

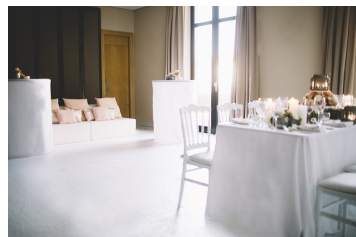


CULINARY INFORMATION

- 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, apple ginger juice, Stella, cola, cola zero and fanta

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

Prices per person

Formule	½ uur	1 uur	2 uur	3 uur
A	€ 7,50	€ 13,50	€ 25,00	€ 30,00
B	€ 12,00	€ 19,00	€ 35,00	€ 43,00

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 - € 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

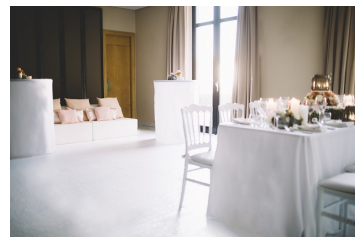
Classic - € 1.70 each

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

€ 48 per person

minimum 10 people and 1 menu choice for the whole group

Beef tenderloin carpaccio, gin-pickled vegetables and truffle dressing
 Salmon tataki in a crispy rapeseed crust, kohlrabi, chili and honey
 Scampi with julienned vegetables and juniper cream sauce
 Carpaccio of Chioggia beetroot, goat's cheese mousse and Goudwater Marie V.J. (V)

Corn-fed chicken, courgette, potato tortilla and sage jus
 Duck fillet, baby carrots, pea cream and five spice jus
 Sea bass, rigatoni, young spinach and ricotta
 Vegan steak, oyster mushroom croquette and soy-honey jus (V)

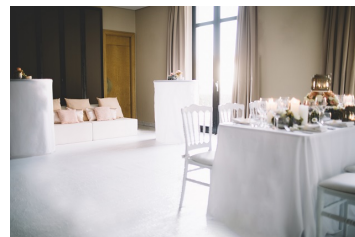
Tiramisu with speculoos
 Sabayon with forest berries, almond ice cream and nut crumble
 Dame blanche with chocolate ganache and crunch
 Raspberry cheesecake, strawberry, basil cream and pistachio crumble

Supplement coffee or tea with delicacies: € 3 per person

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3-COURSE MENU

€ 65 per person

minimum 10 people and 1 menu choice for the whole group

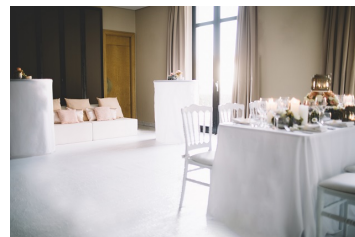
Vitello tonnato with apple capers and rocket
 Prawns with beurre rosé, fennel and saffron cream
 Sea bass ceviche with Greek yoghurt, avocado and citrus
 Crab ravioli with bouillabaisse jus and crayfish
 Celeriac carpaccio with celeriac cream, sage and hazelnut (V)

Beef tenderloin with seasonal vegetables, Pont Neuf potatoes and two sauces
 Duroc pork tenderloin with green asparagus and confit shallot jus
 Red mullet with citrus beurre blanc and fennel cream
 Vegetable tagine with bulgur (V)

Mascarpone quenelle, peach, vanilla ice cream and coffee crumble
 Raspberry cheesecake, strawberry, basil cream and pistachio crumble
 Chocolate moelleux with speculoos and vanilla
 Chocolate with strawberry (seasonal) and raspberry crumble

Supplement coffee or tea with delicacies: € 3 per person

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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)*

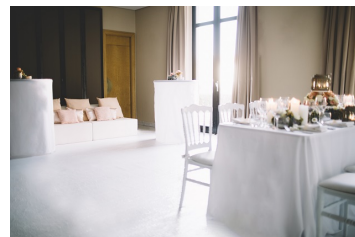
- Veal fillet - red wine jus - carrot & parsnip potato gratin
- Boeuf bourguignon
- Suckling pig - grain mustard - syrup
- Spicy chicken tagine - couscous
- Cod fried on the skin - beurre blanc - cauliflower puree gratin
- Whiting - bouillabaisse jus
- Risotto - leek - courgette - red mullet
- Chili 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 - chocolate sauce | versus seasonal fruit | candy car
coffee and tea

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BUONGIORNO ITALIA

€ 55 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

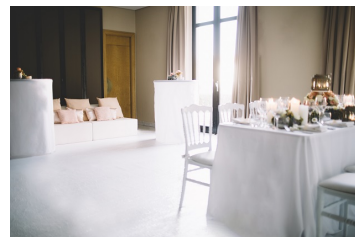
Pasta buffet (*)

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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