LE JARDIN DU SOMMELIER
restaurant & wine bar

Organization of a group event (from 10 to 120 guests)

1. Standing cocktail	2
2. Seated meal – classic menu "starter, main, dessert"	3-4-5
3. Walking dinner	6-7
4. Barbecue buffet	8-9
5. Wine tasting lesson	11
6. Private spaces	12

1. Standing cocktail (from 40 to 120 guests)

Le Jardin du Sommelier is a large venue able to accommodate standing and sitting events. When the weather is nice, events may take place in the garden.

Drinks

Cava – white, rosé and red wine – any beer – any soft :

1h = 10 € pp (12.10 incl. vat)
2h = 15 € pp (18.15 incl. vat)
3h = 20 € pp (24.20 incl. vat)

Champagne – white, rosé and red wine – any beer – any soft :

1h = 15 € pp (18.15 incl. vat)
2h = 23 € pp (27.83 incl. vat)
3h = 30 € pp (36.30 incl. vat)

Food

Canapés (small bites served on trays, mix of cold and warm ones, sea food, meat and veggie):

4 pieces : 10 € pp (11.20 incl. vat)
6 pieces : 15 € pp (16.80 incl. vat)
8 pieces : 20 € pp (22.40 incl. vat)
10 pieces : 25 € pp (28.00 incl. vat)
12 pieces : 30 € pp (33.60 incl. vat)









2. Seated meal “starter – main – dessert“ (from 10 to 80 guests)

Single choice menu - 45 € pp (50.40 incl. vat)

The same menu for every guest, selected from the available options: one starter, one main, one dessert, the same for everyone. Exceptions for allergies accepted.

Two choices menu - 50 € pp (56.00 incl. vat)

If you want to offer a choice to your guests, you may offer them to choose between two starters, two mains and two desserts. In this case, the order with the exact choices of each guest must be communicated beforehand. No choice on the spot.

Allergies / intolerances / veggie & vegan

If some guests have special food requirements (allergies or convictions), their dishes can be modified with no charge. Please keep us informed beforehand.

Drink packages

Drinks are not included in the price. Drink packages are offered on page 11.

Confirmation of the number of guests

Please let us know the definitive number of guests max 24 hours before the event. After this deadline, the final number will be kept on the invoice, even if some guests don’t attend the event.

Options

Four appetizers, served on trays before the meal: 10 € pp (11.20 incl. vat)

Table cloths: 3 € pp (3.63 incl. vat)

Starters

Seasonal vegetables soup (veggie)

Home made falafels, spiced coco yogurt (veggie)

Gambas tartare, fresh herbs

Homemade salmon croquettes

Homemade shrimp croquettes

Confit salmon, olive oil, citrus fruits

Beef tartare seasoned Jardin du Somellier's way

Homemade roasted chicken croquettes

Mains

Sea bass fillet, beurre blanc with ponzu

Half cooked red tuna, teriyaki sauce with ginger

Poultry breast, *vin jaune* sauce

Beef cottage pie

Veal blanquette

Duck breast, strong juice

Flemish carbonnades (beef stew), French fries

Liégeoise meatballs (sweet sauce), mashed potatoes

Vegetarian dish of the day (veggie)

Desserts

The gourmand (three sweet things)

Panna cotta with fruits

Chocolate mousse with hazelnut

Light tiramisu with Belgian speculoos

Warm apple pie, maple syrup ice cream

Chocolate lava cake, vanilla ice cream

Cheese plate













3. Walking dinner (from 25 to 100 guests)

If you want to organise a more casual event, and facilitate crossed meetings, you can select the walking dinner. Your guests drink and eat standing up around high tables, easily able to walk around and circulate.

The food is served in bowls and small plates. Our waiters walk among the tables during the meal and offer the plates on trays. Everything is easy to grab and easy to eat while standing at a high table or while walking.

Tapas menu 45 € pp (50.40 incl. vat)

Four tapas are served per person: two from the starters section and two from the mains section. Each guest gets one of each, the same for everyone.

When the savoury tapas have all been served, we walk among the guests with small desserts, also served on trays.

Note: The tapas menu can also be served at a table, in a classic table and chair setting, if you do not like the idea of a walking dinner.

Starter tapas

Seasonal vegetables soup (veggie)
Home made falafels, spiced coco yogurt (veggie)
Gambas tartare, fresh herbs
Homemade salmon croquette
Homemade shrimp croquette
Confit salmon, olive oil, citrus fruits
Beef tartare seasoned Jardin du Sommelier's way
House made roasted chicken croquette

Main tapas

Sea bass fillet, beurre blanc with ponzu
Half cooked red tuna, teriyaki sauce, ginger
Beef cottage pie
Veal blanquette
Poultry breast, *vin jaune* sauce
Flemish carbonnades (beef stew), French fries
Liégeoise meatballs, mashed potatoes
Risotto with vegetables (veggie)
Vegetarian dish of the day (veggie)

Drink packages

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Confirmation of the number of guests

Please let us know the definitive number of guests **max 24 hours before the event**. After this deadline, the final number will be kept on the invoice, even if some guests don't attend the event.

Option

Four appetizers, served on trays before the meal: 10 € pp (11.20 incl. vat)











4. Barbecue buffet (from 40 to 80 guests)

For a friendly meal between colleagues or for a family party, you can go for a gourmet barbecue !
On one side of the buffet you will find the salads and condiments (including pasta, rice, potatoes…) as well as our home made sauces. At the other end of the buffet, you will find the barbecue, with grilled sea food, fish and meat.
Once everybody is done, the savoury buffet is changed into a sweet buffet, with small sweet things for everyone.
It is possible to choose between low tables with chairs (seated meal) or high tables (standing meal).

Buffet Barbecue 45 € (50.40 incl. vat)

Remarks

1. In case of bad weather, the buffet is set inside of the restaurant. Grilled food is simply brought from the barbecue outside to the buffet.
2. Food quantity is intended for the number of guests, and even a bit more. However, it could occur that some food items have more success than others, and are not available anymore after some time . We plan the buffet generously, but we cannot guarantee that there is still everything available at all time ; this is unavoidable with a buffet.

Drink packages

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Confirmation of the number

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Options

Glass of cava on arrival: 5 € pp (6.05 incl. vat)
Glass of champagne on arrival: 10 € pp (12.10 incl. vat)
Four appetizers, served on trays before the meal: 10 € pp (11.20 incl. vat)
Service of your cake (birthday or wedding), brought by yourself: 3 € pp (3.36 incl. vat)
Table cloths: 3 € pp (3.63 incl. vat)











5. Wine tasting lesson (for 10 to 30 people)



We offer an educational and fun group wine tasting led by our sommelier. This tasting can be considered an introduction, suitable for beginners, during which the main grape varieties and their preferred growing regions are presented.

Tasting notes are provided to each participant at the beginning of the session, allowing them to follow along with a printed guide. This also enables them to add their own comments throughout the tasting and leave with a comprehensive summary.

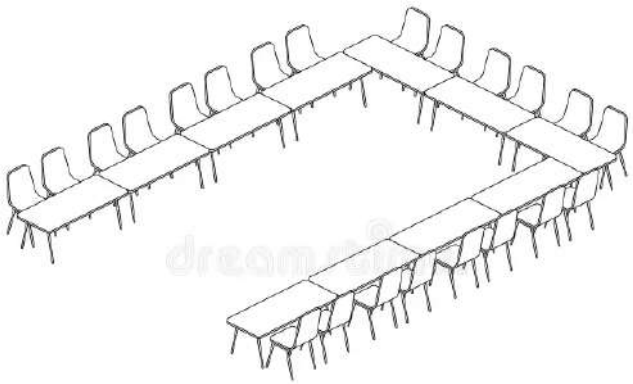
10 different wines (4 whites, 4 reds, 2 sweets)

90 minutes (plus the question and answer session…)

Price

A fee of €300 (€363.00 incl. VAT) is charged for the private room and the speaker.

To this amount is added the cost of the wines tasted, €20 (€24.20 incl. VAT) per person.



Drinks packages during the meal – FIXED PRICES

(May be added to a seated meal, a walking dinner or a barbecue buffet)

"Softs only" 8 €	(9.68 incl. vat)	still and sparkling water any softs coffee or tea
"Light" 13 €	(15.73 incl. vat)	one alcoholic beverage (wine white/red or beer) still and sparkling water any softs coffee or tea Any other alcoholic beverage will be charged on top.
"Classique" 17 €	(20.57 incl. vat)	½ bottle of wine pp still and sparkling water any softs coffee or tea
"Soirée" 22 €	(26.62 incl. vat)	one welcome drink (cava, any beer of fresh fruit juice) ½ bottle of wine pp still and sparkling water any softs coffee or tea
"Prestige" 27 €	(32.67 incl. vat)	one welcome drink (champagne, spritz, any beer of fresh fruit juice) ½ bottle of wine pp still and sparkling water any softs coffee or tea

House wines Jardin du Sommelier
Blanc : Bordeaux, Château Martet, cuvée M de Martet 2023
Rouge : Lussac-Saint-Émilion, Château Lion-Perruchon 2020

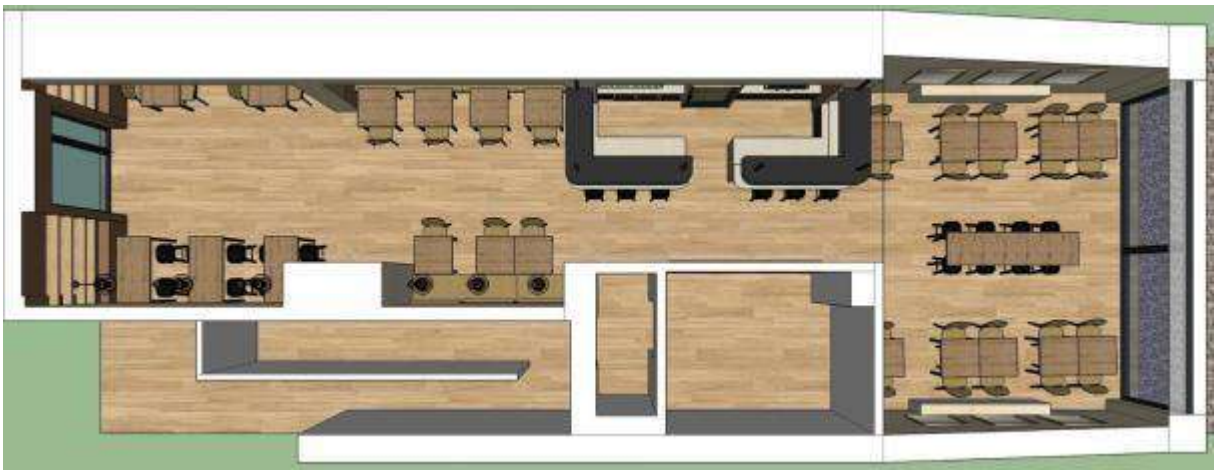
Remarques

Taking a drink package is not mandatory. All drinks can be served and charged by the order. We recommend mentioning what could be offered to the guests beforehand in this case.

Other drinks packages can be created, matching your wishes. Aks us for a customized quote.

Private spaces

Entrance Bar Veranda



Toilets Kitchen

Weekdays The restaurant may be privatized, partially or totally.

Privatization of the veranda (room at the end of the restaurant)

No rental fee. Expense minimum 1000 € excl. vat.
Suitable for 20 to 40 people.

Privatization of the whole restaurant, garden included

No rental fee. Expense minimum 2000 € excl. vat.
Suitable for 40 to 120 people.

During the weekend The restaurant is not open for other clients. It is then always private.
No rental fee. Expense minimum 1000 €.

Veranda capacity : 40 people

Total inside capacity : 120 people

Garden capacity : 100 people