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1. Cocktail

We offer various packages for cocktails or receptions tailored to your needs.

Good to know: these prices are based on 2 hours of service and include: setup, waitstaff, cleanup, and all necessary equipment.

Tapas and Crudités Package

This package includes raw vegetables, seasonal vegetable tapenades, crackers, savory biscuits, an assortment of artisanal charcuterie and Belgian cheeses in self-service.

Here are the prices, including service and equipment:

Number of people	Excl. VAT	VAT included
From 50 people	16€	17,92€
Starting from 100 people	15€	16,80€
Starting from 200 people	14€	15,68€



Zakouskis Package

Looking for bite-sized appetizers that make a big impression?

Opt for our appetizer package!

Together, we'll determine the ideal number of bites, based on the duration and atmosphere of your event. Want to choose from a wider selection? No problem: we have a complete list of our appetizers available year-round, ready to inspire you.

To whet your appetite, here's an example of an assortment we could prepare:

- Walnut toast with fresh goat cheese mousse and carrots
- Ceviche of the day's catch with crisp vegetables
- Ourchet snail biscuit with garlic
- Homemade grey shrimp croquette
- Goujonnette of plaice with tartar sauce
- New potato stuffed with shallot confit

Suggested price:
7 zakouskis per person,
accompanied by raw vegetables and vegetable tapenades.

Number of people	Excl. VAT	VAT included
From 50 people	19,50€	21,84€
Starting from 100 people	18,50€	20,72€
Starting from 200 people	17,50€	19,60€





Apéritif Echoppe

To complement one of our packages and add an even more indulgent touch, we regularly offer our appetizer stand.

Freshly prepared dishes, live cooking demonstrations, tantalizing aromas...

it's both more substantial and more lively!

The result: your guests will be delighted with both their taste buds and their eyes.

Here are a few examples that work every time:

- Asparagus, smoked salmon, and mousseline sauce (in season)
- Orgeotto with Brussels sprouts mushrooms and Bleu cheese cream
- Scrambled egg, sourdough toast, foie gras shavings, and caramelized shallots
- Seared plaice, mushroom duxelles, and brown butter mousseline

Indicative price: between €8 and €10 excluding VAT (€8.96 to €11.20 including VAT) per person and per stall, based on a minimum of 50 people.

Drinks Package

Our basic package includes:

- Perle de Wallonie Crémant from Domaine du Chenoy
- Pajottenlander organic juice
- Homemade lemonade
- Spa still and sparkling water

Number of hours	Excl. VAT P/P	VAT included P/P
1 hour	9,00€	10,89€
2 hours	12,00€	14,52€
3 hours	15,00€	18,15€



2. Meal at the table

Here are our basic rates for seated meals. They include service and all necessary equipment... except for chairs.

Bread, butter dishes, salt, pepper, and coffee are also included, because a good meal is never complete without these little essentials.

We work with the seasons: Our menus change according to the harvest and our inspiration, so please don't hesitate to contact us if you'd like to know our current offerings.

3-course meal

For a more convivial experience, we can also serve these meals in a sharing style, with large dishes to enjoy together. And if you'd like to extend the enjoyment, we can enhance your menus with appetizers, additional courses, or petit fours.

Here are the prices, including service and

Number of people	Excl. VAT	VAT included
From 20 people	54,00€	60,48€
From 50 people	51,00€	57,12€
Starting from 100 people	50,00€	56,00€



Cold buffet, hot buffet and dessert

Our classic buffet includes: 3 fresh salads, 3 homemade dressings, 3 cold platters, 3 hot dishes, a selection of cheeses, and a dessert.

The price also includes the equipment specific to buffets:

Number of people	Excl. VAT	VAT included
From 50 people	49,00€	54,88€
Starting from 100 people	47,00€	52,64€



Meals in food stalls

Looking to combine variety with culinary entertainment? Our food stalls offer 7 to 8 different gourmet creations, prepared live in front of your guests. The result: a feast for the eyes and a delight for the taste buds.

Examples of shops:

The vegetarian shop

- Creamy seasonal vegetable soup with fresh herbs
- Orgeotto with mushrooms and cream cheese

and

The iodine shop

- Fish rillettes from the fish market, green coulis and rye bread
- Seared plaice, mushroom duxelles, brown butter mousseline

and

The carnivore shop

- Hand-cut PQA beef tartare, crispy coleslaw, and goat cheese crisps
- Duck breast strips, braised celery, honey and lemon sauce

and

The farmyard shop

- Sliced organic chicken cooked at low temperature, citrus vinaigrette and baby greens
- Organic scrambled egg, sourdough toast, foie gras shavings and caramelized shallots



Number of people	Excl. VAT	VAT included
From 80 people	57,00€	63,84€
Starting from 150 people	55,00€	61,60€
Starting from 250 people	53,00€	59,36€

Drinks during your meals

We can also accompany your meals with a selection of organic and/or local drinks chosen to match your menu.

Number of hours	Excl. VAT	VAT included
1 hour	8,00€	9,68€
2 hours	10,00€	12,10€
3 hours	12,00€	14,52€

Good to know: we can, of course, include other drinks and create custom packages just for you. However, we remain true to our philosophy: prioritizing local and organic beverages.

3. Walking Dinner

Short on space?
Want your guests to mingle freely?
Or simply looking for a more informal meal?
A walking dinner is definitely for you.
The prices below include service, tableware, high tables, and all necessary equipment.
We offer it in several formats:

Pinchos

Inspired by Spanish bars, this menu offers small savory bites, attractively presented on lightly toasted slices of bread.
We allow 5 pieces per person and prepare everything live for a presentation that is both aesthetically pleasing and original.

Examples of pinchos:

- Belgian-style hand-cut beef tartare
- Caught of the day marinated with organic pickled vegetables and sour cream
- Seasonal vegetable caviar and candied vegetables
- Grey shrimp salad and seasonal vegetable tartare
- Japanese-style omelet with fresh cheese and watercress

Number of people	Excl. VAT	VAT included
From 50 people	18,00€	20,16€
Starting from 100 people	16,00€	17,92€
Starting from 150 people	14,00€	15,68€

Menu

A more traditional walking dinner, consisting of small dishes served in various containers (plates, glasses, bowls, etc.).
We plan five courses: four savory and one sweet, for a complete, varied, and delicious meal!

Menu examples:

- Garden of organic and seasonal vegetables in various textures
- Fish marinated in mustard, crisp vegetables and fresh herbs
- Orgeotto with gueuze beer and Brussels mushrooms, creamy bacon sauce
- Seared farm-raised beef, fondant potato, candied organic vegetables and rich jus
- Dessert with melting chocolate and creamy caramel

Number of people	Excl. VAT	VAT included
From 20 people	51,00€	57,12€
From 50 people	49,00€	54,88€
Starting from 100 people	47,00€	52,64€





Stalls

With our food stalls, your guests will discover 7 to 8 different culinary creations, prepared right before their eyes.

It's both a delicious experience and a true spectacle: live cooking attracts attention, sparks curiosity... and whets the appetite!

Number of people	Excl. VAT	VAT included
From 80 people	57,00€	63,84€
Starting from 150 people	55,00€	61,60€
Starting from 250 people	51,00€	57,12€



4. Wedding

At Belgobon, we love supporting couples every step of the way to ensure their big day is perfect. This involves three key meetings:

- An initial meeting to create your personalized quote together.
- A tasting of selected dishes to refine the menu.
- A tour of the venue to review all technical aspects.

Our «classic» wedding package includes:

- Cocktail reception with 7 appetizers,
- 3-course meal,
- Evening reception from 6:00 AM, midnight snack,
- Unlimited drinks from the beginning to the end of the day:

€119.00 including VAT per person.

Prefer to provide your own alcoholic beverages?

No problem: the price then drops to €101.00 including VAT per person.



What's included:

- Tablecloths and cloth napkins
- High tables with tablecloths for the cocktail hour
- Glassware, cutlery, and plates
- Necessary furniture (bar, buffet tables)
- Service and setup of the venue
- Post-event cleanup
- Complete kitchen equipment
- Bread, butter, salt, and pepper
- A tasting for the bride and groom beforehand
- Coffee and tea buffet at the end of the meal

Please note that decorations, chairs and chair covers are not included in this price.



5. Formulas delivered

Cold buffet

Our classic cold buffet includes:

- 3 cold main courses
- 4 fresh salads
- Farm bread and butter

We love to evolve our menu with the seasons, so don't hesitate to contact us to receive a personalized proposal tailored to your event!

Number of people	Excl. VAT	VAT included
From 20 people	25,00€	26,50€
From 50 people	24,00€	25,44€
Starting from 100 people	23,00€	24,38€

Sandwich buffet

Our sandwiches, consisting of four pieces per person, are prepared with fillings selected according to the season. Our priority: a varied, refined, and above all, delicious assortment!

The sandwiches we love to serve you:

- American-style homemade pickled vegetables
- Fish rillettes with fresh herbs
- Fresh goat cheese with honey and radishes
- Tapenade and grilled vegetables

Number of people	Excl. VAT	VAT included
From 20 people	10,00€	10,60€
From 50 people	9,00€	9,54€
Starting from 100 people	8,50€	9,01€



Buffets de pots Weck froids

One of our specialties: a true four-course menu, presented in individual portions in Weck jars. Each dish tells a unique story, and we allow four Weck jars per person for a complete and indulgent tasting experience.

Example menu:

- Baby greens and quinoa
- Slow-cooked cod with grey shrimp, potato salad with green sauce
- Soft biscuit with bacon, fresh goat cheese, walnuts, and spinach
- Spicy farm-raised beef sashimi, buckwheat salad with herbs, mustard sauce

Number of people	Excl. VAT	VAT included
From 20 people	26,00€	27,56€
From 50 people	25,00€	26,50€
Starting from 100 people	24,00€	25,44€



The mix

The best of all three worlds! Our «mix» formula includes:

- 3 gourmet sandwiches
- 1 seasonal salad in a Weck jar
- 1 self-service soup of the day

Number of people	Excl. VAT	VAT included
From 20 people	16,00€	14,84€
From 50 people	15,00€	13,78€
Starting from 100 people	14,00€	12,72€



6. Seminars and Team Building

Do you need a warm welcome and delicious snacks during your conferences or meetings?

We provide service during the various breaks!

A typical day consists of three 30-minute breaks and a one-hour lunch.

Typically, we schedule the welcome around 9:00 a.m., the coffee break around 11:00 a.m., lunch around 12:30 p.m., and a final coffee break around 3:00 p.m.

Of course, we are happy to adapt to your event's schedule!

Throughout the day, we provide:

- Still and sparkling water
- Coffee, decaf, tea, and herbal teas
- Organic fruit juices
- Fresh seasonal fruit
- Homemade biscuits (financiers, cookies, madeleines, etc.)
- Pastries (only available during morning check-in)

For lunch, we can prepare a customized menu, very similar to our standard delivery options (see section 5).

Here are the base prices (equipment, drinks, and service included), excluding lunch:

Number of people	Excl. VAT	VAT included
From 50 people	19,00€	22,99€
Starting from 100 people	17,00€	20,57€
Starting from 200 people	15,00€	18,15€



7. Juju's Treats

Whether it's for an afternoon snack, a birthday, a coffee break at work, or simply to end your meals on a high note, we offer a variety of 100% homemade treats.

Freshly prepared, made with love. Here, seasonal products truly come into their own. Here are a few examples of petit fours, gourmet jars, and cakes available year-round!

Sweet treats

- Seasonal fruit tartlet
- Cream puff with seasonal flavor
- Chocolate and fleur de sel tartlet
- Dried fruit cookie
- Financier with seasonal toppings
- White chocolate madeleine

Number of people (4 petit fours per person)	Excl. VAT	VAT included
From 20 people	9,00€	10,08€
From 50 people	8,50€	9,52€
Starting from 100 people	8,00€	8,96€



Gourmet little jars

A varied assortment of small jars, including, for example:

- Smooth, creamy dark chocolate with white chocolate
- Apple, caramel, and almond crumble
- Seasonal fruit, vanilla, and cream cheese
- Lemon, meringue, and citrus jelly

Number of people (4 petit fours per person)	Excl. VAT	VAT included
From 20 people	9,00€	10,08€
From 50 people	8,50€	9,52€
Starting from 100 people	8,00€	8,96€



Cakes

We're bursting with creativity when it comes to cakes and tarts! We love playing with textures and achieving a beautiful balance of flavors.

Here are some examples of cakes that we like to make all year round:

- Chocolate fondant cake, creamy, with cashew nuts and lemon
- Walnut tart with brown sugar and caramel
- Spiced pear cake with duchess biscuits and caramel
- Lemon tart with Chiboust cream and hazelnut biscuit
- Apple, quince, and lime cake

The indicative price for a 10-slice cake is €27 including VAT (€25.47 excluding VAT).

Good to know

- All our proposals adhere to our Belgobon work charter.
- Each suggestion can be combined with another option.
- We are happy to provide variations for specific dietary requirements.
- Every event is unique: we would be delighted to send you a personalized quote based on your preferences and seasonal products.
- Prices for takeaway options do not include delivery. For example, we charge an average of €42 including VAT for any delivery within Brussels, including delivery and collection of dirty dishes after your event.
- Unless otherwise stated, these prices do not include beverages.
- For any questions, please contact us by email at info@belgobon.eu or by phone at +32 2 342 13 98.
- You can view our terms and conditions via the following link:
https://belgobon.eu/wp-content/uploads/2023/02/Charte_Belgobon-1.pdf



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