



# This winter, We're excited to unveil two wooden Chalets!

Next to our known 200sqm
Winter Chalet and outdoor
terrace we can proudly say
that a new cozy mini-chalet for
smaller size get togethers will
be available. Both Chalets are
unique with instagramable views
of nature, trees, thousands of
Christmas lights... and with
some luck, a bit of snow!

We are known for our popup events location, and this new year promises to be one to be remembered!

#### Winter Chalet and outdoor terrace

Perfect for larger groups as from 40 guests for any occasion, whether it's a meal between colleagues, a family dinner, or a gathering of friends, the winter chalet is the ideal setting for a unique and extraordinary dining experience that promises to make your event memorable.

A unique setting and delightful catering combined to offer an out-of-the-ordinary dinner experience.

#### **Mini Chalet**

Step into a snug ski chalet atmosphere where 16 guests can comfortably dine. This exclusive space is equipped with all the features needed to create a warm, «feel like mountain cabin» ambiance, ensuring you and your guests can disconnect for few hours. Treat yourself with a gourmet / teppanyaki formula lunch or dinner. A delectable selection of meats and fish, perfectly paired with individually served delightful sides. For an extra touch of gourmandise, you will be invited to choose among the wide selection of supplements such as raclette cheese, oven-baked camembert, tasty aperitif bites to enhance your dining experience.



Because images speak louder than words, why don't you see for yourself!





## Mini chalet

Seating capacity of 16 persons

Long banquet table

Winter theme lights and decorations **Decorated** ski chalet

35 sqm of event space

## Indoor winter chalet

Up to 120 persons

High chairs

200 sqm of event space

Winter theme lights and decorations

## Outdoor winter terrace

Seating capacity of 60 persons

Standing capacity of 80 persons

High tables and chairs

150 sqm of event space

Decorated stretch tent

Outdoor container bar Winter theme lights and decorations







## Mini chalet package

## Gourmet \ Teppanyaki formula

2 HOURS LUNCH AS FROM 69.00€ PP 3 HOURS DINNER AS FROM 79.00€ PP DRINK PACKAGE INCLUDED

Premium selection of meat and seafood to cook on the teppanyaki accompanied by individual bowls of flavourful accompaniments. You can top off your meal with a wide selection of tasty add ons such as raclette cheese, fresh out of the oven camembert and so much more delights.



## Outdoor winter terrace packages

2 HOURS AT **35.00€ PP DIRNKS ONLY**2 HOURS AS FROM **40.00€ PP DRINKS AND APPETIZERS** 

From sparkling wine to jenever, choose from our wide selection of winter beverages and tasty bites for an afterwork to remember

## Catering details

## Mini chalet

DRINK PACKAGE INCLUDED\*

### Teppanyaki formula

2 HOURS LUNCH AS FROM **69.00€ PP** 3 HOURS DINNER AS FROM **79.00€ PP** 

- Beef fillet
- Chicken fillet
- Pork medallion with bacon
- Mini black angus burger
- Game fillet
- Salmon fillet
- Scampi skewer
- Scallops skewer

### Individual bowls composed of:

- Potato salad
- Bulgur with vegetables
- Chicory salad with nuts
- Coleslaw with apples

#### Baby potatoes with herbs

#### **Optional add-ons**

- Sparkling wine + 8.00 EUR pp
- 3 appetizers pp + 9.00 EUR pp
- Camembert out of the oven
   +8.00 EUR pp (1 per 2 persons)
- Raclette cheeses and cold meat + 15.00 EUR pp
- Tasty dessert + 8.00 EUR pp

House wine, Belgian beers, softs, water, coffee and tea\*

# Outdoor winter terrace

#### Aperitif/afterwork

2 HOURS AS FROM **35.00€ PP**3 HOURS AS FROM **40.00€ PP** 

- Glühwein
- Jenever
- Christmas mocktail
- Sparkling wine
- Red/White wine
- Belgian beers
- Soft drinks

#### **Tasty bites**

- Calamari fritti
- Shrimp & cheese croquettes
- Mini spring rolls
- Meat croquettes
- Mini frikandel



## Indoor Winter chalet Packages

# The Belgian Winter

3H30 AS FROM **100.00€ PP** 5H00 AS FROM **115.00€ PP**\*

1 HOUR APERITIF INCLUDING 4 APPETIZERS PP, HOUSE WINE, BELGIAN BEERS, SPARKLING WINE AND MOCKTAILS

#### Belgian dinner buffet composed of

- Seasonal vegetable soup
- Selection of cold starters and salads
- Belgian emblematic dishes and its accompaniments
- Dinner drink package\*\*
- Desserts

Open bar including house wine, beers and soft drinks\*

## The Winter

3H30 AS FROM **110.00€ PP** 5H00 AS FROM **125.00€ PP**\*

1 HOUR APERITIF INCLUDING 4 APPETIZERS PP, HOUSE WINE, BELGIAN BEERS, SPARKLING WINE AND MOCKTAILS

#### Winter buffet composed of

- Selection of cold starters
- Main courses with accompaniments
- Dinner drink package\*\*
- Desserts

Open bar including house wine, beers and soft drinks\*

Dinner drink package including house wine, Belgian beers, softs, water, coffee and tea\*\*

## The Alpine

3H30 AS FROM **104.00€ PP** 5H00 AS FROM **119.00€ PP**\*

1 HOUR APERITIF INCLUDING 4 APPETIZERS PP, HOUSE WINE, BELGIAN BEERS, SPARKLING WINE AND MOCKTAILS

- Cheese and charcuterie platters served with grapes, nuts, chutney, onion confit and waldorf salad
- Dinner drink package\*\*
- Dessert

Open bar including house wine, beers and soft drinks\*

# The sweet snowy afternoon

MAX 3 HOURS AS FROM 45.00€ PP

Selection of afternoon sweet snacks such as waffles, pancakes including flavoured coffee, tea, chocolate milk and soft drinks



# Indoor winter chalet catering details

## Belgian buffet

Creamy seasonal vegetable soup

Roasted beef with rosemary Assortment of fine Ardennes charcuterie Selection of smoked fish from Zeebrugge

Cheese salad from Brugge Chicory salad with nuts

Red beet salad with parsley Coleslaw with apples

Flemish beef stew
Fish waterzooi
Meat balls from Liège
Roasted butternut with vegan
cheese and pumpkin seeds

Pan sautéed vegetables braised chicory Steamed potatoes Leek mashed potatoes

Belgian pies
Belgian chocolate mousse
Belgian cheese platter

\*Drink package composed of house wine, Belgian beers, softs, water, coffee and tea included in all buffets

## The winter buffet

Grey shrimps bisque à l'Ostendaise Salmon gravlax with dill sauce Tataki in sesame crust Tuna Assortment of fine cold cuts

Duck breast
Waldorf salad
Game terrine with onion confit
Haddock fillet with young
vegetables and scampi
Game filet, sauce Grand Veneur
Roasted butternut with vegan
cheese and pumpkin seeds

Spinach risotto
Baby potatoes
Apple with cranberries
Sautéed forgotten vegetables

Chocolate mousse Crème brulée Selection of pastries

# Indoor winter chalet catering details

## The Alpine buffet

#### Cheese platter:

Selection of hard, soft, blue, abbey, herb, vegan and goat cheese

#### **Charcuterie platter:**

Smoked ham, cooked ham, rosette de Lyon, chorizo, roast beef, roasted pork, game terrine, dry sausage, duck rillettes

Grapes
Nuts mixture
Chutneys & onion confit
Waldorf salad

#### **Assortment of breads:**

Cereal breads & nut breads

Pear pavlova
Triple chocolate cream

\*Drink package composed of house wine, Belgian beers, softs, water, coffee and tea included

# Sweet snowy afternoon buffet

Pancakes
Waffles from Liege
Churros
Poffertjes
Warm caramelised apples
Fruit salad
Brown, white and icing sugar
Assortment of jams
Chooclate sauce and Chantilly cream

Glühwein
Hot chocolate
Assortment of flavoured coffees
Selection of tea
Soft drinks



Holidaystraat 7 | 1831 Diegem +32 (0)492 67 72 70 | +32 (0)477 64 27 66 conference@hibrusselsairport.com

