



VAN DER VALK  
HOTEL MONS CONGRES & SPA

# Meetings & events

AT VAN DER VALK...

The professional, flexible,  
and easy solution !



145 Rooms



Restaurant  
Brasserie • Lounge bar



9 Meeting rooms  
(up to 400 pers.)

Right next to the congres WCCM  
(max 1500 pers.)



1000m<sup>2</sup> Spa



Free



Free





# Meeting ROOMS

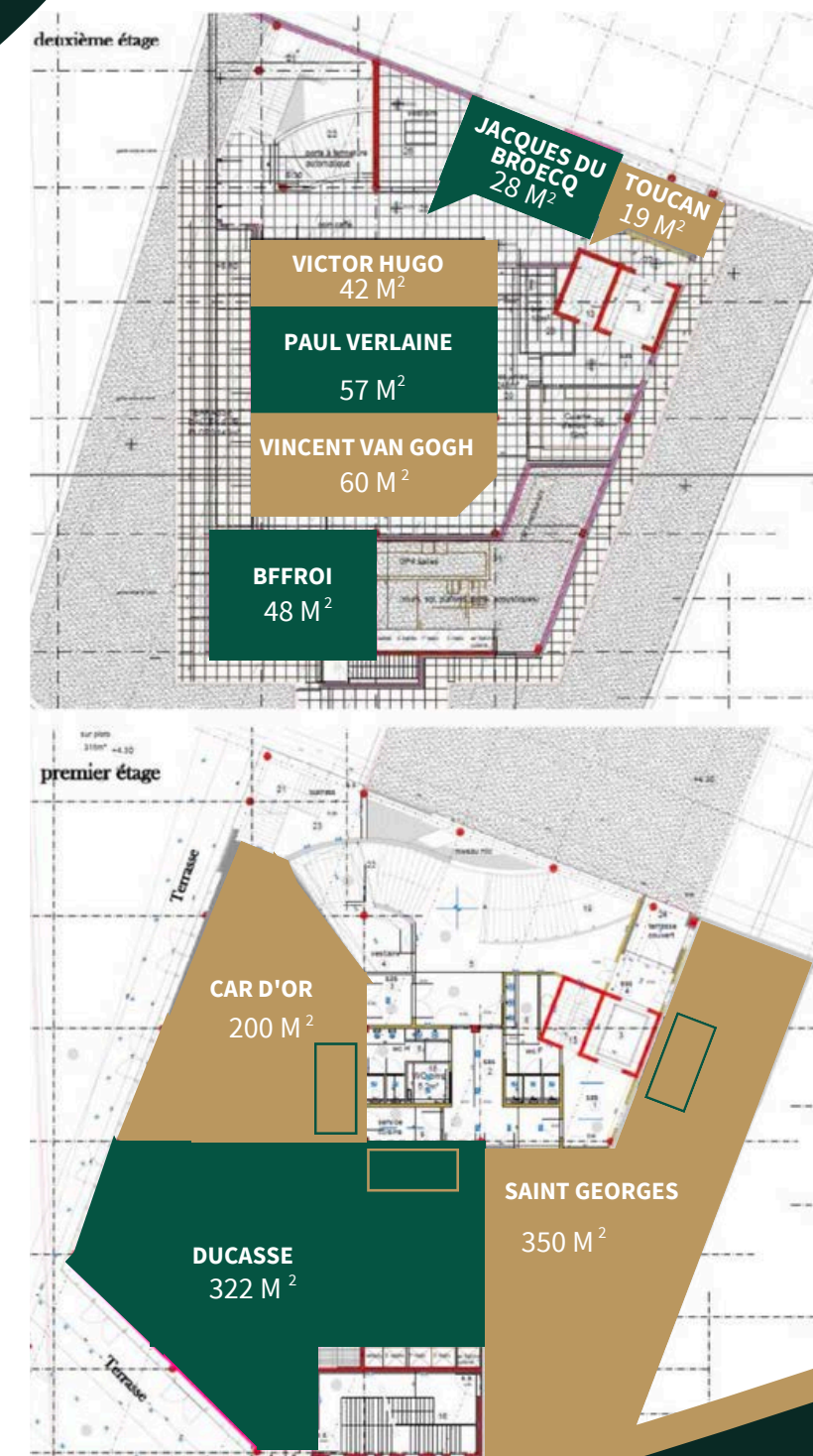








Conferences, seminars, corporate or private events, the possibilities are numerous. The Van Der Valk Hotel Mons Congres & Spa offers companies and individuals **9 modular meeting rooms**, each with secure high-speed wifi, air-conditioning and multiple power points on the floor.

The rooms are spread over 2 floors and offer a capacity ranging from **2 to 400 people**. All of them benefit from an exceptional clarity thanks to their huge bay windows as well as an adjoining terrace in summer. Depending on the occasion, they can also be completely blacked out. **All rooms can be configured according to the client's wishes as far as possible.**

Various didactic accessories are also available: flipchart and markers, screen, wireless microphone, lectern, giant screen, sound amplifier, podium, etc. Our rooms can be configured as U-shaped, cinema, school, cabaret or block. The giant screen and the overhead projector integrated in each room allow an easy connection of computer tools for an optimal projection.

You will find below a table listing our meeting rooms with their capacity according to the type of configuration and the rental rates.



Rooms	Height	Surface	Board 	U 	School 	Theater 	Reception 	Dinner 	1/2 day rate*	Daily rate*	1/2 day rate*	Daily rate*
									F&B inclus		F&B not included	
1 . Saint-Georges	3,20 m	350 m <sup>2</sup>	-	40	60	150	250	120	375,00 €	550,00 €	500,00 €	800,00 €
2. Ducasse	3,20 m	322 m <sup>2</sup>	-	40	60	150	250	120	375,00 €	550,00 €	500,00 €	800,00 €
3. Car D'Or	3,20 m	200 m <sup>2</sup>	-	25	30	100	150	50	300,00 €	400,00 €	390,00 €	580,00 €
1+2	3,20 m	672 m <sup>2</sup>	-	-	120	350	500	240	650,00 €	950,00 €	900,00 €	1400,00 €
2+3	3,20 m	522 m <sup>2</sup>	-	-	100	250	400	250	600,00 €	850,00 €	800,00 €	1200,00 €
1+2+3	3,20 m	872 m <sup>2</sup>	-	-	200	400	700	300	900,00 €	1300,00 €	1100,00 €	1950,00 €
4. Beffroi	3,10 m	48 m <sup>2</sup>	-	20	20	40	50	30	200,00 €	250,00 €	350,00 €	450,00 €
5. Vincent Van Gogh	3,10 m	60 m <sup>2</sup>	-	20	25	50	50	30	200,00 €	250,00 €	350,00 €	450,00 €
6. Paul Verlaine	3,10 m	57 m <sup>2</sup>	-	20	25	50	50	30	200,00 €	250,00 €	350,00 €	450,00 €
7. Victor Hugo	3,10 m	42 m <sup>2</sup>	-	10	20	35	35	20	200,00 €	250,00 €	350,00 €	450,00 €
8. Jacques Du Broeucq	3,10 m	28 m <sup>2</sup>	12	-	-	-	-	-	200,00 €	300,00 €	-	-
9. Toucan	3,10 m	19 m <sup>2</sup>	6	-	-	-	-	-	170,00 €	250,00 €	-	-
5+6	3,10 m	117 m <sup>2</sup>	-	35	50	80	100	60	350,00 €	500,00 €	600,00 €	850,00 €
6+7	3,10 m	99 m <sup>2</sup>	-	35	50	80	100	50	350,00 €	500,00 €	600,00 €	850,00 €
5+6+7	3,10 m	159 m <sup>2</sup>	-	45	70	150	150	80	550,00 €	650,00 €	900,00 €	1250,00 €

\*half day : 8am - 12pm • 1pm - 5pm • 6pm - 10pm  
Capacities communicated are subject to the sanitary measures in force at the time of your reservation. Room prices given as an indication. Our prices are incl. VAT and include the 5% discount for full prepayment before the service as stated in our GTC available on request





Need a residential seminar?  
**145 rooms**  
spacious and comfortable  
are at your  
at your disposal!

Located less than 50 minutes by car from Brussels and Lilles, the Van der Valk Hotel Mons Congres & Spa has an exceptional business area, a large free parking, several Tesla® charging stations and electric chargers for all types of vehicles. The airports of Brussels and Charleroi as well as the train station of Mons are easily accessible.

Moreover, the international highways that adjoin our establishments place us at less than 1h30 from Antwerp, Bruges or Lièges and at less than 3h drive from Paris, Amsterdam, or Luxembourg. It has never been easier to get together with a free mind!



In order to make your life easier, we have set up packages including different types of services (see page 9-10 for more details)

- **START MEETING**
- **ESSENTIAL MEETING**

## Business MEETINGS

To ensure optimal comfort, all our rooms are equipped with **overhead projectors**, screens, sound systems, and **Wi-Fi**.

If you wish, you can benefit from other equipment with a small supplement (headset, podium, translation booth, etc.)

	START MEETING 1/2 DAY 16,50€* PER PERSONNE	START MEETING ONE DAY 34,50€* PER PERSONNE	ESSENTIAL MEETING 1/2 DAY 24,50€* PER PERSONNE	ESSENTIAL MEETING ONE DAY 49,50€* PER PERSONNE
<b>Entreprise Kit</b>	Beamer and projection screen, a flipchart, Wi-Fi and free parking		Beamer and projection screen, a flipchart, a writing block, pens, peppermints, Wi-Fi and free parking	
<b>Accueil café</b> (8h00)	Coffee, tea, juices and soft drinks		Coffee, tea, water, soft drinks, fruit juices with an assortment of mini croissants and mini chocolate breads, fresh fruit basket	
<b>Coffee Break</b> (10h30)	Coffee, tea, juices and soft drinks		Coffee, tea, water, soft drinks, juices, fruit basket and sweets	
<b>Lunch</b> (12h00)	-	Sandwich buffet & water (Ham, mayonnaise, salad / cheese, butter / salami, butter)	-	Sandwich & wrap buffet, soupe of the day. coffee, tea and water
<b>Coffee Break</b> (16h00)	-	coffee, tea, juices and soft drinks	-	coffee, tea, water, soft drinks, fruit juices with assorted sweets
<b>Options</b>	<ul style="list-style-type: none"> <li>+20 €/pp supplement for a soup + sandwiches lunch buffet and water on the table</li> </ul>	+4 €/pp supplement for soup	<ul style="list-style-type: none"> <li>+20 €/pp supplement for a soup + sandwiches lunch buffet and water on the table</li> <li>+30 €/pp 2-course menu</li> <li>+35 €/pp business buffet (min. 35 ppl)</li> <li>+40 €/pp 3-course menu</li> </ul>	<ul style="list-style-type: none"> <li>+10 €/pp 2-course menu</li> <li>+15 €/pp business buffet (min. 35 ppl)</li> <li>+20 €/pp 3-course menu</li> </ul>

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# BANQUETS

## Cocktail RECEPTIONS

- The package "glass of sparkling wine, 2 zakouskis & raw vegetables" (30 min) 12,00 € per person
- The package "sparkling wine, 3 zakouskis & crudités" (1h00) 18,00 € per person
- The package "sparkling wine, 5 zakouskis & crudités" (1h30 min) 27,00 € per person
- The package "Chant d'Eole, 5 zakouskis & crudités" (1h30 min) 35,00 € per person
- The package "Champagne, 5 zakouskis & crudités" (1h30 min) 49,00 € per person
- La formule "Walking dinner" (3h00) 65,00 € per person

Within the framework of these formulas, the drinks are served at will during 1h30 (the zakouskis are to be chosen in the list of the starters). They are accompanied by wines, soft drinks, fruit juices & waters. **The room rental is to be added in supplement.**

## Sandwiches RECEPTIONS

(minimum 2 sandwiches per person)

- Soft sandwich 4 € / pcs • wheat bread with cereals 4 € / pcs
- Rustic French Bread 4 € / pcs • Wrap 4 € / pcs

### Your topping:

Filet Americain • Tuna salad • Spicy tuna salad • Chicken curry salad • Surimi Shrimp salad • Smoked salmon • Cheese and pickles • Brie & syrup  
Beef carpaccio, arugula & parmesan • Tomatoes, mozzarella & pesto  
Parma ham & tomato tartar • Fresh cheese & raw vegetables • Meat salad  
Duck fondant & onion confit • Breaded chicken & tartar sauce



## DINNERS & RECEPTIONS

Within the framework of the organization of your banquets, the **Van der Valk Hotel Mons Congres & Spa** offers you rooms perfectly adapted to your needs. Our teams take care of the tablecloths, the placement of the centerpieces and the candles. And if you prefer a "walking dinner" set-up, no worries. We will do our best to satisfy you!

### • *Appetizers* • (upon availability)

- **Canapés** • 3,50 € / pcs  
Salmon Chiffonnade with lime and ginger • Filled cone with foie gras mousse  
Spoonful of beef carpaccio, truffle oil and parmesan • Smoked duck breast  
Praline of foie gras, fig confit • Oriental style tabbouleh  
Wrap of smoked salmon and fresh cheese
- **The appetizers** • 3,50 € / pcs  
Assortment of raw vegetables and sauces (carrot sticks, cauliflower and celery)  
Assortment of mini-pizzas and mini-pies • Marinated chicken wings  
Beef carpaccio with truffle oil • Red tuna carpaccio with wakame and toasted sesame oil  
Goat cheese • Salted macaroon • Mini skewer of scampi tails  
Mini-brochette of caramelized chicken • Salmon sashimi

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## • Menus •

We offer two menu options with a choice of particularly tempting dishes. Please note that these menus are proposed for a minimum of 20 people and that the choice of dishes must be unique for all guests (except for allergies and food constraints).

Option at **42,00 €**  
per person

One starter

•••

One dish

•••

One dessert

Option at **49,00 €**  
per person

Two starters

•••

One dish

•••

One dessert

Option at **59,00 €**  
per person

Two starters

•••

One dish

•••

One dessert & cheeses



### • Cold Starters •

- Beef carpaccio with parmesan shavings, pine nuts, balsamic and arugula
- Veal carpaccio with anchovy cream, capron, parmesan and arugula
- Carpaccio of red beets, Granny apple, feta cheese with olive oil
- Smoked salmon, toast, red onions and salad
- Salmon tartar with pineapple and dill
- Salmon Bellevue, salad and dill mayonnaise
- Sliced smoked duck breast, mesclun with raspberry oil
- Duck foie gras, seasonal chutney, mesclun and brioche bread (add. cost)

### • Warm Starters •

- Scallops with fine herbs and leeks
- Salmon aumônière, small vegetables and madras curry sauce
- Crispy scampi with small vegetables and light cream with bisque
- Half Canadian lobster grilled with garlic butter (add. cost)
- Crispy foie gras and candied apples, calvados juice
- Crispy brie cheese, mesclun with walnut oil
- Crispy beef croquettes with spices
- Squab ravioli with grapes
- Risotto with asparagus and Serrano ham
- Pan-fried calf sweetbreads, parsley oil and parsnip cream (add. cost)

### • Main Dish •

- Confit of lamb, sweet potato purée, glazed turnips and thyme juice
- Beef tournedos, seasonal vegetables, gratin dauphinois, Béarnaise sauce
- Yellow poultry supreme with Normandy sauce, potato gratin, young vegetables
- Pure veal fillet, cream of tartufata, gratin and melting carrots
- Cod in grass crust, basil purée, seasonal vegetables
- Fillet of sea bream in virgin oil, potatoes, rocket and parmesan
- Salmon confit with citrus fruits, quinoa with fresh herbs
- Ballotine of poultry stuffed with crayfish, bisque sauce with lemongrass and parsleyed potatoes
- Pure pork fillet with Ardenne ham and abbey beer sauce, gratin dauphinois

### • Desserts •

- Warm apple tartlet with cinnamon ice cream • Tiramisu • Chocolate mousse
- Red fruit charlotte • Chocolate dome with vanilla cream • Red fruit dome
- Panna cotta, fruit coulis • Giant macaroon with red fruits • Lemon shortbread
- Ice cream or sponge cake cake (on request)
- Gourmet coffee (5 choices) according to the chef's inspiration

### • Soup (supp. 5 € per person) •

- Asparagus soup (depending on the season) • Mushroom soup
- Cream of cauliflower soup • Cream of tomato soup • Creamy bisque

### • Trou Normand (supp. 5 € per person) •

- Pear sorbet • Raspberry sorbet
- Lemon sorbet • Orange sorbet

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## • Buffets •

Nothing could be easier than to enhance your reception with a buffet.  
Choice, flexibility and discovery are the key words of this option!

**BUFFET DIABLE** | 37,00€ PER PERSON  
(min. 35 people)

5 cold dishes, 2 warm dishes, 1 vegetable, 1 starch, and 5 salads

**BUFFET CYBÈLE** | 42,00€ PER PERSON  
(min. 35 people)

6 cold dishes, 3 warm dishes, 2 vegetables, 2 starches, and 5 salads

**BUFFET TOUCAN** | 47,00€ PER PERSON  
(min. 35 people)

7 cold dishes, 4 warm dishes, 3 vegetables, 3 starches, and 6 salads

**BUFFET POLIADE** | 53,00€ PER PERSON  
(min. 70 people)

8 cold dishes, 5 warm dishes, 4 vegetables, 4 starches, and 7 salads

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### Meat

Beef Carpaccio with Parmesan  
Serrano ham with melon and Grissini  
Ham on the bone  
Rosette of Lyon  
Pâté en croûte with onion jam  
Duck fondant, toast and onion confit  
Turkey fillet  
Pancetta and rucola  
Assorted white and black pudding  
Chicken fillet with herbs  
Roast beef with three peppers  
Roasted chicken strips with peppers  
Vitello tonato  
Pata Negra" ham cut in the room (add. cost)

### • Warm Dishes •

#### Meat

Lamb mice with rosemary  
Lamb Merguez  
Roast turkey with tarragon cream  
Roast chicken with market spices  
Chicken with lemon and olives  
Chicken Provençal  
Chicken curry Peruvian style  
Rack of pork, honey & mustard  
Pork tenderloin with grapes  
Marinated beef skewer  
Ballottine of veal stuffed with Provençal herbs  
and its juice  
Roast veal with tartufata cream  
Kefta  
Liège-style meatball  
Waterzooi of poultry with gantoise sauce  
Entrecote cut in the room (add. cost)



### • Cold Dishes •

#### Fish

Smoked salmon with capers and onions  
Bellevue Salmon  
Smoked trout  
Tomatoes with pink shrimp  
Fish and vegetable terrines  
Peaches with tuna  
Crab salad with kiwi  
Smoked swordfish with capers  
Langoustines and gambas cooked in court-  
bouillon (add. cost)  
Lobster Bellevue (add. cost)  
Grey shrimp tomatoes (add. cost)  
Oysters from Zeeland (add. cost)

### • Shucking • on request

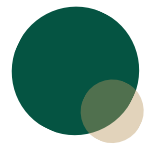
Oysters • Zeeland mussels • Clams  
Gambas • Coudeaux • Langoustines  
Pink shrimps



#### Fish

Medallion of sole, beurre blanc sauce  
Cod with lobster sauce  
Roasted sea bass Provençal style  
Fried squid  
Red mullet fillet  
Salmon steak  
Duo of fish with saffron sauce  
Paella of fish (add. cost)





• **Salads** •

- Mozzarella tomatoes with basil
- Marinated cucumber
- Tomato salad
- Cherry tomato and basil salad
- Arugula salad
- Beet and green apple salad
- Coleslaw salad
- Grilled eggplant, zucchini and bell pepper salad
- Caesar salad



• **Vegetarians** •

- Neapolitan Penne
- Wok of vegetables
- Lasagne verdura
- Mushroom Risotto
- Spinach ravioli



• **Pastas** •

- Cannelloni with meat
- Ricotta & Spinach Cannelloni
- Lasagna bolognese
- Penne arrabiata
- Ravioli with walnuts & gorgonzola



• **Cold side dishes** (included in our buffets) •

- Olives • Gherkins • Onions • Parmesan shavings • Olive oil • Peppers
- Assorted raw vegetables • Dressings • Table rolls • Capers • Corn
- Dried tomatoes • Vinegar onions

• **Soup** (supp. 3,5 €pp) •

- Cream of tomato soup • Cream of mushroom soup • Vegetable soup

• **Vegetables** •

- Peas and carrots
- Broccoli with garlic and fresh tomatoes
- Grilled vegetables: eggplant, peppers & zucchini
- Red cabbage with apples
- Chicory au gratin
- Eggplant lasagna

• **Starches** •

- Gratin dauphinois
- Potatoes in jackets
- Mashed potatoes
- Rice
- Polenta



• **Sauces** (included in our buffets) •

- Mushroom sauce • Pepper - Tomato • White butter
- Mayonnaise • Tartar • Cocktail



• *Desserts* •

• **Desserts Buffet**

(to accompany a buffet or a menu)

Always in our concern to facilitate you the life during your events, we offer you our delicious dessert buffet which is available in two options :

**4 choices** for 10,00 € per person | **8 choices** for 16,00 € per person  
Select from the list below:

- |                                |                                     |
|--------------------------------|-------------------------------------|
| Chocolate Mousse               | Mango or red fruit panna cotta      |
| Mini tiramisu                  | Mini parfait with mandarin oranges  |
| Rice pudding                   | Plain or chocolate profiteroles     |
| Assortment of mini macaroons   | Mini eclair, marvelous, Berlin ball |
| Assortment of pies             | Assortment of bavaois               |
| <br>                           |                                     |
| • <b>Cake</b> (min. 8 people ) |                                     |
| Génoise or ice cream           | 8,00 € per person                   |
| Personalized cake              | on request                          |
| Cake provided by the customer  | 3,50 € per person                   |
| <br>                           |                                     |
| • <b>Cheese board</b>          |                                     |
| Cheese board (5 types)         | 10,00 € per person                  |
| <br>                           |                                     |
| • <b>Chocolate fountain</b>    |                                     |
| Fruit or candy skewers         | on request                          |
| Mixed skewers                  | 2,50 € per person                   |
|                                | 4,50 € per person                   |

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## • Beverage packages •

To enhance your meals, we offer you these beverages packages

PACKAGES	Length	Rate
House package: <i>waters, beers on tap, softs, house wines, coffees, and teas</i>	3 h	21,00 € pp
	6 h	33,00 € pp
	9 h	45,00 € pp
Bob package: <i>water, soft drinks, coffee or tea</i>	3 h	15,00 € pp
	6 h	23,00 € pp
	9 h	30,00 € pp
Alcohol Package: <i>House package + Whisky, Rum, Gin &amp; Vodka</i>	6 h	65,00 € pp
Superior Quality Wine Package: <i>house package + a selection of wines defined by our sommelier</i>	3 h	upon request
Special beers package: <i>house package + Wohrmann's Beer, Leffe, Chimay, Saint-Feuillien...</i>	3 h	upon request

\*Based on the number of people at the time of booking



## • The room's facilities •

We can embellish your room with the following decorations:

White chair covers:	5,00 € / pcs
Fresh flowers :	30,00 € / center piece
5-branch candlesticks, 75 cm high:	15,00 € / pcs



Do not hesitate to call on our teams for a personalized estimate. Moreover, if you wish to give a more personal touch to your event, the aperitif can be served in the room or on the terrace (depending on availability and for an additional fee).

Possibility of floral arrangements on request!

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