

Welcome to Château de Limelette

Lying in the heart of the Walloon Brabant, the Château de Limelette**** welcomes you in a green and peaceful oasis where discretion and efficiency combine within a high-quality infrastructure.

Discover our various possibilities to organize all kinds of events: residential seminars, meetings, staff parties, end of the year dinner, incentives, teambuilding activities, family banquets, ...
Your event will be organized by experimented and professional Conference & Banquet Coordinators who will meet your needs.

Thanks to our 88 bedrooms you can easily organize your event on several days.
Our sea balneotherapy center Thalgo Limelette makes you discover the world of wellness.

Don't hesitate to contact us to receive a personalized quotation for your future events.
We are also at your disposal to introduce you to our establishment during a visit at the Château de Limelette.

7 good reasons to organize your event at Château de Limelette :

1. Welcome coffee is offered the first day of your event in a meeting package
2. Free wi-fi connection in all our conference rooms
3. All our conference rooms have a private terrace or veranda – enjoy our gardens during your breaks
4. Free parking (280 places)
5. Easy to reach us (E411 exit 6 – Direction Ottignies – Exit Limelette – follow the indications Château de Limelette)
6. High quality service and experienced Conference & Banquet Coordinators
7. Refined gastronomic cuisine proposed by our awarded chef

The enclosed prices are valid until 30/12/2010

Your contacts :





| | |
|--|---|
| General | 010/42.19.99 - info@chateau-de-limelette.be |
| Conference & Banquet Department | seminaires@chateau-de-limelette.be |
| Guy Osterrieth | 010/42.19.78 |
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| Sales Department | |
| Valérie Pirquin – Director of Sales | 010/42.19.48 – vp@chateau-de-limelette.be |
| Individual Room reservation | |
| Sylvie Dehareng – Reservations Supervisor | 010/42.19.61 – reservation@chateau-de-limelette.be |
| Official Website | www.chateau-de-limelette.be |

SUMMARY OF CONTENTS

| | |
|---|----|
| Infrastructure | |
| Conferences & banquet rooms | 3 |
| Business center - Equipment | 3 |
| Entertainment | 3 |
| Seminar Package | 4 |
| Seminar package and optional services | 4 |
| Seminar Lunch menus | 5 |
| Accommodation | 6 |
| Dinner | 7 |
| Cocktails, Canapés, Wine package | 7 |
| Menus | 8 |
| General Conditions for booking and accommodation | 10 |

Conference & banquet rooms

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.

| | 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 | - |

Business Center - Equipment

Our Business Centre is equipped with a photocopier, fax machine and a free wireless internet access.
In addition to basic audiovisual equipment provided in our seminar rooms, any other type of equipment can be rented. On request, we can give you a detailed quotation.

Entertainment

At the end of the day, you can relax with a walk in our gardens or along the paths of the Lauzelle wood. Our sport facilities - tennis court, swimming pool - are also available at no additional cost.

Thalgo Limelette : our sea balneotherapy center will also welcome you for 42€ per person (30 € for residential guests) – Enjoy a pool with underwater massage jets of reconstituted sea water, Jacuzzi, sauna, hammam and relaxing cocoon, relaxation rooms, terrace and fitness room.

Everyday between 9am and 6pm, Sunday until 5pm

In the evening from Monday to Friday evening from 6.30pm to 9.30 pm – 18€ per person (12€ for residential guests)

We also offer a wide range of sporting and/or cultural activities for your team-building seminars.

Discover our various theme activities and evenings.

Additional information on our partner's website **EUREKA EVENTS**: www.eurekaevents.be

Seminar Package

69€

Price per person, per day

Seminar package is available from 6 participants

- Meeting conference room allocated to the number of participants requested
- Equipment 1 screen, 1 flipchart, note-pads, pens, Wi-fi connection, mineral water and mints
- Morning coffee break coffee, tea, orange juice and pastries served in the meeting room
- Lunch 2 course menu (main course and dessert of the day) – see next page
Meal served with wine or soft drinks, water and coffee
- Afternoon coffee break coffee, tea, orange juice and cake served in the meeting room

We offer a welcome coffee on the first day of your event (in a meeting package)

(coffee, tea, orange juice and mini croissants)

Options for Lunch

Price per person in addition to the seminar package

| | |
|--|------|
| Sandwich Lunch | 3 € |
| 2 courses menu with starter and main course of the day | 3 € |
| 3 course menu of the day | 7 € |
| 3 course menu other than day menu | 10 € |
| 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

| | |
|---|-----|
| BELGIAN Coffee break Spéculoos, Waffles, Chocolate mousse, Cinnamon cake | 5 € |
| SOFT Break Assorted soft drink cans | 5 € |
| VITALITY Coffee break 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 is 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 Lunch - Daily Menu

Included in the seminar package*

Monday

Salad of Smoked Duck Breast with Red Cabbage, Walnuts and Raisins
 Farmed Sea Bass with Wild Mushrooms
 Fine Pasta, Tomato and Basil Sauce
 Nougat glacé
 Red Berry Coulis

Tuesday

Parma Ham
 Grilled Artichoke Hearts Marinated in Olive Oil
 Veal Pot au Feu with Wild Mushrooms
 Potatoes with Parsley
 Grelot Onions, Smoked Bacon and Baby Carrots
 Chocolate Mousse, Whipped Cream

Wednesday

Butterfly Shrimp Tails à la Provençale, Parmesan Shavings
 Grilled Hanger Steak, Rémoise Butter Sauce
 Braised Chicory, Grated Potato Pancake
 Vegetable Tart
 Banana Split

Thursday

Couronne of Sole and Salmon with White Wine Sauce and Shrimps
 Tajine of "Marrakech" Lamb with Preserved Lemons and Green Olives
 Chocolate Parfait, Crème Anglaise

Friday

Gravlax Salmon Carpaccio with Apples and Preserved Oranges
 Fillet of Sea Bream with Fennel and Tomatoes Duchesse Potatoes with Olive Oil White Wine Sauce
 Coconut and Passion Fruit Bavaois and Coulis

Saturday - Sunday

Choice of weekday menus

*** 69€ package:**
 2 course menu
 (Main course + dessert of the day)

Identical menu for all participants
Dishes and prices valid from 01/10/09 to 31/03/10

Seminar Lunch - Cold Buffet

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

Accommodation

Bedrooms description

| | 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 | ● | ● | ● |

Most of our bedrooms have a wi-fi connection
Buy Online, an internet credit, directly from your bedroom

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)

Book our sea balneotherapy center exclusively for your company !

- Swimming pool with massage jet-streams, sauna, hammam, jacuzzi, fitness room, relaxation cocoon and relaxation rooms
- Dressing gown, towels and slippers are provided
- Maximum 50 participants
- From Monday to Thursday between 18h30 and 21h30 (if a dinner is organized, the whole group is expected in the restaurant at least for 21h)
- On request, treatments can be provided – reservation compulsory
- Price : 350€

DINNERS

| Cocktails | Composition | ½ h | 1h00 | 1h30 | 2h00 |
|----------------------|--|------|-------|------|------|
| Kir Royal | Méthode traditionnelle and cassis cream, fruit juice, water | 8€ | 12€ | 16€ | 19€ |
| Champagne | Champagne Veuve Fourny Premier Cru, fruit juice, water | 19€ | 29€ | 38€ | 44€ |
| Classic | Draught beer, our wine selection, fruit juice, water | 6,5€ | 10€ | 15€ | 19€ |
| Soft | Assorted soft drinks | 4€ | 6€ | 8€ | 10€ |
| Château de Limelette | Kir Royal, draught beer, soft drinks and alcohols (Rhum, Vodka, Gin, Whisky) | 11€ | 16,5€ | 20€ | 24€ |

All our cocktails are accompanied with crisps and peanuts

| Canapés | price per person |
|----------------------------------|------------------|
| 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 € |

Other suggestions for your cocktails and aperitifs:

| | |
|--|----------------|
| Bread filled with 50 mini sandwiches (ham, cheese, smoked salmon, steak tartare, crab salad) | 68 € / bread |
| ½ filled sandwich | 2,50 € / piece |
| Piece of tart | 2,50 € / piece |
| Piece of cake | 3 € / piece |

| Wine packages | Composition | price per person |
|---------------|--|------------------|
| Folon | White - Fortant 2008, Sauvignon Red - Fortant 2007, Grenache | 15 € |
| Delvaux | White - Terre Dieu 2008, Sauvignon, Vin de Pays d'Oc Red - Cap Royal 2005, Bordeaux supérieur | 18 € |
| Magritte | White - Pinot Blanc 2008, E Boeckel Red - Château Vernous 2002, Médoc | 23 € |
| Rubens | White - Argile à Silex 2007, Pouilly fumé Red - Château Lalaudey 2004, 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 2010
On request, we will be pleased to send you our wine card.

DINNER Menus

Dali Menu

38 €

| Menu 1 | Menu 2 | Menu 3 |
|--|---|--|
| <p>Scallops Wok-fried Vegetables Coulis of Curry and Coconut Milk — Osso Bucco with Wild Mushrooms Fine Pasta, Broccoli Florets — Pineapple Bavarois and Ice Cream — Coffee and Biscuits</p> | <p>Fine Pasta Nests Fresh Tomatoes with Pesto Pine Nuts Parmesan Shavings Creamed Leeks, Mozzarella — Supreme of Roast Duckling Apple with Blueberries Pear in Red Wine, Celery Purée Cherry Beer Sauce — Rich Chocolate Cake Banana Sauce Honey Ice Cream Orange Cream — Coffee and Biscuits</p> | <p>Shrimp Croquettes Garden Salad — Rabbit Tagine Semolina Cake Mint and Dates — Praline Crunch Coffee Cream — Coffee and Biscuits</p> |

Picasso Menu

41 €

| Menu 1 | Menu 2 | Menu 3 |
|---|---|---|
| <p>Lobster Bisque — Paupiette of Veal with Baby Vegetables Braised Chicory Light Mustard Sauce Celery Purée — Crepes Suzette, Vanilla Ice Cream — Coffee and Biscuits</p> | <p>Scallop Carpaccio Truffle-flavoured Vinaigrette with Baby Vegetables Lambs' Lettuce and Chicory Salad — Hochepot Flemish Duck Stew Cooked in Gueuze Beer Diced Potatoes, Celeriac, Turnips, Carrots, Brussels Sprouts Wild Mushrooms — "Chocolate Delight" Plate — Coffee and Biscuits</p> | <p>Crab Ravioli Vegetables à la Russe Italian Sauce — Salmon Brochette Sliced Roast Potatoes Aubergine Caviar White Wine Sauce with Herbs — Coffee Crème Brûlée — Coffee and Biscuits</p> |

Da Vinci Menu

43 €

| Menu 1 | Menu 2 | Menu 3 |
|---|---|---|
| <p>Roasted Scallops with Sesame Seeds, Bean Sprouts, Citrus Fruit Vinaigrette — Mini Brochette of Sole Leek Fondue Coulis of Tomatoes and Parmesan Shavings — Duck Breast Stuffed with Preserved Apricots, Seville Orange Sauce Vegetables Balls Fried Potatoes — French Toast with Brown Sugar Speculoos Ice Cream — Coffee and Biscuits</p> | <p>Smoked Salmon and Scallop Parcels Sour Cream with Chives Parsley Vinaigrette — Mini Brochette of Roasted Scallops with Broccoli and Bacon Mousse Veal Jus with Thyme — Veal Medaillons with Mushrooms Gratin Dauphinois Tomato with Goat's Cheese Bundle of French Beans — Pineapple Carpaccio with Rum and Ginger Coconut Ice Cream — Coffee and Biscuits</p> | <p>Sliced Braised Duck Stuffed with Goose Foie Gras Red Cabbage and Walnut Salad Balsamic Vinaigrette — Fisherman's Pot (Mussels, Salmon, Scallops) with Fennel — Supreme of Stuffed Chicken with Baby Vegetables Fine Pasta, Red Pepper Tart Broccoli Quenelle — "Three Chocolate" Ganache Cake Crème Anglaise — Coffee and Biscuits</p> |

Identical menu for all participants
Dishes and prices valid from **01/10/09 to 31/03/10**

Michelangelo Menu

48 €

Menu 1

Goose Foie Gras en Torchon
Cooked in Sauternes
Onion Jam, Fig Purée, Orange
Marmalade and Toast
—
Salmon Cutlets
Anchovy Sauce
Tomato Fondue
—
Noisettes of Venison
Pepper Sauce
Brussels Sprouts, Pumpkin Purée
Braised Chicory
—
"Saint-Jean-des-Bois" plate
—
Coffee and Biscuits

Menu 2

Charlotte of Cured Salmon
and Scallops
with Lime and Pink Peppercorns
Oak Lettuce Salad
Saffron Vinaigrette
—
Quail Cassolette
Sliced Pears and Raisins
Pine Nuts
Fine North African Spices
—
Fillet of Hare
Pepper Sauce
Fruit and Vegetable Pot
(Brussels Sprouts, Braised Chicory,
Caramelized Apples and Figs)
—
Roasted Pineapple, Ginger Ice Cream
and Coulis
—
Coffee and Biscuits

Menu 3

Oysters Served Hot and Cold
Leek Fondue
Champagne Sauce
—
Tagine of Cod with Lentils
—
Roast Wild Duck
Apple with Blueberries
Pear in Red Wine
Celeriac and Pumpkin Purée
Light Currant Sauce
—
Chocolate Mousse Cake
Praline Crunch
Crème Anglaise
—
Coffee and Biscuits

Cézanne Menu

57 €

Cooked Half-Lobster
Green Lentil Cake
Truffle Vinaigrette
—
Langoustines in Court-Bouillon
Vegetables à la Russe
Champagne Sauce
—
Roast Scallops
Chicory Fondue with Citrus Fruits
—
Supreme of Cock Pheasant with Shallots, Chicory and Bacon
Celery Purée
—
Crepe Gratin
Honey and Cinnamon Delight
Speculoos Ice Cream
—
Coffee and Biscuits

Identical menu for all participants
Dishes and prices valid from 01/10/09 to 31/03/10

Notes:

Vegetarian menus are available and special diets can be catered for on request.

We can offer a suitable menu using freshly available produce.

Please inform us in advance of the number of special menus required.

As we only cook with fresh products, certain items may not always be available.

In this event, we will replace them with foods of an equivalent quality.

Dishes from different menus can be combined. The price may be adjusted accordingly.

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.