



STEIGENBERGER
WILTCHER'S
BRUSSELS

CONFERENCES & EVENTS





STEIGENBERGER
WILTCHER'S
BRUSSELS

AUDIOVISUAL EQUIPMENT



Audiovisual services play a pivotal role in every successful meeting and event. We send you a personalized quotation upon request.

- 75 " movable LG display
- Superior Sound System
- Decorative and intelligent lighting
- Simultaneous translation
- Technical and creative set design





STEIGENBERGER
WILTCHER'S
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STEIGENBERGER DELEGATE PACKAGES



STEIGENBERGER GREEN MEETING PREFERRED

(Available as of 10 attendees)

Meeting room rental

includes projection system, flipchart and pads with **recycled** paper, writing utensils made from recycled materials, fair-trade organic meeting snacks from our partner Ecoterra, freshly filtered drinking water in room & high speed WiFi

Morning meeting break – 2 choices

Orange cake, lemon cake, chocolate brownie, muffins, tartlets

Light lunch – vegetarian option for each category

1 seasonal vegetable soup, 3 salads, 3 sandwiches, 3 quiches, 3 desserts, coffee & tea

Afternoon meeting break – 2 choices

Green tea financier, cream puffs, chocolate eclairs, macarons, speculoos, permanent tea and coffee

Additional

- Welcome coffee break with fruits, danishes, hot & cold drinks - €8.00 p.p

Half-day: € 85.00

Full-day: € 95.00



STEIGENBERGER
WILTCHEER'S
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STEIGENBERGER DELEGATE PACKAGES

STEIGENBERGER GREEN MEETING UPGRADE

(Available as of 10 attendees)

Meeting room rental

includes projection system, flipchart and pads with **recycled** paper, writing utensils made from recycled materials, fair-trade organic meeting snacks from our partner Ecoterra, freshly filtered drinking water in room & high speed WiFi

Morning meeting break - 2 choices

Orange cake, lemon cake, chocolate brownie, muffins, tartlets

Lunch served with soft drinks & water

3-course menu or buffet with seasonal and regional products (as of 30 attendees)

Afternoon meeting break - 2 choices

Green tea financier, cream puffs, chocolate eclairs, macarons, speculoos, permanent tea and coffee

Additional

- Welcome coffee break with fruits, danishes, hot & cold drinks - €8.00 p.p

Half-day: € 95.00

Full day: € 105.00





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CATERING



Cocktails

Buffets

Food menus

Wine packages

Breakfast menus



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COCKTAIL

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DRINK PACKAGES

- A la Coupe

A glass of sparkling wine Poll Fabaire, Pinot blanc, Luxembourg
A glass of champagne Duval Leroy, fleur de Champagne premier cru

€ 9.50
€15.00

- Louise

« Le Hameau », Sauvignon blanc / « Les Salices », Merlot, Pays d'Oc
Selection of Belgian beers, Fresh fruit juices, mineral water and soft drinks

- Prestige

Poll-Fabaire, Pinot blanc - Sparkling wine
« Le Hameau », Sauvignon blanc / « Les Salices », Merlot, Pays d'Oc
Selection of Belgian beers, Fresh fruit juices, mineral water and soft drinks

- Wiltcher's

Duval Leroy, fleur de Champagne premier cru
« Le Hameau », Sauvignon blanc and « Les Salices », Merlot, Pays d'Oc
Selection of Belgian beers, Fresh fruit juices, mineral water and soft drinks

- Green & Lean

Seed Lip Spice 94 / Seed Lip Garden 108
Selection of Fever Tree, fresh fruit juices and mineral water

	30 min	1h00	1h30	2h00
Louise	-	€ 19.00	€ 22.00	€ 25.00
Prestige	€ 18.00	€ 24.00	€ 30.00	€ 36.00
Wiltcher's	€ 24.00	€ 36.00	€ 48.00	€ 56.00
Green & Lean	€ 18.00	€ 24.00	€ 30.00	€ 36.00

- Dips & Crackers

You can add a selection of dips served with grissini:

- Carrot hummus
- Fine herbs tzatziki
- Tomato tapenade

€9.00/pers



DRINK PACKAGES

OPEN BAR

- Marie's bar
Mineral water and selection of soft drinks
- David's bar
Poll-Fabaire, Pinot blanc, Luxembourg - Sparkling wine
« Le Hameau », Sauvignon blanc, France
« Les Salices », Merlot, Pays d'Oc, France
Selection of Gin, Rum, Vodka, Whisky
Selection of Belgian beers, mineral water and soft drinks

	1h00	1h30	2h00
Marie's Bar	€ 12.00	€ 15.00	€ 18.00
David's Bar	€ 29.00	€ 45.00	€ 52.00

Prices are per person

Pimp your bar...

... and have one or several barmen at your disposal to prepare the cocktails of your choice. To add to « David's Bar » package

	1h00	2h00
Pimp your bar	€ 200.00	€ 300.00

Each barman makes 20 cocktails per hour.





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CANAPÉS

We recommend a minimum of 4 pieces per person.

€4/piece

- **Lollipops**

Smoked salmon
Tandoori chicken
Duck with mustard
Green peas, carrots, spinach and paprika ✓

- **Wraps**

Nordic bread with smoked salmon
Serrano ham
Vegetables and goat cheese ✓

- **Toasts**

Smoked salmon
Haddock and crayfish
Dry sausage
Duck fillet
Ham and nuts
Cottage cheese, trout eggs
Cherry tomato confit, truffled mascarpone ✓
Goat cheese, marinated tomatoes ✓

- **Bagels**

Salmon / pastrami / chicken / cheddar ✓ / tzatziki ✓

- **Macarons**

Foie gras and apple
White truffle and hazelnuts ✓

- **Verrines**

Salmon and lemon
Foie gras, green apple
Goat cheese and honey ✓
Mozzarella cheese, sun-dried tomatoes ✓

- **Veloutés**

Thai shrimps velouté
Cauliflower velouté ✓

- **Warm mini sandwiches**

Croque-monsieur
Beef burger
Croustille
Vegetarian croque-monsieur ✓

- **Skewers "à la plancha"**

Scallops
Shrimps
Teriyaki poultry
Pepper beef
Quail
Mediterranean vegetables ✓

- **Crunchy**

Shrimp croquette
Shrimp tempura
Chicken pastilla
Cheese croquette ✓

- **Warm tarts**

Crayfish
Garlic escargots
Scallops
Duck breast
Quiche Provençale ✓

- **Sweet**

Mini chocolate eclair
Opéra
Finger apricot, passion fruit, nougat
Mini lemon pie
Pistachio macaroon



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WALKING DINNER

Available as of 50 attendees. Under 50 people, there will be an extra service charge

- **Velouté**

Butternut, coconut
 Potatoes, young leeks
 Green peas, chilled mint

- **Cold dishes**

Smoked salmon, greek pasta, virgin olive oil
 Beef tartare, tomatoes, parmesan shavings
 Vitello Tonnato
 Foie gras cube, gingerbread, chutney
 Pasta with lemon, fresh herbs
 Mozzarella, grilled vegetables, pesto
 Bulgur, tomatoes, cucumber, feta cheese

- **Warm dishes**

Armorican-style shrimps
 Seafood waterzooi
 Salmon fillet, crunchy vegetables, fine herbs
 Beef Teriyaki, crunchy vegetables
 Vol-au-vent, mashed potatoes
 Basquaise-style poultry, jasmine rice
 Risotto, truffled cream
 Couscous, ratatouille
 Sautéed rice noodles, tofu, vegetables

- **Desserts**

Poffertjes, honey, icing sugar
 Tiramisu
 Trio of chocolate mousses
 Seasonal fruit salad
 Macaron medley

	Price per person	Choice of
Louise	€ 59.00	1 velouté – 1 cold dish – 2 warm dishes – 2 desserts
Prestige	€ 69.00	1 velouté – 2 cold dishes – 3 warm dishes – 3 desserts
Wiltcher's	€ 79.00	1 velouté – 3 cold dishes – 4 warm dishes – 4 desserts

Every walking dinner is served with vegetable crisps.



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BUFFETS

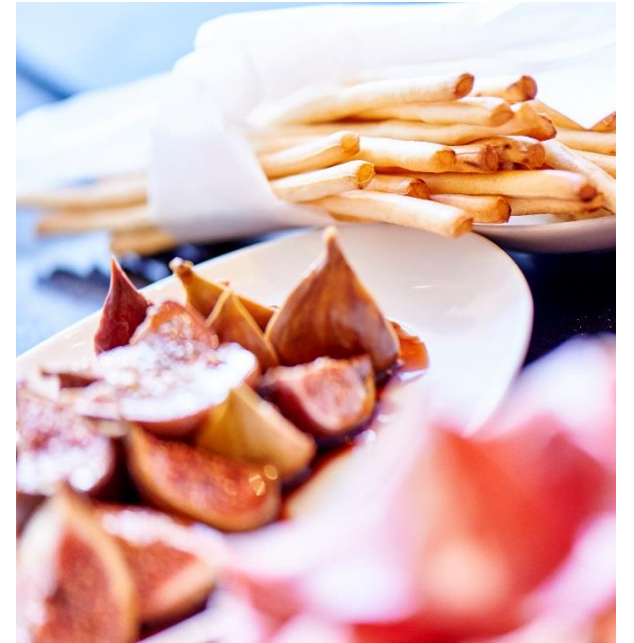
Louise



Prestige



Wiltcher's





STEIGENBERGER
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BUFFET LOUISE

Available as of 35 attendees. You need to make a choice between several dishes.

€60

- **Salads – 4 choices**

- « Niçoise » salad with tuna
- Beef snout salad
- Roasted chicken fusilli salad
- Baby potatoes salad, chives, sherry
- Pesto penne salad, peanuts
- Cherry tomatoes salad, mozzarella cheese
- Fattoush salad (chickpeas, green salad, tomatoes, cucumbers)
- Bulgarian vegetables (carrots, cucumbers, creamy sauce with garlic)
- Oriental tabbouleh
- Rice salad, dill cream

- **Salad bar**

- Lettuce, Mesclun, lollo rosa, curly endives
- Cucumbers, corn, grated carrots, bell peppers
- Fried onions, quinoa puffs, sunflower and pumpkin seeds
- Feta cheese, mozzarella balls
- Lemon dressing, Caesar dressing, white wine dressing

- **Cold dishes – 2 choices**

- « Bellevue » salmon
- Marinated squids
- Fried chicken wings, dressing
- Roasted beef, mustard
- Assortment of cold cuts
- Cold roasted pork, young green onions
- Grilled vegetables

- **Side dishes – 2 choices**

- Potato gnocchi
- Green beans with shallots
- Steamed seasonal vegetables

- **Warm dishes – 2 choices**

- Roasted salmon loin, white wine cream sauce
- Fish « cassalette »
- Homemade paella
- Young guinea fowl leg, mushrooms
- Roasted pork, apricots
- Veal « blanquette »
- Vegetarian lasagna

- **Desserts – 2 choices**

- Caramel flan
- Seasonal fruit pies
- Fruit salad



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BUFFET PRESTIGE

Available as of 35 attendees. You need to make a choice between several dishes.

€70

- **Salads – 4 choices**

Soy sprouts salad, prawns, grapefruit

Traditional « Niçoise » salad

Asian noodles salad with prawns

Thai chicken salad, prawns, mango

Caesar salad, turkey breast

« Périgord » salad (potatoes, gizzard, bacon, fava bean)

Lentil salad, Montbéliard sausage

Imperial salad, noodles with soy broad beans

Quinoa salad, dried grapes

Sucrine salad, feta cheese, mint

- **Cold dishes**

Crayfish

Beef carpaccio, parmesan, arugula

Tomatoes, mozzarella cheese, pesto, arugula

- **Warm dishes – 2 choices**

Roasted cod, green sauce

Monkfish in a saffron-flavored broth

Scampi grilled « à la plancha », saffron cream

Beef striploin, pepper sauce

Rabbit in a gueuze beer sauce

Poultry supreme, bacon, mushrooms

Vegetarian lasagna

- **Side dishes – 2 choices**

Gratin dauphinois

Wild mushrooms

Zucchini, fresh herbs

Steamed seasonal vegetables

- **Cheeses**

Brie

Fourme d'Ambert

Belgian cheese from Orval abbaye

- **Desserts – 2 choices**

Mascarpone tiramisu

Chocolate mousse

Fresh fruit salad

Red berries Bavarian cream

Bourdaloue pie (pear pie)

Pavé Caramelo



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BUFFET WILTCHEER'S

Available as of 35 attendees. You need to make a choice between several dishes.

€85

- **Verrines**

Avocado, crab, lime
Foie gras, gingerbread crumble
Goat cheese mousse, olive tapenade
Eggplant caviar, bread sticks

- **Cold dishes**

Squid and piquillo pepper salad
Seafood tabbouleh
Parma ham, parmesan cheese
Goose rillettes
Chickpea salad
Grilled vegetables, herbs

- **Seafood selection**

Prawns
Oysters
Whelks
Tourteau crabs
Dog cockles
Grilled king prawns
Sauces : mayonnaise, cocktail and garlic

- **Warm dishes**

Scampi grilled « à la plancha », saffron cream
Swordfish, lemon sauce
Mussel and squid medley
Monkfish in a saffron-flavored broth
Beef rump steak, choice of sauce: pepper, béarnaise,
Roquefort or bordelaise
Candied duck leg
Risotto with parmesan cheese, tartufata

- **Side dishes**

Basmati rice with cardamom
Crunchy vegetables medley

- **Ripened cheese by "Charles Uyttendaele"**

Comté 18-months
Brie
Fresh ash-coated goat's cheese
Blue cheese

- **Verrine desserts**

Raspberry mousse
Chocolate tiramisu
Lemon tartlet, meringue
Macarons medley
Red berries mousse



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AUTUMN / WINTER MENUS (October - March)



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LOUISE MENU

From October to March

For each menu, you need to choose a starter, a main course and a dessert for the whole group.
You can add a selection of 3 matured cheeses for €10.00, coffee and tea are included.

2-course menu

€47.00

3-course menu

€59.00

• Starters

Smoked salmon, horseradish cream, pear

Scallop terrine, tomatoes tapenade

Endives salad, fourme d'Ambert cheese, walnuts ✓

Sucrine salad, avocado, roasted focaccia ✓

Coconut-curry cappuccino, prawns

Poultry velouté, Comté cheese shavings

Roasted leeks, cauliflower cream ✓

• Main courses

Roasted salmon loin, candied shallots, « Anna » potatoes

Roasted cod, sweet potatoes, green cabbage

Seafood risotto, crunchy parmesan cheese

Rabbit leg, « chasseur » sauce, duchesse potatoes

Roasted pork ribs, pear gratin with fourme d'Ambert cheese, buttered

Swiss chard

Guinea fowl fillet, oyster mushrooms, baby potatoes cooked in goose fat

Pressed of seasonal vegetables ✓

Stir-fried oyster mushrooms, potato gnocchi, fresh herbs ✓

• Desserts

Warm apple pie, vanilla ice cream

Fresh fruit salad

Chocolate « Royale » flan, white
chocolate shavings

Chestnut cream, speculoos crumble

Warm pear, cardamom sauce



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PRESTIGE MENU

From October to March

For each menu, you need to choose a starter, a main course and a dessert for the whole group.
You can add a selection of 3 matured cheeses for €10.00, coffee and tea are included.

2-course menu

€60.00

3-course menu

€69.00

- **Starters**

Snacked bay scallops, red beetroot carpaccio,
diced mandarin

Pigeon breast, candied endives, wild mushrooms

Pear and celery remoulade, fillet of smoked

duck breast, dried apricot julienne

Shrimps, pumpkin crumble, crunchy parmesan

Roasted cod loin, watercress cream

Broccoli cream, grated cauliflower 

Red beetroot carpaccio, arugula 

- **Main courses**

Roasted sea bream fillet, artichokes risotto, candied tomatoes

Pike dumpling, saffron cream, beans


Young wild boar stew, cranberries, potatoes

Roasted veal, mashed parsnip, rosemary sauce

« Rosé » duckling fillet, gratined eryngii mushrooms, stir-fried figs,

well-seasoned sauce

Beef stew, parsnip, small candied onions

Vegetable curry, tofu 

Fried rice noodles with tofu, shaved coconut, seasonal vegetables 

- **Desserts**

Mirabelle plum tartlet, syrup

Roasted figs, sherry and cinnamon sauce

Salted caramel macaron, crunchy meringue,
pistachio cream

Crunchy creamy chocolate, seasonal fruit coulis

Rum baba, mascarpone whipped cream



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WILTCHER'S MENU

From October to March

For each menu, you need to choose a starter, a main course and a dessert for the whole group.
You can add a selection of 3 matured cheeses for €10.00, coffee and tea are included.

2-course menu

€67.00

3-course menu

€79.00

4-course menu

€84.00

- **First starters**

Cold mussels soup

Pheasant terrine, lentils, small onions

Wild forest mushrooms, dried fruits, cinnamon crostinis 


- **Second starters**

Snacked scallops, roasted quince, mandarin

Sea bass loin cooked on the skin, virgin olive oil sauce

Foie gras « Royale », poultry broth, girolle mushrooms

Wild forest mushrooms cream, smoked bacon, truffle

Vegetable broth with saffron 

Soft-boiled egg, wild mushrooms, chestnut cream 

- **Main courses**

Monkfish in soy broth, crosnes, sautéed black radish


Dover sole fillet, black sesame, candied kumquats, fennel

Duck parmentier, truffle cream, arugula sauce

Deer ribs roasted with Armagnac, pear with red wine, mashed chestnuts

Roasted beef fillet with 5-spices flavored sauce, seasonal vegetables

Rice noodles flavored with Asian spices 

Risotto with parmesan cheese, tartufata, vegetable crisps 

- **Desserts**

Selection of three ripened cheeses by « Charles Uyttendaele »

Chocolate tartlet, soft meringue, marinated mandarin

Dates and figs mousse verrine, rum and raisin ice cream

Glazed chestnut tiramisu, nougatine shards

Shortbread with roasted plums, mascarpone emulsion



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SPRING / SUMMER MENUS (April - September)



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LOUISE MENU

From April to September

For each menu, you need to choose a starter, a main course and a dessert for the whole group.
You can add a selection of 3 matured cheeses for €10.00, coffee and tea are included.

2-course menu

€47.00

3-course menu

€59.00

• Starters

Salmon rillettes, coriander, green apple

Seafood terrine, wakamé seaweed

Beef carpaccio, parmesan cheese galette, arugula sauce

Traditional gazpacho ✓

White asparagus salad, Comté cheese shavings,

orange segments ✓

Pressed green tomatoes, mozzarella cheese, grilled vegetables ✓

Chilled zucchini cream with mint ✓

Antipasti of italian-style vegetables ✓

• Main courses

Zander fillet, pistou niçoise

Mediterranean style red mullet « fricassée »

Poultry supreme, glazed carrots, cooking juice

Young guinea fowl roasted with rosemary, mashed Bintje potatoes with herbs, bacon

« Spring » navarin of lamb

Surf and turf waterzooi

Couscous, raisins, olive oil, small vegetables ✓

Four-cheese risotto ✓

• Desserts

Strawberry panna cotta

Passion fruit dome, guava coulis

Coconut « blanc manger »

Tartlet with citrus fruit, mandarin coulis

Fresh fruit salad



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PRESTIGE MENU

From April to September

For each menu, you need to choose a starter, a main course and a dessert for the whole group.
You can add a selection of 3 matured cheeses for €10.00, coffee and tea are included.

2-course menu

€60.00

3-course menu

€69.00

• Starters

« Gravlax » salmon loin, diced lychees, lemongrass

Foie gras terrine, mango slices, cinnamon toast

Green pea cream, bread sticks, cottage cheese ✓

Avocado and coriander carpaccio, red onions,

sesame seeds ✓

Plaice paupiette, spinach cream

Grilled scampi with lime, melon soup with mint

Grilled focaccia, marinated vegetables, gazpacho shooter ✓

• Main courses

Sea bass fillet, olive tapenade, young green vegetables

Lemongrass scampi, Thai curry and coconut milk

Small grilled sea bream with fennel, Apiaceae cream, young summer vegetables

Veal fillet, gnocchi, grilled eggplant

Duckling leg marinated with coffee, asparagus, shitake mushroom

Stir-fried beef, zucchini flan, chorizo cream

Spaghettis with soy-flavored broth, white asparagus tips ✓

Grilled tofu, seasonal vegetable wok ✓

• Desserts

Pistachio mousse, shortbread biscuit

Lime tartlet, golden meringue

Chilled peach soup, frozen mint

Pineapple carpaccio, Bourbon vanilla syrup, exotic ice cream

« Raspberry mousse » dacquoise



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WILTCHEER'S MENU

From April to September

For each menu, you need to choose a starter, a main course and a dessert for the whole group.
You can add a selection of 3 matured cheeses for €10.00, coffee and tea are included.

2-course menu

€67.00

3-course menu

€79.00

4-course menu

€84.00

• First starters

Marinated scallops with champagne, pink berries,

« Granny Smith » apple

Seafood ravioles, green asparagus tips, lobster sauce

Ricotta cheese ravioles, basil cream 


• Second starters

Stuffed sole fillet, cuttlefish's ink risotto

Warm foie gras escalope, Morello cherries, savoury cake

Pigeon breast, lavender sauce, grilled vegetables

Goat cheese brioche in a kadaif style

Vegetables spring rolls, sweet and sour sauce 

• Main courses

Revisited bouillabaisse

Sea bass loin, citrus fruits

Lobster tail and crayfishes, yellow wine mousseline

(€5.00 additional fee)

Rack of lamb, saffroned rice, candied fennel

Candied duck leg with lime, « Anna » potatoes,

glazed young turnips

Grilled beef fillet, tomatoes tapenade, grilled zucchini, basil

Summer vegetable soup, fresh goat cheese 

Cheese parcel, young sprouts, red bell pepper cream 

• Desserts

Selection of three Belgian cheeses by « Charles

Uyttendaele »

Chocolate pyramid, vanilla cream

Roasted pineapple, vanilla ice cream, pineapple syrup

Lychee tartlet, matcha tea cream

Mojito cream macaron, fresh raspberry

Dolce chocolate cream, popcorn, mandarin zests,

chocolate shavings



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DINNER DRINK PACKAGES

- | | | |
|--|--|--|
| <ul style="list-style-type: none"> • Soft package
 Selection of soft drinks and juices | <p>€ 12.00 p.p</p> | |
| <ul style="list-style-type: none"> • Louise wine package
 White wine : « Le Hameau », Sauvignon blanc, France
 Red wine : « Les Salices », Merlot, Pays d'Oc, France | <p>1/2 bottle
 € 18.00</p> | <p>2/3 bottle
 € 27.00</p> |
| <ul style="list-style-type: none"> • Prestige wine package
 White wine : Maison Trimbach, Pinot blanc, Alsace, France
 Or Maison Jean Loron, Bourgogne Aligoté « Montvallon », Bourgogne, France
 Red wine : Domaine Frescobaldi, Remole, Chianti, Sangiovese de Toscane, Italy
 Or Bin 555, Shiraz, Wyndham Estate, Australia | <p>€ 22.00</p> | <p>€ 33.00</p> |
| <ul style="list-style-type: none"> • Wiltcher's wine package
 White wine : Domaine Michel Thomas, « Le Chant du Merle », Sancerre blanc, Sury-en-Vaux, France
 Or Maison Louis Jadot Chablis, Cellier de la Sablière, Bourgogne, France
 Red wine : Château du Moulin, Merlot, Puisseguin-Saint-Emilion, Bordeaux, France
 Or Maison Louis Jadot « Couvent des Jacobins », Pinot noir, Bourgogne, France | <p>€ 26.00</p> | <p>€ 39.00</p> |

All our packages include 1/2 bottle of water per person.

Prices are per person



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BREAKFAST MENU

Louise

Wiltcher's



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LOUISE BREAKFAST

Available as of 20 attendees.
Under 20 people, there will be an extra fee of €15.00 per person.

€25.00

- Beverage

Selection of tea

Coffee

Fresh orange juice

- Cold dishes

Pastries & bread selection

Fresh fruit salad

Assortment of cold cuts

Cheese selection

Smoked salmon

Butter, jam & honey



WILTCHEER'S BREAKFAST

Available as of 20 attendees.
Under 20 people, there will be an extra fee of € 15.00 per person.

€35.00

- Beverage

Selection of tea / Coffee / Fresh orange juice

- Cold dishes

Pastries & bread selection / Fresh fruit salad

Assortment of cold cuts / Cheese selection

Smoked salmon / Butter, jam & honey

- Warm dishes

Scrambled eggs

Bacon & sausages

Tomatoes & mushrooms

- Healthy corner

Gluten-free bread / Gluten-free orange cake / Granola /

Mix of dried fruits / Cereals & yoghurt





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ROOMS AND SUITES

Steigenberger Wiltcher's offers a collection of 267 guest rooms – each complete with an efficiently designed desk and a comfortable seating area. Every bathroom is equipped with a bathtub, a shower, a hair dryer and a make-up mirror.

Our 42 spacious suites are the perfect spot for a private dining, a launch product or press presentation.





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ADDITIONAL INFORMATION

STAFF

Host

1 per 50 guests

Waiter

1 per 25 guests

Butler

1 per 10 guests

Cloakroom attendant

1 per 100 guests

Kitchen assistant

1 per 50 guests

Security

Upon request

	Week	Weekends	Bank Holiday
Host	€ 48.00/h	€ 55.00/h	€ 100.00/h
Cloakroom attendant	€ 32.00/h	€ 55.00/h	€ 100.00/h
Waiter	€ 48.00/h	€ 55.00/h	€ 100.00/h
Chef	€ 48.00/h	€ 55.00/h	€ 100.00/h
Butler	€ 600/12h	€ 600/12h	€ 600/12h

KITCHEN DISPOSAL

€1000

One person from our staff will be present

In case of non-cleaning from the clients, an extra €100 fee could be charged.

No kitchen equipment is included in the rental. It can be available upon request with an extra fee.

Access to the stewarding area is not included.

Be aware:

- Access will be limited to 4 people
- Valid certificate HACCP has to be professional, kitchen uniforms are mandatory
- own in case of external food
- Valid certificate of « registre du commerce » has to be presented before having access to the kitchen
- Full list of people who will access to the kitchen with a valid « certificat d'emploi »

Kindly inform us if you have any specific requirements regarding the staff



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ADDITIONAL INFORMATION



- **Music**
Disc Jockey, live music, pianist are available upon request
- **Business Center**
Open 24 hours every day
- **Decoration**
Flower decoration is available from € 40.00 per table
Ice sculptures are available upon request
- **Wifi**
Free wifi available everywhere in the hotel
Private network available upon request
- **Wiltcher's parking**
600 parking spaces with direct access to the hotel - 24hrs a day
- **Fitness Gym**
Located on first floor - Complimentary access for hotel guests
- **Cloakroom**
Cloakroom attendant is available at € 48.00 / hour / attendant,
with a minimum of 4 hours
- **VAT and service**
VAT and service are included in all prices quoted in this brochure



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CONTACT US



We will make the planning of your meeting and event easier than you ever imagined.

Simply connect with our expert event planners :

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Steigenberger Wiltcher's

71, Avenue Louise 1050 Brussels

T + 32 2 542 42 42 - F +32 2 542 42 00

www.wiltchers.com