



Party Around Europe

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, peach liqueur Bellini, 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.



Buffets +/- 3 hour

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



Menu

Buffet set up as a “*village gourmand*” consisting of:

Danish table: (oval buffet, self service)

Salmon tartar, smoked salmon effiloché, assortment of herring snacks, chopped onions and parsley, sour cream and lemon, beetroot salad, white cabbage salad, red cabbage salad, potato salad, rye bread;

Warm: Greenland halibut with Carlsberg and dill cream

Greek table: (oval buffet, self service)

Dolmas, tarama, tsatsiki, ink fish salad, marinated shellfish, feta cheese salad, country salad with olive oil, cucumber salad, mushroom salad, olives, assortment of sun-dried tomato and olive rolls;

Warm: gouvetsi pasta gratin with lamb and feta cheese

Italian buffet: (rectangular buffet with live cooking)

Turkey bocconcini filled with mozzarella and Parma ham;
Quick cooked pasta with cream sauce and arrabiatta sauce, mushrooms, ham cubes, coppa chips, Parmesan cheese and Gruyère cheese

French buffet: (rectangular buffet with service)

Toulouse-style cassoulet; confit de canard; Sarlat-style potatoes

As the finishing touch there is also a sumptuous **dessert buffet** offering a mouth-watering selection of real Sachertörte, tiramisu, apple pie, doughnuts and our famous hand-made chocolate meringue.

Drinks

The water and wines, Côtes du Lubéron en Vin de Pays d’Oc, are on the tables. On average we reckon on ½ a bottle per person. Tea and coffee can be found alongside the dessert buffet.

Entertainment

During the buffets your guests will be entertained by a myriad of professional artistes. When there are a guaranteed minimum of 125 guests this will be an Italian band and a caricaturist.

The more guests there are, the more artistes that will be engaged who will add extra atmosphere to the themed party.



the Cellars of Cureghem

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