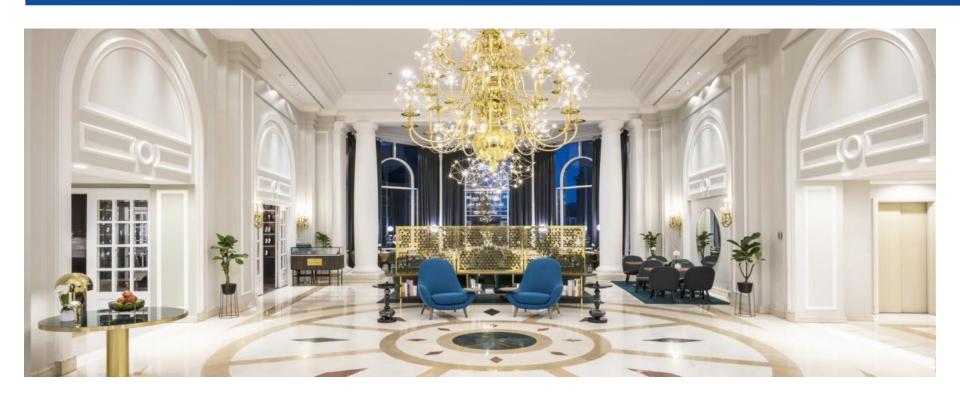
Conference & Events Menys HILTON BRUSSELS GRAND PLACE



Dear Guest,

Our intention is to make the time you choose to spend with us as pleasurable as possible. With this in mind we have created a wide range of inspiring menu options and dining packages to delight your guests during your event.

We do appreciate that each and every occasion is individual and as such demands special attention; after all every event should be as unique as the guests invited.

Vincent Masson

Executive Chef







Content

MEETING PACKAGES

BREAKS

COFFEE

LUNCH & DINNER BUFFETS

LUNCH & DINNER MENUS

- Deluxe Package
- Grand Place Package
- Welcome Coffee
- Chef's Selection
- All Day
- The "Smurfs"
- The Barista
- Godiva Café

- Business Lunch Tray
- Business Lunch Buffet
- Deluxe Buffet
- Grand Place Buffet

- Business Menu
- Signature Menu
- Menu at Sentro
- Menu at Alba

APERITIF & COCKTAIL RECEPTION

HILTON PROGRAMS

CONTACT

- "À la carte" Selection
- Signature Canapés
- Gourmet Platters
- All-Inclusive Package
- "Vino" Wine Package
- Sommelier's Package
- Welcome Drink
- Reception Package
- Open Bar

- Meetings Simplified
- Hilton Honors
- Travel With Purpose
- +32 (O)2 548 40 99
- events.brusselsgrandplace@hilton.com

Meeting Packages

Custom-made conference packages for your events.

Whether organizing a conference, meeting, wedding or exhibition, Hilton Brussels Grand Place provides the perfect range of flexible event spaces with 15 meeting rooms welcoming up to 200 delegates in our ballroom.

If you are organizing a lunch or dinner, we can accommodate up to 120 delegates our recently renovated space "Alba Breakfast & Dining".







Deluxe Package

- Plenary room rental (from 9:00am to 6:00pm)
- Wi-Fi, ClickShare, screen, LCD projector and one flipchart
- Pen & Paper, mineral water and mint sweets
- AM & PM coffee breaks
- Deluxe Buffet or 3-courses menu

€89.00 pp per day

€84.00 pp per half day

> as from 20 delegates



Please contact your dedicated Groups, Conference & Events team for the detailed information concerning the Food & Beverage.



Grand Place Package

- Plenary room rental (from 9:00am to 6:00pm)
- Wi-Fi, ClickShare, screen, LCD projector and one flipchart
- Pen & Paper, mineral water and mint sweets
- AM & PM coffee breaks
- Signature 3-course menu or Grand Place buffet*

€94.00 pp per day

€89.00 pp per half day

- > as from 20 delegates
- > Signature Buffet only available as from 25 delegates



Please contact your dedicated Groups, Conference & Events team for the detailed information concerning the Food & Beverage.

Coffee Breaks

How can our coffee breaks improve your meeting?

Breaks aren't just a time to check phone calls and e-mails, they are essential to ensure the mind remains focused and the body nourished. By focusing on these needs, we have created a range of choices to ensure you get the best out of your meetings.





Welcome Coffee

- Nespresso coffee and selection of Pure Leaf teas and infusions
- Selection of Danish pastries
- Seasonal fruit basket
- Fruit juices

€8.00 pp

Duration of 45 minutes





Chef's Selection

- Nespresso coffee and selection of Pure Leaf teas and infusions
- Chef's Selection
- Seasonal fruit basket
- Mineral water
- Fruit juices

€11.00 pp

Duration of 45 minutes





All Day

- Nespresso coffee and selection of Pure Leaf teas and infusions
- Chef's Selection morning (30 minutes)
- Chef's Selection afternoon (30 minutes)
- Seasonal fruit basket
- Mineral water
- Fruit juices

€28.00 pp

Welcome break upon arrival





The "Smyrfs"

EMBRACING THE LOCAL TRADITIONS

Why not upgrading your coffee break with our exclusive SMURFS coffee break?

- Including a selection of warm and cold drinks and an assortment of delicious Smurfilicious treats.
- Including Smurf decoration

€19.00 pp

Duration of 30 minutes







The Barista

Experience the authentic Italian Lavazza, with a personalised bartender that will make your favourite coffee.

- Professional bartender from Lavazza
- Sweets treats

€28.00 pp

- Duration of 30 minutes
- Minimum 10 persons Maximum 20 persons
- Served at Sentro Lounge & More





30 diva Café EMBRACING THE LOCAL FLAVOURS

 Upgrade your coffee break with a live fruit dipping experience offered by the luxury brand Godiva

€25 pp

- Duration of 1 hour
- > Minimum 20 persons



Lynch & Dinner Buffets

Time is precious and we aim to help you get the most out of yours!

A choice of tempting offers, from our delicious sandwich options to buffets delivering a broader range of satisfying selections, all perfect for your lunch or dinner occasion. Working and roll-in buffets designed to maximize your meeting time are a major feature of our offer. For those one of you who appreciate longer lunches and dinners we have also a wide-range of tempting menu options inspired by cuisines from around the globe.





LUNCH TRAY

BUSINESS LUNCH BUFFET

MENUSAS OF 20 PERSONS







GRAND PLACE
BUFFET



Bysiness Lynch Tray

- Assortment of 3 sandwiches
- Selection of 2 salads
- 1 dessert
- Nespresso coffee and selection of Pure Leaf teas and infusions
- Mineral and sparkling local water

€25.00 pp

Maximum 20 persons





Bysiness Lynch Byffet

- Assortment of 3 sandwiches
- Selection 2 salads
- 1 dessert
- Nespresso coffee and selection of Pure Leaf teas and infusions
- Mineral and sparkling local water

€39.00 pp

Maximum 20 persons







Deluxe Buffet

- Assortment of 3 sandwiches
- Selection of 4 salads
- Seasonal soup
- Warm dish
- Assortment of 3 desserts
- Coffee, water, selection of teas and infusions

€45.00 pp

> As from 20 persons





Grand Place Buffet

- Selection of 7 starters
- Assortment of 3 warm dishes (meat, pasta and fish)
- Selection of 4 dessert
- Coffee and selection of teas and infusions
- Mineral water

€55.00 pp

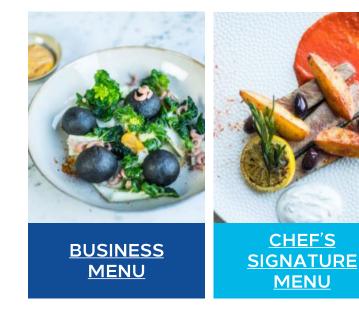
> As from 20 persons

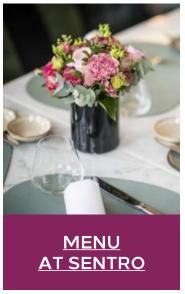


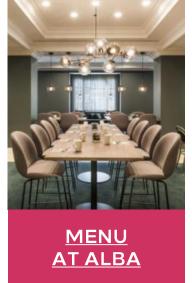
Lynch & Dinner Menys

Creative and thoughtful menu choices for every palate.

Menus that focus on simply delivering the finest products, seasoned with fresh herbs and spices. Be it a three or four course meal, an executive chef recommendation or a gala dinner you can rest assure that our exceptional menus will surpass every expectation.









Bysiness meny

- Chef's weekly menu selection
- 2-course menu
- Main dish and Dessert

€29.00 pp

> Add a starter at €10.00 pp



Please contact your dedicated Groups, Conference & Events team for the detailed information concerning the Food & Reverage



Chef's Signature Menu

STARTERS:

- Tuna carpaccio, avocado, caviar and grapefruit
- Jerusalem artichokes, soup, duck liver and 63° eggs
- Lobster medallion, Venere rice and pomegranate

MAIN COURSES:

- Scallop, pistachio and roasted clementine
- Pure beef filet, 'Corne de Gatte' potatoes and truffle coulis
- Poached sole, saffron and baby vegetables

DESSERTS:

- Mini Merveilleux de Fred two flavors
- Vanilla biscuit, exotic fruit and passion fruit sorbet
- Praline flavored chocolate fingers and almond milk ice cream

€57.00 pp

- > 4-course menu available at €65.00 pp
- One menu choice has to be made for the group
- Vegetarian options available upon request





Meny at Sentro

- Sit back and relax in an urban chic interior offering great views on the historic city centre
- Chef's suggestion from the signatures Sentro dishes
- Capacity up to 42 delegates

€45.00 pp

- Replace the dessert by a starter for an extra of €6.00 pp
- Discover the menu on: www.sentro.brussels







Meny at Alba

- Discover our refurbished room
 "Alba Breakfast & Dining"
- 3-course menu Chef's weekly menu
- Capacity up to 120 delegates

€45.00 pp

> Minimun 20 persons



Aperitif & Cocktail Reception









"VINO" WINE PACKAGE



SOMMELIER'S PACKAGE



WELCOME DRINK



RECEPTION PACKAGE



OPEN BAR



"À la carte" Selection

COLD

Mini tomatoes and basil muffin | Brioche with smoked salmon and dill | Beef carpaccio, aged parmesan | Guacamole, yogurt and shrimp

WARM

Mini croque-monsieur | Chimay cheese mini croquette | Poultry yakitori | Scampi, sweet and sour sauce

SWEET

Lemon Tartlet | Speculoos mousse | Mini "Opera" cake | Raspberries and mascarpone verrine

APERO MIX

Cheese | Salami | Olives | Pop corn

€3 per piece





Signature Canapés

COLD

Sea Bass carpaccio, avocado, caviar | Octopus, chorizo, southern spices | Lobster medallion and pomegranate | Green asparagus and lemon confit

WARM

Scallop, celery, apple | Dry-aged Holstein; mini-shiitake | Prawn and "ratte" potatoes crisp | Farm poultry, morels

SWEET

Mini macaroon | Chocolate truffle | Raspberries Tartles | Almond and caramel cream

€4 per piece





Bourmet Platters

Italian

Fiocco di Culatello / Stracciatella / Ricotta Biologica / Salame di Cinghiale / Pecorino

- Iberico
 Chorizo Bellota / Serrano / Pulpo / Manchego / Aceitunas
- French
 Foie-gras mi-cuit / Magret fumé / Saucisson /
 Comté affiné 12 mois / Roquefort

€19 per platter







All-Inclusive Package

CANAPES

Mini croque-monsieur | Bitterballen | Brioche, smoked salmon | Chips, mixed nuts and spicy Gouda cheese

Drinks

Fantinel Prosecco | Vite Mia Bio Red Wine and Parini Pinot Grigio | Aperol Spritz | Local Beers (Stella, Hoegaarden , Leffe) | Selection of softs drinks | Fruit juices

- > €37.00 pp / 1 hour (3 canapés pp)
- > €59.00 pp / 2 hours (5 canapés pp)





"Vino" Wine Package

- White Wine
 Pinot Grigio «Prospetti» delle Venezie
- Red Wine
 Montepulciano d'Abruzzo Vinuva DOC
- Mineral and sparkling local water
- Soft drinks
- Nespresso coffee and selection of Pure Leaf teas and infusions

€18.00 pp

> Soft drinks package available: €10.00 pp





Sommelier's Package

White Wine

Château de Sancerre, Jean-Marc Brocard Chablis and Pinot Grigio «Prospetti» delle Venezie.

Red Wine

F.Jeantet Côtes du Rhône, Vite Mia, Organic and Montepulciano d'Abruzzo Vinuva DOC

- Mineral and sparkling local water
- Soft drinks
- Nespresso coffee and selection of Pure Leaf teas and infusions

€22.00 pp





Welcome Drink

- Pommery Brut Royal per glass €12.00 | per bottle €77.00
- Pommery Brut Rosé per glass €16.00 | per bottle €110.00
- Kir Wine or Prosseco €9.00
- Cocktail of the month €12.00





Reception package

- Cocktail Mixologist Fountain
- Selection of White and Red wines
- Local Belgian beers
- Soft drinks
- Fruit juices
- Add snacks: olives, cheese, peanuts... €5 pp
- > 30 minutes: €14.00 pp
- > 1 hour: €22.00 pp
- > 2 hours: €38.00 pp
- > In case of overtime, we will charge €14.00 pp / 30 min
- ▶ Up to 15 persons, choose our bar at Sentro Lounge & More.





Open Bar

- Cocktail Mixologist Fountain
- Selection of White and Red wines
- Fantinel Prosecco
- Spirits: choice between two pouring brands
- Local Belgian beers
- Soft drinks
- Fruit juices

1hour: €35.00 pp

> In case of overtime, we will charge €19.00 pp / hour





When organising smaller, more intimate meetings for up to 25 people, we understand that flexibility and simplicity equals success. That's why MEETINGS SIMPLIFIED™ is specifically designed to make your booking experience easy and your meeting exceed expectations.



FREE to cancel up to 24 hours in advance



NO MINIMUM SPEND or pre-payment



NO COMPLEX CONTRACTS



BENEFITS via Hilton Honors Event Planner Program

2019 Hilton Meetings Simplified™ is subject to availability. Blackout dates may apply. Offer applies to new bookings only and is valid for a maximum of 25 delegates. To ensure you get the date and time you want, we recommend booking as early as possible.



LET US REWARD YOU

You trust us to execute your event flawlessly, and we want to say thank you with the Hilton Honors™ Event Bonus Program.

Earn 1.5 Hilton HHonors Bonus Points per €1 spent for qualifying events at participating hotels and resorts within the Hilton portfolio. Hilton Honors Points can be used towards free nights on your next getaway, or even to book your next meeting or event.



Visit **HiltonHonors.com/PlannerBonus** or contact us for the detailed information about the Event Bonus Program.



Travel With Purpose

Did you know that every hotel in the Hilton Worldwide portfolio has earned ISO 14001 certifications for environmental management, ISO 9001 for quality management, and ISO 50001 for energy management?

With these certifications, Hilton Worldwide is one of the first multinational organizations to certify its entire portfolio globally, achieving one of the largest-ever volume certifications of commercial buildings.

In addition, every hotel in the Hilton Worldwide portfolio uses LightStay, our proprietary measurement system, to track its performance on over 200 sustainability metrics.

We will continue to reduce our global footprint by collaborating with World Wildlife Fund (WWF) to reduce food waste and water efficiencies in our operations and supply chains.

Visit **cr.hiltonworldwide.com** and discover how Hilton Worldwide is creating a lasting, positive difference in people's lives and the wider world.





GETTING THERE

3 Carrefour de l'Europe 1000 Brussels - Belgium

CALLING US

+32 (0)2 548 40 99

EMAILING US

events.brusselsgrandplace@hilton.com

WEBSITE

brusselsgrandplace.hilton.com



