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RENAISSANCE®
BRUSSELS HOTEL

REN MEETING –
DISCOVER THIS WAY

RUE DU PARNASSE 19
1050 BRUSSELS BELGIUM
M: 02-505-2000

WELCOME

Continental Breakfast 25.00 €

Freshly brewed coffee, tea and herbal infusions
Variety of 2 fresh fruit juices, flavoured water
Assortment of fresh rolls, breads, pastries, jam and butter
Selection of charcuteries and cheeses
Low fat yogurt, selection of fresh fruit

Healthy Start Breakfast 25.00 €

Freshly brewed coffee, tea and herbal infusions
Variety of 2 fresh fruit juices, 1 vegetable juice, flavoured water
Assortment of fresh rolls, breads, pastries, jam and butter
Selection of charcuteries, cheeses and vegetables
Low fat yogurt, assortment of cereals, granola and muesli
Selections of fresh fruits, dried fruits and nuts

Full American Breakfast 30.00 €

Freshly brewed coffee, tea and herbal infusions
Variety of 3 fresh fruit juices and flavoured water
Assortment of fresh rolls, breads pastries, jam and butter
Selection of charcuteries, cheeses and vegetables
Scrambled eggs, sausages, smoked bacon, baked beans, mushrooms and potatoes
Low fat yogurt, assortment of cereals, granola and muesli
Selections of fresh fruits, dried fruits and nuts

Welcome Coffee Break 12.00 €

Freshly brewed coffee, tea and herbal infusions
Infused flavoured water
Selection of pastries
Assortment of fresh fruits & nuts

Morning Coffee Break 18.00 €

Freshly brewed coffee, tea & herbal infusions
Infused flavoured water
Selection of pastries and cakes
Assortment of fresh fruits & nuts

Afternoon Coffee Break 18.00 €

Freshly brewed coffee, tea & herbal infusions
Infused flavoured water
Selection of cookies and savoury items
Assortment of fresh fruits & nuts

Permanent Coffee Break 25.00 €

Freshly brewed coffee, tea & herbal infusions
Infused flavoured water
Assortment of fresh fruits
Selection of pastries for welcome break
Selection of pastries & cakes for morning break
Selection of cookies & savoury items
Assortment of fresh fruits & nuts

Business Lunch, Sandwich 40.00 €

Minimum of 25 persons

Including 1 soft drink, mineral water, coffee or tea per person.
Buffet selection of 3 seasonal salads, crudités & dressing
4 different kind of sandwiches
Selection of desserts of the day

Buffet of the Chef 50.00 €

Minimum of 25 persons

Including 1 soft drink, mineral water, coffee or tea per person.
Selection of bread, butter and sauce
Cold selection of 3 seasonal salads, colds cuts, crudités and dressing
Hot selection of 1 meat, 1 fish, 1 vegetable of the day and 1 side dish
Selection of desserts of the day

Buffet Cheese Party 55.00 €

Minimum of 35 persons

Selection of refined cheeses from “La Maison Lobet”
(from the best producers of Belgium, France and Italy)

Selection of bread, butter, dry fruits & chutneys
Selection of 3 seasonal salads & dressing
Selection of desserts of the day

LUNCH OR DINNER CRAVINGS

Please provide one choice of starter, main course and dessert per group

Starter:

Scottish salmon gravlax, young sprout, kaffir emulsion

OR

Buffala mozzarella, honey roasted pumpkin, arugula

OR

Beef carpaccio, parmesan shavings, pine nuts, arugula, truffle oil

OR

Mackerel, yuzu gel, granny smith, horseradish cream

Main course:

Herb crusted lamb rump, salsify, Anna potatoes, garlic confit, and rosemary juice

OR

Slow cooked pork loin, eryngii risotto, hypocras poached pear, liège reduction

OR

Duck breast, sweet potato mash, baby vegetables, port reduction, satay crumble

OR

Chicken roulade, wild mushrooms, fondant potatoes, portabello cream

OR

Cod fish filet, perfect mash, mini vegetables, and sauce vierge

OR

Roasted seabass, celeriac, leek fondue, dill oil

OR

Crispy skin salmon, butternut confit, wilted spinach, passion fruit white butter

OR

Hake, mussels, market vegetable, cider butter

Dessert:

Lemon meringue pie, grapefruit gel, pistachio bits

OR

Chocolate lava cake, Madagascar vanilla ice cream

OR

Raspberry vacherin, red fruit compote

OR

Pineapple carpaccio, passion fruit sorbet, verbena syrup

3-courses menu 50.00€
Starter, Main Course & Dessert

4-courses menu 60.00€
Starter, 2 Main Courses & Dessert

Inspiration from the Chef

INVITATION FOR THE NIGHT

Cold Selection 4.00 € per Item

Vegetarian bruschetta:

Tomato & goat cheese
Wilted spinach & mozzarella
Sun dried tomato & basilica
Mediterranean vegetables & scarmoza

Mini mozzarella skewers:

Bresaola
Coppa
Pastrami
Smoked duck

Bagels:

Smoked salmon
Pastrami
Goat cheese & tomato
Roasted chicken
Old grain mustard

Macarons:

Carrot & cumin
Onion confit
Goat cheese & piquillos
Wild mushroom & herbs

Tartlets:

Mushroom & fines herbs
Smoked salmon & dill
Reblochon cheese & bacon
Goat cheese & tomato

Religieuse:

Blue cheese AOP & hazelnut
Goat cheese & pesto
Smoked duck & cheese
Smoky bacon & tomato tapenade

Upon availability and seasonal products.

Cold Selection 4.00 € per Item

Vegetarian:

Mini cheesy quiche
Curried vegetarian samosa, sweet chili salsa
Vegetarian spring roll
Comté cheese gougère

Ocean:

Grey shrimp croquette
Crispy gambas
Cod fish acras

Meat:

Ganda ham croquettes
Burgers - bite sized
Yakitori chicken skewers
Chicken green curry aumonière

On Table Selection 10.00 € per Item

Vegetable plater and dips

Old Bruges cheese, Belgium charcuterie & old grain mustard

Italian ham and cheese with grissini and olives Tacos, guacamole and dips

INVITATION FOR THE NIGHT

Cocktail Business:

White and red house wines, Stella Artois Beer, soft drinks, mineral waters.
Served with peanuts and olives. Chef selection of 2 cold and 1 hot canapés.

1/2 Hour 25.00 €

1 Hour 32.00 €

2 Hours 40.00 €

3 Hours 50.00 €

Cocktail for Foodies:

White and red house wines, Stella Artois Beer, soft drinks, mineral waters.
Served with peanuts and olives. Your selection of 3 cold and 2 hot canapés.

1/2 Hour 32.00 €

1 Hour 40.00 €

2 Hours 50.00 €

3 Hours 60.00 €

Special Buffet, from 70.00 €

Minimum of 35 persons

Starter:

Salmon gravlax, grapefruit cream & rye bread
A board of prosciutto & coppa, onion jam & condiments
Foie gras & toasted crémique, fig chutney
Zen eggs, truffle emulsion, micro greens
Grey shrimp croquette, lemon gel

Mains:

Slow cooked col vert, celeriac mash, root vegetables, port jus
Roast Cod fish, Romanesco cauliflower, lime white butter, dill oil
Honey roasted pumpkin & aubergine blue cheese
Poêlée of oyster mushroom, porcini mushrooms, chestnut & spinach

Dessert:

Chocolate fountain:
Liège waffle, macarons assortment, fruits to dip, profiteroles, Chantilly

Chocolate eclairs assortment:
Caramel milk chocolate, blackcurrant coconut, clementine dark chocolate, coconut milk chocolate, mint dark chocolate

Panacotta assortment:
Raspberry passion, dark chocolate, strawberry lemon, chocolate caramel
Mini tropézienne

Please note that the Hotel recommend a selection of 3 canapés per person for a cocktail, and a selection of minimum 6 canapés per person for a walking dinner, depending the duration of the dinner.

Cold selection 7.00 € per item

Foie gras macaron & chutney

Bonito sesame tataki, wakame and wasabi cream

Scallop carpaccio, truffle oil, micro herb salad

Honeyed roasted smoked salmon, horseradish cream

Pan-fried foie gras, fig chutney & speculoos crumble

Mackerel gravlax, granny smith & crispy rye bread

Beef Carpaccio, parmesan shave, arugula & truffle oil

Buffala mozzarella, caponata, fresh basil pesto

Warm selection 8.00 € per item

Wild mushrooms stuffed chicken & hollandaise sauce

Pork filet mignon, red wine poached pear, Liège syrup jus

Eggplant & mozzarella involtini

Safran pearl barley risotto

Sole limande à l'ostendaise

Salmon & mussels cassolette, fennel and tomato reduction

Shrimps & leeks, kaffir lime white butter

Turbot & asparagus ravioles, white wine emulsion

Specific request per client – subject to additional charges based on market pricing

Renaissance After Work:

White and red house wines, Stella Artois beer, soft drinks, mineral waters

Served with salted nuts and marinated olives

1/2 Hour 20.00 €
 1 Hour 28.00 €
 2 Hours 35.00 €
 3 Hour 45.00 €

Brussels Lovers:

Belgian Beers selection: Stella Artois, Duvel, Leffe, White and red wines, soft drinks and mineral waters

Served with dices of Belgian Cheeses (Chimay and Maredsous)

1/2 Hour 20.00 €
 1 Hour 28.00 €
 2 Hours 32.00 €
 3 Hours 45.00 €

Celebrate it with Sparkling:

Prosecco, white and red house wines, Stella Artois beer, soft drinks and mineral waters

Served with dices of Belgian Cheeses (Chimay and Maredsous)

1/2 Hour 28.00 €
 1 Hour 35.00 €
 2 Hours 45.00 €
 3 Hours 50.00 €

Rising Bubbles:

Champagne, white and red house wines, Stella Artois beer, soft drinks and mineral waters

Served with dices of Belgian Cheeses (Chimay and Maredsous)

1/2 Hour 35.00 €
 1 Hour 40.00 €
 2 Hours 50.00 €
 3 Hours 60.00 €

Dolce Vita:

Italian red and white wines, soft drinks and mineral waters

Served with Italian Cheese

1/2 Hour 30.00 €
 1 Hour 40.00 €
 2 Hours 45.00 €
 3 Hours 50.00

WINE PACKAGES

Silver Package 20.00 € / person

1/2 BOTTLE OF WINE PER PERSON

Housewine, red

Housewine, white

Sparkling/Still Purezza

Gold Package 28.00 € / person

1/2 BOTTLE OF WINE PER PERSON

Premium Housewine, red

Premium Housewine, white

Sparkling/Still Purezza

Platinum Package 35.00 € / person

1/2 BOTTLE OF WINE PER PERSON

Agneau Rouge, red

Agneau Blanc, white

Sparkling/Still Purezza

NON ALCOHOLIC BEVERAGE PACKAGE

12.00 € / person

Soft drinks

Fruit juices

Mineral water

As from 40 participants

Renaissance Meeting Package Sandwich:

*As from 95.00 €/ person
 Meeting room rental from 9.00-18.00*

Audio-visual equipment: 1 LCD projector, 1 screen, 1 flipchart, wireless internet connection

Still and sparkling mineral water, note pads and sweets

Permanent coffee station: Freshly brewed coffee, a selection of herbal teas and infusions

2 breaks: morning and afternoon coffee break: fresh juices, soft drinks and mineral water, fresh fruits, snacks and cakes

Sandwich lunch classic, standing in the Foyer
 Selection of 3 soft breads, 2 special breads, 1 seasonal salad, 3 crudités and the dessert of the day
 Including 1 soft drink, mineral water, coffee or tea per person.

If you wish pastries served earlier than 09.00, please refer to the page with the welcome coffee supplement

If you wish a seated lunch in our lounge or restaurant, there will be an extra cost of 5€ per person

A maximum of 40 participants

Renaissance Meeting Package:

*As from 105.00 €/ person
 Meeting room rental from 9.00-18.00*

Audio-visual equipment: 1 LCD projector, 1 screen, 1 flipchart, wireless internet connection

Still and sparkling mineral water, note pads and sweets

Permanent coffee station: Freshly brewed coffee, a selection of herbal teas and infusions

2 breaks: morning and afternoon coffee break: fresh juices, soft drinks and mineral water, fresh fruits, snacks and cakes

Buffet of the Market, standing in the Foyer
 Cold selection of 2 seasonal salads, 3 raw vegetables, 2 cold cuts, 2 cheeses and sauce and dressing
 Hot selection of 1 meat, 1 fish, 1 vegetarian option, 1 vegetable of the day and 1 side dish
 Selection of sweet pastries from our Pastry chef and fruit salad
 Selection of bread, butter and sauce
 Dessert of the day
 Including 1 soft drink, mineral water, coffee or tea per person.

If you wish the coffee break served earlier than 09.00, please refer to the page with the welcome coffee supplement

If you wish a seated lunch in our lounge or restaurant, there will be an extra cost of 5€ per person

All luncheon will take place at the hotel restaurant based on venue capacity.
 Private lunch arrangement in meeting rooms is subject to additional charge of EUR 500.00 per time.

As from 40 participants

Renaissance Meeting Package Sandwich:

HALF DAY as from 85.00 € / person
Meeting room rental for a half day

Audio-visual equipment: 1 LCD projector, 1 screen,
 1 flipchart, wireless internet connection

Still and sparkling mineral water, note pads and
 sweets

Permanent coffee station: Freshly brewed coffee, a
 selection of herbal teas and infusions

1 break: fresh juices, soft drinks and mineral water,
 fresh fruits, snacks and cakes

Sandwich lunch classic, standing in the Foyer
 Selection of 3 soft breads, 2 special breads, 1
 seasonal salad, 3 crudités and the dessert of the day
 Including 1 soft drink, mineral water, coffee or tea
 per person.

If you wish a seated lunch in our lounge or
 restaurant, there will be an extra cost of 5€ per
 person

A maximum of 40 participants

Renaissance Meeting Package:

HALF DAY as from 95.00 € / person
Meeting room rental for a half day

Audio-visual equipment: 1 LCD projector, 1 screen,
 1 flipchart, wireless internet connection

Still and sparkling mineral water, note pads and sweets

Permanent coffee station: Freshly brewed coffee, a selection
 of herbal teas and infusions

1 break: fresh juices, soft drinks and mineral water, fresh
 fruits, snacks and cakes

Buffet of the Market

Cold selection of 2 seasonal salads, 3 raw vegetables, 2
 cold cuts, 2 cheeses and sauce and dressing
 Hot selection of 1 meat, 1 fish, 1 vegetarian option, 1 vegetable
 of the day and 1 side dish

Selection of sweet pastries from our Pastry chef and fruit
 salad

Selection of bread, butter and sauce

Dessert of the day

Including 1 soft drink, mineral water, coffee or tea per
 person.

If you wish a seated lunch in our lounge or restaurant,
 there will be an extra cost of 5€ per person

All luncheon will take place at the hotel restaurant based on venue capacity.
 Private lunch arrangement in meeting rooms is subject to additional charge of EUR 500.00 per time.

Wired microphone 35.00 €
Wireless microphone 80.00 €
Wireless tie microphone 100.00 €
Sound installation 150.00 €
Teleconferencing System 200.00 €

Flipchart 35.00 €
Laser pointer / clicker 15.00 €
Lectern 95.00 €
Stage (pieces of 2m/1m) 15.00 €
Dancefloor 450.00 €

Please note that the stated prices and equipment are upon availability.

If the above equipment is not available, we will request an offer from an external supplier. In this case, changes in rates may occur.

AT RENAISSANCE,
IT'S BUSINESS UNUSUAL!

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