



ARRANGEMENTS

All our prices are VAT and service included
These arrangements are only available on reservation

Breakfast

Breakfast formulas are available from **9 am** until **11 am**

Valid for **minimum 20 persons**

During winterperiod maximum capacity of 60 persons

Sweet East Flemish breakfast

Fruit juice Verhofstede
Coffee Hoorens, rosehip tea or chocolate milk Mik*
Pastries and sandwiches from bakery Himschoot
Gingerbread Vondelmolen, chocolate spread and
jam Rabeko*
Ham and cheese*

*gets refilled regularly

€ 14 per person

Extensive East Flemish breakfast

Fruit juice Verhofstede
Coffee Hoorens, rosehip tea or chocolate milk Mik*
Pastries and sandwiches from bakery Himschoot
Gingerbread Vondelmolen, chocolate spread and
jam Rabeko*
Ganda- or Surperanoham, Breydelham and cheese
Vierhoekhoeve, het Hinkelspel and Le Larry*
Yoghurt Mik*
Omelette and Breydel bacon

*gets refilled regularly

€ 18 per person

Lunch

Lunch formulas are available from **12 am** until **2 pm**

Valid for **minimum 20 persons**

Maximum capacity of **99 persons**, during winterperiod maximum 60 persons

Savory lunch

1 regional beer, fruit juice Verhofstede, water
Eaulala, apple wine Berckelaer or RoomeR (elder
flower aperitif)
Assortment artisan breads from bakery Himschoot
Ganda- and Superanoham, Breydelham, Karnex
sausages, garlic horse sausage Noyen and Ghent
style brawn
Cheese Vierhoekhoeve, het Hinkelspel, Le Larry
Mustard Ferdinand Tierenteyn, pickels and onions
Camp's

€ 16 per person

Supplement: € 1,50 saladbar

Tourist lunch

Soup of the day
1 regional beer, fruit juice Verhofstede, water
Eaulala, apple wine Berckelaer or RoomeR (elder
flower aperitif)
Assortment artisan breads from bakery Himschoot
Ganda- and Superanoham, Breydelham, Karnex
sausages, garlic horse sausage Noyen and Ghent
style brawn
Cheese Vierhoekhoeve, het Hinkelspel, Le Larry
Mustard Ferdinand Tierenteyn, pickels and onions
Camp's
Coffee Hoorens, rosehip tea or chocolate milk Mik
and sweets

€ 20 per person

Supplement: € 1,50 saladbar

Short hot lunch

A drink of choice

A warm local dish of your choice (1 dish per group):

- Stuffed chicken with Tierenteyn mustard, cheese from het Hinkelspel and Superanoham, potatoes and seasonal vegetables
- Warm Breydelham with a Tierenteyn mustard sauce, salad and baked potatoes
- Ghentian stew with local beer, salad and baked potatoes
- "Gentse waterzooi" (local dish: soup with chicken, carrots, leek and potatoes) (+ €2)

€ 18 per person

Hot lunch

A regional beer, fruit juice Verhofstede, apple wine

Berckelaer or Roomer (elder flower aperitif)

Soup of the day (no soup when chosen Waterzooi)

Warm regional dish of the day

East Flemish dessert

Coffee Hoorens, rosehip tea or chocolate milk Mik and sweets

€ 25 per person

Afternoon

Afternoon formulas are available from **2 pm** until **6 pm**

Valid for **minimum 10 persons**

Maximum capacity of **99 persons**, during winterperiod maximum 60 persons

Bread meal (2 until 5 pm)

Artisan bread (bakery Himschoot) with ham and cheese and a drink of choice

€ 14 per person

Sweet snack

Coffee Hoorens, rosehip tea or chocolate milk Mik and sweets (2 cups), a piece of 'Geraardsbergse Mattentaarten' and 'Aalsterse Vlaaien'

€ 6 per person

Savory snack

1 regional beer or O'de Flander geneva with a plate of ham and cheese

€ 7 per person

Coffee treat

Small pot of coffee Hoorens, rosehip tea or chocolate milk Mik and sweets

Advocaat De Klok or De Stoop, snow ball Larmuseau (winter product october-march)

€ 7,5 per person

Taste and explore

Choose between a sweet or savory snack from the East Flemish region and discover the story behind Butcher's Hall and its regional products

€ 10 per person

All day

Welcoming coffee (from 10am until 6pm)

Buffet with cuberdons, pie "Geraardsbergse mattentaart", chocolate, cake with eggnog, gingerbread, typical Ghent biscuits
Coffee, tea, mineral water, fruit juice
self service

€ 12 per person

Evening

From 7 pm hall rental is mandatory € 700 per night (VAT included)

Valid for **minimum 30 persons**

Maximum capacity of **99 persons**, during winterperiod maximum 60 persons

All consumptions after the foreseen duration will be charged separately

Small reception: 1,5 hour

Choice of regional beers, assortment of soft drinks (fruit juice Verhofstede, lemonade Straal, water Eaulala), Roomer (elder flower aperitif) and dry white apple wine Berckelaer

Superano-, Ganda- and Breydelham, Karnex sausages, garlic horse sausage Noyen, Ghent style brawn, cheese Vierhoekhoeve, het Hinkelspel and Le Larry with mustard Ferdinand Tierenteyn, pickels and onions from Camp's Warm appetizers from the chef

€ 20 per person

Supplement: East Flemish geneva of choice € 3,5 per person

Extensive reception: 2 hours

Choice of regional beers, assortment of soft drinks (fruit juice Verhofstede, lemonade Straal, water Eaulala), Roomer (elder flower aperitif) and dry white apple wine Berckelaer

Sandwiches with Superano-, Ganda- and Breydelham, cheese Vierhoekhoeve, het Hinkelspel and Le Larry, garlic horse sausage Noyen, Ghent style brawn and vegetables
Warm appetizers from the chef
Vegetable soup

€ 30 per person

Supplement: East Flemish geneva of choice € 3,5 per person

Walking dinner: 3 hours

Welcome drinks with appetizers

East Flemish meat buffet (Superano-, Ganda- and Breydelham, sausages Karnex, garlic horse sausage Noyen and Ghent style brawn)

Mustard Ferdinand Tierenteyn, pickels and onions Camp's

East Flemish cheese buffet (Vierhoekhoeve, het Hinkelspel and Le Larry)

Hot buffet (vegetable soup, warm Breydelham, warm goat's cheese Le Larry, Breydelbacon enz...)

€ 50 per person

Choice of regional beers, fruit juice Verhofstede, lemonade Straal, water Eaulala, Roomer (elder flower aperitif) and dry white apple wine Berckelaer
East Flemish dessert buffet (Geraardsbergse mattentaart, Aalsterse vlaaien, fruit salad, rice pudding...)

Coffee Hoorens, rosehip tea or chocolate milk Mik Geneva from East Flanders

Evening dinner: 7 until 10 pm (50 persons max)

Choice of 3 menus (1 menu per group):

Aperitif and choice of 2 drinks during dinner included

Menu 1

- Fresh seasonal salad with goat cheese 'Le Larry'
- Guinea fowl with a white wine sauce 'Berckelaer', caramelised Belgian endive with honey 'Wallabieke' and pan fried potatoes
- Coffee treat with sweets

Menu 2

- Belgian endive cream soup with pan fried bacon 'Breydel'
- Porc tenderloin with a blue cheese sauce 'pas de bleu', a warm vegetable crown and gratinated potatoes
- Coffee with ice cream cake 'Ijsster'

Menu 3

- Fresh salad with paté 'Karnex', accompanied by onion confit 'Rabeko' and raisin toast
- Slowly roasted porc on the bone 'Breydel' with a 'Tierenteyn' mustard sauce, mushroompotatoes, onion and bacon
- Fresh fruit salad with vanilla ice cream, a crumble of speculoos 'La Confiance' and a coffee

€ 45 per person

Seminars

Seminars can be organised in the glass room from the **1st of oktober until the 30th of april**

The following is included: tables/chairs
& use of audiovisual equipment (projectionscreen, computer, video)

Valid for **minimum 10 persons**

Maximum capacity of **40 persons**

Morning: from 9 am until noon

Coffee and breakfast buffet:
Coffee Hoorens, rosehip tea or chocolate milk Mik
Pastries and sandwiches from bakery Himschoot
Gingerbread Vondelmolen, chocolate spread and
jam Rabeko
Ganda- or Superanoham, Breydelham and cheese
Vierhoekhoeve, het Hinkelspel and Le Larry
Eaulala water and fruit juice Verhofstede

€ 20 per person

Lunch: from noon until 3 pm

Aperitif: RoomeR (elder flower aperitif), dry white
apple wine Berckelaer or regional beer
Soup of the day
Dish of the day with drinks
Coffee Hoorens, rosehip tea or chocolate milk Mik
with sweets, advocaat De Klok or De Stoop

€ 35 per person

Afternoon: from 3 until 6 pm

Coffee Hoorens, rosehip or chocolate milk Mik with
sweets and advocaat De Klok or De Stoop
Fruit juice Verhofstede and water Eaulala
Sandwiches (4 per person) with salad and Supera-
no-, Ganda- and Breydelham, garlic horse sausage
Noyen, Ghent style brawn and cheese
Vierhoekhoeve, het Hinkelspel and Le Larry

€ 30 per person