

Seminar packages

WELCOME / BREAK BUFFET

€3.50 per person

We will provide a buffet including:

- Self-service coffee and various kinds of tea
- Sparkling and mineral water
- Orange juice

All disposable catering equipment provided is recyclable

Welcome/break buffet upgrade

- Grandmother's vanilla and chocolate cake + €1.15 per person
- Selection of mini patisseries (jam tarts, frangipanes, choux pastries), 2 pieces per person + €2.30 per person
- Breakfast basket: 5 croissants, 5 pains au chocolat, 5 Danish pastries + €26 per basket
- Porcelain/glassware + €1.25 per person

Service: 1 waiter for up to 100 people: flat fee of €60.00

Welcome/break buffet luxury upgrade

Welcome bites - extensive coffee reception

This package includes 2 sweet dishes with a different selection every day.

Examples:

Yoghurt with fruit, cupcake, brownie, muffin, fruit salad + €4.00 per person

Morning break - luxury break

This package includes 1 savoury dish and 2 sweet dishes with a different selection every day.

Examples:

Sweet: smoothie with fruit, choux pastry with apple and cinnamon, cupcake with lime, chocolate and coconut truffle, pancake with blackberries

Savoury: tomato tapenade with watercress, sweet corn cream soup with sour cream, pea tapenade with black olives, risotto with humus + €6.50 per person

Afternoon break - luxury break

This package includes 2 sweet dishes with a different selection every day.

Examples:

Red fruit tiramisu, blueberry muffin, almond milk crème brûlée, strawberry tartlet, passion fruit mousse + €4.50 per person

End of the day - luxury break

This package includes 1 sweet dish and 4 savoury dishes with a different selection every day.

Examples:

Sweet: red fruit crumble, kiwi salad with mint and almonds, passion fruit pudding with mango tartare

Savoury: lettuce soup with argan oil, sea bass ceviche with coriander, celeriac with mushroom balm and cress, apple with smoked salmon, sesame lolly with goat's cheese + €8.60 per person

SANDWICH LUNCH

€15.00 per person

Buffet with a selection of 6 different kinds of bread, 5 sandwiches per person.

- Square roll with cheese
- Square roll with ham
- Waldcorn 'Caprese': Tomato and mozzarella
- Nordic catch: Smoked salmon and cheese with herbs
- Parma dream: Parma ham, pesto, rocket salad
- Nut and fruit bun with brie, apricot jam, dried apricots

Of course we also provide you with a varying selection if your event lasts several days.

Drinks buffet (this formula always includes porcelain/glassware)

- Self-service coffee and various kinds of tea
- Sparkling and mineral water

Service: 1 waiter for up to 50 people: flat fee of €60.00

Sandwich lunch upgrade

Upgrade of sandwich lunch with soup	+ €3.50 per person
Upgrade of lunch with soup, 1 small salad in a glass, 1 dessert	+ €4.50 per person
Upgrade of lunch with soup, 2 small salads in a glass, 2 desserts	+ €7.00 per person

WALKING LUNCH (including service)

Hot & Cold Bites €30.00 per person

We will provide a buffet including:

- Soup, e.g. tomato soup, cauliflower soup, etc.
- Lunch salad such as salade niçoise, salad with smoked trout, veggie salad, etc.
- Hot main course such as lasagne, pasta napoletana, pasta bolognese, wok with grilled vegetables and chicken, etc.
- A selection of 3 desserts (2 desserts per person): chocolate mousse, tiramisu, etc.

Drinks buffet (this formula always includes porcelain/glassware)

- White and red quality wine (+ €2.50 per person)
- Sparkling and mineral water
- Self-service coffee and various kinds of tea

Walking lunch De Luxe €39.00 per person

We will serve 2 cold dishes, 1 soup, 2 hot dishes and 1 dessert

Examples:

Avocado and grey shrimp salad with a chive dressing
Bressaola with rocket salad and rough parmesan cheese

Seasonal soup of the day

Tub gurnard with seasonal vegetable brunoise and grainy mustard sauce
Grilled suckling pig filet with crispy vegetables and creamy tarragon sauce

Vanilla yoghurt bavarois with chocolate croutons (+ €1.50 per person)

Drinks buffet (this formula always includes porcelain/glassware)

- White and red quality wine (+ €2.50 per person)
- Sparkling and mineral water
- Self-service coffee and various kinds of tea

END OF THE DAY DRINK (including service)

Drinks for 1 hour	€9.00 per person
Drinks for 1 hour and 5 cold bites	€18.00 per person
Drinks for 1 hour, 2 cold and 3 hot bites	€22.00 per person
Drinks for 2 hours	€11.00 per person
Drinks for 2 hours and 8 cold bites	€23.00 per person
Drinks for 2 hours, 4 cold and 4 hot bites	€31.00 per person

We will serve:

- Cava
- White quality wine
- Lager
- Orange juice

We will serve the following bites:

Examples:

- Blini with smoked salmon and sour cream
- Blini with smoked ham and artichoke balm
- Pumpernickel bread with fish paste
- Pumpernickel bread with duck mousse and dried raisins
- Chicken and tomato salsa wrap

- Japanese chicken kebab with soy dip
- White boudin kebab and Tienteyn mustard
- Puff pastry with slow-cooked belly bacon and forest mushrooms
- Tomato soup with veal mince meatballs
- Puff pastry with chicory, Emmental cheese and Breydel ham

Supplements

Water on meeting tables	€1.50 per person
<u>Fruit basket</u>	<u>+ €1.50 per person</u>

General terms and conditions

- All prices are including VAT.
- Artexis is holder of a foods retail certificate under number AER/ANT//023014.
- Each change to planning and logistics deviating from any signed quote shall be discussed and budgeted for separately.
- Artexis shall not be held responsible for catering, equipment or staff shortages, if there are more guests than the organiser informed Artexis of.
- Artexis shall retain the right to proportionately increase its invoice price, should there finally be more guests than it was informed of.
- Waiting times and location set-up shall always be invoiced separately.
- Table linen, flowers and decoration shall always be provided separately.
- The event organiser or client shall be liable in the event of damage to or loss of the caterer's or any external suppliers' equipment. Any costs incurred in this way shall be invoiced to said event organiser or client.

Cancellation and payment terms

- In the event of cancellation within 30 days before the reserved date, 50% of the estimated costs shall be invoiced to the client.
- In the event of cancellation within 7 days before the reserved date, 65% of the estimated costs shall be invoiced to the client.
- An advance amounting to 30% of the known fixed fee shall be invoiced to the client upon confirmation.
- The final invoice shall be paid immediately upon receipt.

Name	
Invoicing address	
VAT number	
E-mail address for invoicing	
Date and description of event	
Number of guests until the present	
Date and signature (preceded by 'read and approved')	