



Cocktail

Our All-in-One Concepts follow carefully planned schedule. The guests park their car in the guarded car park and can make use of a wardrobe service. The room is decorated with fresh plants and special light, also the size is adjusted to match the size of the invited company.

In the aperitif/reception room there is a small stage with lectern and microphone for your welcome speech and a sound system for background music.

We deliver high cocktail tables with matching tablecloths and tea light candles, a bar and an optional complimentary buffet as the finishing touch.



Duration +/- 90 minutes

Waiters receive your guests with an excellent sparkling wine Duc du Joyal, regal Kir, Bloody Merry cocktail, Raspberry Smoothie, orange juice and water.

We not only serve drinks at the arrival of the guests, we also open a bar where the above mentioned drinks are permanently served.

During the cocktail two cold hors d'oeuvres will be placed on the cocktail tables on plates: Coquilles St. Jacques (scallops) and a cold-warm of chicken with mango.

Our waiters will also serve small glasses with gaspacho, a cold Spanish soup.

Afterwards, we serve five warm hors d'oeuvres to your guests, also presented on plates: minute panned veal brains on toast, marinated mini chicken wings, spoon with fine sausage with sauce from 'Caen', spare ribs marinated with barbecue sauce, mini kidney pie, spoon with veal kidney and morilles (mushrooms).



Options (with extra cost)

Our basic package can always be modified to suit your wishes. We can offer you a number of options as suggestions.



Ice buffet (square buffet with ice bottom, self service)

Fresh salads and quail eggs , salmon tartar, mujol caviar, guacamole, aubergine caviar, Parma ham, taboulé of scampis, mint and coriander, vitello tonnato (vealmeat with tunny fish) mousse of goose liver and morriles, bread assortment and grissini

Carpaccio buffet (rectangular buffet with life performance)

Beef carpaccio sliced in buffet, rucola salad, Parmesan cheese, pesto, emincé of mushroom, pine nuts, marinated orange peel, pepper, olive oil, Worcestershire sauce, tabasco and coriander

Trio of tartare (rectangular buffet with life performance)

Américain préparé (tartare of beef), the Belgian classic in a the Italian way (with Parmesan cheese and pesto) or the Asian way (with ginger and wasabi)

Buffet 'foie gras' (rectangular buffet with life cooking)

Fresh panned goose liver, minute prepared with sauce of grape juice, salad with balsamic vinegar and milk sandwiches

Champaign Up-grade

Champaigne Amand de Langhe Brut

Entertainment

During the cocktail, your guests will be entertained either by a Jazz duo, an Italian band or a DJ with live mixed music. You can make the walking buffet extra attractive by booking extra artistes.

We will be pleased to provide you with information about our various possibilities.



the Cellars of Cureghem

Prices do not include 21% VAT

50 - 74 persons: € 80.00/person

75 - 99 persons: € 65.00/person

100 - 124 persons: € 50.00/person

as from 125 persons: € 47.50/person

Please contact us for all additional information:

Paul Thielemans:

02 556 11 74 of 0477 30 71 45 - paul.thielemans@abatan.be

Patrick Verheggen:

02 556 11 94 of 0476 82 89 16 - patrick.verheggen@abatan.be