



VIP-dinner Party

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 Duc du Joyal, regal Kir, 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 will be placed on the cocktail tables and the waiters will serve three warm hors d'oeuvres to guests.



Dinner +/- 3 hours

After the aperitif your guests will be welcomed to the banqueting room by the waiters. We set up tables of 10 with suitable table linen and candelabras. Linen napkins are also provided. We have provided a number of suggestions below from which you could choose your dinner menu.

Menu

Starters:

- Goose liver foie gras in a honeycake wrap with met mango chutney
or
Tartar trio van salmon, tuna and scallops, beetroot coulis
or
Smoked fillet of duck breast with foie gras and balsamic syrup
or
Carpaccio of scallops with citrus fruits
or
Gourmet salad with crayfish and foie gras
or
Japanese appetizer of sushi and sashimi, crunchy vegetables and soya vinaigrette

Main courses:

- Lamb fillets « Les Beaux de Provence »,
Stuffed mini summer vegetables, risotto piselli
or
Quail with fresh foie gras,
Fricassee of wild mushrooms with spices of candied fig, celeriac mousse cake
or
Crown of lamb with ginger sauce,
Stir-fried baby vegetables in a banana leaf basket, gratin of sweet potato
or
Loin of suckling lamb with an infusion of morello cherries,
Broad beans in bacon, vegetable tartlets and olive oil croquignole
or
Guinea fowl from Challans with Perigordian sauce,
Assortment of mini vegetables and mini potatoes
or
Veal saltimboca with mozzarella and Parma ham,
Seasonal vegetables with truffle pesto and polenta

Desserts:

- Carpaccio of pineapple with pink grapefruit sorbet
or
Quenelle trio of Belgian chocolate mousse (white, milk and bitter)
or
Lady Charlotte with red fruits and Italian meringue
or
Peach soup with fresh cheese sorbet
or
Ice-cream gateau with cuberdon and old boy's jam
or
Chocolate bombe with rosemary infusions and candied kumquat

Drinks

The water and wines, Château Moulin de la Grève (white) and Château Bel Air (red) are on the tables. On average we reckon on ½ a bottle per person. Tea and coffee can be found on a separate buffet.

the Cellars of Cureghem

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