



Sheraton
Brussels
HOTEL

LIKE
peas
in a

POOD



Seminar, conference & banqueting packages 2010

BREAKFAST

AMERICAN BREAKFAST

28.00

DRINKS

FRUIT JUICES: ORANGE, GRAPEFRUIT,
APPLE, TOMATO
COFFEE, TEA, COCOA, HOT AND COLD MILK

BAKERY BASKET

CROISSANT, CHOCOLATE ROLL, CURRANT BUN,
SUGAR BUN
BAGUETTE, COUNTRY BREAD
JAM: STRAWBERRY, RED FRUIT, APRICOT,
ORANGE MARMALADE, HONEY

COLD CUTS

PARIS HAM, POULTRY FILLET

DAIRY PRODUCTS

CURD, YOGHURT WITH FRUIT, PLAIN YOGHURT,
SOFT BUTTER
ASSORTED CHEESES

CEREALS

CORN FLAKES, RICE CRISPIES, MUESLI, ALL BRAN

FRUIT

FRESH FRUIT BASKET, FRESH FRUIT SALAD,
APPLE COMPOTE
FRUIT IN SYRUP: PINEAPPLE, APRICOTS,
PEACHES, PEARS

HOT BUFFET

BOILED EGGS, SCRAMBLED EGGS, DICED
TOMATOES, MUSHROOMS, PANCAKES, BACON,
SAUSAGES

“CONFERENCE” BREAKFAST

20.00

DRINKS

FRUIT JUICES:
ORANGE, GRAPEFRUIT, APPLE, TOMATO
COFFEE, TEA, COCOA, HOT AND COLD MILK

BAKERY BASKET

CROISSANT, CHOCOLATE ROLL,
CURRANT BUN, SUGAR BUN
BAGUETTE, COUNTRY BREAD
JAM: STRAWBERRY, RED FRUIT, APRICOT,
ORANGE MARMALADE, HONEY

DAIRY PRODUCTS

YOGHURT WITH FRUIT, PLAIN YOGHURT,
SOFT BUTTER

FRUIT

ASSORTED SEASONAL FRUIT

* AMERICAN BREAKFAST CAN ALSO
BE SERVED WITHOUT PORK
(POULTRY BACON, VEAL SAUSAGES)

ALL OUR PRICES ARE QUOTED PER PERSON, IN €,
AND INCLUSIVE OF 16% SERVICE AND 21% VAT

BRUNCH

45.00

DRINKS

FRUIT JUICES: ORANGE, GRAPEFRUIT, TOMATO
COFFEE, TEA, COCOA, HOT AND COLD MILK

BAKERY BASKET

CROISSANT, CHOCOLATE ROLL, CURRANT BUN,
SUGAR BUN

BAGUETTE, COUNTRY BREAD

SOFT AND SALTED BUTTER

JAM: STRAWBERRY, RED FRUIT, APRICOT,
HONEY

COLD CUTS

PARIS HAM, POULTRY FILLET

DAIRY PRODUCTS

YOGHURT WITH FRUIT, PLAIN YOGHURT, SOFT
BUTTER

ASSORTED CHEESES

CEREALS

CORN FLAKES, RICE CRISPIES,
MUESLI, ALL BRAN

FRUIT

FRESH FRUIT BASKET, FRESH FRUIT SALAD,
APPLE COMPOTE

FRUIT IN SYRUP: PINEAPPLE, APRICOTS,
PEACHES, PEARS

SALADS

ASSORTED RAW VEGETABLES

TOMATO WITH MOZZARELLA

NIÇOISE SALAD

LANDAISE SALAD

CHICORY & ROQUEFORT SALAD

CAESAR SALAD

SMOKED FISH

SALMON, SMOKED HALIBUT

HOT BUFFET

BOILED EGGS, SCRAMBLED EGGS, DICED
TOMATOES, MUSHROOMS, PANCAKES, BACON,
SAUSAGES

TWO SEASONAL DISH SUGGESTIONS

SWEETS

ASSORTED DESSERTS

ALL OUR PRICES ARE QUOTED PER PERSON, IN €,
AND INCLUSIVE OF 16% SERVICE AND 21% VAT



SEMINAR PACKAGE

CONFERENCE

ROOM ACCORDING TO NUMBER OF PEOPLE
MINT CANDIES, MINERAL WATER, BALLPOINT PENS AND NOTEBOOKS
BASIC AUDIOVISUAL EQUIPMENT WITH FLIPCHART AND SCREEN (MAXIMUM 2.4M)

BREAKS

PERMANENT "SHERATON" COFFEE BREAK (DESCRIPTION BELOW)

LUNCH

BUFFET LUNCH IN OUR RESTAURANT "CRESCENDO"
(ACCORDING TO NUMBER OF PARTICIPANTS)
OR THREE-COURSE SEMINAR MENU
FOUR MINI SANDWICHES PER PERSON, TWO SALADS,
TWO PIECES OF PASTRY
HOUSE WINES, BEERS, SOFT DRINKS AND MINERAL WATER,
OR SOFT DRINKS AND MINERAL WATER

CONDITIONS

MINIMUM 20 PERSONS
FULL DAY: 9.00 AM TO 6.00 PM
HALF A DAY: 9.00 AM TO 12.00 OR 2.00 PM TO 6.00 PM
PARKING SPACE AVAILABLE IN MANHATTAN PARKING LOT
ORGANIZERS HAVE FREE ACCESS TO "HORIZON POOL & FITNESS CLUB"

ALL OUR PRICES ARE QUOTED PER PERSON, IN €, AND INCLUSIVE OF 16% SERVICE AND 21% VAT



“TRADITIONAL BELGIAN” MENU

COFFEE, DECORATION INCLUDED,
DRINKS EXCLUDED
42.00

TOMATO WITH GREY SHRIMPS
OR
JELLIED EELS IN CHERVIL SAUCE

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FISH CASSEROLE WITH SEASONAL VEGETABLES
STEAMED POTATOES

OR
RABBIT LEG WITH GUEUZE BEER
MASHED VEGETABLES & EARLY SUMMER
POTATOES

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TART WITH BROWN SUGAR

OR

JAVANAIS PASTRY WITH BELGIAN CHOCOLATE

SEASONAL MENU

THE CHEF PROPOSES HIS SEASONAL MENUS,
CHOSEN FROM THE MENU OF OUR RESTAURANT
“CRESCENDO”

“FLAVORS OF THE MOMENT” MENU €34.00

OR

“DISCOVERY” MENU €44.00

OR

“APOTHEOSIS” MENU €52.00

“ROGIER” MENU

COFFEE, DECORATION INCLUDED, DRINKS
EXCLUDED 60.00

APPETIZER

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JELLIED ROCKFISH ESCABECHE STYLE, FINE
LOLA BAR WITH NUT OIL

OR

OUR DUCK LIVER WITH FRUIT CHUTNEY, FRIED
MILK BREAD AND MIXED SEASONAL SALAD

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PUFF PASTRY WITH FRIED YOUNG PIGEON,
NATURAL GRAVY

OR

KATAIFI-CRUSTED LOBSTER MARMITE, BOUILLON
WITH SPICES

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FRUIT SORBET WITH GIN FLAVORING
OR

SPARKLING GRANITA WITH CHAMPAGNE

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SLICE OF BEEF FILLET FRIED, EARLY SUMMER
POTATO WAFFLE WITH TRUFFLE FLAKES,
SEASONAL VEGETABLES

OR

CREAMY NAGE OF SOLE AND FRIED “DEMOISELLE
DU GUILVINEC”, ROUND RICE CROQUETTE AND
CARAWAY SOFT VEGETABLE MIXTURE

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OPTIONAL: ASSORTED MATURED CHEESES
SUPPLEMENT:

€10.00

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ASSORTED HOMEMADE SWEETS

OR

BRETON SHORT PASTRY WITH CHOCOLATE AND
RASPBERRY TIRAMISU

OR

CRUNCHY SWEET WITH TOBLERONE, COCOA
SORBET

ALL OUR PRICES ARE QUOTED PER PERSON, IN €,
AND INCLUSIVE OF 16% SERVICE AND 21% VAT

VEGETARIAN MENU

€ 40

FIRST COURSE

SMALL GLASS OF VEGETABLES AND CREAMY COTTAGE CHEESE "BASQUE" STYLE

PUFF PASTRY WITH CHERRY TOMATOES AND SALAD

MAIN COURSE

VEGETABLE PACKAGE WITH ORIENTAL HERBS ON SLICED ZUCCHINI

BROILED VEGETABLE CASSEROLE

DESSERT

SABLÉ AU CARAMEL ET POIRE CONFITE

OU

VERRINE DE FROMAGE BLANC AUX FRUITS ET MERINGUE

OU

DUO DE CHOCOLAT CARAÏBE

OU

TARTE AUX POMMES FAÇON TATIN



BUFFETS

« BELGIAN » BUFFET

38,00

COLD:

COULIBIAC COLD FISH OF ATLANTIC
SHRIMP EGG MIMOSA
GALANTINE GOOSE PISTACHIO
COBBLER PEPPER
BEAN SALAD AND GREEN BEANS WITH
ALMONDS
TERRINE OF EEL IN GREEN
POTATO SALAD WITH BACON
GREEN BEAN SALAD LIÈGE STYLE
TOMATO SALAD WITH ONION RINGS
MELEE CABBAGE AND CARROTS
SAUCE AND HERBS

HOT:

GOUGEONNETTE POULTRY, CREAM WESTMALLE
DOUBLE
TILL COD POACHED ROYAL "GREEN"
SEASONAL VEGETABLES
MOUSSELINE BINTJE
CHEESE RAVIOLI

DESSERTS:

CHOCOLATE BANANA PIE
« MERVEILLEUX »
SMALL GLASS OF SPECULOOS CREAM
CUSTARD TART
RICE TART
FRESH FRUIT SALAD

« HORIZON BUFFET »

38,00

COLD:

SMALL GLASS OF SPICY CRAB AVOCADO
SALMON PARIS STYLE
COUNTRY HAM WITH SEASONAL FRUIT
POULTRY MEAT LOAF WITH PISTACHIO
PIECE OF FETA WITH PINK BERRIES
SMALL GLASS VEGETABLE GREEK STYLE
CHICKPEA SALAD
SQUID SALAD WITH HERBS AND PARSLEY
PASTA SALAD WITH ROSEMARY
MIXED SALAD WITH NUT OIL
SAUCE AND HERBS

HOT:

CRUMBLE OF FISH MARKET WITH HAZELNUT
SLICE OF PORK, TRADITIONAL BORDEAUX
SAUCE
APPLES BAKERY BRETON STYLE
MACARONI CHEESE

DESSERTS:

CHOCOLATE MOUSSE
PAD CARAMEL DÉCUI
CROUTE WITH SEASONAL FRUIT
RICE COP CANDIED FRUIT
FRESH FRUIT SALAD



« CROISADES » BUFFET
38,00

COLD:

BALLOTINE CHICKEN WITH DRIED FRUIT
FLAKY FLOUNDER WITH AROMATICS
TRAY OF SHRIMP FOUND IN FRESH PAPRIKA
CHAPLAIN ROAST BEEF MARBLING
HURE FISH WITH PINK
RUFIOUS HAM, MESCLUN SALAD WITH FIGS AND
WALNUTS
WHITE BEAN SALAD
THIN SLICES OF ZUCCHINI, LIME DRESSING
GREEN LENTIL SALAD WITH CHILI ORIENTAL
SALAD « LOLA ROSA » WITH CHIVE
SAUCE AND HERBS

HOT:

REDFISH FILLET WITH GINGER AND
LEMONGRASS
WOK BEEF WITH CRUNCHY VEGETABLES AND
CAMELIZED
WHEAT SEMOLINA FLAVORED WITH COCONUT
RICE MADE

DESSERTS:

SMALL GLASS OF FRUIT IN SYRUP
DUO PURE CHOCOLATE COCOA
PUFF GRANDMOTHER WITH CAMELIZED
APPLES
« MISÉRABLE » PASTRY WITH NUTS
FRESH FRUIT SALAD

VEGETARIAN BUFFET
WITHOUT DRINKS (WITH COFFEE) – AT LEAST 40
P.
40.00

COLD:

MOSAIC OF GRILLED VEGETABLES
BULGUR WITH FRESH TOMATOES AND
CORIANDER
CUCUMBER SALAD WITH CREAM
VEGETABLES GREEK STYLE
FATOUCHE SALAD WITH GRENADINE SYRUP
THIN COUNTRY BAGUETTE, OLIVE TAPENADE
MIXED SEASONAL VEGETABLES
FRENCH BEANS WITH CREAM AND ALMONDS
LENTIL SALAD ORIENTAL STYLE
VEGETARIAN CAESAR SALAD WITH CROUTONS
CARROT SALAD WITH MINT

HOT:

VEGETABLE LASAGNE WITH MASCARPONE
MUSHROOMS IN PUFF PASTRY, PARSLEYED
BUTTER
CREAMY RISOTTO
BOUQUET OF MARKET VEGETABLES

OPTIONAL:

PASTILLAS OF SUN VEGETABLES
(SUPPLEMENT: €5.00)

DESSERTS:

CLAFOUTIS WITH SEASONAL FRUIT
PEPPERED PINEAPPLE CARPACCIO
CAMELIZED TARTE TATIN
CREAMY CAKE WITH CHOCOLATE
FRESH FRUIT SALAD



ITALIAN BUFFET

WITHOUT DRINKS (WITH COFFEE) – AT LEAST 80 WITHOUT DRINKS (WITH COFFEE) – AT LEAST 80

P.

45.00

COLD:

BREAD ROLL WITH CARPACCIO SPRINKLED
WITH PARSLEY AND PARMESAN CHEESE
FRIED PEPPER MARINATED IN OIL AND FRESH
THYME

SLICED PARMA HAM

GRILLED AUBERGINE ROULADE

SQUID SALAD WITH FLAVORED OIL

GRATINATED TOMATOES WITH MOZZARELLA
PEARLS AND BASIL LEAVES

CAPONATA SALAD SICILIAN STYLE

SALAD OF TOMATOES AND SHALLOTS

MIXED SALAD WITH NUT OIL

TROPHY WITH ANCHOVY AND PARMESAN
CHEESE

SAUCES AND HERBS

OPTIONAL HOT FIRST COURSES:

PIZZA, DEEP-FRIED SQUID (SUPPLEMENT: €5.00)

HOT:

“SALTIMBOCCA À LA ROMANA” (VEAL
ROULADE WITH PARMA HAM AND SAGE)
CREAMY RISOTTO WITH PARMESAN CHEESE
POTATO GNOCCHI WITH PESTO

DESSERTS:

TIRAMISU

MILANESE TRANCHE

FRIED RICE AND RAISIN TART

FRUIT TART

ORANGE SECTIONS WITH VANILLA

GALA BUFFET

WITHOUT DRINKS (WITH COFFEE) – AT LEAST 80 WITHOUT DRINKS (WITH COFFEE) – AT LEAST 80

P.

76.00

FIRST COURSE ON THE TABLE:

“SALADE FOLLE” WITH LOBSTER AND DUCK
LIVER FLAKES

GRANNY SMITH APPLE JULIENNE

FIRST COURSES “FROM THE SEA”:

SCAMPI PYRAMID

MIMOSA OF TOMATOES WITH GREY SHRIMPS

POT OF CRAB AND MOUSSELINE WITH CURRY

COUNTRY MUSSELS ESCABECHE STYLE

SALMON PARISIAN STYLE

OAKWOOD SMOKED SALMON

MAYONNAISE SAUCE AND SPELT BREAD

FIRST COURSES “FROM THE LAND”:

DUO OF BEEF AND DUCK CARPACCIO

VEAL FILLET AND EGGS

SLICED SMOKED HAM

DUCK LIVER MOUSSE PUFFS

ASPIC OF PARIS HAM

HONEY BRAISED HAM CORNET

SALADS:

ASSORTED GRILLED VEGETABLES

AIOLI OF CHARLOTTE POTATOES

PASTA SALAD WITH ROSEMARY

FRENCH BEAN SALAD

TABOULEH ORIENTAL STYLE

TARTAR OF VEGETABLES WITH GARLIC

MIXED GREEN SALAD

ASSORTED CHEESES:

COUNTRY BREAD, WHOLEMEAL ROLLS, NUT
BREAD, CURRANT BREAD, COURONNE, CEREAL
BREAD

HOT:

VEAL FILLET TOPPED WITH A COATING OF
FRESH HERBS

SOLE FILLET OSTEND STYLE

VEGETABLE BOUQUET

“GALETTE VONNASSIENNE”

DESSERTS:

CREAM PUFFS

PUFF PASTRY WITH APRICOTS

FRUIT BROCHETTE WITH CHOCOLATE

GENOISE WITH COFFEE

SEASONAL FRUIT TART

FRESH FRUIT SECTIONS WITH MINT

BUSINESS LUNCH

SANDWICH BUFFET WITHOUT DRINKS

REMBRANDT FORMULA * 32.00

4 SANDWICHES, 2 SALADS, 2 KINDS OF PASTRY

WILLUMSEN FORMULA 38.00

4 SANDWICHES, 2 SALADS, ASSORTED CHEESES,
2 KINDS OF PASTRY

SANDWICHES:

FOCACCIA WITH GRILLED FRESH TOMATO
WRAP WITH AUBERGINES AND FETA CHEESE
CIABATTA WITH PARMA HAM
TOAST WITH CRAB & CURRY SALAD
TOAST WITH BOCAGE HAM

THIN COUNTRY BAGUETTE WITH SMOKED
SALMON

THIN COUNTRY BAGUETTE WITH GREY SHRIMPS
WHOLEMEAL BREAD WITH TUNA PROVENÇALE
WRAP WITH POULTRY AND CORIANDER
BAGNAT SANDWICH WITH GRILLED
VEGETABLES

THIN COUNTRY BAGUETTE WITH NUTS AND
ROQUEFORT

LEBANESE BREAD WITH GOAT'S CHEESE
GRILLED TOAST WITH BRIE DE MEAUX
PANINI CAESAR SALAD STYLE

SALADS:

MIKADO SALAD
SALAD WITH CHERRY TOMATOES
LANDAISE SALAD
NIÇOISE SALAD
PASTA SALAD WITH PINE SEEDS AND
ROSEMARY

OPTIONAL:

ASSORTED CHEESES (SUPPLEMENT: €10.00)

PASTRIES:

PUFF PASTRY WITH APPLES
CHOCOLATE TART
SEASONAL FRUIT TART
PECAN NUT TART
CARAMEL CREAM
GLASS OF COCOA MOUSSE
RICE PUDDING

STANDING BUFFET

WITHOUT DRINKS - MIN. 50 P. 65.00

STANDING BUFFET FORMULA SERVED ON A
HORS D'OEUVRE PLATE

COLD:

ASPIC OF LOBSTER WITH CITRUS FRUIT,
VINAIGRETTE WITH SESAME SEEDS
APPETIZER OF DUCK LIVER WITH SHALLOT
MARMALADE
CHAUDFROID OF LENTILS AND CANDIED QUAIL
WITH RAISINS AND CARAMEL
SALAD OF PEAR, PECORINO AND CARAMEL
SAUCE

HOT:

LOIN OF LAMB WITH BLACK PEPPER COATING
REDFISH BROCHETTE WITH MUSHROOMS
PANCAKE WITH FOREST MUSHROOMS
PUFF PASTRY WITH BEEF AND MANGO
CHUTNEY
SPICY GRILLED BLACK TIGER SHRIMPS
CREAMY RISOTTO WITH PARMESAN CHEESE
FLAKES

OPTIONAL:

ASSORTED CHEESES
(SUPPLEMENT: €10.00)

COUNTRY BREAD, WHOLEMEAL ROLLS, NUT
BREAD, CURRANT BREAD, COURONNE, CEREAL
BREAD

PASTRIES:

FRUIT AND WHITE CHOCOLATE PALETTE
CREAMY PRALINE
MINI JAVANAIS PASTRY
MINI PUFF PASTRY WITH PEARS
SEASONAL FRUIT BROCHETTE
CREAM CHEESE AND GINGERBREAD BAVAROIS
LEMON TARTLET

ALL OUR PRICES ARE QUOTED PER PERSON,
IN €, AND INCLUSIVE OF 16% SERVICE AND 21%
VAT

* THE REMBRANDT FORMULA CAN BE CHOSEN
AS LUNCH IN AN "EXPRESS" SEMINAR PACKAGE

COCKTAILS

COCKTAILS
WITHOUT DRINKS – MIN. 50 P.

COLD CANAPÉS

GRISINI COATED WITH SMOKED HAM, SMOKED SALMON RILLETTE, RADISH WITH FARM BUTTER, DICED GOUDA WITH SWEET PEPPER, BRIOCHE WITH DUCK LIVER MOUSSE, PASTRY BOAT WITH SHRIMPS AND HERBS, MELON BALL COATED WITH SMOKED DUCK FILLET.

HOT CANAPÉS

FISH BALLS ANTILLEAN STYLE
MINI CROQUE MONSIEUR
PRUNES WITH BACON
BREADED BUTTERFLY SCAMPI, EGG SAUCE
MINI POULTRY VOL-AU-VENT
CHEESE STICK
PASTRY WITH OLIVES AND DICED BACON
TANDOORI CHICKEN WING
ASSORTED STEAMED DIM SUM

SMALL HORS D'OEUVRE PLATES

ASPIC OF SCAMPI, CITRUS FRUIT AND SESAME SEEDS
SALAD OF PEAR AND PECORINO WITH BALSAMIC VINEGAR
APPETIZER OF DUCK LIVER AND MANGO CHUTNEY
LAMB CUTLET WITH PARSLEY VINAIGRETTE

HOT BROCHETTES

BROCHETTE OF SPICY BLACK TIGER SHRIMPS
POULTRY BROCHETTE INDIAN STYLE
BEEF BROCHETTE WITH ESPELETTE PEPPER
MONKFISH BROCHETTE WITH MUSHROOMS

ASSORTED CHEESES

SWEETS

MINI CRÈME BRULÉE, SEASONAL FRUIT TARTLET, OPERA CAKE, GLASS OF TIRAMISU, LEMON TARTLET, CARIBBEAN CHOCOLATE TRUFFLE, ALMOND COOKIE, JAVANAIS, CREAM PUFF

COCKTAILS
WITHOUT DRINKS – MIN. 50 P.

OUR CHEF SUGGESTS HIS OWN ASSORTMENT BASED ON THE LIST OF CANAPÉS ON THE LEFT.

ELISABETH COCKTAIL

5 ITEMS 14.00
3 COLD CANAPÉS, 2 SWEETS

ASTRID COCKTAIL

10 ITEMS 22.00
4 COLD CANAPÉS, 3 HOT CANAPÉS, 3 SWEETS

FABIOLA COCKTAIL

12 ITEMS 32.00
5 COLD CANAPÉS, 4 HOT CANAPÉS, 3 SWEETS

PAOLA COCKTAIL

15 ITEMS 40.00
6 COLD CANAPÉS, 6 HOT CANAPÉS, 3 SWEETS

PHILIPPE COCKTAIL

18 ITEMS 55.00
6 COLD CANAPÉS, 4 HOT CANAPÉS, 2 SMALL HORS D'OEUVRE PLATES, 2 BROCHETTES, 4 SWEETS

KING ALBERT COCKTAIL

22 ITEMS 75.00
7 COLD CANAPÉS, 5 HOT CANAPÉS, 2 SMALL HORS D'OEUVRE PLATES, 2 BROCHETTES, ASSORTED CHEESES, 6 SWEETS

SURPRISE BREAD

SURPRISE BREAD (WHITE BREAD) 80.00
SURPRISE BREAD (40 MINI SANDWICHES) 100.00



DRINKS

COCKTAIL RECEPTIONS

APERITIF

WHITE WINE
RED WINE

KIR MADE WITH WHITE WINE
ORANGE AND TOMATO JUICE
MINERAL WATER

30 MINUTES	8.00
45 MINUTES	10.00
1 HOUR	14.00
½ HOUR SUPPLEMENT	5.00

CLASSIC

SPARKLING WINE
KIR MADE WITH SPARKLING WINE
PORT

BEERS: STELLA AND HOEGAARDEN WHITE
SOFT DRINKS
ORANGE AND TOMATO JUICE
MINERAL WATER

30 MINUTES	10.00
45 MINUTES	13.00
1 HOUR	16.00
2 HOURS	24.00
½ HOUR SUPPLEMENT	6.00

PRESTIGE

“SHERATON » CHAMPAGNE SELECTION
WHITE WINE
ORANGE AND TOMATO JUICE
MINERAL WATER

30 MINUTES	16.00
45 MINUTES	20.00
1 HOUR	24.00
2 HOURS	38.00
½ HOUR SUPPLEMENT	10.00

FESTIVE

CHAMPAGNE
WHISKY
VODKA
GIN
CAMPARI
PORT
SHERRY

BEERS: STELLA AND HOEGAARDEN WHITE
SOFT DRINKS
ORANGE AND TOMATO JUICE
MINERAL WATER

30 MINUTES	20.00
45 MINUTES	25.00
1 HOUR	30.00
2 HOURS	45.00
½ HOUR SUPPLEMENT	12.00



WINES

WINE OF THE WORLD

NORTON, BLANC	22,00
PETER LEHMAN, CHARDONNAY, AUSTRALIA	25,00
MARQUES DE RISCAL RUEDA, VERDEJO, VIURA,	26,00
ESPAGNE	
CÔTE DU RHÔNE, GUIGAL	27,00
CALITERRA SAUVIGNON BLANC, CHILI	28,00
SANTA MARGHERITA VALDADIGE, PINOT GRIGIO, ITALIE	30,00
HESS SELECT, CHARDONNAY, CALIFORNIE	31,00
CHABLIS LA PAULIÈRE, CHARDONNAY, FRANCE	32,00
WINKELER JESUITENGARTEN RIESLING SPÄTLESE	32,00
SANCERRE HENRI BOURGEOIS GRANDE RÉSERVE,	38,00
CLOS HENRI, SAUVIGNON BLANC, NOUVELLE ZELANDE	38,00

WINE OF THE WORLD

CHÂTEAU D'ESCLANS, GRANDE TRADITION, PROVENCE	27,00
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RED WINES

NORTON, MALBEC, ARGENTINE	20,00
MAD FISH SHIRAZ, AUSTRALIA	26,50
CÔTE DU RHONE, GUIGAL	27,00
CALITERRA, CABERNET SAUVIGNON, CHILI	29,00
BLAAUWKLIPPEN RANGE, SHIRAZ, AFRIQUE DU SUD	32,00
HESS SELECT CABERNET SAUVIGNON, CALIFORNIE	32,00
BOURGOGNE COUVENT DES JACOBINS, PINOT NOIR,	35,00
FRANCE	
CHÂTEAU JACQUES, MOULIN À VENT, BEAUJOLAIS,	35,00
L, JADOT	
ROSSO DI MONTALCINO, CASTELLO BANFI,	36,00
SANGIOVESE, ITALIE	
MARQUES DE RISCAL RIOJA RESERVA, ESPAGNE	39,50
CUVÉE PROMESSE CH. FOMBRAUGE, ST EMILION,	39,50
BORDEAUX	

WINE PACKAGE 2010

PACKAGE NORTON	15,00
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NORTON, BLANC
NORTON, MALBEC, ARGENTINE

PACKAGE SUPERIOR 1	16,00
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PETER LEHMAN, CHARDONNAY, AUSTRALIA
CÔTE DU RHÔNE, GUIGAL

PACKAGE SUPERIOR 2	17,00
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MARQUES DE RISCAL RUEDA, VERDEJO, VIURA, ESPAGNE
MAD FISH SHIRAZ, AUSTRALIA

PACKAGE SUPERIOR 3	18,00
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CÔTE DU RHÔNE, GUIGAL (BLANC)
CALITERRA, CABERNET SAUVIGNON, CHILI

PACKAGE SUPERIOR 4	20,00
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CHABLIS LA PAULIÈRE, CHARDONNAY, FRANCE
BLAAUWKLIPPEN RANGE, SHIRAZ, AFRIQUE DU SUD

PACKAGE SUPERIOR 5	25,00
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SANCERRE HENRI BOURGEOIS GRANDE RÉSERVE
CHÂTEAU JACQUES, MOULIN À VENT, BEAUJOLAIS, L. JADOT

PACKAGE SUPERIOR 6	28,00
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CLOS HENRI, SAUVIGNON BLANC, NOUVELLE ZÉLANDE
MARQUES DE RISCAL RIOJA RESERVA, ESPAGNE

PACKAGE WITHOUT ALCOOL	12,00
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MINERAL WATER, EAUX MINÉRALES, SOFT DRINKS (COCA, COCA LIGHT, SPRITE, SCHWEPPE TONIC, BITTER LEMON) AND JUICE

PACKAGE: 1/2 BOTTLE OF WINE PER PERSON AND MINERAL WATER



CHAMPAGNES AND SPARKLING WINES

CHAMPAGNE

"SHERATON" SELECTION	70.00
MUMM CORDON ROUGE	80.00
LAURENT PERRIER BRUT	85.00
LAURENT PERRIER BRUT ROSÉ	110.00

SPARKLING WINE

"SHERATON" SELECTION	35.00
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DRINKS

WINE

APERITIFS

RICARD	8.00
MARTINI WHITE / RED / DRY	6.00
PORT	6.00
SHERRY	6.00
CAMPARI	8.00
KIR MADE WITH WHITE WINE	5.00
KIR ROYAL MADE WITH SPARKLING WINE	7.00

BEERS

STELLA, BLANCHE DE HOEGAERDEN,	
LEFFE BLONDE	3,00
DUVEL, LEFFE BRUNE	4,50
HEINEKEN	6,50
CORONA	7,50
BIÈRE SANS ALCOOL	3,50

SPIRITS

WHISKY	8.00
GIN	8.00
VODKA	8.00
RUM	8.00

LIQUEURS

GRAND MARNIER	9,00
COINTREAU	9,00
ARMAGNAC	9,00
FRAMBOISE	9,00
CALVADOS	9,00
POIRE WILLIAMS	9,00

WHITE WINE SELECTION SHERATON	4,00
RED WINE SELECTION SHERATON	4,00

SOFT DRINKS

COCA-COLA, COCA LIGHT	3,50
SPRITE, FANTA	3,50
TONIC, BITTER LEMON	4,00
ORANGE JUICE, APPLE, TOMATOES, TROPICAL	3,00
FRESH ORANGE JUICE	4,50
RED BULL	6,00

HOTE DRINKS

COFFE	4,00
TEA	4,00
HOT CHOCOLATE	4,00

MINERAL WATER

FRESH SPARKLING (75CL)	6,00
FRESH NON-SPARKLING (75CL)	6,00



OPEN BAR

BEERS

OPEN BAR "CLASSIC"

STELLA ARTOIS
HOEGAARDEN WHITE
KRIEK
GUEUZE
LEFFE BLONDE
LEFFE BROWN
DUVEL
SOFT DRINKS
FRUIT JUICES
MINERAL WATER

WHITE WINE
RED WINE

BEERS: STELLA AND HOEGAARDEN WHITE
SOFT DRINKS
FRUIT JUICES
MINERAL WATER

1 HOUR	15.00
2 HOURS	22.00
SUPPLEMENT PER HOUR	6.00

1 HOUR	16.00
2 HOURS	24.00
SUPPLEMENT PER HOUR	7.00

OPEN BAR "PRESTIGE"

WHISKY
VODKA
GIN
RUM
CAMPARI
WHITE WINE
RED WINE

BEERS: STELLA AND HOEGAARDEN WHITE
SOFT DRINKS
FRUIT JUICES
MINERAL WATER

1 HOUR	20.00
2 HOURS	28.00
½ HOUR SUPPLEMENT	8.00



MISCELANEOUS

SUPPLEMENT (ASSORTED) CHEESES 10.00 PP

TIERED CAKE:

AS SUPPLEMENT 12.00 PP

REPLACEMENT 5.00 PP

ICE CREAM CAKE ON
REQUEST

CORKAGE CHARGE (75CL) 10.00 PP

TABLE ORNAMENTS ON REQUEST

STAFF CHARGES:

SERVICE IS INCLUDED IN THE PRICES OF OUR
MENUS AND BUFFETS.

A SUPPLEMENT OF €1.75/GUEST/HOUR WILL BE
CHARGED FOR EACH BREAK OF MORE THAN 30
MINUTES DURING THE SERVICE OF THE MEAL.

STAFF CHARGES WILL BE BILLED ON A BASIS OF
MINIMUM FOUR HOURS.

OTHER STAFF CHARGES: (4 HOURS MIN)

WAITER: €38.00/H

SUPPLEMENT AFTER 11.00 PM, ON
SUNDAYS AND PUBLIC HOLIDAYS:

€5.00/PERSON/HOUR

SECURITY: ON REQUEST

CLOAKROOM ATTENDANT:

€38.00/H

SUPPLEMENT AFTER 11.00 PM, ON
SUNDAYS AND PUBLIC HOLIDAYS:

€6.00/PERSON/HOUR





