

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 organise 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 from 01/01/2009 to 30/06/2009.

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
Julie Jones	010/42.19.80
Karine Tinchon	010/42.19.70
Sales Departement	
Valérie Pirquin – Director of Sales	010/42.19.48 – vp@chateau-de-limelette.be
Sylvie Dehareng – Sales Executive	010/42.19.61 – sd@chateau-de-limelette.be
Individual Room reservation	
Axel Charpentier – Front Office Manager	010/42.19.91 – ax@chateau-de-limelette.be
Official Website	www.chateau-de-limelette.be

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 2007, Sauvignon Red - Fortant 2007, Grenache	15 €
Delvaux	White - Château Le Pavillon de Boyrein 2006, Graves Red - Château Cap Royal 2003, Bordeaux supérieur	18 €
Magritte	White - Pinot Blanc 2006, E Boeckel Red - Château Vernous 2002, Médoc	23 €
Rubens	White - Les Berthiers 2006, 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 from 1st January 2008 until 30 December 2008
On request, we will be pleased to send you our wine card.

Menus DINNER

Menu Dali

38 €

Menu 1

Grilled Mackerel Salad
Vinaigrette with Vegetables
Tartar of Fresh and Slow-roasted Tomatoes
—
Chicken Roulade in Puff Pastry
Vegetable Quarters à la Provençale
Pilau Rice
Veal Jus with Basil
—
Strawberry Bavarois
Whipped Cream, Red Berry Coulis
—
Coffee and Biscuits

Menu 2

Turban of Sole and Salmon
with Samphire
White Wine Sauce with Chives
—
Emincé of Roast Duckling
on a Bed of Vegetables
(Carrots, Baby Fennel, Red Onions
and Bacon)
Fondant Potatoes
Veal Jus with Savory
—
Crème Brûlée with Orange
—
Coffee and Biscuits

Menu 3

Carpaccio of Salmon
Lemon and Pink Peppercorn Vinaigrette
Mixed Green Salad
—
Grilled Tuna Steak
Potatoes with Parsley
Sun-dried Tomato and Rocket Salad
French Bean Bundle
Tomato and Basil Sauce
—
Strawberry Cup, Lemon Sorbet
—
Coffee and Biscuits

Menu Picasso

41 €

Menu 1

Salmon Tartar
with Citrus Fruits and Tarragon
Lemon Vinaigrette
—
Brochette of Breaded Sole
with Fines Herbes
Artichoke Heart filled with Cauliflower
and Broccoli, Grated Emmenthal
Béchamel Sauce, Braised Chicory
Beurre Blanc
Fried Potatoes with Thyme
—
Chocolate Cake,
Fruit Garnish and Coulis
—
Coffee and Biscuits

Menu 2

Courgette Flower filled
with Chicken Mousseline and Herbs,
Tomato and Basil Coulis
—
Roast Haddock Fillet,
Duchesse Potatoes and Olive Oil
—
Almond Milk and Raspberry Vacherin
with Coulis
—
Coffee and Biscuits

Menu 3

Green Asparagus Salad
Grilled Artichoke Cake
Balsamic Vinaigrette
—
Braised Leg of Rabbit with Olives,
Basil, Sun-dried Tomatoes
and Fine Pasta
—
Melon Soup with Mint
and Ice Cream
—
Coffee and Biscuits

Menu Davinci

43 €

Menu 1

Fillet Steak Tartar
Green Olives and Parmesan Shavings,
Olive Oil, Vinaigrette with Parsley
—
Braised Asparagus in Beer*
Rosette of Smoked
Salmon
—
Noisettes of Veal with Sage
Mix of Vegetables
(Baby Fennel, Oyster Mushrooms, Young Carrots,
Slow-roasted Garlic, Parsley, Sliced Red Pepper)
Crushed Potatoes with Olive Oil
—
Chocolate Crunch
Custard and Fruits
—
Coffee and Biscuits

Menu 2

Duck Cannelloni
Parmesan and Rocket with Coriander
—
Courgette Flower
with Pike Mousseline and Pot Herbs,
Shellfish Coulis and Samphire
—
Supreme of Guinea Fowl
stuffed with Minced Veal and Thyme
Slow-roasted Tomatoes,
Gratin Dauphinois, Broccoli Tart
Artichoke Heart à la Provençale
and Mozzarella
—
Ganache Sponge Cake
with Three Chocolates
with Bourbon Vanilla and Ice Cream
—
Coffee and Biscuits

Menu 3

Salad of Roast Quail
Preserved Gizzards, Diced Foie gras,
Balsamic Vinaigrette
—
Brochette of Butterfly Shrimp Tails
Parmesan Shavings
Green Courgette Spaghetti,
Four Cheese Sauce
—
Paupiette of Turbot with Tomatoes and Garlic
Bundle of French Beans
Green Asparagus with Mousseline
Vegetable Risotto
Beurre Blanc
—
Exotic Fruit Gratin
—
Coffee and Biscuits

Same menu for all participants
composition valid from 01/04/09 to 30/09/09

Menu Michel - Ange

48 €

Menu 1

Smoked Eel Rolls with Pike Mousseline
Lemon and Fines Herbes Sauce
—
Supreme of Roast Haddock
and Celery Soup with Roquefort
Purée of Red Beetroot
and Toasted Hazelnuts
—
Irish Fillet Steak
Truffle Sauce
Artichoke Heart with Asparagus*
Potato Cake with Bacon
Bundle of Vegetables
—
"Chocolate Delight" Plate
—
Coffee and Biscuits

Menu 2

Braised Asparagus* in Beer
Basket of Smoked Salmon and Purslane
—
Half Roast Pigeon with Peas
Truffle Jus
—
Mini-casserole of Fish with Herbs
Potato Dumplings
White Wine Sauce with Chervil
—
Praline and Meringue Gateau
Basket of Dairy Ice Cream and Fruits
—
Coffee and Biscuits

Menu 3

Half Baby Lobster with Green Lentils,
Red Wine Vinaigrette
—
Brochette of Sole
Vegetables à la Russe
Beurre Blanc and Chives
—
Duck Breast with Seville Orange
and Green Pepper Sauce
Tomato with Fresh Goat Cheese
Trio of Green Asparagus and Carrots
Fine Pasta
—
Saint-Jean des Bois
Tasting Plate
—
Coffee and Biscuits

Menu Cézanne

57 €

Lasagne of Smoked Salmon
Radish, Cucumber and Apple
Sour Cream with Aquitaine Caviar
—
Line-caught Bass Fillet
Vegetables à la Russe
Tomato and Basil Sauce
—
Lobster and Samphire Ravioli
Beurre Blanc with Basil
—
Medaillons of Rabbit
stuffed with Diced Vegetables
Artichoke Heart with Asparagus* and Mousseline
Slow-roasted Tomatoes and Rocket Tart
Potato Pancake with Thyme
Tarragon Jus
—
Harlequin Bavarois
Fruits and Coulis
—
Coffee and Biscuits

* White asparagus during the season, in other case green asparagus

Same menu for all participants
composition valid from 01/04/09 to 30/09/09

Comments:

Vegetarian or diet menus are available on request.
We can make up a suitable menu with products available on the day.
Please tell us in advance how many special meals are required.

Since we work with fresh produce, it may be that these are not always available at market.
In this event, we replace them with products of equivalent quality.
The dishes in the various menus may be changed and this may entail price adjustment.

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 connexion
Buy Online directly from your bedroom an internet credit

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 now 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 organised, the whole group is expected in the restaurant at least for 21h)
- On request, treatments can be provided – reservation compulsory
- Price : 350€

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 30 % of the total price is paid. If the booking is cancelled, this deposit will not be returned. 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 60 and 31 days before the date of arrival: 40 %
 - between 30 and 15 days before the date of arrival: 45 %
 - between 14 and 8 days before the date of arrival: 60 %
 - between 7 and 2 days before the date of arrival: 75 %
 - less than 2 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