



Make your event a Success... with the SHAPE Club.

Our rooms

Ballroom

up to 400 people.

Conferences, meetings, banquets,
beer calls.
Re-sizable for smaller groups.

Sound system with wireless
microphones available.

Pathfinder Room

up to 80 people.

Conferences, meetings, banquets.

Projector, NATO computer, sound
system and microphone available.

Mons Bar

up to 60 people.

Meetings, banquets, beer call

Sound system available.

Room Fees

Meeting, Ceremony, Conference

from 10 people

Includes room set up and cleaning

1.20 € per person

Cocktail, Reception

from 25 people

Includes room set up and cleaning

1.40 € per person

Lunch

from 15 people (menu)
from 30 people (buffet)

Includes room set up and cleaning

1.50 € per person

Evening Dinner

from 15 people (menu)
from 30 people (buffet)

Includes room set up and cleaning

2.00 € per person

Impress your friend at home with the SHAPE Club catering packages.
For take away service, 15% discount will be applied on all the prices listed in this guide.

Please read carefully the catering rules on next page before making any arrangement with the catering office.

Catering Rules

Menu arrangements

In all cases, the organizers of a function must arrange the details of their function, sign and return to the club the party sheet at least **10 working days prior the function**. No functions will be arranged by phone. The organizer will be responsible of the event and invoice will be done on his name. (SD100-9 – para. 4-3 sub para. a 5)

Last figures

The number of guests taken into account will be the figure presented **72 hrs in advance** to the catering office by the organizer, or the actual number of attendees served during the event, whichever is the higher. If the number of attendees is higher than expected, the organizer will be requested to sign a modification to the number of attendees during the function itself and accept the corresponding increase in cost. (SD100-9 – para. 4-3 sub para. c 3)

Cancellation

A function can be cancelled at least **3 working days prior to the event**. If the function is cancelled within these 3 days, a cancellation fee of 20% will be levied on the total amount of the signed contract. If the delay is not respected, the organizer will be charged the loss of income suffered by the Club based on the catering guide. This special invoice with a letter of justification will be sent to the organiser through the Chief MWR, and COM HSG. (SD100-9 – para. 4-3 sub para. d)

Function beginning and ending time

It will be mentioned on the party sheet to enable appropriate costing. All alterations to these beginning and ending times which influence labour and/or other costs will be properly priced and reflected on the final bill. (SD100-9 – para. 3-3 sub para. b)

During the course of executing each contracted event, any arrangements to alter the agreed menu, service, or hours will be documented and properly adjusted on the signed party sheet (contract) for proper billing. (SD100-9 – para. 3-3 sub para. d)

Room Occupancy Time

In order to cover the cost of the Staff scheduled in a private room, a limited occupancy time is applied for each kind of function: Extra time must be requested in advance & stipulated on the party sheet (see labour fees section on page 8)

Meeting (drinks station available)	no time limit	Luncheon (Standing or seated)	4 hours
Cocktail, stand up reception	3 hours	Evening Dinner (Standing or seated)	5 hours

Labour

In order to cover the costs of personnel employed during an event, a minimum income is required. The table below shows you this minimum requirement per person.

Meeting (drinks station available)	No minimum	Buffet luncheon and dinner	23 €
Cocktail, stand up reception	8 €	Luncheon and dinner served meals	25 €

If for any reason this minimum income is not reached (based on final invoice of the event organized), the labour of the staff employed for the event will be charged. See labour fees section on page 8.

Room occupancy time and Labour fees **will be used as a guideline**: all price quotes will be made on a case by case basis, depending on all the different factors to be taken in account in organizing an event.

Service Fee

A service fee of 15% (calculated on food & beverages) is **included** in this guide for all the catered events organized in private room.

The overall policies, responsibilities and procedure applicable to the SHAPE Club are stated in SHAPE DIRECTIVE 100-9. A copy of this directive can be made available at the catering office. Ask for it.

Menus

for minimum 15 people – served at the table – prices per person

Menu 1

Starter

Warm chicken salad with curry and balsamic vinegar
Quiche stuffed with Mediterranean vegetables Served with a side salad
Florida cocktail salad (shrimps and pineapple)
Country paté on toast served with a side salad
Caesar salad (chicken, bacon, pine nuts, croutons)
Soup of the day

Main Course

Navarin lamb (Stew preparation with small vegetables and curry)
Kebab of sole filets served in a seafood sauce
Chicken fillet in pastry served with a creamy mushroom sauce
Beef stew with small vegetables and paprika
Duck leg served with veal gravy and small onions
Sliced chicken stroganoff style (stew preparation with onions and mushrooms)
Grilled Mediterranean vegetables kebab with mozzarella cheese and side salad

Dessert

Chocolate mousse
Apricot pie
French cheese (brie) platter
Custard cream
Fresh fruit salad

21.50 €

Menu 2

Starter

Italian Antipasti served with a side salad (Parma ham and other Italian delicatessen)
Shrimp dish with a creamy fish sauce with leeks
Warm pie stuffed with Belgian cheese Served with a side salad
Salmon duo with a creamy lemon sauce, dill and served with a side salad
Italian Minestrone (vegetables consommé)
Selection of grilled eggplants, courgettes and peppers served with a side salad

Main Course

Grilled salmon steak with dill, crayfish and fish sauce
Duo of duck and guinea-fowl filets served in an orange sauce
Veal Marengo style (stew preparation with small vegetables)
Roasted rabbit leg served with a lemon and honey sauce
Sliced chicken fillet in a pastry in a creamy mushroom sauce
Grilled rib-eye beef with choice of sauce Beef option for maximum 35 people
Roasted beef sliced served with gravy Beef option for more than 35 people

Dessert

Warm tart tatin (apple) with vanilla ice cream
Chocolate mousse cake
Raspberry bavaois with fruit couli
Crusty chocolate dome

25.00 €

Menu 3

Starter

Warm smoked duck on a crusty salad with a nut vinaigrette
Sole filets and shrimp dish served in a creamy fish sauce
Grilled red mullet served with a creamy vegetables sauce
Parma ham served with melon and side salad
Grey shrimp salad served with crayfish, lemon sauce and a side salad
Selection of grilled eggplants, courgettes and peppers served with a side salad

Main Course

Irish beef sirloin served with gravy
Trio of fish dish with a creamy vegetables sauce (salmon, red mullet, cod)
Roasted veal loin chop with a thyme flavour and served with gravy
Grilled guinea-fowl steak with Parma ham served with a veal juice
Pork filet served with a honey and mustard sauce
Grilled eggplants served with feta cheese and mushroom, served with a side salad

Dessert

Tiramisu cake served with hot chocolate
Assortment of small pastries
Heart of strawberry with red fruit couli
Cheese platter

30.00 €

Vegetable included with main course (Select one of these following choices)
seasonal sauté vegetables, braised chicory, bouquet of broccolis, baby carrots, vegetables flan

Potatoes included with main course (Select one of these following choices)
french fries, croquettes, mashed potatoes, baked potatoes, almondine potatoes, boiled potatoes, gratin dauphinois, roasty potatoes.

Any change in the detailed menu will affect the price.

All customers of a banquet will be served the same menu with the same choices.

Our menus include coffee or tea after the meal.

A la carte service is not available in a Private Room

Buffets

for minimum 30 people – no table service – prices per person

Starters

Country

Variety of cold meats

Roast beef, roasted pork, smoked ham, country pâté, salami, sausages

7.00 €

Fish

Variety of cold fishes

Baked salmon, tuna peaches, shrimps tomatoes, crab tomatoes, fish terrine

8.60 €

Fish & Meat

Variety of cold meats & fishes

Mixed cold meats and cold fish starter buffets

12.30 €

Country ViP

Variety of cold meats

Bone ham sliced, Parma ham with fruits, roast beef, roasted pork, smoked ham, pâté Provençal, Milano salami, sausages

9.80 €

Fish ViP

Variety of cold fishes

Baked salmon, smoked salmon, grey shrimps tomatoes, crab tomatoes, fish terrine, smoked mackerel, gambas & crayfish

13.25 €

Fish & Meat ViP

Variety of cold meats & fishes

Mixed cold meats ViP and cold fish ViP starter buffets

16.70 €

Main Course

Main buffet "basic"

Select two of the following main dishes

Chicken a la King
Chicken filet with basil tomato or cream mushroom sauce
Turkey filet with lemon sauce
Beef stew with Belgian beer sauce
Lamb navarin (stew with vegetables)
Carvery station (turkey or hip of beef or honey ham)
Spring chicken spiced with tarragon
Grilled steak of ham Hawaii style
Cod filet Provençal or creamy white wine sauce
Choice of pasta or rice including sauce (see below)

16.00 €

select 3 choices if more than 60 people
select 4 choices if more than 120 people

Main buffet "prestige"

Select two of the following main dishes

Pork goulash
Loin rack of pork Mons traditional recipe
Beef Stroganoff
Turkey osso buco with mushroom and tomato sauce
Seafood Paella
Roasted young guinea-fowl with mushrooms and gravy
Grilled lamb kebab (120gr per unit)
Trio of fish dish with a creamy vegetables sauce (salmon, red mullet, cod)
Salmon filet Indian style (tomato, curry, cocomilk and ginger)
Pork filet mignon with choice pepper and mustard sauce
Choice of pasta or rice including sauce (see below)

19.00 €

select 3 choices if more than 60 people
select 4 choices if more than 120 people

Included with the main course buffet

- Salad bar (selection of tomato salad, lettuce, cucumbers, rice salad, pasta salad)
- One choice of potatoes (pasta or rice can be ordered instead)
French fries, croquettes, baked potatoes, mashed potatoes, almondine potatoes, boiled potatoes, gratin dauphinois, roasty potatoes
- Bread and butter

Extras

Vegetables

Large selection of warm vegetables

Mixed vegetables
Or braised chicory,
bouquet of broccolis,
baby carrots, etc...

2.00 €

Soup

Make your selection between the following choices

Tomato, mushroom, leek
pea, minestrone, cream
of cucumber, chicken,
French onion soup.

3.45 €

Pasta or Rice

150gr portion sauce included

Pasta options

Spaghetti, ravioli, tortellini, penne, tagliatelle

Sauce options

bolognese, carbonara, cream salmon, seafood, cream mushroom, arrabiata (spicy tomato), garlic & olive oil, pesto, tomato & basil

3.75 €

Sweets & Cheese

Dessert table "basic"

Selection of cakes and pies
fruit pies, chocolate cakes,
mousses, fruit salads,
crème brûlée

3.50 €

Dessert table "prestige"

Selection of cakes and pies
fruit pies, chocolate cakes,
mousses, fruit salads,
crème brûlée

+ fresh fruits assortment

4.50 €

Dessert table "ViP"

Selection of cakes and pies
fruit pies, chocolate cakes,
mousses, fruit salads,
crème brûlée

+ fresh fruits assortment and
chocolate fountains

5.20 €

Cheese table

Displayed on a board

Including Brie, Roquefort, goat
cheese, Rambol with nuts,
Chaumes, Père Joseph,
seasonal fruits,
crackers & bread

6.90 €



Home-made cake

Make your choice between the following options for your cake

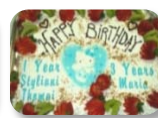
Sponge cake	Vanilla or chocolate
Inside layer	fruit jam or chocolate mousse or custard
Covering	fresh whipped cream or ganache (chocolate)
Decoration	fresh fruits or chocolate, Handwriting
Extra	Picture print out (up to A4 size, extra 12 €)

Price per portion
2.65 €

Small individuals

Price per item

Brownies	1.25 €
Creamy profiteroles	0.50 €
Petits fours	1.30 €
Macarons	1.00 €
Donuts	1.20 €
Waffles	1.20 €
Croissants	1.20 €
Chocolate bread	1.20 €
Mini pastries	1.00 €



Others

Continental Breakfast

Full continental breakfast including the following

Pancakes, croissants, chocolate breads, donuts, scrambled eggs,
bacon, hot sausages, corn flakes, yoghurt

Drink station with coffee, hot tea, hot chocolate, orange juice, milk

11.00 €

BBQ buffet

Make your selection between the following choices

Beef steak, burger, chicken leg, chicken fillet,
merguez, pork sausage

Includes corn on the cob, salad bar and one choice of potatoes

2 meats 13.40 €

3 meats 15.70 €

4 meats 18.00 €

Buffet Trays

Use our trays to complement your buffet, or take it away to your location.
 Already displayed as shown on the pictures. Prices per person. Available from 15 people.



Fish tray 1

Pink salmon cooked, smoked salmon, crayfish, crab salad, mackerel, eggs

4.00 €



Fish tray 2

Sole & salmon, smoked salmon & cream cheese, tomato salmon mousse, crab

4.20 €



Fish tray 3

Pink salmon cooked, tomato salmon mousse, crayfish, crab salad

3.80 €



Fish tray 4

Tuna peaches, crab salad, sole & salmon, smoked salmon with cream cheese

5.10 €



Fish tray 5

Tuna peaches, tomato salmon mousse, eggs

3.20 €



Meat tray 1

Roast pork, smoked ham, seasonal fruits

4.10 €



Meat tray 2

Ham & asparagus, pâté d'Ardennes, rosette sausage

3.50 €



Cheese tray

assortment of cheese small cubes with grapes and crackers

3.50 €



Fruit tray

Large selection of fruits of the season, cutted and displayed on a large tray

2.50 €

Reception packages

For minimum 25 people – price per person

Aperitif

1 hour waiter service included
to be used before a meal only

Light snacks

Raw vegetables tray, chip & dip trays,
taco chip trays with salsa, olives, peanuts

2.00 €

4 finger food per person

To be selected in our list below*

3.60 €

Stand up reception

2 hours waiter service included

7 finger food per person

To be selected in our list below*

6.30 €

10 finger food per person

To be selected in our list below*

8.00 €

Stand up meal

4 hours waiter service included

14 finger food per person

To be selected in our list below*

11.00 €

18 finger food per person

To be selected in our list below*

14.00 €

*Make your selection of finger food on the following choices for the packages

Any finger food order out of Reception packages are charged 1.00 € per item. Refer to labour fees next page in this case.

*Cold Items

Duo toasts Philadelphia and smoked salmon
Deville eggs
Iris toast with caviar
Corolla stuffed with cream pâté
Italian spoon bruschetta
Stuffed cone with herbs cheese
Shrimp salad on puff pastry
Salmon and dill wrap

*Hot Items

Assorted mini tartlets
Breaded shrimps
Petite quiche Lorraine
Pigs in blanket (cocktail sausages)
Mini spring rolls
Pizza squares
Fried chicken apritos (small drumsticks)
Pastry puff with chicken a la king
Oostende pastry
Meatballs in bbq sauce
Chicken wings breaded
Spicy chicken kebab
Mini spicy chicken taco
Cheese pastry

*Sandwiches

Sandwiches are displayed in a large bread from 30 people

Small soft triangle sandwiches
Includes 2 items per person
Open soft sandwiches garnished
Wrap sandwiches
Baked bread sandwiches

Fillings available for sandwiches
Ham, cheese, cream cheese, turkey breast,
salmon mousse, tuna salad, crab salad,

*Individual portions (prices per tray)

Raw vegetables tray with cream dip	15.00 €
Chips tray with cream dip	7.50 €
Taco chips tray with salsa	7.50 €
Peanuts	4.05 €
Olives	4.05 €
Provencal / peppers / feta cheese / black with basil	



Labor fees

For private beer call or extra time

Beer Call

2 hours bartender service in a private room

Up to 50 people

With or without food service

75.00 €

From 50 to 100 people

With or without food service

150.00 €

Over 100 people

With or without food service

225.00 €

These fees also apply when food is ordered out of reception packages (see previous page)

Room fee will not be charged if no food is required

You may specify the beverages you want to be served at the bar during your function.

The Catering Manager will estimate the number of waiters needed for the service.

Payment of beverages can be made cash at the bar, or billed into the final invoice with the labour fee.

In case of billing the consumptions, a limit can be fixed in advance based on your budget

(15% service will be included in the beverages prices in case of invoicing the bar tap)

Extra time

For any additional hour of service required

Extra hour

Per waiter and per hour

Charge during day time

The Catering Manager will estimate the number of waiters needed to serve during extra time

25.00 €

Extra night hour

Per waiter and per hour

Charge when overtime and after 10pm

The Catering Manager will estimate the number of waiters needed to serve during extra time

30.00 €

Drinks packages

Served during your event

See here under our drinks packages

Aperitif service

1 hour maximum

Draft beer, house wine, soft drinks,
sparkling wine, Martini

4.50 €

Stand up reception

2 hours maximum

Draft beer, house wine, soft drinks,
sparkling wine, Martini

5.50 €

Lunch (drinks on tables)

1 hour maximum

Draft beer, house wine, soft drinks

4.00 €

Evening dinner (drinks on tables)

2 hours maximum

Draft beer, house wine, soft drinks, sparkling wine

5.50 €

After time limit reached, exact consumption will be charged.

All other choice of beverages will be charged the exact consumption.

** Beverages available for drinks packages on next pages

Beverages

Prices includes 15% service fee

Soft Drinks

*Coca-Cola (Regular, Zero, Light)	20cl	1.75 €
*Fanta orange, Sprite, Sprite Zero	20cl	1.75 €
Soft Drink Large	50cl	3.25 €
*Nestea (Ice tea sparkling lemon)	20cl	1.75 €
*Minute Maid Juices	20cl	1.85 €
Orange, Multivitamin, Tomato, Apple, Pineapple		
Chaudfontaine water (flat or sparkling)	50cl	1.75 €
Chaudfontaine water (flat or sparkling)	1L	3.25 €
Perrier (nature or lemon)	50cl	2.45 €
Burn / Monster	33/50cl	4.50 €
Pitcher of iced water (flat or sparkling)	1.5 L	3.50 €
Pitcher of Juice (orange, pineapple)	1.5 L	7.00 €
Pitcher of Ice Tea	1.5 L	8.00 €
Bottle of soft drink (Coke, sprite, fanta)	1.5 L	8.00 €

Draft Beers

*Jupiler	25cl	1.75 €
Jupiler	33cl	2.20 €
Jupiler Mug	50cl	3.35 €
Jupiler Pitcher	1.5L	9.30 €
*Hoegaarden	25cl	2.10 €
Hoegaarden Mug	50cl	3.95 €
Hoegaarden Pitcher	1.5L	11.40 €
Leffe	25cl	2.45 €
Leffe Mug	50cl	4.60 €
Leffe Pitcher	1.5L	13.55 €
*Heineken	25cl	1.65 €

Liquors / Apéritif

43 (cuarenta y tres)	3cc	4.00 €
Amaretto, Bailey's	3cc	3.70 €
Cointreau, Grand Marnier	3cc	3.70 €
Campari	6cc	4.00 €
Drambuie	3cc	3.70 €
Kahlua	3cc	3.70 €
*Kir	15cc	3.10 €
Malibu	3cc	4.00 €
Mandarine Napoléon	3cc	3.70 €
*Martini (red, white, dry)	6cc	3.35 €
Pineau des Charentes	6cc	3.70 €
Pisang, Safari	3cc	4.00 €
Porto Sandeman (Tawny, white)	6cc	3.70 €
Sherry Tio Pepe	6cc	3.70 €
Ricard, Southern Comfort	3cc	3.70 €
Tia Maria	3cc	4.00 €

Hot Drinks

Coffe, Espresso	1.50 €
Tea (selection of flavours available)	1.50 €
Cappuccino, Latte Macchiato	1.75 €
Cécémel hot chocolate	1.75 €
Irish Coffee	4.60 €
*Coffee & tea on side station	1.50 €
Displayed with basic selection of biscuits	

Bottle Beers

Hoegaarden Rosé	25cl	2.10 €
Leffe Brune	33cl	2.80 €
Leffe 9	33cl	2.80 €
St Feuillen	33cl	3.90 €
Chimay Bleu	33cl	3.90 €
Duvel	33cl	3.90 €
*Jupiler NA (0% alcool)	25cl	1.75 €
Kriek Belle-Vue	33cl	1.85 €

Spirits

Aquavit, Armagnac	3cc	3.70 €
Bacardi, Captain Morgan, Havana Club	3cc	3.70 €
Bisquit	3cc	4.00 €
Calvados	3cc	3.70 €
Chivas Regal, Courvoisier, Crown Royal	3cc	4.00 €
Gin, Jack Daniels, Jim Beam	3cc	4.00 €
Glengoyne	3cc	4.15 €
Grappa Julia	3cc	4.00 €
Jagermeister	3cc	4.00 €
Jameson	3cc	4.40 €
Johnnie Walker Black label	3cc	4.40 €
Johnnie Walker Red label	3cc	4.00 €
Poire Williams/Framboise/Eau de Villée	3cc	4.00 €
Rémy Martin	3cc	4.00 €
Tequila	3cc	3.70 €
Vodka, Vodka Red	3cc	4.00 €

* Beverages available with drinks package on page 8

Prices shown for spirits includes extra soft for mixed drink

~ Wine Card ~

White

CHILI		
Los Vascos Chardonnay - Baron Rotschild (Lafite)		14.50 €
FRANCE		
Michel Laroche - Chardonnay		11.50 €
ITALY		
Canaletto Chardonnay – Verdeca		13.25 €
SOUTH AFRICA		
Excelsior Sauvignon Blanc		12.65 €

Red

CHILI		
Caliterra Reserva Cabernet -- New		11.50 €
FRANCE		
Château Haut Rian - Premières Côtes de Bordeaux		12.10 €
Château Pey La Tour - Bordeaux		15.25 €
Mouton Cadet - Baron Rotschild		19.55 €
ITALY		
Chianti Castiglioni		14.65€
SPAIN		
Sangre de Toro - Torres		11.50 €
SOUTH AFRICA		
Nederburg Western Cape - Cabernet Sauvignon		12.65€

Sparkling

FRANCE – CHAMPAGNE		
Mumm Cordon Rouge		52.00 €
Piper Heidsieck 20cl		10.35 €
FRANCE – OTHER		
Pierre Larousse - Chardonnay (Brut)		14.10 €
ITALY		
Prosecco Spumante di Valdobbiadene (Extra Dry)		12.10 €
SPAIN		
Freixenet Cava - Carta Nevada (Sweet)		12.65 €

House Wines

Red (France), White (Australia),	glass / ¼ L / ½ L / 1 L	*2.30 € / 3.45 € / 5.75€ / 10.35 €
Rosé (France)	glass / ¼ L / ½ L / 1 L	*2.90 € / 4.05€ / 6.90€ / 11.50 €

* Beverages available with drinks package on page 8

Interested in one of our packages?

Contact the SHAPE Club Catering Office.

One of our Catering Managers will be happy to help you out.

Michael Arias-Nicastro	Thomas Wassink
+3265 44 83 07	+3265 44 83 02
michael.arias@shapeclub.be	thomas.wassink@shapeclub.be

www.shapeclub.be



...we will make your event a success!