



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, serviettes, 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 two 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:

- Salmon tartar with green apples and saffron cream
or
Goose liver mousse with morel, salad with balsamic syrup
or
Terrine of red mullet with olives, sweet pepper coulis
or
Goat's cheese moelleux and summer vegetables, olive oil sauce
or
Salad with edible flowers, prawns and duck foie gras
or
Beef carpaccio with vegetable ribbons and Parmesan cheese shavings

Main courses:

- Free-range Isabelle chicken with a crayfish sauce,
Tomato with aubergine caviar, broccoli tartlet and gratin of sweet potatoes
or
Suprême of young duck, light sweet-sour sauce with green pepper,
With spicy candied fig and polenta
or
suckling pork fillet with mustard sauce,
fresh vegetables and potato gratin dauphinoise
or
Guinea fowl wrapped in Carthusian paksoi, ginger sauce,
Stir-fried vegetables in a banana leaf basket, olive oil croquignole
or
Mechelse koekoek chicken with brown Leffe beer and Liege syrup,
Grandma's endive, celery patty and rösti
or
Panga fillet with saffron sauce,
Broccoli, oven-baked tomato and ink fish tagliatelle

Desserts:

- Duo of gateaux with raspberries and passion fruit, red fruit coulis
or
Cream choux buns with hot chocolate sauce and flaked almonds
or
Apple crumble and cinnamon ice-cream
or
Tiramisu with spiced biscuit on egg custard and green almonds
or
Ice-cream gateau with spiced biscuit on Belgian chocolate lace
or
Duo of chocolate gateau on cream custard

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

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
