




# HOTEL BELVUE

## MEETINGS & EVENTS



RUE EVARISTE PIERRON 1  
1080 BRUSSELS

[WWW.BELVUEHOTEL.COM](http://WWW.BELVUEHOTEL.COM)  
[INFO@BELVUEHOTEL.COM](mailto:INFO@BELVUEHOTEL.COM)



TEL : 32. (0) 2.832.32.32

# Your EVENTS MADE in BELVUE

Your event: up to 99 people and you can enjoy the terrace

EVENTS in the BELVUE: meeting room with amazing views. Because daylight is not enough to make a meeting productive, the Belvue's events space offers breathtaking views of the canal and Brussels. The Belvue's events space is ideal for organizing meetings, conferences, cocktail parties and banquets for up to 99 people. No "typical banquet" food but here too (of course) only "Slow Food". Exceptional service and focus placed on the details.

Discover our different packages from € 49 for lunch and € 39 for a one day seminar in Belvue.  
... You won't be spending the day in a basement!

Our seminar package starts at € 39 and includes:

- coffee break with real coffee.
- "Slow" lunch in the restaurant or on the terrace.
- free water.
- Free high speed wi-fi, without restriction.
- meeting room, with views, fully equipped

Our lunch or dinner package starts at € 49 and includes:

- Belvue apéritif
- "Slow" lunch in the restaurant or on the terrace.
- free water.

For wines: not the usual cheap wine for banquets but only carefully selected wines.

## The Belvue partner: Biorganic Factory

Biorganic Factory has drafted a charter to that organized events are consistent with the ethical principles of sustainable development. The Charter that all partners - growers, producers, suppliers, technicians, etc. - must agree to sign in order for us to present a coherent global approach to our customers.

Three axes underlie the implementation of each service:

Biorganic Factory offers creative and "Minute" cuisine, prepared in their facilities with fresh products from local and organic products.

Biorganic Factory uses only reusable equipment: tableware, decoration and glazes made from recycled and recyclable materials.

Biorganic Factory applies the principle of "neither too much nor too little" in precisely calculating the quantities needed for your event

Finally, Biorganic Factory will consider your dietary restrictions and allergies (gluten, lactose, nuts, ...) on request. To this end, panels with the composition of our menus are set up on our buffets.

Prices, valid until 31 December 2016, are per person, before tax and service included from 50 people.

10% supplement for groups of 25-49 people. 20% supplement for groups of 5-25 people.

The presented menus may vary according to season and availability.

# THE BELVUE SEMINAR PACKAGES



## The 'Slow Meeting' Package, ready to eat at € 34, - per person

- **Morning Break** : Lemonade, Belgian fruit juices, tea, coffee, hot chocolate. Assorted homemade cookies
- The **Ready to Eat Breakfast** served up in one of our rooms  
*Assortment of various sandwiches, toast and mini Wraps: (5 pc / person)*
  - Ardennes ham - rocket
  - Bioferme cheese - lettuce mustard
  - Chicken breast and black olive tapenade
  - Veggie grilled vegetables, seitan curry, tomatine & shoots, americano with seitan
  - Smoked salmon - light lemon cream - cucumber stick
  - Glasses of desserts: Dark chocolate mousse - tiramisu with speculoos - country apple crumble
  - Red and White Wine, Organic Belgian beers, Fair Trade soft drinks, Pajottenland fruit juice
- **Afternoon break** : Lemonade, Belgian fruit juices, tea, coffee, hot chocolate.  
*Mini cakes or chocolate profiteroles or mini éclairs*

## The 'Slow Meeting' Package with street food € 39, - per person

- **Morning Break** : Lemonade, Belgian fruit juices, tea, coffee, hot chocolate. Assorted homemade cookies
- The **Street Food lunch** served up in one of our rooms  
*Choose between:*
  - Mini burgers: veggie or beef - Italian, Mexican, French...
  - Assorted mini quiches: veggie, salmon, Provence, Lorraine...
  - Pizza: mozzarella & tomatoes with oregano, 4 cheeses, seafood...
  - Tart with brown sugar, beggarman's fruit slab, caramelized Belgian pears with mascarpone ...
  - Organic Belgian beers, Fair Trade soft drinks, bottled waters
  - Coffee, tea, hot chocolate
- **Afternoon break** : Lemonade, Belgian fruit juices, tea, coffee, hot chocolate.  
*Mini cakes or chocolate profiteroles or mini éclairs*

## The Options from the 'Slow Meeting' Package

- **Welcome coffee** Coffee, assorted teas & Belgian fruit juice and pastries € 6, -
- **two-course Lunch** : Served in the RestoCanal dining room € 5, -  
Starter & main dish or main dish & dessert - the service is provided over 1 hour  
Select from the 'Organic' menu
- **3-course** : Served in the dining RestoCanal € 10, -  
Select from the 'Organic' menu
- **Buffet lunch** : Hot & cold buffet from 20 people, € 15, -  
served in the RestoCanal dining room
- **Private room for lunch** according to estimate

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# THE BELVUE MENUS

The 'Organic' Menu: Please compose one single menu for the group

➤ **Soups and appetizers**

Tartare of vegetables - tomato coulis with celery salt \*

Cream of celery root and grissini \*

Cappuccino of warm carrots, drops of cream floating in Indian curry \*

Smoked salmon for the Biorganic maquée of Ardennes goat. Conference foam and balsamic caramel

Sliced smoked duck breast on mesclun - vinaigrette with oil from dried fruit

Beef carpaccio - salt crunch - seasonal Flowers

Saladine of mini roast larded goat cheese - raspberry vinaigrette and flower honey

➤ **Main dishes**

Saltimbocca alla romana - gratin of forgotten vegetables - pasta nest

Lemon sole fillet with asparagus (in season) - Butter with fine fresh herbs - Nivelles chard

Traditional chicken Waterzooï with turned vegetables

Stew of beef cheeks in red Ginette

Two course menu : € 35 / person

These menus are also served for your business lunches

**Beverages** : 2 glasses of wine, free water (mineral & sparkling) during lunch. Coffee and tea

Potato puree cressonnette

Slices of poultry supreme, deglazed butter with fresh thyme and honey. Crunchy "basket of the country" - French Pink Potato

Gray sea bream fillet in shell of courgettes  
Parisian Vegetable Ribambelle - white wine sauce

Veggie burger and turrets of vegetable scamorza \*

➤ **Desserts**

Creme brulee with coffee beans or lavender

Chocolate cake on custard bed

The board with 4 mini desserts

Profiteroles with chocolate and vanilla ice cream

Salad of fresh seasonal fruit "short circuit"

Seasonal fruit tartlet

Revisited French toast and caramelized fruit carpaccio

\* *Vegetarian option*

3-course menu : € 39 / person

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# THE BELVUE BUFFETS

## The 'here and there' Buffets from 20 people

### ➤ Belgo Counter

Assorted appetizers

Fish salad, charcutailles, American, cheese ...  
(Look sandwiches)

Quiche with chicory

Real Liège salad

White and black pudding and compote of apples from the region

marollienne ballekes

Stoemp with 3 vegetables and country sausage

Ghent style Chicken Waterzooi

Reduced pancake with brown sugar

Belgian Chocolate Mousse

Tartlet with brown sugar

One shot smoothie of Wépion strawberries (in season)

Belgian bio cider (optional)

Belgian Beers

Soft drinks, water

Coffee, tea

### ➤ Etale Italy

#### *Antipasti*

Assortment of grilled vegetables (aubergine, courgette, peppers, pecorino, fresh herbs, etc...)

Italian cured meats (lonzino, pancetta, etc ...)

Caprese salad

Carciofi alla Romana

Beef carpaccio, pesto, rocket, parmesan

#### *After Antipasti*

Aubergine alla parmiggiana

Lasagne with spinach and ricotta

Farfalle with broccoli, shrimp and chili

Saltimbocca alla romana

Penne with Sicilian ratatouille and fresh herbs

Tiramisu wit speculoos - bitter chocolate cloud

Granita with the idea of the moment

Iced Sabayon

Jar of Panna ricotta, seasonal fruit coulis

Wines from Italy

Soft drinks, water

Coffee, tea

## The buffet is also available for your buffet dinners

Buffet price: € 49 / person

**Beverages** : 3 glasses of wine, free water (mineral & sparkling) during meals  
Coffee and tea

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# THE BELVUE COCKTAIL MENU

## 'Slow' Formula

White wine & organic syrup	½ h	€ 10,-
Belgian fruit juice,	1 hr	€ 12,-
Water and regional beers	1 ½ hr	€ 14,-
White wine, red wine	2 h	€ 16,-

## 'Cool' Formula

Slow Formula	½ h	€ 13,-
With 2 glasses of organic sparkling wine / person	1hr	€ 17,-
	1 ½ hrs	€ 18,-
	2 hrs	€ 20,-

## 'Hype' Formula

Slow Formula	½ hr	€ 26,-
With 2 glasses of organic Champagne / person	1hr	€ 33,-
	1 ½ hrs	€ 37,-
	2 hrs	€ 42,-

## Snacks

Cheese board and Ardennes cold meats	€ 7 -
Assorted organic vegetables (per person)	€ 6 -
Surprise bread (40 pieces)	€ 59,-
Surprise bread (25 pieces)	€ 39,-

## Choice of glasses

### Vegetarian

€ 3, - / piece

Cauliflower mousse with sunflower oil and chervil  
Carrots with thyme, raisins, cumin & honey  
Cube of raw courgettes, coriander and lentils  
Foam of dried tomatoes with double cream  
Trio of foam of seasonal vegetables  
Quenelle of carrot and beet chips

### Cold / hot soups

€ 3, - / bowl

Andalusian gazpacho  
Vichyssoise  
Cucumber Smoothies  
Fennel and citrus  
Pumpkin in cumin  
Cream of chicory

### Fish

€ 4, - / piece

Bite-size sushi and sashimi  
Salmon tartare with wakame  
Scampi pieces with sesame and poppy seeds  
Sweet cherry tomatoes with shrimps  
Fresh tartare of prawns in a julienne of vegetables

### Desserts

€ 3, - / piece

Mascarpone mousse with coffee  
Winter cream with lemons  
Ricotta with seasonal fruit coulis  
Bitter chocolate mousse  
Crumble with custard apples

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# THE BELVUE DINNERS

## The 'Made in Belgium' Menus

3-course menu Price : € 55 per person

Please compose one menu for the whole group. Choose a starter, main course and dessert

### Zakuski

Mini jar of goat cheese with Sautour honey, Liège elderberry syrup, apple and pear syrup

Shrimp and tomato revisited in mini wraps

Glass of smoked trout mousse with Ardennes double cream

Mini Bavarian asparagus and courgette chips with paprika

### Choice of starters

Small pot of Escault tradition "green" eel

Small casserole of Namur 'petit gris' snails in garlic from our forests, bread blotters

Belgian organic asparagus (in season), small juice with marsh broad beans and Ganda ham

Beef tartare chopped with a knife - "chef's special"

Spiegelhoeve melted goat cheese on canapés  
Vinaigrette with syrup of pears, apples and black vinegar

### Main dishes

Fish of the North Sea, braised chicory and flat Florenville potatoes

Veal medallion in Cantillon sauce & brown sugar  
Mini gratins of forgotten vegetables

Stew of beef cheeks in red Ginette  
Potato puree cressonnette

Ballottine of "Coq des prés" with Witloofs cooked at low temperature  
Vegetables sautéed in extra virgin olive oil  
Red butter in Syrah varietal wine

### Desserts

Ice cream made from raw milk and biscuit whipped for one minute

Shaker of one minute iced coffee

The black - yellow - red trilogy

Mini vanilla profiteroles - Belgian chocolate topping

### Beverages

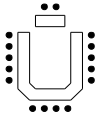
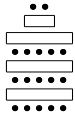
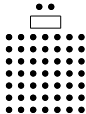
- Aperitif Sparkling Organic Wine and natural syrup
- 3 glasses of selected wines and water (mineral & sparkling)
- Coffee and tea

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# CAPACITY OF THE BELVUE'S ROOMS

ROOMS	LEVEL	M2	L	H	BANQUET STYLE	 IN U	 SCHOOL STYLE	 CINEMA STYLE	COCKTAIL STYLE	RATES Day 08:00-18:00  Lunch / Dinner 12:00-16:00 18:00- 23:00
<b>DOCK</b>	6	90	13*7 7*4	3		29	59	79	79	€ 950 € 450
<b>RESTOCANAL</b>	5	120	14 * 7 7 * 4	3	79				99	€ 950 € 450
<b>TERRACE</b>	5	70	16*3		29				59	€300

The rental price includes the provision of furniture.

In the Dock room, you also get 1 flipchart, 1 microphone, 1 projector and 1 screen, paper and pencil

Mineral water and mints

Rental of equipment on request

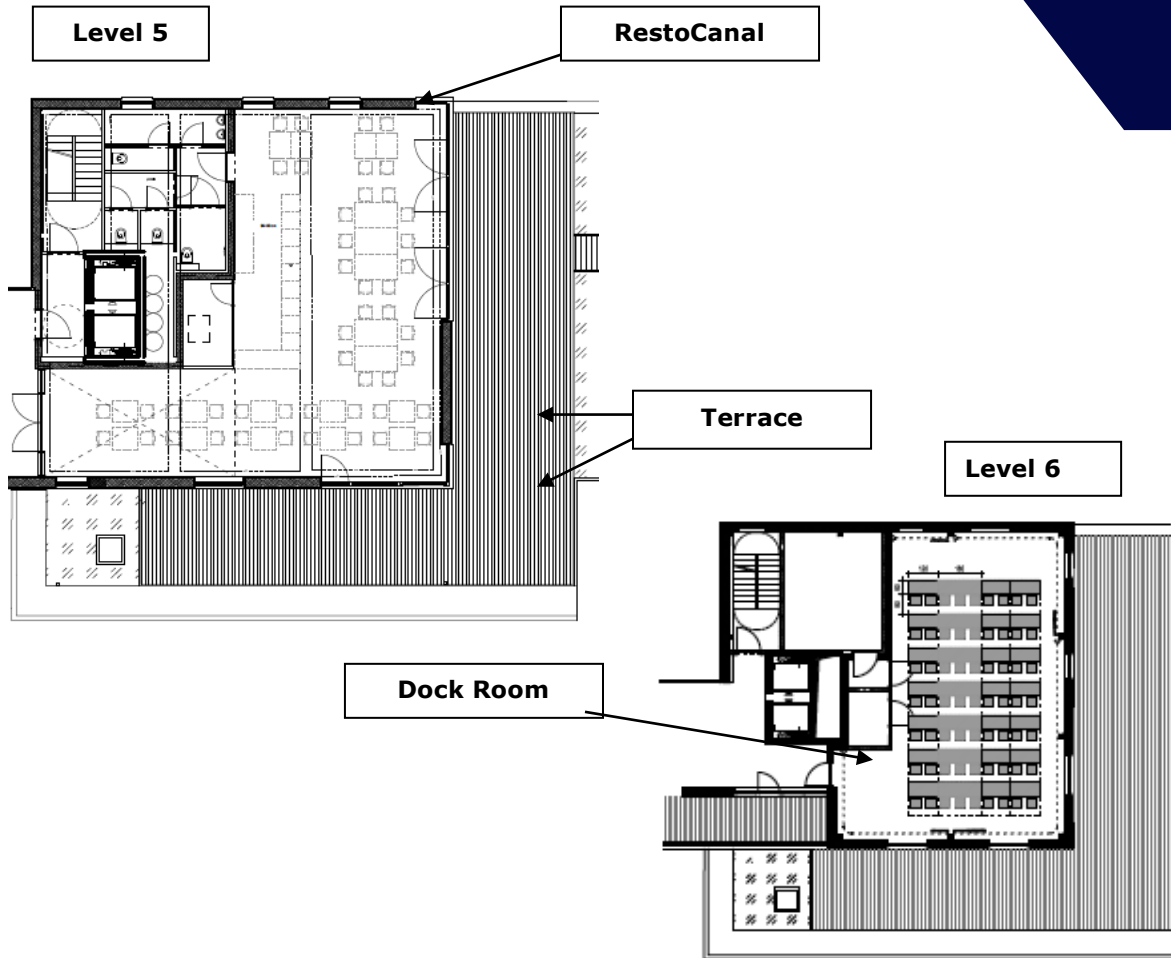
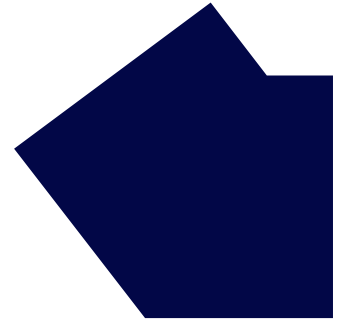
All rooms are ventilated passively, soundproofed and equipped with blackout curtains

and illuminated by daylight with exceptional views of the city of Brussels and the Canal.

In addition, they are equipped with the latest facilities to meet the wishes of today's conference-goer.



# PLAN OF THE BELVUE'S ROOMS



# HOTEL BELVUE

## Access map

BELVUE HOTEL  
1, Rue ÉVARISTE PIERRON  
B - 1080 Brussels



A public underground car park for 150 cars is available to you 3 minutes walk from the hotel : Parking Molenbeek Center, 15 Rue Fernand Brunfaut. 1080 Brussels

## TERMS AND CONDITIONS

This contract is personal to the client with whom it is made and is therefore not in any part or form transferable.

### Room Bookings

**Rooming List.** The final rooming list will be submitted to the hotel in writing at least 21 days prior to arrival. A detailed list of names, arrival and departure dates and hour of arrival must be clearly indicated. Further all rooming list reservations are guaranteed for no show and late cancellation by the Client.

**Individual Call-In.** In case a Client's customer is responsible for its individual room reservation, all unused room allotment will be released 21 days prior to arrival. However, the Client may keep the unused allotment if he guarantees the payment for any unconsumed room nights.

**Modifications.** At all times, the client shall inform the Hotel in writing of any changes regarding arrival details, e.g. arrival and departure dates, guest name changes. No verbal agreement shall be accepted.

**No shows & Unexpected departures.** The Client shall be liable for any unoccupied room at the agreed contract rate.

### Conference/Banqueting facilities

**Guarantee for the number of participants.** The Client must inform the Hotel in writing of the exact number of participants at least 21 days prior to the event or on signature of contract whichever period is shorter.

Modifications to the number of participants may be made up to a maximum of 2 days prior to the event date and in any event shall not exceed more than 10 % of the initial number.

The invoice will be made in accordance to the confirmed number of participants.

In case the number of participants exceeds the confirmed number, the actual number of participants will be invoiced.

**Residential Meetings :** The accommodation contract and the banquet contract are indissociable. Any change reducing the banqueting revenue contracted by more than 20 % will ipso facto entail the invalidation of the agreed bed room rates and the application of international corporate rates.

**Food & Beverage supplied by the customer.** No food or beverage shall be supplied by the Client himself without prior approval from the Hotel. If approved by the Hotel, an additional cover charge may be applied for the use of these F&B items. However, the Hotel cannot be held responsible for the quality of any food or beverage supplied by the Client and brought into our premises.

**Timing.** The Client shall comply with the scheduled timing of the function. He shall compensate the Hotel at a service charge in Euro for any overtime, loss or unforeseen expenses resulting from the non compliance with this clause.

**Music and entertainment.** Music and entertainment can be provided by the Hotel; however, the Hotel shall not be held responsible for any artist failing to comply with their contract, i.e., failing to perform, being replaced, or being it any other causes beyond its control. All fees, copyrights or other rights whatsoever shall be payable directly by the Client. Any stamp, SABAM fees or other expenses related to such a service shall be settled by the Client.

**Decoration.** No advertisement, signage, decoration or any other device may be displayed in, or around the Hotel premises, by the Client, without the prior written approval from the Hotel. Furthermore the Hotel should be informed of any display, publicity or mention on the world wide web, flyers, invitations, and is subject to the Hotel's approval.

### General Conditions

**Deposit.** Deposits are to be received in the following order:

- 40 % of the total estimated value needs to be paid at the contract signature
- 40 % of the total estimated value needs to be paid at least 60 days prior to arrival
- 20 % of the total estimated value needs to be paid at least 30 days prior to arrival

The hotel keeps the right to request 100% deposit before arrival in specific situations

Once the deposit has been paid according to the guidelines above mentioned, the hotel reserves the right to keep the deposit in case of any amendment done.

**Extra charges.** All extra charges or other services supplied by the Hotel upon request in addition to the present agreement shall be invoiced and forthwith payable by the Client unless agreed otherwise, in such case the Client or the Client's customers shall settle the invoice directly upon departure.

### **Cancellation**

- 90 to 120 days prior to the event, the customer will be charged 40 % of the total amount stipulated in the event contract
- 30 to 90 days prior to the event, the customer will be charged 80 % of the total amount stipulated in the event contract
- 14 to 30 days prior to the event, the customer will be charged 95 % of the total amount stipulated in the event contract
- Less than 7 days prior to arrival, the customer will be charged 100 % of the total amount stipulated in the event contract

For any conference or banquet of more than 60 people, the Terms above shall apply on the date of the first deposit requested, and the toll-free cancellation period will be increased to 45 days.

For all reservations made during a period of congresses and local events, the hotel reserves the right to adjust its requests for advances and its Terms of cancellation.

**Damages.** The Client is responsible for any damage caused to the function premises, other Hotel premises or Hotel material caused by the customers, guests or participants.

**Safety.** The Client shall attend the evacuation of their participants on the Hotel premises. Furthermore, the Hotel shall not be held responsible for the theft or damage to any personal belongings. All toxic and hazardous products as well as flammable materials are prohibited on the Hotel premises. The use of candles is prohibited as well.

The Client needs to make sure that all emergency exits of the rented rooms are free of obstacles and this for at least 1.5 m in front of the door and over the whole width of the door.

**VAT exemption.** For those Clients eligible for VAT exemption, a Purchase Order must be completed and sent to the Hotel prior to the event as specified in the Belgian Code "Exoneration of the VAT, Article 42, §3.3 of the circular code n°2/1978".

**Payment.** All invoices shall be settled by the Client's customers upon departure, unless otherwise agreed in the attached contract. In such cases the invoices shall be paid no later than 30 days after the group's departure.

**Responsability.** The Hotel reserves the right to terminate the agreement at any time by written notice if the Client fails to comply with any terms of the above mentioned conditions and without prejudice to any rights it may have.

The Hotel can as well cancel this agreement if it has good reasons to think that this event could jeopardize the running, safety or reputation of the Hotel.

The Hotel shall not be liable for any failure to execute its obligations under this agreement due to acts from the government, natural disasters (such as floods, earthquakes, fires), riots, strikes, lockouts, or any other causes beyond its control. In the event that the Hotel is unable to provide suitable facilities (for any such cause), it shall reserve similar alternative solutions.

The Hotel shall use every possible means to provide service to an increase in number of participants but cannot be held responsible, should it fail to do so.

**Dispute.** Any litigation concerning our invoices remains under the full and exclusive competence of the Brussels Court and the Judge for commercial and legal matters of the first district of Brussels.