

CATERING PACKAGES

Seasonal, homemade catering by Freddy met Curry for meetings, workshops and events

PACKAGES

	ESSENTIAL €10.50 per person keeps the glasses filled	WORKSHOP €19 per person adds an easy lunch	★ MOST POPULAR SIGNATURE €30 per person covers the whole day	PREMIUM €39 per person from breakfast to dessert, everything
Pause café — all day coffee, tea, homemade drinks, juices & waters, served continuously	✓	✓	✓	✓
Breakfast buffet viennoiseries, homemade cakes & seasonal fruit	—	—	—	✓
Lunch	—	"Sur le pouce" 3 sandwiches pp	"Le comptoir de Freddy" or "Auberge espagnole"	"Le comptoir de Freddy" or "Auberge espagnole"
Sweet touch	—	—	Trilogie de pâtisseries	Dessert buffet
Pause gourmande energizing afternoonbreak	—	—	1×	2×

AFTERGLOW · RECEPTION ADD-ON

Close your event the right way: a 1-hour drinks reception with wines and local beers, apéro à grignoter & two zakouskis per person. Add it to any package.

€16

per person

OPTIONAL UPGRADES — PER PERSON

Miracle Morning breakfast upgrade	€4.50	Belgian champagne	€7.50
Extra pause gourmande	€3	Mousseux non-alcoholic	€4
Soup	€2	Signature cocktails (1h)	€10
Mousseux	€5.50	Additional reception hour	€3

GOOD TO KNOW

Keeping it simple? Our **Coffee & Tea** formula (€4/pers., half-day meetings) is available on request.

Dietary requirements — vegan, gluten-free, lactose-free — are standard, not an exception.

All formulas are served continuously by our team. All prices per person, excl. VAT.

