



PASSION MOVES FORWARD

OUR DEDICATED TEAM

Discover the heartbeat behind our events: our passionate team. At Courtyard By Marriott Brussels, we're more than planners; we're creators driven by a shared commitment to excellence. With polished confidence and approachability, we turn dreams into reality. Because at our core, passion moves us forward. Let's make your event unforgettable.

OUR TEAM

RECEPTION



MEETING PACKAGE

Daily Delegate Rate - 4 Hours or 8 Hours

Plenary Room Rental
Projection & Screen (Wireless Connectivity Through Clickshare)
Coffee Station
Mineral Water
1 Flipchart, Notepads & Pens
WIFI for all Delegates
AM and/or PM Coffee Break (1 for a Half Day, 2 for a Full Day)

Lunch:
Standing Sandwich Lunch buffet in Foyer
Or
Seated Hot & Cold Lunch buffet in K&B Dining

Half Day or Full Day Prices Available on Request

HOT & COLD LUNCH BUFFET AVAILABLE FOR A MINIMUM OF 30 PERSONS

ALL OUR RATES ARE PER PERSON AND VAT INCLUDED

MEETING PACKAGE

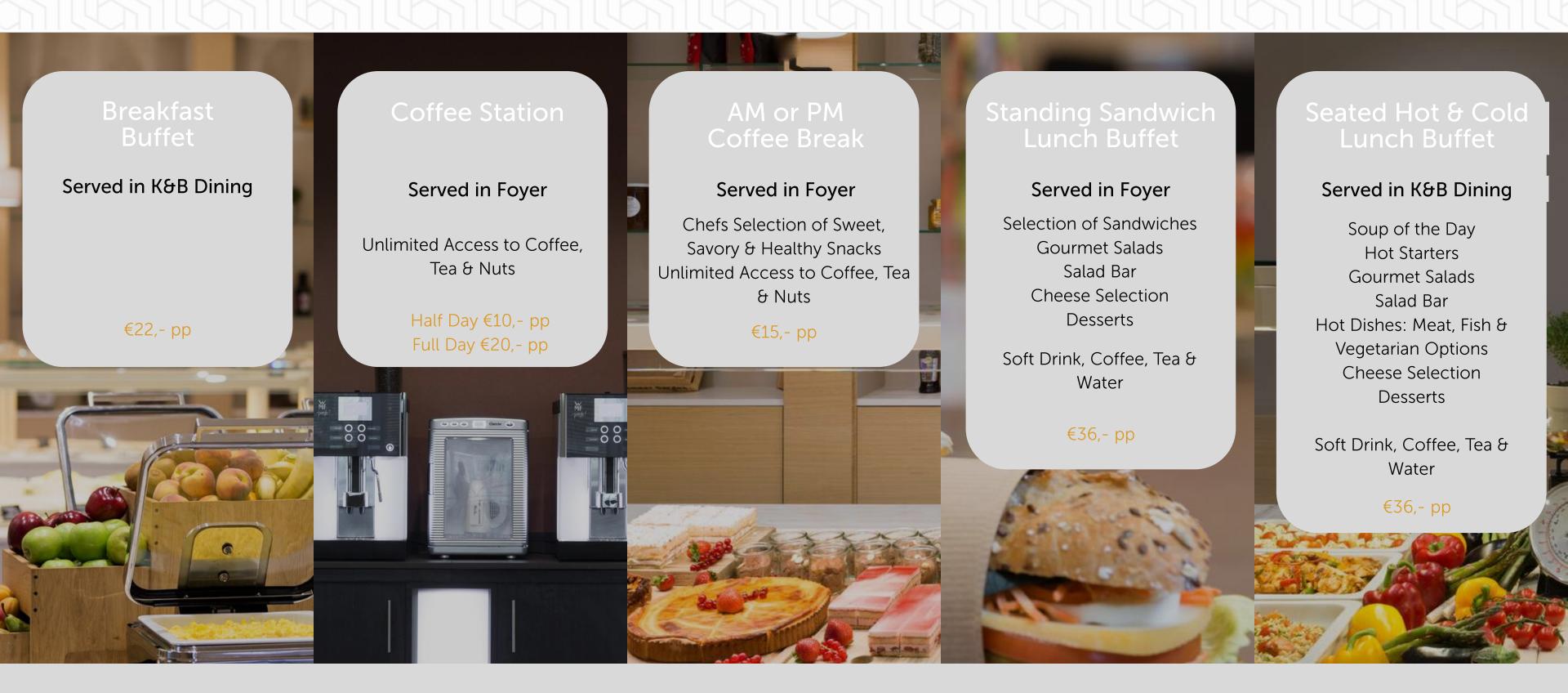
TANDALONE PACKAGE RECEPTION

3-COURSE DINNER

BUFFET DINNER ALKING DINNER ENHANCE OUR DINNER BEVERAGE

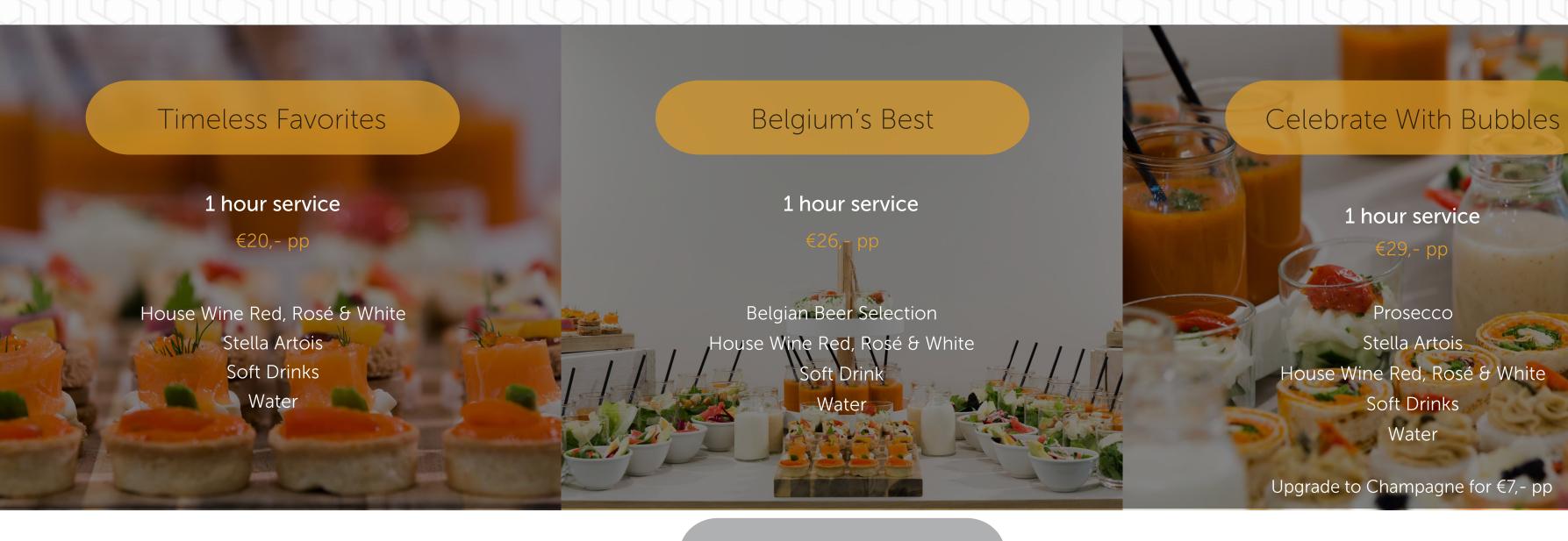
CONTACT US

STANDALONE PACKAGE



RECEPTION

AVAILABLE FOR A MINIMUM OF 10 PERSONS



Would you like to extend your aperitif? €9,- pp per extra half hour

• Glass of Prosecco €8,-

€14,-• Glass of Champagne

€12,-• Selection of 4 canapés

3-COURSE DINNER

AVAILABLE FOR A MINIMUM OF 10 PERSONS



Chicken Rillettes with Country Bread, Frisée salad, Chives, Pickles & Capers

OR

Grilled Vegetables, Feta Cheese, Dried Tomatoes, Mint & Dressing

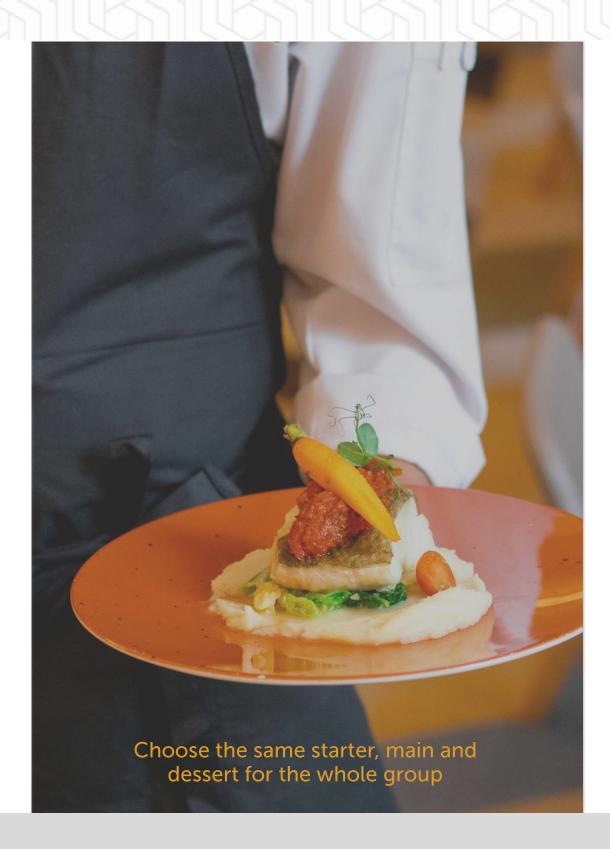
Fried Chicken Breast Malines, Caramelized Mustard Cream Sauce, Braised Endive & Creamy Mashed Potatoes

OR

Buttered Poached Salmon Filet, White Wine Sauce, Asparagus, Leek & Mashed Sweet Potatoes

Crème Brulée OR

Caramel Soufflé Ice Cream





DELUXE

Scallop Carpaccio, Rocket Salad, Sun Dried Tomatoes, Yuzu Vinaigrette & Roasted Pine Nuts OR

Tuna Tataki, Sesame Seeds, Wasabi Cream, Lime, Soya & Mesclun Shiso

Beef Filet, Pepper Sauce, Glazed Shallots, Asparagus, Vichy Carrots & Roasted Potatoes

Lemon Turbot Filet, Roasted Seasonal Vegetables, Baked Parsley Potatoes & Cress

Chocolate Lava Cake, Custard Sauce & Fruit Coulis OR

Chilled Exotic Fruits, Fruit Velouté & Sorbet

3-COURSE DINNER

BUFFET DINNER

AVAILABLE FOR A MINIMUM OF 30 PERSONS

€47,- pp

Smoked Salmon Carpaccio, Apple & Lime Prawn & Spring Vegetables Salad Oriental Chicken Salad Grilled Zucchini, Bell Pepper, Feta & Mint Endive & Little Gem Salad with Gorgonzola Salad Bar Selection of Hot Appetizers

Soup of Spring Vegetables

Chicken Breast Malines with Mustard Cream Sauce Salmon Filet with Herb Sauce Braised Carrot, Turnip, Leek & Zucchini Creamy Mashed Potatoes Vegetarian Macaroni Gratin

Belgian Cheese Platter

Fruit Panna Cotta Bavarois Ginger Crème Brûlée Carrot Cake Chocolat Amer Selections of Tarts



DELUXE

Salmon Tartar, Wasabi cream & Toasted Sesame Beef Tataki, Soy reduction, Honey & Ginger Seafood Salad, Avocado & Vinaigrette Cobb Salad Broccoli, Leek, Egg Salad with Tarragon Dressing Salad Bar Selection of Hot Appetizers

Endive Soup

Pan Seared Lamb Filet with Rosamary Sauce Duck Breast with Orange & Sage Sauce Cod Fish Filet with Caper Sauce Buttered Root Vegetables, Broccoli & Almond Lyonnaise Potatoes Lobster Ravioli with Bisque Sauce

Belgian Cheese Platter

Chocolate Mousse Bavarois Crème Brûlée Coconut Mango Cloud Cheese Cake Tiramisu Selection of Tarts

RECEPTION

BUFFET DINNER

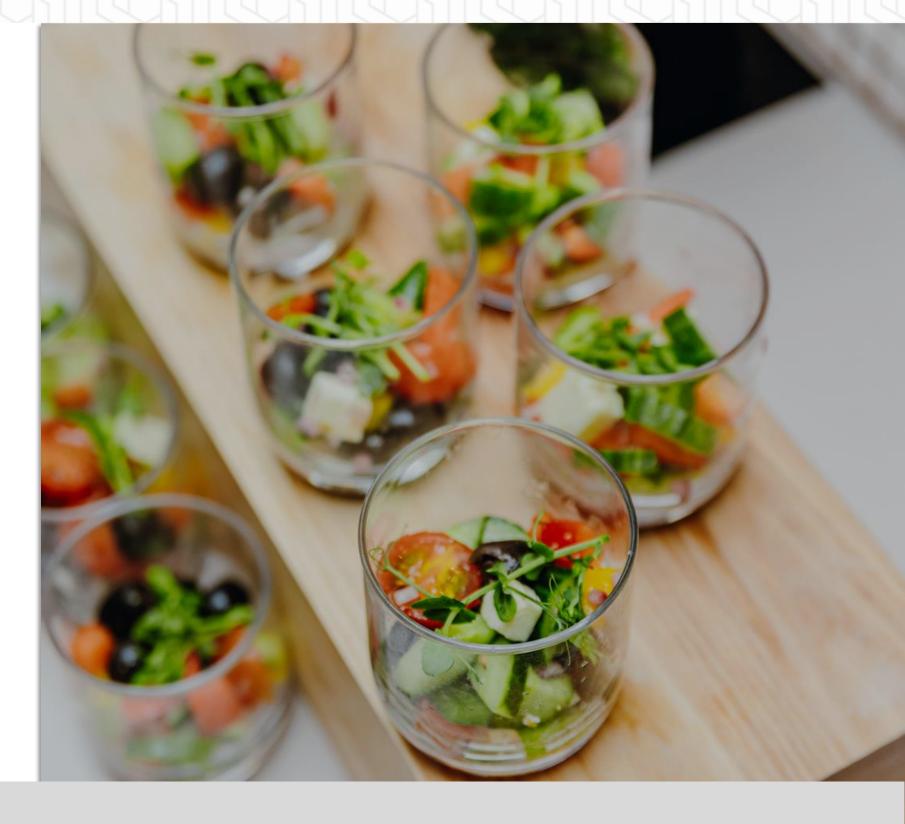
WALKING DINNER

AVAILABLE FOR A MINIMUM OF 20 PERSONS

Pita Bread with Hummus Italian Beef Tartar Belgian Cold Cuts Selection Belgian Cheese, Violet Mustard & Fruit Smoked Salmon, Rice & Avocado Salad Raw Vegetables & Dips Orcchiette, Pancetta & Broccoli Salad Cheese Croquettes

Pan Fried Seabass Filet with Mojo Verde Grilled Chicken Breast with Mushroom Sauce Beef Filet with Bearnaise Sauce Mashed Potatoes Roasted Seasonal Vegetables Falafel with Tzatziki

> Black Forest Chocolate Mousse Crème Brûlée Tartelette Merengue Citron Fruit Salad



ENHANCE YOUR DINNER

Add a carving station

€30,- pp extra

Roasted Ham & Condiments OR Roasted Beef & Condiments OR Pasta with 3 Kind of Sauces OR Fresh Oyster Bar

OR

Philly Cheese Steak



Make it private

Prices on request

Book a private room for your group instead of having your dinner in the Kitchen&Bar Restaurant

For up to 80 people



ENHANCE

BEVERAGE PACKAGES

Soft Package

Soft Drinks

Mineral & Sparkling Water

Coffee & Tea

€10,- pp

House Wine Package

1/2 Bottle of House Wine (red and white) per person

Mineral & Sparkling Water

Coffee & Tea

€21,- pp

Sommelier's Package

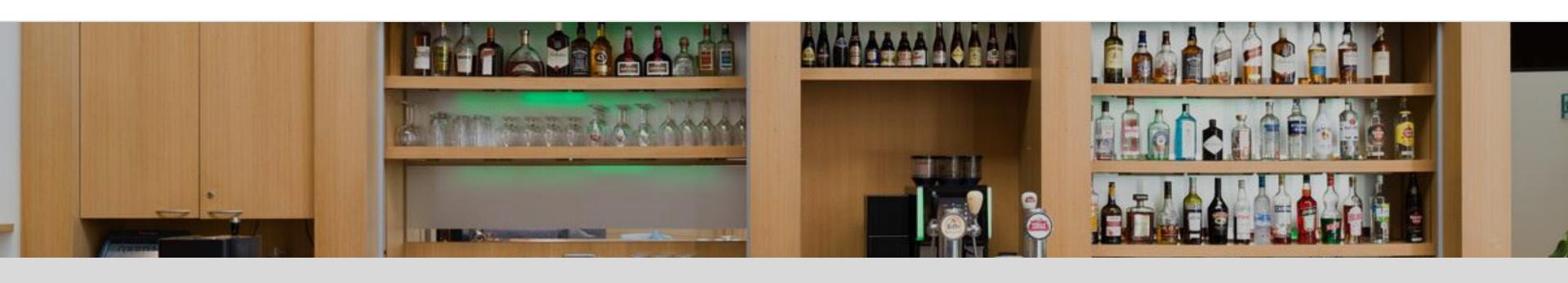
1/2 bottle of Sommelier's Premium Wine Selection per person

Mineral & Sparkling water

Coffee & Tea

€28,- pp

SERVED FROM THE BEGINNING OF THE DINNER UNTIL THE DESSERT



OUR TEAM

MEETING PACKAGE STANDALONE PACKAGE RECEPTION

3-COURSE DINNER

BUFFET DINNER WALKING DINNER ENHANCE

BEVERAGE PACKAGES

CONTACT US



Contact us

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Event Booking Center

General Event Offer Requests

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COURTYARD® BY MARRIOTT

Brussels

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-COURSE DINNER

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ENHANCE OUR DINNER BEVERAGE

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