



# Walking Dinner

## Concept

Our themed parties 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 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 buffet room is decorated according to the theme. High cocktail tables with matching tablecloths and tea light candles, a buffet island and if desired a dance floor with a sound- and light system as the finishing touch.



## 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.



## Buffets +/- 3 hours

After the aperitif your guests are welcomed into the banqueting hall by the artistes. The staff assists guests to serve themselves from the buffets.



## Menu

### **Blinis buffet:** (square 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

### **Antipasti table:** (oval buffet, self service)

Swordfish marinated in lime, vitello tonnato, prosciutto and melon rolls, herby ham, salami di Milano, bressaola, soppressa, carpaccio rolls with fine julienne vegetables, rucola salad with Parmesan cheese, pasta salad with mozzarella and mini-cherry tomatoes, grilled and marinated summer vegetables, grissini, ciabatta rolls

### **Bami wok buffet:** (rectangular buffet with live cooking)

Stir-fried bami noodles with a selection of vegetables, chicken, scampi, beef, coconut milk, peanuts and sauces

As the finishing touch there is also a lavish, abundant **dessert buffet** offering a mouth-watering selection of mini gateaux and desserts that includes cream-filled choux buns, javanais, bavaois, pear tart,... and our famous hand-made chocolate meringue.

## Drinks

You will served at the bar and the following drinks are available, wines (Côtes du Lubéron and Vin de Pays d'Oc), Jupiler, Coca Cola, Diet Coke, orange juice, and various waters.

## Entertainment

During the buffets your guests will be entertained either by a Jazz duo, an Italian band or a DJ.

You can make the walking buffet extra attractive by booking extra artistes. We will be please to provide you with information about our various possibilities.



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## the Cellars of Cureghem

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