



The Cotton Club

Concept

Our themed parties follow a carefully planned schedule. The guests can park their cars in the guarded car park and can make use of the cloakroom service. The room is decorated with fresh plants and matching theme decorations, 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, cocktail tables and a sound system for background music.

The banqueting room is decorated with plants. Round tables for 10 with suitable table linen and 5-arm candelabra, napkins, cutlery, porcelain, wine glasses, and two individualised menu cards. Red King Robin chairs, and if desired, a dance floor with a sound and light system complete the scene.



Aperitif +/- 60 minutes

Waiters receive your guests with an excellent sparkling wine, a Margarita cocktail, orange juice and water. Your guests can go to the bar to get another drink. We supply an average of 2 drinks per person. During the aperitif two cold hors d'oeuvres per person are placed on the cocktail tables and the waiters will serve two warm hors d'oeuvres to guests.



Buffets +/- 3 hours

After the aperitif your guests will be welcomed to the banqueting hall by the artistes. They will be invited, table-by-table, to visit the buffet. The staff assists guests to serve themselves from the buffets.



Menu

Buffet set up as “*village gourmand*” consisting of:

Little Odessa blinis buffet: (rectangular buffet with live cooking)

Freshly baked blinis, smoked salmon sliced at the buffet, salmon tartar, mujol caviar, finely chopped onions and parsley, sour cream, and lemon

Little Italy antipasta table: (oval buffet, self service)

Swordfish marinated in lime, vitello tonnato, herby ham, salami di Milano, mortadella sausage, carpaccio rolls with finely julienned vegetables, mozzarella and tomato caprese salad, grilled and marinated summer vegetables, grissini, ciabatta rolls

American salad bar: (oval buffet, self service)

Caesar salad, coleslaw, Waldorf salad, potato salad, lamb's lettuce with Parmesan cheese. Palm hearts with pink shrimp, pasta salad with candied tomatoes and olives, celery salad with apples, curly lettuce salad with bacon, bean sprout salad, French dressing, horseradish sauce, a selection of rolls

China town wok buffet: (rectangular buffet with live cooking)

Stir-fried vegetables, poultry, duck, prawns, beef and pork, sauces and perfumed rice

Tex mex buffet: (rectangular buffet with service)

Quick grilled cheeseburgers with barbecue sauce, chilli con carne, taco chips, grated Cheddar, grated cucumber, grilled bacon, sour cream and guacamole

As the finishing touch there is also a sumptuous ***dessert buffet*** offering a delicious selection of real brownies, peanut pie, apple pie, doughnuts and our famous hand-made chocolate meringue.

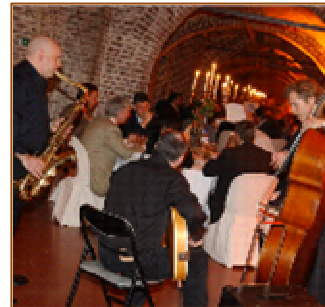
Drinks

The water and wines, Côtes du Lubéron en Vin de Pays d'Oc are on the tables. On average we reckon on ½ a bottle per person. Tea and coffee can be found next to the dessert buffet.

Entertainment

During the buffets your guests will be entertained by a myriad of professional artistes. When there are a guaranteed minimum of 125 guests this will be a Jazz duo, two casino tables (American roulette and French roulette or Black Jack and Charleston dancers.

The more guests there are, the more artistes that will be engaged who will add extra atmosphere to the themed party.



the Cellars of Cureghem

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
