

**CORPORATE
EVENTS**

01. LOCATION

A unique space housed in a modern building with an industrial interior.



02. BEVERAGES

Groups of 60 guests & more.



03. FOOD BUFFET

Groups of 60 to 90 guests max.



04. CANAPES

Groups of 60 guests or more

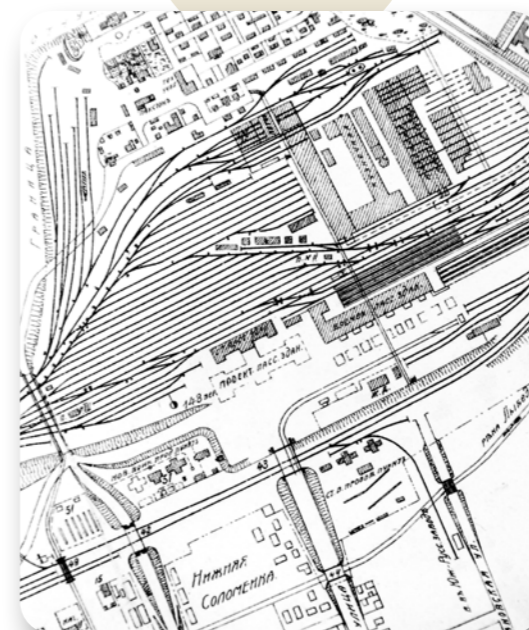


05. TECHNICAL SUPPORT

Sound system, beamer, cloakroom...



06. PLAN



07. REFERENCES



01.

Grand Central is a unique space housed in a modern building with an industrial interior.

With its **800 m²**, the GC will transform your projects into an original and successful experience from **2 to 199 guests**.

Grand Central is the ideal venue to express your creativity when organizing your meetings, corporate lunch, press conference, receptions, staff parties, galas or product launches.

Located in **the heart of the European quarter**, a short distance from the Brussels Luxembourg train station & many metro station makes GC the perfect location to be connected.

Rue Belliard 190 — 1040 Brussels



LOCATION - FIRST FLOOR



LOCATION – PRIVATE TERRACES



02.

Groups of 60 guests or more
**Welcome Drinks & Flying Service
must be taken with a food option.**

Pricing per guest & VAT excl.

WELCOME DRINKS

One glass of Prosecco or Chandon garden spritz per guest upon arrival (8)

One glass of Champagne per guest upon arrival (13)

60 minutes of free flow (soft drinks included) :

Prosecco (18)
Superior Wine (15)
Chandon Garden Spritz (18)
Crackers (complementary)

Served on tray

FLYING SERVICE

Classic – 2 hours (35) / 3 hours 50 / 4 hours (60)
*(Superior Wine, Soft drinks & beer s * on tap by the glass)*

Classic & bubbles – 2 hours (40) / 3 hours (55) / 4 hours (65)
*(Prosecco, Superior Wine, Soft drinks & beer s * on tap by the glass)*

* Stella Artois Blond, Vedett White, Vedett Ipa



03.

50€ VAT excl. & per guest for diner

40 € VAT excl. & per guest for lunch including a bottle of water per guest. Extra Drinks will be added accordingly to the consumption.

Lunch buffet will be a lighter selection of dishes compare to the evening one.

Selection of All you can eat cold & warm dishes. Groups of 60 guest till 110 on first floor. Up to 180 guests on both floor.

All dishes are subject to changes.

Food option must be taken with a drink option for diner.

MENU A (diner or lunch)

COLD

Gravlax Salmon & fresh herbs salad
Dry Aged Beef Caparccio w/ rucola, parmesan
Vitello Tonato, tuna cream & pistachio
Conchiglie herbs cream, ricotta, spinach & nuts
Apple, Beetroot, Feta & green salad, dressing
Roasted carrot, yogurt dressing
Grilled chicken Ceasar salad
Heirloom tomatoes, burratina, balsamico de modena salad

WARM

Grilled beef bavette "à la mintte", grilled veggies w/ smash potatoes & garlic mushroom, jus de cuisson
Prawn, crayfish, lobster bisque pasta
Roasted seabass, light hollandaise & grilled brocolini, mashed potatoes
Black truffle ravioli, truffle cream, wild mushrooms
Grilled zuchinis, eggplant, kale, pistachio pesto
warm salad

CHEESE

Assortment of refine cheese w/ chutney crackers & nuts. (diner)

DESERT

Speculoos Tiramisu (diner)
Chocolate mousse w/ cookies (diner)
Assortment of savoury pastries (diner)

Brownies (lunch)
Apple cake (lunch)
Pastei de nata (lunch))

Coffee / Tea buffet



03.

45€ VAT excl. & per guest for diner

35 € VAT excl. & per guest for lunch including a bottle of water. Extra Drinks will be added accordingly to the consumption.

Lunch buffet will be a lighter selection of dishes compare to the evening one.

Selection of All you can eat cold & warm dishes. Groups of 60 guest till 110 on first floor. Up to 180 guests on both floor.

All dishes are subject to changes.

Food option must be taken with a drink option for diner.

MENU B (Dinner or Lunch)

COLD

Gravlax Salmon & fresh herbs salad
Dry Aged Beef Caparccio w/ ruccola, parmesan
Conchiglie herbs cream, ricotta, spinach & nuts
Fallafel Salad, tomato, grilled eggplant, tahina
Roasted carrot, feta cream, harissa
Lebanese taboulet
Houmous & roasted colliflower

WARM

Rosemary, olives & lemon roasted oriental chicken w/ couscous
Rigatoni postachio & lemon zest pesto
Praw thai curry, jasmin rice
Garlic chilis brocolis, preserve lemon, roasted almond.
Braised beef burgundy style, roasted carrot, mashed potatoes.

CHEESE

Assortment of refine cheese w/ chutney crackers & nuts. (diner)

DESERT

Speculoos Tiramisu (diner)
Chocolate mousse w/ cookies (diner)
Assortment of savoury pastries (diner)

Brownies (lunch)
Apple cake (lunch)
Pastei de nata (lunch)

Coffee / Tea buffet



03.

40€ VAT excl. & per guest for diner

30 € VAT excl. & per guest for lunch including a bottle of water. Extra Drinks will be added accordingly to the consumption.

Lunch buffet will be a lighter selection of dishes compare to the evening one.

Selection of All you can eat cold & warm dishes. Groups of 60 guest till 110 on first floor. Up to 200 guests on both floor.

All dishes are subject to changes.

Food option must be taken with a drink option for diner.

MENU C (diner or lunch)

COLD

Apple, Beetroot, goat cheese & green salad, dressing
Roasted carrot, feta cream
Antipasti : cold cuts & cheese
Grilled chicken Ceasar salad
Orzo pasta, red pesto & egg plant.
Panzanella salad

WARM

Grilled chicken, fennels, red pepper coulis, steamed rice.
Prawn, crawfish, lobster bisque pasta
Porc and veal belgian meatballs, mashed potatoes
Eggplant, potatoes, tomatoes parmigianna
Grilled zuchinis, kale, pistachio pesto warm salad

CHEESE

Assortment of refine cheese w/ chutney crackers & nuts. (diner)

DESERT

Speculoos Tiramisu (diner)
Chocolate mousse w/ cookies (diner)
Assortment of savoury pastries (diner)

Brownies (lunch)
Apple cake (lunch)
Pastei de nata (lunch)

Coffee / Tea buffet



04.

6 Canapes – 3 cold, 2 warm & 1 sweet 40€ VAT excl. per guest

8 Canapes – 3 cold, 3 warm & 2 sweet 50€ VAT excl. per guest

Groups of 60 min - 140 max guests on first floor.
Up to 250 guests on both floor.

All dishes are subject to changes.

Food option must be taken with a drink option.

SELECTION OF COLD DISH

Homade fallafel, babaganoush

Vitello Tonato, pistachio

Salmon Gravlax, herbs cream cheese on waffel

Truffle beef tartare

Buffala mozzarella, grilled asparagus w/ pesto

Goat cheese & ham mousse croustade

Thai Crab mayo croustade, caviar

SELECTION OF WARM DISH

Homemade Belgian schrimp croquettes w/ radishpickles

Butternut Cappucino, fresh herbs toast

Chicken skewers w/ thai peanut sauce

Vietnamese Egg Rolls, salad & dip

Crunchy scampi nobashi tempura

Mini cheeseburger

Truffle mushroom ravioli

Crab ravioli lobster bisque

Red tuna tataki

Cheese Croquettes

SWEET CORNER

Savoury Pastries assortment

Belgian chocolate mousse, cookies & roasted hazelnut

Speculoos Tiramisu, blossom orange

Panna Cotta



05.

Pricing are AT excl.
Booking 2 weeks prior to the event

SOUND SYSTEM

Sound system for background music, up to 2 microphones without operator (350)

Sound system for background music, up to 2 microphones with operator — 90 min (500)

Speech desk (150)

BEAMER

USB Key Logo projection (250)

USB Key Slide show (300)

Beamer, Laptop, sound & 90 min operator (700)

ROOM EQUIPMENT

Cloakroom w/ dedicated staff & equipment (750) / Without Staff (350)

High table — per table (55)

Flowers — per table (18)

Room Set Up (650)

Mandatory dedicated staff, to clear the floor in case of any set up change

ENTERTAINMENT

DJ up to 4 hours (950)

Extra hour + 200

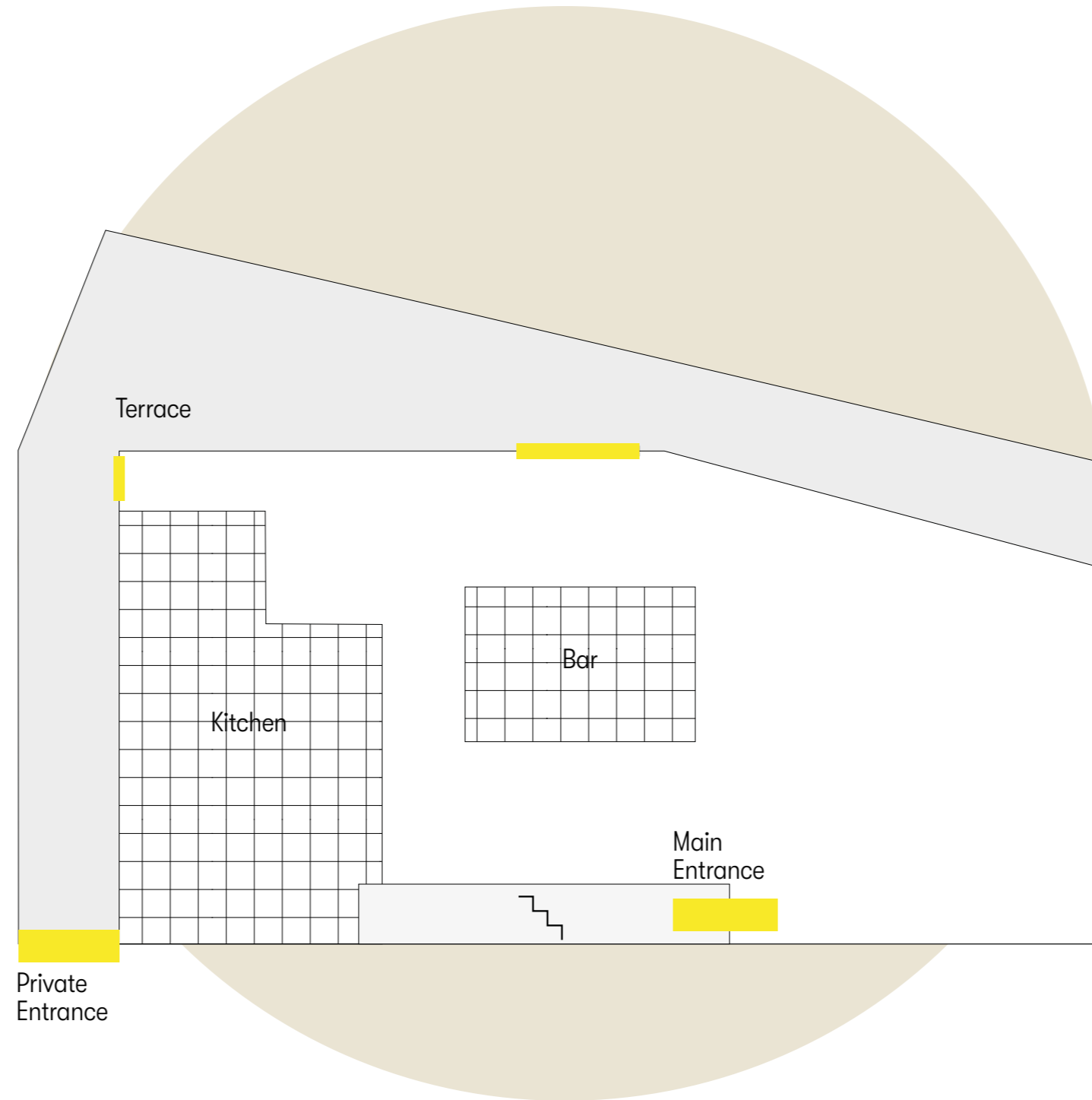
Live Band up to 2 hours (1400) *Extra hour+ 250*

We can provide custom made offer upon request.



06.

First floor —
Two different entrances possible.



ACCESS

METRO

Schuman
6 minutes walk

Maelbeek
7 minutes walk

TRAIN

From Schuman Station
6 minutes walk

PARKING

Interparking Maelbeek
9 minutes walk

Parking Forte dei Marmi Jourdan
8 minutes walk

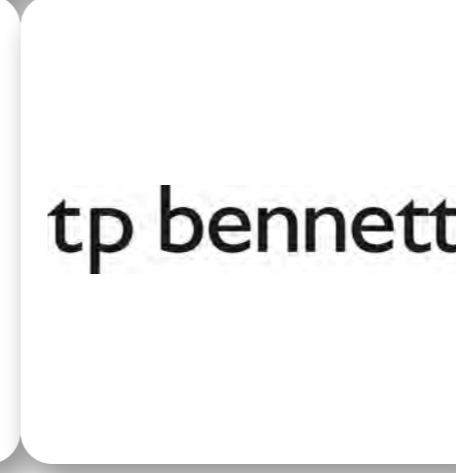
CITY CENTER

30 minutes walk

Rue Belliard 140
1040 Brussels

REFERENCES

Some of the companies that have trusted us so far.



All prices are subject to change without notice and are not guaranteed, except that prices for an order that have been accepted & guaranteed by a transferred downpaiement.

hello@legrandcentral.com

