





Catering formulas

Meeting formulas

Coffee, tea and water

€ 4,75 a person

Coffee reception with cake and biscuits

€ 8,50 a person

Open bar for half a day € 9,00 a person

Coffee, tea and water

Little treats (fruit and biscuits) € 6,00 a person



Sandwich formulas (11-14h)

BFormula I

Mix of soft & crunchy rolls with a variety of fillings (cheese, ham, egg salad, etc.)

Sandwiches are served with vegetables and salads.

4 pieces per person:

€ 12,50 a person

BFormula II

Mix of white and multigrain rolls & bagels with luxury fillings (tuna salad, steak tartare, crab salad, smoked salmon, etc.)

Sandwiches are served with vegetables and salads.

4 pieces per person:

€ 14,50 a person

BOption III

Mix of white and multigrain mini-rolls & wraps with luxury fillings (tuna salad, steak tartare, crab salad, smoked salmon, etc.)

Sandwiches are served with vegetables and salads.

5 pieces per person:

€ 17,50 a person

BOption IV (evening option)

Assortment of dark breads, Turkish bread, soft mini rolls, tramezzini & wraps with luxury fillings.

Sandwiches are served with vegetables and salads.

6 pieces per person:

€ 22,50 a person

Breakfast formulas

Mini breakfast

Mix of mini pastries (3 pieces a person, croissant, pain au chocolat & pain aux raisins)

€ 5,50 a person

Luxury breakfast

Yoghurt, fruit salad, mini pastries, buns fresh from the oven & various toppings

€ 14,50 a person

Luxurious "Atelier V" breakfast

Smoked salmon with onion, oysters, bacon & eggs, yoghurt, fruit salad, fresh orange juice, mini pastries, buns fresh from the oven & various toppings

€ 22,50 a person

Available starting from 20 people. In case of a smaller group of people, a logistical cost will be charged.



TIP!
Fresh soup
for € 4,50
a person



Finger food & tapas formules

FFormula I

Mix of finger food:

- Perfumed vegetable chips
- Marinated olives
- Spiced nuts & almonds
- Breadsticks with a tapenade

€ 9,50 a person

FFormula II

Mix of cold tapas & snacks:

- Marinated olives
- Pickled vegetables
- A variation of dried sausages
- Matured cheese
- Tapenades with crackers
- Chorizo
- Feta & sun-dried tomatoes
- Raw seasonal vegetables with dipping sauce

€ 16,00 p.p.



Appetizers formulas *(starting from 30 people)*

HFormula I

- Finger food on the table
- 4 different types of appetizers by inspiration of the chef (appetizers are placed on the tables)

€ 12,50 a person

HFormula II

Five different appetizers with a little extra:

- Vitello tonnato of Lomo Iberico & young salad shoots
 - A combination of marinated salmon, horseradish & herring caviar
 - Seasonal soup with its garnish
 - Risotto of asparagus with Parmesan cheese
 - Marinated bacon with syrup from Vrolingen
- (the appetizers will be served to the guests)

€ 21,50 a person

HFormula III

Seven different appetizers with a little extra:

- Mi-cuit of tuna & sesame
- Vitello tonnato of Lomo Iberico & young salad shoots
- Seasonal soup with its garnish
- Tartare of Irish beef, toasted bread and a gel of red peppers with tomato
- Seafood risotto
- Chicken roulade with seasonal vegetables
- Dessert fantasy Atelier V

(the appetizers will be served to the guests)

€ 32,50 a person



Deze formule is niet maaltijdvervangend.
Dit zijn voorbeelden en worden per seizoen aangepast.



Buffet formulas

PFormula I

Artisanal pasta buffet with three variations by inspiration of the chef:

- Pasta vongolé
- Orecchiette with salmon and a herb cream
- Macaroni with a soft cheese sauce, ham and peas
- Pasta meatballs
- Cannelloni with fresh ricotta and spinach in a tomato sauce
- Penne arrabiata (spicy tomato sauce and basil)
- Penne Amatriciana (bacon, olives, capers, tomato sauce)
- Tagliati Alfredo (mushrooms)
- Vegetarian risotto with seasonal vegetables

€ 32,50 a person

CFormula I

Comfort Food:

- Premium Hotdogs Atelier V
- French fries & different sauces

€ 14,50 a person

CFormula II

Comfort Food:

- Pasta with scampi's, spicy tomato sauce & Parmesan cheese
- Bouchée à la Reine, Pommes Duchesse (classic preparation of vol-au-vent)
- Hamburgers, seasonal vegetables & pepper sauce
- Potato wedges with different sauces

€ 32,50 a person

CFormula III (12-13h)

Crew catering, only during race weekends in the paddock zone:

- Fresh soup of the day with garnish (e.g. tomato soup with meatballs, carrot soup with shrimps)
- Main course with vegetables or salad & potato preparation (e.g. artisanal vol-au-vent with salad, French fries, salmon with young leek & mashed potatoes with herbs)
- Fresh fruit

€ 22,50 a person

The dishes will variate daily! Assortment of soft drinks in buffet style. Available starting from 10 people. Furniture not included.





Buffet formulas

KFormula I

Buffet cold dishes:

- Smoked fish dish with garnish
- Pickled herring with pickles of onion, vegetables & a light dressing
- Unpeeled shrimps
- Salad of marinated squid & grilled peppers, artichoke & zucchini
- Salad niçoise (green beans, tuna, capers, olives & anchovy)
- Slowly smoked beef, finely cut, "extra vierge" olive oil and a spicy potato salad
- Vitello tonnato (in a bouillon cooked veal with a sauce of tuna)
- White sausage perfumed with truffle

€ 33,00 a person



Served with different seasonal salads, oven fresh buns and cold sauces



Served with different seasonal salads, oven fresh buns and cold sauces

KFormula II

Buffet with cold, luxury dishes:

- Smoked fish dish with garnish
- Tomato with shrimps from Zeebrugge
- Escabeche of scampi's & mussels
- Salad of marinated squid & grilled peppers, artichoke & zucchini
- Filled eggs Mimosa
- Sashimi of tuna & sesame
- King prawns at their best
- Slowly smoked beef, finely cut, "extra vierge" olive oil and a spicy potato salad
- Vitello tonnato (In a bouillon cooked veal with a sauce of tuna)
- White sausage perfumed with truffle

€ 39,50 a person

TIP!
Supplement fresh oysters for € 5,00 a person



Buffet formulas

BCFormula I

Three appetizers served at the table by inspiration of the chef:
(placed on the tables at the beginning of the event)

Entree buffet:

Consisting of various seasonal salads, different sauces & tapenades

- Caesar salad, caprese salad, vitello tonnato

Main course buffet:

Consisting of the following dishes:

- Orecchiette with salmon and herb cream
- Chicken roulade, seasonal vegetables & mashed potatoes with herbs
- Spicy beef with stir-fried vegetables & roasted potatoes

€ 47,50 a person

Dessert buffet: (supplement of € 9,50 a person)

Consisting of 3 variations by inspiration of the chef:

- Chocolate harmony,
Panna cotta of cherries,...

BCFormula II

Buffet cold dishes:

- Salad of marinated squid & grilled peppers, artichoke & zucchini
- Pasta salad with cherry tomatoes & basil
- Caesar salad
- Assortment of tomatoes with mozzarella, basil & "extra vierge" olive oil
- Vitello tonnato (in a bouillon cooked veal with a tuna sauce)

Buffet warm dishes:

- Catch of the day with a soft coconut curry & wild rice
- Spicy beef with stir-fried vegetables
- Coq au vin & new potatoes!

Dessert buffet:

- Chocolate fantasy
- Tiramisu with speculoos (spiced biscuit) & jenever from Hasselt
- Delicacy of yoghurt & apricot

€ 49,50 a person

BCFormula III

Extensive buffet with cold dishes:

- Pickled herring with pickles made from onions, vegetables & a light dressing
- Tomato with hand peeled shrimps from Zeebrugge
- Salad of marinated squid & grilled peppers, artichoke & zucchini
- Caesar salad
- Salad niçoise (green beans, tuna, capers, olives, anchovy)
- Softly smoked beef, finely cut, "extra vierge" olive oil and a spicy tomato salad
- Vitello tonnato (In a bouillon cooked veal with a tuna sauce)

Buffet with warm dishes:

- Artisanal pasta with scampi's & seasonal vegetables
- Chicken roulade perfumed with truffle
- Grilled Picanha with a ratatouille of fine vegetables & a pepper sauce (Picanha is a wonderful piece of red meat with a tenderness that lies between an entrecote and a filet pur)

Dessert buffet:

- Chocolate harmony
- Fantasy of seasonal fruit
- Delicacy of yoghurt & apricot
- Tiramisu of speculaas & jenever from Hasselt
- Panna cotta with vanilla & raspberry

€ 62,50 a person

Always served
with different
seasonal salads
and cold
sauces



Seated dinner *(starting from 50 people)*

BCFormula IV

Three different appetizers, by inspiration of the chef, will be served to the guests.

Entrees:

- Marinated salmon with a cream of parsnip & candied vegetables
- Carpaccio of beef & a cream of winter truffle
- Carpaccio vitello tonato, creatively brought
- Shortly seared tuna, avocado, puffed amaranth & daikon
- Caesar salad

Main dishes:

- Cod steak on a bed of mashed vegetables & a white butter sauce
- Chicken roulade, filled with wild mushrooms & a cream of mashed potatoes with herbs
- Suckling pig filet in combination with stir-fried vegetables & a soft port wine sauce
- Carré of veal with puffed potatoes & seasonal vegetables

Desserts:

- Cheesecake with blood orange
- Dame blanche
- Tiramisu of jenever & speculaas from Hasselt
- Harmony of white & dark chocolate
- Fresh fruit fantasy Atelier V

€ 75,00 a person

Per course, a client can choose one of the mentioned dishes for the whole company. (Adaptions can be made for allergies & vegetarians)

Service and
decorations
are included





BBQ Buffet formulas

BBQFormula I

Basic BBQ buffet with the following variation:

- Spicy BBQ merguez
- Chicken brochette with homemade marinade
- Homemade beef burger
- Papillot with Zeeland mussels & white wine
- Puffed potato with herb butter
- Summer salads, different sauces & buns

€ 32,50 a person

BBQFormula II

Extended BBQ buffet with the following variation:

- Slowly cooked & marinated pork belly
- Marinated chicken brochette
- Papillot of Baltic fish & seafood
- Scampi brochette
- Grilled Picanha with a ratatouille of fine vegetables & a pepper sauce
- Puffed potato with herb butter
- Summer salads, different sauces & buns

€ 42,50 a person



DESSERT Buffet formulas

DFormula I

Dessert buffet with about four variations:

- Crème Brûlée
- Tiramisu of speculaas (spiced biscuit) & jenever from Hasselt
- Mini Boules de Berlin 'Nutella'
- Cheese cake with blood orange
- A harmony of white & dark chocolate
- Fresh fruit fantasy Atelier V

€ 11,00 a person

DFormule II

Dessert concept **'CREATE YOUR OWN SNACK'**

We provide a very extensive buffet consisting of a large diversity of toppings & garnishes. The buffet will be completed with fresh vanilla ice-cream. In this way, you will be able to choose your own toppings and garnishes.

€ 9,50 a person



TIP!
Eye catcher



Drinks per consumption unit

Drinks calculated per consumption unit: € 2,60

- Coca-Cola
- Coca-Cola Zero
- Minute Maid
- Chaudfontaine plat
- Chaudfontaine bruis
- Bier
- Koffie & Thee

Drinks calculated per consumption unit: € 4,00

- Witte wijn
- Rode wijn
- Rosé wijn

Drinks calculated per consumption unit: € 7,00

- Martini Brut

ALL-IN Softdrinks

An all-in formula consisting solely of soft drinks during a period of 3 hours, service included: € 17,50 a person

Extra hours will be charged at € 5,00 a person.

Formulas only available for the whole company.

Supplement coffee & tea for € 2,60 a person.

Details all in-formula:

- Coca-Cola
- Coca-Cola Zero
- Chaudfontaine plat
- Chaudfontaine bruis
- Minute Maid Orange

ALL-IN Alcohol

An all-in formula with a glass of bubbly as aperitif, beer, soft drinks & wine for a period of 3 hours, service included for € 21,00 a person.

Extra hours will be charged at € 6,00 a person.

Formulas only available for the whole company.

Supplement coffee & tea for € 2,60 a person.

Details all in-formula:

- Vino Spumante Martini Brut
- Pils Jupiler
- Witte wijn
- Rode wijn
- Coca-Cola
- Coca-Cola Zero
- Chaudfontaine plat
- Chaudfontaine bruis
- Minute Maid Orange
- Supplement Champagne Piper Brut for € 45,00 a bottle
- Supplement Bombay Sapphire for € 45,00 a bottle
- Supplement Fever-Tree Premium tonic for € 2,60 a bottle



MICE drinks formula

An all-in formula with 1 hour soft drinks & coffee/tea at breakfast, 1,5 hours soft drinks & coffee/tea during lunch, afternoon coffee break of 0,5 hour & an after drink of 2 hours with the assortment below for € 29,00 a person. Drinks served by way of buffets.

Details all-in formule:

- VINO Spumante Martini Brut
- Pils Jupiler
- Witte wijn
- Rode wijn
- Coca-cola
- Coca-Cola Zero
- Chaudfontaine plat
- Chaudfontaine bruis
- Koffie/thee
- Minute Maid Orange
- Supplement Champagne Piper Brut aan € 45,00 per fles
- Supplement Bombay Sapphire aan € 45,00 per fles
- Supplement Fevertree Premium Tonic aan € 2,60 per eenheid

SPECIAL drinks

Breakfast or afternoon tea: an all-in formula at breakfast or as afternoon tea including coffee, tea and an assortment of soft drinks for a period of 1,5 hours for € 12,50 a person. Extra hours will be charged at € 4,50 a person. Formulas only available for the whole company.

Details all in-formule:

- Coca-Cola
- Coca-Cola Zero
- Chaudfontaine plat
- Chaudfontaine bruis
- Minute Maid orange
- Koffie/thee

Praktical information

- The mentioned prices are always VAT not included.
- The mentioned formulas are excluding service.
(with the exception of the seated dinner and service behind the buffets)
- Service for € 42,50 a person/hour (with the exception of the seated dinner and service behind the buffets).
Orders always need to be placed 5 working days in advance.
- Changes in numbers can be transmitted until 2 working days beforehand.
- Buying out catering for € 7,50 a person.
- Adaptations or changes to the formulas are possible on demand.
- Parking attendant for € 150 a person (assurance, radio usage & lunch package included).
- Price for hostesses on demand.
- Furniture included unless otherwise stated.

