



CHÂTEAU DE LIMELETTE
Conference & Spa



Séminaires Seminar & Event 2012



Welcome to the Château de Limelette

Settled in a quiet and green environment at the heart of Walloon Brabant, the Château de Limelette**** invites you in a haven of peace at 20 minutes from Brussels. At the Château de Limelette, you will benefit from a rich experience in organization of events but also from discretion and effectiveness combined with a quality infrastructure.

Discover our numerous possibilities and share all your needs so that we can propose the best tailor-made offer concerning residential seminars, meetings, information sessions, personnel parties, end-of-year dinners, incentives, team building activities or family receptions.

Your event will be covered by experienced professionals who will be able to answer to all your expectations and guarantee you a successful seminar !

The Château de Limelette proposes 88 rooms which will allow you to plan your event on several days. A unique occasion to combine work and relaxation thanks to our marine spa bath therapy centre which will bring you in a world of wellness after your working day.

Contact us already and receive your adapted and personalized discount for your future events. Our commercial team is at your service to welcome you and to guide you.





7 Excellent reasons to organize your event at the Château de Limelette:

1. A quality and welcoming service in a setting favourable to reflection and work
2. A rigorous planning and management of your event by our experienced Conference & Banquet Coordinators,
3. 16 meeting rooms with direct daylight offering a private terrace (or a veranda, Versailles-Room),
4. A refined gourmand cuisine adapted to your needs,
5. Your welcoming coffee offered on the first day of your event in the frame of your seminar package (following formula)
6. Free Wi-Fi connection in all the meeting rooms and in the entire hotel,
7. Your free parking (280 spaces) and the easy access to the E411 and the RN25



Conference & banquet rooms

All our meeting rooms have a private terrace or a veranda.
They are also equipped with air-conditioning and free wi-fi internet connection.
The coffee breaks are served in the meeting rooms.

	m ²					dinner	dinner & dance	buffet	buffet & dance	standing buffet	standing buffet & dance
Versailles	125	70	45	30	36	100	-	100	-	150	-
Deauville	24	-	-	-	10	-	-	-	-	-	-
Trianon	165	120	60	35	43	-	-	-	-	-	-
Provence	60	35	20	21	24	-	-	-	-	-	-
Oxford	45	30	16	15	18	-	-	-	-	-	-
Europa	460	360	240	72	90	300	250	280	250	400	400
Europa Bar	260	180	120	42	60	120	100	120	100	150	150
Europa Fond	200	180	120	42	60	120	100	120	100	150	150
Francfort	60	35	25	25	28	-	-	-	-	-	-
Lisbonne	60	35	25	20	24	-	-	-	-	-	-
Venise	20	15	9	10	12	-	-	-	-	-	-
Ibiza	20	15	9	10	12	-	-	-	-	-	-
Athènes	250	100	68	46	56	-	-	-	-	-	-
Athènes 1/2	125	45	30	25	33	-	-	-	-	-	-
Stockholm	50	25	16	16	20	-	-	-	-	-	-
Chambord	50	-	-	20	22	36	-	30	-	40	-
Vendôme	50	-	-	-	18	36	-	30	-	40	-
Patio	50	-	-	-	18	36	-	30	-	40	-
Senlis	50	-	-	-	18	36	-	30	-	40	-

Discover our new website with pictures and room description
www.chateau-de-limelette.be

SÉMINAIRE

Meeting Room

All our meeting rooms have a private terrace or veranda.
They are also equipped with air-conditioning and free wi-fi internet connection.
The coffee breaks are served in the meeting rooms.



Séminars



Business Centre - Equipment

Our Business Centre is equipped with a photocopier, a fax and a computer with a broadband connexion. The hotel offers you a free Wi-Fi connexion. Besides the basic material foreseen in the rooms, all other equipment is at your disposal on demand. In that case we gladly propose you a detailed estimate.

Divertissement

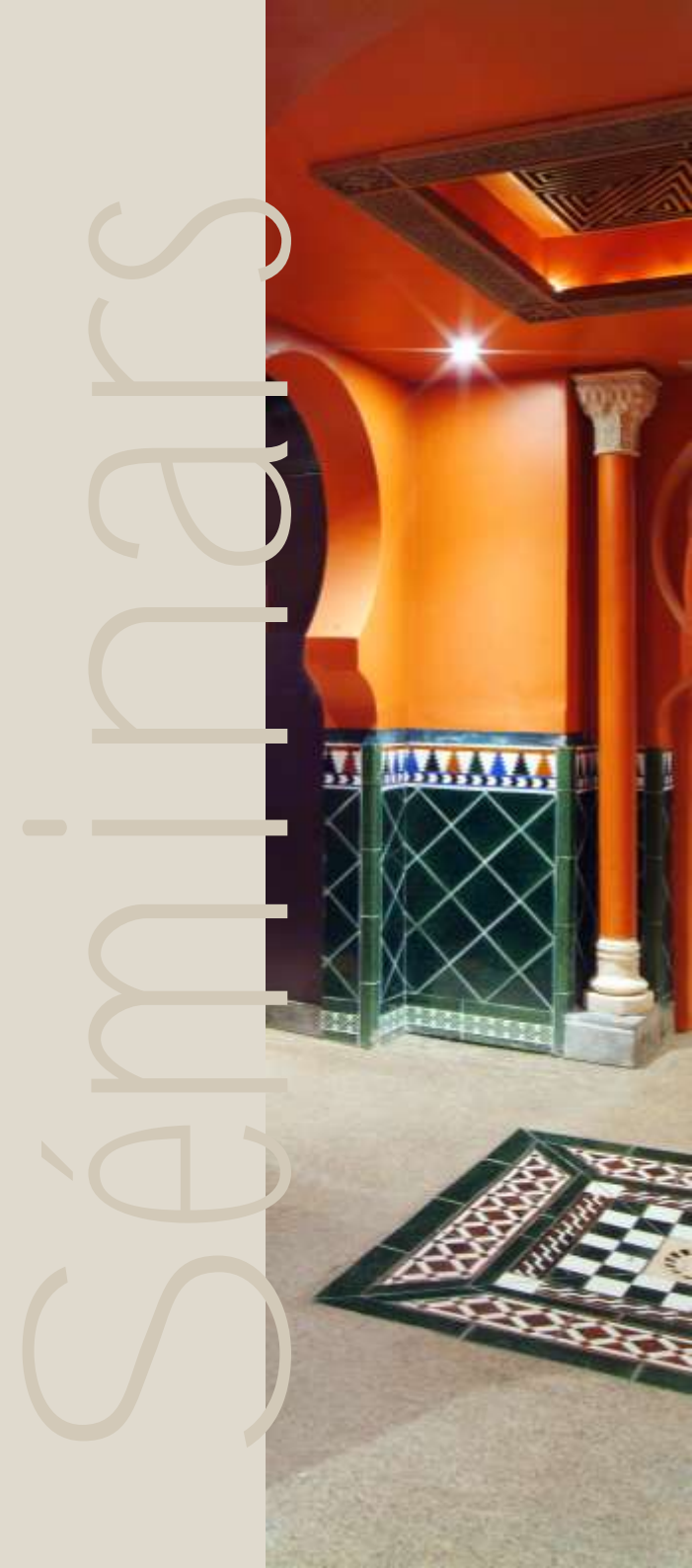
Concerning divertissement, you can relax in one of our gardens or enjoy the walk on one of our paths of the Bois de Lauzelle or even enjoy one of our installations: fitness room, tennis court, table tennis or indoor swimming pool.

Team Building

You wish to reinforce the ties within your team and to inject some dynamism? We also propose you a large range of team, sports and cultural activities in the frame of team building. Through our partner EUREKA EVENTS: www.eurekaevents.be you will discover the joys of Team Cooking, of a « 007 » mission, or even a theme evening.

Thalgo Limelette

Our prestigious marine spa bath therapy centre welcomes you with privileged conditions combined to your event. You can enjoy the pool with seawater and water jets but also the Jacuzzi, sauna, Turkish bath, relaxation cocoon, rest and fitness rooms. Every day between 9 am and 6 pm and on Sundays till 5 pm. Late-night opening from Monday till Friday from 6.30 pm to 9.30 pm – 18€ per person (12€ for the hotel customers)



Accommodation

	CLASSIQUE	CLUB	PRESTIGE
Number	17	44	27
Floor Area	15-20 m ²	25-30 m ²	35-45 m ²
Telephone	●	●	●
Mini bar	●	●	●
TV	●	●	●
Pay TV	●	●	●
Bathroom with bath and shower	●	●	●
Hair-dryer	●	●	●
Trouser-press	●	●	●
Air-conditioning		●	●
Sitting corner		●	●
Desk	●	●	●
Internet connection	●	●	●
Safe	●	●	●
Electronic Lock	●	●	●
Terrace or balcony		● (2 rooms)	● (15 rooms)
Non-smoking room	●	●	●

Room prices on request

Check-in : 15h

Check-out : 12h

Sport facilities

Hotel swimming pool – free access

Outside tennis court – free access

Fitness room (from Monday to Friday between 6h and 8h30 and from 18h and 21h from Monday to Thursday)- free access

Bicycle rental (2€ / hour)

Séminaires



Seminar Package

Price per person, per day
Seminar package is available from 6 participants

67 €

Meeting	Your Conference room with daylight and terrace adapted to the number of participants
Equipment	1 screen, 1 flipchart, note-pads & pens, Wi-fi, mineral water and mints
Morning coffee break	Coffee, tea, orange juice and pastries served in the meeting Room
Lunch	Sandwiches Buffet served with Vegetable, Soup & soft drinks, water and coffee
Afternoon coffee break	Coffee, tea, orange juice and cake served in the meeting room

Seminar « Premium » Package

Price per person, per day
Seminar package is available from 6 participants

73 €

Lunch 2 courses with Wine

We offer a welcome coffee on the first day of your event (coffee, tea, orange juice and mini croissants)

SÉMINAIRE



Lunch Option

Price per person in addition to the seminar package

Wines with lunch	+ 3 €
2 courses menu with starter and main course of the day	+ 3 €
3 course menu of the day	+ 7 €
Cold lunch buffet (from 20 participants)	+ 7 €
Cold lunch buffet + 1 warm dish (from 20 participants)	+ 17 €

Options for coffee breaks

Price per person, per coffee break, in addition to the seminar package

<i>BELGIAN Coffee break</i> Spéculoos, Waffles, Chocolate mousse, Cinnamon cake	+ 5 €
<i>SOFT Break</i> Assorted soft drink cans	+ 5 €
<i>VITALITY Coffee break</i> Individual fresh fruit salad, Plain or Fruit yoghurt, Artisanal fruit juice and cereal snacks	+ 7 €
Ice cream Häagen Dazs	+ 5 €
Mini fruit pies	+ 6 €
Assorted artisanal fruit juices	+ 5 €

Additional Equipment

Extra Flipchart :	13 €
Beamer/LCD projector :	150 €
Technical assistance (during the week)	45€ per hour (minimum 4 hours)
Technical assistance (evening and week-end)	55€ per hour (minimum 4 hours)
Other additional equipment	quotation on request

Remarks

Our seminar package are valid from 6 participants - For groups under than 6 people, a supplement of 125 € per day is payable as room rental. We do not serve meals in our conference rooms
Our prices are inclusive VAT and service

Seminar



Seminar Lunch

The Seminar Package at 70 per pers. includes the 2 courses menu of the day (main course and dessert or starter and main course, without wine)

The Seminar Package at 74 per pers. includes the 3 courses menu of the day (starter, main course, dessert, without wine)

Monday	Tuesday	Wednesday
Crown of Sole and Salmon à l'Ostendaise - Tajine of Lamb Marrakech With Lemon - Chocolate Crèmeux	Crispy of Shrimps Fresh Garden Salad - Sirloin of Beef Béarnaise Raw Vegetables - Dame Blanche Ice Cream	Salad of Smoken Duck Breast Red Cabbage and Walnuts - Fillet of Porc with Green Pepper Baked Potatoes & Braised Endive - Chocolate Bavarois Coffee Cream
Thursday	Friday	Saturday
Mousse of Smoked trouts On Toast Lemon Cream - Chicken Chasseur, Small tomato with Herbs Thin Crust - Crème Brûlée	Lobster Bisque - Supreme of Spalmon Creamed Potatoes Slices of Leek - Fruit Salad	To be chosen amongst the different menus

Identical menu for all participant.

The enclosed menu are valid until 31/03/13

Seminar



Seminar Lunch - Cold Buffet

Identical menu for every participant

7€ supplement based on the seminar package

From 20 people

Meats

Garnished Roast Pork & Beef
Parma Ham and Cooked Ham
Chicken Supreme with Provence Herbs
Pâté en Croute

Fish in individual portions

Gilthead Bream, Tomato and Basil Sauce
Cooked Salmon and Smoked Salmon
Eggs with Tuna Fish
Seafood Cocktail
Scampi à la Provençale
Tomatoes with Prawns, Cocktail Sauce

Salads

French Beans with Vinaigrette
Potato Salad with Parsley
Seasonal Salads, Glazed Carrots with Lemon
Cucumber with Mint Yogurt
Tomatoes with Vinaigrette, Indian Rice
Penne with Olives and Grilled Artichokes

Sauces

Yogurt Sauce, Cocktail Sauce, Mayonnaise

Desserts

Chocolate Mousse, Whipped Cream and Chocolate Shavings
Crème Brûlée with Brown Sugar
Fresh Fruit Salad

Coffee & Biscuits

Vegetarian or specific menus are available on request

Seminar



Cocktails

All our cocktails are proposed with crisps and peanuts

Kir Royal Formula

Méthode traditionnelle and cassis cream, fruit juice, water

30 min :	8	€
60 min :	12	€
90 min :	16	€
120 min :	19	€

Champagne Formula

Champagne Veuve Fourny Premier Cru, fruit juice, water

30 min :	19	€
60 min :	29	€
90 min :	38	€
120 min :	44	€

« Classique » Formula

Draught beer, our wine selection, fruit juice, water

30 min :	6,50	€
60 min :	10	€
90 min :	15	€
120 min :	19	€

SoftFormula

Assorted soft drinks

30 min :	4	€
60 min :	6	€
90 min :	9	€
120 min :	10	€

Château de Limelette

Kir Royal, draught beer, soft drinks and alcohols (Rhum, Vodka, Gin, Whisky)

30 min :	11	€
60 min :	16,50	€
90 min :	20	€
120 min :	24	€

Canapés

3 cold canapés

4,50 €

3 hot canapés

4,50 €

3 cold canapés and 3 hot canapés

8,50 €

5 cold canapés and 5 hot canapés

14 €

7 cold canapés and 7 hot canapés

19 €

price per person

SÉMINAIRS



Menu's

Identical menu for all the participants

Menu until 30/09/12

38 €

DALI 1 Menu	DALI 2 Menu	DALI 3 Menu
Tartar of Beef with Olives and Slivers of Parmesan Cheese — Bundle of Duck with Thai Vegetables Bittersweet Sauce — Chocolate Softy with Custard	Roles of Fine Pasta, Ratatouille Niçoise Perfume of Basil — Waterzooi of Poultry with Fine Vegetables Potatoes with Parsley Light Cream with Chervil — Bowl of Strawberries Lemon Sorbet	Turret of Smoked Salmon with Aubergine Dip Biscuit of Grilled Artichoke — Knuckle of Lamb Spring Vegetables New Potatoes — Crème Brûlée and Spices

41 €

PICASSO 1 Menu	PICASSO 2 Menu	PICASSO 3 Menu
Lasagne of raw and Smoked Salmon White Wine Sauce Dices of Tomatoes and Scent of Basil — Brochette Roasted Duckling Spaghetti of Vegetables, Bean Sprouts and Orange Bittersweet Sauce Pommes Dauphine — Bavarois of Strawberries Whipped Cream and Coulis of Red Berries	Flower of Courgette with Creamed Fish Lobster Sauce — Stuffed Quail and Herbs Vegetable Mix Gravy of Veal and Thyme Gratin Dauphinois — Iced Coffee Vanilla Ice Cream	Salad of Fried Sole Tartar Sauce — Cod and Grey Shrimps Beurre Blanc Duchesse Potatoes Flat Beans — Cream of Praline Chocolate Crystallized Oranges

DALI

PICASSO

SEMARS



Menu's

Identical menu for all the participants

Menu until 30/09/12

43 €

Da Vinci

DA VINCI 1	DA VINCI 2	DA VINCI 3
<p>Avocado Mousse and Grey Shrimps Croutons — Flemish Asparagus Rose of Smoked Salmon — Braised Rabbit Leg with Olives Perfume of Basil Dried Tomatoes and Fine Pasta — Chocolate Creamy</p>	<p>Tepid Sweets of Shellfish Coulis of Spices — Cassolette of Fresh Fish Russian Vegetables White Wine Sauce — Supreme of Guinea Fowl stuffed with Minced Veal and Thyme Crystallized Tomatoes French Peas Gratin Dauphinois — Soup of Exotic Fruit Lemon Sorbet</p>	<p>Cannelloni of Duck Rocket and Parmesan Cheese Perfume of Coriander — Tails of Papillon Shrimps Slivers of Parmesan Cheese Spaghetti of Green Courgette Sauce with 4 Cheeses — Brochette of Roasted Sole Creamed Potatoes, Salad Mix and Crystallized Tomatoes Indian Sauce — Ganache Biscuit with 3 Chocolates Coffee Cream</p>

48 €

Michel Ange

MICHEL ANGE 1	MICHEL ANGE 2	MICHEL ANGE 3
<p>Mousse of Trout on Toast Garden salad Light Cream with Herbs — Roasted Half Pigeon with Peas Gravy of Truffles — Medallion of Rabbit à la Brunoise with Vegetables Artichoke Heart with Asparagus and Creamed Potatoes Custard of Carrots, Dried Tomatoes and Rocket Potato Pie Gravy of Rosemary — Trio of Chocolate</p>	<p>Half Lobster with Green lentils French dressing with Red Wine — Flemish Asparagus Basket of Smoked Salmon and Purslane — Olives of Young Turbot filled with Pike Bundle of Fresh French Beans Creamed Green Asparagus Potatoes with Parsley Beurre blanc — Tiramisu with Strawberries</p>	<p>Salad of Candied Gizzard, Dices of Duck Foie Gras and Croutons Balsamic French Dressing — Brochette of Cod Fried in Breadcrumbs with Fine Roasted Herbs Perfume of Fennel Milk Sauce — Roasted Lamb Chops with Rosemary Bouquet of Green Asparagus Custard of Red Pepper Gravy of Lemon Thyme Creamed Aubergines — Gratin of Red Berries</p>



Menu's

Identical menu for all the participants
Menu 30/09/12

57 €

CEZANNE Menu

Salad of Baby Lobster on a Bed of Ratatouille
Wilde Asparagus
Coulis of Tomatoes
—

Lobster Bisque
—

Ravioli of Lobster Soup
Russian vegetables
Beurre Blanc
—

Saddle of Young Rabbit and Lobster with Assembled Perfumes
Coulis of Shellfish
Potato Cake with Bacon
Bouquet of Green Asparagus and Custard of Broccoli
—

Pancake with Apples
Ice Cream with Honey
Butter with Calvados

Cézanne

Séminars



Wine packages

Folon	White Red	Fortant, Sauvignon Fortant, Grenache	15 €
Delvaux	White Red	Terre Dieu, Sauvignon, Vin de Pays d'Oc Cap Royal, Bordeaux supérieur	18 €
Magritte	White Red	Pinot Blanc, E Boeckel Fleur de Lynch, Médoc	23 €
Rubens	White Red	Argile à Silex, Pouilly fumé Château Lalaudey, Moulis	25 €

All our packages include 1/4 bottle of white wine, 1/3 bottle of red wine and 1/2 bottle of water per person.
Our millésimes might change depending on the availability of our suppliers
All our prices are per person, VAT and service included and valid until 30 December 2012
On request, we will be pleased to send you our wine card.

Séminaires



Contacts

General	+32 10 42.19.99	info@chateau-de-limelette.be
Conference & Banquet Department		seminaires@chateau-de-limelette.be
Guy Osterrieth	+32 10 42.19.78	
Stéphanie de Valensart	+32 10 42.19.80	
Sales Department		
Nicolas Lemajeur Sales Manager	+32 10 42.19.91	nl@chateau-de-limelette.be
Stéphanie de Valensart Sales Executive	+32 10 42.19.80	sd@chateau-de-limelette.be
Individual and group reservation		
Reservations Corporate, groups	+32 10 42.19.61	reservation@chateau-de-limelette.be
Official Website		www.chateau-de-limelette.be

Séminaires



GENERAL CONDITIONS FOR BOOKING AND ACCOMMODATION

1. These are the only conditions governing bookings and accommodation for our hotel. This also applies to our terms of payment.
2. Accommodation and safety conditions, along with a description of our services, are set out in our brochures, and are displayed in the rooms. All information provided and prices quoted are based on current rates. Our price lists state the date from which they are valid.
- 2^{bis}. The hotelier is not responsible for damages caused by an event which he/she was unable to prevent (force majeure) despite taking all necessary precautions, due to the circumstances and consequences. **He/she is not responsible for damages caused through the client's fault, even if the client is only partially at fault. For the temporary storage of guests' belongings, articles 1952 and 1954 quater of the Civil Code are applicable.**
3. Reservations must be confirmed by letter, e-mail or fax. Individual bookings confirmed by the hotel which do not state a time of arrival, will be held until 6 pm on the day of arrival. Provisional reservations accepted by the hotel will be held open for one week. If the reservation has not been confirmed within this time, it will be cancelled without right of redress on the part of the prospective client.
- 3^{bis}. A booking agreement is only confirmed after a deposit of 50 % of the total price is paid. The deposit must be paid into bank account No 210-0863187-36, held by S.A. Château de Limelette, and the reference for the event must be clearly indicated in the transfer reference. The hotelier will give the client this reference when the booking is made.
4. The list of group members should be delivered to the hotel at least two weeks before the date of arrival. Unless otherwise agreed, the hotel reserves the right to accommodate the group members in rooms designated at the discretion of the hotel itself, or similarly to allocate a conference room. For the purposes of invoicing, the client is considered to be the natural or legal person to whom the booking confirmation was addressed.
5. Identification documents must be submitted by each person on arrival at the hotel.
- 5^{bis}. The client must behave according to the customs and regulations of the hotel where he/she is staying. Any serious or repeated violation of the hotel regulations gives S.A. Château de Limelette the right to terminate the contract without notice.
The client and the contracting party are jointly responsible towards S.A. Château de Limelette for any damages caused to persons, the buildings, furnishings or equipment of the hotel or to places accessible to the public.
6. Payment for accommodation and services is due on vacation of the room on the day of departure. For a stay of over one week, the hotel reserves the right to require payment weekly. Failure on the part of the client to pay the amount required within 24 hours will be considered to be a serious matter, authorizing the hotel to immediately terminate the agreement, without prejudice to its rights to claim from the client any damages or interest.
Invoices which are posted to clients are payable within 2 weeks. « Extras » invoices relating to group accommodation are payable before the departure of the group except if a written confirmation by the company who made the reservation is received. In the case of payment by exchange coupon (voucher), the amount due is to be paid on receipt of the invoice.
7. All cases of delayed payment will result in a minimum lump indemnity, representing 15 % of the sum invoiced, being charged to the client; this by right and without notice, with a minimum charge of **50 € and interest charged at an annual rate of 10 % to be calculated from the date of the invoice.**
8. In the case of cancellation of a single reservation less than 24 hours before the time of arrival, the price of one night's accommodation will be due, payable by way of a minimum cancellation charge, unless it has been possible to re-let the room.
The total or partial cancellation of a group or conference booking, or the decrease of the number of participants initially booked, incurs a cancellation charge calculated as follows:
 - between 90 and 60 days before the date of arrival: 25 %
 - between 59 and 30 days before the date of arrival: 50 %
 - between 29 and 7 days before the date of arrival: 75 %
 - less than 7 days before the date of arrival: 100 %Where it is possible to re-let the rooms of conference rooms concerned, all or in part, the cancellation charge will be calculated on the price of the rooms or conference rooms which were not re-let.
9. Claims in respect of damage to, or destruction or loss of articles brought into the hotel must be notified immediately and in any case no later than departure, to the hotel manager who will draft a written report to be signed by the client.
10. Belgian law is applicable to any action and payment and in the event of litigation between the parties. Only the Tribunal Courts of Nivelles are competent.

Special terms and conditions

- _ Any change to what has been initially agreed, such as setting up the room or meals arrangements, as well as any change to arrangements on the day itself, will incur a charge of 50 € per 25 persons, **Late starting cocktails and/or meals will incur a charge of 25 € per 25 person per half hour.**
- _ Given the limited number of places in the restaurant, anyone in a group of more than six people and for whom no meals arrangement has been made, must reserve at least two days in advance if he/she wishes to dine
- _ Invoicing instructions, full address and VAT number and references must be sent to us in writing at the latest one week prior to the event. Any invoicing changes made after it has been drawn up will incur a charge of 50 € to cover the additional administrative cost.