

Stirwen Restaurant

Etterbeek – European District – Brussels

Private lounge & privatization of the restaurant

(English version)



Version française disponible sur notre site internet :

<https://www.stirwen.be/salon>

Private dining room & privatization of the restaurant (English)

Nederlandse versie beschikbaar op onze website:

<https://www.stirwen.be/nl/priveruimte>

Prévézaal & privatization of the restaurant (nederlands)



Rental of the private room

The private lounge is located on the first floor of the restaurant. This room is perfectly private, only your guests have access to it.

The room benefits from daylight, on the one hand from two large glass doors and on the other hand via a skylight in the ceiling.

It is also possible to project a presentation or film on a screen. The restaurant has an overhead projector, screen, microphone, etc.

The private lounge is suitable for any group of up to 26 people.

Rental of the private room costs

- **€250 excl. VAT (302,50€) from Tuesday to saturday**
- **€400 excl. VAT (484€) on Monday**

Privatization of the restaurant

it is also possible to privatize the entire restaurant for your group.

Whether you are organizing a private or professional event: a wedding, a Lobby meeting, a cocktail or a company meal, you can benefit from the exclusivity of Stirwen by privatizing the restaurant.

Our watchword is flexibility, we build your event according to your expectations: you can, for example, organize the aperitif with a presentation in the private room upstairs, followed by the meal in the main room.

There are no rental fees for the privatization of the restaurant, but a minimum amount of expenses is required: €2,400 excl. VAT for lunch / €3,500 excl. VAT in the evening (€3,800 excl. VAT on Friday and Saturday evenings), if this amount is not reached, the difference will be invoiced as "*privatization costs*"

The restaurant can be privatized every day of the week (Monday to Sunday), depending on availability. it is perfect for up to 45 place settings in the main room, 65 on the 2 floors.

By privatizing the restaurant, you will have total discretion for your event, since only your guests will have access to the restaurant, and you are at the same time offering them an exclusive experience, in the heart of the European district, in the immediate vicinity of the European institutions. .



Here are our different options for groups in private rooms:

- “Walking aperitive” formula

During the aperitif reception, to accompany the aperitif and introduce you to our cuisine, we offer a selection of seasonal *zakouskis*, petit fours and appetizers, served on a tray, accompanied by finger food.

- 5 pieces: €25 pp (€28 inc. tax)
- 8 pieces: €32 pp (€35.84 inc. tax)

- “à la carte” Formula

Your guests choose their menu on site, in the restaurant.

We offer your guests the restaurant's seasonal menu (suitable for a group), so they will have the choice between 4 starters / 3 main courses / 3 desserts or cheeses.

Prices are those of the restaurant menu. (Note: letting people choose on site undoubtedly leads to a longer waiting time)

- “Seasonal gourmet discovery” menu formula

| | |
|--|--------------------------|
| 3 courses (starter / main course / dessert) | €68 pp (€76.16 inc. tax) |
| 4 courses (starter / fish / meat / dessert) | €82 pp (€91.84 inc. tax) |
| 5 courses (2 starters / fish / meat / dessert) | €100 pp (€112 inc. tax) |

Discovery of the cuisine of chef François-Xavier Lambory around an original menu created with daily produce. The menu is composed by us, with the best products on the market (Confirmation of the number of guests min. 24 hours before the meal)

We can adapt the menu to the allergies / intolerances / philosophical-religious beliefs of your guests (i.e. halal, kosher, vegan, etc.)

- “Embassy – EU” card formula

3-course menu: €72 pp (€80,64 inc. tax)

This menu is composed of a single vegetarian starter for all guests, followed by a dish to be chosen on site between meat/fish/vegetarian dishes (menu created daily, depending on availability) followed by dessert or cheeses

We can adapt the menu to the allergies / intolerances / philosophical-religious beliefs of your guests, and offer alternatives (i.e. halal, kosher, vegan, etc.)

- Predefined single menu formula

Predefined 3-course menu €82 pp (€91.84 inc. tax)

A unique menu is defined in advance, to be chosen from the starters, main courses and desserts offered below, in the group menu. All guests must take the same menu, Choice of menu and confirmation of the minimum number of guests. 48 hours before the meal



The different drink formulas

(Prices are indicated excluding VAT)

- **All-in" package** **€30 pp (€36.3 inc. tax)**

A traditional method (cava) on arrival (or non-alcoholic alternative), half a bottle of wine per person, unlimited water, coffee or tea.

Two different wines (white and red) are served in accordance with the chosen starters and dishes

- **"Champagne" package** **€38 pp (€45.98 inc. tax)**

A glass of champagne on arrival (or non-alcoholic alternative), half a bottle of wine per person, unlimited water, coffee or tea.

Two different wines (white and red) are served to match the chosen starters and dishes

- **"Prestige" package** **€48 pp (€58.08 inc. tax)**

A glass of champagne on arrival (or non-alcoholic alternative), half a bottle of wine per person, unlimited water, coffee or tea.

Two different appellation and superior quality wines (white and red) are served to match the chosen starters and dishes.

- **Choose all drinks à la carte price à la carte** ***prix à la carte***

It is also possible to choose all drinks à la carte. They will then be billed on consumption, in the traditional way.

Consult our wine list and ask us for advice. (it is recommended to reserve in advance as some bottles of wine are in limited quantity, so that we can also chill the bottles ordered well in advance)

Consumption outside the package will be billed at carte price .



Seminar and meeting room package

It is also possible to rent the private room to organize your meeting before or after your meal.

Equipment available

- Overhead projector and screen (Apple adapter)
- Loud speaker
- Microphone
- paperboard
- Pencils, notepad
- (Other specific material on request)

- Water & glassware
- Coffee machine (Nespresso), kettle & teas
- Pastry, biscuits and fruit break (morning) / pie, biscuits and fruit break (afternoon)

Rental price :

½ day, from 8.30 a.m. to 12.30p.m. *or* from 2 p.m. to 6 p.m.: €300 excl. VAT

All day from 8.30 a.m. to 6 p.m.: €500 excl. VAT



Seasonal menu: groups (winter)

Starters

Limousin veal from Dordogne, Vitello Tonato style

Capers, mozzarella di buffala, Cettara anchovies
Or

Scottish red label salmon, marinated gravlak

Isigny sour cream, green celery and special "Thalassa" oysters
Or

"Leeks and vinaigrette" Stirwen style (vegetarian)

Soft-boiled egg, parmesan, mustard and confit lemon
Or

Saint Jacques de Dieppe in carpaccio (+5€)

Isigny cream, green celery and special "Thalassa" oysters
Or

Declination around Beetroot (vegetarian)

Blackcurrant, smoked, pickles and sour cream

Dishes

(The dishes are accompanied by starchy foods and seasonal vegetables)

[Fishes]

Red label salmon from Scotland

Roasted, Creamed fumet with parmesan and sage
Or

Catch of the day from the Boulogne tide

shellfish from Mont-St-Michel, white butter sauce

[Meats]

Limousin veal from Dordogne

Cooked at low temperature and grilled
Or

Farm-raised yellow poultry from Les Landes

Multicolored seasonal vegetables
Or

Dry-aged beef Mirandesa sirloin from Spain (+5€)

Grilled with poivrade sauce with cocoa, seasonal vegetables
Or

Root vegetable tagine with saffron (VEGE)

Variation of legumes, vegetable broth, candied Amalfi lemon
Or

Risotto carnaroli "principle of Lucedia" (VEGE)

Seasonal vegetables and mushrooms

Desserts

Exotic fruits, almond cake, white chocolate ganache

Or

Taïnori chocolate, hazelnut from Piemonte, salted butter caramel

Or

The selected cheeses plate