



VAN DER VALK
BEVEREN

PARTY GUIDE 2024





WELCOME TO VAN DER VALK HOTEL BEVEREN

Welcome at Van der Valk Hotel Beveren, since 1962 a concept in the Waasland. In our family hotel you can enjoy yourselves for a luxurious stay with a nice bite in one of our restaurants: Nest, OZZO Sushi & Oriental, Jardin and Live Cooking.

You can relax at our Boost Body & Mind Wellness or escape rooms. Are you looking for a nice and easy accessible location for your next meeting, event, team building or wedding party? Then you came to the right place! 220 free parking spots at a central location.

As a family, hospitality and the hotel business flows through our veins. We know like no one else what is best for you!

Tim Van der Valk





RECEPTIONS

Choose one of our drink formulas and spoil your guests with a lovely glass of bubbles, cava or rosé cava. This drink comes with appetizers chosen by utmost care. We can also offer house wine, draft beer, other soft drinks and fruit drinks on request.

BUBBLES RECEPTION

Aperitif sparkling wine with sparkling bubbles

Formula 1 hour

- A minimal of 3 appetizers to choose

Formula 2 hours

- A minimal of 5 appetizers to choose

Formula 3 hours

- A minimal of 5 appetizers to choose

Aperitif kids - including a snack

CAVA RECEPTION

Aperitif cava - Brisa del Mar

Formula 1 hour

- A minimal of 3 appetizers to choose

Formula 2 hours

- A minimal of 5 appetizers to choose

Formula 3 hours

- A minimal of 5 appetizers to choose

Aperitif kids - including a snack



CAVA & ROSÉ CAVA RECEPTION

Aperitif cava and rosé cava

Formula 1 hour

- A minimal of 3 appetizers to choose

Formula 2 hours

- A minimal of 5 appetizers to choose

Formula 3 hours

- A minimal of 5 appetizers to choose

Aperitif kids - including a snack



RECEPTIONS

CHAMPAGNE RECEPTION

- Do you want just a bit more? Choose for our champagne formula
- Price per bottle
- Pommery Brut Royal



COCKTAIL DRAFT

What do you think about a refreshing cocktail/mocktail draft on your event? Our bar bike makes sure about a good eye catcher on your party. We enjoy tapping our cocktails and finish them à la minute for you.

Choose between:

Caribbean punch

Bacardi Carta Blanca rum | coconut liqueur | citrus fruit.

Mojito

Bacardi Carta Oro | lime juice | sugar syrup

Passion fruit martini

Vodka | passion fruit liqueur | vanilla | passion fruit | lime juice





APPETIZERS

Complete your reception formula and customize your own appetizer menu. Our appetizers are divided in three categories: **classic, trendy or deluxe**. Of course you are free to make your own combinations within these three categories. Depending on your reception formula, are you to pick between a minimal of appetizers. (see recipe formulas).



Vegetarian



Vegan



Chef's favourite



Seasonal dish

Classic

- Provencal vegetable skewer
- Beetroot croquette
- Cheese croquette with truffle mayonnaise
- Shrimp croquette with cocktail sauce
- Asparagus soup
- Pumpkin soup
- Mussel soup
- Tempura scampi | coconut curry dip
- Garden roll (2 pieces) | cucumber | asparagus | sesame
- Beef carpaccio | parmesan cream
- Chicken yakitori | peanut sauce

Trendy

- Chicken wrap vegan
- Nigiri salmon (2 pieces)
- Blini marinated salmon | sour cream
- Cucumber open ravioli | snow crab
- Oyster | nature | lemon
- Veal cheek | cauliflower | red wine
- Pork belly | carrot cream | mustard seeds
- Croque Manchego | truffle
- Lobster bisque | gray shrimps
- Goat cheese | raisin toast | blackberries
- Gyoza chicken
- Gyoza vegan



APPETIZERS

Deluxe

- Structure of carrot | jelly of carrot | marinated carrot 🌿
- Asian vegan chicken salad | crispy jacket 🌿
- Spicy tuna roll | Japanese sesame | tuna | togarashi (2 pieces) ♥
- Tuna tartare | nori cracker
- Scallop | samphire | Noilly prat
- Pork belly | unagi | bloemkoolcrème ♥
- Steak tartare | crispy jacket | truffle mayonnaise
- Duck mousse | beetroot
- Oriental oyster 'OZZO' | wasabi shoyu | cucumber | spring onion
- Foie gras terrine | fig compote | raisin bread ♥

Sharing appetizers

Will be placed per table. Portions count per person.

Healthy bites

Colour cauliflower | trio of carrot | celery | radish | cucumber | vegetable chips | vegan cocktail sauce | mayonnaise 🌿

Tapas bites

Serrano | Manchego | spinata romana | chorizo | dips | flatbread | peppadew | olives

Live sushi buffet

4 pieces of sushi | 1 maki | 1 signature roll | 1 crispy roll | 1 nigiri

Warm items: chicken yakitori | gyoza 🌿

*At our live sushi buffet our sushi roll will be made live
by our chefs*





DRINK FORMULAS

Diner

Do you wish to organise a diner in one of our party rooms Then you get the option to choose between four drink formulas. Those will be the following: our superior, superior plus, deluxe or super deluxe.

Superior

- M selection I fresh fruity white wine
- M selection sauvignon I supple and fruity wine with fine tannins
- Stella, soft drinks
- Water on the table
- Coffee or tea with refreshments after the meal

Superior plus

Like our superior drink formula but with refined wines:

- **White – Luna de ana verdejo I La Mancha I Spain**
Fresh and fruity aroma of white fruit with on the background tropical fruit notes
- **Red – Luna de ana trempanillo I La Mancha I Spain**
Soft fruit with a little bit of pepper in the aftertaste

Deluxe

Like our superior drink formula but with Chilean's bests:

- **White – Veneto | Italy | Cecilia Beretta | Pinot Grigio**
Freshly textured in character but with a balanced aftertaste
- **Red – Mendoza | Argentina | Doma Paula | Malbec**
Black currants and plums with a hint of chocolate



DRINK FORMULAS

Diner

Super deluxe

Like our superior drinking formula but with French bests:

- **White - Sancerre | France**

Dry Louise wine typified by the Sauvignon Blanc grape | with fresh aromas of citrus fruits

- **Red – Saint Emilion Grand Cru | France | Château Peymouton | Cabernet Sauvignon**

Powerful and full aroma with eight months of ripening on oak barrels

Children

Free choice of soft drinks.

Evening party

For an evening party we offer you Stella, soft drinks, house wines. Your guests can drink sparkling wine and house wines per glass. Heavy beers, liquor and champagne are not included.

All drink formulas start after the coffee and tea have been served from previous formula. If you order a formula without the heavy beers you can always buy these separately. The ordered heavy beer will then be charged by the piece (a la carte price).

The maximum ending time of your party can be till 4am.



MENU'S

Selection menu

Would you like to use a **3-course selection menu** during your event or party? That is also possible. This way you give your guests the choice of

3 dishes per course. Our choice menus are always seasonal and varies per season.

Curious about our current menu? Ask for it via sales@hotelbeveren.be

 Max. 35 persons

 Excluding drinks


Suggestion menu


Would you prefer to reserve our **suggestion menu**?

This is also seasonal and varies according to the period.

Choose from a **3- or 4- course menu.**

Curious about our current suggestion menu? Ask for it via sales@hotelbeveren.be

 Max. 50 persons

 Excluding drinks






MENU CHOICES

You will find an extensive overview of all our dishes from the party guide below. On the basis of this menu you can customize your own menu. Our dishes are constantly adapted to the season.

Starting from a menu choice of **4 courses** you will get a discount of €4 per person or a free sorbet. **5 courses** will give you a discount of €8 per person

 From 35 persons



Vegetarian



Vegan



Chef's favourite










Seasonal dish

Seasons

Asparagus season	+/- 15/04 till 15/06
Mussel season	+/- 20/06 till 15/09
Wild season	+/- 15/10 till 15/01
Strawberry season	+/- 15/04 till 15/06

Cold appetizers

- Falafel | hummus | carrot | chili oil 
- Vegan gravad Lax | pumpkin | dill | mizuna | mosterd dressing 
- Smoked tuna carpaccio | furikake | kwepie mayonnaise | mizuna 
- Hare pate | chicory jam | brioche | figs 
- Vegan chicken salad | little gem | cherry tomato | soja dash | garlic dressing 
- Tataki of Norwegian marinated salmon | yuzu cream | nori cracker 
- Beef carpaccio | mizuna | Parmesan cream | capers | sundried tomatoes
- Burrata | cherry tomatoes | basil | marbled sauce | olives 





MENU CHOICES

Warm appetizers

- Lobster tail I lobster gravy ♥
- Open ravioli I cod I leek I sauce Noilly Prat ♥
- Lacquered pork belly I bok choy ♥
- Sole rolls I samphire I gray shrimps I white wine sauce
- Dorade filet I fennel I carrot I sauce
- Asparagus I flemish way 📅
- Slip tongues I gray shrimps I herb salad I cloud of champagne
- Asparagus with smoked salmon I hollandaise sauce (supplement gray shrimp) 📅
- Asparagus with italian ham I basil oil 📅
- Celeriac scallop I samphire I beech mushroom I cloud of champagne
- Scallops I samphire I beech mushroom I beurre blanc 🌿

Soup

- Dream tomato soup I balls 🌿
- Bisque of lobster I crayfish I sour cream ♥
- Carrot soup I ginger I Thai curry 🌿
- Asparagus soup I gray shrimps 📅
- Asian mussel soup I lemongrass I coconut I coriander 📅
- Pumpkin soup I coconut I coriander 📅 🌿
- Beef consommé I wild mushroom ravioli
- Potato soup I truffle I potato crisp 🌿

Sorbet

- Passion fruit I raspberry crisp
- Stewed pear I apple blossom
- Limoncello I atsina cress
- Champagne



MENU CHOICES

Main dishes

- Filet mignon | carrot | chicory | romanesco | pommes fondant | bordelaise sauce ♥
- Cod | green asparagus | sugar snaps | broccoli | beurre blanc sauce ♥
- Entrecote dry aged ' Holsteiner ' | carrot | spicy new potatoes | béarnaise ♥
- Filet pur | butternut | parsnip | green asparagus | hasselback potato | jus of thyme
- Chicken roulade with mushrooms | broccoli | baby corn | rosti | gravy nature
- Pork tenderloin | bacon beans | gratin dauphinois | gravy of thyme
- Dorade | samphire | beech mushroom | herb puree | white wine sauce
- Salmon | green asparagus | hollandaise sauce | parsley potatoes
- Slip tongues | gray shrimps | herb salad | saffron potato | clouds of champagne
- Thai red curry | bell pepper | bean sprouts | leek | bamboo shoot mushrooms | rice
- Tajine | couscous | carrot | eggplant | chickpeas | pepper 🌿
- Asparagus Flemish style | parsley potatoes 📅 🌿
- Asparagus with smoked salmon | hollandaise sauce | parsley potatoes (supplement grey shrimp) 📅
- Venison | butternut | pear in red wine | celeriac | Brussels sprouts | bordelaise sauce 📅
- Vegan chicken salad | Romaine lettuce | cherry tomato | soy shoot | garlic dressing 🌿
- Pheasant breast | wild mushrooms | pommes duchesse | truffle sauce 📅
- Duck breast | beet varieties | pommes fondant | duck gravy





MENU CHOICES

Dessert on plate

- Tartelette passion praline | Breton dough | frangipane | panna cotta mango | passion fruit
- Panna cotta | white chocolate | raspberry ♥
- Dark chocolate raspberry | chocolate cake | raspberry cream | raspberry jelly
- Tarte tatin | vanilla ice cream | crème anglaise
- Tropical Hawaii | pineapple | coconut | pina colada foam
- Dame blanche
- Macaron filled with red fruit ice cream
- Coupe strawberries | vanilla ice cream | whipped cream 🍰
- Savarin mango | dark chocolate vegan | mango 🌿
- Fresh fruit | vegan vanilla ice cream | red fruit coulis 🌿
- Cheese board 'Van Tricht'



Dessert buffet

- Dessert buffet including chocolate fountain (starting at 50 ppl) | Bavarois cakes | crème brûlée | chocolate mousse | ice creams | fresh fruit salad | biscuit cakes | chocolate fountain | cake skewers | javanais
- Cheese board supplement at dessert buffet
- Pancake station supplement with crêpe suzette/mikado/waffels (only in room USA / restaurant Nest)





Cakes

Would you like to order a delicious cake for your event/party.
Our partner **'Sweeties by Ju'** makes beautiful cakes for you to choose from.
If you would like a theme cake or custom cake, we would be happy to refer you directly through our partner.

The pictures below are for illustration purposes only.

Sheetcakes

Possible from 20 persons.

With inscription possible + biscuit, colors and filling of your choice. .



Fruitcakes

Possible from 10 persons.

Biscuit and filling of your choice.





KIDS MENU'S

Of course we also think about our little one's. Let them make a choice between their favourite children's dishes and customize a delicious menu for them. Choose one of our appetizers, main dishes and desserts.

Appetizers

- Cheese croquette | fresh salad | parmesan
- Shrimp croquette | fresh salad | parmesan
- Tomato soup with meatballs
- Day soup

Main dishes

- Chicken fillet | apple sauce | fresh salad | fries or croquettes
- Hamburger | bacon | onion ring | tomato | lettuce | fries
- Breaded fish | tartare sauce | fresh salad | mash potato
- Meatballs in tomato sauce | mash potato

Dessert

- Children ice cream | disco topping
- Children dame blanche
- Pancake | sugar

Toucan house, Toucan land & Toucan jungle

Celebrating a fun event at our hotel? Then maybe our toucan house will be open for the little ones. Children can join for some fun play- craft or cooking experience. And with nice weather they can play outside at our toucan land playground outside. Are you dining in restaurant Nest, then the young one's can play in our Toucan jungle, our newest indoor playground.

Opening hours Toucan house

Friday from 6pm to 9pm
Saturday from half 5.30pm to 9.30pm
Sunday from 10am to 9.30pm

The playground toucan land outside
is always open!

Toucan jungle is open during the opening
hours restaurant Nest







WALKING DINNER


Walking dinner | plate service

During our walking dinner - plate service formula you get the option to choose 5 dishes that will be served in the walking dinner style. In this formula we count on a maximum of 1 warm dish and 1 soup.
(the soup is excluded from the warm dishes)






 from 25 people

 Excluding drinks






 3 hours

 Standing | possible in all rooms

Cold dishes

- Tataki of Norwegian marinated salmon | yuzu cream | nori cracker 
- Beef carpaccio | mizuna | Parmesan cream | capers | sun-dried tomatoes
- Burrata | cherry tomatoes | basil | marbled sauce | olives 
- Vegan gravad lax | pumpkin | dill | mizuna | mustard dressing 
- Crayfish salad | pineapple | mango | fine herbs
- Fois gras | beetroot | crumble gingerbread 
- Steak tartare | truffle mayonnaise | quail egg | focaccia toast
- OZZO taco | salmon
- OZZO taco | avocado | mango 
- Sushi selection 3pcs | maki roll | signature roll | crispy roll

Soup

- Pumpkin soup | coconut | coriander 
- Lobster bisque | crayfish | sour cream 
- Carrot soup | ginger | Thai curry
- Asparagus soup | gray shrimps 
- Asian mussel soup | lemongrass | coconut | coriander 
- Potato soup | truffle | crispy potato 

* A minimum of 1 soup to choose



WALKING DINNER

Walking dinner | plate service

Warm dishes

- Filet mignon | chicory | carrot | bacon beans | gratin
- Rib-eye | Hasselback potatoes | béarnaise sauce | bacon beans ♥
- Dorade | samphire | beech mushroom | herb puree | white wine sauce
- Cod | green asparagus | sugar snap peas | broccoli | beurre blanc ♥
- Chicken roulade with mushroom | broccoli | baby corn | rosti
- Pork belly marinated in garlic | oyster sauce | bok choy
- Scallop fruits | samphire | beech mushroom | cloud of champagne ♥

**A maximum of 2 warm dishes*

Dessert (optional)

- Dark chocolate raspberry | chocolate cake | raspberry cream | raspberry jelly ♥
- Dame blanche
- Savarin mango | dark chocolate vegan | mango







WALKING DINNER

Walking dinner | cooking stations

 From 100 people





 Excluding drinks

 3 hours

 Standing | only in room USA

During this formula the cooking stations in room USA will be converted into 5 different live cooking stations which you can join. Our chefs will make the dishes live and will bring you and your guests a unique experience during your party/event.

Station 1: cold dish

- Falafel | hummus | carrot | chili oil 
- Vegan gravad lax | pumpkin | dill | mizuna | mustard dressing 
- Smoked tuna carpaccio | furikake | kwepie mayonnaise | mizuna
- Hare pâté | chicory jam | brioche | figs 
- Vegan chicken salad | little gem | cherry tomato | soy dash | garlic dressing 

** one dish to choose*

Station 2: live wok or sushi live

Live wok with choice of chicken, beef or vegetarian

Create your own favourite wok with vegetables and chicken, beef or vegetarian of your choice. Our chef will then prepare it live for you!

OR

Live sushi

If you choose our live sushi formula, our sushi chef will be happy to make your favourite sushi roll: 1 maki | 1 signature roll | 1 crispy roll | 1 nigiri



WALKING DINNER

Walking dinner | cooking stations

Station 3: grill

- Filet mignon | chicory | carrot | bacon beans | gratin
- Rib-eye | hasselback potatoes | béarnaise sauce | bacon beans

* *one dish to choose*

Station 4: plancha

- Dorade | samphire | beech mushroom | herb puree | white wine sauce
- Scallop fruits | samphire | beech mushroom | cloud of champagne
- Cod | green asparagus | sugar snap peas | broccoli | beurre blanche ♥
- Pork belly marinated in garlic | oyster sauce | bok choy

* *one dish to choose*

Station 5: dessert

- Dark chocolate raspberry | chocolate cake | raspberry cream | raspberry jelly ♥
- Dame blanche
- Savarin mango | chocolate vegan | 29% chocolate | mango 🌿


* *one dish to choose*






WALKING DINNER

Walking dinner | cooking stations

 From 50 people

 Excluding drinks

 3 hours

 Standing | possible in all rooms

Choose for our walking dinner street food formula and taste different dishes from diverse kitchens including the Mexican, Thai,... our chef's would love to take you through a culinary journey! The dishes below will be presented in diverse ways (in pots, live station, cones, on the table,...) and will take care of a fun variety.

This formula includes:

Nachos | guacamole | sour cream | tomato salsa

Tacos | pulled pork | guacamole | spring onion

Pad Thai or live wok (if in USA room)

Korean chicken

Chicken thigh | Japanese sesame | Korean kimche
sauce

New York hot dog station

Crispy onion | ketchup | mustard


Scampi tempura | sweet chili | churros | whipped
cream | icing sugar








BUFFETS

Live cooking experience buffet

 From 75 people

 Excluding drinks

 3 hours

 Sitting or standing | only in room USA


- **Reception with a glass of sparkling wine**
- **Salad bar** with various fresh salads and delicious dressings
- Varied **sushi buffet**
- **Extensive starter buffet** including an assortment of smoked fish, fresh carpaccio, various Spanish tapas, fresh soups with bread and dips
- **3 different live woks** that our chefs prepare for you on site. Choose from chicken, beef or vegetarian version
- The best of the land and sea prepared live in the open kitchen and **lava grill**.
- **Oriental dishes** such as Oriental salad, nasi and spring rolls
- **Snack wall** full of goodies including meatball, chicken nuggets, ...
- **Hot dishes** such as mashed potatoes, rice, fries, hot vegetable mixes, pasta types, home-made stews, ...
- **Dessert buffet** with fruit, all kinds of cakes, mini desserts & so much more







BUFFETS

Jardin BBQ formule

 From 50 people

 Excluding drinks

 3 hours

 Sitting | only in Jardin restaurant

The best of our Jardin grill restaurant in one formula? That is possible with our Jardin BBQ formula. Enjoy an amazing buffet with diverse grill dishes, side dishes and extended dessert buffets. Do you wish to book our Jardin restaurant only for yourself and your guests? That is also a possibility! Ask our sales department about the possibilities and conditions.

Appetizer buffet

- Flatbread with dips
- Ham with melon
- Vitello tonato
- Burrata with tomatoes and basil
- Seasonal soup
- Extensive salad bar

Main dish buffet

- Salmon fillet
- Pork belly
- Grilled chicken
- Rib eye
- Côte a l'os
- Grilled halloumi

Side dishes

- Grilled vegetables
- Potato wedges
- Jacket potato | garlic butter
- Seasonal salad
- Extensive salad bar
- Different types of cold sauces
- Hot sauces: pepper sauce | truffle sauce | béarnaise sauce | hollandaise sauce



BUFFETS

Jardin BBQ formula

Children buffet

- Tomato soup with meatballs
- Chicken | apple sauce | fries

Dessert buffet

- Bavarois cakes
- Crème brûlée
- Chocolate mousse
- Ice types
- Fresh fruit salad
- Sponge cakes
- Chocolate fountain
- Cake skewers
- Javanais
- Churros
- Grilled pineapple with rum





GROUP RESERVATIONS JARDIN BBQ FORMULA

During opening hours

Would you like to organize your event during the standard opening hours of the Jardin restaurant? Then this is certainly possible! Depending on the size of your group, we have several formulas available. Discover below the formula that applies to you.

Groups up to 10 persons

Is your group with less than 10 persons?

Then you can choose from our à la carte menu available in our restaurant or online on our website through www.jardinbeveren.be

Groups from 10 till 35 persons

Is your group bigger than 10 persons?

Then you can choose from 3 different dishes per course from our à la carte menu available in our restaurant or online on our website through www.jardinbeveren.be

Groups from 35 persons

For groups bigger than 35 persons we offer a **Jardin BBQ formula**, shown on the previous page.



JARDIN EXCLUSIEF

Jardin for your group only

Conditions to book privately

Monday - Tuesday - Wednesday -Thursday

If you wish to reserve our Jardin restaurant exclusively for your group on the above days we require a minimum spend or room rent.

Conditions to book privately

Friday - Saturday - Sunday

Would you like to reserve our Jardin restaurant for your group only on the above days? Then we ask you to spend a minimum amount during the event.

Are you organizing an event in the afternoon and ending before 17u00? Then we can provide exclusivity depending on availability.


When your event takes place inside, our restaurant will still be open to the public outside.

Furthermore, Jardin is also potentially open until half an hour before the event and immediately after the event back open to the public




BUFFETS

BBQ superior formula

 From 35 people

 Excluding drinks

 3 hours

 Sitting | possible in all rooms

Appetizer buffet

- Beef carpaccio | Parmesan cream | capers | sun-dried tomato
- Trio of smoked fish types | horseradish cream
- Burrata with tomato varieties | basil | pesto
- Assortment of salads | bread types | cold sauces

Main dish buffet

- Filet mignon
- Salmon fillet
- Spicy merguez
- Lacquered ribs with honey
- Marinated chicken fillet
- Halloumi
- Pepper sauce | béarnaise sauce | herb butter | mushroom sauce
- Baked potato | herb butter
- Potato wedges | grilled vegetables

Dessert


A dessert is optional, with a choice between our desserts on your plate at the moment. Or a dessert buffet (see dessert at the menu choice).







BUFFETS

Classic buffet

 From 50 people

 Excluding drinks

 3 hours

 Sitting | possible in rooms USA and Nest

Appetizer buffet

- Beef carpaccio | Parmesan cream | capers | sun-dried tomato
- Trio of smoked fish types | horseradish cream
- Burrata with tomato varieties | basil | pesto
- Assortment of salads | bread types | cold sauces

Seasonal dishes

The dishes below are added depending on the season.

- **Asperagus** **15/04 - 14/06**
Asperagus with ham | asperagus with salmon | asperagus Flamande
- **Tomato shrimp** **15/06 - 14/10**
- **Wild season** **15/10 - 14/01**
Wild pâté hare | wild boar | cranberries | fig compote
Smoked duck breast | beetroot salad
- **Tuna tataki** **15/01 - 14/04**

Main dishes

- Cod | green asparagus | sugar snap peas | broccoli | beurre blanc
- Fillet pure | butternut | parsnip | green asparagus | hasselback potatoes
- Chicken roulade with mushroom | broccoli | baby corn | rösti
- Filet mignon | chicory | carrot | bacon beans | potato gratin
- Venison | butternut | pear in red wine | celeriac | Brussels sprouts | bordelaise sauce
- Duck breast | beet varieties | pommes fondant | duck gravy

** Choice of two of the above dishes*

** We always provide an extra vegetarian main course*



BUFFETS

Classic buffet

Dessert buffet


- Bavarois cakes
- Crème brûlée
- Chocolate mousse
- Ice types
- Fresh fruit salad
- Sponge cakes
- Chocolate fountain
- Cake skewers
- Javanais







BUFFETS

Classic dinner

 From 50 people

 Excluding drinks

 3 hours

 Sitting | possible in all rooms

This formula is identical to the classic buffet on the previous page. The only difference is that the main dish will be served on a plate but you get to choose 2 main dishes.

Buffet upgrades


Do you wish to upgrade your buffet with certain dishes. That is possible! You can add these main dish upgrades to every buffet.


Rib-eye	€8.00/ person
Gaint-prawn	€7.50/ person
Tuna fillet	€7.50/ person
Half a lobster	€14.50/ person
King crab	On request






SWEET & SAVORY BITES

 From 25 people

 Welcoming drink - excluding additional drinks

 3 hours



 Standing | possible in all rooms

The ideal formula for a baby shower or a other fun event starting at 25 people? Maybe our sweet and savory formula is something for you. During this formula we spoil our guests with delicious sweets and bites to your choice and receive them with a nice glass of cava. This option is not recommended at the evening.

Sharing on table

- Trammazine smoked salmon
- Wrap with chicken
- Wrap with avocado
- Healthy bites
Cauliflower | trio of carrot | celery | radish | cucumber
Vegetable chips | vegan cocktail sauce | mayonnaise

Warm bites

- Croque Manchego | truffle 
- Sausage rolls with minced beef
- Yakitori satay | peanut sauce
- Spring roll | sweet chili sauce 
- Tempura scampi | sweet chili sauce
- Cheese croquettes with cocktail sauce
- Primal fries | mayonnaise

** You can choose from two of the above snacks.*

Additional snacks can be added

Sweets

- Mini donuts
- Mini cupcakes
- Chocolate mousse
- Macarons

DECORATION & UPGRADES





Table setting

At Van der Valk Hotel Beveren, we want to make every party or event beautiful. That's why we put together beautiful decoration packages including flowers, table linen and menus.

Choose your favourite style completely **free of charge!**

**All flowers within these packages are seasonal.*

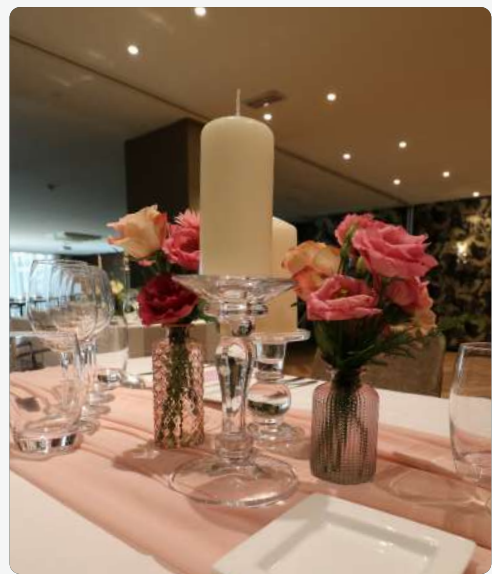
Trendy beige





Table setting

Elegant pink



Other wishes or ideas?

If you have any other wishes regarding decoration (flowers, candles,...) or table setting, these can always be discussed with our partner "The Four Seasons" to be discussed.



Table setting

Modern white

If desired, this style can also be chosen with black linen.



Other wishes or ideas?

If you have any other wishes regarding decoration (flowers, candles,...) or table setting, these can always be discussed with our partner "The Four Seasons" to be discussed.



PRINTING

Organising an event or party requires some printing. We would love to help you out with that!

Menu cards

Do you choose to celebrate your event or party at Hotel Beveren?
Then we will provide **2 free menu cards per table** in the chosen
decoration style (see table settings below).

Name cards

Do you wish to have a name card on the table for everyone. That is
also a possibility! Deliver to us all the names of the attendees on time
and we will make sure that they will be made and decorated to the
right decoration style!

Entrance Sign

Can your party use more flare? Then it would definitely be a good
option to have a **entrance sign** at the entrance of your party.
Coming with golden fragments and the description of your
party/event. Think about names, dates, logo's,...
its completely adjustable to your preferences,
in the chosen decoration style.





UPGRADES

Together with our partner 'Het Feestburo' we would like to offer you a few more upgrades that make your party just that little bit more unique! From luminous letters to photo or video booth, it's all possible.

Photobooth

INCLUDING:

- Delivery, installation and collection
- 600 prints
- Choice of design (left) or retro (right) model
- Format, layout of the slip (according to customer's wishes)
- Set of props
- Everything sent digitally via link on the first working day following



Videobooth

INCLUDING:

- Delivery, installation and collection
- Set of props
- Everything sent digitally via link on the first working day following





UPGRADES

XXL glowing letters

INCLUDING:

- Set of 3 pieces (for example A & M)
- Delivery, installation and collection
- For indoor and outdoor use (easy to move and on feet)
- One regular power connection
- Dimensions: 1 m height

*Price per additional letter, number, symbol above 3 included pieces
(€48 per Unit)*



Flowerwall

Looking for another colorful eye-catcher for your wedding party?
Then our flowerwall is a nice extra!
Our flowerwall is 2,20m high x 1,60m wide.





BALLOON DECORATION

Want to dress up your event nice and make it pop (figuratively!)?
Then it's always fun to add some balloon decorations to your event.
We will gladly look into your customized request if you have certain wishes. Here are
some nice examples!





SPICE UP YOUR EVENT

We also have some fun upgrades in-house to make your party just that little bit more special! For example, you can rent our cotton candy machine, popcorn machine or cocktail/mocktail tap.

Cotton candy machine

Are your guests true cotton candy lovers? Then you can rent our cotton candy machine to place on your event. Our machine can be rented per hour and includes the necessary sugar and sticks.

Popcorn machine

Prefer an old skool popcorn machine at your party? That is also possible! Our popcorn machine can be rented by the hour and includes popcorn and popcorn trays.





SPICE UP YOUR EVENT

Cocktailtap

How about a refreshing cocktail tap at your event?
Our cocktail tap makes for a fun eye-catcher at your party!
We are happy to tap our cocktails and finish them à
la minute for you.

Make your choice:

Cocktails

Rum punch | berry mojito | mojito |
passion fruit martini

Sweet table

Enjoy a delicious candy buffet at your event.
We dress one of our buffet tables beautifully and provide a
varied candy buffet with fun bags and scoops!





DJ / LIGHTING / SOUND

What is a party without light, sound and a professional DJ who will rise you party even higher? Especially for that we made 2 bundles. **Our bundles are only able to be used at the Tokyo and USA rooms.**

DJ and soundbundles

Bundle 1



- Guests provide their own DJ
- Includes audio speakers
- Includes DJ set - Pioneer XDJ-XZ (mixer + players)
- Includes wired microphone
- Including light set small (contents see next page)

Bundle 2 (all-in)



- Including DJ for 6 hours (choose from one of our house DJs
(for each additional half hour we charge an additional fee of €40)
- Includes audio speakers
- Includes DJ set - Pioneer XDJ-XZ (mixer + players)
- Includes wired microphone
- Including light set small (contents see next page)

Upgrades

- Upgrade to medium light package
Contents see next page
- Upgrade to large light package
Contents see next page
- Upgrade uplighters (6 pieces)

** Upgrades are possible with both package 1 and package 2*



Lighting bundles

Small



- 2 LED-par four-bar on tripod
- Operating system

Medium



- 2 truss-totems with each a moving head
- Each 3 LED-pars operating system

Large



- 4 truss-totems with each a moving head
- Each 3 LED-pars Operating system





EVENTPLANNING

Do you know exactly what you want and can it be just that little bit more? Or do you have a specific theme in mind? If so, we will be happy to look at your request and think along with you! Together with our partners we upgrade your event to a real Pinterest picture.

Enthusiastic? Everything is possible!
Get in touch via sales@hotelbeveren.be
and we will be happy to think along with you!



Discover what more
Hotel Beveren has to
offer you.





STAY

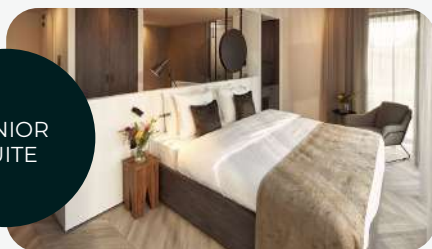
Our 204 rooms and suites are constantly equipped to offer you the most comfort during your stay. The spacious rooms are equipped with a large bed, a spacious desk with refrigerator, luxurious bathroom and balcony. You can also make free use of our indoor swimming pool and fitness as a hotel guest. Below an impression of a few of our room types.

www.hotelbeveren.be/overnachten

EXECUTIVE
ROOM



JUNIOR
SUITE



WELLNESS
SUITE



CITY LOFT
SUITE



PANORAMA
SUITE



PARIS
SUITE



ROYAL
SUITE



LAGOON
SUITE





RESTAURANTS



OZZO Sushi & Oriëntal

You can get freshly made worldclass dishes daily In our trendy OZZO sushi & oriental. take a seat at our pleasant Hearth and choose from our extended menu: sushi, wok,... and an extended cocktail range. Our Ozzo quickly conquered a place at the nominated culinary top guide 'Gault & Millau'.

www.ozzo.be



Restaurant Nest

Take place at our 'NEST' with your colleagues. A stylish and contemporary equipped place where you immediately feel like home. An ideal environment to take a breather. Let yourself get spoiled by our team and take a journey full of tantalizing culinary French-Belgian à la carte of diverse menu options.

www.restaurantnest.be





Grill restaurant Jardin

Discover our new grill restaurant Jardin in the front yard of our Hotel! During the summer we built Jardin into a nice summer terrace, but we also stay open in the winter with our winter chalet. Customize your own grill recipes together with amazing sides and sharing's. Also in here you get the possibility to organise a pleasant afterwork or nice group formula with your colleagues

www.jardinbeveren.be



Live cooking restaurant

Live cooking at Hotel Beveren is the ideal formula for everyone who wants to eat and drink with the choice of an extended variety of dishes. Next to the live cooking buffet. Where the dishes will be made right in front of your nose there is also a children buffet with a children animation at the table. The formulas are 'all in' and 'all you can eat' during the time of this formula. Our live cooking takes place every Friday evening, Sunday afternoon and Sunday night.

www.ticketshotelbeveren.be/livecooking





RELAX & UNWIND

Boost is more than a common wellness, it is an experience centrum for everyone who wants to relax. Enjoy all our facilities and experience a relaxing massage or beauty treatment. At Boost Body & Mind there is something for everyone!

www.boostwellness.be



Allow yourself to enjoy a moment of rest in our relaxing wellness. In our wellness area you can find:

POOL & WELLNESS

Finish sauna
Bio sauna
Steam bath
Infrared cabin
Foot baths
Scrub salt

Experience shower
Cooling area
Fitness room
Relaxation room with fireplace
Swimming pool

MASSAGE & TREATMENT

You can always contact Boost for various services massages and beauty treatments including manicure, pedicure, epilation, facial treatments, hot stone massages, duo massages,...



CONTACT

If you have any further questions about organising a party or event?
take contact with us quickly!

Tel. +32 (0) 3 775 86 23
sales@hotelbeveren.be

Notes

