

The cocktails and receptions

Classic

Kir, white wine, red wine
Fruit juice
Selection of Belgian beers
Variety of soft drinks

Sparkling Wine

Sparkling wine, white wine, red wine
Fruit juice
Selection of Belgian beers
Variety of soft drinks

Cava

Cava
Fruit juice
Selection of Belgian beers
Variety of soft drinks

Champagne

Champagne Frerejean Frères brut 1er Cru
Fruit juice
Selection of Belgian beers
Variety of soft drinks

Premium

Champagne Taitinger Brut Réserve
Gin, Rum, Vodka, Whisky
Fruit juice
Selection of Belgian beers
Variety of soft drinks

Formulas

	30'	45'	60'
Classic	€ 13,00	€ 16,00	€ 19,00
Sparkling Wine	€ 15,00	€ 18,00	€ 21,00
Cava	€ 16,00	€ 19,00	€ 22,00
Champagne	€ 19,00	€ 24,00	€ 29,00
Premium	€ 22,00	€ 27,00	€ 32,00

Prices are quoted per guest

Finger food for your cocktails

Classical canapés

Cold

Rillettes with balsamic caramel, duck mousse flavoured with Porto, beef carpaccio with truffle oil and parmesan cheese, goats cheese with raisins, marinated tuna fish with yogurt, smoked salmon, Serrano ham and olive paste, mozzarella and pancetta brochettes...

Hot

Spicy chicken brochettes, poultry samossa, fresh herb puff pastry, fresh goats cheese and tomato, mini crispy loempia, grey shrimps puff pastry, cheese or spicy sticks

Prestige canapés

Cold

On toasts : blinis with salmon mousse, duck liver and candied figs,

In verrines or cassolettes : grey shrimps with tomatoes and fresh herbs, crayfish with curry and apple, beef flavoured with mint, fresh salmon tartar with pesto raifort, salmon sashimi with tamari sauce or wasabi

In spoons : scallops carpaccio with tomato and coriander, scampi and goats cheese with fresh tomato, smoked duckling breast with foie gras, celery and balsamic

Hot

Poultry puff pastry with porcini mushrooms flavoured with truffles, miso soup (steamed vegetables, chicken, miso, coriander and tamari), scampi and fresh vegetables, "petits-gris" snails with mushrooms and herbs butter, scallops with chicory and chive sauce

Packages

		Classical	Prestige
30 minutes	4 canapés	€ 10,00	€ 16,00
45 minutes	5 canapés	€ 12,50	€ 20,00
60 minutes	6 canapés	€ 15,00	€ 24,00
90 minutes	9 canapés	€ 22,50	€ 36,00
120 minutes	12 canapés	€ 30,00	€ 48,00

Grissini

€ 5,00

Selection of grissini (plain, rosemary, olives, herbs and truffles)

Accompanied by their different dips (guacamole, tsatsiki, olive paste, tomato jam)

Surprise bread

€ 100,00/piece

Surprise bread filled with 50 mini sandwiches

| *Prices are quoted per guest (except the surprise bread).*