

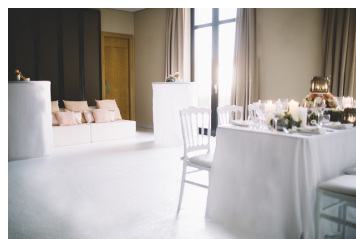


CULINARY INFORMATION

- rates including TVA & service -
- prices subject to change -

Holiday Inn Hasselt - Kattegatstraat 1 - 3500 Hasselt
Tel.: 011 24 22 00 - Fax: 011 22 39 35
E-mail: fbsales@hihasselt.com


Holiday Inn
— BY IHG —



APERITIF

Formula A Free consumption consisting of white and red wine, homemade lemonade, Stella, cola, cola zero and fanta

Formula B Free consumption consisting of cava, apple-ginger juice, homemade lemonade

Prices per person

Formula	½ hour	1 hour
A	€ 7.50	€ 13.50
B	€ 12	€ 19

Extra table sweets

- Nachos with cheese dip and tomato salsa - € 1 p.p.
- Tapenades with grissini's - € 1 p.p.
- Vegetables (including carrot, cauliflower, cucumber, cherry tomatoes) and cocktail sauce - € 3.50 p.p.
- Cubes of mature cheese with grain mustard, celery salt and marinated olives - € 4 p.p.
- Meat dish with Ganda ham, dry sausage, salami & mortadella, tapenade with grissini's - € 7 p.p.

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APPETIZERS

Make your own choice from the following snacks:

Cold snacks

- Belgian tomato - burrata - basil oil
- Brioche - mackerel pate - mackerel flakes - herring caviar
- Blini - salmon tartare - sour cream - salmon eggs
- Nduja foam with crackers

Hot snacks

- Rate potato - Breydelspek - vinaigrette - red onion - Emmental
- Traditional croquette
- Patatas bravas - spicy tomato sauce
- Sweet potato soup - scampi dumpling
- Freshwater shrimp - tempura dough - avocado dip
- Taco - chili con carne
- Small bag of fries - ketchup & mayonnaise
- Truffle risottini - wild mushroom
- Goujonettes with remoulade sauce

- Assortment of 3 snacks (cold and/or warm) at € 9.50 per person
- Assortment of 5 snacks (cold and/or warm) at € 16 per person

MINI ROLLS OR WRAPS

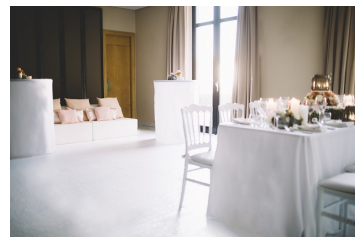
Classic - € 1.70 each

Cooked ham - cheese - chicken curry salad - préparé - smoked salmon salad - smoked ham - chicken curry

Luxury toppings with garnishes - € 2 each

Smos cheese - ham | brie - nuts - honey | smoked salmon - herb cheese - cress | crab salad - egg - chives | carpaccio - arugula - pesto | guacamole - grilled chicken | tuna salad - anchovies - red onion | bacon & egg

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3-COURSE MENU

€ 54 per person

minimum 10 people and 1 menu choice for the whole group

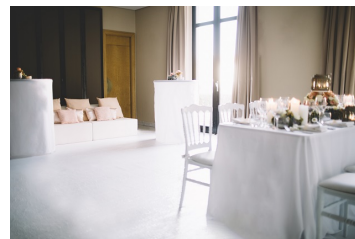
Beef tataki - grapefruit - ponzu - fresh cucumber
 Seared salmon - miso - parsnip - shiitake sauce
 Carpaccio prawn - sour cream - herring eggs - lime
 Bouillabaise - prawn - roasted leek

Guinea fowl ballotine with duxelles - carrot cream - thyme - sherry
 Veal fillet - warm seasonal vegetables - truffle cream sauce
 Lamb chop - pistachio crust - honey mustard
 Sea bass - red pesto puree - rocket - grated Parmesan
 Vegetarian risotto

Pana cotta - red fruit - oreo
 Cheese cake orange - triple sec - speculaas
 Vanilla rice - conference pear - hot chocolate
 Pavlova - compote of exotic fruit - advocaat

Supplement coffee or tea with delicacies: € 3 per person

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3-COURSE MENU

€ 47 per person

minimum 10 people and 1 menu choice for the whole group

Beef tartare - pickled vegetables with Jenever - celeriac cream

Brioche with mackerel pate - mackerel flakes - herring caviar

Lightly smoked salmon - dill - citrus mayonnaise - fennel

Beetroot carpaccio - smoked aioli - truffle honey - apple syrup - onions - beetroot crumble

Turkey tournedos - spicy mango hummus - potato tortilla

Pork fillet - apple cider sauce - pommes dauphine

Pike-perch on skin - celeriac - apple - white wine sauce

Crispy sajoer lodey (Indonesian vegetable stew - coconut milk - curry)

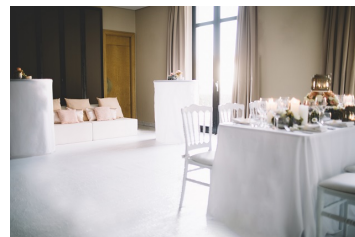
Tiramisu

Sabayon - cranberry compote - almond

Crêpes Suzette

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BUFFET

€ 59 per person

minimum 20 people

Tapas buffet of 4 individual tapas to choose from (2.5 tapas pp) *(please choose 4 tapas)*

- Beef tartare - pickled vegetables
- Veal - tuna - mustard caviar - apple caper
- Tapas board with fine charcuterie
- White/blue carpaccio - parmesan curls
- Surimi crab - pearl couscous - granny smith - pomegranate
- Poké: salmon tataki - wakame - edamame beans - sriracha mayonnaise
- Softly smoked salmon - dill mousse - cucumber
- Mozzarella - basil - tomato - focaccia (V)
- Beetroot carpaccio - goat cheese - balsamic (V)
- Vegetarian bites board (V)

SALADS

Chicory - jonagold - pork belly | Caesar salad

Soup *(please choose 1 soup)*

- Langoustine velouté - Armagnac - tomato
- Smoked parsnip - truffle

Warm meals *(please choose max. 3 dishes)*

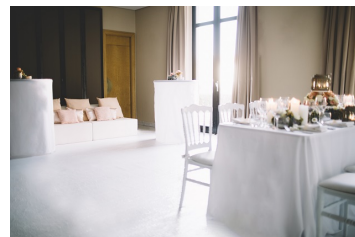
- Veal fillet - red wine jus - carrot & parsnip potato gratin
- Boeuf bourguignon
- Suckling pig - grain mustard - syrup
- Spicy chicken tagine - couscous
- Cod fried on the skin - beurre blanc - cauliflower puree gratin
- Whiting - bouillabaisse jus
- Risotto - leek - courgette - red mullet
- Chili sin carne - basmati rice (V)
- Ravioli with ricotta - spinach (V)

(*) please make a choice of 3 dishes

Dessert buffet

Crème brûlée | tiramisu speculaas | vanilla cream - red fruit - meringue | chocolate oreo mousse |
assortment of small pastries | American pancakes - chocolatesaus | versus seasonal fruit | candy car
coffee and tea

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BUONGIORNO ITALIA

€ 53 per person

minimum 20 people

Tapas buffet

Carpaccio Belgian beef - pesto - Parmesan - nut spice
 Salad of different tomato varieties - buffalo mozzarella from Limburg - basil
 Spinaci alla romana: spinach salad - raisins - pine nuts
 Sgombri alla marinara: marinated mackerel fillets - lime - basil
 Olives - sun-dried tomatoes - marinated anchovies
 Tapas from Italian meats

Seasonal salads - sauces

Oven-fresh bread - butter - extra virgin olive oil

The cold buffet is richly garnished with an assortment of salads, sauces and sandwiches

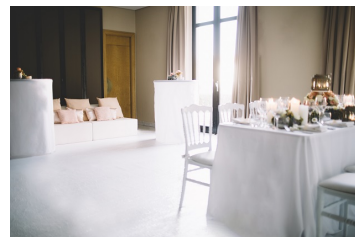
Pasta buffet (*)

Cannelloni spinach - ricotta - cherry tomato
 Fresh spaghetti - bolognaise
 Tortellini - chicken fillet - mushrooms
 Tagliatelli - carbonara
 Risotto - fried scampi - young leek
 Penne - pesto - grilled cherry tomatoes (V)
 Ravioli spinach - sage butter (V)
 (*) please choose from 3 dishes

Dessert buffet

Tiramisu | fruit salad | zabaglione | stracciatella ice cream | panna cotta |
 crème brûlée - coffee - salted caramel
 coffee and tea

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DRINKS

Drinks during lunch or dinner

- Forfait of wine, Stella, soft drinks, still and sparkling water on the table at € 22 per person

For groups of 50 people or more, there is automatic worked with a drinks package.

- From midnight onwards, a supplement of €30 per waiter per hour will be charged

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Mexican buffet

€ 65 per person,
including a glass of aperitif and drinks (*) until dessert
minimum 50 people

Aperitif

Margarita or Cubanisto
Nachos from the oven | spicy salsa | cheddar | jalapeños | sour cream |
Guacamole dip | sesame sticks | avocado mango dip

Fresh salads

Spicy coleslaw - pomegranate - raisins
Scallop ceviche
Beets - orange - pecan salad

Warm meals

Empanadas beef
Quesadilla - ground beef
Burrito chicken
Grilled corn cobs
Chile sin carne - sweet potato

Dessert

Chocolate mousse - tequilla - chili - dulce de leche sauce
Churros
Carlota de limon - pineapple - passion fruit

(*) wine, Stella, soft drinks and water

We also take care of it
attractive custom decoration

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