,-



LUNCHES

Buffet “du Marché” 5 starters, 2 main courses and 2 desserts (as of 30 participants)	€ 53,-
Sandwich lunch Home-made soup, selection of luxury sandwiches, wraps, individual salads & desserts	€ 39,-
Business Lunch : 2-course menu of the day (starter and main menu or main menu and dessert)	€ 39,-
3-course Business Lunch of the day	€ 50,-
Non-alcoholic drinks package : water, soft drinks and fruit juices	€ 10,-
Wine package : Selection “ Château du Lac “, ½ bottle of wine, ½ bottle of mineral water and coffee	€ 14,50

