WELCOME TO THE WORLD OF

PENTA HOTELS LIEGE CENTRE







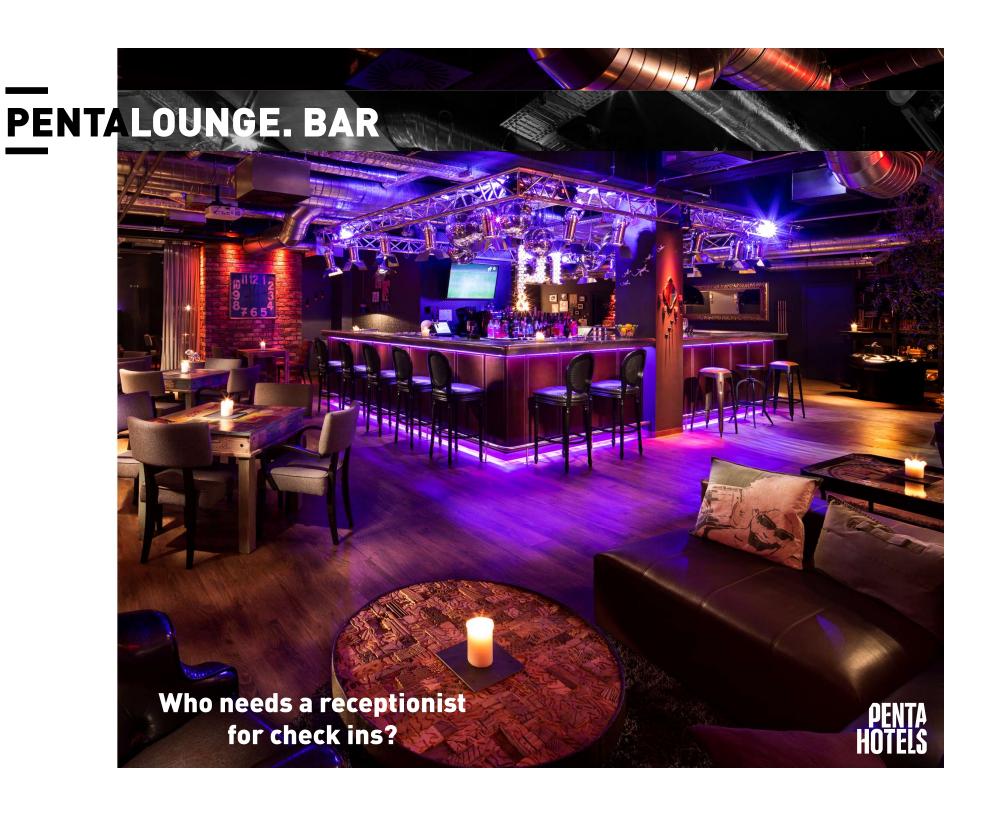
YOUR NEIGHBOURHOOD LIFESTYLE HOTEL

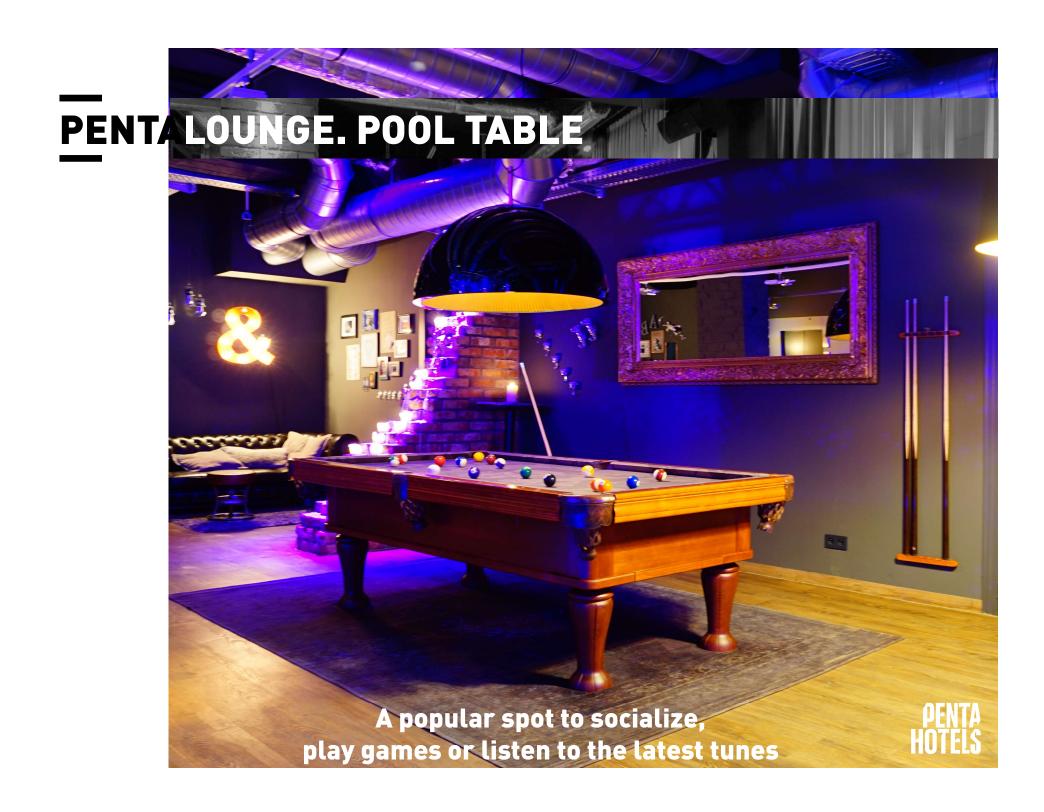
PENTAFACTS. LIEGE CENTRE

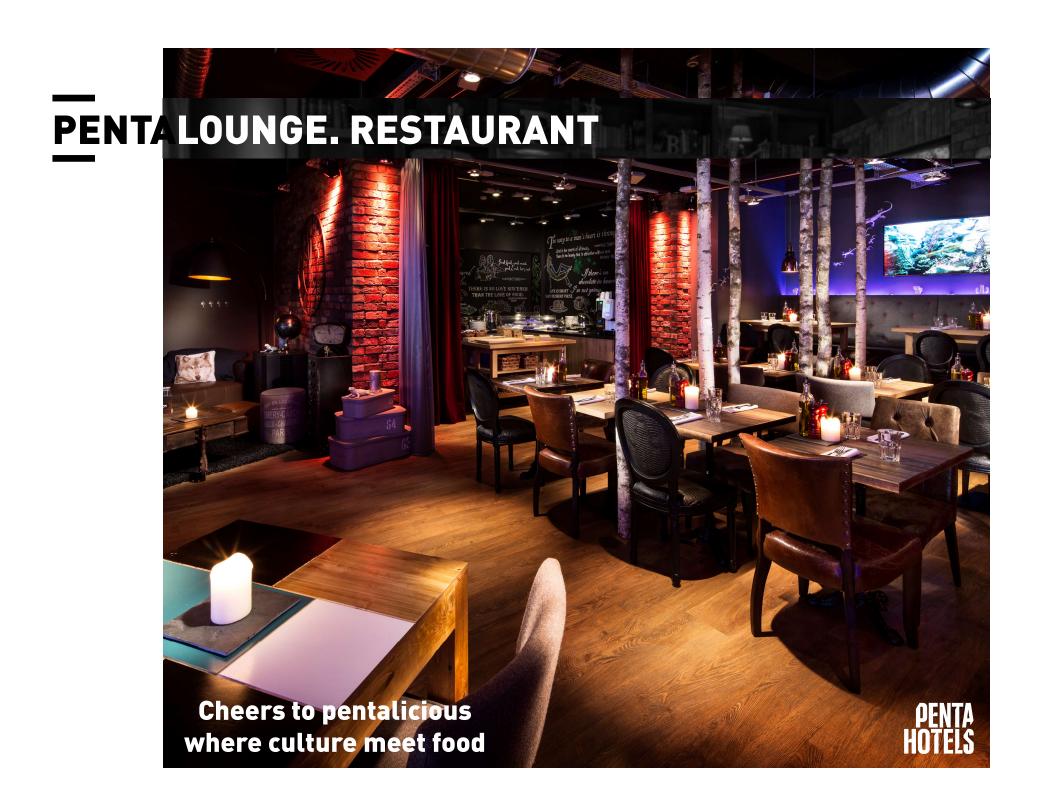
- 105 rooms Lots of room for you to dance the Macarena
- 2 conference rooms up to 50 guests
- Our signature pentalounge
- Restaurant & bar
- Pool table, Pinball and PS4
- Pentagym!
- Free and premium WiFi

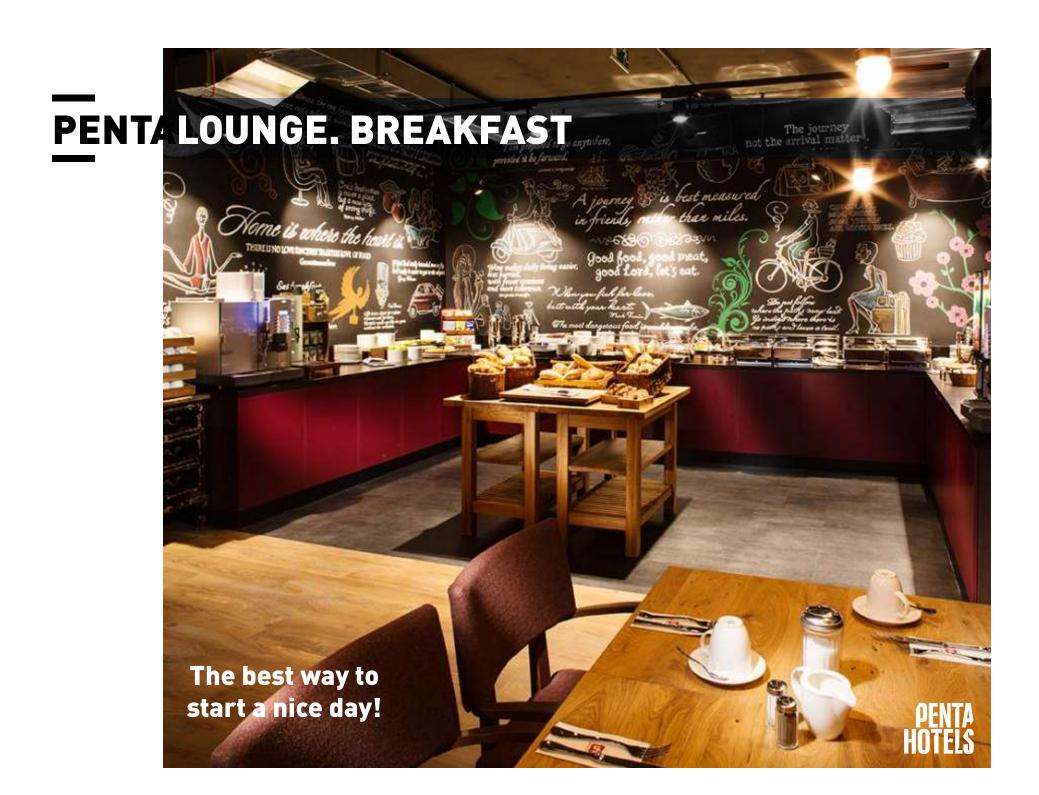
And only 1 you



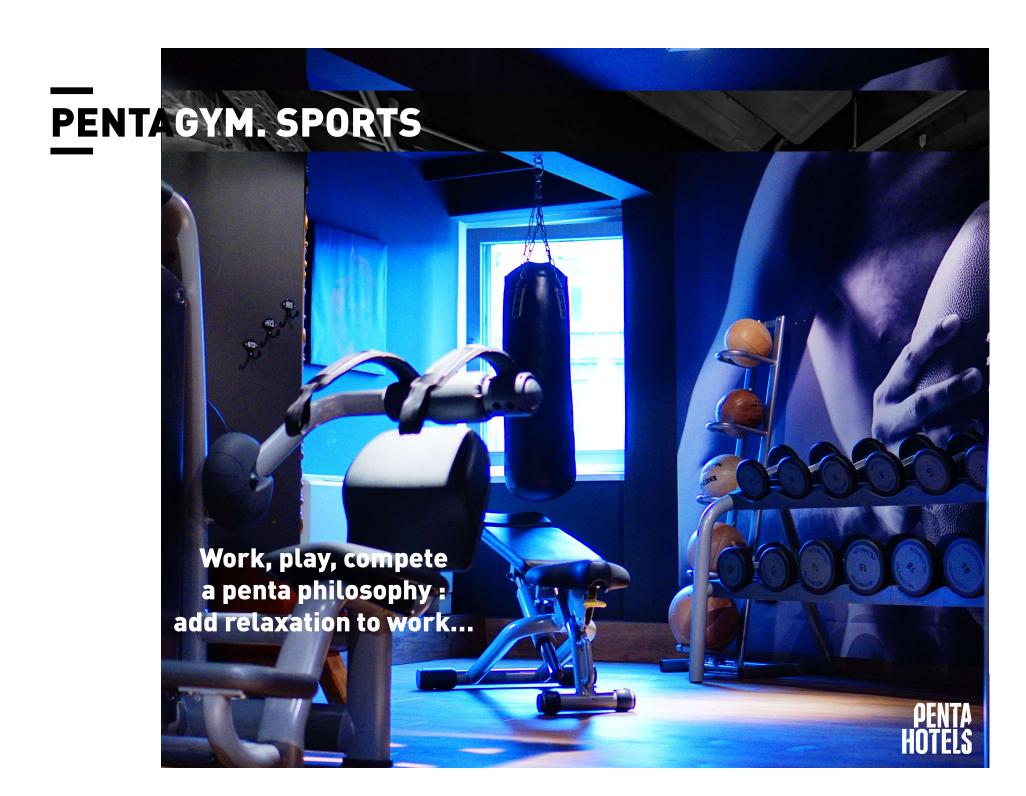








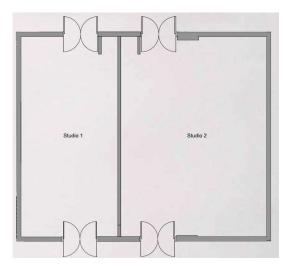
PENTAROOM. 3 DIFFERENT COMFORT Far from standard Your room is your castle and we'll treat you royally



MEET NGS & EVENTS. Life is too short for boring meetings

MEETINGS & EVENTS. CAPACITIES

Salon	Size	Surface area	Height	Bloc	school	The	aterU	Tarif TTC
Studio 1 1	0,0 x 5,0	50 m ²	2,85	12	12	35	8	€ 500
Studio 2	10,0 x 7,0	70 m²	2,85	20	20	60	16	€ 700
Studio 1+2	10,0 x 12,0	120 m ²	2,85	30	60	80	40	€ 1200



A function room adapted to the number of participants and fitted with:

Large screen, LCD – Projector*, paperboard, markers*, notepads*, pens*, WiFi (free) or high speed access (additional), water*.

Let's get down to business

^{*} Included in the meeting package.

"All-in" work days

Choose a theme for each break ...

- 1. Nutritional break: coffee, tea, fruit juice, smoothie and fresh fruit and ganola or muesli
- 2. Original Break: coffee, tea, fruit juice and healthy tapas (hummus, grisini, vegetables,...)
- 3. Break all sweet: coffee, tea, fruit juice and 2 sweet accompaniments

PENTA DAY DELEGATE RATE AS OF 44.00 €** including:

- Main meeting room rental (as well as the set-up and the basic equipment (conference kit, flipchart, notepads and pens,).
- Unlimited mineral water in the meeting room
- The morning coffee break (choice between original, nutritional or all in sweet).
- A quick lunch (choice between a 2 course menu (penta meal) or sandwich buffet or pentacheeseburger*/ cesar salad*/ veggie-burger* (*, selection inbetween these 3* dishes can be made in the morning of the meeting day by the participants)
- Water, juice and coffee.
- The afternoon coffee break (choice between original, nutritional or all in sweet)

PENTA PLUS DAY DELEGATE RATE AS OF 54.00 €** including:

- Main meeting room rental (as well as the set-up and the technical equipment (screen, beamer, conference kit, flipchart, notepads and pens,).
- Mineral water and soft drinks in the meeting room.
- The morning coffee break (choice between original, nutritional or all in sweet).
- A quick lunch (choice between a 3 course menu (penta meal) or sandwich buffet (accompanied by a soup, salads and 2 desserts) or pentacheeseburger*/ cesar salad*/ veggie-burger* (*, selection between these 3* dishes can be made in the morning of the meeting day by the participants)
- Water, soft drinks, juice and coffee.
- The afternoon coffee break (choice between original, nutritional or all in sweet).







^{**} The prices listed are subject to availability, and may vary depending on the time of year and number of bookings. Rates are applicable to a minimum of 10 persons. All prices listed include VAT.

"A la carte" meetings

Rental Material:

Rental of LCD Projector 8 h Laser pointer Note pads and pens per person Conference Kit Lectern Other items on request	€ 99.00 € 9.00 € 4.00 € 19.00 € 19.00	LUNCH / DINNER: 3 course menu « pentaPlus » € 39.00 A starter, a main dish and a dessert ("pentaPlus" menu)
WIFI HS INCLUDED		4 course menu « pentaPlus » € 49.00 A starter, a main dish , a cheese plate and a dessert ("pentaPlus" menu)
Meeting room rental: Rental of main meeting room Rental of break out rooms	from € 10.00/m2 from € 5.00/m2	Buffet /BAR Sandwich-BAR + soup , salad bar and 2 deserts
DRINK PACKAGES:		Snack buffet pentaPlus € 37.00 soup, 2-3 vegetables, 3-4 salads, starters, main courses (1 vegetarian dish), desserts, cheese
Drink Package 1 glass 1 Drink (house wine, beer, soft), water and coffee Drink Package 2 Glasses 2 Drinks (house wine, beer, soft) water and coffee Aperitifs Package	€ 10.00 € 15.00 € 7.00	2 course menu « PENTA » € 24.00 A starter & a main dish, or a main dish & a dessert ("penta" menu)
Choice of 1 glass (Prosecco, kir, fruit juice) Mineral water (1 l)	€ 8.00	3 course menu « PENTA » € 28.00 A starter, a main dish and a dessert ("penta" menu)
Coffee Breaks:		Other menus are on request
Welcome Coffee (coffee, tea, fruit juice and pastries)	€ 7.00	other menus are on request
Coffee break of your choice Thermos of coffee / tea	€ 7.00 € 10.50	

Pentahotel Liège, 100 Bld de la Sauvenière 4000 Liège. Tel: 04/221.77.11- Fax: 04/221.77.01- @: info.liege@pentahotels.com

"evening" meetings

120m2 room with a "theatre" party for the meeting and a party with stand-up for the catering + lobby for coffee

Sandwich + dessert Package and beverage package:

Meals in the form of elaborate sandwiches (3/person)

Open bar: Soft, beer and wine

Meeting room in theater for 50 people

After the meeting: choice of Desserts (2 per person) in

the room on mange-stand Coffee, tea, fruit juice

All Inclusive Package: €39 per person. (1 * open bar)

<u>Buffet Evening Package + dessert and Beverage</u> <u>package:</u>

Meal in the form of "finger food" buffet hot and cold in the Pentalounge (min. 25 people, below burger + dessert)

Italian burger 150gr, onion ring, small fried chicken, finger mozzarella, pizza Party, sandwich with polar bread (salmon, Parma ham....), tomato mozzarella skewer

2 glasses of wine or beers or softs, water and coffee Meeting room in theater for 50 people

After the meeting: choice of Desserts (2 per person) in the room on high tables.

Coffee, tea, fruit juice

All Inclusive Package: €45 per person. (1 * open bar)

Evening package fingers + sandwiches and beverage package

Onion rings, nachos and small fried chicken on high tables

Open bar: Soft, beer and wine Theatre Room for 50 people

Buffet Sandwiches and desserts, open bar + Cafe All Inclusive Package: €54 per person. (2 * open bar)

Evening package verrines + dessert and drink package:

meal in the form of verrines (please choose 5 savory)

Smoked salmon in Japanese style on Blini with poppy seeds

Black olives tapenade, Grilled focaccia bread

Duck mousse with spices, onion chutney with raspberry

Salmon duo rillettes, cherry tomatoes with chopped herbs

Blue cheese mousse and tartare of marinated peppers

Serrano ham, black olives, crushed tomato, arugula and parmesan cheese

Mini tomato-mozzarella salad, olive oil and pesto

Quinoa with tuna and pink radishes

Quinoa avocado-grapefruit

Scallop tartare on its green cream (pea cream with sweet mint) (+ 1 €)

Crab-crayfish mango-passion cocktail (cream, mascarpone, coriander, pink berries and lime (+ 1 €)

Gazpacho with fresh goat cheese

Fillet of herring, beetroot, green apple, young onions and condiments

Mini frisée with smoked bacon, wine vinegar and quail egg

Atlantic salmon tartare in duo

Scampi lime and ginger, served with arugula and dill (+ 1 €)

Beef tartare with Italian knife (parmesan, arugula, truffle oil, bread, balsamic) (+ 1 €)

Caviar of tomatoes confit and grissini

Beans with marinated tomatoes and parmesan cheese

Mousse of duck foie gras and onion confit (+ 1 €)

Smoked salmon marinated with chives, creamy dill and trout eggs

Marinade of peppers with pesto and fresh goat cheese

Guacamole, fillet of cod with herbs (+ 1 €)

Tomato marinade with shrimp bouquet

2 glasses of wine or beer or soft drinks, water and coffee

theater meeting room for 50 people

after the meeting: choice of desserts (2 per person) in the dining room

Coffee, tea, fruit juice

All inclusive package: 45 € per person. (1 * open bar)



Menu « PENTA »

Starters

Vegetable cream soup of the day

Crispy salad with warm goat cheese, smoked bacon and Granny Smith

Cheese croquettes, salad mesclun, parmesan shavings and balsamic cream *

Hummus with chickpeas, cashews, and grisini */**

Salmon gravelax with pink pepper and dyle sauce, blinis breads

<u>Main Dish</u>

Salmon pancake with "witloofs", shrimp duo and saffron emulsion with dill

The traditional "Liégeoise" meatballs, Jupille beer and Liège syrup with fries

Beef Burger or Vegan Burger */**
With fries and salad

Rumsteak of lamb with thyme and honey, bouquet of vegetables and gratin Dauphinois

Vegan and gluten-free bowl: brown rice, avocado, cucumber, radishes, onions, coriander,...*/**

<u>Desert</u>

Pineapple cooked in a spicy rum syrup, served with coconut sorbet */**

French toast with salted caramel butter, custard and vanilla ice cream "bourbon"

Homemade traditional café "Liégeois" *

Chocolate entremets and red fruit coulis *

Chef's Pana cotta *

*Vegetarian dishes

**Vegan dishes

Our offers are made according to seasonal products and for minimum 10 people.

We offer a selection of our different dishes, subject to modifications according to the seasonal products of the market.

Please make a unique choice for all guests.

The number of participants must be communicated to us in writing at least 5 days before the event.



Starter

Warm scampi Lettuce salad with exotic flavors, served with lime & ginger butter dressing

Beef carpaccio with white truffle oil, served with rocket salad & shredded parmesan

Small gourmet salad of smoked duck breast with "foie gras", hazelnut and sherry vinaigrette dressing

Fillet of red mullet with extra-virgin olive oil, seared fennel with dried tomatoes and white butter

Tofu skewer, sweet&sour sauce and steamed vegetables*/**

Main course

Back of pikeperch cooked on scallop skin, velvety peas and mashed potatoes with basil

Homemade beef tagliatta

Medallion of sole with two salmon, creamy cake and ravioli with vegetables of the sun

"Nossibé" style duckling, strawberries and green pepper (in season), asparagus ballots and granule

Risotto with seasonal vegetables */**

<u>Desert</u>

Red fruit soup with Sichuan pepper, vanilla ice cream and almond biscuits*

Pineapple cooked in spicy syrup and flambéed in rum, served with coconut sorbet */**

Chocolate marquise with candied orange peel*

Cheesecake, seasonal fruit coulis*

Cheese platter from "Pays de Herve" with Liège syrup (supplement of 2 €)*

*Vegetarian dishes

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WHAT ARE YOU WAITING FOR?

pentahotel LIEGE 100 bld de la Sauvenière 4000 Liège

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Brussels-Gent-Antwerp-Bruges: E40 / A3 direction Liège. A602 exit « Liège Avroy » - N607 Direction « Centre » then « Palais des Congrès », then follow direction « Centre » again.

Luxembourg – Les Ardennes : E25 / A26 direction Liège exit « Grivegnée » - N30 direction « Centre » then « Palais des Congrès », then follow direction « Centre » again.

Germany – Aachen – Maastricht : E40 / A3 – follow E25 Luxembourg – N90 direction « Huy » - direction « Palais des Congrès », then follow direction « Centre » again.

Paris – Charleroi – Namur : E42 / A15 : Follow A602 direction « Liège » exit « Liège Avroy » - N607 direction « Centre » then « Palais des Congrès», then follow direction « Centre » again.

Say ohh la la penta

PENTACTIVITIES. AROUND YOUR HOTEL

The Boverie Museum.

La Boverie houses the collections of the Museum of Fine Arts of Liège and a brand new space to host temporary exhibitions multiple facets, which represent each time a unique experience for the visitor.

The park surrounding the museum is very pleasant.

Also consider using the river shuttle

La maison du Peket:

This is a place that deserves more than one detour and many halts to the rhythm the sympathetic local beverage declined in about thirty fruity fragrances.

La Batte:

The Batte market, commonly called the Bat by the Liégeois, is a Sunday market, international market-situated along the left bank of the Meuse in Liège, Belgium.

Dating from 1561, it is the oldest market and, with its 4 to 5 million visitors annually, one of the most important in Europe.











La gare des Guillemins :

A new station, designed by the architect Spanish Santiago Calatrava Valls, has been inaugurated on 18 September 2009 after a ten years of work. Its aesthetics is generally considered a success, the train station attracts many tourists and visitors to Liège is today an emblem of the city and the monument of Liège

La brasserie Curtius:

Taste your beer otherwise. Brasserie C welcomes you warmly.

These indications are for informational purposes only. As the pentahotel of Liège is not linked to any of the companies mentioned

We're guessing you're coming
to see more
than just our fabulous hotel

Teambuilding activity ideas in Liège...

- Escape room: GET OUT http://getoutliege.be/fr/
- FLY IN http://fly-in.be/
- blind test ou Quizz ? <u>Clam'Art</u> Axelle Clamart 0497/743.005 <u>axelle.clamart@gmail.com</u>
- The good time company http://www.thegoodtimecompany.com
- Goolfy (The Square)
 <u>info@thesquareliege.be</u>

 https://www.thesquareliege.be/
- Bowling http://www.bowlingcarredas.com/
- Brasserie C Visite http://brasseriec.com/
- One Reality (virtual reality free rooming) https://one-reality.be/

 Team building & évènement WE VENTURES

Téléphone: +32 (0) 80 80 00 98 Email: info@weventures.be https://fr.weventures.be/

• Team building & évènement CINEREA Benelux

Téléphone: +32 483 40 34 26

Email: vanessa.jarlot@cinerea.be

https://cinerea.events/

- Magician's Company <u>www.in-the-air.be</u> <u>clement@in-the-air.be</u> 0032 474 32 51 69
- Blegny Mine Visite
 https://www.blegnymine.be/
- Fort Aventure http://fortaventureevents.be/
- Histoire de la préhistoire <u>https://www.prehisto.museum/</u>

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